

THE PENINSULA

B A N G K O K



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WINES BY THE GLASS

	GLASS 150 ml	BOTTLE 750 ml
SPARKLING WINE		
Peninsula, Deutz, Brut <i>Champagne, France</i>	980	4,900
Bottega DOC Brut <i>Prosecco, Italy</i>	520	2,500
WHITE WINE		
Seehof Trocken <i>Riesling, Germany</i>	600	2,950
Gocce di Terra, IGT <i>Pinot Grigio, Italy</i>	590	2,900
Mount Riley <i>Sauvignon Blanc, New Zealand</i>	580	2,850
Delas Côtes du Rhône "Saint-Esprit" Blanc <i>Grenache Blanc-Viognier-Bourboulenc-Clairette, France</i>	550	2,650
Waterstone Bridge <i>Chardonnay, Victoria, Australia</i>	530	2,600
Siam Winery, Monsoon Valley <i>Colombard, Thailand</i>	520	2,550
ROSÉ WINE		
Domaines By.Ott <i>Syrah-Grenache-Cinsault, France</i>	580	2,850
RED WINE		
Ornello Rocca Di Frassinello <i>Sangiovese-Syrah-Cabernet Sauvignon-Merlot, Italy</i>	650	3,200
Maison L. Tramier & Fils La Minée <i>Pinot Noir, France</i>	600	2,950
Mount Langi Ghiran "Cliff Edge" <i>Shiraz, Australia</i>	580	2,850
GranMonte Heritage <i>Syrah, Thailand</i>	560	2,700
Delas Côtes du Rhône "Saint-Esprit" Rouge <i>Grenache Blanc-Viognier-Bourboulenc-Clairette, France</i>	550	2,650
Undurraga Aliwen Reserva <i>Cabernet Sauvignon, Chile</i>	530	2,600

Master wine list available upon request

Prices are in Thai Baht and subject to 10% service charge and applicable government tax.

COCKTAILS

CRAFTED LIBATIONS 390

A small collective of in-house crafted signature cocktails that offers up a variety of flavors for different palates.

Feeling like something outside the menu, please ask our head mixologist or bar team for guidance.

Aphrodite Myth

*G'Vine Nouaison Gin, Pressed Oro Blanco Grapefruit notes of Vanilla Pod, Aromatic Thyme
Champagne Foam*



Apple Crumble

*Brandy, Granny Apple, Cinnamon Spice
Citrus, Aromatic Bitters Lightly Burnt Meringue*



B-A-N-A-N-A-S

*Banana infused Wild Turkey Bourbon, Cynar
Fernet Branca, The Bitter Truth Aromatic Bitters*



Big Daddy Kane

*Albeha Cachaca, Fresh Watermelon
Sour Passion Fruit, Fresh Lime, Italian Basil*



Pastel

*Shiraz Red Wine, Brandy, Fresh Raspberries
Pressed Apple, Pressed Orange, Angostura Bitters*



Rice Field Gypsy

*Sake, Stoli Vodka, Salted Thai Plum, Pressed Lemon
Angostura Bitters, Emulsifier, Shiso Leaf*



CHAMPAGNE COCKTAILS 990

Bellini

Champagne, Peach Schnapps, Peach

Kir Royal

Champagne, Crème de Cassis

Mimosa

Champagne, Grand Marnier & Orange Juice

COFFEE & TEA

COFFEE Segafredo Extra Strong

Coffee, Espresso, Decaffeinated Coffee Ristretto, Macchiato 170

The Peninsula Hot Chocolate made with personalized 66% Chocolate by Valrhona 190

Ovaltine Hot Milk 150

Cappuccino, Café Latte 190

Decaffeinated Cappuccino
Decaffeinated Café Latte 190

Double Espresso 220

Macaron Flavoured Cappuccino 210

Iced Coffee, Thai Iced Coffee 200

Iced Cappuccino 200

SPECIALITY COFFEE 190

HILL POP Organic Sparkling Coffee (Chocolate Flavoured)

COFFEE COCKTAILS 390

HILL POP Float

Kraken Spiced Rum, Vanilla Ice cream, Hill Pop Organic Sparkling Coffee

ICE TEAS 200

Iced Tea

Iced Lemon Tea

PENINSULA TEA COLLECTION 150

Black Lychee

Darjeeling

English Breakfast

Jasmine

Peppermint

Chamomile

Earl Grey

Green Tea

Lemongrass

MINERAL WATER & JUICE

STILL MINERAL WATER

	Small	Large
Acqua Panna	180	380
Evian	180	380

SPARKLING MINERAL WATER

Badoit	180	380
Badoit Red	180	380
Perrier	180	380
San Pellegrino	180	380

FRESH JUICE

Carrot, Coconut, Lime, Mango
Orange, Pineapple, Watermelon

250

PREMIUM NATURAL MIXER

Bickfords Ginger Beer
East Imperial Grapefruit Soda
Fever-Tree "Elderflower"
Fever-Tree "Premium Indian"
Fever-Tree "Mediterranean"
Fever-Tree "Sicilian Lemonade"
Fentimans "Pink Grapefruit"
Fentimans "Rose lemonade"
Fentimans "Botanical"
Fentimans "Premium Indian"
Fentimans "Naturally Light"
J.Gasco "Dry Bitter"
J. Gasco "Indian"
1724 "Tonic"

190

SOFT DRINK

Coca Cola
Coke Light
Coke Zero
Fanta Orange
Ginger ale
Soda Water
Sprite
Tonic

140

COCKTAILS

CLASSIC COCKTAILS

390

Historical Tipples

A shortlist of classic cocktails and their heritage accordingly. With well over 2000+ classics and their variations worldwide, we narrowed down to some of our favorites, both familiar and less familiar drinks, and all surely delicious. Be adventurous and... "Take a sip of history."

Something fancied not on the menu, just ask the bar team for any inquiries.

Aviation

*Bombay Sapphire Gin, Luxardo Maraschino Liqueur
Crème De Violet, Pressed Lemon*

The original Aviation cocktail was first published in Hugo R. Ensslin's 1916 Recipes for Mixed Drinks and made great use of Alps produced liqueur Crème de Violet, the colour of which is alluded to in the drink's very name. Harry Craddock later printed the recipe in his 1930 publication, Savoy Cocktail Book. Harry's recipe was a somewhat corrupt take on the drink, as he omitted the Crème de Violette – most likely due to its scarcity in Europe and America

Clover Club

Tanqueray Gin, Dry Vermouth, Raspberries, Pressed Lemon, Emulsifier

Origin of the Clover Club Cocktail in it's heyday. The Clover Club was the preferred drink of pre-Prohibition gentlemen. It emerged from a Philadelphia men's group called (you guessed it) the Clover Club that met regularly at the Bellevue-Stratford Hotel from the 1880's to the 1920's.

Dark & Stormy

Matusalem 7 yrs, Fresh Pressed Lime, Bickford's Ginger Beer

In 1947, Edwin H. Land invented the Polaroid Land Camera, and instant photography was born. John G. Martin, an executive at the Heublein drinks company, availed himself of one of Land's handy-dandy devices, and soon he was bar-crawling, taking pictures of bartenders holding a bottle of the firm's newly acquired Smirnoff Vodka in one hand and a copper Moscow Mule mug in the other. The Moscow Mule had been invented circa 1941, and although Martin often said that he and Jack Morgan, owner of the Los Angeles British pub Cock 'n' Bull, created the drink, such might not actually be the case. What we do know for certain is that Martin had bought the rights to Smirnoff for Heublein in the late 1930s, but he was having a hard time convincing Americans to drink the stuff. Vodka wasn't very popular in the States back then. And it's well-known that Morgan had ordered far too much ginger beer for his bar and was also having trouble getting rid of it. Morgan apparently had a girlfriend who owned a company that made copper products, so the copper Moscow Mule mugs were relatively easy to come by for him.

Hanky Panky

Tanqueray Gin, Mancino Chinato Vermouth, Hint of Fernet Branca

The Hanky-Panky was the brainchild of Ada Coleman (known as "Coley") who began as a bartender at the Savoy Hotel in 1903. Her benefactor was Rupert D'Oyly Carte, a member of the family that first produced Gilbert and Sullivan operas in London and that built the Savoy Hotel.

Hemingway Daiquiri

*Matusalem Platino Blanc Rum, Luxardo Maraschino Liqueur
Pressed Grapefruit, Pressed Lime*

Ernest Hemingway needed a bathroom.

Or so the story goes. The novelist had stopped into Havana's El Floridita bar, not far from the hotel where he lived during much of the 1930s. On his way out, he noticed the bartender setting up Daiquiris. Never one to walk past a drink, Hemingway took a sip. Not bad, he said, but he preferred them with no sugar and double the rum. The bartender made one as specified, and then named the drink after him.

COCKTAILS

CLASSIC COCKTAILS 390

Krak-en Espresso Martini

*Kraken Rum, Kahlua Coffee Liqueur, Dash of Baileys Irish Cream
Double Espresso, Cocoa Dust, Edible Gold
(our smoother rum spin on this classic)*

The drink we know today as the Espresso Martini started life as the far more fittingly titled Vodka Espresso. Created in 1983 by Dick Bradsell at the Soho Brasserie, London for a customer who'd asked for a drink to "wake her up, and f@k her up."

New York Sour

*Wild Turkey Bourbon, Fresh Pressed Lime, Hint of White Sugar
Cabernet Sauvignon Wine Float, Angostura Bitters*

Thought to have been first made in the 1880s by a bartender in Chicago, this drink was originally named the Continental Sour and then Southern Whiskey Sour, also masquerading as a Brunswick Sour and Claret Snap before becoming best known as the New York Sour, probably after a bartender in Manhattan started serving the drink and made it popular

Original Mai Tai

*Matusalem Blanc Rum, Matusalem 7 yrs, Orange Curacao Liqueur
Giffard Orgeat, Fresh Pressed Lime, Angostura Bitters*

The tale of the Mai Tai started in 1944, according to Trader Vic. Victor Jules Bergeron, better known as Trader Vic, was the owner of a tiki restaurant of the same name. Together with Donn Beach, from Donn the Beachcomber, they were the first one to start the tiki culture. The tiki culture is a blend of the Polynesian and the Caribbean. It was a place where people could escape reality and be transported to the tropics while enjoying tropical flavored cocktails. The cocktails were a careful combination of tropical flavors like lime juice, curacao liqueur, and Caribbean rum. Trader Vic tells the story of the day he was serving two friends, Eastham and Carrie Guild from Tahiti, at his restaurant in Oakland. Inspired by the simplicity of successful drinks like Martinis, Manhattans, and Daiquiris he set himself to create a new exotic rum drink. Carrie took one sip of it she said, "Mai Tai-Roa Aé," which means "Out of this world-the best" in Tahitian. There is where he decided to call the drink Mai Tai.

Paloma

*Jose Cuervo Tequila Silver, Pressed Lime, Agave Nectar
East Imperial Grapefruit Soda, Black Lava Salt*

Little is known about the historical origin of the Paloma, the most popular tequila-based cocktail in Mexico. Some believe that it is named after La Paloma ("The Dove"), the popular folk song composed in the early 1860s. Difford's guide states it was created by the legendary Don Javier Delgado Corona, owner and bartender of La Capilla, in Tequila, Mexico.

Ramos Gin Fizz

*Bombay Sapphire Gin, Heavy Cream, Fresh Pressed Lemon and Lime
Emulsifier, Vanilla Extract, Orange Blossom Water*

Originally called The New Orleans Fizz, this cocktail became so popular after its creation in 1888 that it took on the name of its creator - Henry C. Ramos of NOLA's Imperial Cabinet Bar. Legend tells that the Ramos Gin Fizz was so popular that Ramos's bar needed at least 20 bartenders working solely on the cocktail. Later, during Mardi Gras in 1915, 35 bartenders were employed. According to Stanley Arthur in New Orleans Drinks and How to Mix 'Em the bar staff "nearly shook their arms off and were still unable to keep up with the demand."

BEERS

THAI CRAFT BEER 320

Chalawan

Chatri ipa

Bussaba

LOCAL BEERS 280

Chang

Leo

Singha

INTERNATIONAL BEERS

Tsingtao - CHI 370

Erdinger Weiss - GER 370

Paulaner Pils - GER 370

Asahi - JAP 280

Sapporo - JAP 370

Corona - MEX 370

Heineken - NED 280

NON-ALCOHOLIC BEERS 350

Clausthaler - GER

Krombacher - GER

SPIRITS

RUM (45 ml)

Mont Gay 1703 - BAR	390
Mont Gay XO - BAR	420
Dictador 20 years Solera - COL	590
Bacardi Carta Blanca - CUB	290
Bacardi 8 Oro - CUB	390
Havana Club Añejo 7 - CUB	350
Havana Club 3 year - CUB	290
Matusalem Platino - DOM	320
Matusalem 7 years - DOM	390
Matusalem 23 years - DOM	880
Plantation Stiggins Fancy Pineapple - JAM	440
Captain Morgan Dark - JAM	320
Flor de Caña Centenario Single Estate 18 Slow Aged - NIC	600
Flor de Caña Centenario Single Estate 12 Slow Aged - NIC	500
Flor de Caña Extra Seco - NIC	320
Flor de Caña Añejo Clásico - NIC	320
Chalong Bay - THA	320
Kosapan Siamese Fragrance - THA	320
Phraya Rum - THA	390
Kraken Black Spiced - TTO	390
Diplomatico Mantauno Ron - VEN	360
Diplomatico Planas - VEN	360
Diplomatico Reserva - VEN	400

VODKA (45 ml)

Finlandia - FIN	320
Grey Goose - FRA	450
Belvedere - POL	450
Smirnoff - RUS	320
Stolichnaya - RUS	320
Absolut - SWE	320
Absolut Elyx - SWE	450
Tito's - USA	320

TEQUILA (45 ml)

Don Julio	400
Jose Cuervo Dela Familia	880
Jose Cuervo Reposado	320
Jose Cuervo Silver	290
Ocho Añejo	650
Ocho Reposado	450
Ocho Silver	400
Olmecca	380
Patrón Añejo	450
Patrón Reposado	450
Patrón Silver	400
1800 Añejo Reserva	650
1800 Coconut	500
1800 Reposado Reserva	500
1800 Silver Reserva	500

DIGESTIFS

COGNAC (30 ml)

Courvoisier V.S.O.P	400
Courvoisier X.O.	880
Hennessy V.S.O.P	400
Hennessy X.O.	880
Hennessy Paradis	1,800
Martell V.S.O.P.	400
Martell Cordon Bleu	880
Martell X.O.	880
Moyet Fine Champagne	880
Otard	880
Richard Hennessy	12,500
Rémy Martin V.S.O.P	400
Rémy Martin X.O.	880
Rémy Martin Louis XIII	11,000

ARMAGNAC (30 ml)

V.S.O.P. - Château de Laubade	400
X.O. - Château de Laubade	800

CALVADOS (30 ml)

Poire Prisonnière	500
Pomme Prisonnière	500
V.S.O.P. - Papidoux	400

LIQUEURS (45 ml)

Amaretto Di Saronno, Amaro Averna,	300
Bailey's, Benedictine, Cointreau,	
Drambuie, Evan Williams Honey,	
Frangelico, Jägermeister, Kahlúa,	
Limoncello, Malibu, Sambuca,	
Massenez Pomme	

APERITIFS & FORTIFIED WINES

APERITIFS

Antica Formula Rosso	380
Aperol	320
Campari	320
Carpano Classico	360
Dubonnet	320
Fernet Branca, Branca Menthe	340
La Quintinye Royal Rouge	360
La Quintinye Blanc Royal	360
Mancino Chinato	340
Martini (Bianco, Extra Dry, Rosso)	320
Pernod	320
Pimm's Cup No.1	320
Punt E Mes	360
Ricard	320

SHERRY (45 ml) 300

Tio Pepe, Nina, Harvey's Bristol Cream

PORT (45 ml)

Dow's Réserve 1985	1,530
Graham's Ruby	300
Graham's 2003 Late Bottled Vintage	480
Graham's 10 Years	500
Graham's 20 Years	800
Graham's 30 Years	1,850
Graham's 1994	2,000
Graham's Single Harvest 1982	3,500
Taylor's Tawny	300
Taylor's Ruby	300

NON ALCOHOLIC COCKTAILS

AGUA FRESCA 250

Cucumber Agua Fresca
Cucumber, Fresh Lime, Honey & Water

Pineapple Ginger Coconut Agua Fresca
Phuket Pineapple, Ginger, Coconut & Water

Watermelon Grapefruit Agua Fresca
Water Melon, Grapefruit, Honey & Water

Mango Rosemary Agua Fresca
Mango, Rosemary, Honey & Water

SMOOTHIES 250

Banana Smoothie
Banana, Honey & Yoghurt

Coconut Smoothie
Coconut, Honey & Yoghurt

Mango Smoothie
Mango, Honey & Yoghurt

Mix & Match Smoothie
Orange, Pineapple, Lime, Honey & Yoghurt

Peach Smoothie
Peach, Honey & Yoghurt

WHISKY

SINGLE MALT SCOTCH (45 ml)

Aberlour 12 years	450
Big Peat Islay	800
Epicurean Lowland	800
Glenfarclas 12 years	400
Glenfarclas 15 years	650
Glenfiddich 12 years	350
Glenfiddich 18 years	750
Glenmorangie 10 years	380
Glenrothes Maker's Cut	1,200
Macallan 12 years	450
Macallan 15 years	650
Macallan 18 years	1,600
Rock Oyster Island	800
Skallywag Speyside	800
The Glenlivet	490
The Glenlivet 12 years	590
The Glenlivet 15 years	650
The Glenlivet 18 years	750

BLENDED SCOTCH (45 ml)

Ballantine's Finest	300
Ballantine's 12 years	320
Ballantine's 17 years	480
Ballantine's 21 years	1,700
Chivas Regal Extra	390
Chivas Regal Mizunara	390
Chivas Regal 12 years	320
Chivas Regal 18 years	750
Chivas Regal 25 years	1,700
Chivas Royal Salute 21 years	850
Copper Dog	390
Dewar's White Label	300
Famous Grouse	300
J&B Rare	300
Johnnie Walker Black Label	320
Johnnie Walker Blue Label	1,100
Johnnie Walker Gold Label	600
Johnnie Walker Green Label	550
Johnnie Walker Red Label	300
Johnnie Walker Swing	450
Monkey Shoulder	650

WHISKY

BOURBON (45 ml)

Elijah Small Batch	400
Evan Williams	320
Evan Williams Black Label	420
Jack Daniel's	380
Jim Beam	320
Wild Turkey Russells Reserve Single Barrel	480
Wild Turkey	320
Wild Turkey 101	320

RYE (45 ml)

Wild Turkey	450
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IRISH (45 ml)

Bushmill Black Bush	390
Bushmill Single Malt 16 Years	1,290
John Jameson	350
The Pogues	450

CANADIAN (45 ml)

Canadian Club	350
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JAPANESE (45 ml)

Hibiki	1,200
Suntory	400
Yamazaki	750

SAKE & PLUM WINE & CHINESE LIQUOR

SAKE (300 ml)

Dassai Junmai Daiginjo, Migaki Sanwari Kyubu	2,400
Kyoumaiko Shozuo	1,000
Ozaeki Honzo-Jozo Karatanba	1,100
Shinsei Shozuo Hiya	1,000

FRUIT SAKE (500 ml)

Bijofu Yuzu Schwa Sake	2,100
Kozaemon Shiroku Junnmai Kabosu	2,100

SAKE (720 ml)

Kirinzan Junmai Ginjo	5,900
Tedorigawa Yamahai Jikomi Honjozo	2,500
Yuki no Boshu Yamahai Honjozo	3,600

CHINESE LIQUOR

至尊 20 年 (42°) Zhizun 20 yrs (42°)	5,800
青花 20 年 (42°) Qinghua 20 yrs (42°)	5,800
陈酿 10 年 (45°) Chenniang 10 yrs (45°)	3,800
飞天 (53°) Flying Fairy (53°)	18,800
迎宾 (53°) Ying Bin (53°)	3,200
王子 (53°) Prince (53°)	3,800

SPIRITS

GIN

Four Pillars Spiced Negroni - AUS	550
Four Pillars Bloody Shiraz - AUS	500
Four Pillar Rare Dry - AUS	500
Buss 509 Midi cut - BEL	500
Dictador Ortodoxo Aged Gin - COL	380
Harahorn - ENG	500
Star of Bombay - ENG	450
Martin Miller's - ENG	390
Beefeater 24 - ENG	380
Bombay Sapphire - ENG	320
Tanqueray - ENG	320
Beefeater - ENG	320
Gordon's Pink Gin - ENG	320
Gin Mare - ESP	450
Citadel Original - FRA	500
G'vine Floraison - FRA	400
G'vine Nouaison - FRA	400
Ferdinand's Saar - GER	500
Monkey 47 - GER	590
Roku - JAP	380
Hanami - NED	380
Hendrick's - SCO	400
Caorunn - SCO	400
The Botanist - SCO	400

PISCO

Demonio De Los Andes	350
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CACHACA

Capucana	500
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EAUX-DE-VIE (45 ml)

Etter Oepfeler Apple Brand-Zug, Framboise-Gabriel Boudier Dijon	300
Poire William-Gabriel Boudier Dijon	450

GRAPPA (45 ml)

Bottega Alexander	300
Bottega Amarone	450
Bottega Barrique	450
Cusumano Noa Sicila	1,000