

AGUA DE COCO

- BRAZIL -

Cachaça, pandan cordial, coconut water and pandan caviar.



"Coconut is very common fruit in Bangkok and Brazil, here it's deliciously matched with pandan caviar."

THB 450

SIN OF ROSITA

- PORTUGAL -

Mezcal, pineapple
luxarda bitters,
lemongrass,
Mancino secco.



*"This is how we drink
Negroni in Thailand:
a memorable taste."*

THB 450





ST. CHARLES PUNCH

Fernand cognac,
tawny Port, sugar,
fresh raspberry



*"Golden era
1850 - 1880, one of
New Orleans forgotten
punch cocktails."*

THB 495

PASSENGER LIST

Fernand cognac, Citaeille gin, Parfait Amor, yellow Chartreuse and Pernod.



"It would have been sublime to sip one of these while sailing across the Atlantic between New York and England in the magnificent 1930's. Sip one of these vintage cocktails whilst imagining scenes of old romantic films."


THE 495





"I DRINK TO MAKE OTHER PEOPLE
MORE INTERESTING."

- Ernest Hemingway -

A close-up photograph of a martini glass filled with a dark liquid, garnished with a lemon twist. The glass is set against a dark, almost black background, with a soft light source highlighting the rim of the glass and the texture of the lemon peel. The lighting creates a dramatic, moody atmosphere.

"NO AMOUNT OF PHYSICAL CONTACT
COULD MATCH THE HEALING
POWERS OF A WELL MADE COCKTAIL."

- David Sedra -

SIN
TO BE SEEN
- THAILAND -

Jackfruit sous vide
Plantation rum, citrus, sweet
basil, peach bitters and
vegetable tonic water



*"Refreshing, unique
flavours from local
ingredients with
complexity between the
jackfruit, basil and
vegetable, ending with
a long finish."*

THB 400



DON'T CALL ME MR. MULE

- BRAZIL -

Lemongrass sous vide
vodka, kaffir lime,
caramelised galangal
and cocoa topped with
ginger beer.



*"Twist of mule mixed
with special Thai herbs
and spices for
a refreshing drink."*

THB 400



FORBIDDEN RIVER

- THAILAND -

Comiander shochu,
Japanese citrus, coca shrub,
celery bitter and glair



"Shochu-based
concoction combining
the sweet and sour, tropical,
floral and citrus,
finished with egg-white."

THB 400



SEEN CAFE LATTE

- PORTUGAL -

Bacardi Ocho, coffee tawny Port, sweet
cardamom, chocolate powder and whole egg.



*"This is a digestif with a herbal macha flavour,
enjoy instead of black coffee."*

THB 400

