



To adhere to social distancing regulations and in order to limit physical contact may we invite you to download our menus by scanning the below QR code.



Your safety is our primary concern. Thank you for your participation.



## BEVERAGE

<b>Summer Mocktails</b>		<b>300</b>
BKK Mojito	Mint   Kaffir Lime Leaf   Lemongrass   Flower Blossom   Soda Water	
Cool as a Cucumber!	Japanese Cucumber   Pomelo   Thai Basil   Honey   Lime   Lemon Oils	
Ocean Mule	Blue Curaçao   Tropical Shrub   Coconut   Ginger Ale	
Orange Spritz	Bitter Orange Extract   Lemonade   Soda Water	
Watermelon-Mint Spritzer	Watermelon   Mint   Honey   Lime   Sparkling Water	
<b>Signature Mocktails</b>		<b>300</b>
The Virgin Botanical	Kiwi Purée   Kaffir Lime Syrup   Pineapple   Lime   Peppermint Kaffir Lime Foam	
The Horizon	Watermelon   Passion Fruit   Kaffir Lime   Lime   Butterfly Pea   Pandan	
Orchard Spritz	Apple   Elderflower Honey   Lime   Soda	
Fingers Crossed	Pineapple   Mango   Coconut Water   Lime   Fingerroot	
Shirley Temple No.3	Yuzu   Tangerine   Pomegranate   Lime   Ginger Ale	
<b>Import Non-Alcoholic Beer</b>		
Clausthaler, Germany		<b>300</b>
<b>Energy Drink</b>		
Red Bull (European)		<b>200</b>
<b>Soft Drinks</b>		
Coke, Diet Coke, Sprite, Ginger Ale, Tonic Water, Soda Water		<b>150</b>
<b>Still Water</b>		
Acqua Panna (50cl)		<b>190</b>
Acqua Panna (75cl)		<b>300</b>
<b>Sparkling Water</b>		
San Pellegrino (25cl)		<b>200</b>
San Pellegrino (75cl)		<b>300</b>
<b>Juice</b>		
Coconut, Pineapple, Orange, Watermelon, Mango		<b>250</b>
Cranberry, Grapefruit, Tomato, Apple		
<b>Hot</b>		
Espresso, Cappuccino, Latte		<b>180</b>
Double Espresso		<b>240</b>

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### Summer Cocktails

460

#VertigoStorm

Ketel One Vodka | Spiced Rum | Falernum | Ginger Beer | Lime

Twist in Classic

Mekhong Thai Golden Spirit | Pimm's No 1 | Kaffir Lime Leaf infused Campari | Jasmine

Orange Spritz

Bitter Orange Extract | 7 Cascine Prosecco | Soda Water

VIP Mai Tai

Olmecca Gold Tequila | Blue Curaçao | Orgeat | Passion Fruit | Lime

### Vertigo Legacy Cocktails

460

The Botanical

Tanqueray Gin | Melon Liqueur | Kaffir Lime Pineapple | Cranberry | Lime | Kaffir Lime Foam

Vertigo Sunset

Pampero Blanco Rum | Malibu | Pineapple | Cranberry | Lime

Piña Colada Spritz

Diplomatico Planas | Malibu | Coconut Water | Pineapple | Mango | Almond Lime | Angostura Bitters | Soda

#pictureperfect

Bulliet Bourbon | Raspberry | Sweet Vermouth | Watermelon | Vanilla | Lime | Lychee Foam

Watermelon Fizz

Bellambre Bitter Amer Bigallet | Yuzu Umeshu | Watermelon | Sparkling Wine

### World's Finest Cocktails

460

Just in Thyme

Diplomatico Planas | DOM Bénédictine | Creole Bitter | Pineapple | Lime | Thyme Cordial

The Haole

Bacardi Carta Rum | Martini Bianco | Pineapple | Lemon | Ginger Ale

The Double Talk

Chivas 12 YO Scotch Whisky | Campari | Martini Bianco

White Kimono

Tanqueray Gin | Cointreau | Yuzu Purée | Lime

### Usual Suspect

450

Mojito

Bacardi Carta Blanca Rum | Mint | Lime | Soda

Long Island Iced Tea

Pampero Blanco Rum | Gordon's Gin | Smirnoff | Lunazul Reposado Tequila | Triple Sec | Lime | Coca Cola

Tommy Margarita

Olmecca Gold Tequila | Lime | Giffard Agave

Cosmopolitan

Smirnoff | Orange Liqueur | Cranberry | Orange Oils

Piña Colada

Diplomatico Planas | Malibu | Pineapple | Coconut

Moscow Mule

Smirnoff | Lime | Ginger Beer

Cuba Libre

Havana Club 3YO Rum | Lime | Coca Cola

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<b>Twisted G&amp;T</b> (Serve with premium Tonic water)	500
<b>Ka Va Lan   Taiwan</b>	Pineapple Slice, Mint
<b>Sabatini   Italy</b>	Thyme, Dry Juniper Berries
<b>Star of Bombay   England</b>	Orange Peel, Dry Juniper Berries
<b>Cruxland KWV   South Africa</b>	Rosemary Leaves, Lemon Slice
<b>Grandma   Thailand</b>	Ginger slice, Dry Juniper
<b>Langley's Old Tom   England</b>	Dehydrated Lemon Slice, Mint
<b>Roku   Japan</b>	Umeshu, Ginger Slice, Shiso
<b>Iron Balls   Thailand</b>	Kaffir Lime Leaf, Pineapple Skin, Galangal
<b>Whitley Neill Handcrafted Dry   England</b>	Mint, Dehydrated Orange Wheel
<b>Ford's   England</b>	Lemon Wheel, Juniper Berries
<b>Gin Mare   Spain</b>	Rosemary, Juniper Berries
<b>Aperitif/ Digestif</b>	
Pimm's No. 1, Campari, Martini (Bianco, Extra Dry, Rosso)	300
Ricard, Fernet Branca, Aperol, Pernod	350
Taylor's Special Ruby Port	400
<b>Liquor</b>	
Amaretto, Kahlua, Malibu, Sambuca	320
Baileys, Cointreau, Drambuie	400
Grand Marnier, Jägermeister	420
<b>Vodka</b>	
Smirnoff	350
Absolut	380
Ciroc, Ketel One, Tito's Handmade	400
Belvedere, Absolut Elyx, Grey Goose	550
<b>Sugarcane Spirits</b>	
Bacardi Carta Blanca, Havana Club 3YO, Captain Morgan Dark	400
Bacardi 8YO, Havana Club 7YO	450
Ron Zacapa 23YO	550

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### Gin

Gordon's, Beefeater	350
Tanqueray	380
Bombay Sapphire	400
Hendricks	550

### Tequila

Lunazul Reposado, Olmeca Gold	350
Patron XO Café	500
Patron Silver, Patron Reposado, Don Julio Reposado, Volcan Blanco	550

### Cognac/ Armagnac

Demonio De Los Andes Pisco	380
Sempe VSOP	450
Remy Martin VSOP, Courvoisier VSOP, Hennessy VSOP	500
Remy Martin XO, Hennessy XO	1,000

### Single Malt Highland

Glenmorangie 10YO	500
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### Single Malt Island

Talisker 10YO	550
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### Single Malt Lowland

Glenkinchie 12YO	600
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### Single Malt Spayside

Glenfiddich 12YO, Singleton 12YO Dufftown	500
The Belvenie 12YO, Singleton 15YO Dufftown, The Macallan Double Cask 12YO	550
The Glenlivet 15YO, Singleton 18YO Dufftown	580

### Single Grain Japanese

The Chita- Single Grain	500
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### Blended

Johnnie Walker Red, Ballentine's Finest	350
Chivas Regal 12YO, Johnnie Walker Black, Monkey Shoulder	450
Johnnie Walker Gold	550
Johnnie Walker Platinum	600
Johnnie Walker Blue	1,000
Chivas Regal 25YO, Chivas Regal Royal Salute	1,200

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### American Whiskey

Evan Williams, Jim Beam	350
Jack Daniel's	400
Bulleit Bourbon, Maker's Mark, Rittenhouse Rye	450
Bulleit Rye	480

### Irish & Canadian

Canadian Club, John Jameson	400
John Jameson Black Barrel	480

### Import Beer

San Miguel Light (Pale Lager)	300
Corona (Pale Lager), Peroni Nastro Azzurro (Lager)	380
Erdinger Dunkel (Wheat Beer), Hoegaarden (Wheat Beer)	400

### Local Beer

Tiger, Asahi, Singha, Chang, Heineken	200
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### Thai Crafted Beer

Chattri IPA, Chalawan Pale Ale, Andaman Dark Ale	280
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	Glass	Bottle
<b>Vintage Champagne</b>		
2008 Moët et Chandon, Dom Perignon, "Cuvée" Brut		18,500
<b>Non-Vintage Champagne</b>		
Charles Collin, Brut, Blanc de Noirs Côte des Bar		5,200
Moët et Chandon, Brut Imperial, Epernay	1,520	7,800
Veuve Clicquot Ponsardin, Brut, Reims		7,900
Moët et Chandon, Brut Imperial, Rosé, Epernay	1,670	8,200
G.H. Mumm, Cordon Rouge, Brut, Reims		9,300
Krug, Grand Cuvée, Brut, Reims		19,900
<b>Sparkling Wine</b>		
Piccini 1882, Spumante, Extra Dry, Veneto, Italy		2,600
Moscato, Jacob's Creek, Barossa Valley, Australia		2,600
9.5 Cold Wine, Brut, Treviso, Italy	600	2,800
Prosecco, Fantinel, Extra Dry, DOC, Italy	700	3,400
Domain Chandon, Brut, Victoria, Australia	780	3,600
Franciacorta, "Bellavista", Brut, Lombardy, Italy		3,900
Trilogy, Jacob's Creek, Australia		3,900
Domain Chandon, Rosé, Victoria, Australia		4,300

## White Wine

### Australia

2019 Chardonnay, "Taras Bin 681", South Australia		2,400
2018 Sauvignon Blanc, "Moore's Creek", Tyrell's Wine, N.S.W.		2,650
2018 Chardonnay, "Bin 222", Wyndham Estate, N.S.W.		3,200
2019 Sauvignon Blanc, "The Riddle", Hardys, South Australia	670	3,300
2017 Semillon, Sauvignon Blanc, "Cape Mentelle", Margaret River		4,400

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		Glass	Bottle
<b>Chile</b>			
2018	Sauvignon Blanc, MAPU, Baron Philippe De Rothschild, Maipo Valley	620	2,400
2015	Chardonnay, Single Vineyard Falaris Hill, D.O. Valle De Leyda		2,600
2019	Chardonnay, "Gato Negro", San Pedro, Central Valley	620	2,700
2018	Sauvignon Blanc, Casa Silva, Colchagua Valley		2,800
<b>France</b>			
2018	Sauvignon Blanc, "Attitude", Pascal Jolivet, IGP, Val De Loire		3,100
2016	"Mâcon-Villages", B & G, AOC, Mâcon-Villages	720	3,400
2013	Gewürztraminer, Willm, Réserve, AOC, Alsace		3,850
2017	Chardonnay, "La Croix Belle", IGP, Côtes de Thongue	820	3,900
2017	Riesling, Willm, Réserve, AOC, Alsace		4,000
2016	Petit Chablis, William Fèvre, AOC, Chablis	890	4,300
2015	Pinot Gris, Leon Beyer, AOC, Alsace		5,000
2017	Sancerre, Henri Bourgeois, AOC, Loire Valley		5,700
2015	Pouilly Fumé, Henri Bourgeois, En Travertin, AOC, Loire Valley		6,100
2016	Sancerre, Hubert Brochard, AOC, Loire Valley		6,200
2011	Mâcon-Vergisson, "La Roche", Domaine Barraud, AOC, Bourgogne		6,450
2013	Châteauneuf-du-Pape "Blanc", Sénéchaux, AOC, Southern Rhône		7,600
2013	Puligny Montrachet, Joseph Drouhin, AOC, Côte de Beaune		12,700
<b>Germany</b>			
2016	Riesling, Dr. Burklin-Wolf, Trocken, Pfalz		3,900
<b>Italy</b>			
2017	Pinot Bianco, St.Pauls, Alto Adige, DOC		2,900
2017	Soave Classico, "Masi", DOC, Valpolicella		3,000
2018	Cortese, "Gavi", Beni Di Batasiolo, DOCG, Piedmont		3,200
2016	Ribolla Gialla, Fantinel, Sant'Helena, Friuli-Venezia Giulia		3,200
2018	Gewürztraminer, "Alois Lageder", Alto Adige		3,300
2018	Pinot Grigio, Fantinel Borgo Tesis, DOC, Friuli	720	3,800

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	Glass	Bottle
<b>New Zealand</b>		
2018 Sauvignon Blanc, Brancott Estate, Marlborough		2,700
2019 Riesling, Craggy Range, Te Muna Road Vineyard, Martinborough	630	2,900
2017 Sauvignon Blanc, Framingham, Wairau Valley, Marlborough		3,000
2017 Sauvignon Blanc, Valley of Spies, Marlborough		3,200
2017 Sauvignon Blanc, Cloudy Bay, Marlborough		6,900
2014 Chardonnay, Cloudy Bay, Marlborough		10,900
<b>South Africa</b>		
2018 Chenin Blanc, "Stony Cape", Breede River Valley, Western Cape		2,100
2013 Chardonnay, "Kings River", Wine of Origin, Robertson Winery		2,800
<b>Spain</b>		
2016 Albarino, Pazo Barrantes, Marques De Murrieta, DO, Rias Baixas		4,200
<b>USA</b>		
2017 Sauvignon Blanc, "Diamond Collection", Francis Coppola, CA		3,700
2017 Chardonnay, "Alexander Valley Vineyards", Sonoma County, CA		3,900

### Red Wine

<b>Argentina</b>		
2016 Malbec, "Terrazas", Reserva, Mendoza	900	4,600
2016 Cabernet Sauvignon, "Terrazas", Reserva, Mendoza		4,700
<b>Australia</b>		
2018 Shiraz, "Taras Bin 421", South Australia		2,400
2016 Shiraz, Jip Jip Rocks, Padthaway, South Australia		2,900
2015 Shiraz, "Marmaduke", Cape Mentelle, Margaret River, W.A.		3,100
2017 Cabernet, Merlot, "Bin 888", Wyndham Estate, N.S.W.		3,200
2018 Shiraz, "Bin 555", Wyndham Estate, N.S.W.	700	3,500
2017 Cabernet, Merlot, "Cape Mentelle", Margaret River, W.A.		5,000
2013 Cabernet Sauvignon, Yalumba, "The Menzies", Coonawarra, South Australia		7,400

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		Glass	Bottle
<b>Chile</b>			
2018	Cabernet Sauvignon, Casa Silva, Colchagua Valley		2,800
2015	Cabernet Sauvignon, "Koyle", Grand Reserva, Colchagua Valley		3,000
2018	Carménère, Reserve, J.Bouchon, Maule Valley		3,100
2017	Cabernet Sauvignon, Santa Ema, Gran Reserva, Maipo Valley		3,200
2018	Merlot, Montes "Classic Series" D.O., Colchagua Valley	790	3,600
2018	Cabernet Sauvignon, Reserve, J.Bouchon, Maule Valley		4,300
2016	Pinot Noir, "Terroir Hunter", Undurraga, D.O.Leyda Valley		4,500
2014	Cabernet, Malbec, Carménère, Syrah, Merlot, "Mingre", J.Bouchon		6,300
<b>France</b>			
2016	Merlot, Cabernet, "Mouton Cadet" Baron Philippe, AOC, Bordeaux		2,600
2017	Grenache, Syrah, "Belleruche", M. Chapoutier, AOC, Côtes du Rhône		2,900
2014	Merlot, Cab.Franc, Château Lanbersac AOC, Puisseguin Saint-Emilion		3,200
2018	Pinot Noir, "Attitude", Pascal Jolivet, IGP, Val De Loire	720	3,200
2015	Gamay, "Beaujolais-Villages", Joseph Drouhin, AOC		3,450
2015	Merlot, Cabernet, Château de Toutes, Côtes de Bordeaux	770	3,500
2015	Cabernet, Merlot, Les Charmes De Magnol, B&G, AOC, Medoc	820	3,800
2016	Grenache, Syrah, "Gigondas", M. Chapoutier, AOC, Rhône Valley		6,600
2013	Gevrey Chambertin, Joseph Drouhin, AOC, Côte de Nuits		8,600
2013	Châteauneuf-du-Pape, Sénéchaux, AOC, Southern Rhône		9,000
2012	Château Lynch Bages, AOC, Pauillac, Bordeaux		27,000
2004	Château Margaux, AOC, Margaux, Bordeaux		55,000
<b>Italy</b>			
2017	Montepulciano d'Abruzzo, Borgo Sanleo, Abruzzo	650	2,800
2015	Chianti Classico, Villa Antinori, Riserva, DOCG, Tuscany		3,700
2013	Brunello di Montalcino, Renieri, DOCG, Tuscany		6,200
2014	Barolo, "Massolino", Serralunga d'Alba, DOCG, Piedmont		6,400
2012	Amarone, "Crosara de le Strie", Valpolicella Classico, DOCG		6,950
<b>Lebanon</b>			
2009	Cabernet Sauvignon, Cinsault, Carignan, "Château Musar", Bekaa Valley		7,500

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		Glass	Bottle
<b>New Zealand</b>			
2017	Pinot Noir, Brancott Estate, Marlborough		2,800
2015	Pinot Noir, Astrolabe, Marlborough		3,600
2014	Pinot Noir, Cloudy Bay, Marlborough		11,300
<b>Spain</b>			
2015	Tempranillo, Cabernet, "Santana", Bodegas Victorianas, Rioja		2,400
2015	Tempranillo, Bodegas Solar Viejo, Crianza, DOC, Rioja	790	3,300
<b>South Africa</b>			
2017	Ruby Cabernet, Cinsault, "Stony Cape", Western Cape		2,300
2017	Pinotage, Cinsault, "Stony Cape", Breede River Valley		2,700
<b>USA</b>			
2016	Zinfandel, "Woodbridge", Robert Mondavi, CA		2,750
2016	Merlot, Bogle Vineyards, CA		3,850
2014	"Opus One", Mondavi & Rothschild, Napa Valley, CA		59,000
<b>Rosé Wine</b>			
2018	Syrah, "Sakuna", Gran Monte, Asoke Valley, Thailand		2,000
2016	Cinsault, Grenache, Château Cavalier, AOC, Côtes de Provence		2,700
2018	Nerello Mascalese, Terre Nere "Etna Rosato", DOC, Sicily	650	3,200
<b>Dessert Wine</b>			
	Moscato, Yellow Tail, Casella Family, SE Australia	550	2,400
2013	Quinta de Crasto, LBV Port, D'ouro		2,900
<b>Selected House Wine</b>			
	Chardonnay, Long Lake, Napa Valley, California, USA	590	2,500
	Cabernet Sauvignon, Long Lake, Napa Valley, California, USA	590	2,500

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## APPETIZER

- King Crab Tempura Maki** 490  
Alaskan King Crab, Sushi Rice, Asparagus 🍴🥜
- Crispy Duck Salad** 450  
Tossed Greens, Cucumber, Red Radish, Avocado, Orange Segments,  
Sesame Seeds 🍴🥜
- Tuna Tataki** 490  
Japanese Spring Onion, Fresh Turnip, Ponzu Sauce
- Khong Wang Ruam (A Selection of Freshly Prepared Thai Appetizers)** 480  
Fresh Summer Mango Rolls with Sweet Tamarind Chili Dips  
Steamed Thai Dumpling Stuffed with Flower, Chicken, Water Chestnut, Cashew Nut,  
Sweet Chili Sauce  
Northern Style Chicken Chili Dip and Fresh Vegetables  
Pan Seared Tiger Prawn, Young Torch Ginger, Lemongrass Salad, Chili Lime Dressing
- Caprese** 480  
Classic Tomato, Buffalo Mozzarella Salad Served with Balsamic Pearls  
Roasted Spiced Pine Nuts, Basil Pesto 🥜🍴🌿

## SOUP

- Pumpkin Cream Soup** 450  
Herb Croutons 🍴🌿
- Traditional Thai Spicy Prawn Soup** 480  
Lemongrass, Galangal

## MAIN COURSE

- Crispy Chicken Burger** 650  
Kimchi, Iceberg, Kochujung Mayo, Pickle Daikon, Spicy & Sour flavored Waffle Fries 🍴🥜🍴
- Spicy Seafood Linguine** 890  
Linguine Pasta, Lobster, Crab Meat, Tiger Prawn, Garlic, Dried Chili, Thai Herbs 🍴🥜🌿
- Deep-fried Soft Shell Crab with Tamarind Sauce** 580  
Soft Shell Crab, Grilled Asparagus and Pineapple, Dried Shallot, Dried Chili 🍴🥜🍴

🥜 Dish contains Nuts    🌿 Dish contains Gluten    🍴 Dish contains Dairy Products    🌿 Vegetarian  
Please be advised that if you have any particular dietary requirement, our Chefs will do their best to cater for it  
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## MAIN COURSE

<b>Nua Toon Lumyai</b>	650
Delicious Slow Cooked Beef Short Ribs with Longan, Spices 🌿	
<b>Australian Prime Beef</b>	1,600
Black Angus Beef Tenderloin (250g) in Red Wine Sauce	
<b>Grilled Sea Bass</b>	1,300
Asparagus Tips, Lemon Butter Cream Sauce $\mathcal{D}$	
<b>Pan-fried Gnocchi</b>	550
White Beans, Sundried Tomatoes & Baby Spinach 🌿🥜	
<b>Avocado Pesto Barley Risotto</b>	550
Fresh Thai Coconut Milk 🌿	

## SIDES

Steamed Edamame	210
Grilled Asparagus with Baked Pancetta	210
French Fries 🌿	210
Almond Butter Sautéed Gnocchi 🌿	210

## DESSERT

<b>Piña Colada</b>	350
Coconut Mousse, Lime Baba, Pineapple Compote, Mango Salsa, Crumble Vanilla, Coconut Sorbet 🌿 $\mathcal{D}$	
<b>Peanut Chocolate Mousse</b>	350
Peanut Crunch, Rich Chocolate Mousse, Crème Chantilly, Yuzu Gelée $\mathcal{D}$ 🥜	
<b>Caramel Apple Tart Tatin</b>	350
Tuile, Vanilla Ice Cream 🌿 $\mathcal{D}$	
<b>Berries Yoghurt Panna Cotta</b>	350
Berries Salsa, Mango Gelée, Lime Meringue, Chocolate Tuile 🌿 $\mathcal{D}$	

🥜 Dish contains Nuts    🌿 Dish contains Gluten     $\mathcal{D}$  Dish contains Dairy Products     $\mathcal{V}$  Vegetarian  
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## 3-COURSE SET

### APPETIZER

#### Crispy Duck Salad

Tossed Greens, Cucumber, Red Radish, Avocado, Orange Segments,  
Sesame Seeds  

OR

#### Tuna Tataki

Japanese Spring Onion, Fresh Turnip, Ponzu Sauce



### MAIN COURSE

#### Australian Prime Beef

Black Angus Beef Tenderloin (180g) in Red Wine Sauce

OR

#### Spicy Seafood Linguine





Linguine Pasta, Lobster, Crab Meat, Tiger Prawn, Garlic, Dried Chili, Thai Herbs  



### DESSERT

Choose your Favourite from the A-la-carte Selection

**1,599**

 Dish contains Nuts    Dish contains Gluten    Dish contains Dairy Products    Vegetarian  
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## 4-COURSE SET

### APPETIZER

#### Crispy Duck Salad

Tossed Greens, Cucumber, Red Radish, Avocado, Orange Segments,  
Sesame Seeds 

OR

#### King Crab Tempura Maki

Alaskan King Crab, Sushi Rice, Asparagus 



### SOUP

#### Pumpkin Cream Soup

Herb Croutons *DD*



### MAIN COURSE

#### Australian Prime Beef

Black Angus Beef Tenderloin (180g) in Red Wine Sauce

OR

#### Grilled Sea Bass



Asparagus Tips, Lemon Butter Cream Sauce *D*



### Dessert

Choose your Favourite from the A-la-carte Selection

1,999

 Dish contains Nuts    Dish contains Gluten   *D* Dish contains Dairy Products   *D* Vegetarian  
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