

# AN ICON

One of Pattaya's must visit destinations, The Collective offers a dining experience like no other, allowing you to savour four distinct culinary concepts in one location.

Enjoy the delightful flavours of American smokehouse & grill, Thai inspired seafood dishes, authentic Italian pizza & pasta, and specialty ice cream crafted by Guss Damn Good.

At The Collective, we are dedicated to providing a space where all food lovers, regardless of individual tastes or dietary requirements, can come together for an extraordinary dining experience, whether daily or on special occasions. One visit is all it takes to be captivated by this beachside terrace, a destination for foodies and cocktail enthusiasts.

Please note that due to the variety of culinary concepts, some dishes may arrive at different times as cooking durations vary.

the  
*Collective*

bar | smokehouse | terrace

# SMOKEHOUSE

## BBQ MEAT PLATES

with homemade pickled red onions, dill pickles

### 🍷🍷🍷 ALL IN COMBO PLATTER 2,950

Beef Short Rib 1 piece  
Beef Brisket 200 grams, Black Angus  
Pork Ribs half rack, high welfare pork  
Pork Neck 200 grams  
Chicken Quarter thigh, leg  
3 Side Dishes

### 🍷 BEEF COMBO PLATTER 2,450

Beef Short Rib 1 piece  
Beef Brisket 200 grams, Black Angus  
Beef Hot Link Sausage 1 piece  
2 Side Dishes



BEEF COMBO PLATTER

### 🍷🍷 SOLO COMBO PLATTER NO.2 PORK & CHICKEN 850

Pork Ribs quarter rack, high welfare pork  
Chicken Quarter thigh, leg  
Green Chili & Cheese Pork Sausage 1 piece  
2 Side Dishes

### 🍷🍷 SOLO COMBO PLATTER NO.1 BEEF & PORK 950

Beef Brisket 150 grams, Black Angus  
Pork Ribs quarter rack, high welfare pork  
Green Chili & Cheese Sausage 1 piece  
2 Side Dishes



SOLO COMBO PLATTER NO.1

## SIDES

- 🍷 CORN BREAD 60
- 🍷 TANGY BBQ COLESLAW 60
- 🍷 CUCUMBER TOMATO SALAD 60
- 🍷 CORN FRITTERS 60
- 🍷🍷 MAC & 3 CHEESE 120
- 🍷 CHARRO PINTO BEANS 60



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# SMOKEHOUSE A LA CARTE

## MEATS A LA CARTE

-  **BEEF SHORT RIB 950**  
average weight 500-600 grams
-  **BEEF BRISKET 640**  
minimum 200 grams, Black Angus
-  **PORK RIBS FULL RACK 850**  
high welfare pork
-  **PORK RIBS HALF RACK 550**  
high welfare pork
-  **PORK NECK 300**  
minimum 200 grams
-  **CHICKEN QUARTER 1 piece 280**
-   **BEEF HOT LINK SAUSAGE 1 piece 190**
-    **GREEN CHILI & CHEESE PORK SAUSAGE 1 piece 190**

| PORK RIBS FULL RACK



| BEEF SHORT RIB

## BURGERS

toasted bun with house slaw, BBQ sauce

-   **SMOKED BRISKET 380**  
slow cooked beef brisket
-   **SMOKED BBQ CHICKEN 260**
-   **SMOKED PORK 260**  
slow cooked pork neck
-     **SLIDER SAMPLER 280**  
1 brisket, 1 pork, 1 chicken

| SLIDER SAMPLER



## SNACKING & SHARING PLATES

-   **BEEF BRISKET SPRING ROLLS 290**  
2 pieces, roasted tomato salsa
-   **SAI OUA SAUSAGE 240**  
2 pieces, Jaew sauce, BBQ sauce
- SMOKEHOUSE NACHOS 300**  
Tortilla chips topped with jalapeños, coriander, shredded cheese, BBQ sauce, tomato salsa, guacamole
-   **SMOKEHOUSE NACHOS BEEF BRISKET 420**
-   **SMOKEHOUSE NACHOS BBQ CHICKEN 340**



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# PIZZA

## PIZZA

48-72 hour cold fermented dough

### THE COLLECTIVE 780

BBQ sauce, mozzarella, slow cooked brisket, arugula, jalapeños, burrata, parmesan, pepper, extra virgin olive oil



### 463 ROLL 480

tomato sauce, mozzarella, slow smoked pork neck, chili, stracciatella, parmesan, extra virgin olive oil (allow at least 30 minutes cooking time)



### LARB GAI 460

tomato sauce, mozzarella, chicken, red onion, chili, roasted rice, cucumber, fresh mint, extra virgin olive oil



## 20 INCH LARGE PIZZA

### PATTAYA BEACH (QUATTRO STAGIONI) 1,290

   WALKING STREET - green chilli & cheese sausage

   OCEAN - seafood

   MOUNTAINS - vegetables

   THE COLLECTIVE - smoked chicken

### BIANCA 460

mozzarella, ricotta, pecorino, caramelised onions, black pepper, fresh basil, extra virgin olive oil

### PEPPERONI 540

tomato sauce, mozzarella, pepperoni, pecorino, hot honey drizzle

### TRUFFLE FUNGHI 460

tomato sauce, mozzarella, portobello mushrooms, parmesan, truffle oil, fresh basil

### SICILIAN 540

tomato sauce, mozzarella, roasted peppers, caramelized onion, pepperoni, fennel sausage

### HAWAIIAN 480

tomato sauce, mozzarella, honey ham, caramelized pineapple

### PROSCIUTTO 780

tomato sauce, mozzarella, air cured ham, vine tomato, arugula, burrata, pecorino

### FRUTTI DE MARE 650

tomato sauce, white prawns, squid, clams, mussels, basil, grilled lemon

### MEAT LOVER 650

tomato sauce, mozzarella, pepperoni, fennel sausage, capicola, smoked bacon, whipped honey ricotta

### QUATTRO FORMAGGI 540

tomato sauce, mozzarella, taleggio, pecorino, parmesan, arugula, pear

### MARGHERITA 410

tomato sauce, mozzarella, fresh basil, extra virgin olive oil

### VEGGIE LOVER 460

tomato sauce, mozzarella, portobello mushrooms, vine tomato, capsicum, eggplant, arugula, lemon zest, extra virgin olive oil



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## LOCAL THAI FAVOURITES

### APPETIZERS

#### 🐷🐷 MOO SARM CHAN 280

grilled smoked pork belly, spicy sauce

#### 🦐🦐 THOD MAN GOONG 280

prawn fritters, plum sauce

#### 🐔🐔 CHICKEN SATAY 280

chicken, peanut sauce, accar



MOO SARM CHAN

YAM RUAM MIT TALAY



### SALAD

#### 🐷🐷 YAM NUA YANG 480

spicy grilled Angus sirloin salad

#### 🦐 YAM RUAM MIT TALAY 380

spicy market seafood salad

#### 🦐🦐 YUM LAI BUA GOONG 320

lotus root, shrimp

### SOUP

#### 🐔 TOM YAM 320

galangal and lemongrass soup with choice of chicken, prawns or market seafood

#### 🐔 TOM KHA 220

coconut milk soup with choice of chicken, prawns or market seafood

### CURRY

#### 🐔🐔 GAENG PANAENG 280

dried coconut curry with choice of chicken or pork

#### 🐔🐔 GAENG KIEW WAAN 280

green curry with choice of chicken, pork or prawns



GAENG PANAENG

### LOCAL FAVOURITES

#### 🐔🐔🐔 FRIED RICE & CHICKEN SATAY 320

fried egg, prawn crackers

#### 🐔🐔 KHAO SOI 320

chicken in coconut curry broth with fried noodles

#### 🦐🐔🐔 PHAD THAI GOONG 380

stir fried rice noodles with prawns, egg

#### 🦐🐔 PHAD KEE MAO TALAY 320

stir fried rice noodles with market seafood, chili, basil leaves

#### 🐔🐔 PHAD KRAPROW 320

choice of chicken or pork served with steamed rice



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## SEAFOOD

### BBQ & GRILLED SEAFOOD TRAYS

served with lemon, red and green seafood sauces

#### SEAFOOD COMBO TRAY

for 2-4 persons 1,950

2 rock lobsters, 1 kg river prawns,  
2 squid, 500 grams mussels



SEAFOOD  
COMBO TRAY

#### SEAFOOD COMBO TRAY

for 1-2 persons 1,250

1 rock lobster, 500 grams river prawns,  
1 squid, 500 grams mussels

RIVER PRAWNS 500 grams 850

ROCK LOBSTERS 500 grams 850

SQUID 500 grams 890

MUSSELS (LOCAL) 500 grams 350

WHOLE SEABASS average 500-600 grams 480  
wrapped banana leaf and grilled

## LOCAL THAI FAVOURITES

### STIR FRY

GOONG TOD KRATIEM PRIK THAI 480  
stir fried river prawns with garlic, black pepper sauce



GOONG  
TOD KRATIEM  
PRIK THAI

GAJ PAD MED MA MUANG 280  
chicken with cashew nuts

### STEAMED

PLA KAPONG NUENG SEE EW 480  
whole seabass, ginger, soya sauce

MUEK NUENG MANOW 380  
squid with chili and lemon sauce

PLA KAPONG  
NUENG SEE EW



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## SNACKING & SHARING PLATES

🍷🍷 **ANTIPASTO BOARD** for 2 persons 950  
3 cold cuts, 3 cheeses, pickles, olives, fruits, quince jelly, sour dough, saltine crackers

🍷 **BALSAMIC ROASTED VEGETABLES** 240  
market vegetables, parsley, pinenuts, balsamic dressing

🍷🍷🍷 **MUSHROOM ARANCINI** 180  
breaded and fried risotto rice ball with mozzarella, mushrooms, parmesan, arrabbiata sauce

🍷 **GARLIC, ROSEMARY & SEA SALT BREAD** 120

🍷🍷🍷 **BLACK MUSSELS** 380  
white wine, tomato sauce, fresh basil, crisp bread

## SALADS & SOUP

🍷🍷 **BEEF CARPACCIO** 490  
thinly sliced Angus tenderloin, capers, sea salt, ground pepper, arugula, olive oil, parmesan

🍷 **SALMON GRAVALAX SALAD** 380  
mixed salad leaves, cucumber, pomegranate, red onion, lemon zest, pecorino, pomegranate reduction

🍷🍷🍷🍷 **CAESAR SALAD** 220  
romaine lettuce, parmesan, anchovies, bacon, croutons

🍷🍷 **BURRATA BERRY SALAD** 380  
mixed salad leaves, berries, mint, pinenuts, honey lemon dressing

**SOUP OF THE DAY** 195  
made fresh daily



| ANTIPASTO BOARD

## FRIES & CHICKEN WINGS

### FRIES



| LOADED CHEESE FRIES

🍷🍷 **LOADED CHEESE FRIES** 240  
cheese foam, smoked bacon, green onions, jalapeños

🍷 **PARMESAN TRUFFLE FRIES** 240  
**STEAK FRIES** 195

### CHICKEN WINGS

🍷🍷 **KOREAN GOCHUJANG** 280

🍷 **THAI STYLE WITH JAEW SAUCE** 240



| KOREAN GOCHUJANG



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## BURGERS & SANDWICHES

### 🍔🍷🥔🥬🥑 ULTIMATE BURGER 480

beef pattie, sliced brisket, BBQ sauce, American cheese, pickles

### 🍔🍷🥔🥬🥑 SMASH BURGER 450

2 beef patties, BBQ sauce, American cheese, pickles

#### | FRIED CHICKEN BURGER



### 🍔🍷🥔🥬🥑 FRIED CHICKEN BURGER 380

pickled cucumber, spicy slaw, Sriracha sauce

### 🍔🍷🥔🥬🥑 PESTO MUSHROOM & TOMATO TOASTIE 280

roasted mushrooms, semi-dried tomatoes, cheddar, mozzarella, basil pesto

## PASTA

### PASTA

gluten free pasta available on request

### 🍷🥔🥬🥑 BUCATTI FRUTTI DI MARE 950

clams, mussels, prawns, squid, bottarga, white wine, tossed in a tomato and seafood broth



BUCATTI  
FRUTTI DI MARE

#### | CARBONARA



### 🍷🥔🥬🥑 CARBONARA 440

guanciale (pork jowl), pecorino, black pepper, fresh duck egg

### 🍷🥔🥬🥑 ORECCHIETTE ALLA SORRENTINA 420

garlic, tomatoes, basil, mozzarella

### 🍷🥔🥬🥑 BRISKET BOLOGNESE PENNE RIGATE 420

roasted vine tomatoes, pecorino

### 🍷🥔🥬🥑 SALMON RAVIOLI 480

green peas, white wine, mascarpone, ricotta, dill, extra virgin olive oil

### 🍷🥔🥬🥑 RISOTTO CON POLPO E NDUJA 580

grilled octopus tentacle, nduja, stracciatella, vine tomatoes



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## STEAK

steak served with 1 side, 1 sauce

### 🍴 TOMAHAWK 3,500

average weight 1,500 grams,  
Stanbroke Signature Black Angus, 2 sides, 2 sauces  
(allow at least 45 minutes cooking time)

### 🍴 TENDERLOIN 1,450

250 grams, Stanbroke Signature Black Angus



| TENDERLOIN

### 🍴 STRIPLOIN 1,150

300 grams, Stanbroke Signature Black Angus

### LAMB CUTLETS 940

2 piece, pistachio

### 🍴 PORK CHOP 680

sloanes high-welfare pork

## SAUCE (select one)

### 🍴 BEARNAISE 60

### 🍴 BLACK PEPPER 60

### 🍴 CREAMY MUSHROOM 60

### 🍴 MINT SAUCE 60

### 🍴 JAEW SAUCE 60

## SIDE (select one)

### STEAK FRIES 195

### 🍴 MASHED POTATO 60

### GRILLED VEGETABLES 60

### TOMATO CUCUMBER SALAD 60

## FROM THE KITCHEN

### 🍴 TURMERIC COCONUT CHICKEN

spatchcock chicken brined and marinated over night

### HALF CHICKEN 380

### WHOLE CHICKEN 580

| TURMERIC  
COCONUT CHICKEN



| LAMB SHANK

### LAMB SHANK 840

marinated with red wine and herbs for 24 hours  
and slow cooked

### 🍴 SALMON FILLET 580

silky pea purée, herb salad

### 🍴 BAKED CAPSICUM 380

filled with fresh basil, tomato, quinoa,  
smoked red capsicum puree, rocket, mozzarella, parmesan



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## DESSERTS

  **BASQUE BURNT CHEESECAKE** 220  
apricot, pistachios

   **LEMON TART** 220  
raspberries, chantilly cream

**BASQUE BURNT  
CHEESECAKE**






**LEMON TART**



**DOUBLE CHOCOLATE  
MOUSSE CAKE**



   **DOUBLE CHOCOLATE  
MOUSSE CAKE** 220  
chantilly cream

  **BISCOFF BANANA PIE** 220  
caramelized banana, biscoff crumb

 **MANGO STICKY RICE** 190  
toasted sesame seeds & sweet coconut cream sauce

**CHEESE PLATE** 650

3 cheeses, quince jelly, grapes, crackers

**THE COLLECTIVE TRIO** 380

basque burnt cheesecake, double chocolate  
mousse cake, lemon tart, ideal for sharing

**FRUIT PLATE** 190

sliced local fruits

**CHEESE PLATE**



**THE COLLECTIVE  
TRIO**



**FRUIT PLATE**



**ICE CREAM  
BY GUSS DAMN GOOD**

Please ask for today's selection of flavours  
from our restaurant team

**1 SCOOP** 125

**2 SCOOPS** 230

**WAFFLE CONE** +20



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# SIGNATURE COCKTAILS



## RED CAMP 320

Creating a refreshing and fruity cocktail experience with Absolut Raspberry, Campari, orange juice, lime juice, raspberry syrup



## SUNSET SPARKLE 320

Sparkling sunset by the beach, perfectly suited for a Beach Bar. Beefeater Pink, Aperol, lemon juice, Ginger Ale, strawberry syrup



## JACK MELON SLING 320

The name combines elements of the ingredients and the style of the cocktail with a fruity twist. Jack Daniel's, Southern Comfort, lime juice, watermelon syrup, topped with Sprite



## MANGO SIP 320

The delightful escape into a tropical paradise on every sip. White Rum, Blue Curacao, pineapple juice, lime juice, mango syrup and Blue Hawaii syrup

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# SIGNATURE COCKTAILS



## IRISH TIKI DREAM 320

A delightful and refreshing experience that blends the smoothness of Jameson and Southern Comfort with the vibrant and exotic



## GOLDEN BLOOM 320

A sense of freshness and elegance, reflecting the blend of flavours in the cocktail. Eltoro Tequila, apple juice, lemon juice, honey, elderflower syrup



## BEACH BREEZE 320

A combination of tropical flavour with Absolut Peach, Midori, Cointreau, apple juice, lime juice, topped with Foamee

## GOLDEN SOLFUSION 320

Enhanced by the sweetness of the syrup and the frothy texture from the Foamee. Beefeater Gin, Grand Marnier, Galliano, lemon juice

## BLOSSOM CITRUS 320

The essence of the Thai sweet basil and the floral notes from elderflower syrup complemented by the citrusy hints of lime and mango juice

## VERDE SPRITZ 320 (GREEN SPRITZ)

The vibrant and refreshing cocktail, highlighting its tropical and green elements, perfect for a summer drink. Eltoro Tequila, Midori, lychee juice, lime juice, topped with Sprite

## THE COLLECTIVE MAI TAI 320

A colourful Mai Tai cocktail is a tropical delight perfect for summer. This sweet, vibrant drink transforms any time of day or evening into a beach vacation.



## CLASSIC COCKTAILS



OLD FASHION 300



NEGRONI 300



WHISKEY SOUR 300



CLASSIC MAI TAI 300



LIME DAIQUIRI 300



CLASSIC MARTINI 300



IRISH COFFEE 300



PIÑA COLADA 300

MANHATTAN 300  
SCREWDRIVER 300  
BLUE HAWAII 300  
APEROL SPRITZ 300  
BEE'S KNEE 300

SINGAPORE SLING 300  
COSMOPOLITAN 300  
MOJITO 300  
MALIBU SUNSET 300  
THE SEA BREEZE 300

LONG ISLAND 300  
GIN FIZZ 300  
MARGARITA 300  
BLUEBERRY VODKA SMASH 300  
HUGO SPRITZ 300

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# MOCKTAILS



## TROPICAL CREW 170

Pineapple juice, passion fruit syrup,  
lime juice, fresh passion fruit



## MANGO ISLAND 170

Mango juice, orange juice,  
lime juice, blue hawaii syrup



## RAINBOW 170

Lychee juice, butterfly pea syrup,  
strawberry syrup, lime juice



## LIGHT BLUE WAVE 170

Fresh coconut, lychee juice,  
lime juice, Blue Hawaii syrup

## HEAVY BLUE WAVE 170

Coconut juice, coconut milk,  
lychee juice, lime juice,  
Blue Hawaii syrup, whipped cream

## YUZU COUPE 170

Pineapple juice,  
lime juice, yuzu puree,  
vanilla syrup, Foamee

## ROSE LEMON MULE 170

Cranberry juice,  
lime juice, rose syrup,  
fresh lemongrass, Ginger Ale

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## SIGNATURE COFFEE



### ROSE GARDEN 130

Espresso, lemon juice, strawberry syrup



### DE PASSION PINE 130

Espresso, passion fruit, pineapple juice



### BLACK LEMON SPARKLING 130

Espresso, Schweppes lemon



### MIDNIGHT BLUE 130

Espresso, mango juice, lemon juice, Blue Curacao syrup, mango syrup, topped with soda

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# COFFEE & NON COFFEE

## CLASSIC HOT COFFEE

CARAMEL MACCHIATO 150  
DECAFFEINATED COFFEE 130  
DOUBLE ESPRESSO 120  
ESPRESSO 110  
AMERICANO 110  
CAPUCCINO 120  
LATTE 120  
VANILLA LATTE 120  
CARAMEL LATTE 120  
MOCHA 120

## ICED COFFEE

ICED AMERICANO 110  
ICED LATTE 120  
ICED CAPPUCCINO 120  
ICED CARAMEL MACCHIATO 120  
ICED MOCHA 120

## MILK

BABYCCINO (HOT MILK) 90  
COLD MILK 50

## CHOCOLATE

HOT CHOCOLATE 110  
HOT CACAO 130  
ICED CHOCOLATE 120  
ICED CACAO 150

## DILMAH TEA SELECTION

ENGLISH BREAKFAST,  
JASMINE GREEN TEA,  
CHAMOMILE, EARL GREY,  
PEPPERMINT  
(HOT/ICED) 80

## ADD ON

VANILLA SYRUP 10  
CARAMEL SYRUP 10  
ESPRESSO SHOT 60

## MILK OPTIONS

OAT MILK  
SOY MILK  
ALMOND MILK  
LOW FAT MILK



## SIGNATURE SODA



### OCEAN WAVE 160

Rose syrup, Blue Curacao, lime juice, topped with tonic



### AROUND THE SEA 160

Peach syrup, Blue Curacao syrup, pineapple juice, lemon juice, topped with soda



### YUZU SPARKLE 160

Yuzu puree, ginger cordial, lemon juice, topped with Ginger Ale

### MIXED BERRY PRESS 160

Fresh blackberry, strawberry, raspberry, lemon Juice, mixed berry syrup, topped with soda

### BUBBLE PASSIONATE 160

Fresh passion fruit, passion fruit juice, lime juice, grenadine, topped with soda

## SUGAR FREE REFRESHING



### GINGER VIRGIN MOJITO 160

Fresh lime juice, fresh ginger, fresh cucumber, mint



### COCONUT STRAWBERRY COOLER 160

Fresh coconut, fresh lime juice, fresh strawberry, topped with soda



### VIRGIN PALOMA 160

Grapefruit juice, fresh lime juice, topped with soda

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## REFRESHING

### FRESH

FRESH COCONUT 165

### JUICE

ORANGE 125

LIME 125

APPLE 125

GUAVA 125

PINEAPPLE 125

### MILKSHAKES

CHOCOLATE 155

BANANA 155

VANILLA 155

STRAWBERRY 155

### FRUIT FRAPPÉ

WATERMELON 165

MANGO 165

APPLE 165

LIME 165

COCONUT 165

### SMOOTHIE

AVOCADO & MANGO 170

MANGO & STRAWBERRY 170

CHOCO & BANANA 170

AVOCADO & KIWI 170

PASSION & PINEAPPLE 170

BLUEBERRY & STRAWBERRY 170

### SOFT DRINK

ACQUA PANNA STILL WATER 500 ML 165

SAN PELLEGRINO SPARKLING WATER  
500 ML 165

COKE / COKE LIGHT / COKE ZERO / SPRITE 80

FANTA ORANGE / RED 80

SCHWEPPES TONIC / SODA / LEMON /  
GINGER ALE 80

NAMTHIP DRINKING WATER 80

AYA SPARKLING TURMERIC 170

## NON ALCOHOL COCKTAILS

### SORBER SPIRITS RUM

SOBER PINA COLADA 320

SOBER CUBA LIBRE 320

SOBER MAÏ TAÏ 320

### SORBER SPIRITS GIN

SOBER LONDON MULE 320

SOBER VERSAILLES 320

SOBER GIN TONIC 320

### SORBER SPIRIT WHISKEY COCKTAIL

SOBER WHISKY SOUR 320

SOBER W-APPLE 320

SOBER GODFATHER 320

### SORBER SPIRIT AMARETTO COCKTAIL

SOBER AMARETTO SOUR 320

SOBER MADELEINE 320



# BEVERAGES MENU

## BEER ON TAP

SINGHA DRAFT 165  
CHANG 155  
ASAHI 170  
IPA M32 330  
CHAO NGOR PAA DARK LAGER 330

## BEER BY BOTTLE

HOEGAARDEN 250 ML 250  
HOEGAARDEN ROSE 250 ML 250  
HEINEKEN 150  
HEINEKEN ZERO (NON ALCOHOLIC) 150  
HEINEKEN SILVER (4%) 150  
SAN MIG LIGHT 150  
SAN MIG ZERO (3%) 150  
SINGHA 140  
TIGER 140  
CHANG 140  
CORONA 220

## RUM

SAILOR JERRY SPICED / 1065 250  
BACARDI CARTA BLANCA 195  
CAPTAIN MORGAN BLACK 195  
MOUNT GAY EXTRA OLD 195

## TEQUILA

TEQUILA ROSE STRAWBERRY CREAM 230  
ELTORO SILVER 195  
JOSE CUERVO ESPECIAL SILVER TEQUILA 230

## BOURBON & TENNESSEE WHISKEY

MAKER'S MARK 350  
JACK DANIEL'S HONEY 250  
RUSSELL'S BOURBON 250  
JACK DANIEL'S 225  
JIM BEAM 195

## COGNAC

HENNESSY X.O 850  
REMY MARTIN X.O 810  
HENNESSY VSOP. 350  
REMY MARTIN VSOP. 320

## VODKA

ABSOLUT 250  
GREY GOOSE 280  
FINLANDIA 280  
SKYY 280  
STOLICHNAYA 280

## BLEND WHISKY

HIBIKI SUNTORY WHISKY 750  
CHIVAS 18 YEARS OLD 390  
JAMESON IRISH WHISKEY 250  
CHIVAS 12 YEARS OLD 250  
SUNTORY KAKUBIN 250  
J&B RARE 220  
KYU KYU UMESHU 220

# BEVERAGES MENU

## APERITIFS

PAMPELLE APERITIF 240  
CAMPARI 240  
PERNOD 220  
MARTINI BIANCO 220  
MARTINI ROSSO 220  
MARTINI DRY 220  
APEROL APERITIVO 220  
CINZANO VERMOUTH ROSSO 1757 240  
CINZANO VERMOUTH EXTRA DRY 1757 240

## GIN

HENDRICK'S GIN 330  
BOTANIST ISLAY DRY GIN 330  
MALFY GIN 280  
BOMBAY SAPPHIRE 240  
BEEFEATER PINK 240  
BEEFEATER GIN 240  
ROKU GIN 240  
FOUR Pillars RARE DRG GIN 330  
FOUR Pillars BLOODY SHIRAZ GIN 330  
SPICED NEGRONI GIN 330  
FOUR Pillars YUZU GIN 330  
BULLDOG 240

## PREMIUM TONIC

FENTIMANS CONNISSEURS TONIC 150  
FENTIMANS PINK GRAPEFRUIT TONIC 150  
FENTIMANS NATURALLY LIGHT TONIC 150

## CALVADOS

CALVADOS DE MAITRE PIERRE 295

## PORT

GRAHAM'S TAWNY PORT 10 YEARS OLD 420

## GRAPPA

TRADIZIONE NONINO 195

## SINGLE MALT WHISKY

THE SINGLETON OF DUFFTOWN 12 YEARS OLD 350  
GLENFIDDICH 12 YEAR OLD 350  
GLENMORANGIE HIGHLAND 10 YEAR OLD 350  
MACALLAN DOUBLE CASK 12 YEARS 700

## LIQUEUR

ST.GERMAIN ELDERFLOWER 300  
R.JELINEK PREMIUM ABSINTHE 230  
LUXARDO MARASCHINO LIQUEUR 230  
JAGERMEISTER 250  
AMARETTO 230  
BAILEYS 230  
BLUE CURACAO 230  
COINTREAU 230  
CRÈME DE CACAO DARK 230  
CRÈME DE CACAO WHITE 230  
CRÈME DE CASSIS 230  
CRÈME DE MENTHE GREEN 230  
DRAMBUIE 230  
GALLIANO 230  
GRAND MARNIER 230  
KAHLÚA 230  
MALIBU 230  
MIDORI 230  
PEACH SCHNAPPS 230  
SAMBUCA 230  
SOUTHERN COMFORT 230  
CONEJOS MEZCAL JOVEN 330



# WINE LIST

## CHAMPAGNE

CHAMPAGNE BRETON FILS BRUT (CHAMPAGNE, FRANCE) 2,800

Structured and smooth mouthfeel. A Champagne characterised by an impetuous vitality that floods the palate with scents of fresh fruit.

## SPARKLING WINE

BRUSHTAIL ESTATE CUVÉE BRUT (SOUTH EASTERN AUSTRALIA) 290 / 1,400

Persistent bubbles leave the palate with a creamy crisp finish.

LOUIS PERDRIER BRUT D'EXCELLENCE (BURGUNDY, FRANCE) 1,500

Light and slightly sweet, nice citrus flavours and a soft, round finish.

NATURA PROSECCO EXTRA DRY DOC (FRIULI, ITALY) 1,500

Persistent fine bubbles, the flavour is very fresh, with notes of pears, apples, and citrus.

LOUIS PERDRIER BRUT D'EXCELLENCE ROSE (BURGUNDY, FRANCE) 1,600

A well-balanced wine, showing on the palate the same aromatic fruity flavours as the bouquet, with pronounced ripe raspberry candy flavours.

GENESI BY PATARS EXTRA DRY PROSECCO (VENETO, ITALY) 1,500

Elegant, fruity, and flowery bouquet with aromas of fresh and citrus fruits.

## ROSÉ

CHATEAU CROIX DE LABRIE CAMILLE ROSÉ (BORDEAUX, FRANCE) 290 / 1,500

Crisp and fruity, with flavours of raspberries, black currant, grapefruit, candied apple, and rose petal.

FIGUIERE SIGNATURE MAGALI ROSÉ (CÔTES DE PROVENCE, FRANCE) 1,900

A wonderfully supple and full-bodied attack on the palate, finishing up with notes of yellow fruit ranging from peach to nectarine.

# WINE LIST

## WHITE WINE

### BRIGHTWATER SAUVIGNON BLANC (MARLBOROUGH, NEW ZEALAND) 1,500

Jumping out of the glass with tropical and citrus fruits and a subtle herbaceous character, this Sauvignon Blanc sings with freshness.

### WESTERN CAPE CHENIN BLANC (ROBERTSON) (BREEDE RIVER VALLEY, SOUTH AFRICA) 290 / 1,400

Rich, racy and full-on middle palate, tropical flavours of guava with great finish.

### CRANSWICK LAKEFIELD CHARDONNAY (SOUTH EASTERN AUSTRALIA) 330 / 1,500

Ripe peach and melon flavours, a richly textured creaminess and a fresh, acid finish.

### STONEFISH SAUVIGNON BLANC (MARGARET RIVER, WESTERN AUSTRALIA) 420 / 2,100

This superb Margaret River Sauvignon Blanc displays a vibrant bouquet of white pear, honey suckle, lychee and lemon zest.

### COLLE CORVIANO PINOT GRIGIO COLLINE PESCARESI IGP (VENEZIE, ITALY) 1,700

Refreshing ripe apple and peach notes end with a gentle acidity.  
A round, lightly floral wine with fullness.

### MILES FROM NOWHERE CHARDONNAY (MARGARET RIVER, WESTERN AUSTRALIA) 1,800

Fine body with a creamy texture, flavour of melon – lightly oaked.

### DOMAINE TINEL BLONDELET GENETIN POUILLY FUME (LOIRE VALLEY, FRANCE) 2,400

A mineral-laced smoky accent and citrus aromas. Elegant and powerful on the palate.

### DOMAINE FEVRE CHABLIS AOC (BURGUNDY, FRANCE) 2,400

The palate is rich and intense - fresh and fruity flavours of peach and pear, with citrus notes



# WINE LIST

## RED WINE

**WESTERN CAPE PINOTAGE (ROBERTSON)**  
**(BREEDE RIVER VALLEY, SOUTH AFRICA) 290 / 1,400**

Elegant flavours of prune, bananas and blueberries finishing with spicy undertones on the palate.

**BURONGA HILL ESTATE SHIRAZ (SOUTH EASTERN AUSTRALIA) 330 / 1,500**  
Rounded, featuring the rich flavours of ripe plum, blackberry jam and spices.

**STONEFISH CABERNET SAUVIGNON**  
**(MARGARET RIVER, WESTERN AUSTRALIA) 420 / 2,100**

This palate is luscious, round and fruitful. Blackcurrant and berries are evident to produce a soft, elegant styled wine.

**BERTON VINEYARDS WINEMAKER'S RESERVE BAROSSA SHIRAZ 1,800**  
**(PADTHAWAY, SOUTH AUSTRALIA)**

Velvety with firm tannins and flavours of ripe berries, plum and mocha. The tannins are ripe and dense giving structure and length.

**GNARLY HEAD LODI PETITE-SYRAH (DRY CREEK VALLEY REGION, CALIFORNIA) 2,100**  
Concentrated flavours of boysenberry and dark chocolate are framed by pleasant hints of baking spice on the finish.

**MONTE TESSA PRIMITIVO (ITALY) 1,500**  
Full, soft, and persistent, it reflects the fragrance characteristics with wisely balanced tannins.

**VINA LANCIANO MARQUES ULIA RIOJA CRIANZA AOC (SPAIN) 1,500**  
Bright red cherry colour with ruby hints. Fruity and elegant wood notes.  
Elegant on the palate, with good balance and harmony, leading to a long, pleasant finish.

**DOMAINE PAVILLION BORDEAUX ROUGE (FRANCE) 1,800**  
The aroma is characteristic, with notes of red and black berries and a touch of spice, while the taste is soft and round with plenty of fruit, well-rounded tannins, and a long, pleasant aftertaste.

**CHATEAU VIEUX POURRET SAINT EMILION GRAND CRU APC (FRANCE) 2,400**  
Open and complex nose, with aromas of black cherry, blackcurrant, rose petals, tobacco, and juniper.

**DOMAINE DELLIANCE BOURGOGNE PINOT (FRANCE) 2,400**  
Characteristic Pinot Noir aroma of red fruit, blackcurrant, and raspberry, complemented by wet undergrowth, savoury, and some smoky notes.

# SMOKEHOUSE

## BBQ MEAT PLATES

with homemade pickled red onions, dill pickles

### 🍷🍷🍷 ALL IN COMBO PLATTER 2,950

Beef Short Rib 1 piece  
Beef Brisket 200 grams, Black Angus  
Pork Ribs half rack, high welfare pork  
Pork Neck 200 grams  
Chicken Quarter thigh, leg  
3 Side Dishes

### 🍷 BEEF COMBO PLATTER 2,450

Beef Short Rib 1 piece  
Beef Brisket 200 grams, Black Angus  
Beef Hot Link Sausage 1 piece  
2 Side Dishes



BEEF COMBO PLATTER

### 🍷🍷 SOLO COMBO PLATTER NO.2 PORK & CHICKEN 850

Pork Ribs quarter rack, high welfare pork  
Chicken Quarter thigh, leg  
Green Chili & Cheese Pork Sausage 1 piece  
2 Side Dishes

### 🍷🍷 SOLO COMBO PLATTER NO.1 BEEF & PORK 950

Beef Brisket 150 grams, Black Angus  
Pork Ribs quarter rack, high welfare pork  
Green Chili & Cheese Sausage 1 piece  
2 Side Dishes



SOLO COMBO PLATTER NO.1

## SIDES

- 🍷 CORN BREAD 60
- 🍷 TANGY BBQ COLESLAW 60
- 🍷 CUCUMBER TOMATO SALAD 60
- 🍷 CORN FRITTERS 60
- 🍷🍷 MAC & 3 CHEESE 120
- 🍷 CHARRO PINTO BEANS 60



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# SMOKEHOUSE A LA CARTE

## MEATS A LA CARTE

-  **BEEF SHORT RIB 950**  
average weight 500-600 grams
-  **BEEF BRISKET 640**  
minimum 200 grams, Black Angus
-  **PORK RIBS FULL RACK 850**  
high welfare pork
-  **PORK RIBS HALF RACK 550**  
high welfare pork
-  **PORK NECK 300**  
minimum 200 grams
-  **CHICKEN QUARTER 1 piece 280**
-   **BEEF HOT LINK SAUSAGE 1 piece 190**
-    **GREEN CHILI & CHEESE PORK SAUSAGE 1 piece 190**

| PORK RIBS FULL RACK



| BEEF SHORT RIB

## BURGERS

toasted bun with house slaw, BBQ sauce

-   **SMOKED BRISKET 380**  
slow cooked beef brisket
-   **SMOKED BBQ CHICKEN 260**
-   **SMOKED PORK 260**  
slow cooked pork neck
-     **SLIDER SAMPLER 280**  
1 brisket, 1 pork, 1 chicken

| SLIDER SAMPLER



## SNACKING & SHARING PLATES

-   **BEEF BRISKET SPRING ROLLS 290**  
2 pieces, roasted tomato salsa
-   **SAI OUA SAUSAGE 240**  
2 pieces, Jaew sauce, BBQ sauce
- SMOKEHOUSE NACHOS 300**  
Tortilla chips topped with jalapeños, coriander, shredded cheese, BBQ sauce, tomato salsa, guacamole
-   **SMOKEHOUSE NACHOS BEEF BRISKET 420**
-   **SMOKEHOUSE NACHOS BBQ CHICKEN 340**



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# PIZZA

## PIZZA

48-72 hour cold fermented dough

### **THE COLLECTIVE 780**

BBQ sauce, mozzarella, slow cooked brisket, arugula, jalapeños, burrata, parmesan, pepper, extra virgin olive oil



### **463 ROLL 480**

tomato sauce, mozzarella, slow smoked pork neck, chili, stracciatella, parmesan, extra virgin olive oil (allow at least 30 minutes cooking time)



### **LARB GAI 460**

tomato sauce, mozzarella, chicken, red onion, chili, roasted rice, cucumber, fresh mint, extra virgin olive oil



## 20 INCH LARGE PIZZA

### **PATTAYA BEACH (QUATTRO STAGIONI) 1,290**

   WALKING STREET - green chilli & cheese sausage

   OCEAN - seafood

  MOUNTAINS - vegetables

   THE COLLECTIVE - smoked chicken

### **BIANCA 460**

mozzarella, ricotta, pecorino, caramelised onions, black pepper, fresh basil, extra virgin olive oil

### **PEPPERONI 540**

tomato sauce, mozzarella, pepperoni, pecorino, hot honey drizzle

### **TRUFFLE FUNGHI 460**

tomato sauce, mozzarella, portobello mushrooms, parmesan, truffle oil, fresh basil

### **SICILIAN 540**

tomato sauce, mozzarella, roasted peppers, caramelized onion, pepperoni, fennel sausage

### **HAWAIIAN 480**

tomato sauce, mozzarella, honey ham, caramelized pineapple

### **PROSCIUTTO 780**

tomato sauce, mozzarella, air cured ham, vine tomato, arugula, burrata, pecorino

### **FRUTTI DE MARE 650**

tomato sauce, white prawns, squid, clams, mussels, basil, grilled lemon

### **MEAT LOVER 650**

tomato sauce, mozzarella, pepperoni, fennel sausage, capicola, smoked bacon, whipped honey ricotta

### **QUATTRO FORMAGGI 540**

tomato sauce, mozzarella, taleggio, pecorino, parmesan, arugula, pear

### **MARGHERITA 410**

tomato sauce, mozzarella, fresh basil, extra virgin olive oil

### **VEGGIE LOVER 460**

tomato sauce, mozzarella, portobello mushrooms, vine tomato, capsicum, eggplant, arugula, lemon zest, extra virgin olive oil



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## LOCAL THAI FAVOURITES

### APPETIZERS

#### 🐷🐷 MOO SARM CHAN 280

grilled smoked pork belly, spicy sauce

#### 🦐🦐 THOD MAN GOONG 280

prawn fritters, plum sauce

#### 🐔🐔 CHICKEN SATAY 280

chicken, peanut sauce, accar



MOO SARM CHAN

YAM RUAM MIT TALAY



### SALAD

#### 🐷🐷 YAM NUA YANG 480

spicy grilled Angus sirloin salad

#### 🦐 YAM RUAM MIT TALAY 380

spicy market seafood salad

#### 🦐🦐 YUM LAI BUA GOONG 320

lotus root, shrimp

### SOUP

#### 🐔 TOM YAM 320

galangal and lemongrass soup with choice of chicken, prawns or market seafood

#### 🐔 TOM KHA 220

coconut milk soup with choice of chicken, prawns or market seafood

### CURRY

#### 🐔🐔 GAENG PANAENG 280

dried coconut curry with choice of chicken or pork

#### 🐔🐔 GAENG KIEW WAAN 280

green curry with choice of chicken, pork or prawns



GAENG PANAENG

### LOCAL FAVOURITES

#### 🐔🐔🐔 FRIED RICE & CHICKEN SATAY 320

fried egg, prawn crackers

#### 🐔🐔 KHAO SOI 320

chicken in coconut curry broth with fried noodles

#### 🦐🐔🐔 PHAD THAI GOONG 380

stir fried rice noodles with prawns, egg

#### 🦐🐔 PHAD KEE MAO TALAY 320

stir fried rice noodles with market seafood, chili, basil leaves

#### 🐔🐔 PHAD KRAPROW 320

choice of chicken or pork served with steamed rice



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## SEAFOOD

### BBQ & GRILLED SEAFOOD TRAYS

served with lemon, red and green seafood sauces

#### SEAFOOD COMBO TRAY

for 2-4 persons 1,950

2 rock lobsters, 1 kg river prawns,  
2 squid, 500 grams mussels



SEAFOOD  
COMBO TRAY

#### SEAFOOD COMBO TRAY

for 1-2 persons 1,250

1 rock lobster, 500 grams river prawns,  
1 squid, 500 grams mussels

RIVER PRAWNS 500 grams 850

ROCK LOBSTERS 500 grams 850

SQUID 500 grams 890

MUSSELS (LOCAL) 500 grams 350

WHOLE SEABASS average 500-600 grams 480  
wrapped banana leaf and grilled

## LOCAL THAI FAVOURITES

### STIR FRY

GOONG TOD KRATIEM PRIK THAI 480  
stir fried river prawns with garlic, black pepper sauce



GOONG  
TOD KRATIEM  
PRIK THAI

GAJ PAD MED MA MUANG 280  
chicken with cashew nuts

### STEAMED

PLA KAPONG NUENG SEE EW 480  
whole seabass, ginger, soya sauce

MUEK NUENG MANOW 380  
squid with chili and lemon sauce

PLA KAPONG  
NUENG SEE EW



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## SNACKING & SHARING PLATES

🍷🍷 **ANTIPASTO BOARD** for 2 persons 950  
3 cold cuts, 3 cheeses, pickles, olives, fruits, quince jelly, sour dough, saltine crackers

🍷 **BALSAMIC ROASTED VEGETABLES** 240  
market vegetables, parsley, pinenuts, balsamic dressing

🍷🍷🍷 **MUSHROOM ARANCINI** 180  
breaded and fried risotto rice ball with mozzarella, mushrooms, parmesan, arrabbiata sauce

🍷 **GARLIC, ROSEMARY & SEA SALT BREAD** 120

🍷🍷🍷 **BLACK MUSSELS** 380  
white wine, tomato sauce, fresh basil, crisp bread

## SALADS & SOUP

🍷🍷 **BEEF CARPACCIO** 490  
thinly sliced Angus tenderloin, capers, sea salt, ground pepper, arugula, olive oil, parmesan

🍷 **SALMON GRAVALAX SALAD** 380  
mixed salad leaves, cucumber, pomegranate, red onion, lemon zest, pecorino, pomegranate reduction

🍷🍷🍷🍷 **CAESAR SALAD** 220  
romaine lettuce, parmesan, anchovies, bacon, croutons

🍷🍷 **BURRATA BERRY SALAD** 380  
mixed salad leaves, berries, mint, pinenuts, honey lemon dressing

**SOUP OF THE DAY** 195  
made fresh daily



| ANTIPASTO BOARD

## FRIES & CHICKEN WINGS

### FRIES



| LOADED CHEESE FRIES

🍷🍷 **LOADED CHEESE FRIES** 240  
cheese foam, smoked bacon, green onions, jalapeños

🍷 **PARMESAN TRUFFLE FRIES** 240  
**STEAK FRIES** 195

### CHICKEN WINGS

🍷🍷 **KOREAN GOCHUJANG** 280

🍷 **THAI STYLE WITH JAEW SAUCE** 240



| KOREAN GOCHUJANG



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## BURGERS & SANDWICHES

### 🍔🍷🍷🍷🍷 ULTIMATE BURGER 480

beef pattie, sliced brisket, BBQ sauce, American cheese, pickles

### 🍔🍷🍷🍷 SMASH BURGER 450

2 beef patties, BBQ sauce, American cheese, pickles

#### | FRIED CHICKEN BURGER



### 🍔🍷🍷 FRIED CHICKEN BURGER 380

pickled cucumber, spicy slaw, Sriracha sauce

### 🍔🍷🍷 PESTO MUSHROOM & TOMATO TOASTIE 280

roasted mushrooms, semi-dried tomatoes, cheddar, mozzarella, basil pesto

## PASTA

### PASTA

gluten free pasta available on request

### 🍷🍷🍷 BUCATTI FRUTTI DI MARE 950

clams, mussels, prawns, squid, bottarga, white wine, tossed in a tomato and seafood broth



BUCATTI  
FRUTTI DI MARE

#### | CARBONARA



### 🍷🍷🍷 CARBONARA 440

guanciale (pork jowl), pecorino, black pepper, fresh duck egg

### 🍷🍷🍷 ORECCHIETTE ALLA SORRENTINA 420

garlic, tomatoes, basil, mozzarella

### 🍷🍷🍷 BRISKET BOLOGNESE PENNE RIGATE 420

roasted vine tomatoes, pecorino

### 🍷🍷🍷 SALMON RAVIOLI 480

green peas, white wine, mascarpone, ricotta, dill, extra virgin olive oil

### 🍷🍷🍷 RISOTTO CON POLPO E NDUJA 580

grilled octopus tentacle, nduja, stracciatella, vine tomatoes



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## STEAK

steak served with 1 side, 1 sauce

### 🍴 TOMAHAWK 3,500

average weight 1,500 grams,  
Stanbroke Signature Black Angus, 2 sides, 2 sauces  
(allow at least 45 minutes cooking time)

### 🍴 TENDERLOIN 1,450

250 grams, Stanbroke Signature Black Angus



| TENDERLOIN

### 🍴 STRIPLOIN 1,150

300 grams, Stanbroke Signature Black Angus

### LAMB CUTLETS 940

2 piece, pistachio

### 🍴 PORK CHOP 680

sloanes high-welfare pork

## SAUCE (select one)

### 🍴🍴 BÉARNAISE 60

### 🍴 BLACK PEPPER 60

### 🍴 CREAMY MUSHROOM 60

### 🍴 MINT SAUCE 60

### 🍴 JAEW SAUCE 60

## SIDE (select one)

### STEAK FRIES 195

### 🍴 MASHED POTATO 60

### GRILLED VEGETABLES 60

### TOMATO CUCUMBER SALAD 60

## FROM THE KITCHEN

### 🍴 TURMERIC COCONUT CHICKEN

spatchcock chicken brined and marinated over night

### HALF CHICKEN 380

### WHOLE CHICKEN 580

### TURMERIC COCONUT CHICKEN



| LAMB SHANK

### LAMB SHANK 840

marinated with red wine and herbs for 24 hours  
and slow cooked

### 🍴 SALMON FILLET 580

silky pea purée, herb salad

### 🍴 BAKED CAPSICUM 380

filled with fresh basil, tomato, quinoa,  
smoked red capsicum puree, rocket, mozzarella, parmesan



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## DESSERTS

  **BASQUE BURNT CHEESECAKE** 220  
apricot, pistachios

   **LEMON TART** 220  
raspberries, chantilly cream

**BASQUE BURNT  
CHEESECAKE**






**LEMON TART**



**DOUBLE CHOCOLATE  
MOUSSE CAKE**



   **DOUBLE CHOCOLATE  
MOUSSE CAKE** 220  
chantilly cream

  **BISCOFF BANANA PIE** 220  
caramelized banana, biscoff crumb

 **MANGO STICKY RICE** 190  
toasted sesame seeds & sweet coconut cream sauce

**CHEESE PLATE** 650  
3 cheeses, quince jelly, grapes, crackers

**THE COLLECTIVE TRIO** 380  
basque burnt cheesecake, double chocolate  
mousse cake, lemon tart, ideal for sharing

**FRUIT PLATE** 190  
sliced local fruits

**CHEESE PLATE**



**THE COLLECTIVE  
TRIO**



**FRUIT PLATE**



## ICE CREAM BY GUSS DAMN GOOD

Please ask for today's selection of flavours  
from our restaurant team

**1 SCOOP** 125  
**2 SCOOPS** 230  
**WAFFLE CONE** +20



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