

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



SOLO COMBO
PLATTER NO.2

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 CHEESES 120
- CHARRO PINTO BEANS 60



Prices are in Thai Baht and exclusive of government tax 7% and service charge 10%
ราคาดังกล่าวเป็นเงินบาท ไม่รวมภาษีมูลค่าเพิ่ม 7% และค่าบริการ 10%

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, average weight 900-1,000 grams
- 🐷 **PORK RIBS HALF RACK 550**
 high welfare pork, average weight 400-500 grams
- 🐷 **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



| SMOKEHOUSE NACHOS



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**



Prices are in Thai Baht and exclusive of government tax 7% and service charge 10%
 ราคาดังกล่าวเป็นเงินบาท ไม่รวมภาษีมูลค่าเพิ่ม 7% และค่าบริการ 10%

the
Collective

bar | smokehouse | terrace

SNACKING & SHARING PLATES

CHEESE PLATE 650

3 cheeses, quince jelly, grapes, crackers

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 ARANCINO 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, dried chilli, vine tomato

SALADS & SOUP

BEEF CARPACCIO 490

thinly sliced Angus tenderloin, capers, sea salt, ground pepper, arugula, olive oil, parmesan

SALMON GRAVLAX SALAD 380

mixed salad leaves, cucumber, pomegranate, red onion, lemon zest, pecorino, pomegranate reduction

CAESAR SALAD 220

ADD GRILLED CHICKEN BREAST +30

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



| CHEESE PLATE

| BLACK MUSSELS

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

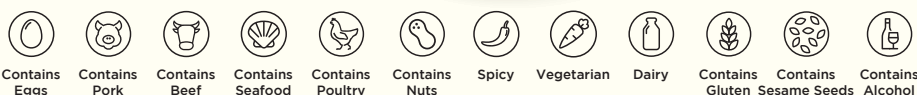
CHICKEN WINGS

KOREAN GOCHUJANG 280

THAI STYLE WITH JAEW SAUCE 240



| KOREAN GOCHUJANG



Prices are in Thai Baht and exclusive of government tax 7% and service charge 10%

ราคาดังกล่าวเป็นเงินบาท ไม่รวมภาษีมูลค่าเพิ่ม 7% และค่าบริการ 10%

the
Collective

bar | smokehouse | terrace

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



PESTO MUSHROOM & TOMATO TOASTIE



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



BUCATINI FRUTTI DI MARE 950

(ideal for sharing)

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



BUCATINI FRUTTI DI MARE

CARBONARA



CARBONARA 440

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



ORECCHIETTE ALLA SORRENTINA 420

garlic, tomatoes, basil, mozzarella, dried chilli



BEEF BOLOGNESE PENNE RIGATE 420

roasted vine tomatoes, pecorino, rosemary, red wine



SALMON RAVIOLI

RISOTTO CON POLPO E NDUJA



SALMON RAVIOLI 480

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



RISOTTO CON POLPO E NDUJA 580

grilled octopus tentacle, nduja, stracciatella, vine tomatoes, parmesan, red wine



Contains Eggs



Contains Pork



Contains Beef



Contains Seafood



Contains Poultry



Contains Nuts



Spicy



Vegetarian



Dairy



Contains Gluten



Contains Sesame Seeds



Contains Alcohol

Prices are in Thai Baht and exclusive of government tax 7% and service charge 10%

ราคาดังกล่าวเป็นเงินบาท ไม่รวมภาษีมูลค่าเพิ่ม 7% และค่าบริการ 10%

the
Collective

bar | smokehouse | terrace

PIZZA

PIZZA

48-72 hour cold fermented dough



20 INCH LARGE PIZZA (ideal for sharing)
PATTAYA BEACH - QUATTRO STAGIONI 1,290

- WALKING STREET - green chilli & cheese sausage
- OCEAN - seafood
- MOUNTAINS - vegetables
- THE COLLECTIVE - smoked chicken

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



PROSCIUITTO 780

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



FRUTTI DI MARE 650

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



MEAT LOVER 650

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



- Contains Eggs
- Contains Pork
- Contains Beef
- Contains Seafood
- Contains Poultry
- Contains Nuts
- Spicy
- Vegetarian
- Dairy
- Contains Gluten
- Contains Sesame Seeds
- Contains Alcohol

Prices are in Thai Baht and exclusive of government tax 7% and service charge 10%
ราคาดังกล่าวเป็นเงินบาท ไม่รวมภาษีมูลค่าเพิ่ม 7% และค่าบริการ 10%

the
Collective
bar | smokehouse | terrace

PIZZA

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, caramelised onion, pepperoni, fennel sausage



VEGGIE LOVER 460

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



QUATTRO FORMAGGI 540

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



MARGHERITA 410

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



HAWAIIAN 480

tomato sauce, mozzarella, honey ham, caramelised pineapple, extra virgin olive oil



Prices are in Thai Baht and exclusive of government tax 7% and service charge 10%
ราคาดังกล่าวเป็นเงินบาท ไม่รวมภาษีมูลค่าเพิ่ม 7% และค่าบริการ 10%

GRILL



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



| LAMB CUTLETS

| TENDERLOIN



STRIPLOIN 1,150

300 grams, Stanbroke Signature Black Angus

LAMB CUTLETS 940

2 pieces, 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, extra virgin olive oil



Contains
Eggs



Contains
Pork



Contains
Beef



Contains
Seafood



Contains
Poultry



Contains
Nuts



Spicy



Vegetarian



Dairy



Contains
Gluten



Contains
Sesame Seeds



Contains
Alcohol

Prices are in Thai Baht and exclusive of government tax 7% and service charge 10%

ราคาดังกล่าวเป็นเงินบาท ไม่รวมภาษีมูลค่าเพิ่ม 7% และค่าบริการ 10%

the
Collective

bar | smokehouse | terrace

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 GOONG 320

galangal and lemongrass soup with prawns

🦐🐔 TOM KHA GAI 220

coconut milk soup with chicken

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



Contains Eggs



Contains Pork



Contains Beef



Contains Seafood



Contains Poultry



Contains Nuts



Spicy



Vegetarian



Dairy



Contains Gluten



Contains Sesame Seeds



Contains Alcohol

Prices are in Thai Baht and exclusive of government tax 7% and service charge 10%

ราคาดังกล่าวเป็นเงินบาท ไม่รวมภาษีมูลค่าเพิ่ม 7% และค่าบริการ 10%

the
Collective

bar | smokehouse | terrace

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

GAI 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



Prices are in Thai Baht and exclusive of government tax 7% and service charge 10%
ราคาดังกล่าวเป็นเงินบาท ไม่รวมภาษีมูลค่าเพิ่ม 7% และค่าบริการ 10%

DESSERTS

  **BASQUE BURNT CHEESECAKE 220**
apricot, pistachios

   **LEMON TART 220**
raspberries, chantilly cream

   **DOUBLE CHOCOLATE MOUSSE CAKE 220**
chantilly cream

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

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

BASQUE BURNT
CHEESECAKE



LEMON TART



DOUBLE CHOCOLATE
MOUSSE CAKE



BISCOFF BANANA PIE



MANGO STICKY RICE



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

FRUIT PLATE 190
sliced local fruits



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



 Contains Eggs
 Contains Pork
 Contains Beef
 Contains Seafood
 Contains Poultry
 Contains Nuts
 Spicy
 Vegetarian
 Dairy
 Contains Gluten
 Contains Sesame Seeds
 Contains Alcohol

Prices are in Thai Baht and exclusive of government tax 7% and service charge 10%
ราคาดังกล่าวเป็นเงินบาท ไม่รวมภาษีมูลค่าเพิ่ม 7% และค่าบริการ 10%

the
Collective

bar | smokehouse | terrace

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.

Prices are in Thai Baht and exclusive of government tax 7% and service charge 10%
ราคาดังกล่าวเป็นเงินบาท ไม่รวมภาษีมูลค่าเพิ่ม 7% และค่าบริการ 10%

the
Collective
bar | smokehouse | terrace

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

Prices are in Thai Baht and exclusive of government tax 7% and service charge 10%
ราคาดังกล่าวเป็นเงินบาท ไม่รวมภาษีมูลค่าเพิ่ม 7% และค่าบริการ 10%

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

Prices are in Thai Baht and exclusive of government tax 7% and service charge 10%
ราคาดังกล่าวเป็นเงินบาท ไม่รวมภาษีมูลค่าเพิ่ม 7% และค่าบริการ 10%

SIGNATURE SODAS



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 SODAS



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

Prices are in Thai Baht and exclusive of government tax 7% and service charge 10%
ราคาดังกล่าวเป็นเงินบาท ไม่รวมภาษีมูลค่าเพิ่ม 7% และค่าบริการ 10%

the
Collective
bar | smokehouse | terrace

ZERO ALCOHOL COCKTAILS



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

Prices are in Thai Baht and exclusive of government tax 7% and service charge 10%
ราคาดังกล่าวเป็นเงินบาท ไม่รวมภาษีมูลค่าเพิ่ม 7% และค่าบริการ 10%

ZERO ALCOHOL COCKTAILS



SOBER PINA COLADA 320

Tropical & Creamy



SOBER AMARETTO SOUR 320

Creamy & Gourmet



SOBER VERSAILLES 320

Creamy & Fruity



SOBER W-APPLE 320

Spicy & Woody

SOBER SPIRITS RUM

SOBER PINA COLADA 320

SOBER CUBA LIBRE 320

SOBER MAÏ TAÏ 320

SOBER SPIRITS GIN

SOBER VERSAILLES 320

SOBER LONDON MULE 320

SOBER GIN TONIC 320

SOBER SPIRIT WHISKEY COCKTAIL

SOBER W-APPLE 320

SOBER WHISKY SOUR 320

SOBER GODFATHER 320

SOBER SPIRIT AMARETTO COCKTAIL

SOBER AMARETTO SOUR 320

SOBER MADELEINE 320

Prices are in Thai Baht and exclusive of government tax 7% and service charge 10%
ราคาดังกล่าวเป็นเงินบาท ไม่รวมภาษีมูลค่าเพิ่ม 7% และค่าบริการ 10%

the
Collective
bar | smokehouse | terrace

OTHER BEVERAGES

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

BEVERAGE MENU

BEER ON TAP

CHANG DRAFT 500 ML 220
SINGHA DRAFT 500 ML 220
SINGHA DRAFT 330 ML 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 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 280
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

BEVERAGE 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

WHITESANDS ESTATE CUVÉE BRUT (SOUTH EASTERN AUSTRALIA) 310 / 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.

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

MARIUS BY MICHEL CHAPOUTIER ROSÉ (PAYS D'OC, FRANCE) 310 / 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

HARAKEKE 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) 310 / 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) 310 / 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.

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

Prices are in Thai Baht and exclusive of government tax 7% and service charge 10%
ราคาดังกล่าวเป็นเงินบาท ไม่รวมภาษีมูลค่าเพิ่ม 7% และค่าบริการ 10%

the
Collective
bar | smokehouse | terrace

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

HAPPY HOUR

BUY 1 GET 1 FREE

EVERY DAY 5.00 PM - 7.00 PM

BEER ON TAP

SINGHA DRAFT 165
ASAHI 170
CHANG 155

BEER BY BOTTLE

HEINEKEN 150
SAN MIG LIGHT 150
SINGHA 140
TIGER 140
CHANG 140

CLASSIC COCKTAIL

BLUE HAWAII 300
WHISKEY SOUR 300
OLD FASHION 300
COSMOPOLITAN 300
GIN FIZZ 300
LIME DAIQUIRI 300
CLASSIC MAI TAI 300
MARGARITA 300
PINA COLADA 300
SCREWDRIVER 300
CLASSIC MARTINI 300
MOJITO 300
APEROL SPRITZ 300
BLUEBERRY VODKA SMASH 300

*Promotion applies to same menu items only.

Prices are in Thai Baht and exclusive of government tax 7% and service charge 10%
ราคาดังกล่าวเป็นเงินบาท ไม่รวมภาษีมูลค่าเพิ่ม 7% และค่าบริการ 10%

the
Collective
bar | smokehouse | terrace

HAPPY HOUR

BUY 1 GET 1 FREE

EVERY DAY 5.00 PM - 7.00 PM

RUM

BACARDI CARTA BLANCA 195

TEQUILA

ELTORO SILVER 195

BOURBON & TENNESSEE WHISKEY

JIM BEAM 195

VODKA

SKYY 280

BLENDED WHISKY

J&B RARE 220

GIN

BEEFEATER GIN 240

SPARKLING WINE BY GLASS

WHITESANDS ESTATE BRUT CUVÉE
(SOUTH EASTERN AUSTRALIA) 310

Persistent bubbles leave the palate
with a creamy crisp finish.

ROSÉ BY GLASS

MARIUS BY MICHEL CHAPOUTIER ROSÉ
(PAYS D'OC, FRANCE) 310

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

WHITE WINE BY GLASS

WESTERN CAPE CHENIN BLANC
(ROBERTSON)

(BREEDE RIVER VALLEY, SOUTH AFRICA) 310

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

RED WINE BY GLASS

WESTERN CAPE PINOTAGE
(ROBERTSON)

(BREEDE RIVER VALLEY, SOUTH AFRICA) 310

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

*Promotion applies to same menu items only.

Prices are in Thai Baht and exclusive of government tax 7% and service charge 10%
ราคาดังกล่าวเป็นเงินบาท ไม่รวมภาษีมูลค่าเพิ่ม 7% และค่าบริการ 10%

the
Collective
bar | smokehouse | terrace