

SIGNATURE & SPECIAL COFFEE



COFFEE BEANS BY SARNIES

Tiramisu

Medium dark roast

Taste notes: dark chocolate, hazelnut, caramel

Colombia

Light medium roast

Taste notes: raisin, molasses, peach

SIGNATURE COFFEE

John & Yoko 130

Double ristretto, orange juice, watermelon syrup, sliced orange

Tiki Rum 130

Pineapple juice, lemon juice, soda, pineapple syrup, Rum Latte syrup

Drip Coffee (Hot/Cold) 150

Medium body, smooth flavour, mild aroma

Siphon Coffee (Hot/Cold) 150

Full body, bright flavour, bold aroma

SPECIAL COFFEE

Black Orange 130

Black Coconut 130

Americano & Honey 130

Caramel Affogato 130

Cappuccino Freddo 130

Caramel Biscoff Latte 130



Black Orange



Caramel Biscoff Latte

CLASSIC HOT COFFEE

Affogato 150
Decaffeinated Coffee 130
Double Espresso 130
Espresso 120
Espresso Con Panna 120
Shot Macchiato 120
Long Macchiato 120
Piccolo 120
Babyccino (Hot Milk) 90
Caramel Macchiato 120/175
Vanilla Latte 120/150
Caramel Latte 120/150
Cappuccino 120/150
Latte 120/150
Mocha 120/150
Americano 120/150
Flat White 120/150



ICED COFFEE

Iced Americano 120
Iced Latte 120
Iced Cappuccino 120
Iced Caramel Macchiato 120
Iced Mocha 120
Thai Style Iced Coffee (Es-Yen) 120
Dirty 120
Cold Brew 120

ADD ON

Vanilla Syrup 10
Caramel Syrup 10
Espresso Shot 60

MILK OPTIONS

Oat Milk
Soy Milk
Almond Milk
Low Fat Milk

Matcha Latte



HOT MATCHA

Hot Matcha Cream 150
Matcha Latte 150
Clear Matcha 150

ICED MATCHA

Matcha Latte 150
Clear Matcha 150
Caramel Matcha 150
Matcha Affogato 150
Matcha Biscoff 150
Matcha Coconut 150

COLD MILK

Cold Milk 50
Thai Style Pink Milk (Nom Chompu) 110
Caramel Fresh Milk 110

HOT CHOCOLATE

Hot Chocolate 110
Hot Cacao 130
Chocolate Brew 130

ICED CHOCOLATE

Iced Chocolate 120
Iced Cacao 150
Iced Chocolate Heavy 150

SIGNATURE ICE TEA

Lemon Honey Tea 140

Monsoon loose leaf green tea, lemon juice, honey

Thai Style Iced Tea 140

Original Thai tea, sweet condensed milk, fresh milk

Oolong Fancy 140

Monsoon loose leaf Oolong tea, peach syrup

Bright Earl Grey 140

Monsoon Earl Grey tea, lemon juice, syrup

Songkran Straight 140

Monsoon Songkran Straight tea, pineapple juice, lemon juice, fresh mango, fresh pineapple

Lemon Honey Tea



MONSOON PREMIUM LOOSE LEAF SELECTION

Thai Breakfast, Jasmine Green Tea, Oolong, Thai Earl Grey (Hot/Iced) 110

Rainbow Blend, Monsoon Blend Black, Lumpini Blend (Hot/Iced) 110

CLASSIC HOT TEA SELECTION

English Breakfast, Jasmine Green Tea, Chamomile, Earl Grey, Peppermint 80

Passion Sour



SIGNATURE REFRESHING SODA

Moon Light 150

Orange juice, pineapple syrup, soda

Passion Sour 150

Lemon juice, fresh passion fruit, butterfly pea juice, soda

Strawberry Lemon 150

Lemon juice, fresh strawberry, fresh lemon, strawberry syrup, soda

STANDARD FRAPPÉ

- Chocolate Frappé 150
- Caramel Macchiato 150
- Frappé 150
- Mocha Frappé 150
- Matcha Frappé 150
- Latte Frappé 150
- Thai Style Coffee Frappé 150

MILKSHAKE

- Chocolate 155
- Banana 155
- Vanilla 155
- Matcha 155
- Strawberry 155

SMOOTHIE

- Avocado & Mango 165
- Mango & Strawberry 165
- Choco & Banana 165
- Avocado & Kiwi 165
- Passion & Pineapple 165
- Blueberry & Strawberry 165

PRESS AND FRESH

- Fresh Coconut 155
- Orange 155
- Pineapple 155

FRUIT FRAPPÉ

- Watermelon 155
- Mango 155
- Apple 155
- Lime 155

SOFT DRINKS

- 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 80
- Ginger Ale 80
- Namthip Drinking Water 80
- AYA Sparkling Turmeric 170

Moon Light



Strawberry Lemon



COCKTAILS & MOCKTAILS

SIGNATURE COCKTAILS

Tiki Tropical 310

Black Rum, pineapple juice, passion fruit syrup

Yuzu Pie 310

Gin, Orange Curacao, St. Germain Elderflower, honey, yuzu syrup

After Spring 310

Tequila, Rose Wine, fresh strawberry, Elderflower syrup, Ginger Ale Valentine

Valentine 310

Scotch Whisky, Pampelle, lime juice

Apple Brandy 310

Calvados, Absinthe, Triple Sec

After Spring



Sweet List 310

Vodka, cranberry juice, lime juice, raspberry rose syrup

Ocean Breeze 310

Light Rum, Blue Curacao, Maraschino Liqueur, Pineapple juice

Frozen Blue Margarita 310

Tequila, Blue Curacao, lime juice

Valentine



Frozen Blue Margarita



Ocean Breeze



COCKTAILS & MOCKTAILS

Sweet Adam



CLASSIC COCKTAILS

- Blue Hawaii 290
- Kamikaze 290
- Manhattan 290
- Whiskey Sour 290
- Negroni 290
- Pink Lady 290
- Old Fashion 290
- Irish Coffee 290
- Cosmopolitan 290
- Gin Fizz 290
- Lime Daiquiri 290
- Long Island 290
- Mai Tai 290
- Margarita 290
- Singapore Sling 290
- Piña Colada 290
- Screwdriver 290
- Classic Martini 290

MOCKTAILS

White Lip 170

Lychee juice, yuzu juice,
Grenadine, Ginger Ale

Pink Ruby 170

Lime juice, pink grapefruit syrup,
strawberry syrup, Tonic

Monday 170

Mango juice, lime juice,
Grenadine, peach syrup

Sweet Adam 170

Apple juice, lime juice, pineapple
syrup, passion fruit syrup,
Grenadine

Monday



BEER ON TAP

Singha Draft 330 ml 150
Chao Sungthong 500 ml 330
Hoppy Lager 500 ml 330
Paulaner 500 ml 330

CRAFT BEER

Day Sleeper Yuzu Witbier 180

BEER

Hoegaarden 250 ml 250
Heineken 140
Heineken Zero (Non alcoholic) 140
Heineken Silver (4%) 140
San Mig Light 140
San Mig Zero (3%) 140
Singha 130
Tiger 130
Chang 130

RUM

Bacardi Black 220
Bacardi Carta Blanca 195
Captain Morgan Black 195

TEQUILA

Olmecca Gold 210
Tequila Rose Strawberry Cream 230
El Toro Silver 195

BOURBON & TENNESSEE WHISKEY

Jim Beam 195
Jack Daniel's 225

COGNAC

Hennessy X.O 850
Remy Martin X.O 810
Hennessy VSOP 350
Remy Martin VSOP 320

CALVADOS

Calvados De Maitre Pierre 295

PORT

Graham's Tawny Port 10 Years Old 420

GRAPPA

Tradizione Nonino 195

VODKA

Absolut 220
Grey Goose 280
Absolut Raspberri 220
Absolut Peach 220

BLENDED WHISKY

Chivas 18 Years Old 390
Jameson Irish Whiskey 250
Chivas 12 Years Old 250
J&B Rare 195

APERITIFS

Pampelle Aperitif 240
Campari 240
Pernod 240
Martini Rosso 220
Martini Dry 220
Aperol Aperitivo 220

GIN

Hendrick's Gin 330
Botanist Islay Dry Gin 330
Beefeater Gin 240
Bombay Sapphire 240
Beefeater Pink 240

PREMIUM TONIC

Fentimans Connoisseurs Tonic 150
Fentimans Pink Grapefruit Tonic 150
Fentimans Naturally Light Tonic 150

SINGLE MALT WHISKY

The Singleton of Dufftown 12 Years Old 350
Glenfiddich 12 Years Old 350
Glenmorangie Highland 10 Year Old 350

LIQUEUR

R. Jelinek Premium Absinthe 230
Jägermeister 230
Amaretto 230
Baileys 230
Cointreau 230
Drambuie 230
Grand Marnier 230
Kahlúa 230
Malibu 230
Midori 230
Sambuca 230
Southern Comfort 230

CHAMPAGNE

Champagne Paul Dangin & Fils Brut (Champagne, France) 2,800
Fresh and frank with hints of warm biscuit and nuts aromas, persistent bubbles.

SPARKLING WINE

Brushtail Estate Brut Cuvee (South Eastern Australia) 290 / 1,400
Persistent bubbles leave the palate with a creamy crisp finish.

Louis Perdrier Brut d'Excellence (Burgundy, France) 330 / 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, citrus.

Louis Perdrier Brut d'Excellence Rosé (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.

ROSÉ

Château Croix de Labrie Camille Rosé (Bordeaux, France) 290 / 1,500
Crisp and fruity, with flavours of raspberries, black currant, grapefruit, candied apple, rose petal.

Figuière 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.

WHITE WINE

Western Cape Chenin Blanc (Breede River Valley, South Africa) 290 / 1,400
Rich, racy and full-on middle palate, tropical flavours of guava with great finish.

Cranswick Outback 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.

Kapuka Sauvignon Blanc (Marlborough, New Zealand) 1,500
The sweet fruit characters and crisp acidity, combine to create a palate that is fresh with a zesty mineral finish.

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 Fumé (Loire Valley, France) 2,400
A mineral-laced smoky accent and citrus aromas. Elegant and powerful on the palate.

Domaine Ferve Chablis AOC (Burgundy, France) 2,400
The palate is rich and intense - fresh and fruity flavours of peach and pear, with citrus notes.

RED WINE

Western Cape Pinotage (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.

Pirovano Primitivo IGT (Puglia, Italy) 1,500

Great structure and concentration; it's soft, silky with spicy undertones, pleasant tannins and long finish.

Tilia by Catena Zapata Malbec (Mendoza, Argentina) 1,700

Very dark, earthy, and spicy. A soft, sweet entry leads to a well-structured and long, persistent.

Berton Vineyards Black Reserve Shiraz (Padthaway, South Australia) 1,800

Velvety with firm tannins and flavours of ripe berries, plum and mocha.

The tannins are ripe and dense giving structure and length.

Langmeil Barossa Steadfast Shiraz Cabernet (Barossa Valley, South Australia) 1,800

Ripe and juicy berries flow onto the palate which is medium bodied, with soft and velvety tannins adding a lovely structure and texture to the wine.

Gnarly Head Lodi Petite Sirah (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.

Chateau Franc Bigaroux Saint-Emilion Grand Cru (Bordeaux, France) 2,400

Deep cherry, elegant tannins, smooth and round. French oak aging gives toasted and roasted notes.

Chartron et Trébuchet Bourgogne Pinot Noir (Burgundy, France) 2,400

Light bodied taste along with smoke hints. Amazingly fresh and quite elegant with a fresh acidity intact.

START YOUR DAY RIGHT WITH BREAKFAST



MPS Granola Bowl 220
mango, passionfruit, strawberries, blueberries, granola, thick yoghurt

B&B Banana 220
warm banana bread, caramelized banana, pure maple syrup, mascarpone, sweet dukkah mix

Fruit Plate 190
sliced local fruits



Egg Benedict 380
soft poached egg, grilled asparagus, vine tomatoes, browned butter miso hollandaise

Eggs Your Style 290
choice of: fried, poached or scrambled, vine tomatoes, toast



Kai Krata 290
duck eggs, Chinese sausage, honey ham, seasoned minced pork, spring onions

Healthy Plate 380
potatoes, vegetables, eggs, avocado, feta

Bacon & Egg Sando 220
thick cut smoked bacon, soft scrambled egg, cheddar cheese, chipotle ketchup, buttered Hokkaido milk bread

Avocado Toast 380
avocado smash, arugula, roasted vine tomatoes, crumbled feta



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START YOUR DAY RIGHT WITH BREAKFAST



Fish Congee 220

seabass, soft poached egg, ginger, coriander, spring onion



Moo Ping 220

grilled pork skewers, nam jim jaew, riceberry



Udon Noodles Pork 290

carrot, mushrooms, greens, sesame seeds



Chicken & Waffles 380

crispy fried chicken, waffles, cinnamon maple butter, pure maple syrup



Steak & Eggs 650

180 gram Stanbroke Signature Black Angus sirloin, duck eggs, breakfast potato, chimichurri



Bread Options

English muffin, Sour dough, Rugbrod, Gluten free artisan bread

Extras

- 🍳 Eggs fried, poached, scrambled 30
- 🐷 Thick cut bacon 120
- 🥓 Proscuitto ham 80
- 🐟 Smoked salmon 80
- 🌯🥓 English breakfast sausage 80
- 🌯 Chicken & thyme sausage 80
- 🍄 Sautéed mushrooms 80
- 🍅 Grilled tomatoes 50
- 🥔 Hash browns 2 pieces 50
- 🍯 Extra maple syrup 50



Contains Eggs



Contains Pork



Contains Beef



Contains Seafood



Contains Poultry



Contains Nuts



Spicy



Vegetarian



Dairy



Contains Gluten



Contains Sesame Seeds



Contains Alcohol

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COMFORT FOOD



Brisket Banh Mi

  **Brisket Banh Mi 380**
pickled carrot, daikon, jalapeno, cucumber, spring onion, coriander, Sriracha mayonnaise






  **Cheese Steak Sandwich & Fries 450**
chopped Angus ribeye, grilled onions, green peppers, brie cheese

   **Fish & Chips 380**
pea puree, chips, tartar sauce

   **Fried Chicken Burger & Fries 380**
Asian slaw, pickled cucumbers, Sriracha mayonnaise

  **Chicken & Waffles 380**
crispy fried chicken, waffles, cinnamon maple butter, pure maple syrup

  **Steak & Eggs 650**
180 gram Stanbroke Signature Black Angus sirloin, duck eggs, breakfast potato, chimichurri

     **Caesar Salad 220**
romaine lettuce, parmesan, anchovies, bacon, croutons

Mediterranean Salad 380
chickpeas, capsicum, onion, olives, vine tomatoes, parsley, mint, mixed leaves

 **Roasted Carrot and Red Quinoa Salad 380**
dry cranberries, walnuts, arugula, mix leaves



Thai Beef Salad

   **Thai Beef Salad 450**
grilled Angus sirloin Thai style

   **Croissant Sandwich 290**
pistachio mortadella, stracciatella, cucumber, tomatoes, green leaf



Steak & Eggs

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

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COMFORT FOOD



Khao Soi

Poke Bowl



450

Ahi tuna, riceberry rice, avocado, cucumber, carrot, coriander, edamame, red radish, sesame, Sriracha mayonnaise



350

Teriyaki chicken, riceberry rice, avocado, cucumber, carrot, coriander, edamame, sweet potato, sesame, soy ginger dressing



350

Ginger tempeh, riceberry rice, avocado, cucumber, carrot, coriander, edamame, red radish, sesame, soy ginger dressing

Thai Salmon Toast 220

minced salmon, baguette spicy sauce

Chicken Satay 290

chicken, peanut sauce, acar

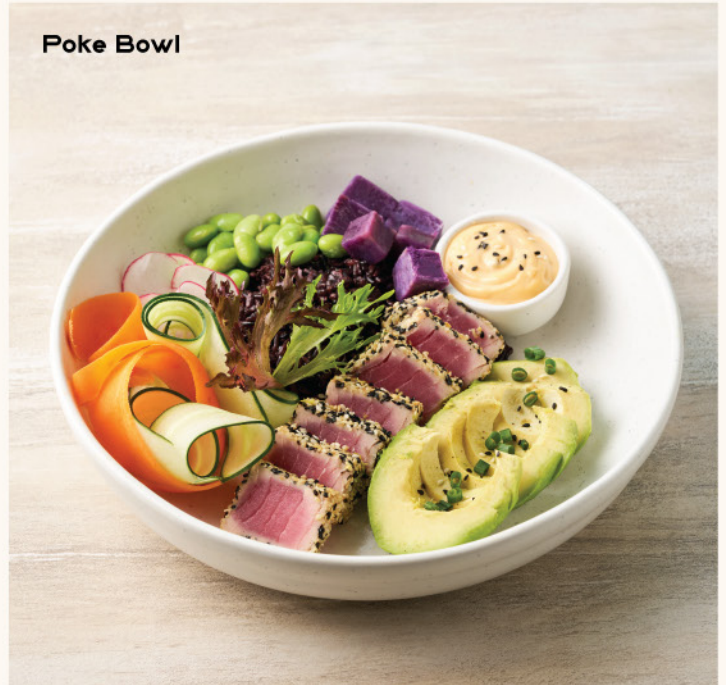
Khao Soi 320

chicken, coconut curry broth, boiled & fried noodles

Pad Thai 380

stir-fried rice noodles, white prawns, egg


Poke Bowl



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SNACKS LIGHT BITES & NIBBLES




 **Cantabric Anchovy 480**
sourced from Santona, are known as 'the best anchovy in the world' in terms of flavour and reputation

 **Brujula Baby Sardines 480**

   **Char-grilled Octopus 480**
potato, fennel alioli, romesco sauce

 **Ceviche Mixto 320**
seabass, white prawns, vine tomatoes, leche de tigre

 **Lamb Kofta 320**
aromatic ground lamb skewer, cucumber tzatziki

  **Bacon Wrapped Prawn Skewers 390**
chimichurri sauce



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

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SNACKS LIGHT BITES & NIBBLES



Chicken Bao

Guacamole 290
smashed avocado, coriander, green chilli, lime juice, corn tortilla chips

Smash Cheese Slider 280
cheese, shaved onion, pickles, chipotle ketchup

Dumplings 220
aromatic braised pork & chilli

Chicken Bao 220
cucumber, onion, sesame

Yuca Chips 190
coriander lime mayo

Crispy Kale 190
cider vinegar & sea salt flakes

Marinated Olives 190
citrus, garlic, olive oil

Edamame Beans 190
classic style, salted



Dumplings

Charcuterie

Bresaola 190
Punta D'Anca / 35 gram

Coppa Di Parma 190
35 gram

Chorizo 230
Joselito / 35 gram

Jamon 650
Iberico Cebo / 50 gram

Mortadella Pistachio 160
50 gram

Salchichon 230
Joselito / 35 gram

Cheese

Chiang Rai Blue / 50 gram 240
The Chiang Rai Blue is a crumbly style blue cheese, aged for 2-3 months

Hidden Agenda / 50 gram 240
A robust soft cow cheese with a complex flavour profile from Jartisan Chiang Mai

Saltara Thera / 50 gram 240
A hard Bergkase type cheese from Jartisan Chiang Mai

San Paquanburi / 50 gram 230
A soft cheese made with methods drawn from various artisanal French Brie recipes from Jartisan Chiang Mai

St. Maure de Chiang Rai / 50 gram 240
A mild aged goat cheese with gray rind formed into logs with a straw in the middle to replicate the original French version

Smoked Tomme / 50 gram 190
A firm French style cows cheese smoked with lychee wood



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