

SEAFOOD BAR

David Hervé Oyster (3pc/6pc/10pc) <i>Red wine shallot mignonette, SoCal hot sauce</i>	490/880/1300
Big Sur Seafood Plate <i>Whole Canadian lobster, oysters, tiger prawns, tuna tartare, mussels</i>	2490
Lobster Tostada (S) <i>Citrus, basil, tarragon, snow pear, salsa roja</i>	550
Scorched Hamachi Crudo (S) <i>Lemongrass gazpacho, pickled jalapeno, white onion</i>	490
Tiger Prawn Ceviche (A) <i>Mezcal Bloody Mary marinade, avocado, tostada</i>	390
Tuna Tartare (N) <i>Ginger soy dressing, avocado crema, coriander, mango, cucumber</i>	390

APPETISERS

Grilled Octopus <i>Coriander & lime gremolata, baby potato, fermented jalapeno aioli</i>	650
Avocado Toast (V) (N) <i>Edamame hummus, almond dukkha, green herbs</i>	320
Baja Fish Tacos (S) <i>Handmade soft corn tacos, Chipotle aioli, pickled cabbage, Pico de Gallo</i>	350
Pork Carnitas Tacos (P) <i>Handmade soft corn tacos, roasted pineapple salsa, Adobo chili sauce</i>	350

PASTA

Coriander & Cashew Pesto Casarecce (V) (N) <i>Zucchini, Pecorino cheese, toasted cashew</i>	390
Tiger Prawn & Chorizo Linguine (S) (P) <i>Homemade Chorizo, sweet corn sour, cream, salsa roja</i>	480
Rigatoni & Sausage Mascarpone (P) <i>Homemade fennel sausage, broccolini, lemon, Parmesan</i>	440
Bucatini Napolitana (V) <i>Roasted tomato sauce, ricotta cheese, fresh basil</i>	350



GARDEN SALAD

Chunky Green Avocado Salad (S) (V) (N) <i>Green beans, pistachio, cucumber, rocket, citrus</i>	370
Rainbow Swiss Chard Salad (V) <i>Heirloom cherry tomato, fano, strawberry, white grape vinaigrette</i>	390
Arugula & Apple Salad (V) (N) <i>Apple cider & elderflower vinaigrette, Pecorino cheese, almonds</i>	350
Roasted Beetroot Salad (V) (N) <i>Hazelnut Romesco, candied pecans, whipped goat's cheese</i>	370

PIZZA

Fresh Mozzarella (V) <i>Fresh basil, Parmesan, Burrata, Marinara sauce</i>	420
Seasonal Wild Mushroom (V) <i>Melted leeks, fresh thyme, garlic confit</i>	450
Black Truffle & Prosciutto (P) <i>Taleggio cheese, red onion, wild rocket</i>	590
Whole Lobster (S) (P) <i>Pancetta, Taleggio cheese, Marinara sauce</i>	2100
Kabocha Squash (S) (P) (N) <i>Pepperoni, Manchego cheese, Ricotta cheese</i>	450
Seafood Marinara <i>Shrimp, mussels, blue swimmer crab, Mozzarella</i>	580
Garden Veg (V) (N) <i>Cashew Pesto, Mozzarella, Marinara sauce</i>	380

SIDES

Crispy Duck Fat Potatoes (S) <i>Sage, Thyme, Lemon</i>	210
Charred Broccolini <i>Roasted garlic & lemon tahini</i>	190
Caramelized Kabocha Squash (S) (V) (N) <i>Maple sherry glaze, sourdough crumbs, toasted pumpkin seed</i>	210
Straight Cut Fries (V) <i>Old bay aioli, Italian parsley</i>	190



MAIN COURSE

Ranger's Valley Flat Iron Steak <i>Horseradish & Dijon dip, onion tempura, beef tallow vinaigrette</i>	990
Cioppino Seafood Stew (A) <i>Tiger prawns, clams, black mussels, cod, crab, tomatoes</i>	990
Pan Roasted Cod <i>Salsa Verde, sautéed edamame & red radish, potato crisps</i>	890
Lumina Farm's Barbeque Lamb Rump (S) <i>Ancho chili jus, roasted eggplant, mint & cucumber</i>	890
Free Range Pork Chop (P) <i>Rosemary spice rub, red wine & apple berry compote, shaved fennel</i>	790
Grilled Chicken Asado (S) <i>½ Spring Chicken, Achiote marinade, tortillas, banana peppers</i>	490
The SoCal Double Burger <i>Angus beef, Monterey Jack cheese, roasted onions, Smokey chipotle aioli, dill pickle</i>	490

SWEETS

PB&J Ice Cream Sandwich (N) <i>Peanut butter parfait, berry jam, peanut praline</i>	200
Cherry "Pie" <i>Cherry compote, graham crackers, white chocolate mousse</i>	220
No Bake Avocado Cheesecake (N) <i>Cream cheese, coconut & pecan crust, fresh strawberries</i>	200
California Dream Chocolate Cake <i>Chocolate layer cake, coffee chocolate ganache, chocolate shavings</i>	220

Signature (S) Contains Alcohol (A) Contains Nut (N) Contains Pork (P) Vegetarian (V)

All prices are in Thai Baht subject to 10 % service charge and applicable government tax.

Chef de Cuisine: Dominic Hong
Please note that products may change due to seasonality.

SoCal

CEDARS OF CALIFORNIA

APPETISER

Mezze Platter (D)(V) <i>Muhammara, Hummus, Baba Ghanoush, olive, pita bread</i>	460
Fattouche Salad (V) <i>Romaine, tomato, bell pepper, cucumber, red radish, pomegranate sauce, pita crouton</i>	320
Tabbouleh Salad (V) <i>Parsley, tomato, onion, burghul wheat, olive oil, lemon juice</i>	290
Beetroot Hummus <i>Avocado, pita bread</i>	350
Hummus & Minced Beef (N) <i>Seven spice, pine nut, pita bread</i>	440

SOUP

Lentil Soup (V) <i>Red lentil, onion, potato, celery, cumin powder, lemon slice, crispy pita bread</i>	250
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HOT MEZZE PLATTER

Cheese Sambosek (D) <i>Feta cheese, parsley, white pepper, Arabic dough</i>	250
Meat Sambosek (D) <i>Minced beef, cinnamon powder, onion, Arabic spice, Arabic dough</i>	300
Meat Kibbeh <i>Minced beef, onion, Arabic spice nuts, Arabic dough</i>	350

Contains Dairy (D) Nuts (N) Vegetarian (V) Shellfish (S)

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SoCal

CEDARS OF CALIFORNIA

MAIN

Lebanese Grilled half Spring Chicken (D) 490
Garlic sauce, potato, pita bread, pickles

Falafel Burger (D) 380
Falafel, burger bun, lettuce, tomato, onion, pickles, Tahini sauce, French fries

Grilled Lamb Chop 1,200
Yellow rice, tomato sauce

Mixed Grill Platter 1,400
Lamb skewer, chicken skewer Tawook, beef kofta, Biwaz

Arabic Grill Seafood Platter (S) 1,600
Cod fish, tiger prawns, yellow rice, tomato sauce

Kofta Khashkhash 680
Minced beef kofta, tomato sauce, yellow rice, lemon slice, Arabic spice

Chicken Taouk Platter (D) 500
Chicken taouk, garlic sauce, pickles, French fries, lemon sliced

Butter Chicken (D) 760
Tomato creamy gravy, pickle, yellow rice

Lamb Rogan Josh (D) 720
Slow-cooker tender lamb meat in creamy tomato curry sauce yellow rice

Meat Manakeesh (Lahm Bi Ajeen) 270
Flatbread topped with spiced minced lamb

Cheese Manakeesh 300
Flatbread topped with gooey cheese

Zaatar Manakeesh 240
Flatbread topped with Middle Eastern spice blend

Arayes Kafta 400
Minced beef, parsley onion and spices Garlic sauce, pickles

DESSERT

Rice Pudding (D)(N) 250
Jasmine rice, milk, rose water, sugar, pistachio

Mahalabia (D)(N) 250
Milk, cornstarch, rose water, pistachio, strawberry

Custard Biscuit Pudding (D) 250
Milk, sugar, cocoa powder, biscuit

Contains Dairy (D) Nuts (N) Vegetarian (V) Shellfish (S)

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TACO TUESDAY

Per Piece THB 99

Choice of 3 Tacos THB 250

Lamb Al Pastor

Pineapple salsa, jalapeno

Grilled Tuna (E)

Avocado cream, jalapeno aioli

Chicken Adobo

Avocado, jalapeno & shallot pickle

Popcorn Shrimp (E)(S)

Chipotle aioli, pickled cabbage

Beef Carne Asada

Salsa roja, Pico de Gallo, pickled jalapeno

Ricotta Cheese (D)(V)

Hot red peppers, grilled corn

Pork Mojo (P)

Coriander salsa verde, Pico de Gallo

Cheeseburger Taco (D)(E)

Cheddar, burger sauce, dill pickle

Contains Dairy (D) Eggs (E) Pork (P) Vegetarian (V) Shellfish (S)

Chef De Cuisine Dominic Hong

Please note that product are due to seasonally and they maybe changes.

Prices are in Thai Baht and subject to 10% service charge
and applicable government tax.

A stylized, dark brown illustration of a palm tree is positioned on the right side of the image, extending from the top to the bottom. The tree has a long, slender trunk and a large, feathery frond that spreads out towards the top left.

SoCal

TACO TUESDAY

SoCal

Signature Cocktails

California Route 101 450

Tequila infused wasabi, avocado, lime, agave, cardamom.

A Day in Tijuana 450

Tequila, Aperol, watermelon shrub, lime, ginger beer.

Citrus & Bubbles 550

Gin, Italicus, pink grapefruit, chamomile cordial, Prosecco.

Napa Valley 500

American Gin, Vermouth, chardonnay infused cardamom & kumquats, rosemary cordial.

American Dream 450

Bourbon infused apple and cinnamon, lime, smoky bitter, pear, ginger beer.

California Sour 450

Bourbon, lemon, raspberry wine reduction, egg white, California Mulled Wine.

Agave Penicillin 550

Mezcal, lime, honey ginger cordial, smoky whisky.

Lavender Sgroppino 450

Vodka, lemon sorbet, lime sorbet, lavender essential oil.

Mocktails

Mango & Carrot 250

Carrot, mango, orange, agave syrup, black pepper.

Lychee & Ginger 250

Lychee, honey ginger syrup, lime.

Tropical Spritz 290

Orange spritz cordial, lime, tonic water, passion fruit foam.

Matcha Time 250

Sparkling matcha coconut water, Bee Pollen syrup lime juice, matcha foam.

Summer Breeze 250

Watermelon juice, coconut juice, lime juice, dragon fruit



Classics

Old Fashioned <i>Bourbon, bitters, sugar.</i>	450
Rusty Nail <i>Scotch Whisky, Drambuie.</i>	390
Daiquiri <i>Rum, lime and sugar.</i>	370
Boulevardier <i>Bourbon, sweet vermouth, Bitter Campari.</i>	390
Mai Tai <i>Jamaican Rum, orange liqueur, lime, almond syrup.</i>	390
Sidecar <i>Cognac, Cointreau, lemon.</i>	500
Pisco Sour <i>Pisco, lemon, sugar, egg white.</i>	390
Mojito <i>Rum, lime, mint, sugar, soda water.</i>	370

Martinis

Vesper Martini <i>Gin, vodka, Lillet Blanc.</i>	390
Cocktail Martini <i>Gin, dry vermouth.</i>	390
Truffle Olive Martini <i>Vodka, truffle oil, dry vermouth.</i>	450
Seaweed Martini <i>Gin, seaweed dry vermouth, gorgonzola olive.</i>	450
Dirty Martini <i>Vodka, dry vermouth, olive brine.</i>	390

SoCal

A stylized, orange-colored illustration of a palm tree, positioned on the right side of the page. The palm fronds are spread out, and the trunk is visible at the bottom right.

Premium Thai Artisan Spirits

Kosapan Rum

390

Everything is carefully handcrafted from the start to finish. From harvesting to peeling the fruits for mash and fermentation, the alcohol is then double or triple-distilled by hand in traditional French copper alembic stills and aged in limited batches.

Iron Balls Gin

400

Southeast Asia using a secret recipe of locally sourced fresh ingredients including pineapple, coconut, citrus fruits, ginger, lemongrass, coriander seeds, and juniper.

Gin

Beefeater - <i>England</i>	350
Bombay Sapphire - <i>England</i>	350
Tanqueray - <i>England</i>	350
Martin Miller's - <i>England</i>	350
Malfy Lemon - <i>Italy</i>	450
Malfy Orange - <i>Italy</i>	450
Malfy Grapefruit - <i>Italy</i>	450
Sabatini - <i>Italy</i>	500
Kinobi - <i>Japan</i>	650
Caorunn - <i>Scotland</i>	500
Hendrick's - <i>Scotland</i>	450
Citadelle - <i>France</i>	400
Dictador Treasure - <i>Columbia</i>	390
Monkey 47 - <i>Germany</i>	550
Canaima - <i>Amazonia</i>	450

Vodka

Smirnoff - <i>USA</i>	300
Absolut Blue - <i>Sweden</i>	350
Absolut Elyx - <i>Sweden</i>	450
Belvedere - <i>Poland</i>	450
Grey Goose - <i>France</i>	450
Cîroc - <i>France</i>	450
Zubrowka - <i>Poland</i>	350

Tequila & Mezcal

Jose Cuervo Gold	350
Don Julio Reposado	550
Patron Silver	450
Patron Añejo	550
Artenom Añejo	750
Artenom Reposado	550
Mezcal Alipus San Luis	470
Mezcal Se Busca Reposado	400

SoCal

Blended Whisky

J&B	300
Dewar's White Label	350
Monkey Shoulder	400
Big Peat	950
Ballantine's 12	400
Ballantine's 17	650
Chivas Regal 12	350
Chivas Regal Extra	400
Chivas Regal 18	650
Chivas Royal Salute	1,100
Chivas Regal 25	2,200
Johnnie Walker Black	350
Johnnie Walker Gold	450
Johnnie Walker Blue	900
Johnnie Walker King George	2,700
Suntory Hibiki	890

Single Malt Whisky

Glenlivet 12 – <i>Speyside</i>	450
Glenfiddich 12 – <i>Speyside</i>	450
Glenfiddich 18 – <i>Speyside</i>	800
Glenfiddich 21 – <i>Speyside</i>	2,500
Glenfarclas 12 – <i>Speyside</i>	650
Glenfarclas 25 – <i>Speyside</i>	2,200
Macallan 12 – <i>Speyside</i>	700
Macallan 15 – <i>Speyside</i>	1,400
The Singleton 12 – <i>Speyside</i>	500
The Singleton 18 – <i>Speyside</i>	750
Glenmorangie 10 – <i>Highland</i>	550
Lagavulin 16 – <i>Islay</i>	700
Talisker 10 – <i>Isle of Skye</i>	650
Highland Park 12 – <i>Highland</i>	650
Suntory Yamazaki – <i>Japan</i>	950
Suntory Hakushu – <i>Japan</i>	900

American Whiskey

Jim Beam	300
Maker's Mark	450
Woodford	500
Michter's	550
Michter's Rye	550
Jack Daniel's Tennessee	350

Canadian & Irish

Canadian Club	360
Jameson	330

Rum

Bacardi Carta Blanca - <i>Founded in Cuba</i>	350
Havana 7 - <i>Cuba</i>	390
Kosapan - <i>Thailand</i>	390
J.M Agrichole - <i>Martinique</i>	400
Plantation XO - <i>Barbados</i>	550
Zacapa 23 - <i>Guatemala</i>	590
Diplomatico Reserva - <i>Venezuela</i>	450
Diplomatico Ambassador - <i>Venezuela</i>	1,600

Cognac

Hennessy VSOP	500
Hennessy XO	1,100
Martell VSOP	450
Martell Cordon Bleu	900
Rémy Martin VSOP	450
Rémy Martin XO	900
Louis XIII	15,000

Calvados, Armagnac & Grappa

Papidoux Calvados Fine	350
Armagnac Sempé VSOP	350
Armagnac Sempé XO	700
Chateau de Laubade XO	600
Grappa Moscato Nonino	450
Grappa Amaro Quintessentia	450
Grappa Amarone	450

SoCal

Aperitif

Bitter Campari	350
Martini Dry	300
Martini Bianco	300
Martini Rosso	300
Carpano Antica Formula	400
Pernod Ricard	350
Negroni	390
Aperol Spritz	450

Liqueur

Tia Maria	350
Kahlua	350
Baileys Irish Cream	350
Drambuie	350
Amaretto	350
Cointreau	350
Grand Marnier	350
Chambord	350
Frangelico	350
Southern Comfort	350
Italicus	350

Digestif

Dow's Tawny Port	350
Fernet Branca	350
Jägermeister	350
Limoncello	350
Sambuca	350
Tio Pepe Sherry	350

Beer

Singha - Thailand	250
Heineken - Netherlands	250
Heineken 0.0 - Netherlands	250
Asahi - Japan	250
Corona - Mexico	350
Franziskaner - Germany	300
Deschutes Mirror Pond - USA	300

Soft Drinks

Coke, Diet Coke, Coke Zero	140
Fanta Orange, Sprite	140
Schweppes Soda, Ginger Ale	140
Fever Tree Tonic	190

Mineral Water

Evian (330 ml)	170
Evian (750 ml)	280
Acqua Panna (250 ml)	150
Acqua Panna (750ml)	280

Sparkling Mineral Water

Evian (330ml)	170
Evian (750ml)	280
San Pellegrino (250 ml)	150
San Pellegrino (750 ml)	280

Hot and Cold Beverages

Americano	140
Cappuccino	150
Decaffeinated coffee	140
Double espresso	160
Double macchiato	160
Espresso / Macchiato	140
Hot chocolate	150
Latte	150
Hot tea	170

Special Coffee 350

Calypso - *Tia Maria, coffee and cream.*
Irish Coffee - *Irish Whiskey, coffee and cream.*
Jamaican Rum - *coffee and cream.*
Royal Coffee - *Cognac, coffee and cream.*
Prince Charles - *Drambuie, coffee and cream.*

Freshly squeezed juice 190

Watermelon, orange, mango, carrot, coconut, lemon.

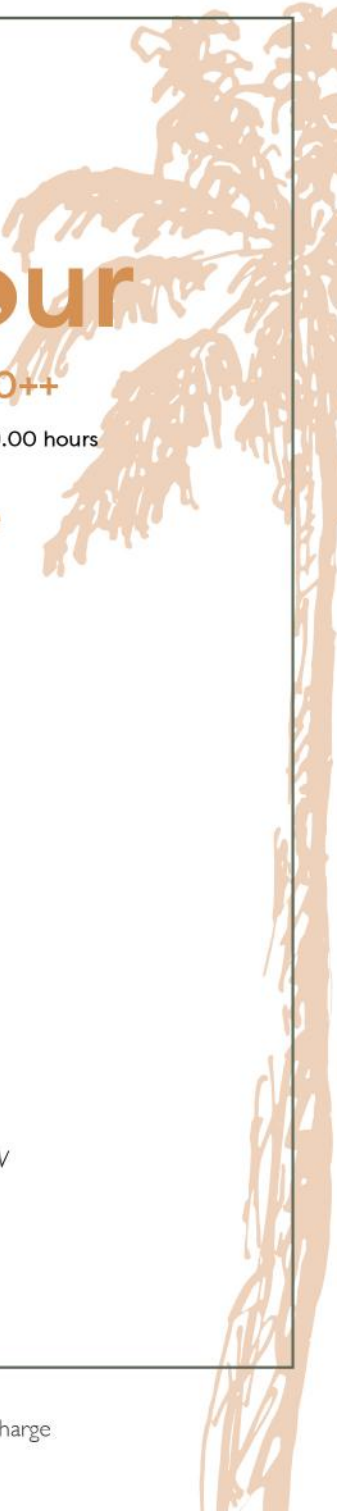
Chilled fruit juice 170

Apple, pineapple, guava, tomato.

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SoCal

Happy Hour

wine by the glass THB 250++

Available from 12.00 to 14.00 hours & 17.00 to 19.00 hours

Californian white wine

Chardonnay

Stone Cellars Family Owned Vineyards 2021

Gewurztraminer

Banyan Gewurztraminer 2021

Chardonnay

Prototype 2020

Sauvignon Blanc

Francis copolla "Diamond" 2021

Californian red wine

Pinot Noir

Sand Point Family Vineyards 2020

Merlot

Maggio Family Vineyards 2020

Zinfandel Blend

Marietta Cellars OVR Old Vine Red Lot 73 NV

Cabernet Sauvignon

Joel Gott 815 2019

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Standard Flight

THB 350++

White wine

Silk Oak Sauvignon Blanc 2020

Francis Copolla "Diamond" Sauvignon Blanc 2022

Wente Livermore Valley Morning Fog, Chardonnay 2021

Red wine

Guenoc Merlot 2018

Francis Coppola,
"Diamond Collection" 'Claret' 2021

Joel Gott Zinfandel, California 2019

Premium Flight

THB 550++

White wine

Duckhorn, Sauvignon Blanc 2022

Conundrum Chardannay 2021

Decoy, by Duckhorn Chardonnay 2021

Red wine

Alexander Valley, Pinot Noir 2020

Conundrum Red Blend 2021

Bakestone Cellars Cabernet Sauvignon 2016



SoCal

Standard Flight THB 350++

White wine



2020

Silk Oak
Sauvignon Blanc



2022

Francis Coppola
"Diamond" Sauvignon Blanc



2021

Wente Livermore
Valley Morning Fog,
Chardonnay

Red wine



2018

Guenoc Merlot



2021

Francis Coppola,
"Diamond Collection" 'Claret'



2019

Joel Gott Zinfandel,
California

Premium Flight THB 550++

White wine



2022

Duckhorn,
Sauvignon Blanc



2021

Conundrum
Chardonnay



2021

Decoy, by Duckhorn
Chardonnay

Red wine



2020

Alexander Valley,
Pinot Noir



2021

Conundrum
Red Blend



2016

Bakestone Cellars Cabernet
Sauvignon

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