



Beach Grilled Restaurant & Bar Leisurely Dining Experience

Operation Hours

Every day from 11:30 AM - 11:00 PM

Be there for a memorable dining experience, where our setting, service, and style are always exceptional but never pretentious. With a panoramic ocean view, you can celebrate the joy of dining by the beach. Fresh seafood and the prime cuts of meat are cooked in our charcoal grill or wood-fired oven according to your preferred style of flamed, grilled, baked, or barbecued. Celebrate wonderful occasions with fire pitch, light beachside fares, specialty cocktails, sensuous wines, and funky-soul music on the beach.



A few guidelines to our extensive, multicultural Half-Board or Full-Board and All-Inclusive dining options
Please match up your 3-course set menu by selecting from menu options offered below symbol.

Only the All-inclusive package includes drinks.



One Appetizer or Soup, one Main Dish & one Dessert



Vegan



Vegetarian



Gluten Free



Contains Egg



Contains Beef



Contains Seafood



Contains Nuts



Lactose Free



Dairy



Contains Pork



Contains Alcohol



Contains sesame seeds



Spicy

Please inform your server of any food allergies, food intolerance, dietary requirements or restrictions that you or any of your party may have.

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



OCEAN & PASTURE FEASTFOR

Embark on a luxurious culinary journey where ocean treasures meet premium cuts from the pasture.

At Flames, Chef Alexis presents a refined menu blending the finest seafood and meats, elevated with signature sauces and exquisite pairings.

Whether you favor the sea or land, prepare to be captivated by flawless execution, bold flavors, and the artistry of true fine dining.

THB 2,500++ / Set

1 - 30 July 2025 | 6:00 PM – 11:00 PM

Every Monday & Tuesday

At Flames Restaurant

InterContinental Koh Samui Resort

For more information and reservation, please contact the F&B team at: T. +66 7742 9100 Or E. fb@ickohsamui.com

Embark on a journey of elegance with our exclusive complimentary shuttle service From The Wharf To InterContinental Koh Samui Resort.

Experience seamless luxury as you travel in utmost comfort and style.


INTERCONTINENTAL.
KOH SAMUI RESORT


Flames
BEACH RESTAURANT & GRILL

OCEAN & PASTURE FEAST

MENU

APPETIZER

Searched scallops served with lemon wedges,  mignonette sauce, and a spicy cocktail sauce

Creamy mushroom and caramelized onion soup  with gruyere toasted bread

Thai beef salad 

MAIN DISH

Grilled Ribeye & Flank with Garlic Butter Rock Lobster
Tail & Black Tiger Prawns on Crab Risotto



SAUCE

Chimichurri Sauce  | Peppercorn Sauce  | Bearnaise Sauce  | Garlic Aioli Sauce 

SIDE DISHES

Truffle Mash Potato 

Grilled Asparagus & Corn on the cob 

House salad 

Cheesy Au Gratin Potatoes 

Mushroom and spinach sauté 

DESSERTS

Crème Brûlée 



PANINI

Create your dream panini with our freshly baked homemade breads and chef-inspired fillings. Whether you're craving something classic, bold, or wholesome, we've got the perfect combination waiting for you

Starts from THB 350 / portion

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PANINI MENU

FIRST : SELECT YOUR BREAD

- **Ciabatta** : A classic Italian loaf with a crisp golden crust and tender, airy interior
- **Brioche** : Buttery, delicately sweet, and melt-in-your-mouth soft
- **Focaccia** : Light, fluffy, and infused with aromatic herbs and olive oil

SECOND : SELECT YOUR SIGNATURE FILLING

CIABATTA

- **Italian Caprese Panini** : Creamy buffalo mozzarella | ripened tomatoes | basil | rich balsamic glaze | olive oil 380
- **Grilled Chicken Panini** : Herb-marinated | chicken breast | sun-dried tomatoes | wild arugula Genovese pesto 450
- **Roast Beef & Horseradish Panini** : Thinly sliced roast beef | caramelized onions | baby arugula horseradish crème

BRIOCHE

- **Smoked Salmon & Cream Cheese Panini** : Cold-smoked salmon | dill | lemon cream cheese | capers 750
- **Pulled Pork BBQ Panini** : Tender pullet pork | house-made smoky BBQ sauce | tangy cabbage slaw 420
- **Avocado & Egg Panini** : Smashed avocado | soft-boiled egg | microgreens | drizzle of chili oil 380

FOCACCIA

- **Mediterranean Veggie Panini** : Grilled zucchini | egg plant | sweet red peppers | creamy hummus crumbled feta 350
- **Prosciutto & Fig Panini** : Prosciutto | fig preserve | goat cheese | and wild arugula 420
- **Spicy Shrimp Panini** : Sautéed marinated shrimp, garlic aioli, baby spinach, and a touch of red chili heat 420

ELEVATED FINISHES

- **Heritage Greens Salad** : A refreshing medley of seasonal leaves, vinaigrette
- **French Fries** : Hand-cut and perfectly seasoned

APPETIZERS & SALADS

- | | | | | | |
|-----|--|-------------------|----------------------|--|------------|
| 001 | <p>Seared Scallops  BEST SELLER</p> <p>Soy and ginger foam fondue of leek
luscious mango enhanced</p> <p>หอยเชลล์ย่าง เสิร์ฟกับโฟมซิง ดั้นกระเทียมและ
สลัดมะม่วง</p> | 690 | 005 | <p>Caprese Salad  </p> <p>Vine ripe tomato buffalo mozzarella cheese
basil pesto Strawberry</p> <p>สลัดมะเขือเทศกับชีสมอสซarellaและสตอว์เบอร์รี่</p> | 480 |
| 002 | <p>Flamesviche   </p> <p>Fresh tuna coconut milk lemon zest
avocado jalapeño onion pine nut
cilantro red caviar</p> <p>เฟลมส์วิเช สลัดปลาทูน่า เสิร์ฟกับอะโวคาโด พริกแม็กซิกกัน
หอมใหญ่ ลูกสน พักชีและคาเวียร์</p> | 560 | 006 | <p>Caesar Salad   </p> <p>Cos lettuce parmesan cheese croutons
crispy bacon hard-boiled egg caesar dressing</p> <p>ซีซาร์สลัด เสิร์ฟกับชีสพาร์เมซาน
ขนมปังกรอบ เมคอนกรอบและไข่ต้ม</p> | 400 |
| 003 | <p>Cured Salmon & Pomelo Salad</p> <p>Pomelo sour cream egg yolk caviar
crispy capers onion extra virgin olive oil
สลัดเซลมอนกับส้มโอ เสิร์ฟซาวครีม ไข่แดง คาเวียร์
เคลเปอร์ หอมใหญ่ และน้ำมันมะกอก  </p> | 690 | Classic Caesar Salad | <p>คลาสสิกซีซาร์สลัด
with grilled chicken เสิร์ฟกับไก่ย่าง</p> | 400
650 |
| 004 | <p>Octopus Salad   BEST SELLER</p> <p>Marinated octopus tomato green pea avocado
rocket leaves red onion jalapeño dressing
สลัดหมึกยักษ์ เสิร์ฟกับมะเขือเทศ ถั่วลันเตา อาโวคาโด
ร็อกเกต หอมแดงใหญ่และน้ำสลัดพริกแม็กซิกกัน</p> | 520 | 007 | <p>Garden Salad   </p> <p>Avocado pomegranate tomato red onion
ricotta cheese toasted almond olive
coconut oil lemon dressing</p> <p>การ์เดนสลัด เสิร์ฟกับอะโวคาโด ทับทิม มะเขือเทศ หัวหอม
ริคอตต้าชีส อัลมอนด์ น้ำสลัดเลมอน</p> | 410 |
| 005 | <p>Classic Garden Salad คลาสสิกการ์เดนสลัด</p> <p>with grilled chicken เสิร์ฟกับไก่ย่าง</p> <p>with seared tuna เสิร์ฟกับปลาทูน่าย่าง </p> | 400
650
750 | | | |

SOUPS

- | | | |
|-----|--|-----|
| 008 | <p>Lobster Bisque Soup ซุปขึ้นกุ้งมังกร   BEST SELLER</p> <p>Lobster meat cream milk foam cheese stick crispy crouton</p> | 400 |
| 009 | <p>Butternut Squash Soup Veloute ซุปขึ้นฟักทองบัตเตอร์นัท   </p> <p>Roasted butternut squash pumpkin seed micro green coconut oil cheese stick</p> | 350 |



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SANDWICHES, BURGER & WRAPS

All sandwiches burgers and wraps served with French fries

แซนด์วิช เบอร์เกอร์ และแร็ป เสิร์ฟกับเฟรนช์ฟรายส์

010 Club Sandwich    420



Grilled bacon & chicken | egg | lettuce
toasted bread | fresh tomato sliced
mayonnaise
คลับแซนด์วิช

013 Quesadillas Grilled Prawn  450



Cheddar cheese | cocktail sauce | tomato
cilantro leaves salsa
เกชาดิลยากุ้งย่าง

011 Wagyu Beef Burger     650



Sesame bun | pickles | tomato | onion | lettuce
cheese | onion caramelized | coleslaw
เบอร์เกอร์เนื้อวากิว

014 Vegetable Wrap    450



Capsicum | zucchini | eggplant | mushroom
carrot | feta cheese | lettuce | pesto sauce
แร็ปไส้ผัก เฟต้าชีสและซอสเพสโต

012 Grilled Chicken Tortilla Wrap  420



Cheese | avocado | tomato | grilled chicken
lettuce
แร็ปไส้ไก่ย่าง


SIDE & EXTRAS

015 Garlic Butter Rice | fried rice | garlic | butter ข้าวผัดเนยและกระเทียม   200

016 French Fries | ketchup | mayonnaise เฟรนช์ฟรายส์  200

017 Garden Salad | green leaves | tomato | onion | radish | balsamic vinaigrette การ์เดนสลัด   200

018 Mashed Potatoes | cream | butter มันฝรั่งบด   200

019 Grilled Vegetables | olive oil | salt | pepper ผักย่าง  200

020 Sautéed Mushroom | garlic | butter | fresh thyme | parmesan cheese ผัดเห็ด   200



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ITALIAN PASTA

Choose from one of the Fettuccini | Penne | Spaghetti | Linguine

เลือกเส้น 1 ชนิด เส้นเฟตตูชินี เส้นเพนนี เส้นสปาเก็ตตี้ หรือเส้นลิงกวินี

- | | | |
|---|--|-----|
| 021 | Tomato Ragù ซอสรากู   | 420 |
|  | Garlic tomato parmesan cheese basil olive oil | |
| 022 | Carbonara ซอสคาร์บอนาร่า   | 590 |
|  | Pancetta bacon parmesan cheese parsley | |
| 023 | Agilo E Olio with Prawns “อักริโอ-เอะ-โอริโอ” กับกุ้งย่าง    BEST SELLER | 620 |
|  | Garlic dry chili anchovy olive oil white wine parmesan cheese Italian parsley prawns | |
| 024 | Bolognese ซอสโบโลเนส   | 550 |
|  | Traditional meat sauce tomato | |
| 025 | Mushrooms Alfredo ซอสอัลเฟรโด   | 450 |
|  | Chopped garlic olive oil mushroom butter heavy cream parmesan cheese truffle paste | |

PIZZAS

- | | | | | | |
|-----|--|-----|-----|---|-----|
| 026 | Spicy Salami Pizza   | 690 | 029 | Prosciutto Pizza   | 710 |
| | San marzano tomatoes mozzarella cheese
Parmesan cheese salami dry chili olive oil
พิซซ่าซาลามิ | | | San marzano tomatoes mozzarella cheese
fresh tomato prosciutto ham rocket leaves
mascarpone cheese olive oil
พิซซ่าพาร์มาแฮม | |
| 027 | Margherita Pizza   | 600 | 030 | Bianca Pizza (White Pizza)   | 600 |
| | San marzano tomatoes mozzarella cheese
fresh basil fresh tomatoes olive oil
พิซซ่ามาร์การิต้า | | | Mozzarella cheese olive oil garlic zucchini
eggplant onion rocket leaves
พิซซ่าบียองก้า | |
| 028 | Hawaiian Pizza   | 690 | 031 | Quattro Fromaggi Pizza (Cheese Pizza)   | 690 |
| | San marzano tomatoes mozzarella cheese
pineapple ham
พิซซ่าฮาวายีเย่น | | | San marzano tomatoes mozzarella gorgonzola
reggiano parmesan cheese
พิซซ่าควอตโตรามาจจิ   | |



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SIGNATURE HOT PAN

- 032 Mediterranean Seafood Hot Pan  750
 New Zealand mussels | squid | prawn | scallop | garlic | tomato cherry
 Baby potato | basil | cajun seasoning | white wine | lime juice
 อาหารทะเลกระทะร้อนสไตล์เมดิเตอร์เรเนียน
- 033 Spicy Chicken Cayenne Hot Pan  590
 Chicken thigh | onion | garlic | capsicum | cayenne chili | Mediterranean herb
 ไก่เผ็ดกระทะร้อน
- 034 Dutch Oven Mediterranean Beef Hot Pan  750
 Stewing braised beef | onion | garlic | chili flakes | capsicum
 zucchini | crushed tomato | olive
 เนื้อตุ๋นหม้อเหล็กกระทะร้อนสไตล์เมดิเตอร์เรเนียน

SIGNATURE SEAFOOD BUCKET

- 035 Seafood Bucket   990
 Prawn | calamari | mussel | blue crab
 กุ้ง หมึก หอยแมลงภู่ ปูม้า

MEDITERRANEAN GRILL & CHILL

- | | | |
|---|---|---|
| <p>036 Seafood Lover 2,400</p> <ul style="list-style-type: none"> • Phuket Lobster 300g Wok fried with Tamarind Sauce, crispy Shallot, Coriander • King Prawns 2pcs (Size 10pcs/kg) grilled with Orange-Chili Marinade • US Scallops 3pcs with crunchy Pancetta wrapped, grilled and glazed with Lemon Butter • King Crab Legs 400g, grilled with Dill-Mayonnaise • Short grilled Yellow Fin Tuna Tataki 200g with Sesame and Wasabi Soy sauce • True Potato Puree, grilled Vegetable • Nam Jim Seafood, Aioli, Miso-Mayonnaise, Garlic Butter | <p>037 Meat Lover 2,400</p> <ul style="list-style-type: none"> • Grilled Wagyu Rib Eye Steak 150g, marinated over night with with herb de province • Black Angus Flank Steak 150g, with a crust of Dijon, Rosemary and Panko • Kurobuta Pork Belly 200g Sous-Vide/grilled, honey soy glaze • Braised Australian Short Rib 200g, in own Jus with Red Wine • Crispy Pork Sausage wrapped with Pancetta • Roasted Sweet Potato, grilled Pumpkin • Peppercorn-Cognac Sauce, Chimichurri, Madeira Sauce | <p>038 Veggie Foodie 2,400</p> <ul style="list-style-type: none"> • Stuffed Portobello Mushrooms with Spinach and feta • Grilled Halloumi Steaks with Lemon-Olive Oil Dressing and Rocket • Baked Mini Spinach Quiche Lorraine with Leek and Ricotta • Truffle Arancini with Parmesan and creamy Tomato Sauce • Mediterranean Cous Cous Salad with Pomegranate, Cucumber, • Mint Beetroot Hummus with Vegetable Sticks and Lemon • Yoghurt Mint Sauce, Paprika Aioli, Avocado Lime Dip |
|---|---|---|







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MAIN DISH

- 039 Seared Salmon and Polenta  790
 Polenta | green salad | basil oil
 orange segment | green pea sauce
 citrus lemon dressing
 ปลาแซลมอนและโปเลนต้า
- 040 Seared Tuna & Mango 690
 Crunchy salad | mango | pine nut
 sesame soy sauce
 ปลาทูน่าย่างและมะม่วง   **BEST SELLER**
- 041 Gambas al Ajillo 750
 White prawn | extra virgin olive oil | garlic
 white wine | sweet paprika | thyme lemon
 green leaves
 กุ้งกระเทียมสไลด์สเปน  
- 042 Cajun Chicken Breast 620
 Roasted chicken | mixed spices
 grilled vegetable | avocado | cilantro
 ออกไก่ย่างผงคาจูน
- 043 Lamb with Gnocchi (200 g) 1300
 Homemade potato gnocchi | sautéed spinach
 mushroom cream sauce | red wine jus
 แกะย่าง เสิร์ฟกับอิตาเลียนญี่ปุ่น   
- 044 Black Rice Seafood Risotto 890
 Risotto rice | squid ink | prawn | mussel
 crab meat | parmesan cheese
 ริซอตโต้ทะเลดำ  

- 045 Grilled Sea Bass Mediterranean Style 750
 Cherry tomato | string bean | potato
 red onion | cucumber | lemon and butter
 ปลาทะเลย่าง  
- 046 Pork Chop 790
 Grilled vegetables | potato wedges | pork jus
 สัตว์หมู

HEALTHY SELECTIONS

- 047 Lamb Kebab & Buckwheat Tabbouleh 590
 Ground lamb | cumin seed | turmeric
 garam masala | buckwheat | Italian parsley
 tomato | red onion | lime | extra olive
 เล็บเนื้อแกะอบและสลัดบัควีทตามูต์
- 048 Salmon & Quinoa Salad 580
 Seared Salmon | quinoa | avocado
 broccoli florets | cherry tomatoes | parsley | dill
 แซลมอนย่างและสลัดควินัว

SCAN FOR MENU

FULL AMERICAN BREAKFAST 










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THE PRIME CUT

Enjoy a prime cut of beef from Australia the popular country
with your choice of sauce and side dishes.

049	Oyster Blade Steak 350 g 	1100
	สเต็กเนื้อโอบพาย	
050	Black Angus Flank Steak 250 g 	1200
	สเต็กเนื้อแองกัสท้องล่าง	
051	Striploin Steak 350 g 	1400
	สเต็กเนื้อสันนอก	
052	Ribeye Steak 250 g 	1900
	สเต็กเนื้อริบอาย	
053	Tenderloin Steak 250 g 	1500
	สเต็กเนื้อสันใน	
054	Angus D-rump Trio Steak 	1990
	Picanha 150 g Rump Center 150 g Rump Sirloin 150 g	
	สเต็กเนื้อรวม	
055	T-Bone Steak 500 g 	2800
	สเต็กเนื้อทีโบน	





SAUCE

Select one (1)

- Peppercorn Sauce ซอสพริกไทย 
- Mushroom Truffle Sauce ซอสเห็ดทรัฟเฟิล 
- Béarnaise Sauce ซอสเบร์เนส 
- Thai Style Spicy Chili Sauce น้ำจิ้มแจ่ว  

SIDE DISH

Select two (2)

- Grilled Vegetable ผักย่าง 
- Green Salad ผักสลัด 
- Potato Wedge มันฝรั่งทอดหั่นเปลือก 
- French Fries เฟรนช์ฟรายส์ 



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CONTINENTAL FEAST BENTO

- | | | |
|-----|--|-----|
| 056 | Hamburg Steak Bento  
Beef Chicken Chopped onion egg French fries Panna Cotta Beef
Chicken Chopped onion egg French fries Panna Cotta
ชุดอาหารกล่องสเต็กแฮมเบอร์เกอร์ | 680 |
| 057 | Friend Chicken Wings Bento  
Chicken Paprika French Fries Egg Tart
ชุดอาหารกล่องปีกไก่ทอด | 580 |
| 058 | German Spaetzle Bento  
Spaetzle Cheese Onion Mixed Salad Egg Tart
ชุดอาหารกล่องพาสต้าสไตล์เยอรมัน | 750 |
| 059 | Seafood Paella Bento  
Saffron Salad Chicken Cheese Tart
ชุดอาหารกล่องข้าวผัดทะเลสไตส์สเปน | 750 |
| 060 | Slow Cooker Peel & Eat Shrimp Bento  
Shrimp Lemon Paprika Mustard Ginger French fries Panna Cotta
ชุดอาหารกล่องกุ้งปอกเปลือก | 750 |



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DESSERT

- 061 Crêpes Suzette Flambé    **BEST SELLER** 400
 Vanilla ice-cream
 เครปซูเชท เดิร์ฟกับไอศกรีมวานิลลา
- 062 Tiramisu    **BEST SELLER** 400
 Kahlua coffee liqueur | mascarpone | lady finger
 ทิรามิสุ
- 063 Mango Sticky Rice    350
 Fresh ripe mango | glutinous rice | coconut milk | coconut ice cream
 ข้าวเหนียวมะม่วง
- 064 Panna Cotta   **BEST SELLER** 350
 Mixed berry sauce | fresh berries | meringue
 พานาคอตต้า
- 065 Seasonal Fresh Fruit Platter  250
 Mixed tropical fresh fruits platter
 ผลไม้รวมตามฤดูกาล
- 066 Freshly Ice Cream Selections  Scoop 180
 Select one (1)
 Vanilla | chocolate | coconut
 ไอศกรีมรสต่างๆ
- 067 Refreshing Sorbet Selections   Scoop 180
 Select one (1)
 Lemon | passion fruit | mango | raspberry
 ซอร์เบตส์รสต่างๆ
- 068 Additional ice cream topping 50
 Sprinkles · Almond toasted · Fresh berries · Cookie crumbled
 Whipped cream · Fruit compote · Caramel sauce · Berry sauce
 ไอศกรีมท็อปปิ้งต่างๆ



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DRINKS LIST





18K

LUXURY SPARKLING WINES

SENSI

18K Prosecco Pure Gold Brut Italy 2022

4,500

In 18K Prosecco Italian wine tradition meets luxury, becoming the interpreter of the pleasure of living. Pure gold bubbles enveloped in a precious bottle to celebrate an elegant event & emotions to share with the right people.

Velvet Edition 18K Prosecco Pas Dosé Italy 2021

5,900

18K Prosecco Pas Dosé Velvet Edition is the new stylistic & organoleptic frontier of Sensi 18K Luxury bubbles. The sparkling style of this world-renowned brand is elevated to a higher level, thanks to Glera & Pinot grapes expressiveness which is extracted in all its natural purity through the use of a longer brut nature Charmat method.

Sensi 18K Pure Gold Pinot Noir Rosé Brut Italy NV

4,500

Beauty, taste, and style come together harmoniously in 18K Pinot Noir Rosé to create a dream come true. Charming & seductive with its refined texture, it is ideal for a special occasion or a classy aperitif. 18K Pinot Noir Rosé is the pink appeal of your special moments.



SUMMER BLUSH ROSE

ROSÉ WINE

Per Bottle

Grand May Rosé 2022
Grenache, Cinsault, France

1,500

DB Family Selection Rosé 2022
Grenache, Cinsault, Syrah, Australia

1,600

Montras Early Harvest Rosé 2023
Grenache, Syrah, Chile

1,500

Rasca Regaleali Rosé 2023
Nerello mascalese, Italy

1,650



INTERCONTINENTAL.
KOH SAMUI RESORT

WINES

PROSECCO

โปรเซ็คโก

Italy	Torresella Prosecco DOC Extra Dry NV	410
Italy	Val D'Oca "Blu" Millesimato Extra Dry DOC 2021	410

WHITE WINE

ไวน์ขาว

France	La Chappelle Languedoc Chardonnay 2022	420
Australia	Voyager Estate Margaret River Sauvignon Blanc Semillon Organic 2023	420
Italy	Torresella Pinot Grigio Venezia DOC 2022	420
New Zealand	Whitehaven Sauvignon Blanc Marlborough 2023	550

RED WINE

ไวน์แดง

France	Michel Lynch Nature Merlot Bordeaux "Organic" AOC 2021	440
France	La Chappelle Languedoc Pinot Noir 2022	400
New Zealand	Paroad Marlborough Pinot Noir 2022	500
Italy	Avignonesi Cantaloro Toscana IGT(SuperTuscan) 2019	560
USA	Robert Mondavi Woodbridge Cabernet Sauvignon NV	650

ROSÉ WINE

โรเซ่ไวน์

France	BY.Ott Chateau De Selle Rosé Wine Côtes de Provence Blended 2022	450
Spain	Dominio De Punctum Pablo Claro Rosado Garnacha 2022	550
Thailand	Monsoon Blended Rosé 2023	580

COCKTAIL

ค็อกเทล

Mai Tai Negroni Mojito Piña Colada Long Island Ice Tea Classic Martini	385
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SPECIAL FEATURED COCKTAIL

ค็อกเทลแนะนำพิเศษ

Watermelon Martini Smirnoff Vodka Freshly Watermelon Honey	460
Citrus Collin Vodka Gin Pomelo Skinned Mandarin Premium Tonic	460

BEER

เบียร์

Hoegaarden (330ml)	350
Hoegaarden Rose (330ml)	350
Chalawan, Thai Craft Pale Ale (330ml)	350
Asahi (330ml) Heineken Singha Chang (320ml)	190
Heineken 0.0 (330ml, non-alcoholic beer)	190
Moose Apple Cider (330ml)	180

All prices are in Thai baht, subject to 10% service charge and 7% government tax

SAKE

สาเกญี่ปุ่น

Crafted from premium rice and pure spring water, this traditional brew offers a smooth, delicate flavor with subtle aromas. A timeless expression of sophistication, perfect for life's finest moments.

LIQUEUR

ลิเคียวร์

Japan	Teara Hojicha GLS.	400
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SAKE

สาเก

Japan	MASUMI Junmai Kaya Brown 720 ml.	3,500
	MASUMI Junmai Kaya Brown 300 ml.	1,800
	MASUMI Karakuchi Gold 720 ml.	2,800
	MASUMI Karakuchi Gold 300 ml.	1,500
	DASSAI 45 720 ml.	4,500
	DASSAI 45 300 ml.	1,900
	KIRIZAN Dento Karakuchi Genshu 720 ml.	3,500
	KIRIZAN Dento Karakuchi Genshu 300 ml.	1,700
	KIRINZAN Extra Dry 720 ml.	3,300
	KIRINZAN Extra Dry 300 ml.	1,400

SAKE ROSÉ

สาเก โรเซ่

Japan	MANATURU Miu Rose 720 ml.	4,000
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LIQUEUR

ลิเคียวร์

Japan	KINMON AKITA Plum Sake Shizuku 720 ml.	3,000
	KINMON AKITA Plum Sake Shizuku 300 ml.	2,000
	BIJOFU Yuzu Schwa 500 ml.	2,500

ZERO-PROOF

0% แอลกอฮอล์

CHILLED JUICE

น้ำผลไม้

Orange Pineapple Apple	190
Guava Mango Lychee Cranberry	

MOCKTAILS

มีอกเทล

VIRGIN MOJITO	220
Fresh Mint Lime Soda	
SUNSET COOLER	220
Cranberry Orange Lime Ginger Ale	

FRESH | SQUEEZED JUICE

น้ำผลไม้สด

Whole Coconut Pineapple	220
Watermelon Carrot Orange Lemon	

SMOOTHIE

สมูทตี้

Mango Strawberry	220
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MILK SHAKE

เครื่องดื่มนมสดปั่น

Chocolate Strawberry Vanilla Banana	240
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SOFT DRINK

น้ำอัดลม

Coke Sprite Fanta Orange	110
Tonic Ginger Ale Coke Light Coke Zero	
7up Free Soda	

STILL WATER

น้ำเปล่า

Aqua Panna (1,000ml)	260
Evian (330ml)	170
Evian (750ml)	260
Mont Fleur (300ml)	120
Mont Fleur (700ml)	200

SPARKLING WATER

น้ำเปล่าอัดก๊าซ

Evian Sparkling Water (330ml)	180
Evian Sparkling Water (750ml)	290
Mont Fleur Sparkling (300ml)	160
Mont Fleur Sparkling (700ml)	230

COFFEE

กาแฟ

Espresso	140
Black Coffee	150
Café Latte Cappuccino Iced Latte	190
Iced Cappuccino Flat White	190
Hot Chocolate Iced Chocolate	200

TEA

ชา

English Breakfast Earl Grey	150
Pure Green Tea Jasmine Green Tea	
Peppermint Chamomile	
Thai Tea (iced or hot)	

WHISKY

วิสกี้

Ballantine's	330
Johnnie Walker Black Sherry	400
Johnnie Walker Black Squid Game	400
Johnnie Walker & Sons XR	1,250
Johnnie Walker Blue Ice Chalet	2,900
Copper Dog Whisky	400
Johnnie Walker Black Ruby	550
Johnnie Walker Swing	500
Johnnie Walker Aged 18 Yrs.	500
Johnnie Walker Red Label	400
Johnnie Walker Black Label	450
Ballantine 12 Yrs.	450
Ballantine Finest	330

BOURBON

เบอร์บอน

Marker's Mark	500
Jack Daniel	350
Jim Beam	330
John Jameson	350
Bulleit Bourbon	400
Bulleit Rye	450

SIGNATURE

ซิกเนเจอร์

The Singleton of Dufftown 12YO	500
The Singleton of Dufftown 15YO	700
The Singleton of Dufftown 18YO	900
Glenkinchie 12YO	650
Talisker 10 YO	650
Talisker 18 YO	1,450
Oban 11 YO	1,300
Talisker NAD	1,150
Cardhu 12YO	450
Clynelish 10YO	1,450
Cragganmore 12YO	650
Roseisle 12YO	1,150
Glendullan 14YO	1,150
Lagavulin 12YO	1,450
Lagavulin 8YO	650
Dalwhinnie 15YO	650

APERITIF (42ml)

เครื่องดื่มเรียกน้ำย่อย

Ricard Campari	330
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SPIRIT (42ml)

แอลกอฮอล์กลั่น

Hendrick's Gin	450	Ketel One Vodka	350
Bombay Sapphire Tanqueray Gin	380	Canna Gin	450
Patron Reposado	500	Nordes Gin	450
Patron Silver Tequila	500	Gold gin	550
Patron XO Cafe	500	Carlos I Reserva	450
Don Julio Reposado Tequila	500	Nordes	500
Phraya Thai Rum	380	Los Cabos White	300
Bacardi Light Havana Club 3 Years Rum	330	Los Cabos Gold	300
Ciroc Belvedere Grey Goose Vodka	400		

CHAMPAGENE

แชมเปญ

Edmond Terry Blanc De Blanc France NV	1,400
Veuve Clicquot France NV	7,900
Moet & Chandon France NV	8,000
Delamotte Brut France NV	10,000
Delamotte Rosé France NV	12,000
Bollinger La Grande Annee AOC France 2024	15,000
Moet Chandon Dom Perignon France NV 2016	21,500
Krug Grande Cuvée France NV	21,500

PROSECCO & SPARKLING

โปรเซ็คโก & ไวน์สปาร์กลิง

Val D'Oca Prosecco "Blu" Millesimato Extra Dry DOC Italy	1,900
Torresella Prosecco DOC Extra Dry Italy NV	1,900
Amore Robato NV Italy	1,900
Monsoon Prestige Brut Thailand 2022	2,000
Chandon Brut NV Australia	3,200
Sensi 18K Prosecco Pure Gold Brut Italy 2022	4,500
Sensi Velvet Edition 18K Prosecco Pas Dosé Italy 2021	5,900
Val D'Oca Vino Spumante Millesimato Gold Edition Extra Dry Ven Italy	2,200
Thomson & Scott Sparkling Chardonnay NV Non-AL	3,400

SPARKLING ROSE

ไวน์สปาร์กลิงโรเซ่

Sensi 18K Rose Gold Italy NV	1,700
Torresella Prosecco DOC Rosé Italy NV	1,900
V8+ Prosecco DOC Rose Brut "Lele" Italy 2021	2,100
Sensi 18K Pure Gold Pinot Noir Rosé Brut Italy NV	4,500
Thomson & Scott Sparkling Rosé NV Non-AL	3,600

PREMIUM SELECTION

กัฒศรรพพืชมระดับพรีเมียม

Château Talbot Saint-Julien France Bordeaux Blend 2015	9,000
Rocas de Seña Chile Cabernet Sauvignon, Merlot, Malbec 2020	9,800
Montes Folly Santa Cruz Chile Syrah 2006	14,000
Château 'Grand Vin de Leoville' Saint-Julien France Blend 2021	21,500
Clos Fourtet Saint-Emilion Grand Cru France Bordeaux Blend 2018	25,000
Chateau Figeac Saint-Emilion Grand Cru France 2009	25,500

RED WINE

ไวน์แดง

FRANCE

La Chappelle Languedoc Pinot Noir 2022	2,000
Michel Lynch Nature Merlot Bordeaux "Organic" AOC 2021	2,000
Maison Castle Grande Réserve Cabernet Sauvignon 2022	2,400
Heritage Cotes Du Rhone Grenache Syrah Mouverde 2020	2,600
Château Grand Clapeau Olivier Haut Médoc Bordeaux Blend 2014	4,200
Château l' Escart Cuvee Eden Bordeaux Supérieur 2020	4,200
Château Barrail Bellegrave Saint-Émilion Grand Cru Bordeaux Blend 2020	4,600
Margaux Grand Vin De Bordeaux AOC Bordeaux Blend 2021	4,800
Bourgogne Devillard Le Renard Burgundy Pinot Noir 2015	6,800
Château Marquis d'Alesme Grand Cru Classe Bordeaux Blend NV 2018	7,900

ITALY

Prego D'Abruzzo DOC Valley Selection Montepulciano 2021	1,800
Avignonesi Cantaloro Toscana IGT Sangiovese, Merlot 2019	2,300
Sensi Collezione Chianti DOCG Sangiovese 2021	3,200
Le Volte Dell Ornellaia Toscana IGT Cabernet Sauvignon, Merlot 2019	4,400
Amarone Della Valpolicella DOCG Corvina, Rondinella, Molinara 2019	5,500

AUSTRALIA

Peter Lehmann Wildcard Shiraz-Cabernet 2019	1,900
Oxford Landing Merlot 2021	2,000
Lindeman's Bin 50 Shiraz 2017	2,100
Te PA Pinot Noir 2021	3,300

NEW ZELAND

Oyster Bay Marlborough Pinot Noir 2020	3,000
Paroad Marlborough Pinot Noir 2022	2,300

RED WINE

ไวน์แดง

USA

Beringer Main & Vine California Merlot 2017	2,200
Robert Mondavi Woodbridge Cabernet Sauvignon NV	2,400
Robert Mondavi Private Selection Cabernet Sauvignon 2022	2,900

SOUTH AFRICA

Kruger Family Reserve Stellenbosch Shiraz 2019	3,800
Kruger Family Reserve Stellenbosch Cabernet Sauvignon 2019	3,900
La Capra Pinotage 2021	3,000
Stone Town Cabernet Sauvignon, Merlot 2020	3,700

ARGENTINA

Bodegas Salentein Portillo Malbec 20223	2,200
Trapiche Oak Cask Malbec 2021	2,400
Terrazas Reserva Malbec 2021	3,500

CHILE

Casillero Del Diablo Cabernet Sauvignon 2021	2,000
Mangar's Antu ninquen Cabernet Sauvignon, Carmenere 2021	2,700

THAILAND

Monsoon Valley Shiraz 2020	2,200
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SPAIN

Licenciado Rioja Reserva DOC Tempranillo, Granacha, Mazuelo 2018	2,400
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WHITE WINE

ไวน์ขาว

FRANCE

J. Moreau & Fils Gloire De Chablis 2021	5,600
La Chappelle Languedoc Chardonnay 2021	2,000

ITALY

Torresella Pinot Grigio 2023	2,000
Gavi DOCG Del Commune di Gavi Grantee 2022	3,000
Sensi Collezione Pinot Grigio 2022	3,200
Melacce Montecucco Colle Massari DOC 2022	3,200

AUSTRALIA

Penfold Koonunga Hill Autumn Riesling	2,200
Yellow Tail Chardonnay NV	1,700
Voyager Estate Sauvignon Blanc 2023	2,000

NEW ZELAND

Villa Maria East Coast Marlborough Chardonnay 2022	1,800
Whitehaven Marlborough Sauvignon Blanc 2023	2,500
Tahuna Hawke's Bay Chardonnay 2020	2,900

WHITE WINE

ไวน์ขาว

USA

Rutherford Ranch Napa Valley Sauvignon Blanc 2021	4,600
Kunde Sonoma County Sauvignon Blanc 2021	3,500
Putherford Ranch Chardonnay Napa Valley 2019	4,600

CHILE

Vina Mon Gras Sauvignon Blanc 2024	2,100
Los Vascos Chagual Sauvignon Blanc 2021	3,000

THAILAND

Monsoon Valley Colombard 2023	2,200
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GERMANY

Graf Johann Riesling 2022	2,000
Hugel Classic Gewurztraminer 2018	3,200

SPAIN

Martin Codax DEO Albarino 2022	2,400
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ROSE WINE

โรเซไวน์

Torresella Pinot Grigio Rosé Venezia DOC Italy 2022	1,850
DB Family Selection Rosé Grenache, Cinsault, Syrah Australia 2022	1,900
Dominio de Punctum Pablo Claro Rosado Garnacha Spain 2022	2,100
Grand May Grenache, Cinsault France 2022	2,200
Monsoon Blended Rosé Grenache, Cinsault, Syrah, Mouverde Thailand 2022	2,400
BY.Ott Chateau De Selle Rosé Wine Côtes de Provence Blended France 2022	2,200
Chateau Roubine Cuvee Premium Grenache, Cinsault, Syrah France 2021	3,200

DESSERT WINE

ไวน์หวาน

Monsoon Valley Muscat Thailand 2019	1,500
Chateau Les Justices Sauternes Blanc France 2005	6,400
Chateau Gillette Creme De Tete, Sauternes Blanc France 1988	20,000
Ornellaia Bolgheri Superior Tuscany Italy Blend 2019	16,500

ORGANIC & BIO DYNAMIC WINE

ไวน์ธรรมชาติจากอู๋นอินทรีย์

Chapoutier Côtes-du-Rhône Grenache, Syrah, Mourvede France 2021	2,500
Passo Rosso Vino d'Italia Biologico Negroamaro-Syrah Italy 2021	2,500
Aubert & Mathieu Kate Sauvignon Blanc 2022	2,800
Novapalma Pinot Grigio Italy 2021	2,000

SUSTAINABLE WINE

ไวน์พรีเมียม

Viberti Pubblicano Dolcetto Italy 2021	3,200
Pouilly-Fume Nicolas Gaudry Sauvignon Blanc France 2022	3,200