



FIRE INSPIRED CASUAL DINING

OUR 4 PILLARS FOR GREAT FOOD

ANCIENT AND HERITAGE

Embracing technique and recipes from the past

FIRE AND WOOD COOKING

Open fire cooking and grilling

SHARING COMFORT

Shared dining with passionate Thai service

FARM TO TABLE

Supporting and partnering with our local producers, farmers and fishermen



FLEXIBLE DINING

Indulge in wholesome dishes designed to nourish you any time of day. Our new Anytime Plates and Nourish Bowls offer diverse flavours and balanced nutrition across meal periods. Crafted with care using the freshest ingredients, these dishes provide flexible, delicious options to help you be at your best

GREEN ME UP



Green matcha tea powder, macrobiotic yogurt, kiwi, edamame beans, fresh soy sprout leaves and palm seeds marinated in green lemon

กรีนมีอัพ

750

KOHLRABI



Smoked kohlrabi, fennel salad, extra virgin olive oil, celery powder, organic herbs

กะหล่ำปมเสิร์ฟพร้อมสลัดยี่ห่วยฝรั่ง

580

LOCAL SARDINES & FRESH TOMATOES AND GARLIC



Andaman sardines, Chiang Mai heirloom tomatoes, black garlic and extra virgin olive oil

ปลาซาร์ดีนเสิร์ฟพร้อมมะเขือเทศและกระเทียม

345

SCALLOP TIRADITO WITH AJI AMARILLO



Fresh scallops cooked in lime juice, sweet potato and aji amarillo sauce

หอยเชลล์และซอสทิวาดีโต้

650



Vegan



Vegetarian



Gluten Free



Contains Egg



Contains Beef



Seafood



Contains Nuts



Lactose Free



Dairy



Contains Pork



Alcohol



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

TO START

HEALTHY AND DELICIOUS

FRESH BURRATA 590

Spicy vine tomatoes, butternut squash purée & crisps, zero waste vegetable caramel

ชีสบุรรัตต้า

FIRE CHARRED ORGANIC CORN 280

Fire slow cooked organic corn, corn cream, fermented local tomatoes, local seaweed

ข้าวโพดย่าง

CHARRED CATCH OF THE DAY 1,050

Preserved local seaweed, blood sorrel, charred smoked chilli garum, Ikura, yuzu kosho gel

เมนูพิเศษประจำวัน

CALAMARI & CHORIZO 355

Charcoal Calamari, fish & chorizo demi-glace, chorizo aioli, fermented garlic, tepache vinegar

ปลาหมึกและไส้กรอกโชริโซ

BEETROOT 360

Cream of beet, roasted beet, fresh mix lettuce, lemon dressing and goat cheese, extra virgin olive oil

สลัดบีทรูท

SOUP

SUNCHOKES & TRUFFLE SOUP 580

Roasted sunchokes, leek, fresh black truffle

ซूपชันโซคและทรัฟเฟิล

CHARRED SMOKED CAESAR 380

Grilled lettuce on low hit charcoal, Caesar dressing, heritage old grain croutons, local anchovies in oil and elderberry vinegar, and pickled wild seeds

สลัดชีซาร์

ADD ONS :

Grilled chicken thigh ไก่ย่าง   220

Grilled local fresh prawns กุ้งย่าง     600

Grilled tempeh เทมเปีย่าง    245

COLD CUTS & CHEESE

HOUSE CURED CHARCUTERIES 490

Selection of homemade cold cuts, pickles, crackers, sourdough bread and homemade butter

ชาร์คูเทอรีโฮมเมด

LOCALLY PRODUCED 520

CHEESE BOARD

Selection of Thai artisanal cheese, pickles, crackers, sourdough bread and homemade butter

ชีสบอร์ด

HOUSE CURED CHARCUTERIES & 585

LOCALLY PRODUCED CHEESE BOARD

Homemade cold cuts, Thai artisanal cheese, pickles, crackers, sourdough bread and homemade butter

ชาร์คูเทอรีโฮมเมดและชีสบอร์ด

JAMON PATA NEGRA IBERICO 550 / 1,050

DI BELLOTA (25g./50g.)

Tomato rollado & toasted sourdough



Vegan



Vegetarian



Gluten Free



Contains Egg



Contains Beef



Seafood



Contains Nuts



Lactose Free



Dairy



Contains Pork



Alcohol



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



PASTAS & RICE

Immense pride in our homemade pasta, meticulously crafted to perfection using our cherished, proprietary recipes. A symphony of flavors, seamlessly blending the essence of tradition with innovative culinary techniques, ensuring a gastronomic journey that delights the senses and leaves a lasting impression.

RED PRAWN BOMBA RICE      1,600 (30 minutes cooking time) Bomba rice, red prawn, saffron, spirulina powder, lemon aioli ข้าวแบล็คบอมบา	FUSILLONE    490 Big fusillo pasta, white pork ragu, black garlic, fermented small onion, and black mustard leaves พาสต้าฟูซิลี
RAVIOLO DEL PLIN     490 Small hand closed ravioli, slow roasted beef, cabbage, mountain herbs, Parmesan, butter and sage sauce, fresh thin sliced cabbage ราวิโอลี่เนื้อและซอสเนย	PACCHERO   520 Slow roasted tomatoes sauce, basil leaves, Parmigiano reggiano, burrata cheese, extra virgin olive oil พาสต้าพาซซีไร่
GNOCCHI    520 Homemade potato gnocchi, duck ragout, plum mush vinegar, and pickled wild seeds โฮมเมตย็อคกี	ANDAMAN PRAWNS RAVIOLI     690 Fresh prawn ravioli, bisque and shellfish butter พาสต้าราวิโอลี่กุ้งลายเสือ
LINGUINE    520 Drum pasta, vongole, fresh chilly, Hua Hin sea asparagus, fresh parsley, cherry tomatoes, garlic cream lemon skin ลิงกวินีและหอยดัลป์	HOMEMADE TRUFFLE PASTA   520 Rustic butter, truffle paste, parmesan cheese and fresh summer truffle พาสต้าโฮมเมดและทรัฟเฟิล

RECOMMENDED

WHITE WINE	GLASS 150 ml.
2022 Corte Viola Pinot Grigio Delle Venezie IGT, Italy	475
RED WINE	
2022 Placido Chianti DOCG, Tuscany, Italy	475



Vegan



Vegetarian



Gluten Free



Contains Egg



Contains Beef



Seafood



Contains Nuts



Lactose Free



Dairy



Contains Pork



Alcohol



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

PIZZAS & SANDWICHES

Immense pride in our homemade pasta, meticulously crafted to perfection using our cherished, proprietary recipes. A symphony of flavors, seamlessly blending the essence of tradition with innovative culinary techniques, ensuring a gastronomic journey that delights the senses and leaves a lasting impression.

WOOD FIRE PIZZA

TARTUFATA 660

Mozzarella, dried porcini, black truffle paste, Parmesan

พิซซ่าทราฟูปาด้า

BURRATA 520

Fresh tomato sauce, roasted tomatoes, sundried tomatoes, fresh basil & oregano

พิซซ่าบูรราต้า

VEGETARIAN 390

Fresh tomato sauce, fior di latte and locally grown smoked vegetables

พิซซ่ามังสวิรัต

CLASSIC 380

Fresh tomato sauce, fior di latte, Mozzarella, oregano and basil

พิซซ่าคลาสสิก

FROMAGIE 490

Cream based, fior di latte, Taleggio, Gorgonzola, Parmesan, Scarmoza Affumicato

พิซซ่าชีส

SEAFOOD 490

Fresh caught local seafood, fresh tomato sauce, roasted tomato, chili flakes and local rocket lettuce

พิซซ่าทะเล

FILLED ROMAN SCHIACCIATA

PARMA HAM 610

SCHIACCIATA ROMANA*

Parma ham, rocket, Parmesan, Bufalo Mozzarella, fior di latte, spicy pepper

พิซซ่าพาร์มาแฮม

BUFFALO 500

SCHIACCIATA ROMANA*

Fresh tomato sauce, fior di latte, buffalo Mozzarella, basil leaves, extra virgin olive oil

พิซซ่าบัฟฟาโล่

MEATBALL 440

SCHIACCIATA ROMANA*

Pork meat ball, fresh tomatoes sauce, oregano, basil, Parmesan, black pepper

พิซซ่ามีทบอล

BRESAOLA 510

SCHIACCIATA ROMANA*

Fresh tomato sauce, fior di latte, house cured Bresaola, Parmesan local rocket and extra virgin olive oil

พิซซ่าเบรเซอล่า

*Schiacciata Romana is served sandwich style



Vegan



Vegetarian



Gluten Free



Contains Egg



Contains Beef



Seafood



Contains Nuts



Lactose Free



Dairy



Contains Pork



Alcohol



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

LARGE PLATES & SIDEDISH

WOOD FIRE MAINS *GOOD FOR 2 PERSONS AND MORE

FLOUNDER FISH



750

600/700 gr flounder, oven baked, bamboo shoots, toltec organic salad, pickled kumquat, and herbs

ปลาตาเดียวอบ

DUCK CROWN



950

(30 minutes cooking time)

Tandoor cooked locally farmed duck, figs & sherry vinegar glaze, lacto fermented guava, charred roots

เป็ดย่าง

ORGANIC BABY CHICKEN



630

400/500 gr locally raised whole chicken, soy & herbal vinegar brine, smoky rutabaga, sour cream

ไก่อออร์แกนิกย่าง

CHARCOAL

CHARCOAL COD FISH



640 Heirloom

tomato, preserved tomato, black garlic, romesco sauce

ปลาค็อดเนื้อขาวย่าง

FILETE DE TERNERA



1,200

Dry aged Wagyu rib eye, roasted cauliflower, fermented vegetable BBQ lettuce heart

สเต็กเนื้อวากิวริบอาย

LOCAL RED SNAPPER



440

Chiang Mai heirloom tomato stew, pancetta, caper berries, local greens

ปลากระพงแดงและมะเขือเทศเชียงใหม่

T-BONE STEAK



1,950

Australian dry-aged T-bone steak, béarnaise, roasted roots, herb salad

สเต็กเนื้อออสเตรเลียชิ้นทีโบน

BEEF BURGER



540

Gouda cheese, crispy bacon, pickled onions, lettuce, Tomato, smoked mayonnaise

แฮมเบอร์เกอร์เนื้อ

LAMB RACK



1,150

Roasted lamb rack, lentil salad, salsa verde, burnt onions

แกะย่าง

SPANISH OCTOPUS



1,700

Organic white kidney beans, sage, preserved peppers, Organic herbs

ปลาหมึกสเปน

SIDES

TRUFFLE MASHED POTATOES



350

มันฝรั่งบด เห็ดทรัฟเฟิล

FRENCH FRIES



280

มันฝรั่งทอด

TRUFFLE FRIES, PARMESAN



350

มันฝรั่งทอด

ROASTED HEIRLOOM VEGETABLES



190

ผักรวมย่าง

HALF AVOCADO, CHILI FLAKES, SEA SALT

195

อโวคาโดสไลด์



Vegan



Vegetarian



Gluten Free



Contains Egg



Contains Beef



Seafood



Contains Nuts



Lactose Free



Dairy



Contains Pork



Alcohol



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

A TASTE OF INDIA

Enriches the dining experience by infusing vibrant Indian culture and spices into our culinary concept. With a profound reverence for tradition and an artistic flair, our menu presents a couture journey through the diverse flavors and aromas of India. Elevates gastronomy with a sophisticated fusion that pays homage to the timeless allure of Indian cuisine.

APPETIZER

MALAI BROCCOLI    220
Local broccoli, amul cheese, cream cheese &
Spices marinate
บร็อกโคลี่มาลัย

TANDOORI KING PRAWN   950
Local caught Andaman king prawn,
tandoori spices, Local herbs
กุ้งแม่น้ำพันธุ์อินโดรี

ORGANIC CHICKEN MALAI TIKKA  450
Tan Khun farm organic chicken, amul cheese,
cream cheese & spices marinate
ไก่ทอดอินทรีย์มาลัยติคก้า

BREAD & RICE

VEGETARIAN BRIYANI    230
Basmati rice, saffron, local vegetables,
Indian allspice, fresh coriander & mint
บรียานีนมั่งสวิริต

ORGANIC CHICKEN BRIYANI   450
Basmati rice, saffron, organic chicken,
Indian allspice fresh coriander & mint
บรียานีไก่อินทรีย์อินนิค

PAKCHONG FARM LAMB BRIYANI   850
Basmati rice, lamb, brown onion with tomato gravy, fresh
mint, saffron
บรียานีแกะฟาร์มปากช่อง

RICE: ข้าว
Steamed Basmati Rice ข้าวบาสมาดิ 150

NAAN BREAD: นาน  150
Garlic กระเทียม
Butter เนย 150

MAIN COURSES

ORGANIC BUTTER CHICKEN    620
Tandoor charred organic chicken,
tomato Makhni curry
ไก่ทอดอินทรีย์บัตเตอร์

PAKCHONG FARM LAMB ROGAN JOSH  850
Local lamb leg, tomato & brown onion gravy,
charred local chili
แกะฟาร์มปากช่องโรจันจอส

YELLOW DAAL TADKA   295
Indian daal mix, fresh curry leaves,
cumin seeds
เยลโด้ดาลทัดก้า

PALAK PANEER    450
Homemade paneer cheese, fresh spinach purée,
indian spices
पालคพาเนียร์

BAIGAN BHARTA    350
Egg plant, onion & tomato masala,
fresh cream, homemade butter naan
ใบก้นภารตะ

DAAL MAKHNI    275
Black lentils, tomato & brown onion gravy,
heavy cream, butter
ดาลมคนี้



Vegan



Vegetarian



Gluten Free



Contains Egg



Contains Beef



Seafood



Contains Nuts



Lactose Free



Dairy



Contains Pork



Alcohol



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

THAI FAVORITES

We present an exquisite array of Thai homemade curries and wok-fried delicacies, drawing inspiration from the artistry of fire cooking. authenticity shines through in every dish and using traditional methods.. With a nod to culinary heritage and a dedication to excellence, our offerings encapsulate the essence of Thai cuisine, delivering a dining experience that is both refined and memorable.

STIR FRIED

KHAO PHAD

ข้าวผัด

Fried rice with egg and choice of

- | | | | |
|-----------|------|---|-----|
| • Chicken | ไก่ |  | 450 |
| • Pork | หมู |  | 450 |
| • Prawn | กุ้ง |  | 660 |
| • Crab | ปู |  | 630 |

KHAO PHAD VEGETABLE



370

Fried rice with carrot, onion, spring onion and kale
ข้าวผัดผัก

PHAD KA PAO KAI DOW

ผัดกะเพราไข่ดาว

Stir fired hot basil with garlic, chilli, fried egg and served with rice, and choice of

- | | | | |
|------------------|--------|---|-----|
| • Minced chicken | ไก่สับ |  | 490 |
| • Minced pork | หมูสับ |  | 490 |
| • Seafood | ทะเล |  | 570 |

PHAD MEE SAPAM

ผัดหมี่สะปำ

Phuket stir fried yellow noodles, Chinese lettuce, carrot, egg, soy scuce, your choice of

- | | | | |
|-----------|------|---|-----|
| • Chicken | ไก่ |  | 330 |
| • Pork | หมู |  | 330 |
| • Shrimps | กุ้ง |  | 570 |

PHAD THAI

ผัดไทย

Stir fried noodle, bean sprout, tofu, peanut and chive, your choice of

- | | | | |
|-----------|------|---|-----|
| • Chicken | ไก่ |  | 420 |
| • Prawn | กุ้ง |  | 660 |
| • Seafood | ทะเล |  | 640 |

PHAD THAI VEGETARIAN



430

Stir fried noodle, mixed vegetables, bean sprout, tofu, peanut, chili
ผัดไทยมังสวิรัติ

SOUP & THAI CURRY

TOM YUM GOONG



530

Thailand's famous hot and sour soup with Andaman king prawn, lemongrass, galangal and mushrooms

ต้มยำกุ้ง

GAENG SOM PLA KRAPONG



490

YOD MAPROW

Spicy & sour soup curry, fish filet, young coconut shoot

แกงส้มปลากะพงยอดมะพร้าว

GAENG CHUED GAI



295

Thai style clear soup with minced chicken, vegetables & tofu

แกงจืดไก่สับ

GAENG LUANG GAI



330

Coconut curry, chicken, pineapple, coconut milk

แกงเหลืองไก่

PHAD PHAK BUNG FAI DAENG



280

Stir fried morning glory with oyster sauce

ผัดผักบุ้งไฟแดง



Vegan



Vegetarian



Gluten Free



Contains Egg



Contains Beef



Seafood



Contains Nuts



Lactose Free



Dairy



Contains Pork



Alcohol



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

VEGETARIAN SPECIALITIES

PLANT BASE & VEGETARIAN

KOHLRABI



580

Smoked kohlrabi, preserved celery umami powder, fennel
กะหล่ำปล่มเสิร์ฟพร้อมสลัดยี่ห้อฝรั่งเศส

CHARCOAL KING MUSHROOM

460

Fermented shallots, zero waste vegetable glaze,
black garlic emulsion, sea asparagus powder
เห็ดยักษ์ย่าง

SWEET POTATO & COCO BUTTER

250

Baked sweet potato, preserved mushroom,
caramelized onion, coco butter
มันฝรั่งอบ

CHARRED ZUCCHINI

540

Tarragon pickled mustard, fermented tomatoes,
pine nut sauce, leek garum
แตงกวาซูชิย่าง

SUNCHOKE & TRUFFLE SOUP



580

Roasted sunchoke, leek, fresh black truffle
ซูปชันโซคและเห็ดทรัฟเฟิล

BEETROOT



360

Cream of beet, roasted beet, fresh mix lettuce,
lemon dressing and goat cheese, extra virgin
olive oil
สลัดบีทรูท

CRUNCHY HEART SALAD



380

Organic mixed lettuce, pine nuts, house made ricotta cheese,
sun dried tomato and lemon dressing Olives, Lemon
Dressing
สลัดผัก

Add ons: Grilled tempeh เทมเป้ย่าง

245

VEGETARIAN PIZZA



390

Fresh tomato sauce, fior di latte and local grown smoked
vegetables
พิซซ่ามังสวิรัต

CLASSIC PIZZA



380

Fresh tomato sauce, fior di latte, mozzarella,
oregano and basil
พิซซ่าคลาสสิก

FUNGHI PIZZA



485

Cream base, pesto sauce, fior di latte,
mix mushrooms, Parmesan cheese
พิซซ่าเห็ด

PASTA POMODORO



520

Spaghetti, fresh tomato sauce, basil, Parmesan
พาสต้าโชมโตรี

LINGUINE AGLIO



395

OLIO E PEPPERONCINO

Extra virgin olive oil, garlic, chili, parsley, Parmesan
พาสต้าลิ่งกวีนี

PHAD THAI VEGETABLE



430

Stir fried noodle with mixed vegetables,
bean sprout, tofu, peanut and chill
ผัดไทยผัก

KHAO PHAD VEGETABLE



370

Fried rice with carrot, onion, spring onion and kale
ข้าวผัดผัก

TOM YUM MUSHROOM



430

Thailand's famous hot and sour soup with lemongrass,
galangal and mushrooms
ต้มยำเห็ด



Vegan



Vegetarian



Gluten Free



Contains Egg



Contains Beef



Seafood



Contains Nuts



Lactose Free



Dairy



Contains Pork



Alcohol



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



SWEETS

DESSERT

SMOKED COCONUT CRÈME BRÛLÉE 340

Smoked coconut, Kaffir lime leaves, Coconut flower sugar
แครมบูเล่มะพร้าว

TORTA CARPRESE 340

Phuket chocolate cacao, vanilla gelato, berries compote
ทอร์ตา คาร์เปรเซ่

APPLE CROSTATA 330

Caramelizes apple, Almond cream, Vanilla gelato
แอปเปิ้ลครอสทาทา

PHUKET CHOCOLATE GANACHE 375

Hazelnut gelato, Fresh berries, Cashew nuts brittle
ภูเก็ตช็อกโกแลตคานาซ

TIRAMISU 450

Amaretto sabayon, Espresso syrup, Mascarpone,
Local cocoa
ทiramisu

MANGO STICKY RICE 310

Anchan sticky rice, Namdok mai mango, Coconut milk sauce
and coconut ice cream
ข้าวเหนียวมะม่วง



Vegan



Vegetarian



Gluten Free



Contains Egg



Contains Beef



Seafood



Contains Nuts



Lactose Free



Dairy



Contains Pork



Alcohol



Sesame Seeds



Spicy



WINES BY THE GLASS & CHAMPAGNE

WINES BY THE GLASS

		GLASS 125 ml.	BOTTLE 750 ml.
CHAMPAGNE			
NV	Nicolas Feuillatte , Brut Réserve	990	5,200
SPARKLING			
NV	Villa Sandi Prosecco Il fresco Bio Oagranic	450	3,000
WHITE WINE			
		GLASS 150 ml.	BOTTLE 750 ml.
2021	Chateau Roubie Picpoul De Pinet, Languedoc ,France	550	2,650
2022	Corte Viola Pinot Grigio Delle Venezie IGT, Italy	475	2,300
2022	Alpaca, Sauvignon Blanc, Central Valley, Chile	395	1,900
2022	Elderton E Series Chardonnay ,Barossa Valley ,Australia	620	3,000
ROSE WINE			
2021	Planeta Rose Sicilia IGT, Sicily, Italy	450	2,200
RED WINE			
2022	Concha y Toro Frontera, Carbernet Sauvignon, Chile	395	1,900
2022	Wither Hills, Pinot Noir, Marlborough, New Zealand	550	2,600
2022	Placido Chianti DOCG, Tuscany, Italy	475	2,300
2021	Niepoort Diálogo ,Tinto, Douro , Portugal	575	2,750

CHAMPAGNE BY BOTTLE

CHAMPAGNE		
NV	Nicolas Feuillatte, Brut Réserve	5,200
NV	Drappier Carte d'Or Brut	6,000
NV	Bollinger Special Cuvee Brut	8,000
2015	Louis Roederer, Brut Nature	8,200
CHAMPAGNE ROSE		
NV	Billecart-Salmon, Brut Rose	9,750
NV	Lombard Extra Brut Premier Cru Rose	6,000
2016	Louis Roederer, Rose Vintage	6,800
NV	Phillipponnat Royale Reserve Rose Brut	8,700

"Please ask the team for our full cellar selection"

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



RED WINE

SPAIN

2020	Dominio de Pingus-Flor de Pingus (biodynamic), Ribera del Duero	15,000
2019	Muga Reserva Rioja DOC , Spain	5,200
2020	Telmo Rodriguez Rioja ,Corriente	3,900
2017	Enate Crianza ,Somontano	3,650

CHILE

2020	Casa Lapostolle Grand Selection Carménère, Rapel Valley	2,500
2021	Cono Sur, Pinot Noir, Single Vineyard	3,400

ARGENTINA

2020	Hermanidad , Malbec ,Mendoza, Argentina	4,650
2022	Bodegas Salentein, Portillo Malbec	2,650

USA

2020	Lapis Luna Cabernet Sauvignon ,California	3,800
2020	Beringer, Founder's Estate, Cabernet, California	3,700

NEW ZEALAND

2019	Pinot Noir, Tahuna, Hawke's Bay	3,200
2021	Two Paddocks Pinot Noir Picnic (organic), Central Otago	3,400

SWEET WINE

SPAIN

NV	Valdespino Moscatel Sherry, Andalusia, Aromatic complex oxidative	3,650
----	--	-------

PORTUGAL

2017	Niepoort Late Bottled , Duoro Vintage	3,800
------	---------------------------------------	-------

"Please ask the team for our full cellar selection"

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



WHITE WINE

GERMANY

2022	NollenErben Rheinhessen ,Gewürztraminer , Kabinett	2,250
2021	PrinzVon Hessen, Riesling Classic Rheingau	2,500

ARGENTINA

2022	Bodega Norton seleccion Torrontes, Mendoza	2,500
------	--	-------

CHILE

2022	Gran Valiente Superior Chardonnay	1950
------	-----------------------------------	------

NEW ZEALAND

2022	Te Mata Estate, Hawk's Bay, Chardonnay	2,750
2022	Koparepare Sauvignon Blanc Marlborough	2,500
2022	Whitehaven Sauvignon Blanc Marlborough	3,100

AUSTRALIA

2022	Chardonnay, Luke Lambert, Yarra Valley	5,800
2022	Pewsey Vale Riesling, Eden Valley	2,950

RED WINE

FRANCE

2018	Château Bellefont Belcier, AOC Saint-Émilion Grand Cru	5,600
2016	Chateau Brane Cantenac ,Margaux de Brane ,Margaux AOC	6,500
2020	Domaine Roche Audran ,Cotes du Rhone	2,750
2019	Louis Latour ,Côte de Nuits Village, Burgundy	7,000

ITALY

2015	Grattamacco, Frescobaldi Bolgheri Superiore, Tuscany	15,000
2020	Marchesi Antinori Tignanello Toscana IGT · Tuscany	17,500
2017	Ricossa Barolo DOCG , Piedmont	6,100
2020	Marchesi di Barolo Barbera d'Alba Peiragal DOC, Piedmont	4,900
2016	Nipozzano Chinati Rufina Frescobaldi Riserva	3,200
2022	Speri, Ripasso Valpolicella Classico Superiore DOC	3,650
2020	Costera Cannonau Di Sardegna DOC	2,950
2021	Cantina Tollo 'Rocca Ventosa' Montepulciano d'Abruzzo DOP	2,650
2020	Franzhaas , Pinot Noir , Alto-adige	3,000

"Please ask the team for our full cellar selection"

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



WINES BY THE BOTTLE

SPARKLING WINE

FRANCE

NV Veuve du Vernay Brut, Burgundy 2,500

ITALY

2022 Villa Sandi, Prosecco Superiore Valdobbiadene Millesimato 3,000

2022 Berlucchi '61 Franciacorta Brut DOCG, Lombardy 3,500

2021 Ferrari, Maximum Brut, Trento DOC 3,850

NV Sandiliano Moscato Spumante, Piedmont 2,900

SPAIN

2021 Rimarts Brut Reserva 18, Cava DO 2,700

2017 Rimarts Reserva Especial, Chardonnay 4,000

ROSE WINE

FRANCE

2022 Chateau d'Esclans, Whispering Angel Rose 3,300

2022 Miraval Rose, Cote de Provence 3,400

ITALY

2018 Alie Rose Ammiraglia Tuscany IGT 3,450

WHITE WINE

FRANCE

2022 Pfaff Tradition Riesling Alsace AOC 2,500

2022 Domaine Barons de Rothschild Lafite 'Aussières Blanc' IGP 2,850

2022 Domaine Vacheron Sancerre Blanc, Loire 4,300

2022 Pascal Jolivet, Blanc Fumé, Pouilly-Fumé, Loire 4,500

2021 Domaine Saint Antoine, Chablis, Burgundy 4,000

ITALY

2022 Talamonti, Trebbiano D'Abruzzo DOC 2,400

2021 Ottosoldi, Gavi DOCG, Piedmont 3,500

2022 Giralan Pinot Grigio Alto Adige-Sudtirol, Trentino-Alto Adige 3,100

Cantina Tramin, Gewürztraminer, Alto Adige 4,200

SPAIN

2022 Xandomel S.A. Albariño, Xandomel, Rías Baixas D.O. 4,350

2022 Muga Blanco, Rioja DOC 3,800

2022 El Gos Blanc, Cellers Grifoll Declara Priorat 2,400

"Please ask the team for our full cellar selection"

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



BEVERAGES

CRAFT COCKTAILS

INTERCONTINENTAL SPRITZ 450
Campari, boghetti espresso liqueur,
bianco vermouth, acid, prosecco

SOUTHERN ISLAND BIRD 450
Plantation original dark, tamarind syrup,
pineapple juice, lime juice, lugano amaro

COCO RO-SE' 450
Bianco vermouth, coconut water, lemon juice,
rose syrup, top sprite

TICKET TO DANW 450
Bianco vermouth, lucano amaro, madame roselle,
aromtic bitters

VENETIAN CUP 450
Campari, lemonade, green olive, orange peel

NON-ALCOHOLIC DRINK 0% PROOF

HOMEMADE ITALIAN SPRITZ 250
Strawberry, peach, citric acid, rosemary, soda water

0% PROOF SANGRIA 250
Red wine 0 % proof, grape juice, orange,
mixed berries, cinnamon

MANGO & PASSION FRUIT AGUA FRESCA 250
Mango syrup, fresh passion fruit, fresh mint, fresh lime

NON-ALCOHOLIC DRINKS

JUICES 220
Orange, apple, pineapple, mango,
fresh coconut, fresh watermelon

BLENDED / SMOOTHIES 245
Apple, watermelon, pineapple, orange, mango,
fresh coconut, carrot

SOFT DRINKS 155
Sprite, tonic, ginger ale, soda water
coca-cola, coca-cola light, coca-cola zero

ARTESIAN SOFT DRINKS (FEVER TREE) 250
Indian tonic, Mediterranean tonic, elderflower tonic

WATER

ACQUA PANNA 145 | 295
250ml | 750ml

SAN PELLEGRINO 145 | 295
250ml | 750ml

SPIRITS

WIDGES GIN 395
BOMBAY SAPPHIRE GIN 480
HENDRICK'S GIN 640
STANGER & SONS GIN 595
G'VINE FLORAI SON GIN 625
NOUAISON BY G'VINE GIN 625
JUNE BY G'VINE PEACH GIN 625
JUNE BY G'VINE PEAR GIN 595
BOBBY'S DRY GIN 395
BACARDI CARTA BLANCA RUM 450
BACARDI ANEJO CUATRO 4 YEARS RUM 490
BACARDI OCHO 8 RUM 615
BACARDI GRAN RESERVA DIEZ 10 RUM 395
BACARDI CARTA ORO RUM 395
BACARDI BLACK RUM 395
42 BELOW VODKA PURE VODKA 395
CIROC VODKA 490
GREYGOOSE VODKA 490
KOSAPAN KAKAO VODKA 590
PATRON SILVER TEQUILA 725
PATRON ANEJO TEQUILA 890
PATRON REPOSADO TEQUILA 825

WHISKY & SINGLE MALE

DEWAR'S 12 YEARS 425
DEWAR'S 15 YEARS 490
DEWAR'S 18 YEARS 690
GLENFARCLAS 15 YEARS 775

APERITIF

APEROL APERITIF 395
MARTINI EXTRA DRY 395
MARTINI BIANCO 395
MARTINI ROSSO 415
ST. GERMAIN 355
JAGERMEISTER 315
AMARO LUCANO

GRAPPA & PISCO

DEMONIO DE LOS ANDES PISCO 350

BEER

SINGHA 195
CHANG 195
HEINEKEN 200
HEINEKEN (NON ALCOHOLIC) 200
CORONA 295
CHATRI IPA PHUKET CRAFT BEER 295



BEVERAGES

HOT DRINKS

COFFEES

Americano 195

Espresso 165

Double Espresso 195

Latte 200

Cappuccino 200

Macchiato 195

Hot Chocolate 200

TEAS

English Breakfast Ceylon Summer 195

Earl Grey Autumn 195

Darjeeling summer gold 195

Fruity Chamomile 195

Refreshing Mint 195

Rooibos Cream Orange 195

In need of a pick-me-up?

At InterContinental Hotels & Resorts, we want you to be at your best when you travel. Try Timeshifter® on your way home or on your next trip to reduce jet lag. It's on us

