



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

กรีนมีอัฟ

750

CHARRED ZUCCHINI

Tarragon pickled mustard, fermented tomatoes, pine nuts sauce, leek garum.

ซูกีนีย่าง

545

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

หอยเชลล์และซอสทิวาดี

650



Vegan



Vegetarian



Gluten Free



Contains Egg



Contains Beef



Seafood



Contains Nuts



Lactose Free



Dairy



Contains Pork



Alcohol



Sesame Seeds



Spicy



20 mins
Preparation
Time

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.
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TO START

HEALTHY AND DELICIOUS

FRESH BURRATA  595
Spicy vine tomatoes, butternut squash purée & crisps, zero waste vegetable caramel

ชีสบุรรัต้า

CHARCOAL GRILLED LOCAL BRUSSEL SPROUTS  395

Local Brussel sprouts, homemade pancetta, pickled onions, Huay Bong cow cheese, duck egg yolk, olive oil & red wine vinegar.

สลัดดอกกะหล่ำดาวย่าง

CRUDO  450
Andaman sea fish, smoked chili garum, black mustard & seaweed, fermented radish, verbena powder

ปลาดิบทะเลอินดามัน

CALAMARI & CHORIZO  365
Charcoal Calamari, fish & chorizo demi-glace, chorizo aioli, fermented garlic, tepache vinegar

ปลาหมึกและไส้กรอกโชริโซ

BEETROOT  340
Cream of beet, roasted beet, fresh mix lettuce, lemon dressing and goat cheese, extra virgin olive oil

สลัดบีทรูท

SOUP

SUNCHOKES & TRUFFLE SOUP  590
Roasted sunchokes, leek, fresh black truffle

ซूपชันโชคและทรัฟเฟิล

CHARRED SMOKED CAESAR  385
Grilled lettuce on low hit charcoal, Caesar dressing, heritage old grain croutons, local anchovies in oil and elderberry vinegar, and pickled wild seeds

สลัดซีซาร์

ADD ONS :

Grilled chicken thigh ไก่ย่าง  225

Grilled local tiger prawns กุ้งย่าง  650

Grilled tempeh เทมเป้ย่าง  255

COLD CUTS & CHEESE

HOUSE CURED CHARCUTERIES  495
Selection of homemade cold cuts, pickles, crackers, sourdough bread and homemade butter

ชาร์คูเทอรีโฮมเมด

LOCALLY PRODUCED CHEESE BOARD  525
Selection of Thai artisanal cheese, pickles, crackers, sourdough bread and homemade butter

ชีสบอร์ด

HOUSE CURED CHARCUTERIES & LOCALLY PRODUCED CHEESE BOARD  595
Homemade cold cuts, Thai artisanal cheese, pickles, crackers, sourdough bread and homemade butter

ชาร์คูเทอรีโฮมเมดและชีสบอร์ด

CURED VEGETABLE PLATTER  255
Koji cured local vegetables, homemade mustard grain, pickled vegetables

ผักซาคูเทอรี



Vegan



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Seafood



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Alcohol



Sesame Seeds



Spicy



20 mins Preparation Time



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 PAELLA RICE

1,600

(30 minutes cooking time)

Bomba rice, red prawn, saffron, spirulina powder, lemon aioli

ข้าวเบ็ดคอบอมบา

BURNT LEEK TORTELLONI

650

Ricotta, Chiang Mai hard cheese, smoked zucchini, leek garum, preserved eggplant

พาสต้าต้นกระเทียมไหม้

PAPARDELLE

750

Pakchong farm lamb ragu, green peas, pear vinegar, Pecorino romano

พาสต้าเนื้อแกะตุ๋น

LINGUINE

525

Drum pasta, vongole, fresh chilly, Hua Hin sea asparagus, fresh parsley, cherry tomatoes, garlic cream lemon skin

ลิงกวินีและหอยดัล

FUSILLONE

495

Big fusillo pasta, white pork ragu, black garlic, fermented small onion, and black mustard leaves

พาสต้าฟูซิลี

PACCHERO

530

Slow roasted tomatoes sauce, basil leaves, Parmigiano reggiano, burrata cheese, extra virgin olive oil

พาสต้าพาซซีโร่

ANDAMAN PRAWNS RAVIOLI

695

Fresh prawn ravioli, bisque and shellfish butter

พาสต้าราวิโอลี่กุ้งลายเสือ

HOMEMADE TRUFFLE PASTA

550

Rustic butter, truffle paste, parmesan cheese and fresh summer truffle

พาสต้าโฮมเมดและทรัฟเฟิล

RECOMMENDED

WHITE WINE

2022 Corte Viola Pinot Grigio Delle Venezie IGT, Italy

GLASS
150
ml.

475

RED WINE

2022 Placido Chianti DOCG, Tuscany, Italy

475



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PIZZAS & SANDWICHES

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WOOD FIRE PIZZA

TARTUFATA 695

Mozzarella, dried porcini, black truffle paste, Parmesan

พิซซ่าทราฟุฟาด้า

BURRATA 550

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

พิซซ่าบูรราต้า

VEGETARIAN 420

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

พิซซ่ามังสวิรัต

CLASSIC 390

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

พิซซ่าคลาสสิก

HOUSE CURED COPPA 595

Fresh tomato sauce, fior de latte, scamorza affumicato, homemade coppa, rocket, Parmesan

โฮมเมดคอปเป้าพิซซ่า

KATIAN FARM MUSHROOM 515

Cream base, mushroom powder, fior de latte, Katian farm organic mushroom, Parmesan cheese, Aragula & pinenut

เห็ดกระเทียมฟาร์มพิซซ่า

SEAFOOD 525

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

พิซซ่าทะเล

FILLED ROMAN SCHIACCIATA

PARMA HAM 630

SCHIACCIATA ROMANA*

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

พิซซ่าพาร์มาแฮม

BUFFALO 515

SCHIACCIATA ROMANA*

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

พิซซ่าบัฟฟาโล่

MEATBALL 450

SCHIACCIATA ROMANA*

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

พิซซ่ามีทบอล

BRESAOLA 515

SCHIACCIATA ROMANA*

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

olive oil

พิซซ่าเบรเซอล่า

MORTADELLA DI PESCE 515

SCHIACCIATA ROMANA*

Pistachios, rocket leaves, roasted eggplants, Phang Na farm honey

โฮมเมดมอร์ตาดেলাปลา

* *Schiacciata Romana is served sandwich style*



Vegan



Vegetarian



Gluten Free



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Seafood



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Dairy



Contains Pork



Alcohol



Sesame Seeds



Spicy



20 mins Preparation Time

LARGE PLATES & SIDES

WOOD FIRE MAINS *GOOD FOR 2 PERSONS AND MORE

FLOUNDER FISH    890
600/700 gr, Mediterranean marinade, salsa verde, preserved garlic, spiced breadcrumbs
ปลาตาเดียววอบ

ORGANIC BABY CHICKEN  895
400/500 gr locally raised whole chicken, soy & herbal vinegar brine, smoky rutabaga, sour cream
ไก่อออร์แกนิกย่าง

DUCK CROWN  950
(30 minutes cooking time)
Tandoor cooked locally farmed duck, figs & sherry vinegar glaze, lacto fermented guava, charred roots
เป็ดย่าง

NORTHERN BLACK PIG PORK CHOP   970
Buttermilk brine, katian farm BBQ mushroom, fermented chimichurri sauce
เนื้อหมูดำสันนอกติดซี่โครงย่าง

CHARCOAL

WAGYU RIB EYE   1,300
Dry aged Wagyu rib eye, butternut squash, artichoke, brown butter
เนื้อวากิวริบอายย่าง

LOCAL RED SNAPPER      450
Chiang Mai heirloom tomato stew, pancetta, caper berries, local greens
ปลากะพงแดงและมะเขือเทศเชียงใหม่

ANGUS BEEF BURGER      545
Gouda cheese, crispy bacon, pickled onions, lettuce, Tomato, smoked mayonnaise
แฮมเบอร์เกอร์เนื้อ

SPANISH OCTOPUS    1,700
Organic white kidney beans, sage, preserved peppers, Organic herbs
ปลาหมึกสเปนย่าง

PAKCHONG FARM LAMB RACK   990
Sustainably raised local lamb, lentil, extra virgin olive oil, salsa verde, burnt onions, organic herbs
เนื้อแกะติดกระดูกย่างปากช่องฟาร์ม

45 DAYS DRY AGED PRIME RIB      2,700
Pakchong Farm dry-aged prime rib (800g), Katian farm mushrooms, charred baby cos, umami powder, Caesar béarnaise
เนื้อริบอายติดกระดูกย่าง

SIDES

TRUFFLE MASHED POTATOES   355
มันฝรั่งบด เห็ดทรัฟเฟิล

TRUFFLE FRIES, PARMESAN    345
มันฝรั่งทอด

HALF AVOCADO, CHILI FLAKES, SEA SALT 195
อโวคาโดสด    

FRENCH FRIES   295
มันฝรั่งทอด

KATIAN FARM ORGANIC MUSHROOM STEW 610
เห็ดกระเทียมฟาร์มตุ๋น   



Vegan



Vegetarian



Gluten Free



Contains Egg



Contains Beef



Seafood



Contains Nuts



Lactose Free



Dairy



Contains Pork



Alcohol



Sesame Seeds



Spicy



20 mins Preparation Time



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

- CHICKEN TIKKA**  475
Local organic chicken thigh, tandoori spices, butter
ไก่ทิกก้า
- MALAI BROCCOLI**   310
Local broccoli, amul cheese, cream cheese & Spices marinate
บร็อคโคลี่มาลัย
- TANDOORI KING PRAWN**   1,050
Local caught tiger prawn, tandoori spices, Local herbs
กุ้งลายเสือทันทันโดรี
- ORGANIC CHICKEN MALAI TIKKA**  480
Tan Khun farm organic chicken, amul cheese, cream cheese & spices marinate
ไก่หอกร์แกนนิดมาลัยติคก้า

BREAD & RICE

- VEGETARIAN BRIYANI**     245
Basmati rice, saffron, local vegetables, Indian allspice, fresh coriander & mint
บรียานี่มังสวิรัต
- ORGANIC CHICKEN BRIYANI**    480
Basmati rice, saffron, organic chicken, Indian allspice fresh coriander & mint
บรียานี่ไก่หอกร์แกนนิด
- PAKCHONG FARM LAMB BRIYANI**    880
Basmati rice, lamb, brown onion with tomato gravy, fresh mint, saffron
บรียานี่แกะฟาร์มปากช่อง
- RICE:** ข้าว
Steamed Basmati Rice ข้าวขาวสมาติ  150
- NAAN BREAD:** นาน
Garlic กระเทียม  155
Butter เนย  155

MAIN COURSES

- TANDOORI PAKCHONG LAMB CHOP**  990
Locally raised lamb, tandoori spices, local herbs
เนื้อแกะย่างแทนโดรี
- TANDOORI PANEER TIKKA MASALA**    585
Dried fruits, nuts, butter, tomato & onion, masala gravy
พาเนียร์ติคก้า
- ORGANIC BUTTER CHICKEN**    630
Tandoor charred organic chicken, tomato Makhni curry
ไก่หอกร์แกนนิดบัตเตอร์
- PAKCHONG FARM LAMB ROGAN JOSH**   890
Local lamb leg, tomato & brown onion gravy, charred local chili
แกะฟาร์มปากช่องโรจันจอส

- YELLOW DAAL TADKA**   265
Indian daal mix, fresh curry leaves, cumin seeds
เยลโด้ดาดทักก้า
- PALAK PANEER**    550
Homemade paneer cheese, fresh spinach purée, indian spices
ปาลัคพาเนียร์
- BAIGAN BHARTA**    355
Egg plant, onion & tomato masala, fresh cream, homemade butter naan
ไบกัณนารถะ
- DAAL MAKHNI**   245
Black lentils, tomato & brown onion gravy, heavy cream, butter
ดาดมคัณนี่



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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

Stir Fried rice with egg and choice of

- | | | | |
|-----------|------|---|-----|
| • Chicken | ไก่ |    | 455 |
| • Pork | หมู |     | 455 |
| • Prawn | กุ้ง |      | 695 |
| • Crab | ปู |      | 660 |

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 |      | 495 |
| • Minced pork | หมูสับ |      | 495 |
| • Seafood | ทะเล |       | 680 |

PHAD MEE SAPAM

ผัดหมี่สะปำ

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

- | | | | |
|-----------|------|---|-----|
| • Chicken | ไก่ |     | 335 |
| • Pork | หมู |      | 335 |
| • Shrimps | กุ้ง |       | 575 |

PHAD THAI

ผัดไทย

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

- | | | | |
|-----------|------|---|-----|
| • Chicken | ไก่ |      | 595 |
| • Prawn | กุ้ง |       | 665 |
| • Seafood | ทะเล |       | 650 |

PHAD PHAK BUNG FAI DAENG

Stir fried morning glory with oyster sauce

ผัดผักบุ้งไฟแดง

SOUP & THAI CURRY

TOM YUM GOONG

585

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

GAENG CHUED GAI SAP

295

Thai style clear soup with minced chicken, vegetables & tofu

แกงจืดไก่สับ

GAENG LUANG GAI

335

Coconut curry, chicken, pineapple, coconut milk

แกงเหลืองไก่



Vegan



Vegetarian



Gluten Free



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Alcohol



Sesame Seeds



Spicy



20 mins
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VEGETARIAN SPECIALITIES

PLANT BASE & VEGETARIAN

VEGETARIAN SPECIALITIES

CURED VEGETABLE PLATTER

255

Koji cured local vegetables, homemade mustard grain, pickled vegetables

ผักชาคูเทอริ

SWEET POTATO & COCO BUTTER

255

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

มันฝรั่งอบ

CHARRED ZUCCHINI

545

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

แตงกวาซูกินีย่าง

KATIAN FARM MUSHROOMS

SHIO KOJI OYSTER MUSHROOM

585

BBQ pink oyster mushroom, mushroom garum, pickled onions, walnut emulsion, organic leaves

เห็ดกระเทียมฟาร์มชิโอะโคจิ

CHARCOAL KING MUSHROOM

465

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

เห็ดยักษ์ย่าง

MUSHROOM CONSOMMÉ & PINE

540

BBQ & preserved mushrooms, pine oil, pine nuts, blood sorrel

ซุปรืดใส่กับลูกสน

KATIAN FARM ORGANIC MUSHROOM STEW

610

Seasonal farmed mushroom, garum, thym, black garlic, local aged cheese

ซุปรืดกระเทียมฟาร์มต้น   

PIZZA & PASTA

VEGETARIAN PIZZA

420

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

พิซซ่ามังสวิรัต

CLASSIC PIZZA

390

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

พิซซ่าคลาสสิก

PASTA POMODORO

530

Spaghetti, fresh tomato sauce, basil, Parmesan

พาสต้าโพนโดโร

LINGUINE AGLIO

OLIO E PEPPERONCINO

400

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

พาสต้าลิงกวินี

PHAD THAI VEGETABLE

380

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

ผัดไทยผัก

SOUP & SALADS

SUNCHOKES & TRUFFLE SOUP

590

Roasted sunchoke, leek, fresh black truffle

ซุปรังไข่และเห็ดทรัฟเฟิล

BEETROOT

340

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

สลัดบีทรูท

CRUNCHY HEART SALAD

385

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

TOM YUM MUSHROOM

440

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

ต้มยำเห็ด



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SWEETS

DESSERT

SMOKED COCONUT CRÈME BRÛLÉE   340
Smoked coconut, Kaffir lime leaves, Coconut flower sugar
แครมบูเล่มะพร้าว

CHOCOLATE PISTACHIO SEMIFREDDO 350
Phuket chocolate cacao , perilla seed ,orange zest,
Ricotta cheese
ชอคโกแลตพิสตาชิโอ   

APPLE CROSTATA    330
Caramelizes apple, Almond cream, Vanilla gelato
แอปเปิ้ลครสตาต้า

LEMON RICOTTA CHEESECAKE    330
Homemade ricotta cheese, lemon zest ,
yuzu chantilly
โฮมเมดริคอตต้าชีส

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



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WINES BY THE GLASS

CHAMPAGNE

NV Nicolas Feuillatte , Brut Réserve

SPARKLING

NV Villa Sandi Asolo Prosecco , Superiore

WHITE WINE

2021 Chateau Roubie Picpoul De Pinet, Languedoc ,France

2022 Corte Viola Pinot Grigio Delle Venezie IGT, Italy

2022 Alpaca, Sauvignon Blanc, Central Valley, Chile

2022 Elderton E Series Chardonnay ,Barossa Valley ,Australia

ROSE WINE

2021 Planeta Rose Sicilia IGT, Sicily, Italy

RED WINE

2022 Concha y Toro Frontera, Carbernet Sauvignon, Chile

2022 Wither Hills, Pinot Noir, Marlborough, New Zealand

2022 Placido Chianti DOCG, Tuscany, Italy

2021 Niepoort Diálogo ,Tinto, Douro , Portugal

CHAMPAGNE BY BOTTLE

CHAMPAGNE

NV Nicolas Feuillatte, Brut Réserve

NV Drappier Carte d'Or Brut

NV Bollinger Special Cuvee Brut

2015 Louis Roederer, Brut Nature

CHAMPAGNE ROSE

NV Billecart-Salmon, Brut Rose

NV Lombard Extra Brut Premier Cru Rose

2016 Louis Roederer, Rose Vintage

“Please ask the team for our full cellar selection”

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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

2023 Chateau d'Esclans, Whispering Angel Rose 3,300

2022 Miraval Rose, Cote de Provence 3,400

WHITE WINE

FRANCE

2021 Pfaff Tradition Riesling Alsace AOC 2,500

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

2022 Domaince Vacheron Sancerre Blanc, Loire 4,300

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

2022 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"

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WHITE WINE

GERMANY

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

ARGENTINA

2022	Bodega Norton seleccion Torrontes, Mendoza	2,500
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CHILE

2022	Gran Valiente Superior Chardonnay	1,950
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NEW ZEALAND

2023	Te Mata Estate, Hawk's Bay, Chardonnay	2,750
2022	Koparepare Sauvignon Blanc Marlborough	2,500
2022	Whitehaven Sauvignon Blanc Marlborough	3,100

AUSTRALIA

2021	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
2019	Chateau Brane Cantenac ,Margaux de Brane ,Margaux AOC	6,500
2021	Domaine Roche Audran ,Cotes du Rhone	2,750

ITALY

2015	Grattamacco, Frescobaldi Bolgheri Superiore, Tuscany	15,000
2020	Marchesi Antinori Tignanello Toscana IGT · Tuscany	17,500
2015	Ricossa Barolo DOCG , Piedmont 2017	6,100
2020	Marchesi di Barolo Barbera d'Alba Peiragal DOC, Piedmont	4,900
2016	Nipozzano Chinati Rufina Frescobaldi Riserva	3,200
2021	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
2021	Franzhaas , Pinot Noir , Alto-adige	3,000

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WINES BY THE BOTTLE

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
2018	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
2023	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
2022	Two Paddocks Pinot Noir Picnic (organic), Central Otago	3,400

SWEET WINE

SPAIN

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

2017	Niepoort Late Bottled , Duoro Vintage	3,800
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WATER

ACQUA PANNA 250ml 750ml	145 295
SAN PELLEGRINO 250ml 750ml	145 295
PINTO HOUSE WATER (Still /Sparkling) FREE FLOW	190 person

BEER

SINGHA	195
CHANG	195
HEINEKEN	220
HEINEKEN (NON ALCOHOLIC)	220
CORONA	295
CHATRI IPA PHUKET CRAFT BEER	295

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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	
NEGRONI (NON ALCOHOLIC)	490
Botanical dry gin 0.0%,bitter aperitivo aperitif 0.0%, homemade bitter concentrate	
WHISKY SOUR (non alcoholic)	390
Malt blend whisky 0.0%, lime juice, syrup ,foam	
BELINI (Non alcoholic)	420
Peach puree, rimuss sparkling bianco dry 0%, soda	
AMARETTO SOUR (non alcoholic)	390
Sweet amaretti 0.0%, lime juice, syrup ,foam	

NON-ALCOHOLIC DRINKS

JUICES	220
Orange, apple, pineapple, mango, fresh watermelon	
Fresh coconut	245
Red Bull	250
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	

SPIRITS

WIDGES GIN	395
BOMBAY SAPPHIRE GIN	480
HENDRICK'S GIN	640
STANGER & SONS GIN	595
G'VINE FLORAISON GIN	625
NOUAISON BY G'VINE GIN	625
JUNE BY G'VINE PEACH GIN	625
JUNE BY G'VINE PEAR GIN	625
BACARDI CARTA BLANCA RUM	395
BACARDI ANEJO CUATRO 4 YEARS RUM	450
BACARDI OCHO 8 RUM	490
BACARDI GRAN RESERVA DIEZ 10 RUM	615
BACARDI CARTA ORO 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 MALT

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

APERITIF

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

GRAPPA & PISCO

DEMONIO DE LOS ANDES PISCO	350
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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

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