

# 333

## the CHAMPAGNE LOUNGE

AT THE BEACH

Bubbles by Nicolas Feuillatte

CHAMPAGNE

**Nicolas Feuillatte**  
FRANCE

Drawing their strength and full flavours from a remarkable array of crus, enhanced by the subtle art of blending

*Nicolas Feuillatte* champagnes reflect the harmony, finesse and freshness of this unique region. An extensive variety of perfectly ripe grapes make up the champagnes in our range, vinified individually by cru or by area and by grape variety, together with a meticulous selection of Grands Crus and Premiers Cru. The mosaic of soils sculpts wonderfully nuanced champagnes

### CHAMPAGNE\* BY GLASS

	Glass	Bottle
	125ml	750ml
Brut Rosé NV	1,100	6,500
Brut Réserve NV	900	5,850

\* special promotion, no discounts applicable

### CHAMPAGNE BY BOTTLE\*

Blanc de Blancs Millésime 2017	7,500
Brut Reserve 1.5L Magnum NV	12,500
Rosé Reserve 1.5L Magnum NV	13,500
Cuvée Palmes d'Or Brut Millésime 2006	17,500
Brut Reserve 3L Double Magnum NV	26,000
Brut Reserve 6L Methuselah NV	65,000
Brut Reserve 9L Salmanazar NV	110,000
Brut Reserve 12L Balthazar NV	145,000

### FOOD THAT LOVES CHAMPAGNE\*

FRESH OYSTERS 	900/ 1,800
Daily selection 6 or 12 pieces with condiments	
IRISH OYSTER 	850/ 1,600
Daily selection 6 or 12 pieces Freshly shucked oysters with condiments	
OYSTER & CAVIAR 	1,200/ 2,200
Freshly shucked oysters 6 or 12 pieces, Hua Hin caviar, lime gel, spring onion	
PERUVIAN SCALLOPS CEVICHE    	915
Fermented shallots, almond milk, and fresh organic corn	
PHUKET LOBSTER    	1,750
Whole Phuket lobster (depend on market availability for size)	

### CHAMPAGNE SIGNATURE\* COCKTAILS

BLOSSOM IPA BREEZE	650
Sake plum, Fruity blossom IPA, Homemade strawberry liqueur, Malic acid, Creole bitter, Nicolas Feuillatte champagne	
COCONAS ROYALE	550
Coconut reduction, Rose' acid, Selzer, Coconut essence, Nicolas Feuillatte champagne	
TIGER ELIXIR	600
Cucumber vodka, Amaro montegro, Homemade Tiger Ear cordial, Citric acid, Aromatic bitter, Nicolas Feuillatte champagne	

### CHAMPAGNE CLASSIC\* COCKTAILS

MIMOSA	790
Fresh squeeze orange juice, Nicolas Feuillatte champagne	
BELLINI	790
Peach purée, Nicolas Feuillatte champagne	
KIR ROYALE	790
Cream de classic, Blackberry, Nicolas Feuillatte champagne	
FRENCH 75	790
Homemade limoncello, Nicolas Feuillatte champagne, Zero west fermented salted lemon	



Vegan



Vegetarian



Gluten Free



Contains Egg



Contains Beef



Seafood



Contains Nuts



Lactose Free



Dairy



Contains Pork



Alcohol



Sesame Seeds






Spicy


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## MORNING TREATS

SEASONAL FRUIT BOWL &  220  
GREEK YOGURT

Local sourced seasonal fruit, lime juice, brown sugar, cinnamon, tangerine juice and sweet Thai basil  
กรีกโยเกิร์ตและผลไม้ฤดูกาล

BUCK WHEAT CREPE WITH     995  
SMOKED SALMON

Gluten free crepe cooked with caramelized onion butter probiotic hung curd, smoked salmon, dill  
เครปบัควีดและเชลล์ม่อนนมควีน

ENERGIZING BOWL   450

Fresh bananas, house made almond milk, mixed nuts, chia seeds, shaved coconut, cacao nibs, dried fruits and Thai cacao powder  
โยเกิร์ตโกโก้และกล้วย

AVOCADO ON TOAST    550

Phuket grown heirloom tomatoes, avocado, thick sourdough bread, cracked pepper, extra virgin, olive oil and Thai spinach  
สลัด อโวคาโด บนมขมปัง

SMOKED SALMON ON TOAST  680

Homemade sourdough toasted on charcoal spread with hung curd cold smoked salmon garnish with fresh dill  
เชลล์ม่อนนมควีนและขมมปัง

## WRAP & ROLL

BABY OCTOPUS TACOS   850

Soft tacos with fire seared Rawai's octopus marinated with Phuket local soy sauce, red onion salsa criolla  
ทาโก้ปลาหมึกตัวเล็ก

CABBAGE WAGYU     950  
BEEF TACOS

Slow cooked beef in rich beef bone jus, charred cabbage tacos shell garnish, sour cream, green onion and fresh lime  
เนื้อตุ๋นห่อกะหล่ำปลี

BBQ PORK RIB BURGER     850

Fall off the bone BBQ pork ribs, crisp salad leaves, quick pickle red onion, grilled sweet potato  
เบอร์เกอร์บาร์บีคิวซีโครงหมู

TEMPEH BURGER    550

Pan fried crispy fermented soy bean cake, Garbanzo bean curry sauce, red onion salsa criolla  
เบอร์เกอร์เทมเป้



FISH TORTILLA WRAP    450

White fish patty, garlic ginger paste, aromatic spice, grilled tortilla and mixed salad lemon dressing  
เด็บบัซซาทิลล่าปลา

## ANTICUCHOS

SCALLOP   1,200


Robotayaki glazed Peruvian scallop, red miso Aji Panca smoked root, salad with lime dressing, grilled corn, Aji Amarillo dipping sauce  
หอยเชลล์อันติกูโชส

BEEF   1,050



Robotayaki glazed beef tenderloin cube, red miso Aji Panca smoked root, salad with lime dressing, grilled corn, chimichurri  
เนื้อเทนเดอร์ลอยอันติกูโชส

BABY OCTOPUS    750

Robotayaki glazed baby octopus, red miso Aji Panca smoked root, salad with lime dressing, grilled corn, yuzu kosho mayo  
ปลาหมึกตัวเล็กอันติกูโชส

CHICKEN  650

Robotayaki glazed chicken thigh chunky cut, red miso Aji Panca smoked root, salad with lime dressing, grilled corn, sweet chili lime sauce  
สะโพกไกอันติกูโชส

TEMPEH    550

Robotayaki glazed on delicious plant based protein, red miso Aji Panca smoked root, salad with lime dressing, grilled corn, mild Garbanzo bean curry sauce  
เทมเป้อันติกูโชส



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


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## PLANT BASED

### TEMPEH

House made fermented soybeans cake, smoked charred roots, heart lettuce, lime and coriander vinaigrette  
เทมเป้

### GRILLED LOCAL EGGPLANT WITH MISO

Charcoal grilled local eggplant, white miso glaze, mixed green salad and lemon dressing  
มะเขือย่างกับซอสมิโซะ

### CHARRED BURNED LOCAL JACK FRUIT WITH GLUTEN FREE TORTILLA

Pulled jack fruit, BBQ sauce, beet root and bean tortilla mixed salad & lemon  
ขนุนย่างห่อแป้งทอร์ทิลล่า (กลูเตนฟรี)

### CHAR ROASTED CABBAGE

Cabbage, soy sauce, red miso and mushroom garum  
กะหล่ำปลีย่าง

450

### SMOKED BEET

Smoked beetroot, fresh own grown herbs, cottage cheese and croutons  
บีทรูทรมควัน สลัด

295

### SPELT SALAD

Mixed grains, yogurt, fresh herbs with citrus  
ธัญพืช สลัด

695

## RAW AND MORE

### SCALLOP TIRADITO WITH AJI AMARILLO

Fresh scallop cooked in lime juice, sweet potato and Aji Amarillo sauce  
หอยเชลล์กับซอสทิราดีโต้

700

### RED GROUPER

Coconut base ceviche with soft tacos  
เซวีเซปปลาเก๋า

425

### COLD SMOKED COBIA TIRADITO

Cured and cold smoked white fatty cobia tenderloin, sliced coconut husks, Tiradito sauce, blueberry pickle  
ปลาซอ่อนทะเลรมควัน

750

### FRESH OYSTERS

Daily selection 6 or 12 pieces with condiments  
หอยนางรมสด

900/1,800

### PERUVIAN SCALLOPS CEVICHE

Fermented shallots, almond milk, and fresh organic corn  
เซวีเซหอยเชลล์

915

### RED CORAL

Thinly slice red coral fish, sweet & sour ceviche, taro and black garlic  
เซวีเซปลาจุดสลาด

750



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## CHARCOAL GRILLED



### ANDAMAN PRAWNS GRILLED 780

Charcoal grilled prawn parsley garlic butter brushed with local corn, BBQ miso glazed thin sliced fennel with lemon dressing  
กุ้งและข้าวโพดย่าง

### BBQ PERUVIAN SPICY SWEET 950 PORK RIBS

Double glazed Aji Panca chilli paste & hoisin sauce BBQ baby back ribs, grilled corn, red onion salsa criolla  
บาร์บีคิวซี่โครงหมูสไตส์เปรู

### SEABASS COLLAR ROBATAYAKING 600 HOME MADE VEGETABLE SALT

ASH    
The most succulent part of fish, Robatayaki grilled, glazed with smoked fish bone demiglace and cucumber pickle  
คอปลากระพงย่าง

### RED GROUPE GRILLED 750

Charcoal grilled red Grouper fillet  
ปลาเก๋าย่าง

### KUROBUTA PORK CHOP 650

Kurobuta pork chop, chimichurri sauce and local sweet potato  
หมูคุโรบุดะย่าง

### THAI WAGYU SHORT RIBS 1,050

Slow cooked short ribs with herb and house pickled jalapeno  
ซี่โครงเนื้อตุ๋นย่าง

### RED CORAL FISH 800

Red coral fish on Robatayaki fermented organic corn aji huacatay  
ปลากุดสลาดย่าง

### PERUVIAN CHICKEN 650

Roasted organic chicken aji Verde burnt onion puree and house made pickled cucumber salad  
ไก่อย่างสไตส์เปรู

### PHUKET LOBSTER 1,750

Whole Phuket lobster  
(depend on market availability for size)  
ล็อบสเตอร์ย่าง



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## THAI SELECTION

**KHAO PHAD PHAK**    **350**  
Fried rice with carrot, onion, spring onion, kale  
ข้าวผัดผัก

**KHAO PHAD**  
Thai Fried rice with selection of  
ข้าวผัด

**PRAWN กุ้ง**    **595**  
**CRAB ปู**    **595**



**PHAD KA PAO KAI DOW**  
Stir fired hot basil with garlic, chili, fried egg  
served with rice  
ผัดกระเพรา ไข่ดาว



**MINCED PORK หมู**     **370**  
**MINCED CHICKEN ไก่**      **370**  
**SEAFOOD ทะเล**      **645**


**PHAD THAI**  
Stir fried noodle with tamarind sauce, bean  
sprout, tofu, peanut, chives  
ผัดไทย



**CHICKEN ไก่**      **595**  
**SEAFOOD ทะเล**       **645**  
**PRAWN กุ้ง**       **645**



## SIGNATURE PIZZAS

**TRUFFLE PIZZA**   **690**  
Mozzarella, dry porcini, black truffle paste,  
Parmesan  
พิซซ่าเห็ดทรัฟเฟิล



**VEGETARIAN PIZZA**   **380**  
Fresh tomato sauce, fior di latte, local grown  
smoked vegetables  
พิซซ่าผัก

**SEAFOOD PIZZA**   **445**  
Fresh caught local seafood, fresh tomato sauce,  
roasted tomato, chili flakes, local rocket lettuce  
พิซซ่าซีฟู้ด


**BURRATA PIZZA**   **540**  
Fresh tomato sauce, roasted tomatoes,  
sundried tomatoes, fresh basil & oregano  
พิซซ่าบุรรัต้าชีส



**BRESEOLA PIZZA**   **445**  
House cured bresaola, fresh rocket, parmesan  
cheese, tomato sauce  
พิซซ่าเนื้อเบซีโอสลา


**NAPOLI PIZZA**    **445**  
Fresh tomato sauce, fior de latte, anchovies,  
capers, black olive.  
พิซซ่านาโปลี


**CLASSIC PIZZA**   **380**  
Fresh tomato sauce, fior di latte, mozzarella,  
oregano, basil  
พิซซ่าคลาสสิก


## DESSERT



**RED VELVET CAKE**  **180**  
Red velvet cake with vanilla  
mascarpone frosting  
เค้กเรดเวลเวท

**STRAWBERRY RHUBARB TART**   **220**  
Strawberry rhubarb tart, Italian  
meringue, Lime zest  
ทาร์ตรูบาร์บสตรอเบอร์รี่

**BLUEBERRY CHEESECAKE**  **220**  
Blueberry cheese cake, White  
chocolate, Blueberry filling  
บลูเบอร์รี่ชีสเค้ก

**BLACK FOREST CAKE**  **230**  
Black forest cake, Cherry & Kirsh,  
Chocolate glaze, Amarena cherries  
เค้กแบล็คฟลอเรสท์

**MATCHA CHOCOLATE CAKE**   **240**  
Matcha mousse , Japanese black bean,  
Matcha glaze, Chestnut filling, Vanilla  
sponge  
เค้กชาเขียว ช็อคโกแลต

**RED BERRY CHOUX CRAQUELIN**   **240**  
White chocolate whipped ganache,  
Pistachio, Red berries coulis, lime zest  
เรดเบอร์รี่ซูว์



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## BEER

Singha	195
Chang	195
Heineken	200
Corona	295
Andaman dark ale	295
Jone ha ros milk shake IPA	295

## DRAUGHT BEER

Draught Hanza IPA	295
Draught Say Play lager IPA	295

## NON-ALCOHOLIC DRINKS

### JUICE / BLENDED 220/ 245

Watermelon, Pineapple, Orange,  
Mango,  
Fresh coconut

### ARTESIAN SOFT DRINKS 250 (FEVER TREE)

Indian tonic, Mediterranean tonic,  
elder flower tonic, ginger ale, soda

### SOFT DRINKS 155

Coca - cola, coca - cola light,  
coca - cola zero, sprite

### WATER

Acqua Panna 145/295  
250ml | 750ml

San Pellegrino 145/295  
250ml | 750ml

## BEANS & LEAVES

### ILLY COFFEE

Single shot	165
Hot chocolate	
Double espresso,	195
Latte, cappuccino	200

### RONNEFELDT TEA 185

English Breakfast, Earl Grey,  
Darjeeling Chamomile, Peppermint,  
Green tea

### SMOOTHIES 250

Strawberry milk shake  
Vanila milk shake  
Coffee frappe



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## CRAFT COCKTAILS

### WATERMELON SPRITZ

Premium vodka, watermelon acid, oleo sacharum, prosecco

### SELTZER

El jimador blanco, homemade orange sousvide liqueur, pomelo syrup, citric acid, celery bitter, black salt, prosecco

### ELDERFLOWER NEGRONI

Monsoon silver floral gin, Campari, Americano cocchi blanco, elder flower, olive brine, creole bitter, citrus acid

### SANEHA

Anchan jasmine floral rum, star anise cordial, tonic

### CUCUMBER SMASH

Cucumber vodka, homemade local green tea liqueur, pineapple syrup, lime, egg white, tonic

### JUNGCEYLON JUNGLE

Lang ley gin, golden falernum, Phuket fermented milk, roasted coconut cordial, Phuket pineapple shrub

### MEDICINE

Nusa cana tropical, homemade local green tea liqueur, Malibu, cannabis pandan syrup, pineapple, saline solution, coconut bitter

### SMOKED CARNE

Bresaola tequila sousvide, homemade gravy cordial, charcoal jungle black syrup, pepper, beef BBQ skewer

### SUMMER BERRIES SANGRIA

Tropical rum, cabernet sauvignon, mixed berries, homemade cinnamon syrup, apple, orange

## WINES BY THE GLASS

### SPARKLING

V8+ Prosecco Brut Millesimato "CARLO

### ROSE WINE

Chateau Routas, AOC Provence Rose ,France

Planeta Rose Sicilia IGT, Sicily, Italy

### WHITE WINE

MAPU Reserva , Sauvignon Blanc ,Chile

Chateau Roubie Picpoul de Pinet, Languedoc, France

Villa Sandi Pinot Grigio, Veneto, Italy

Vass felix , Chardonnay Margaret River, Austarlia

### RED WINE

MAPU Reserva Cabernet Sauvignon, Chile

Wither Hill Pinot Noir, Marlborough, New Zealand

Anakena, Merlot, Central Valley, Chile

Glass 125ml  
Bottle 750ml

450 2,650

550 2,650

450 2,200

390 1,850

550 2,650

450 2,100

660 3,300

390 1,850

520 2,600

470 2,400

## 0 % PROOF

### 333 ESSENCE

Monsoon oolong breeze tea, herbal citrus cordial, elder flower, lemongrass acid, soda

### THE LYBERRIES

Lychee, basil, mixed berry, soda

### WATERMELON MINT

Watermelon, longan honey, lime, mint

### DETOX GREEN

Celery, carrot, green apple, grape, cucumber

### MARIAN BREZZE

Marian plum, passion fruit, orange, banana

### POMEGRANATE HONEY

Pomegranate , wild honey, lime

### 333 IS SERVED

Strawberry puree, peach puree, homemade salted caramel, green apple, ginger ale

## HOMEMADE BREWS

### PINEAPPLE CIDER

Fresh Phuket pineapple, basil, apple, wild honey, icing sugar, wine yeast

### THAPECHE

Phuket pineapple, local black paper, Jinda chili, cinnamon, ginger, brown sugar



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## SPIRITS GIN

Langley's London dry	395
Kanoshizuku craft Japanese	495
Broker's premium pink	490
Canaima amazonain	495
Stranger & Son	585
Hendrick's	645

## RUM

Nusa cana spiced	335
Nusa cana tropical island	355
Diplomatico planas	350
Plantation grand reserve 5 YO	450
Angostura Aged 5 YO	465
Dictador 12 YO solera system	550
Dictador 20 YO solera system	565

## VODKA

Stolichnaya premium	355
Sobieski estate	435
Belverdere	465
Grey goose	490
Iron balls	535
Stolichnaya elit ultra luxury	605

## TEQUILA & MEZCAL

Kah bianco	395
SE busca joven	595
SE busca reposado	625
Herradura blanco sauve	645
Cenote blanco	715




## WHISKEY & BOURBON

Maker's mark	465
Monkey shoulder	505
Glenfiddich 15 YO	625
Glenlivet 18 YO	885

## BRANDY & COGNAC

Vecchia Romagna	505
Camus VSOP elegance	605
Camus XO elegance	950



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## CHAMPAGNE

NV	Drappier Carte d'Or Brut	6,000
NV	Nicolas Feuillatte , Brut	6,300
NV	Bollinger, Premium Cuvee, Brut	9,600
NV	Nicolas Feuillatte Magnum 1.5 L.	13,500
NV	Nicolas Feuillatte Double Magnum 3 L.	26,000

## SPARKLING

NV	Berlucchi '61 Franciacorta Brut DOCG, Lombardy	3,500
NV	Ferrari, Maximum Brut Trento DOC	3,850
2017	Paracombe ,Adelaide Hills Pinot Noir - Chardonnay Aустarlia	3,400

## WHITE WINE

FRANCE		
2018	Pascal Jolivet, Blanc Fumé, Pouilly-Fumé , Loire	5,200
2020	Domaine Testut Chablis Vieilles Vignes ,Burgundy	4,250
ITALY		
2021	Livio Felluga Pinot Grigio DOC Friuli-Venezia Giulia	3,200
2017	Castello di Pomino Bianco DOC Tuscany	4,300

## CHAMPAGNE ROSE

NV	Lombard Extra Brut Premier Cru Rose	6,000
NV	Phillipponnat Royale Reserve Rose Brut	8,700
NV	Billecart Brut Rose Magnum 1.5 L.	22,500

## ROSE WINE

FRANCE		
2021	Miraval, Cotes de Provence Rose	3,500
2021	Chateau d'Esclans, Whispering Angel Rose	3,300
ITALY		
2018	Alie Rose Ammiraglia Tuscany IGT	3,450
2018	Alie Rose Ammiraglia Tuscany IGT, Italy Magnum 1.5 L.	7,500

## SPAIN

2021	Telmo Rodriguez ,Gaba do Xil O Barreiro,Galicia	3,950
2020	Uvas Felices 'Fenomenal' Verdejo , Rueda	3,000

## AUSTRIA

2018	Weingut Knoll Grüner Veltliner Federspiel Loibner, Wachau	3,850
2018	Weingut Rabl Gelber Muskateller, Kamptal	3,100

## CHILE

2019	Gran Valiente Superior Chardonnay , Central Valley	1,950
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## WHITE WINE

### AUSTRIA

2018	Weingut Knoll Grüner Veltliner Federspiel Loibner, Wachau	3,850
2018	Weingut Rabl Gelber Muskateller, Kamptal	3,100

### CHILE

2019	Gran Valiente Superior Chardonnay , Central Valley	1,950
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### NEW ZEALAND

2020	Te Mata Estate Chardonnay Hawk's Bay	2,750
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### SOUTH AFRICA

2020	Two Oceans, Sauvignon Blanc	1,950
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## RED WINE

### SPAIN

2020	Telmo Rodriguez Rioja ,Corriente	3,900
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