

# LUNCH MENU

🕒 11:00 - 16:00



## SNACKS & APPETIZERS

**Cobb Salad** 330  
Chopped romaine lettuce, tomato, bacon, BBQ chicken, egg, avocado, chives, blue cheese & red wine vinaigrette (A, D, E, P)

**Smoked Chicken Wings - 7 pcs** 320  
Thai spicy BBQ sauce, choice of blue cheese dip or ranch dip (D, E, F, G, S)

**Smoked Oyster Dip** 380  
Mini crackers (A, D, F, G, S, SH)

**Crunchy Pork Ribs** 380  
Alabama-On-Fire Sauce (D, E, F, G, P)

**BBQ Beef Balls with Roasted Bell Pepper Aioli** 390  
Crispy onion-peanut-spring onion crumble (B, E, G, F, N, S)

**Hush Puppies** 220  
Cherry tomato chutney (A, D, E, F, G, S)

## SOUPS & SANDWICHES

**Fire-Roasted Pumpkin & Hot Honey Flatbreads** 320  
Green hummus crispy haloumi cheese, pumpkin seeds & hot honey (D, G, N, V)

**Smashburgers** 460  
Double beef patties, bacon jam, pimento cheese, brioche bun (A, B, D, E, F, G, P, S)  
• Add-on: make it a triple patty burger 130

**Sweet Potato Pancakes** 390  
Pulled pork, butter, molasses (D, G, P)

**Korean Chicken Sandwich** 390  
Gochujang marinated chicken, spicy cucumber, kimchi mayonnaise, brioche bun (A, D, E, G, N, S, SE)

**Smoked Corn Chowder** 340  
Smoked corn & cream, grilled corn, parmesan cheese (D)

## MAIN PROTEINS

**Smoked Brisket 200G** 590  
Texas style seasoned and smoked (B, F, G, S)

**Smoked Brisket 400G** 1,090  
Texas style seasoned and smoked (B, F, G, S)

**Root Beer Beef Ribs** (6THB / gram)  
Root beer glazed beef ribs (B, F, G, S)

**Slow-Smoked Pork Ribs** 650  
Bacon-peanut crunch (F, G, N, P, S)

**Grilled Cauliflower Steak** 420  
Pink peppercorn dressing & smoked hummus (A, N, V, VG)

**Portuguese Peri Peri Chicken** 520  
Peri peri marinated baby chicken (A, G)

## SIDE DISHES

**Esquites with Chicharrón** (D, E, P) 90

**Cornbread** (D, E, G) 90

**BBQ Baked Beans** (B, F, G, N, P, S) 160

**Charred Broccoli with Almond** (G, N, V) 140

**Mixed Green Salad** (V) 90

**Grilled Zucchini** 120  
Thai basil BBQ sauce, coriander (G, F, S)

**Sautéed Baby Potatoes** 90  
Garlic butter (D)

## DESSERTS

**Mississippi Mudpie Brownies** (D, E, G) 240

**Lemongrass & Thai Tea Crème Brûlée.** 220  
(Table side show) (D)

**French-Toasted Donuts.** 240

**Dulce de Leche & Vanilla Ice Cream** (A, D, G, N)

## TIPSY TWIST

**S'mores Shake** (A, D, G, N) 270

**Bananarama Shake** (A, D, E, N) 270

**Mocha Shake** (A, D) 270

A = Alcohol | B = Beef | D = Dairy | E = Egg | F = Fish | G = Gluten | N = Nuts | P = Pork | S = Soy | SE = Sesame | SH = Shellfish | V = Vegetarian | VG = Vegan

All prices are in THB and are subject to 10% service charge and 7% VAT

ราคาอาหารและเครื่องดื่มยังไม่รวมค่าบริการ 10% และ ภาษีมูลค่าเพิ่ม 7%

## SPECIALTY COCKTAILS

Here are smoked-house-style key selling lines — darker, deeper, more craft-cocktail vibes:

	Glass
<b>Smokey Truffle</b> Earthy truffle wrapped in a slow, aromatic smoke. Chivas 12 Years Whisky, Truffle, Candied ginger and Honey, Smoking truffle scents	410
<b>Sawadee Sky</b> A bright Thai spirit lifted through a soft veil of smoke. Lanna vodka, Pineapple juice, Blue curacao and Cream of coconut	350
<b>Heart of Surawong</b> Rich, layered flavors forged in Surawong's smoky soul. Saneha Gin, Dry vermouth, Apple scents, Lime juice, Syrup and Soda	350
<b>The Siam Warrior</b> Spiced heat and bold smoke built for the brave. Sangvein (Thai sugar cane rum) from Supanburi, Tamarind syrup, Lime juice, Chili and Lemongrass infusion Dash of Angostura bitte, Red grenadine	350
<b>The Liberty Kiss</b> A smoky whisper of freedom—light, warm, unforgettable. 400 Conejos Espadin Mezcal, Artesanal	350
<b>5 Spices Mojito</b> Thai spices ignited with a cool, smoked twist. Chalong Bay Sweet Basil (Rum), 5 Spice Honey water ingredients: Honey, Water, Szecuan Pepper, Cinnamon, Cloves, Nutmeg(grated), Fennel Seeds and Star Anise	350
<b>The Deckles Cut</b> Clean cuts of flavor sharpened by a signature house smoke. Bourbon, Smoked Maple, Charred Orange.	350
<b>Ash &amp; Amber</b> Deep ash, warm amber—sweetness glowing through the smoke. Mezcal, Coffee Liqueur, Vanilla Smoke.	350

## CLASSIC COCKTAILS

	Glass
<b>Aperol Spritz</b> Aperol, Prosecco, Soda	320
<b>Old Fashioned</b> Bulleit, Sugar, Angostura, Orange bitters	320
<b>Margarita</b> Jose Cuervo Tequila, Cointreau, Simple syrup, Lime	320
<b>Bloody Mary</b> Ketel One Vodka, Tomato Juice, Tabasco sauce, Worcestershire, Salt & Pepper	320

	Glass
<b>Cosmopolitan</b> Cosmopolitan, Cointreau, Lime juice & Cranberry Juice	320
<b>Espresso Martini</b> Ketel One Vodka, Kahlúa, Espresso, Simple syrup	320
<b>Long Island Ice Tea</b> Vodka, Gin, Tequila, Rum, Triple sec, Lemon juice, Simple syrup, Cola	320
<b>Martini</b> Gin or Vodka, Dry vermouth	320
<b>Mojito</b> Bacardi Carta Blanca, Mint, Sugar, Soda	320
<b>Moscow Mule</b> Vodka, Ginger beer, Lime juice	320
<b>Negroni</b> Gin, Sweet vermouth, Campari	320
<b>Whiskey Sour</b> Bulleit Bourbon, Lemon juice, Simple syrup, Egg White	320
<b>Vesper Martini</b> Gin, Vodka, Lillet Blanc	320
<b>Daiquiri</b> Havana 3 Years Rum, Lemon juice, Simple syrup	320

## SOBER SIPS

	Glass
<b>Virgin Mojito</b> Fresh Mint Leaves, Sugar, Lime Wedges, Soda Water	280
<b>Shirley Temple</b> Ginger ale, Grenadine, Maraschino cherry	280
<b>Arnold Palmer</b> Tea, Lemonades	280
<b>Cucumber Cooler</b> Cucumber, Lime, Tonic Water	280
<b>Fruit Punch</b> Orange juice, Pineapple juice, Lime juice, Simple Syrup	280

## TONIC

<b>Franklin &amp; Sons Light Indian Tonic</b>	150
<b>Franklin &amp; Sons Mallorcan Tonic</b>	150
<b>Franklin &amp; Sons Elderflower &amp; Cucumber Tonic</b>	150
<b>Franklin's &amp; Son Ginger Beer</b>	150

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## CIDER

Raspberry & BlackBerry	260
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## KOMBUCHA

Honey Lemon Hops	240
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## BEER

	Bottle
Singha	180
Leo	180
Heineken	180
Asahi	180
Corona Extra	240
Chalawan 330 ml	260
Andaman 330ml	260
Chatri 330 ml	260

## BEER DRAFT

Crispy Boy 330 ml. 	300
Heineken 330 ml.	280

## SPIRITS

### VODKA

	Glass	Bottle
Lanna (Chiangmai)	240	3,600
Ketel One	240	3,600
Tito's Handmade	240	3,600
Ciroc	340	5,100
Belvedere	340	5,100
Grey Goose	340	5,100
White Nights	240	5,280

### GIN

	Glass	Bottle
Saneha	240	3,600
Tanqueray	240	3,600
Bombay Sapphire	240	3,600
Plymouth	300	4,500
Hendricks	340	5,100
Monkey 47 Schwarzwald	360	5,400
Strange Luv Dry	280	4,200
Strange Luv Pink	280	4,200

### RUM

	Glass	Bottle
Sangvien	240	2,400
Chalong Bay	240	2,400
Phraya Elements	280	3,600
Havana Club 3 yrs	280	3,600
Havana Club 7 yrs	320	4,800
Colonist Black	280	4,200
Shack Super Spiced	350	5,250
Shack Rum Honey	350	5,250
Kraken Black Spiced	350	5,250
Bacardi	280	4,200
Captain Morgan	280	4,200

### APERITIF / DIGESTIVE

	Glass	Bottle
Aperol	240	
Campari	240	
Amaro Montenegro	240	3,600
Lillet Blanc	240	3,600
Lillet Rosé	240	3,600
Pernod	240	3,600

### BRANDY / COGNAC

	Glass	Bottle
Regency	240	850
Hennessy V.S.O.P	440	6,700

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<b>LIQUEUR</b>	<b>Glass</b>	<b>Bottle</b>	<b>JAPANESE WHISKY</b>	<b>Glass</b>	<b>Bottle</b>
Cointreau	280		Hibiki Harmony	850	12,500
Kahlúa Coffee	280		<b>BOURBON</b>	<b>Glass</b>	<b>Bottle</b>
Disaronno Originale	240		Bulleit Bourbon	280	4,200
Heering Cherry	380		Wild Turkey 81	320	3,900
Midori Melon	240		Wild Turkey 101	580	7,400
Jagermeister	240		<b>TEQUILA</b>	<b>Glass</b>	<b>Bottle</b>
Baileys Original Irish Cream	240		Jose Cuervo Silver	240	3,600
Creme De Cassis De Dijon	240		Patrón Silver	450	5,600
Frangelico	240		Don Julio Reposado	480	7,400
Malibu	280	4,200	<b>MEZCAL</b>	<b>Glass</b>	<b>Bottle</b>
<b>PISCO</b>	<b>Glass</b>	<b>Bottle</b>	400 Conejos Joven	360	5,400
Demonio De Los Andes	320	4,800	Creyente	480	7,400
<b>BLENDED WHISKY</b>	<b>Glass</b>	<b>Bottle</b>	<b>COFFEE</b>		
Chivas Regal 12 yrs	280	4,200	<b>CLASSIC Beans Sarnies</b>	<b>Hot</b>	<b>Cold</b>
Chivas Regal 18 yrs	480	7,400	Espresso	120	
Johnnie Walker Black Label	280	5,120	Double Espresso	160	
Monkey Shoulder	320	5,760	Piccolo	120	
Moonshine Scotch	320	5,760	Americano	140	150
<b>SINGLE MALT</b>	<b>Glass</b>	<b>Bottle</b>	Latte	140	150
Glenfiddich 12	380	5,600	Cappuccino	140	150
Glenfiddich 15	600	7,500	Flat White	140	150
Singleton of Dufftown 12 yrs	340	5,100	Mocha	140	150
Balvenie Double Wood	580	7,300	Chocolate	150	160
Macallan 12 yrs Double Cask	780	12,000	Matcha Green Tea	150	160
Talisker 10 yrs	580	7,300	<b>CLASSIC illy </b>		<b>Bottle</b>
<b>TENNESSEE WHISKY</b>	<b>Glass</b>	<b>Bottle</b>	illy Cold Brew		180
Jack Daniel's	280	3,600			
<b>RYE</b>	<b>Glass</b>	<b>Bottle</b>			
Bulleit Rye	340	5,100			

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## TEA VOYAGE

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English Breakfast Ceylon	120
Earl Grey Ceylon FBOP	120
Highland Oolong	120
Green Peppermint Organic	120
Aromatic Lemongrass	120
Thai Bael Fruit & Ginger	120

## JUICES

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Coconut	150
Orange	120

## HERBAL DRINKS

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	Glass
Artichoke	60
Anchan	60
Lemongrass	60
Pandan	60

## WATER

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Rynn Still water (Carafe)	60
Rynn Still water (Refill)	70
Rynn Sparkling water (Carafe)	70
Rynn Sparkling water (Refill)	90

## CARBONATED DRINKS

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Coke	80
Coke zero	80
Sprite	80
Sprite zero	80
Schweppes Tonic	80
Schweppes Ginger Ale	80
Schweppes Soda	80

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# DINNER MENU

🕒 16:00 – 23:00



## SNACKS & APPETIZERS

<b>Cobb Salad</b> 330 Chopped romaine lettuce, tomato, bacon, BBQ chicken, egg, avocado, chives, blue cheese & red wine vinaigrette (A, D, E, P)	<b>Smoked Oyster Dip</b> 380 Mini crackers (A, D, F, G, S, SH)
<b>Smoked Chicken Wings - 7 pcs</b> 320 Thai spicy BBQ sauce, choice of blue cheese dip or ranch dip (D, E, F, G, S)	<b>Crunchy Pork Ribs</b> 380 Alabama-On-Fire Sauce (D, E, F, G, P)
<b>BBQ Loaded Nachos</b> 320 Corn chips, guacamole, cheddar cheese sauce, sour cream, salsa fresca & pickled jalapeños (D, F, G, S)	<b>BBQ Beef Balls with Roasted Bell Pepper Aioli</b> 390 Crispy onion-peanut-spring onion crumble (B, E, G, F, N, S)
<b>Add-ons:</b> <ul style="list-style-type: none"><li>• Pulled Pork (P) 160</li><li>• Brisket (B) 210</li></ul>	<b>Brisket Egg Rolls</b> 340 Cheddar cheese, smoked potato (B, D, E, G)
<b>NY Buffalo Chicken Dip</b> 280 Celery stalks, nacho chips (D, E, F, G, S)	<b>Hush Puppies</b> 220 Cherry tomato chutney (A, D, E, F, G, S)
	<b>Oyster Flambadou</b> 520 Pork fat, nduja, pickled celery, pumpkin gel (A, P, SH)

## SOUPS & SANDWICHES

<b>Fire-Roasted Pumpkin &amp; Hot Honey Flatbreads</b> 320 Green hummus crispy haloumi cheese, pumpkin seeds & hot honey (D, G, N, V)	<b>Sweet Potato Pancakes</b> 390 Pulled pork, butter, molasses (D, E, F, G, P, S)
<b>Smashburger</b> 460 Double beef patties, bacon jam, pimento cheese, brioche bun (A, B, D, E, F, G, P, S)	<b>Korean Chicken Sandwich</b> 390 Gochujang marinated chicken, spicy cucumber, kimchi mayonnaise, brioche bun (A, D, E, G, N, S, SE)
<b>Add-ons:</b> make it a triple patty burger 130	<b>Smoked Corn Chowder</b> 340 Smoked corn & cream, grilled corn, parmesan cheese (D)
<b>Brisket Cheeseburger On Fire!</b> 590 Ground & smoked brisket burger, flaming cheese sauce (A, B, D, E, G)	

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## MAIN PROTEINS

**Smoked Brisket 200G** 590  
Texas style seasoned and smoked (B, F, G, S)

**Smoked Brisket 400G** 1,090  
Texas style seasoned and smoked (B, F, G, S)

**Root Beer Beef Ribs** (6THB/gram) 650  
Root beer glazed beef ribs (B, F, G, S)

**Slow-Smoked Pork Ribs** 650  
Bacon-peanut crunch (F, G, N, P, S)

**Grilled Lobster** 2,800  
Yuzu-bacon vinaigrette, crab cake (D, E, F, G, P, S, SH)

**Grilled Cauliflower Steak** 420  
Pink peppercorn dressing & smoked hummus (A, N, V, VG)



## SIDE DISHES

**Esquites with Chicharrón** (D, E, P) 90

**Cornbread** (D, E, G) 90

**BBQ Baked Beans** (B, F, G, N, P, S) 160

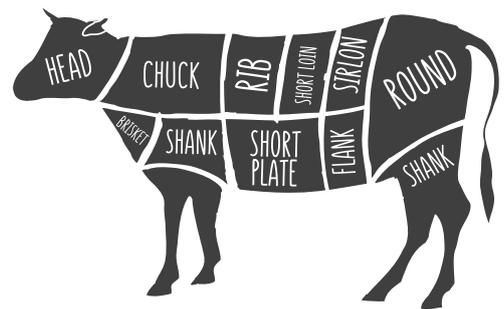
**Louisiana cajun shrimp Mac 'n Cheese** (G, D, SH) 190

**Charred Broccoli with Almond** 140  
(G, N, V)

**Mixed Green Salad** (V) 90

**Grilled Zucchini** 120  
Thai basil BBQ sauce, coriander (G, F, S)

**Sautéed Baby Potatoes** 90  
Garlic butter (D)



**Hot Honey Candied Bacon Ribs** 480  
**300 Gram**  
Fennel-zucchini slaw (A, P)

**Grilled Mediterranean Style Seabass** 720  
Whole seabass (F, N, G, S)

**Portuguese Peri Peri Chicken (Half Chicken)** 520  
Peri peri marinated baby chicken (A, G)

## DESSERTS

**Mississippi Mudpie Brownies** 240  
(D, E, G)

**Lemongrass & Thai Tea-Crème Brûlée.** (Table side show) (D) 200

**Fried Hand Pie** (A, D, E, G) 220

**S'mores Skillets** (A, D, G, N) 350

**French-Toasted Donuts, Dulce de Leche & Vanilla Ice Cream** 240  
(E, D, G, N)

## TIPSY TWIST

**S'mores Shake** (A, D, G, N) 270

**Bananarama Shake** (A, D, E, N) 270

**Mocha Shake** (A, D) 270

A = Alcohol | B = Beef | D = Dairy | E = Egg | F = Fish | G = Gluten | N = Nuts | P = Pork | S = Soy |  
SE = Sesame | SH = Shellfish | V = Vegetarian | VG = Vegan

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## SPECIALTY COCKTAILS

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<b>Sawadee Sky</b> A bright Thai spirit lifted through a soft veil of smoke. Lanna vodka, Pineapple juice, Blue curacao and Cream of coconut	350
<b>Heart of Surawong</b> Rich, layered flavors forged in Surawong's smoky soul. Saneha Gin, Dry vermouth, Apple scents, Lime juice, Syrup and Soda	350
<b>The Siam Warrior</b> Spiced heat and bold smoke built for the brave. Sangvein (Thai sugar cane rum) from Supanburi, Tamarind syrup, Lime juice, Chili and Lemongrass infusion Dash of Angostura bitte, Red grenadine	350
<b>The Liberty Kiss</b> A smoky whisper of freedom—light, warm, unforgettable. 400 Conejos Espadin Mezcal, Artesanal	350
<b>5 Spices Mojito</b> Thai spices ignited with a cool, smoked twist. Chalong Bay Sweet Basil (Rum), 5 Spice Honey water ingredients: Honey, Water, Szecuan Pepper, Cinnamon, Cloves, Nutmeg (grated), Fennel Seeds and Star Anise	350
<b>The Deckles Cut</b> Clean cuts of flavor sharpened by a signature house smoke. Bourbon, Smoked Maple, Charred Orange.	350
<b>Ash &amp; Amber</b> Deep ash, warm amber—sweetness glowing through the smoke. Mezcal, Coffee Liqueur, Vanilla Smoke.	350

## CLASSIC COCKTAILS

	<b>Glass</b>
<b>Aperol Spritz</b> Aperol, Prosecco, Soda	320
<b>Old Fashioned</b> Bulleit, Sugar, Angostura, Orange bitters	320
<b>Margarita</b> Jose Cuervo Tequila, Cointreau, Simple syrup, Lime	320
<b>Bloody Mary</b> Ketel One Vodka, Tomato Juice, Tabasco sauce, Worcestershire, Salt & Pepper	320

	<b>Glass</b>
<b>Cosmopolitan</b> Cosmopolitan, Cointreau, Lime juice & Cranberry Juice	320
<b>Espresso Martini</b> Ketel One Vodka, Kahlúa, Espresso, Simple syrup	320
<b>Long Island Ice Tea</b> Vodka, Gin, Tequila, Rum, Triple sec, Lemon juice, Simple syrup, Cola	320
<b>Martini</b> Gin or Vodka, Dry vermouth	320
<b>Mojito</b> Bacardi Carta Blanca, Mint, Sugar, Soda	320
<b>Moscow Mule</b> Vodka, Ginger beer, Lime juice	320
<b>Negroni</b> Gin, Sweet vermouth, Campari	320
<b>Whiskey Sour</b> Bulleit Bourbon, Lemon juice, Simple syrup, Egg White	320
<b>Vesper Martini</b> Gin, Vodka, Lillet Blanc	320
<b>Daiquiri</b> Havana 3 Years Rum, Lemon juice, Simple syrup	320

## SOBER SIPS

	<b>Glass</b>
<b>Virgin Mojito</b> Fresh Mint Leaves, Sugar, Lime Wedges, Soda Water	280
<b>Shirley Temple</b> Ginger ale, Grenadine, Maraschino cherry	280
<b>Arnold Palmer</b> Tea, Lemonades	280
<b>Cucumber Cooler</b> Cucumber, Lime, Tonic Water	280
<b>Fruit Punch</b> Orange juice, Pineapple juice, Lime juice, Simple Syrup	280

## TONIC

<b>Franklin &amp; Sons Light Indian Tonic</b>	150
<b>Franklin &amp; Sons Mallorcan Tonic</b>	150
<b>Franklin &amp; Sons Elderflower &amp; Cucumber Tonic</b>	150
<b>Franklin's &amp; Son Ginger Beer</b>	150

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## CIDER

Raspberry & BlackBerry	260
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## KOMBUCHA

Honey Lemon Hops	240
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## BEER

	Bottle
Singha	180
Leo	180
Heineken	180
Asahi	180
Corona Extra	240
Chalawan 330 ml	260
Andaman 330ml	260
Chattri 330 ml	260

## BEER DRAFT

Crispy Boy 330 ml. 	300
Heineken 330 ml.	280

## SPIRITS

VODKA	Glass	Bottle
Lanna (Chiangmai)	240	3,600
Ketel One	240	3,600
Tito's Handmade	240	3,600
Ciroc	340	5,100
Belvedere	340	5,100
Grey Goose	340	5,100
White Nights	240	5,280

GIN	Glass	Bottle
Saneha	240	3,600
Tanqueray	240	3,600
Bombay Sapphire	240	3,600
Plymouth	300	4,500
Hendricks	340	5,100
Monkey 47 Schwarzwald	360	5,400
Strange Luv Dry	280	4,200
Strange Luv Pink	280	4,200

RUM	Glass	Bottle
Sangvien	240	2,400
Chalong Bay	240	2,400
Phraya Elements	280	3,600
Havana Club 3 yrs	280	3,600
Havana Club 7 yrs	320	4,800
Colonist Black	280	4,200
Shack Super Spiced	350	5,250
Shack Rum Honey	350	5,250
Kraken Black Spiced	350	5,250
Bacardi	280	4,200
Captain Morgan	280	4,200

APERITIF / DIGESTIVE	Glass	Bottle
Aperol	240	
Campari	240	
Amaro Montenegro	240	3,600
Lillet Blanc	240	3,600
Lillet Rosé	240	3,600
Pernod	240	3,600

BRANDY / COGNAC	Glass	Bottle
Regency	240	850
Hennessy V.S.O.P	440	6,700

<b>LIQUEUR</b>	<b>Glass</b>	<b>Bottle</b>	<b>JAPANESE WHISKY</b>	<b>Glass</b>	<b>Bottle</b>
Cointreau	280		Hibiki Harmony	850	12,500
Kahlúa Coffee	280				
Disaronno Originale	240		<b>BOURBON</b>	<b>Glass</b>	<b>Bottle</b>
Heering Cherry	240		Bulleit Bourbon	280	4,200
Midori Melon	380		Wild Turkey 81	320	3,900
Jagermeister	240		Wild Turkey 101	580	7,400
Baileys Original Irish Cream	240				
Creme De Cassis De Dijon	240		<b>TEQUILA</b>	<b>Glass</b>	<b>Bottle</b>
Frangelico	240		Jose Cuervo Silver	240	3,600
Malibu	280	4,200	Patrón Silver	450	5,600
			Don Julio Reposado	480	7,400
<b>PISCO</b>	<b>Glass</b>	<b>Bottle</b>			
Demonio De Los Andes	320	4,800	<b>MEZCAL</b>	<b>Glass</b>	<b>Bottle</b>
			400 Conejos Joven	360	5,400
<b>BLENDED WHISKY</b>	<b>Glass</b>	<b>Bottle</b>	Creyente	480	7,400
Chivas Regal 12 yrs	280	4,200			
Chivas Regal 18 yrs	480	7,400	<b>COFFEE</b>		
Johnnie Walker Black Label	280	5,120			
Monkey Shoulder	320	5,760	<b>CLASSIC Beans Sarnies</b>	<b>Hot</b>	<b>Cold</b>
Moonshine Scotch	320	5,760	Espresso	120	
			Double Espresso	160	
<b>SINGLE MALT</b>	<b>Glass</b>	<b>Bottle</b>	Piccolo	120	
Glenfiddich 12	380	5,600	Americano	140	150
Glenfiddich 15	600	7,500	Latte	140	150
Singleton of Dufftown 12 yrs	340	5,100	Cappuccino	140	150
Balvenie Double Wood	580	7,300	Flat White	140	150
Macallan 12 yrs Double Cask	780	12,000	Mocha	140	150
Talisker 10 yrs	580	7,300	Chocolate	150	160
			Matcha Green Tea	150	160
<b>TENNESSEE WHISKY</b>	<b>Glass</b>	<b>Bottle</b>	<b>CLASSIC illy</b> 		<b>Bottle</b>
Jack Daniel's	280	3,600	illy Cold Brew		180
<b>RYE</b>	<b>Glass</b>	<b>Bottle</b>			
Bulleit Rye	340	5,100			

All prices are in THB and are subject to 10% service charge and 7% VAT  
 ราคาอาหารและเครื่องดื่มยังไม่รวมค่าบริการ 10% และ ภาษีมูลค่าเพิ่ม 7%

## TEA VOYAGE

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English Breakfast Ceylon	120
Earl Grey Ceylon FBOP	120
Highland Oolong	120
Green Peppermint Organic	120
Aromatic Lemongrass	120
Thai Bael Fruit & Ginger	120

## JUICES

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Coconut	150
Orange	120

## HERBAL DRINKS

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	Glass
Artichoke	60
Anchan (Butterfly pea)	60
Lemongrass	60
Pandan	60

## WATER

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Rynn Still water (Carafe)	60
Rynn Still water (Refill)	70
Rynn Sparkling water (Carafe)	70
Rynn Sparkling water (Refill)	90

## CARBONATED DRINKS

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Coke	80
Coke zero	80
Sprite	80
Sprite zero	80
Schweppes Tonic	80
Schweppes Ginger Ale	80
Schweppes Soda	80

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