



BEVERAGE MENU

Updated 2025

UP & ABOVE BAR SIGNATURE COCKTAILS

Crafted with precision and inspired by the essence of Japan and Thailand.

COCO HIGHBALL 490

A light and refreshing highball with tropical coconut aromas and a crisp finish.

Daiyame Imo Shochu | Coconut Pandan Cordial | Soda Water | Coconut Essence

MANGO SOUR 490

A velvety, tangy delight, inspired by Thailand's beloved mango sticky rice.

Pisco | Yogurt Sake | Mango Sticky Rice Cordial | Fresh Yuzu

SAKURA OLD FASHIONED 490

A refined take on a classic, infused with floral sakura and rich oak undertones.

Phraya Gold Rum | Sakura Sake | Smoked Oak Cordial | Sakura Bitters

PINEAPPLE SAKETINI 490

A vibrant fusion of sake and vodka, balanced with citrus and tropical fruit.

Sake Junmai | Absolut Vodka | Lime Cordial | Fresh Pineapple | Sakura Bitters

SUKI-YO JULEP 550

A fragrant twist on the julep, highlighting Japanese whisky and Thai florals.

Chivas Mizunara | Roselle Cordial | Thai Basil Leaf

CHA RUK 550

A bold and creamy blend of gin, Thai tea, and rich yuzu-infused foam.

Ki No Bi Gin | Kahlúa | Thai Tea Cordial | Hokkaido Milk Yuzu Foam

BARA OKURA 590

Elegant and floral, where tequila meets delicate rose and sakura tea.

Olmecca Altos | Rose Cordial | Sakura Black Tea | Soda Water

SHISO SPRITZ 590

A vibrant and herbaceous spritz with a refreshing citrusy finish.

Shiso Sake | Aperol | Yuzu Bitters | Sparkling Wine

'Make it Royal' 1,200

Upgrade your Shiso Spritz with Veuve Clicquot Champagne

CLASSICS COCKTAILS

MARGARITA

450

A Mexican classic, blending tangy citrus and tequila for a fiesta in every sip.

Olmecca Gold | Cointreau | Lime Juice | Simple Syrup

WHISKY SOUR

450

A smooth whiskey cocktail with a tangy twist, perfect for those who love balance.

*Wild Turkey Bourbon | Lime Juice | Egg White | Simple Syrup
Angostura Bitter*

MOJITO

450

A Cuban favorite with minty, citrusy freshness, once Hemingway's drink of choice.

Havana Club 3 | Mint | Lime Juice | Sugar | Soda Water

PISCO SOUR

450

A South American classic with a playful rivalry over its origins—refreshing and tangy.

Pisco | Lime Juice | Simple Syrup | Angostura Bitter

DAIQUIRI

450

A simple, cool Cuban cocktail, perfect for those who like their drinks

Havana Club 3 | Cointreau | Lime Juice | Simple Syrups

TOM COLLINS

450

A bubbly, effervescent drink with citrus and soda, light and refreshing.

Beefeater Gin | Lime Juice | Simple Syrup | Soda Water

VODKA GIMLET

450

A crisp, simple cocktail, rumored to be created by British naval officers as a cure for scurvy.

Absolut Vodka | Lime Juice | Simple Syrup

NEGRONI

490

An Italian classic with a bold, bitter twist that has become a favorite among cocktail connoisseurs.

Beefeater Gin | Campari | Cinzano 1757 Rosso

MANHATTAN

490

A timeless cocktail created in the 1860s at the Manhattan Club, blending bourbon and bitters for a rich, New York-inspired classic.

Wild Turkey Bourbon | Cinzano 1757 Rosso | Angostura Bitter

APEROL SPRITZ

550

An Italian favorite, light, bubbly, and bittersweet—perfect for sunny afternoons.

Aperol | Soda Water | Sparkling Wine

UMESHU KOTSUZUMI PLUM TONIC BAISHIN

By the jar 1.5L

6,200

By the carafe 180ml

770

The Umeshu is a Japanese liquor obtained from the maceration of the ume (plum still unripe and green) in shōchū with the addition of cane sugar crystallized. It has a sweet flavour, slightly bitter, and a content of alcohol of 18-19 degrees.

The plums used for this type of liquor are among the most precious of Japan. They come mainly from Wakayama (Kishu). Among these, the Nankou Ume, plum by fleshy pulp and the bone small.

Umeshu On the Rocks (pronounced umeshu rokku), Umeshu Sour (pronounced umeshu Sawa), Umeshu Tonic (with 2 / 3 of tonic water) and Umeshu Soda (with 2/3 of sparkling water) are very popular variants of this drink. A custom fashion among the young people is to mix this liqueur with green tea (o-cha).

純米酒テイスティング | JUNMAI EXPERIENCE (30 ml. of each sake)

595

Embrace the essence of purity with every sip of our Junmai Experience. Let the delicate notes of each Junmai sake unfold on your palate, as their subtle elegance dances across your taste buds and takes you on an exquisite sake journey to awaken your senses.

梵 特選純米大吟醸

Born, Tokusen, Junmai Daiginjo

山田錦 Yamada-Nishiki (Polishing 38%)

鳥取県・Fukui Prefecture

小左衛門 純米吟醸 備前雄町

Kozaemon, Junmai Ginjo

備前御町 Bizen-Omachi (Polishing 55%)

長野県・Gifu Prefecture

手取川 山廃仕込 純米

Tedorigawa, Yamahai Jikomi Junmai

米：山田錦、五百万石 Yamada-Nishiki

Gohyaku-Mangoku (Polishing 60%)

石川県・Ishikawa Prefecture

リキュールのテイスティングコース | LIQUOR DISCOVERY (30 ml. of each liquor)

430

Embark on a captivating voyage of Japanese Liqueur Discovery, where the tantalizing flavors of Yuzu, Plum and Apple unite to create an extraordinary sensory experience. Let this enchanting fusion transport you to the heart of Japan, unveil the hidden treasures of the East and indulge in the art of Discovery.

小左衛門 始祿 純米ゆず酒

Kozaemon Shiroku Junmai Yuzu Sake

岐阜県・Gifu Prefecture

中野BC 紀州 赤い梅酒

Nakano BC Kishuu Akai Umeshu

和歌山県・Wakayama Prefecture

余市りんごのお酒

Yoichi Ringo-no-Osake

奈良県・Nara Prefecture

BEER SELECTION

DRAUGHT

Chang (330ml)	280
Chang (500ml)	420
Sapporo (330ml)	350
Sapporo (500ml)	420

BOTTLE

Chang Classic	220
Chang Cold Brew (320ml)	220
Singha	250
Asahi	250
Heineken	250

NON-ALCOHOLIC

Heineken	200
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MOCKTAILS

TEA TONIC

Sakura Tea Cordial Tonic Water	300
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MANGO MINT

Mango Sticky Rice Cordial Mint Soda Water	300
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LONGAN SPRITZ

Longan Cordial Thai Basil Soda Water	300
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FRESH JUICES AND SHAKES

Young Coconut Lime Orange Mango Pineapple Watermelon Banana Japanese Melon	250
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WHISKY

SINGLE MALT SCOTCH SCOTLAND		45ml	Bottle
Old Pulteney	Huddart	450	8,100
Old Pulteney	12 Year	490	8,100
Old Pulteney	15 Year	650	12,000
Old Pulteney	18 Year	1,600	27,000
Old Pulteney	1989	2,250	37,500
The Macallan	12 Year Double Cask	890	14,500
The Macallan	12 Year Sherry Oak	980	17,200
The Macallan	15 Year Double Cask	1,500	–
The Macallan	18 Year Double Cask	3,550	–
The Macallan	18 Year Sherry Oak	4,100	–
Glenfiddich	12 Year	450	7,100
Glenfiddich	15 Year	650	8,000
Glenfiddich	18 Year	750	9,500
Glen Grant	Arborealis	350	6,500
Glen Grant	10 Year	460	7,500
Glen Grant	12 Year	620	–
Glen Grant	18 Year	1,690	–
Balblair	12 Year	600	9,800
Balblair	15 Year	740	14,000
Balblair	18 Year	1,600	27,000
Ancnoc	12 Year	490	6,900
Ancnoc	18 Year	820	13,500
Ancnoc	24 Year	1,750	28,500
Bushmills	12 Year	590	9,900
Bushmills	16 Year	1,200	–
Founder's	12 Year	490	6,200
Talisker	10 Year	650	7,500
Glenfarclas	25 Year	3,350	–

THAILAND

Prakaan	Select Cask	550	9,000
Prakaan	Peated Malt	580	9,800
Prakaan	Double Cask	650	11,000

BLENDED SCOTCH

Johnnie Walker Black Label		390	4,600
Johnnie Walker Gold Label		450	6,800
Johnnie Walker Blue Label		1,750	–
Chivas Regal	12 Year	350	4,600
Chivas Regal	Extra	360	5,800
Chivas Regal	Mizunara	590	–
Chivas Regal	21 Year	1,550	–
Ballantine's	Finest	320	5,500
Ballantine's	30 Year	2,950	–

WHISKY

JAPANESE WHISKY

		45ml	Bottle
Kyoto	Red label	380	5,200
Kyoto	Kuro Obi	520	8,700
Kyoto	Murasaki Obi	580	–
Kaibutsu	Dragon	500	8,700
Kaibutsu	Monki	500	–
Suntory	Kakubin	390	3,500
Suntory	Chita	550	–
Yamazaki	Single Malt	1,450	–
Yamazaki	12 Year	1,850	–
Yamazaki	18 Year	8,200	–
Hakushu	Reserva	1,500	–
Hakushu	12 Year	1,800	–
Hibiki	Harmony	1,250	–
Akashi	White Oak	540	6,800
Kurayoshi	San-in	390	4,500
Kurayoshi	Sherry Cask	600	9,000
Kurayoshi	Single Malt	900	–
Kurayoshi	Sakura Cask	900	–
Nikka	The Barrel	660	9,400
Nikka	Taketsuru	790	13,000
Nikka	Yoichi	890	–
Nikka	Miyagikyo	890	–

BOURBON AND AMERICAN WHISKY

Jim Beam	Bourbon	380	3,800
Jim Beam Black	Bourbon	420	–
Wild Turkey	Bourbon	390	6,500
Wild Turkey	101	420	–
Wild Turkey	Rye	450	–
Maker's Mark	Bourbon	490	5,500
Maker's Mark	46	700	–
Woodford	Bourbon	650	–
Jack Daniel's	American	380	4,200
Jack Daniel's	Single Barrel	520	–

IRISH WHISKY

John Jameson	320	–
Bushmills Black	320	–

GIN		45ml	Bottle
Bulldog	England	390	–
Beefeater	England	390	–
Beefeater 24	England	390	–
Bombay	England	390	–
Tanqueray	England	420	–
Martin Miller	England	480	–
No.3 London	England	680	–
The Botanist	Scotland	490	–
Caorunn	Scotland	490	–
Hendrick's	Scotland	490	–
Four Pillar Day	Australia	520	–
Four Pillar Shiraz	Australia	520	–
Forty Spotted Classic	Australia	580	–
Forty Spotted Wild Rose	Australia	580	–
Forty Spotted Bush Honey	Australia	580	–
Iron Balls	Thailand	420	–
Tariser Dry	Southeast Asian	450	–
Tariser Pink	Southeast Asian	450	–
Bols Dutch	Genever	490	–
Roku	Japan	490	–
Sui	Japan	400	–
Ki No Bi Dry	Japan	490	–
Ki No Bi Sei	Japan	550	–
Senjyo Sakura	Japan	550	–
Monkey 47	Germany	600	–
Gunpowder	Ireland	590	–
Gunpowder Pineapple	Ireland	590	–
G'vine Floraison	France	490	–
G'vine Nouaison	France	550	–
G'vine Nouaison Reserve	France	650	–
G'vine Peche	France	550	–
Harahorn	Norway	550	–
Harahorn Cask Aged	Norway	590	–
Harahorn Pink	Norway	590	–
VODKA			
Tito's	USA	350	3,000
Skyy 90	USA	350	–
Skyy Nepture	USA	320	–
Abosolut	Sweden	350	–
Grey Goose	France	450	–
Belvedere	Poland	450	–
Valt	Scotland	560	–
Ketel One	Netherlands	450	–

RUM

		45ml	Bottle
Appleton Special	Jamaican	390	4,500
Appleton Reserve	Jamaican	400	–
Appleton Extra 12 Y	Jamaican	400	–
Mount Gay Eclipse	Barbados	350	4,500
Mount Gay Black	Barbados	380	4,900
Mount Gay Xo	Barbados	750	–
Kraken Black	Trinidad and Tobago	550	–
Bacardi Carta Blanca	Puerto Rico	350	–
Havana 3-Year-Old	Cuba	390	4,500
Havana 7-Year-Old	Cuba	550	–
Phraya Element	Thailand	350	–
Phraya Gold	Thailand	450	–
Phraya 8-Year-Old	Thailand	550	–
Mekhong	Thailand	350	–
Goslings	Bermuda	380	–
Ron Zacapa	Guatemala	650	9,900
Pyrat XO	Guyana	590	6,500

TEQUILA

Jose Cuervo	Silver	350	4,500
Jose Cuervo	Reposado	380	–
Olmecca	Reposado	380	–
Don Julio	Reposado	650	–
Patron	Sliver	450	8,000
Patron	Anejo	650	–
Herradura	Suprema	2,900	–
1800	Reposado	600	10,000
1800	Cristalno Anejo	800	–
Altos	Reposado	550	9,600
Altos	Anejo	650	–

MAZCAL

Montelobos	Tobala	450	7,200
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PISCO & CACHACA

Demonio	Peru	400	5,000
Kappa	Chile	450	–
Abelha Silver	Brazil	400	–

COGNAC

Hennessy	VSOP	560	9,600
Hennessy	XP	1,800	–
Hennessy	XO	6,200	–
Remy Martin	VSOP	560	9,600
Remy Martin	XO	1,450	–
Remy Martin	1738	750	–
Remy Martin	Louis XIII	19,000	–
Martell	XO	1,450	–

ARMAGNC

Sempe	XO	720	12,500
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APERITIFS | LIQUEURS

Cinzano 1757 Rosso	350
Cinzano 1757 Extra Dry	350
Anverna Amaro	300
Aperol	300
Campari	300
Pernod	300
Ricard	300
Antica Formula	300
Martini Rosso	300
Martini Dry	300
Cynar	300
Fernet Branca	300
Baileys	320
Chambord	360
Cherry Heering	300
Drambuie	300
Galliano	300
Grand Marnier	360
Kahlua	300
Frangelico	300
Cointreau	300
Amaretto	300
Benedictine D.O.M	350
Blackcurrant	350
Luxardo Maraschino	420
Luxardo Limoncello	420

STILL MINERAL WATER

Acqua Panna 500 ML	200
Acqua Panna 750 ML	280
Chang Mineral 350 ML	130
Chang Mineral 750 ML	200

SPARKLING MINERAL WATER

San Pellegrino 500 ML	200
San Pellegrino 750 ML	280
Chang Sparkling 350 ML	130
Chang Sparkling 700 ML	200
Perrier	180

SOFT DRINKS

Coca Cola	150
Coke Zero	
Sprite	
Ginger Ale	
Chang Soda	
Red Bull	

TONIC

Fever Tree Indian	150
Fever Tree Mediterranean	
Fever Tree Elderflower	
Fever Tree Pink Grapefruit Soda	
Fever Tree Ginger Beer	

COFFEE SELECTIONS

Espresso	150
Ristretto	150
Americano	180
Double Espresso	180
Cappuccino	180
Café Latte	180
Caffe Mocha	180

TEA

MARIAGE FRÈRES

WHITE TEA	280
Blanc & Rose	

BLACK TEA

280

Marco Polo
Earl Grey
Darjeeling Himalaya
Chandernagor
French Breakfast

RED TEA

280

Rouge Metis

JAPANESE TEA

280

Nishio Aichi Premium Matcha Clear
Nishio Aichi Premium Matcha Latte
Hojicha Latte
Genmaicha Latte

BAR SNACKS

AVAILABLE FROM 11:00 hrs. to 23:00 hrs.

Togarashi French Fries Yuzu mayonnaise	220
Ebi Crème Croquette Togarashi mayonnaise	320
Oyster Fine De Claire (5 pcs) Green gazpacho	720
Okonomiyaki Bonito flake	350
Takoyaki Japanese mayonnaise, nori	350
Charcuterie & Artisan Cheese Platter With condiments	890
Oyster Tempura Spicy dip	720
Spicy Chicken Karaage Yuzu mayonnaise	380
Norwegian Salmon Sashimi	490
Assorted Sashimi Platter	850
Grilled Chicken Thigh Yakitori	320
Edamame	220
Silverfish Shirauo	420
Shishamo Fried Smelt Fish Togarashi mayo Lime Kombu salt	420

Please inform us of any dietary requirements or allergies and we will be delighted to assist.
Vegan and plant based menu options are available.

All price are in Thai Baht and subject to 10% service charge and applicable government tax.