

The Black Cat: Bangkok's Coolest, Feline-Inspired Whiskey Bar Opens in Sindhorn Midtown Hotel Bangkok

Mysteriously graceful, fearlessly independent, The Black Cat presents an extensive Thai spirits menu with locally inspired bar bites



(Bangkok, 16 December 2021) Beckoning Bangkok's fanciest felines and coolest street cats, The Black Cat today opens in Sindhorn Midtown Hotel Bangkok. Drawing inspiration from its namesake pour, The Black Cat cocktail menu spotlights local spirits, complemented by sultry interiors and a selection of late-night bar snacks.

The city's most unapologetically cool after-dark haunt is at once mysterious and graceful. Fluted glass detailing and black cat outlines cast feline-line silhouettes across the floor, whilst quirky cat artwork frames the cosy space. Velvet lounge seating allows for comfy seating, whilst bar top seating enables easy spirit sampling and offers easy viewing of the mixology action.

Helming the cocktail programming at The Black Cat is long-term whiskey aficionado, Jedsada Tanariyachai (Khun Zen). Having cut his bartending teeth at some of the city's best bars and restaurants, Khun Zen thrives on developing new cocktails at The Black Cat, he channels his skills into crafting unique concoctions, utilizing the bar's vast selection of Thai and international spirits

The Black Cat menu is reminiscent of myth and stories; in many cultures, crossing paths with a black cat is considered lucky. With that, The Black Cat's Signature Cocktails are centred around auspicious Thai cats. Highlights include **The Black Cat** - Mekhong, house-made ginger cola syrup, soda water, edible gold glitter, ginger slices and star anise - which is as powerful and surprising as the Korn Ja cat that inspired it; **Siamese** - Captain Morgan spiced rum, sweet vermouth, house-made yellow curry extract, Zardetto prosecco brut, cucumber and celery - which honours the world-famous Siamese cat, and **The Diamond Eye** - Saneha, pineapple juice, honey syrup, lime juice, egg white, dried pineapple slice - based on the Khao Manee cat, which was traditionally used in rainmaking rituals. Further to the extensive cocktail menu, the back bar is stocked full of a wide selection of spirits, and for low-ABV guests, a range of 'Imaginary Cat' mocktails.



Peckish late-night drinkers can enjoy a selection of local bar bites, including **Yum Pla Salmon** - Thin slices of salmon sashimi in Thai-styled spicy salad dressing, seasoned with fish sauce, fresh chili and lime, sprinkled with spring onions, red onions, and kaffir lime leaves; **Wagyu-Dad-Deaw skewers** - Charcoal-grilled, then oven-dried wagyu beef skewers, dusted with coriander seeds and served with Thai Sriracha Chili Sauce; and **Anticuchos de Gambas Tigre** - Tiger Prawns served with Aji Panca Sauce and Chimichurri Sauce.

The Black Cat is open daily from 2pm - midnight. For more information and reservations, please contact 02-796-8888 and theblackcat.sindhornmidtown@ihg.com or visit

<https://www.sindhornmidtown.com/dine/theblackcat>