

## CLASSIC COCKTAILS

<b>Captain's Smile</b> Rum, pineapple juice, lime juice, orange juice, grenadine syrup, egg white	280
<b>Gimlet</b> Dry gin, lime juice, rose syrup	280
<b>Hurricane Punch</b> Dark rum, lime juice, passion fruit, simple syrup, soda water	280
<b>Mojito</b> Rum, lime juice, simple syrup, lime wedge, mint leaves	280
<b>Tequador</b> Tequila, pineapple juice, lime juice, grenadine syrup	280
<b>Thai-Pirinha</b> Rum, brown sugar, lime wedge	280
<b>Whiskey Sour</b> Bourbon whiskey, simple syrup, lime juice, egg white, Angostura bitters	280
<b>Daiquiri</b> Rum, triple sec, lime juice, simple syrup	320
<b>Bellini</b> Peach schnapps, peach syrup, sparkling wine	320
<b>Cosmopolitan</b> Vodka, triple sec, lime juice, cranberry juice	320
<b>Espresso Martini</b> Vodka, Kahlua, espresso, simple syrup	320
<b>Gin Fizz</b> Dry gin, triple sec, lime juice, simple syrup, egg white, soda water	320
<b>Honey Bee</b> Light rum, triple sec, lime juice, honey syrup, egg white	320
<b>Kamikaze</b> Vodka, triple sec, lime juice, simple syrup	320
<b>Lemon Crystal</b> Scotch whisky, triple sec, lime juice, simple syrup, egg white	320
<b>Margarita</b> Tequila, Cointreau, lime juice, simple syrup	320
<b>Sex On The Beach</b> Vodka, peach schnapps, pineapple juice, cranberry juice	320
<b>Long Island Iced Tea</b> Dry gin, vodka, tequila, light rum, triple sec, lime juice, simple syrup, coke	350
<b>Mai Tai</b> Light rum, dark rum, triple sec, pineapple juice, orange juice, lime juice, grenadine syrup	350

## SIGNATURE COCKTAILS

<b>Somchoon Daiquiri</b> Rum, triple sec, rambutan, lychee juice, kaffir lime, pandan extract, fried-onion oil spray, simple syrup	320
<b>Mango Colada</b> Rum, Malibu, mango juice, lime juice, coconut syrup, coconut milk, egg white, butterfly pea juice	320

## SIGNATURE BUCKET DRINKS

	Mocktails	Cocktails
<b>Hom</b> Gin, Nam-Hom coconut syrup, jasmine syrup, lemon juice, tonic	190	320
<b>Yellow Mellow</b> Rum, passion fruit oleo, mango oleo, pineapple juice, lemon juice, Red Bull	190	320
<b>Natsu No Melon</b> Vodka, melon syrup, lemon juice, apple juice, ginger ale	190	320
<b>Sunrise</b> Rum, orange juice, lemon juice, pink grapefruit syrup, Sprite	190	320

## HORIZON SPRITZERS

<b>Zero Dawn Spritz</b> Fentimans Oriental Yuzu Tonic, pink grapefruit syrup, lime cordial	180
<b>Namhom Spritz</b> Fentimans Oriental Yuzu Tonic, Nam-Hom coconut syrup, lime cordial	180
<b>Melon Spritz</b> Cruset Blanc de Blancs extra dry, gin, melon syrup, soda water	220
<b>Watermelon Spritz</b> Cruset Blanc de Blancs extra dry, Aperol, watermelon oleo, soda water	220
<b>Summer Spritz</b> Cruset Blanc de Blancs extra dry, tequila, blue curacao syrup, elderflower syrup, lime cordial, soda water	220
<b>In Love With Spritzer</b> Cruset Blanc de Blancs extra dry, vodka, lychee rose syrup, lime cordial, soda water	220
<b>Twilight Spritz</b> Cruset Blanc de Blancs extra dry, rum, passion fruit oleo, jasmine syrup, lime cordial, soda water	220

\*All Prices are in Thai Baht and subject to 10% service charge and 7% VAT

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## BEER

		Bottle
Singha		140
Asahi		150
Heineken		160
Corona Extra		190

## WINE

### Sparkling

	Glass	Bottle
Marcello del Majano Prosecco Extra Dry, Italy	350	1,600

### White

Rival Sauvignon Blanc, Australia	330	1,500
Le Chardonnay de la Chapelle, France	350	1,600
Blue Nun Riesling Rheinhessen, Germany	350	1,600

### Red

Rival Shiraz, Australia	330	1,500
Velenosi Montepulciano D' Abruzzo DOC, Italy	350	1,600
Glenbrook Carbernet Sauvignon California, United States	350	1,600

### Rosé

Rival Rosé , Australia	350	1,600
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## SPIRIT

### Gin

	Glass
Beefeater	180
Bombay Sapphire	250
Tanqueray	300

### Gin & Tonic

Choose your favorite gin from above selection, served with Schweppes tonic

### Rum

Makhong	180
Pampero Blanco	180
Bacardi Carta Blanca Light	210

### Vodka

Stolichnaya	180
Belvedere	350

### Tequila

Jose Cuervo Silver	250
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### Whisky

Jim Beam White Label	180
Jameson	250
Johny Walker Black Label	300
Chivas Regal 12 years	300

### Aperitive

Campri	250
Aperol	250

## REFRESHING ICED TEA

90

### Black tea with flavor of your choice:

Passion fruit / raspberry / mixed berry / lemon / mango / watermelon

## ALL-DAY SLUSHY

120

## POOLSIDE SMOOTHIE

130

Passion fruit / raspberry / mixed berry / sour lime / mango / watermelon

## COFFEE, TEA & OTHERS

	Hot	Iced
Espresso	70	-
Macchiato	70	-
Americano	70	90
Cappuccino	70	90
Latte	70	90
Mocha	70	90
Chocolate	70	90

## FIZZY & WATER

Coke / Coke Zero / Fanta Orange / Sprite / Ginger Ale / Tonic	70
Mont Fleur Mineral Water (500 ml)	50
Fentimans Oriental Yuzu Tonic (200 ml)	130
Acqua panna / San Pellegrino PET (500 ml)	130

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## MAIN DISH

### THAI DISHES

<b>ข้าวกะเพราหมูสับหรือไก่</b>	220
Wok-fried minced pork or chicken with basil, served with rice and fried egg	
<b>ข้าวผัดรอกไฟหมูหรือไก่</b>	220
Pork or chicken fried rice with kale, tomato, onion and egg	
<b>ก๋วยเตี๋ยวคั่วไก่</b>	220
Stir-fried flat noodles with chicken and pickled squid	
<b>สปาเก็ตตี้ปลาเค็มกุ้งสด</b>	320
Spaghetti with salted fish and prawns	
<b>พัดไทยเส้นจันท์กุ้งสด</b>	390
Pad Thai noodles with prawns	

### PASTA

**Choose pasta of choice:**

Spaghetti, fettuccini, angel hair or penne

**Choose sauce of choice:**

<b>Arrabiata</b>	290
<b>Aglione</b>	290
<b>Beef, pork and pancetta bolognese</b>	390
<b>Carbonara</b>	390

### PIZZA

<b>Margherita</b>	290
<b>Hawaiian</b>	390
<b>Pepperoni</b>	390
<b>Barbara</b>	390
<b>Seafood</b>	420
<b>Smoked Salmon</b>	420
<b>Truffle</b>	420

## SMALL BITES

<b>Steamed edamame</b>	220
Japanese green beans with salt	
<b>Garlic pecorino steak fries</b>	220
Served with fresh thyme, parsley, avocado, lime and coriander dipping sauce	
<b>Quinoa &amp; coconut Thai bowl</b>	260
Kale, avocado, edamame, red and yellow bell peppers, carrots, served with peanut ginger dressing	
<b>Kale &amp; cos lettuce Caesar salad</b>	260
Baby romaine, parmesan cheese, garlic, croutons, crispy bacon, hard-boiled egg and Caesar dressing	
<b>Guacamole</b>	320
Smashed avocado, coriander and jalapeño served with freshly made corn chips	
<b>Fish and chips</b>	350
Beer-battered fish, served with French fries	
<b>Fried calamari</b>	350
Fried squid rings, served with onion rings	
<b>California club</b>	390
Sourdough slice, crispy pan-fried chicken breast, tomato, avocado, lettuce, chipotle mayo, served with French fries	
<b>Beef burger</b>	420
Beef burger, tomato, mozzarella cheese, and caramelized onion served with French fries	
<b>THAI SNACKS</b>	
<b>ไก่ทอดพริกเกลือ</b>	220
Deep-fried chicken with chili and salt	
<b>คอหมูย่าง น้ำจิ้มแจ่วและแจ่วปลาธา</b>	250
Grilled pork neck with dried chili sauce and fermented fish chili sauce	
<b>ปอเปี๊ยะกุ้ง</b>	300
Prawn spring rolls with plum sauce	
<b>เสีอร่องไห้ น้ำจิ้มแจ่วและแจ่วปลาธา</b>	350
Grilled marinated Australian Wagyu beef brisket with dried chili sauce and fermented fish chili sauce	
<b>ยำส้มโอกุ้งสด</b>	350
Spicy pomelo salad with prawns and crispy shrimp	

## DESSERTS

<b>กล้วยเชื่อมน้ำกะทิ</b>	90
Bananas in syrup with coconut milk	
<b>ข้าวเหนียวมะม่วง</b>	150
Mango sticky rice	
<b>Chocolate cake</b>	190
With strawberry, mango and whipped cream	
<b>Seasonal tropical fruit salad</b>	190
Pineapple, papaya, mango and seasonal fruits	
<b>Mixed berry cheesecake</b>	250
With strawberry and mixed berry sauce	

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