

HORIZON CLASSIC

Mojito	290
Bacardi White Rum, Lime Wedges, Simple Syrup, Mint Leaves and Soda Water	
Cosmopolitan	290
42 Below Vodka, Bols Triple Sec, Cranberry Juice and Citrus Juice	
Piña Colada	290
Bacardi White Rum, Malibu, Coconut Purée, Pineapple Juice and Citrus Juice	
Sex on the Beach	290
42 Below Vodka, Peach Liqueur, Orange Juice and Cranberry Juice	
Whiskey Sour	290
Jim Beam Bourbon, Angostura Bitters, Citrus Juice, Simple Syrup and Egg White	
Margarita	290
Jose Cuervo Silver Tequila, Bols Triple Sec, Citrus Juice, Simple Syrup and Salt	
Mai Tai	290
Bacardi White Rum, Bacardi Black Rum, Bols Dry Orange, Citrus Juice and Orgeat Syrup	
Blue Hawaii	290
Bacardi White Rum, Blue Curacao Liqueur, Coconut Purée, Pineapple Juice and Citrus Juice	
Tequila Sunrise	290
Jose Cuervo Silver Tequila, Orange Juice and Grenadine	
Midori Sour	290
42 Below Vodka, Midori, Citrus Juice and Soda Water	
Negroni	290
Widges Gin, Campari, Cinzano Vermouth Rosso, Orange Peel	
Espresso Martini	290
42 Below Vodka, Tia Maria and Espresso	
Dry Martini	290
Widges Gin, Cinzano Vermouth Extra Dry, Pickled Olives	
Vodka Martini	290
42 Below Vodka, Cinzano Vermouth Extra Dry, Lemon Peel	
Long Island Iced Tea	350
Widges Gin, Bacardi White Rum, 42 Below Vodka, Jose Cuervo Silver Tequila, Bols Triple Sec, Citrus Juice and Coke	
Aperol Spritz	350
Aperol, Prosecco Marcello Del Majano Extra Dry, Italy and Orange Slice	

BEER

Draught By Glass

Chang Thai Lager Alc 5% 330 ml 140

By Bottle

Asahi Super Dry Japanese Rice Lager Alc 5%, 330 ml 150
 Heineken Pure Malt Lager Alc 5%, 320 ml 160
 Corona Extra Mexican Lager Alc 4.5%, 330 ml 190

Craft by Bottle

Chalawan Pale Ale 230
 Small-Batch Alc 4.7%, 330 ml
 Bussaba Ex-Weisse 230
 Small-Batch Alc 4.7%, 330 ml
 Summerlay Thai Fruit Ale Guava Passion Alc 4% 330 ml 230

WINE

Glass Bottle

Prosecco

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 Cabernet Sauvignon California, USA 350 1,600

Rosé

Rival Rosé, Australia 350 1,600

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SPIRITS

Gin & Tonic

Choose your favorite gin from the selection below, served with Schweppes tonic

Widges London Dry, UK Alc 41.5%	300
Bombay Sapphire London Dry, UK Alc 40%	300
Tanqueray London Dry, UK Alc 40%	350
Roku, Japan Alc 43%	350
Bombay Bramble, UK Alc 37.5%	450
Iron Balls, Thailand Alc 40%	350
Hendrick's, Scotland Alc 41.40%	450
G'vine Floraison, France Alc 40%	450
Rivo Sloe Gin, Italy Alc 30%	450
Nordes Atlantic Galician, Spain Alc 40%	550

Rum

Sangsom Spiced Rum, Thailand Alc 40%	250
Bacardi Cuba White Rum, Alc 40%	300
Bacardi Cuba Black Rum, Alc 40%	300
Issan Rhum Agricole, Thailand Alc 40%	300

Vodka

42 Below, New Zealand Alc 42%	250
Ketel One, Netherlands Alc 40%	300
Grey Goose, France Alc 40%	400

Tequila

Jose Cuervo Especial Silver, Mexico Alc 38%	300
Jose Cuervo Especial Reposado, Mexico Alc38%	300

Whisk(e)y

Jim Beam White Label Kentucky Straight Bourbon, Alc 40%	250
Jameson Blended Irish Whiskey, Alc 40%	300
Johnnie Walker Black Label 12 Years Blended Scotch Whisky, Alc40%	350
Dewar's 15 Years Blended Scotch Whisky, Alc40%	350
Bulleit 95 Rye, Straight American Rye Whiskey, Alc45%	400

REFRESHING ICED TEA

90

Thai Tea with Flavor of your Choice:

Passion Fruit	
Raspberry	
Sour Lime	
Mango	
Watermelon	

All-Day Slushy

120

Fresh Fruit Juice

130

Coconut
Orange

Poolside Smoothie

150

Passion Fruit
Raspberry
Mango
Watermelon

Coffee & Others

	Hot	Iced
Espresso	70	-
Macchiato	70	-
Americano	70	90
Cappuccino	75	95
Latte	75	95
Mocha	75	95
Cocoa	75	95

FIZZY & WATER

Coke / Coke Zero / Sprite / Fanta Orange, 325 ml	70 / Can
Schweppes : Tonic / Ginger Ale / Club Soda, 330 ml	70 / Can
Fentimans Naturally Light, Connoisseurs, Oriental Yuzu Tonic, 200 ml	150 / Bottle
Fever Tree Ginger Beer, 200 ml	150 / Bottle
Mont Fleur Mineral Water, 500 ml	50 / Bottle
Acqua Panna / San Pellegrino PET, 500 ml	130 / Bottle

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MAIN DISH

THAI DISHES

ข้าวกะเพราหมูสับหรือไก่ 🐷🐔🍷🍴	260
Wok-fried minced pork or chicken with basil, served with rice and fried egg	
ข้าวผัดรถไฟหมูหรือไก่ 🐷🐔🍷🍴	260
Pork or chicken fried rice with kale, tomato, onion, and egg	
ก๋วยเตี๋ยวคั่วไก่ 🍷🍴🍴	260
Stir-fried flat noodles with chicken and pickled squid	
สปาเก็ตตี้ปลาเค็มกุ้งสด 🍷🍴🍴	380
Spaghetti with salted fish and prawns	
ข้าวผัดสับประสะทะเล 🐷🐔🍷🍴	380
Pineapple fried rice with squids, prawns, egg, raisins and curry powder and topped with dried shredded pork	
ข้าวกะเพราเนื้อสับ 🐮🐷🍷🍴	450
Wok-fried wagyu beef brisket, garlic and holy basil, served with rice and fried egg	
พัดไทยเส้นจันท์กุ้งสด 🍷🍴🍴	450
Pad Thai noodles with prawns	
กระเพราเต้าหู้ 🍷🍴	240
Stir-fried chop tofu with basil and steamed rice	
พัดไทยเจ 🍷	240
Stir-fried rice noodle with beansprout and mix vegetables and tamarin sauce	
ข้าวผัดสับประสะเจ 🍷🍴	240
Stir-fried pineapple raisin, cashew nut, deep-fried mushroom	

PASTA

Choose pasta of choice:

Penne, Spaghetti or Fettuccine

Choose sauce of choice:

Arrabiata 🍷🍴🍴	350
Tomato sauce, chili, Parmesan cheese	
Aglio e Olio 🍷🍴🍴	350
Garlic, chili, olive oil and parsley	
Beef, Pork and Pancetta Bolognese 🐮🐷🍷🍴	450
Beef, pork, tomato sauce and Parmesan cheese	
Carbonara 🐷🍷🍴🍴	450
Smoked bacon, cream, onion, Parmesan cheese, and onsen egg	

EXTRA TOPPING

• Broccoli, green pea, carrot and local mushroom	70
• Deep fried chicken breast	70
• Minced pork	70
• Squids	130
• Prawns	150

PIZZA

Margherita 🍷🍴🍴	350
Hawaiian 🐷🍷🍴🍴	450
Pepperoni 🐷🍷🍴🍴	450
Barbara 🐷🍷🍴🍴	450
Seafood 🍷🍴🍴	490
Smoked Salmon 🍷🍴🍴	490
Truffle 🍷🍴🍴	490

EXTRA TOPPING

• Broccoli, green pea, carrot and local mushroom	70
• Deep fried chicken breast	70
• Minced pork	70
• Squids	130
• Prawns	150

THAI SNACKS

โปเป็ยะผัก 🍷🍴	230
Vegetable spring rolls, served with plum sauce	
หมูสามชั้นทอดน้ำปลา 🐷🍷🍴	260
Deep-fried pork belly with fish sauce	
ไก่ทอดพริกเกลือ 🍷🍴	260
Deep-fried chicken with chili and salt	
คอหมูย่าง น้ำจิ้มแจ่วและแจ่วปลาร้า 🐷🍷🍴	290
Grilled pork neck with dried chili sauce and fermented fish chili sauce	
โปเป็ยะกุ้ง 🍷🍴	350
Prawn spring rolls with plum sauce	
ยำทะเลรวมมิตร 🍷🍴	350
Spicy seafood salad with prawns, squids, New Zealand mussels, tomatoes and onions	
เสีอร่องไห้ น้ำจิ้มแจ่วและแจ่วปลาร้า 🐮🍷🍴	420
Grilled marinated Australian Wagyu beef brisket with dried chili sauce and fermented fish chili sauce	
ยำส้มโอกุ้งสด 🐷🍷🍴🍴	420
Spicy pomelo salad with prawns and crispy shrimps	

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FOOD & DESSERTS

SMALL BITES

French Fries 🍟	140
Served with ketchup and mayonnaise.	
Steamed Edamame 🍱	220
Japanese soybeans sprinkled with salt and served with wasabi mayonnaise	
Garlic Pecorino Steak Fries 🍟 🍷	220
Served with fresh thyme, parsley, avocado, lime and coriander dipping sauce	
Quinoa & Coconut Thai Bowl 🍲 🌱	260
Kale, avocado, edamame, red and yellow bell peppers, carrots, served with peanut ginger dressing	
Kale & Cos Lettuce Caesar Salad 🥗 🍷 🍟 🍱	260
Baby romaine lettuce, Parmesan cheese, garlic, croutons, crispy bacon, hard boiled egg and Caesar dressing	
Guacamole 🥑	320
Avocado dip made with mashed avocado, coriander and lime, served with corn tortillas chips	
Fish & Chips 🐟 🍟 🍷	350
Beer-battered fish, served with French fries	
Fried Calamari 🍱 🍷 🍟	350
Fried Squid rings served with French fries	
California Club 🍷 🍟 🍱	390
Sourdough slice, crispy pan-fried chicken breast, tomato, avocado, lettuce, Chipotle mayo, served with French fries	
Beef Burger 🍔 🍷 🍟	420
Beef burger, tomato, Mozzarella cheese and caramelized onion, served with French fries	
เต้าหู้ย่างกับซอสมะเขือเทศและใบโหระพาฝรั่ง 🍷 🍟	350
Pan seared tofu with tomato and basil sauce	
ร็อกเก็ตสลัดและครีอกเก็ตทรัฟเฟิลกับน้ำสลัดบัลซามิก 🍷 🍟 🍱	350
Black truffle croquet and rocket salad with balsamic dressing	

DESSERTS

กล้วยเชื่อมน้ำกะทิ	90
Bananas in Syrup with Coconut Milk	
ข้าวเหนียวมะม่วง 🥭	150
Mango Sticky Rice	
Seasonal Fruits Plate	150
Pineapple, Papaya, Mango and Seasonal Fruits	
Chocolate Cake 🍰 🍷 🍟	190
Served with Strawberry, Mango and Whipped Cream	
Mixed Berry Cheesecake 🍰 🍷 🍟	250
With Strawberries and Mixed Berry Sauce	

DIETARY RESTRICTIONS

ICON GUIDE



If you have special dietary requirements, please let us know.

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FOOD & DESSERTS