

HORIZON CLASSIC

320

Cuba Libre

Black Rum, Lime Wedges and Coke

Mojito

White Rum, Lime Wedges, Simple Syrup and Mint Leaves

Mint Julep

Bourbon Whiskey, Simple Syrup and Mint Leaves

Caipiroska

Vodka, Lime Wedges and Simple Syrup

Kamikaze

Vodka, Triple Sec, Lime Juice and Simple Syrup

Daiquiri

White Rum, Lime Juice and Simple Syrup

Gimlet

Gin, Lime Juice and Simple Syrup

Cosmopolitan

Vodka, Triple Sec, Lime Juice and Cranberry Juice

Espresso Martini

Vodka, Kahlúa and Espresso

Piña Colada

White Rum, Malibu, Coconut Purée, Pineapple Juice and Lime Juice

Sex on the Beach

Vodka, Peach Schnapps, Orange Juice and Cranberry Juice

Gin Fizz

Gin, Lemon Juice, Simple Syrup, Egg White and Club Soda

Long Island Iced Tea

Gin, Rum, Vodka, Tequila, Triple Sec, Lime Juice and Coke

Whiskey Sour

Bourbon Whiskey, Simple Syrup, Lime Juice, Egg White and Angostura Bitters

Margarita

Tequila, Triple Sec, Lime Juice, Simple Syrup and Salt

Hurricane

Spiced Rum, Passion Fruit Juice, Orange Juice, Lime Juice and Grenadine

Mai Tai

White Rum, Dark Rum, Orange Liqueur, Orgeat Syrup and Lime Juice

Blue Hawaii

White Rum, Blue Curacao Liqueur, Coconut Purée, Pineapple Juice and Lime Juice

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Midtown Horizon

Tanqueray, Green Apple Syrup, Lychee Juice, Apple Juice, Blue Curacao Syrup, Lime Juice and Apple

Mango Tango

Bacardi Carta Blanca, Frozen Coconut and Mango, Lime Juice and Jasmine Rice & Butterfly Pea Flavored Whipped Cream

Sunset with You

Cocchi Americano, Housemade Blood Orange Soda, Silpin's Jitr Edible Perfume, Dehydrated Orange

HORIZON SPRITZERS

Skyline (0% alcohol)

Oriental Yuzu Tonic, Blue Curacao & Lavender Syrup and Lemon Peel

220

Downtown (0% alcohol)

Oriental Yuzu Tonic, Pink Grapefruit Syrup and Orange Peel

220

Twilight (0% alcohol)

Oriental Yuzu Tonic, Crème De Cassis & Jasmine Syrup and Blackberry

220

Bellini

Prosecco and Peach Syrup

350

Mimosa

Prosecco and Orange Sanguine Syrup

350

Kir Royale

Prosecco and Crème De Cassis Syrup

350

Aperol Spritz

Prosecco and Aperol

350

Pampelle Spritz

Prosecco and Pampelle

350

Juicy Melon

Prosecco and Melon Syrup

350

Watermelon Vibe

Prosecco and Watermelon Syrup

350

Floral Aloha

Prosecco and Elderflower Syrup

350

Lovely Splash

Prosecco and Lychee Rose Syrup

350

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HORIZON

P O O L

HORIZON BUCKET

	Mocktail	Cocktail
Hom Gin, Nam-Hom Coconut Syrup, Jasmine Syrup, Lemon Juice and Tonic	220	350
Yellow Mellow Rum, Passion & Mango Oleo Saccharum, Pineapple Juice, Lemon Juice and Red Bull	220	350
Natsu No Melon Vodka, Melon Syrup, Lemon Juice, Apple Juice and Ginger Ale	220	350
Sunrise Rum, Orange Juice, Lemon Juice, Pink Grapefruit Syrup and Sprite	220	350

BEER

Draught By Glass

Singha Thai Lager 5%, 300 ml	140
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By Bottle

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

Craft by Bottle

Chalawan Pale Ale	230
Small-Batch 4.7%, 330 ml	
Bussaba Ex-Weisse	230
Small-Batch 4.7%, 330 ml	

WINE

Prosecco

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

Beefeater, 40%	300
Bombay Sapphire, 40%	350
Tanqueray, 40%	350
Hendrick's, 41.40%	450

Rum

Sangsom Spiced Rum, 40%	250
Mekhong Spiced Rum, 35%	300
Pampero Blanco, 37.50%	300
Bacardi Carta Blanca, 37.50%	300
Diplomatico Planas, 47%	300
Captain Morgan Dark Rum, 40%	300
Plantation Stiggin's Fancy Pineapple Dark Rum, 40%	350

Vodka

Stolichnaya, 40%	250
Belvedere, 40%	400

Tequila

Jose Cuervo Especial Silver, 40%	300
KAH Reposado, 40%	450

Whisk(e)y

Jim Beam White Label Kentucky Straight Bourbon, 40%	250
Jameson Blended Irish Whiskey, 40%	300
Maker's Mark Kentucky Straight Bourbon, 45%	350
Chivas Regal 12 years Blended Scotch Whisky, 40%	350
Johnnie Walker Black Label 12 Years Blended Scotch Whisky, 40%	350
Bulleit 95 Rye, Straight American Rye Whiskey, 45%	400
The Macallan Sherry Oak 12 Years Single Malt Scotch Whisky, 40%	590

Aperitif / Digestif

Campari, 25%	300
Jägermeister, 35%	300

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DRINKS

REFRESHING ICED TEA

Black Tea with Flavor of your Choice:

Passion Fruit
Raspberry
Mixed Berry
Sour Lime
Mango
Watermelon

90

All-Day Slushy

120

Fresh Fruit Juice

130

Coconut
Orange

Poolside Smoothie

150

Passion Fruit
Raspberry
Mixed Berry
Mango
Watermelon

Coffee & Others

Espresso
Macchiato
Americano
Cappuccino
Latte
Mocha
Chocolate

Hot

Iced

70
70
70
75
75
75
75

-
-
90
95
95
95
95

FIZZY & WATER

Coke / Coke Zero / Sprite / Fanta Orange, 325 ml
Schweppes : Tonic / Ginger Ale / Club Soda, 330 ml
Red Bull Extra, 170 ml
Fentimans Oriental Yuzu Tonic, 200 ml
Fever Tree Ginger Beer, 200 ml
Mont Fleur Mineral Water, 500 ml
Acqua Panna / San Pellegrino PET, 500 ml

70 / Can
70 / Can
70 / Can
120 / Bottle
120 / Bottle
50 / Bottle
130 / Bottle

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MAIN DISH

THAI DISHES

ข้าวกะเพราหมูสับหรือไก่ 🐷🍷🍴🍴	220
Wok-Fried Minced Pork or Chicken with Basil, Served with Rice and Fried Egg	
ข้าวผัดรอกไฟหมูหรือไก่ 🐷🍷🍴🍴	220
Pork or Chicken Fried Rice with Kale, Tomato, Onion, and Egg	
ก๋วยเตี๋ยวคั่วไก่ 🍷🍴🍴	220
Stir-Fried Flat Noodles with Chicken and Pickled Squid	
สปาเก็ตตี้ปลาเค็มกุ้งสด 🍴🍴🍴	320
Spaghetti with Salted Fish and Prawns	
พัดไทยเส้นจันท์กุ้งสด 🍷🍴🍴🍴	390
Pad Thai Noodles with Prawns	

PASTA

Choose pasta of choice:

Penne, Spaghetti or Fettuccine

Choose sauce of choice:

Arrabiata 🍴🍴🍴	290
Tomato sauce, Chili, Parmesan Cheese	
Aglio e Olio 🍴🍴	290
Garlic, Chili, Olive Oil and Parsley	
Beef, Pork and Pancetta Bolognese 🐷🐷🍴🍴	390
Beef, Pork, Tomato Sauce and Parmesan Cheese	
Carbonara 🐷🍴🍴	390
Smoked Bacon, Cream, Onion, Parmesan Cheese, and Onsen Egg	

PIZZA

Margherita 🍴🍴🍴	290
Hawaiian 🐷🍴🍴	390
Pepperoni 🐷🍴🍴	390
Barbara 🐷🍴🍴	390
Seafood 🍴🍴🍴	420
Smoked Salmon 🍴🍴🍴	420

SMALL BITES

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	

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FOOD & DESSERTS



HORIZON

P O O L

THAI SNACKS

ไก่ทอดพริกเกลือ 	220
Deep-Fried Chicken with Chili and Salt	
คอหมูย่าง น้ำจิ้มแจ่วและแจ่วปลาธำ  	250
Grilled Pork Neck with Dried Chili Sauce and Fermented Fish Chili Sauce	
ปอเปี๊ยะกุ้ง 	300
Prawn Spring Rolls with Plum Sauce	
เสีอร่องไห้ น้ำจิ้มแจ่วและแจ่วปลาธำ  	350
Grilled Marinated Australian Wagyu Beef Brisket with Dried Chili Sauce and Fermented Fish Chili Sauce	
ยำส้มโอกุ้งสด  	350
Spicy Pomelo Salad with Prawns and Crispy Shrimps	

DESSERTS

กล้วยเชื่อมน้ำกะทิ	90
Bananas in Syrup with Coconut Milk	
ข้าวเหนียวมะม่วง 	150
Mango Sticky Rice	
Chocolate Cake  	190
Served with Strawberry, Mango and Whipped Cream	
Seasonal Fruits Plate	190
Pineapple, Papaya, Mango and Seasonal Fruits	
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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