#### CHRISTIAN CARMINATI

WELCOME TO SOFITEL BANGKOK SUKHUMVIT

COMFORT AND CONVENIENCE COME FIRST WITH SOFITEL'S IN-ROOM DINING EXPERIENCE. CHOOSE FROM OUR EXTENSIVE MENU OF TEMPTING DISHES, DAY OR NIGHT. FEATURING AN INSPIRED SELECTION OF AUTHENTIC THAI AND INTERNATIONAL CUISINES, SPECIAL PRIORITY HAS BEEN GIVEN TO PREPARING NUTRITIONALLY BALANCED, HOME-STYLE CLASSICS, AS WELL AS OUR AWARD-WINNING CHEF'S DAILY CREATIONS.

COMPLEMENT YOUR MEAL WITH ONE OF AN ARRAY OF BEVERAGES, INCLUDING OVER 300 WINES FROM AROUND THE WORLD.

BON APPÉTIT

**CHRISTIAN CARMINATI** 

DIRECTOR OF FOOD AND BEVERAGE

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**BEVERAGES** 

#### **BREAKFAST**

#### FROM 6 AM TO 11 AM

#### 1. CONTINENTAL BREAKFAST 🥰

680

Your choice of freshly squeezed juice

Orange, mango, pineapple, watermelon, coconut

Sofitel breakfast basket

Selection of white or wheat toast, butter croissant, pain au chocolat, Danish pastry and French baguette served with butter, jams and honey

Your choice of beverage

Coffee, decaffeinated, espresso, specialty coffee, tea, hot chocolate, soy milk, cold or hot milk Your choice of fresh seasonal fruit - individual or platter

Pineapple, watermelon, cantaloupe, papaya, apple or banana

#### 2. AMERICAN BREAKFAST

750

"La Grasse Matinée" (Available until 2 pm)

Your choice of freshly squeezed juice

Orange, mango, pineapple, watermelon, coconut

Sofitel breakfast basket

Selection of white or wheat toast, butter croissant, pain au chocolat, danish pastry and French baguette served with butter, jams and honey

Your choice of two fresh eggs prepared any style

Served with breakfast potatoes, tomatoes and your choice of country sausage (pork 🐼 or chicken), natural cured ham 🎧 or bacon 😭

Your choice of beverage

Coffee, decaffeinated, espresso, specialty coffee, tea, hot chocolate, soy milk, cold or hot milk

Your choice of fresh seasonal fruit - individual or platter Pineapple, watermelon, cantaloupe, papaya, apple or banana

#### 3. ASIAN BREAKFAST

650

Your choice of freshly squeezed juice

Orange, mango, pineapple, watermelon, coconut

Your choice of one of the following items

Rice congee pork ( , fried noodle chicken or fried rice with shrimps

Your choice of beverage

Coffee, decaffeinated, espresso, specialty coffee, tea, hot chocolate, soy milk, cold or hot milk

Your choice of fresh seasonal fruit - individual or platter

Pineapple, watermelon, cantaloupe, papaya, apple or banana

## **BREAKFAST À LA CARTE**

4.	BAKERY BASKET  Butter croissant, pain au chocolat, Danish pastry and French baguette served with butter, jams and honey	320
5.	SELECTION OF BREAD  Toasted French baguette, white, whole wheat, or gluten free served with butter, jams and honey	290
6.	TROPICAL FRESH FRUIT SALAD (107 KCAL) 💋 🞯 😤	240
7.	MIXED SEASONAL FRUIT PLATE (110 KCAL) 💋 📵 😤	290
8.	BAKERY CHEESE PLATE  Brie, emmental, cheddar, dried fruit and crackers	420
9.	CEREALS (95 KCAL) & Corn flakes, all bran, frosties, special K, coco pops, homemade granola, organic blueberry almomuesli or gluten free cereal with milk, skim milk, soy milk or plain yoghurt	<b>190</b> ond
10.	BIRCHER MUESLI (**) Topped with seasonal fruit	190
11.	HOT OAT PORRIDGE & Made with milk, skim milk, or cream	190
 12.	PLAIN YOGHURT &	190
13.	STRAWBERRY YOGHURT & Plain yoghurt topped with strawberry compote	210

#### **EGG SPECIALTIES**

14.	KHAI JIAO	400
	Open faced Thai style omelette, with spring onions, chicken, pork or shrimp	
15.	EGGS ANY STYLE	390
	Two eggs, breakfast potatoes, tomatoes and choice of country pork or chicken sausage, natural cured ham or bacon	
16.	THREE EGG OMELETTE	420
	Choice of onions, tomatoes, peppers, mushrooms, ham or cheese with choice of country sausage, natural cured ham or bacon served with breakfast potatoes and tom	ato
17.	EGGS BENEDICT	420
	Two poached eggs, natural cured ham 🚱, toasted muffin and hollandaise sauce	
18.	FOUR EGG WHITE OMELETTE (130 KCAL) 🔑 🍪	420
	With spinach and semi dried tomatoes	
19.	TRADITIONAL PANCAKES $\beta$	320
	Three soft butter pancakes, maple syrup, and delicious whipped cream	
20.	BELGIAN WAFFLE Ø	320
	Berry compote, and delicious whipped cream	

#### BREAKFAST SIDE ORDERS

Chicken sausage, pork sausage, bacon, natural cured ham, hash brown, sautéed mushroom, tomatoes or baked beans

100

300

#### **ASIAN BREAKFAST**

21. KHAO TOM GAI, MOO 🀷 , GOONG

Boiled rice, served with your choice of chicken, pork or shrimp

22. KHAO PAD GAI. MOO 🐷 . GOONG 🕰 380

Fried rice with chicken, pork or shrimp

23. CONGEE 🖼 🦶 300

Chinese soft rice porridge with minced pork and sliced ginger finished with a soft-boiled egg

24. BAMEE HANG PHAD GOONG 330

Wok fried egg noodles with shrimp

25. KUAY TEAW GAI 360

Thai noodles soup with rice noodle chicken balls, chicken breast, kale and condiments

## MINERAL WATER

**STILL**Evian 330 ml / 750 ml 190 l 290

Panna 500 ml / 750 ml 190 l 290

SPARKLING

 Perrier 330 ml / 750 ml
 190 l 290

 San Pellegrino 500 ml / 750 ml
 190 l 290

💋 Vegetarian 🍪 Pork 😂 Anti-Aging 😤 Detox & Energy 🕸 Well-being 🕰 Available 24 hrs.

COFFEE	180
French press (black coffee) Espresso Cappuccino Café latte Decaffeinated coffee Double espresso	240
TEA	180
Earl grey English breakfast Ceylon green tea Jasmine green tea	
HERBAL TEA	180
Whole chamomile Green peppermint	
CHOCOLATE	180
Fresh hot chocolate	
AND THE MENU,	
AVAILABLE FROM 11 AM TO 11 PM	
FROM THE WEST	
SOUPS	
26. WILD MUSHROOM P & Touch of thyme, truffle oil, parmesan croutons	360
27. CLASSIC FRENCH ONION SOUP  French classic recipe with crouton and Gruyère cheese	320

## **SALADS**

28.	CLASSIC CAESAR SALAD ©	400
	Crisp romaine lettuce accompanied with croutons, crisp bacon, and creamy Caesar dressing,	
	topped with parmesan shavings ADD CHICKEN BREAST	50
	ADD PRAWNS	90
29.	CAPRESE SALAD	350
	Pesto, Kalamata olives, balsamic, fresh basil	
	GREEK SALAD Ø	310
	Pinenuts, balsamic, fresh basil	
	QUINOA SALAD $ ot\!\!\!/$	290
, 1.	Marinated feta, beetroot, cherry tomatoes, black olive	290
λF	PPETIZERS	
	SMOKED SALMON BAGEL Lightly pickled cucumber, sour cream, grilled onion vinaigrette	390
32.	SMOKED SALMON BAGEL Lightly pickled cucumber, sour cream, grilled onion vinaigrette	
32.	SMOKED SALMON BAGEL Lightly pickled cucumber, sour cream, grilled onion vinaigrette	
32.	SMOKED SALMON BAGEL Lightly pickled cucumber, sour cream, grilled onion vinaigrette  CHILLED KING PRAWNS	490
32.	SMOKED SALMON BAGEL Lightly pickled cucumber, sour cream, grilled onion vinaigrette  CHILLED KING PRAWNS  Garden greens, red onion, classic cocktail dressing	390 490 410
32.	SMOKED SALMON BAGEL Lightly pickled cucumber, sour cream, grilled onion vinaigrette  CHILLED KING PRAWNS Garden greens, red onion, classic cocktail dressing  MEZZE PLATE  A combination of baba ghanoush, creamy hummus, tzatziki, feta,	49

# **BURGERS / SANDWICHES**

SERVED	WITH	FRIES	OR	SALAD	
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36.		
	WAGYU BEEF CHEESE BURGER 🕰	450
	The simple classic burger made with a 100% beef patty, cheddar cheese, sliced onions, fresh lettuce and tomatoes all in a soft bun with mayonnaise	
	ADD EGG	20
	ADD BACON	50
	ADD FOIE GRAS	70
37.	VOILA CLUB SANDWICH 🀷 🙆	400
	Chicken, bacon, fried egg, lettuce	
38.	SPICY VEGAN BLACK BEAN BURGER 🖗	340
	Avocado salsa, balsamic onions, mixed salad	
39.	LE MACARON CROQUE MONSIEUR 🐷	350
	Sliced leg of Parisian ham, French Gruyère cheese sheet, seasoning with Dijon mustard, and tasty béchamel on crispy country bread	
PΔ	ASTAS	
40	SPAGHETTI BOLOGNESE	450

41.	PENNE ARRABBIATA 🗸	410
	Spiced tomato sauce with garlic and fried chili	
	ADD CHICKEN	40
	ADD SHRIMPS	50

42. FETTUCCINE TOM YUM SEAFOOD
Squid, prawn, mussel, tom yum sauce

#### **ARTISAN PIZZAS**

**50. TERIYAKI SALMON** 

51. AUSTRALIAN LAMB CUTLETS

Ratatouille vegetables, gremolata sauce

43. I	MARGHERITA 🛭	390
1	Tomato, Mozzarella, Basil	
44.	TARTUFO Ø	420
1	Truffle, Mozzarella	
45. \	VOILA PIZZA 🍙	450
F	Parma Ham, Tomato, Mozzarella, Mascarpone, Arugula	
46. I	FRUTTI DI MARE	450
1	Tomato, Mozzarella, Seafood	
47. (	CAPRICCIOSA 🍛	420
ŀ	Ham, Tomato, Artichoke, Mushroom, Olives, Parmesan	
ΜΔ	AIN COURSES	
48. \	VEGETARIAN LASAGNA 🛭	330
l	Layered with eggplant, zucchini, tomato and feta cheese	
49. I	FISH & CHIPS	510
(	Crispy battered dory fillets, house seasoned chips, lemon with a creamy tartar sauce	
	TERMANI SALMON	



Green salad, potato salad, rice, miso soup and pickled radish

890

1,200

#### FROM THE GRILL

52.	BUTTERFISH 2	750
53.	TIGER PRAWNS	990
54.	FREE RANGE CHICKEN BREAST	670
55.	AUSTRALIAN WAGYU RIB EYE 🕰	1,200
	All grill dishes will be served with a fresh garden salad and spiced potato wedges Your choice of red wine jus, or lemon caper butter sauce	
SIF	DE DISHES @	

56. FRENCH FRIES	180
57. MASHED POTATOES	180
58. POTATO WEDGES WITH SOUR CREAM	180
59. STEAMED RICE	50
60. STEAMED VEGETABLES	180

#### FROM THE KINGDOM OF THAILAND

#### **APPETIZERS**

61.	POPIA JAE 🛭	290
	Crispy fried vegetarian spring rolls	
62.	THAI TASTING PLATE 🍪	410
	Mixed satay spring roll chicken nomelo salad cucumber relish and peanut sauce	

#### **SALADS**

63.	LARB GAI	290
	Spicy minced chicken salad, roasted ground rice, Thai herbs	
64.	YUM NUEA YANG TA KAI	350
	Grilled beef, lemongrass, lime leaf, spicy vegetable salad	

## **SOUPS**

	Spicy prawn soup with straw mushroom and lemongrass	
56.	TOM KHA KAI	330
	Light coconut and chicken broth,	

Northern style Thai coconut flavored soup with egg noodles

#### RICE AND NOODLE

68.	KAOW PAD POO	380
	Blue crab fried rice, fried egg with condiments	
69.	PAD THAI GOONG 🕰  Wok fried rice noodles, blue river prawns, chives, banana blossom, bean sprouts	450
70.	PAD KRA PHAO GAI, NUEA OR MOO & 4 Minced chicken, beef or pork stir fried with chili and holy basil	390
71.	PAD PAK RUAM Wok tossed mixed vegetables with oyster sauce	220
72.	GAI PAD MED MAMUANG Stir fried chicken with cashew nut	380
73.	GOONG PAD PRIG THAI Stir fried prawns with green peppercorn	480
74.	RAD NA PLA Fried sea bass with wok fried noodles in brown sauce	470
CL	JRRY	
75.	MASSAMAN CURRY Beef in mild curry with peanuts	410
76	GAENG KIEW WAN MOO 🎧 , GAI, NUEA	380

# INDIAN FAVOURITES

85. HOMEMADE ICE - CREAM

Vanilla, chocolate, honey, coffee

77.	BUTTER CHICKEN  Chicken in creamy tomato sauce, served with naan and steamed rice	410
78.	LAMB ROGAN JOSH Lightly spiced lamb curry, served with naan and steamed rice	480
79.	MIXED VEGETABLES TRIANGI (JAIN) P With yellow daal and naan bread puree chickpeas with sesame oil	310
DE	ESSERTS	
80.	MADAGASCAR VANILLA CRÈME BRULÉE Cream and egg yolk custard, vanilla bean, fresh berries	330
81.	"LE MACARON" SIGNATURE LEMON CHEESE CAKE & Cream cheese, fresh lemon, biscuits, strawberries sorbet	330
82.	TRIO OF BANANA COCONUT & BELGIUM CHOCOLATE Fresh banana, coconut, Belgium dark chocolate, mango ice cream	330
83.	KHAW NIEW MAMUNG (340 KCAL) (24 Mango and sticky rice	330
84.	POLLAMAI RUAM (110 KCAL) 😅 🕰 Tropical fresh fruits	290



90 PER SCOOP

86.	HOMEMADE SORBET  Coconut, raspberry, mango, strawberry	90 PER SCOOP
87.	SELECTION OF IMPORTED FRENCH CHEESE 44  Accompanied with bread, nuts and dried fruits	780
CF	HILDRENS IN-ROOM DINING MENU	<u> </u>
	BABY BEARS PORRIDGE & With hot milk (oat milk)	120
89.	BOX 'O' CEREAL & Cornflakes, frosties or coco pops with milk and sliced bananas	120
90.	SCRAMBLING FUN ( ) Scrambled eggs and bacon (egg, cream, salt & pepper)	180
	EGG-TASTIC Cheese and tomato omelette with potato (egg, cream, salt & pepper)	180
	STACK OF TWO  Homemade pancakes with maple syrup (flour, egg, milk, butter)	170
93.	TALK TO THE WOK  Wok fried rice with chicken and vegetables (steamed rice, egg, vegetable oil)	180
94.	HEALTHY PLEASE Ø & & Fresh fruit salad (mixed fruits)	130
	I LIKE THIS 🚓	110

	TONY TOMATO SOUP  Homemade soup the way mama would make it	150
7.	LETT-US OF FUN	170
8.	PYTHON PASTA Spaghetti bolognese (tomato meat sauce)	180
	TUBES OF JOY &	180
00	BULL DOZED TOGETHER  Mini burger with lettuce, tomatoes, french fries and ketchup	220
	.JURASSIC CHICKEN TIDBITS  Chicken pieces crumbed then fried with mashed potatoes	210
02	Fresh fish of the day grilled with lemon, steamed rice and tartar sauce	220
10	NLY IF YOU'VE BEEN GOOD	
03	2 scoops of our many flavours	160
	."DIP AND PLAY AROUND" COLOURFUL CHOCOLATE FONDUE	160
.04	Brownie and marshmallow lollipops, coconut macaroons, fresh bananas and vanilla ice cream	



#### **DELICIOUS LOW-CALORIE GASTRONOMY**

INVENTIVE, FLAVORFUL, EXCITING: DE-LIGHT BY SOFITEL QUIBERON
THALASSA SEA & SPA MEANS MAXIMUM PLEASURE AND MINIMUM CALORIES.

Give in to the temptation of gourmet cuisine without compromising your healthy lifestyle goals. De-Light was developed by Sofitel Quiberon Thalassa Sea & Spa, an expert in nutrition and wellness located on France's invigorating Atlantic coast. Inspired low-calorie dishes have been created through innovative culinary techniques and an unwavering commitment to refine tastes and textures. Sofitel chefs worldwide are applying these principles and spreading De-Light, allowing you to dine healthily while enjoying magnifique blends of fine French and local culinary traditions.

#### **BREAKFAST**

FROM 6 AM - 11 AM

**WESTERN SET (406 KCAL)** 

490

LOW FAT PLAIN YOGHURT (100 KCAL)

HARD BOILED EGG (172 KCAL)

WHOLE WHEAT TOAST (105 KCAL)

SUGAR FREE FRUIT JAM (29 KCAL)

COFFEE WITH NO SUGAR

**ASIAN SET (365 KCAL)** 

470

STEAMED TOFU LIGHT SOYA (90 KCAL)

DIM SUM 4 PIECES (155 KCAL)

FRUIT PLATE (120 KCAL)

JASMINE GREEN TEA





#### **ALL DAY MENU**

Marinated feta, beetroot, cherry tomatoes

Potatoes, mixed vegetables

**FROM 11 AM T O 11 PM** 

#### **APPETIZERS**

106. CAPRESE SALAD (133 KCAL) P

Pesto, Kalamata olive, balsamic, fresh basil
(Tomato, mozzarella, pesto, basil, balsamic reduction)

107. QUINOA SALAD (130 KCAL) P

290

#### **MAINS**

108.GRILLED LAMB CUTLETS (405 KCAL)

Accompanied with ratatouille nicoise a classic Provençal stew

109.GRILLED SALMON FILLET (210 KCAL)

890



#### **DESSERTS**

110. MANGO AND STICKY RICE (340 KCAL)	330
111.SEASONAL FRUITS PLATTER (110 KCAL) 🕾 😤	290
112.AVOCADO CHOCOLATE TART (177 KCAL) Ø Walnut, dates, fresh avocado, pure cocoa	360
JAPANESE MENU / 朝定食	
113.JAPANESE BREAKFAST SET MENU / 朝定食	750

From 6:30 am to 11:00 am / 午前6 時30 分から午前11 時まで Green salad with fruit / グリーンサラダとフルーツ Simmered dish of the day / その日オススメの煮物料理 Grilled Salmon / 焼き鮭 Fried chicken with lemon / 唐揚げレモン添え Fresh cabbage with cucumber / キャベツの千切りとキュウリ Potato salad / ポテトサラダ Japanese pickle / お漬物Rice / ご 飯 Miso soup / 味噌汁 Japanese omelette / 卵焼き Hot green tea / ホット緑茶

# A LA CARTE MENU / 単品メニュー

From 11:00 am to 11:00 pm	/ 午前11 時から午後11 時まで

114. ASSORTED SUSHI	410
California roll, salmon nigiri, tuna nigiri and saba nigiri 寿司 (握り鮨<サーモン、マグロ、鯖> カリフォルニアロール)	
115. ASSORTED SASHIMI	490
Salmon, tuna, saba, scallops with condiments	

115. ASSORTED SASHIMI
Salmon, tuna, saba, scallops with condiments
刺身 (サーモン、マグロ、鯖、ホタテ)

116. CRAB MEAT WITH AVOCADO SALAD
320

Crisp lettuce, roasted sesame dressing 蟹身とアボカドサラダ



117.FRESH SALMON MIXED SALAD	300
Crisp lettuce, seaweed, roasted sesame dressing サーモンミックスサラダ	
118.GYOZA &	250
Fried dumplings 餃子	
19. AGE TAKOYAKI	250
Deep filled octopus dumplings 揚げたこ焼き	
	890
Green salad, potato salad, rice, miso soup and pickled radish 鮭の照り焼き グリーン/ポテトサラダ ご飯 味噌汁 お漬物	
121. JAPANESE CHICKEN CURRY RICE	790
Green salad 日本風チキンカレーライス	
122.KATSUDON 🍪	690
Deep-fried pork cutlet rice bowl with miso soup and pickled radish カツ丼	
(This menu takes 30 minutes to be delivered) お時間30分程かかります	
123.FRESH FRUITS 🚭 😤	290
フルーツ盛り合わせ	
124. GREEN TEA ICE CREAM	THB 90 PER SCOOP
抹茶アイスクリーム	
125. ASAHI BEER	260
アサヒビール	

#### **BEVERAGES**

STILL MINERAL WATER Evian 330 ml / 750 ml Panna 500 ml / 750 ml	190 I 290 190 I 290
SPARKLING MINERAL WATER Perrier 330 ml / 750 ml San Pellegrino 500 ml / 750 ml	190 I 290 190 I 290
SOFT DRINK Pepsi, Pepsi Max Mirinda orange, Sprite Ginger Ale, Soda water, Tonic water Red Bull - Import	160
Asahi Corona Heineken Hoegaarden Singha Stella Artois	260 380 190 380 180 380

## **SPARKLING WINE & CHAMPAGNE**

SPARKLING WINE BY THE GLASS BOTTEGA PROSECCO DOC BRUT	Gls 150ml <b>360</b>	Btl 750ml <b>1,800</b>
BOTTEGA SPUMANTE SPUMANTE ROSE		1,800
CHANDON BRUT		2,000
CHAMPAGNE BY THE GLASS VEUVE CLICQUOT YELLOW LABEL PONSARDIN BRUT NV	Gls 150ml <b>1,500</b>	Btl 750ml <b>7,500</b>
CHAMPAGNE LOMBARD BRUT NV		Btl 750ml <b>3,100</b>
LOUIS ROEDERER BRUT NV		3,500
MOËT & CHANDON BRUT IMPERIAL NV		7,500
BOLLINGER SPECIAL CUVÈE BRUT NV		9,600
<b>ROSÉ CHAMPAGNE</b> TAITTINGER BRUT PRESTGE ROSÉ NV		Btl 750ml <b>11,100</b>
BOLLINGER BRUT ROSÉ NV		12,000
LOUIS ROEDERER CRISTAL BRUT ROSÉ 2004		50,000



<b>PREMIUM CHAMPAGNE</b> DEUTZ BRUT CUVÉE WILLIAM DEUTZ 1998		Btl 750ml <b>12,100</b>
BOLLINGER LA GRANDE ANNÉE 2002		21,340
DOM PERIGNON VINTAGE 2002		25,740
MAGNUM & JEROBOAM DEUTZ BRUT MAGNUM	Btl 1,500ml <b>14,080</b>	Btl 3,000ml
PIPER HEIDSIECK BRUT JEROBOAM		34,000

# WINE BY THE GLASS

WHITE WINE PAUL JABOULET PARALLELE 45 Grenache Blanc, Marsanne, Viognier, Côtes du Rhône, France	Gls 150ml <b>290</b>	Carafe 450ml <b>870</b>	Btl 750ml <b>1,450</b>
CRAGGY RANGE WILD ROCK Sauvignon Blanc, Marlborough, New Zealand	300	900	1,500
SANTA EMA Sauvignon Blanc, Maipo Valley, Chile	300	900	1,500
ARGIOLAS COSTAMOLINO Vermentino Di Sardegna DOC, Italy	320	960	1,550
TYRRELL'S "MOORE CREEK" Chardonnay, Australia	390	1,170	1,950
LAURENT DUFOULEUR BOURGOGNE Chardonnay AOP, Burgundy, France	450	1,350	2,200
<b>RED WINE</b> PAUL JABOULET PARALLELE 45 Grenache, Syrah, Côtes du Rhône, France	Gls 150ml <b>290</b>	Carafe 450ml <b>870</b>	Btl 750ml <b>1,450</b>
CASTELLO BANFI COL DI SASSO Cabernet Sauvignon & Sangiovese, Tuscany, Italy	290	870	1,450
SANTA EMA Cabernet Sauvignon, Maipo Valley, Chile	300	900	1,500
TYRRELL'S "MOORE CREEK" Shiraz, Australia	390	1,170	1,950
ARGIOLAS COSTERA Cannonau Di Sardegna DOC, Italy	370	1,110	1,800
LES HAUTS DE LYNCH MOUSSAS Cabernet Sauvignon, Merlot , Haut-Medoc, Bordeaux, France	540	1,620	2,700
<b>ROSÉ</b> GÉRARD BERTRAND GRENACHE Grenache Gris, Gris Blanc Languedoc France	Gls 150ml <b>290</b>	Carafe 450ml <b>870</b>	Btl 750ml <b>1,450</b>

## COCKTAILS

KIR ORIENTAL Champagne, crème de cassis, lemon juice, blackcurrant	1,200
CHINESE WHISPER Gin, peach schnapps, cranberry juice, fresh lemongrass	390
AMERICANO Campari, vermouth rosso, lemon peel, soda water	350
BLOODY MARY Smirnoff vodka, tomato juice, lemon juice, worcestershire sauce, tabasco, celery, salt, black pepper	350
MOJITO Rum, fresh mint, sugar, lime juice, soda, crushed ice	350
WHISKEY SOUR Whiskey, lime juice, syrup, maraschino cherry	350
SINGAPORE SLING Gin, cherry brandy, Bénédictine DOM, lime juice, grenadine syrup, soda	390
MAI TAI Rum, dark rum, orange curaçao, orange juice, pineapple juice, lime juice, grena	<b>390</b> dine
NON-ALCOHOLIC COCKTAILS	240
ASIAN PASSION Lychee, passion fruit, ginger ale	
MILKY MANGO Mango, milk, raspberry syrup	
BANANA JUICE Banana, apple juice, lime juice	
FRESH SQUEEZED JUICES	210
Orange juice Mango juice Pineapple juice Watermelon juice Fresh young coconut	
WELL BEING DRINK	240
DETOX ♥ Green apple, cantaloupe, lemon, mint leaf ENERGY &	
Banana, red apple  ANTI-AGING Passionfruit, pineapple, honey	

#### **SPIRITS**

SINGLE MALT WHISKY Glenlivet 12 yrs Glenlivet 18 yrs Maccallan 12 yrs Maccallan 18 yrs	GIS 480 1,020 670 1,740	Btl 7,200 15,300 10,000 26,000	
BLENDED WHISKY Ballantine's 12 yrs Johnnie walker 12 yrs Chivas Regal 18 yrs	GIS 310 340 590	Btl 4,600 3,700 8,100	
BOURBON Jim Beam Black 8 yrs Jack Daniel's (Tennessee Whiskey)	GIS 310 330	Btl 3,700 3,970	
IRISH WHISKEY John Jameson	GIs <b>280</b>	Btl <b>3,400</b>	
GIN Bombay Sapphire Tanqueray Gordon's Hendrick's	GIS 350 350 350 590	Btl 3,500 3,500 3,500 5,900	
VODKA Stolichnaya Smirnoff Grey Goose	GIS 240 240 330	Btl 2,400 2,500 4,900	
RUM Bacardi White Rum Havana Club 3 yrs Havana Club 7 yrs	GIS 260 260 310	Btl 3,200 3,200 3,700	
<b>TEQUILA</b> Patron Silver Mexico Patron Anejo Mexico	GIS 480 610	Btl 7,000 8,600	
COGNAC Hennessy V.S.O.P Rémy Martin X.O	GIS 410 1,180	Btl 6,150 17,800	
APERITIF Campari Ricard	GIS 240 260	Btl 2,700 2,900	
<b>EAU DE VIE</b> Poire Williams Nonino Picolit Cru	Gls 290 1,330	Btl 2,900 12,000	
<b>LIQUEUR</b> Bailey's Amaretto	GIS 230 260	Btl 3,400 3,100	

