





Saffron Grill

A Harmony of Smoke, Spice, and Sustainability

At Saffron Grill, we honour the traditions of Smoke, Spice,
and Sustainability.

Smoke sets the note - rising from open flames to ignite and nourish a culinary legacy deeply rooted in Thai culture. Cooking over fire has long shaped Thai cuisine, from shared meals to celebratory feasts, defined by bold flavours and communal ritual. Here, that legacy is elevated through a newly crafted menu, where time-honoured, fire-driven techniques meet modern refinement to create cuisine that is expressive, aromatic, and a delight senses from the visual to the palate.

Spice shapes the soul of the kitchen. As a historic crossroad of the global spice trade, Thailand is defined by its mastery of bold aromatics. Drawing on this heritage, our chefs layer spices with intention, unlocking depth, fragrance, and intensity - allowing each dish to celebrate aroma as much as flavour.

Sustainability is thoughtfully woven throughout the experience, from longan wood reclaimed from felled trees to locally sourced artisan tableware. Design details take inspiration from the Gloriosa, or flame lily - its vibrant form echoing the movement of fire and dynamism within Thai culture.

These elements together, create a dining experience by contemporising dining delight with reimagined expressions.

Saffron Grill marks the newest chapter in Banyan Tree Bangkok's iconic Saffron dining portfolio, joining its celebrated siblings - Saffron, Saffron Sky Garden, and the Saffron Cruise along the Chao Phraya River. While each destination offers its own interpretation of Thai culinary artistry, Saffron Grill continues this distinguished legacy with a focused, modern expression of fire-led Thai cuisine.





Saffron Grill

臻味烟火 · 香料 · 可持续之和谐

在 Saffron Grill, 我们秉承 烟火、香料与可持续 的核心精神,
向泰式料理的传统致敬。

烟火 奏响序章——炽热明火升腾, 点燃并滋养深植于泰国文化中的烹饪传承。以火入馔自古塑造着泰式美食, 从家人共享的日常餐桌到盛大的庆典宴席, 皆以浓郁风味与群聚仪式感为特征。在这里, 这份传承被提升至全新高度: 全新匠心菜单将历久弥新的火烹技艺与当代美学相融, 呈现出层次分明、芳香四溢、从视觉到味蕾皆令人愉悦的料理体验。

香料 塑造厨房的灵魂。作为历史悠久的全球香料贸易枢纽, 泰国以其对浓烈香气的驾驭而闻名。主厨汲取这一深厚底蕴, 以匠心叠加香料, 释放深度、馥郁与张力, 让每一道菜不仅展现风味, 更礼赞香气本身。

可持续 被细致地编织于整体体验之中——从取自被砍伐龙眼树的再生木柴, 到本地匠人手作的餐桌器皿。空间设计灵感源自 **火焰百合 (Gloriosa)**, 其热烈的形态呼应火焰的流动与泰国文化的生命力。

三者交融, 打造一场以当代表达重新演绎、充满感官愉悦的用餐体验。

Saffron Grill 作为 曼谷悦榕庄 (Banyan Tree Bangkok) 标志性 Saffron 餐饮版图的最新篇章, 与备受赞誉的 Saffron、Saffron Sky Garden 以及 昭披耶河 Saffron 游船 并肩而立。各具风格、各展所长; 而 Saffron Grill 以专注而现代的视角, 延续并拓展以火为引的泰式料理艺术。



TASTES

ของว่างเรียกน้ำย่อย



Tastes ของว่างเรียกน้ำย่อย

ยำหมจี่น้แซลมอนย่าง

YUM KHANOM JEEN SALMON YANG 490
(SG, SF, GF)

Grilled Pacific Salmon & Rice Noodle Salad Tossed with Thinly Sliced Thai long Bean, Fresh & Fried Shallot, Long Coriander, and Thai Jinda Chilli in Thai Anchovy Dressing

ยำมะม่วงกึ่งฟู

YUM MAMUANG GOONG FU 390
(SH, SF, L, N)

Deep-Fried Prawn Flakes with Thai Mango Salad

ไส้กรอกอีสาน

SAI KROK ISAN 380
(P, GF)

Isaan Sausage, Local Fresh Green, Bird Eye Chili, Garlic Pickled

ไส้อ้วก้าบ่าขาม

SAI UA KAO BA KHAM 320
(P, SH, GF)

Spicy Northern Thai Sausage, Local Fresh Green, Bird Eye Chili, Garlic Pickled

ลาบตัว

LARB KHUA 300
(SF, L)

Spicy Northern-Style Minced Pork Salad with Ma Khwaen Pepper

ส้มตำหลวงพระบาง

SOM TAM LUANG PRABANG 300
(L, P, SH, N)

Luang Prabang-Style Papaya Salad with Fermented Shrimp Paste

หมกหน่อไม้กาฬสินธุ์กากหมู

MOK NOR MAI 300
(L, SF, P)

Kalasin Style Bamboo Shoot Baked Salad with Pork Crackling

ปีกไก่ยัดไส้ทอดแจ่วมะขาม

PEEK GAI YAD SAI 220
(SF, L)

Crispy Stuffed Chicken Wings Glazed with Sweet & Spicy Tamarind Sauce

ปลาแดดปากน้ำโพย่างกับ สับปะรดก๊วแลอจาาด

PLA HED 220
(SG, L, N, SF)

Pak Nam Pho Grilled Fish Cake with Sugarcane Skewer and Phulae Pineapple Ajaad



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SOUP

ซุปละแกง



ต้มแซ่บเห็ดโอบมะขามอ่อน

TOM SAEP NUEA
(L, SF, GF)

Hot and Spicy Baby Tamarind Leaf Soup
with Beef

550

เลียงผักหวานไข่มดแดง

LIANG PHAK WAAN
(L, GF)

Sweet Leaves Soup with Ant Larvae

450

ต้มโคล้งปลาดังแม่น้ำน่าน

TOM KHLONG PLA KHANG
(SG, SF, L, GF)

Sour and Spicy Smoked Soup with
Mystus Catfish

420

ต้มแซ่บไก่ย่างโอบมะขามอ่อน

TOM SAEP GAI
(L, SF, GF)

Hot and Spicy Young Tamarind Leaf Soup
with Herb Marinated Grilled Chicken

300

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RAW BAR

ครัวเย็นและอาหารทะเลสด



Raw Bar คิวเย็นและอาหารทะเลสด

ปลาหอยนางรม

PLA HOI NANG ROM

(SH, SF, GF, L)

Spicy Chantaburi Oyster Salad with
Chili Paste Dressing

450

ก้อยกุ้งขาว

KOI GOONG KHAO

(SG, SF, SH, GF, L)

Isan-Style Fresh White Prawn Ceviche

290

ไข่มดแดงตัวเห็ลดิบ

KHAI MOD DAENG KHUA NUEA DIB

(SG, GF)

Spicy Beef Tartare with Ant Larvae

490



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DRY AGED FISH

ปลาตากแห้งซาซิมิ

Earth Leakage Pass
TIM +YA
31/1/26



FROM THE GRILL

เมนูจากเตาถ่าน



From The Grill เหนือจากเตาถ่าน

Served with House Pickle Trolley (L, V, VG, GF)

เนื้อสุ้นหนอกย่าง 3 นาที
ราดน้ำมันกระเทียม
NUEA SAM NATHI 1,290
(SG, SF, D, GF)
3-Minute Charred Beef Sirloin with
Thai Crispy Garlic Oil

เนื้ออบริสเก็ตเสิร์ฟกับแกงมัสมั่น
มันหวานย่าง
MASSAMAN NUEA MAN WAN 1,190
(SF, GF)
Smoke Brisket with Massaman Sauce
and Rustic Grilled Sweet Potato

ไก่ตะไคร้อบโอ่ง
GAI TAKRAI OB ONG 850
(SG, SH, L, GF)
Clay-Pot Smoked Klong Phai Farm Chicken
Marinated in Lemongrass & Thai Spices

คอหมูย่างรมควันไม้ลำไย
KOR MOO YANG 650
(SF, SH, L, P, GF)
Smoked Longan Charcoal-Grilled Pork Neck
with Sweet & Spicy Tamarind Glaze



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HOMEMADE PICKLES TROLLEY

(L, V, VG, GF)

ผักดอง

1. กิมจิไทยดองหน้าขาวข้าว
Thai-Style Cabbage Kimchi
2. มั่นแกวดองกับน้ำมะกรูด
Jicama Kaffir Lime
3. พริกหวานดอง
Thai Chili Bomb
4. ขนุนล่อนดองพริกแกง
Isan Spicy Jackfruit Pickle
5. กระจี่ยบดอง
Southern-Style Okra Pickle
6. ข้าวโพดล่อนดองกับกานพลู
Baby Corn Clove Pickle
7. ถั้วฝักยาวดองกับขิงล่อน
Ginger Long Bean Pickle
8. บีทรูทดองกับมะขาม
Beetroot Tamarind Pickle
9. มะเขือเทศแฟนซีดองกับข่าล่อน
Cherry Tomato Galangal Pickle

Side Dish เครื่องเคียง

- | | |
|---|----|
| ข้าวเหนียวแดงแสงเรกอบหม้อดิน UBON STICKY RICE (V, VG, L) Baked Ubon Pink Sticky Rice in Clay pot | 90 |
| ชุดแป้งผักและขนมจีน KHANOM JEEN (V, VG, L) Set of Assorted Fresh Vegetables with Fresh Rice Noodles | 90 |
| ข้าวหอมมะลิ จ. ยโสธร YASOTHON JASMINE RICE (V, VG, L) Yasothon Steamed Jasmine Rice | 80 |

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SKEWERS

ปิ้งย่างเสียบไม้



Skewers ปิ้งย่างเสียบไม้

Served with Condiments: House-Blended Chili Powder, Mountain Salt from Nan Province, Sour Orange

กุ้งแชบ๊วย

GOONG CHAE BUAY 290
(SG, SH, GF, L)

Grilled Giant Prawn Skewer seasoned with Pink Salt and finished with Sour Orange Zest

เห็ปลาตุ๋นย่างกับห้ำปลาหวานและผักกูด

PLA DUK YANG 200
(SG, SF, L)

Catfish Skewer with Sweet Fish Sauce and Edible Fern

ปลาหมึกกล้วยโรยไข่เค็มขูด

PLA MUEK KLUAY 150
(SF, GF, E, L)

Grilled Banana Squid Skewer with Shredded Salted Egg Yolk

แก้มวัว

GAEM WUA 150
(SG, SH, GF)

Slow-Grilled Beef Cheek Skewer

ลิ้นวัว

LIN WUA 135
(SG, SH, GF)

Slow-Grilled Beef Tongue Skewer

เห็แกะบด

KAE BOT 135
(SH, GF)

Minced Lamb Skewer

หมูตุ๋นโรยตะ

MOO KUROBUTA 89
(P, SH, GF)

Grilled Kurobuta Pork Skewer

หมูตุ๋นโรยตะแบบแฮมเบิร์ก

HAMBERG MOO KUROBUTA 89
(SG, SH, P, L)

Hamberg-Style Kurobuta Pork Skewer

หมหมู

NOM MOO 89
(P, GF, L)

Grilled Pork Brisket Skewer

ไก่ไล่ทุ่ง

GAI LAI THUNG 79
(L, SH, GF)

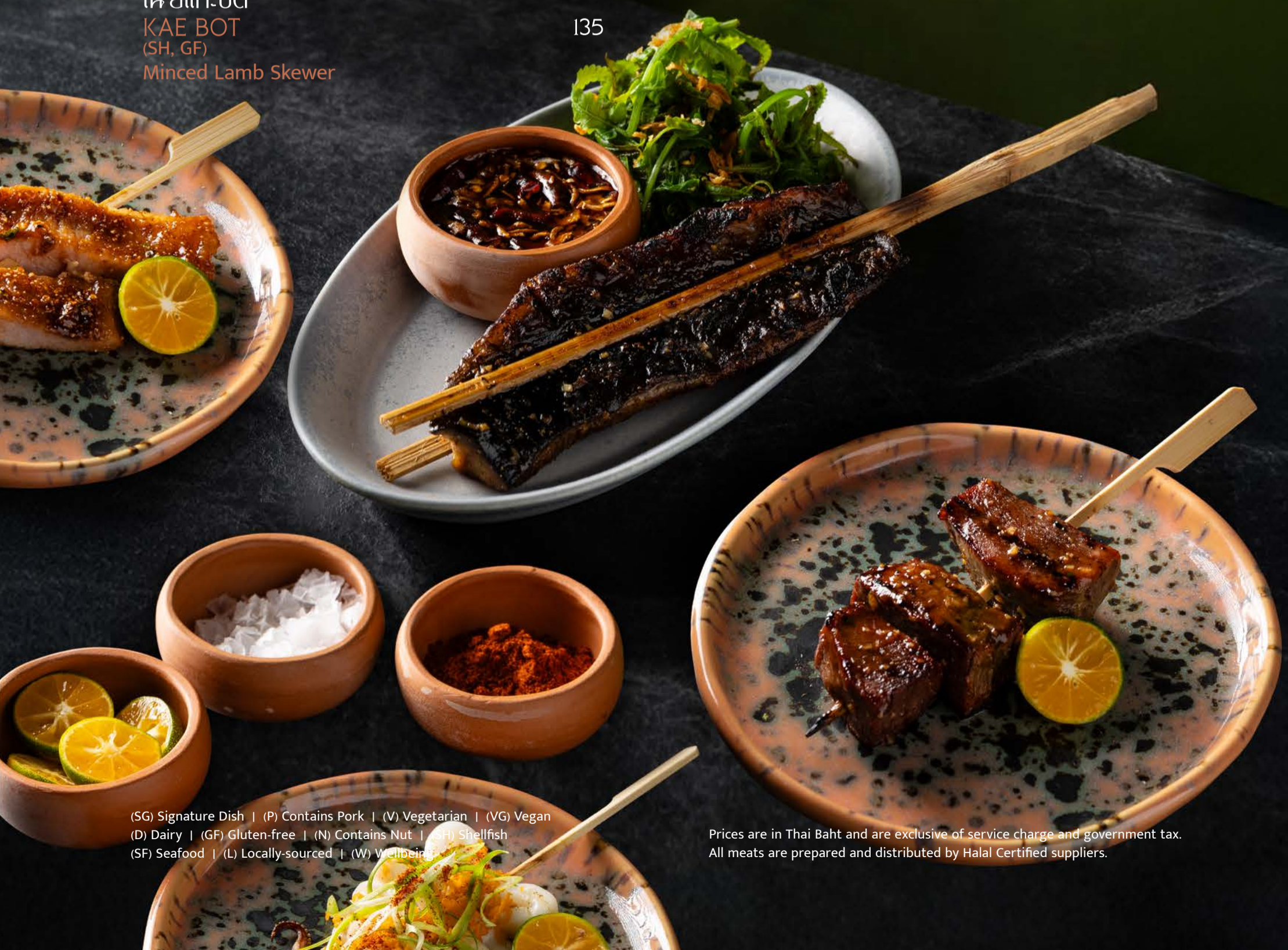
Grilled Free-Range Chicken Skewer

ตับไก่หมสด

TAP KAI NOM SOT 79
(L, D, SH, GF)

Grilled Chicken Liver Marinated in Fresh Milk & Spices

**Prices per skewer*



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DRY AGED BEEF

เนื้อทรายเอง



เนื้อลดย่าง

Beef Dry-Aged Selection (GF)

Served with Condiments: Roasted Rice Powder with Fried Shallots, Mountain Salt from Nan Province, Thai Chimichurri Sauce, and House-Blended Chili Powder

เนื้อส่วนกลางซีโตรง (300 กรัม)

Angus Ribeye (300 g)

2,390

Angus Breed from New Zealand. Grain fed with Marbling Score 2+, Dry aging for 21 Days.

เนื้อสันนอกส่วนติดมันคาร์รารา (200 กรัม)

Carrara Striploin (200 g)

1,290

Award-Winning Wagyu Brand Beef Competition in 2021 and 2024. Grain fed with Marbling Score of 4-5, Dry aging for 21 Days.



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เนื้อไทยวากิวของวันนี้

Thai Wagyu Beef of The Day

(GF)

Thai Soong-Nern Signature Cattle – premium-quality cows raised by the people of Soong Nern District, grain-fed for exceptional flavor.

Served with Condiment: Roasted Rice powder with Fried shallot, Mountain Salt from Naan Province, Thai Chimichurri Sauce, and House Blend Chili Powder.



- เนื้อสันนอกวากิว (200 กรัม)
Striploin Wagyu (200g) 1,690
Thai Wagyu Beef from Nakhon Ratchasima Province, Marbling Score 6-7, Smooth, tender, balanced firmness with buttery marbling.
- เนื้อใบพายวากิว (180 กรัม)
Oyster Blade Wagyu (180g) 1,190
Thai Wagyu Beef from Nakhon Ratchasima Province, Marbling Score 6-7, Fine-grained, tender with slight connective chew.
- เนื้ออกติดหน้าวากิว (200 กรัม)
Picanha Wagyu (200g) 1,150
Thai Wagyu Beef from Nakhon Ratchasima Province, Marbling Score 6-7, Firm yet tender.
- เนื้อใบวัววากิว (180 กรัม)
Flank Wagyu (180g) 890
Thai Wagyu Beef from Nakhon Ratchasima Province, Marbling Score 6-7, Leaner, fibrous, flavorful.
- เนื้อกระบ้งวากิว (180 กรัม)
Skirt Wagyu (180g) 890
Thai Wagyu Beef from Nakhon Ratchasima Province, Marbling Score 6-7, Loose grain, very juicy, soft.



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LOCALLY CATCHED

ปลา และอาหารทะเล



Locally Caught ปลา และอาหารทะเล

Seafood Market of the Day
(30-Minute Cooking)

เผาเกลือ
Salt-Crusted Selection

ปลาทาบทิม
PLA TAB TIM
(L, SF, GF)
Tilapia

620

หมักเครื่องหน้าพริกตาแดงนครสวรรค์
Grandma Chilli-Marination Selection

ปลาจารเม็ด
PLA JARAMED
(SG, SF, L, GF)
Pomfret

1,690

ปลาหมึกกล้วย
PLAMUNG KLOY
(SG, SF, L, GF)
Giant Banana Squid

790



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DESSERT

טראכאפּט



Dessert ขอบหวาน

ขอบหวานทุกเมนูมาพร้อมไอศกรีมรสชาติที่คุณเลือก

Desserts are accompanied by your preferred ice cream flavor

หม้อแกงฟักทอง

MO KAENG FAK THONG

290

(V, VG, L)

Charcoal-Baked Pumpkin Custard with Crispy Shallot Crumble and Roasted Coconut Ice Cream

ขนมครกกับไอศกรีมทิวัด

และซอสฝัสดำ

KHANOM KROK

290

(V, VG, L, N)

Thai Coconut Pancakes with Salted Caramel Peanut Ice Cream and Mulberry Sauce

ข้าวโพดเทียนย่างหน้าฝัสดำดอกไม้

และไอศกรีมข้าวโพดย่าง

KHAO POD THIAN YANG NAM PHUENG

250

(V, VG, L)

Grilled Glutinous Corn with Longan Flower Honeycomb and Toasted Corn Ice Cream



Ice Cream Selections ไอศกรีม

ไอศกรีมมะพร้าวตัว

I-TIM MA PHRAO KHUA

95

(L, V, VG)

Roasted Coconut Ice Cream

ไอศกรีมโอเลี้ยง

I-TIM O LIANG

95

(L, V, D)

Thai Traditional Coffee Ice Cream

ไอศกรีมข้าวโพดย่าง

I-TIM KHAO POD YANG

95

(L, V, VG)

Toasted Corn Ice Cream

ไอศกรีมทิวัด

I-TIM TUA TAT

95

(L, V, D, N)

Salted Caramel Peanut Ice Cream

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VEGETARIAN

มังสวิรัต

Vegetarian มังสวิรัต

สเต็กเห็ดหัวสิงโตอย่างซอสซีอิ๊ว

STEAK HED HUA SINGTO
(V, VG, L)

Lion's Mane Mushroom Steak with Sweet Soy Sauce

320

ผักกาดขาวย่างกับผงพริก

PHAK KAT KHAO YANG
(V, VG, GF, L)

Grilled Napa Cabbage Steak with House-Blended Chili Powder

120

เห็ดนางรมชมพู

HED NANG ROM CHOMPHU
(V, VG, GF, L)

Grilled Pink Oyster Mushroom with Mountain Salt from Nan Province

89

มะเขือม่วงเผาเครื่องแกง

MA KHUEA MUANG PHAO
(V, VG, GF, L)

Charred Long Eggplant with Chili Paste

89

เต้าหู้

TAO HU
(V, VG, GF, L)

Grilled Tofu Skewer

89

ข้าวโพดอ่อน

KHAO POD ON
(V, VG, GF, L)

Grilled Baby Corn Rib

69

เห็ดเข็มทอง

HED KHEM THONG
(V, VG, GF, L)

Grilled Enoki Mushroom Skewer

69

กระเจี๊ยบ

KRA JIAB
(V, VG, GF, L)

Grilled Okra Skewer

69

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DRINKS

เครื่องดื่ม

Sip the Heritage, Taste the Stories



Signature Cocktails ตีกา

ปราการ

PARKAAN

520

Parkaan Peat Malt, Campari, Tamarind

Named after Kamphaeng Phet, the famed 'Diamond Wall City,' this drink pays tribute to its fearless warriors and the fiery battles once fought at its gates. Each sip recalls the glowing embers of a kingdom safeguarded with unwavering strength.

ปาน

PAN

470

Kosapan Cacao, Cacao, Sweet Vermouth, Pineapple, Lime, Crispy Coconut

Pan echoes the name of Kosapan, Siam's first ambassador to France in 1686, who crossed oceans to behold the splendour of Versailles and discover European wonders like chocolate.

โฮ๊ะ

HO

450

Craft Northern Thai Vodka, Tamarind, Cherry Tomato, Kaffir Lime, Star Gooseberry

In Northern Thailand, Kang Ho is more than a dish – it's a taste of home. Made from treasured spare ingredients mixed with herbs, bamboo shoots, and noodles, it recalls family meals shared on woven mats and the comforting scent of the countryside.

สยาม

SIAM

450

Bangkok Vodka, Bitter Blanco, Elderflower

Inspired by Bangkok's striking contrasts – ancient temples beside soaring towers, markets glowing under neon skies – Siam captures a city where heritage and modern energy meet at every turn.

เสน่ห์ห้าพริก

SANEHA NAM PRIK

420

Saneha Gin, Palm Sugar, Tomato, Bell Pepper

In Nakhon Sawan, where four rivers unite to form the Chao Phraya, fertile lands inspire honest, soulful flavours. Nam Prik Makhue – a roasted-tomato dip – reflects warmth, simplicity, and true Thai hospitality.



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Mocktail ม้ากเทศ

Free Spirit Concoctions

ดาราทอง

DARA TONG

295

Cranberry Juice, Orange Juice,
Craft Oak Syrup, Cinnamon, Ginger Ale

แสงแรก

SAENG RAEK

280

Homemade Pomegranate, Coconut Water,
Lime, Rosted coconut

ม่วงหัดก

MAUN KUG

255

Jasmine Tea, Homemade Pandan Juice,
Passionfruit Juice, lime, Soda



CRAFT THAI SPIRITS

Our inspiration for using Craft Thai Spirits lies in honoring Thailand's rich cultural heritage through a contemporary lens.

Each spirit — from fermented rice wines to traditional herbal infusions — is deeply rooted in local wisdom, passed down through generations.

Today, these age-old techniques are reimagined with modern craftsmanship, elevating humble ingredients into refined, story-driven expressions.

Every bottle captures the essence of a region, the character of its people, and the spirit of Thai hospitality.

By bringing these elements to the bar, we invite guests to experience a deeper, more authentic connection with Thailand — one sip at a time.

Touch of Local Thai Rice

Artisan Brewing from Pure Natural

Glass | Bottle

DEVANOM KIAW NGOO – Kiaw Ngoo Sticky Rice (*Chiang Rai*)

350 | 650

Hint of Pineapple, Mango, Coconut, Mildly Sweet | 13% ABV

DEVANOM LUEM PUA – Black Sticky Rice (*Chiang Rai*)

350 | 650

Hint of Black Sticky Rice, Palm Sugar, Coconut Blossom Nectar | 13% ABV

Low-Alcohol Cocktail

Aroon Marmalade

470

Light Inspired by sunset tones, this low-alcohol spritz blends gentle Italian bitterness with bright citrus notes.

Michelada Light

470

Inspired by the classic Mexican refreshment, this light and vibrant serve blends zesty lime with a gentle touch of spice.

Prices are in Thai Baht and are exclusive of service charge and government tax.

USUAL CLASSIC

420

Negroni | Manhattan | Mojito | Paloma | Moscow Mule | Whiskey Sour | Old Fashion | Margarita | Mai Tai | Long Island Iced Tea | Cosmopolitan

WINES

Selected for Thai flavors balance

RED WINES

| | Glass Bottle |
|--|----------------|
| 2018 Chianti Superiore, Fattoria Villa Saletta, DOCG Chianti Superiore, Italy | 690 3,200 |
| 2024 GranMonte Spring Syrah Cabernet Sauvignon, Khao Yai, Thailand | 650 2,900 |
| 2023 CDR Miss Terre Rouge Domaine, D Loire Valley Bland AOC, France | 650 2,900 |
| 2020 SAPAS Wine Company S.A., Malbec reserva, Valle de Uco, Mendoza, Argentina | 3,200 |
| 2021 Shiraz, "Bin 555", Wyndham Estate, N.S.W. | 2,900 |
| 2022 Merlot, Montes "Classic Series" D.O., Colchagua Valley | 2,900 |
| 2023 Pinot Noir, F de Fournier, Val de Loire | 3,400 |

WHITE WINES

| | Glass Bottle |
|--|----------------|
| 2022 Santa Ema Ruta 5 Chardonnay, Chile | 550 2,000 |
| 2023 GranMonte, Spring Chenin Blanc, Khao Yai, Thailand | 550 2,000 |
| 2022 Jean-Marie Reverdy 'Charmes de Loire' Sauvignon Blanc, IGP Val-de-Loire, Sancerre, France | 650 2,900 |
| 2022 Yalumba Viognier Samuel's Garden Collection Y Series, South Australia | 690 2,900 |
| 2020 Chablis Per Aspera, Domain Charly Nicolle, AOP | 3,200 |

ROSE WINES

| | Glass Bottle |
|--|----------------|
| 2024 GranMonte, Sakuna Rose, Khao Yai, Thailand | 550 2,400 |
| 2023 La Hauts Du Clos Rose Domaine, Provence Blend AOC, France | 650 2,900 |
| 2022 Chateau d'Esclans Cotes de Provence Whispering Angel Rose, France | 3,200 |

DESSERT WINES

| | Glass Bottle |
|---|----------------|
| 2024 GranMonte, Bussaba Natural Sweet Wine, Late-Harvested Khao Yai, Thailand | 600 2,400 |

SPARKLING WINES & CHAMPAGNE

| | Glass Bottle |
|--|----------------|
| NV Prosecco Signore Brut, Veneto, Italy | 600 3,000 |
| 2023 Rimarts Cava Brut Reserva 18, Penedes Cava, Spain | 3,200 |
| NV Ernest Rapeneau, Brut Epernay | 5,000 |
| NV Ernest Rapeneau, Brut Rosé, Epernay | 5,800 |

Prices are in Thai Baht and are exclusive of service charge and government tax.

JUICES

180

Watermelon | Orange | Apple | Pineapple | Mango | Coconut Water

SOFT DRINKS

180

Coke | Coke Light | Coke Zero | Sprite | Fanta Orange | Ginger Ale | Tonic Water | Soda Water

In-House Filtered Water

60

PREMIUM SOFT DRINK

250

Fever Tree Mediterranean Tonic | Fever Tree Indian Tonic

WATER

Still Water

Acqua Panna 500 ml

200

Acqua Panna 750 ml

320

Sparkling Water

San Pellegrino 500 ml

280

San Pellegrino 750 ml

320

PREMIUM THAI TEA

220

Premium Thai tea brand that focuses on wellness, sustainability, and natural flavors. The name “**Charu**” comes from a Sanskrit word meaning “beautiful, pure, and graceful.” Their teas are carefully blended using high-quality Thai herbs, flowers, and traditional ingredients, creating drinks that are not only delicious but also good for the body.

Earl Grey Tea | Peach Black Tea | Lemongrass & Pandan Tea | Chamomile Tea | English Breakfast Tea | Jasmin Green Tea | Sencha | Green Tea Mint | Thai Iced Tea

COFFEE

220

The coffee on our menu is made with premium Arabica beans sourced from the “**northern region of Thailand, including Chiang Mai,**” and bold Robusta beans from the south, directly supporting local farmers.

Espresso | Americano | Cappuccino | Latte | Mocha

SPIRIT COLLECTION

GIN

| | | Glass |
|-----------------|----------|-------|
| Kosapan | Thailand | 450 |
| Saneha | Thailand | 480 |
| Tanqueray | England | 480 |
| Beefeater | England | 480 |
| Bombay Sapphire | England | 480 |
| Roku | Japan | 550 |
| Hendricks | Scotland | 570 |

VODKA

| | | Glass |
|--------------------|----------|-------|
| Asura Golden Giant | Thailand | 290 |
| Bangkok Vodka | Thailand | 290 |
| Lanna | Thailand | 300 |
| Kosapan Kad Kakao | Thailand | 450 |
| Belvedere | Poland | 620 |
| Smirnoff | USA | 290 |
| Absolut Classic | Sweden | 310 |

TEQUILA & MEZCAL

| | | Glass |
|---------------------|--------|-------|
| Don Julio Resposado | Mexico | 600 |
| La Travesia Mezcal | Mexico | 650 |
| Sierra Silver | Mexico | 420 |

RUM & CANE

| | | Glass |
|----------------------------|-----------|-------|
| Asura Silver Giant | Thailand | 290 |
| Asura Rose Gold Giant | Thailand | 290 |
| Asura Coconut Flower Sugar | Thailand | 490 |
| Chalong Bay | Thailand | 350 |
| Kosapan Sugarcane | Thailand | 400 |
| Ron Zacapa 23 | Guatemala | 550 |
| Bacardi Carta Blanca | Cuba | 420 |
| Captain Morgan White | Jamaica | 420 |
| Captain Morgan Dark | Jamaica | 420 |

Prices are in Thai Baht and are exclusive of service charge and government tax.

SPIRIT COLLECTION

SCOTCH WHISKY

| | | Glass |
|---------------------|----------|-------|
| Parkaan Peated Malt | Thailand | 550 |
| JW Black Label | Scotland | 400 |
| Talisker 10Y | Scotland | 680 |
| Macallan 12 Y | Scotland | 800 |
| Monkey shoulder | Scotland | 600 |

BOURBON & RYE

| | | Glass |
|--------------|---------|-------|
| Jack Daniels | USA | 380 |
| Makers Mark | USA | 500 |
| Jim Beam | USA | 320 |
| Jameson | Ireland | 320 |

COGNAC & BRANDY & AMAGNAC

| | | Glass |
|---------------|----------|-------|
| Regency VSOP | Thailand | 350 |
| Hennessy VSOP | France | 500 |
| Hennessy XO | France | 1,200 |

BEER

| | |
|-------------------------|-----|
| Singha, Chang, Heineken | 250 |
| Corona | 350 |
| Heineken Zero | 200 |

CRAFT BEER

370

Chalawan Pale Ale
IBU 45, ABV. 4.7%

Inspired by a Thai folkloric tale, "**Chalawan King of Alligators**". Citrus with lychee notes, bold and smooth in flavor.