

POOL MENU

SERVED DAILY FROM 8 A.M. TO 8 P.M.

APPETIZERS

FRIED CHICKEN WINGS

Free-range chicken wings and drumsticks in crispy batter
THB 290

FRIED CALAMARI

Fried squid, crispy fried seaweed, fried red chilli, lemon wedge,
coriander, spring onion served with kaffir lime mayonnaise
THB 320

FINE DE CLAIRE OYSTER NO.3

Served with condiments
THB 120

MIX NUTS WITH LAB SPICES

THB 180

AVOCADO & TOMATO ON TOAST

Smashed avocado, yellow and red cherry tomato
THB 390

SALAD

CAESAR SALAD WITH CHICKEN OR SMOKED SALMON

Baby lettuce, crispy bacon, parmesan cheese, thyme & garlic
croutons with lemon and anchovy dressing
THB 360

FIG & ANTIPASTI WITH BURRATA CHEESE SALAD

THB 550

PIZZA

TRIO OF CHEESE PIZZA

Brie, mozzarella and goat cheese made in Thailand
THB 450

MUSHROOMS AND TRUFFLES PIZZA

Mixed mushrooms and truffles
THB 610

SMOKED SALMON PIZZA

Smoked salmon and fresh basil leaves
THB 610

MARGHERITA PIZZA

Classic pizza with tomato sauce and mozzarella cheese
THB 410

MAIN

TAGLIATELLE CARBONARA

Fresh tagliatelle in a traditional carbonara sauce
THB 380

SPAGHETTI PESTO

Artisanal spaghetti in a traditional pesto sauce
THB 340

FISH & CHIPS

Barramundi in a classic beer batter with tartare sauce and fries
THB 490

BEEF BURGER IN BEETROOT BUN

smoked back bacon, red slaw, pickled cucumber
and melted cheddar with fries
THB 480

BEYOND MEAT & AVOCADO BURGER

plant-based patty Beyond Meat
served with avocado guacamole and French fries
THB 560

DESSERTS

ICE CREAM VANILLA BEAN

ICE CREAM MOCHA COFFEE

ICE CREAM SENGHA STRAWBERRY

ICE CREAM DARK BELGIAN

ICE CREAM NAMDOKMAI MANGO

ICE CREAM COCONUT

ICE CREAM WILD RED RASPBERRY

THB 90

SEASONAL FRUITS PLATTER

MELON, PINEAPPLE, WATERMELON,

PAPAYA, KIWI, SEASONAL FRUITS

THB 250

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THAI-INSPIRED CANAPÉS

ELEVATE YOUR TASTE EXPERIENCE WITH THE EXQUISITE THAI-INSPIRED CANAPÉS CRAFTED BY NIMITR.

SERVED DAILY FROM 2 P.M. TO 8 P.M.

THAI CANAPE PLATTER Pla Goong, Mieang Kum, Marhor, Kanom Pang Na Moo	280
GOONG HOM SABAI Deep-Fried Marinated Prawn Wrapped in Wonton Sheet	250
GOONG PAN OAY Fried Prawn with Sugar Cane and Plum Sweet Chili Sauce	350
KANOM PANG NA MOO Deep-Fried Minced Pork on Toast Coated with Egg	280
KAO TANG Crispy Rice Cracker served with Chicken and Lemongrass Relish	250

HERBAL LIQUOR

(YAA DONG)

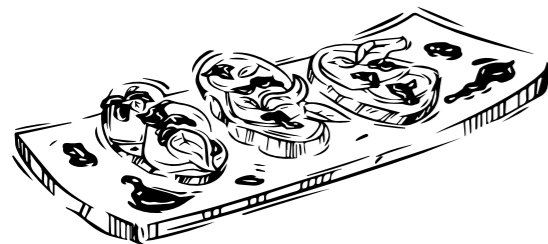


ASIAN BLUSH Herbal liquor, vodka and uthaithip	340
SOUR TWIST Herbal liquor, vodka, sugar, lime juice, orange, and soda	340
NIPPON INFUSED Herbal liquor, vodka, umeshu, orange, and sugar	340

BEER BUCKET

THREE BOTTLES IN
OUR EXCLUSIVE BEER BUCKET PROMOTION!

KIRIN BEER BUCKET	390
CORONA	490



BEVERAGES

COFFEE

	Hot	Iced	Blended
ESPRESSO	90	-	-
ESPRESSO MACCHIATO	95	-	-
AMERICANO	120	130	-
CAPPUCCINO	130	140	-
LATTE	130	140	180
PICCOLO LATTE	110	-	-
FLAT WHITE	130	-	-
DOUBLE ESPRESSO	110	-	-
HOT FILTER COFFEE (Fruit Bomb Blend)	130	-	-
HOT FILTER COFFEE (Pangkhon Blend)	130	-	-
COLD BREW (Fruit Bomb Blend)	-	145	-
COLD BREW (Pangkhon Blend)	-	145	-
MOCHA	145	155	180
CARAMEL MACCHIATO	155	165	180
CHOCOLATE	150	160	180
MATCHA LATTE	155	165	180
MATCHA MANGO	-	170	-
THAI TEA	145	155	180

SIGNATURE NON COFFEE

BUTTERFLY PEA LATTE	130	140	-
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SIGNATURE HOT COFFEE

VIETNAMESE EGG COFFEE Ca phe trung	130	-	-
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SIGNATURE ICED COFFEE

DIRTY	140
PALM JUICE ESPRESSO	160
ES-YENN (THAI SWEET COFFEE)	160
COLD BREW YUZU TONIC	195
EXTRA SHOT.....	25
SOY / OAT MILK.....	25
FRESH MILK.....	105

TEA BY MONSOON (SUSTAINABLE)

FOREST FRIENDLY TEA FROM NORTHERN THAILAND

137 PILLARS SIGNATURES BLEND	Hot	Iced
LONGAN MORINGA GREEN	140	150
MANGOSTEEN ANCHAN OOLONG	140	150

ORIGINAL BLEND

SIAM BLEND BLACK	140	150
JUNGLE OOLONG	140	150
JASMINE GREEN	140	150
MONSOON BLEND GREEN	140	150
FIVE COLOURS WHITE TEA AND ROSE	140	150
BLACK TEA AND LEMON	140	150
MANGO BLACK TEA	140	150
FIVE COLOURS WHITE	140	150
COCONUT GREEN	140	150
SIAM HERBAL BLEND	140	150

HERBAL & INFUSION (CAFFEINE FREE)

SIAM HERBAL BLEND	140	150
HERBAL RELAX	140	150

COLD PRESSED JUICES

MANGO/ ORANGE/ PINEAPPLE	180
APPLE/ GREEN APPLE/ CARROT	
BEETROOT/ WATERMELON	

COCONUT	195
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HEALTHY BLENDS

BRIGHT EYES Carrot, apple, celery	195
HAPPY HEART Carrot, apple, beetroot, orange	195
VAGGIE POWER PUNCH Cucumber, celery, apple, garlic, mint olive oil, Balsamic vinegar	195
LET IT FLOW Orange, apple, watermelon, lemon, finger root	195

MILK SHAKE

BANANA CARAMEL Banana, caramel syrup, milk, and caramel sauce with shipping cream	200
MANGO STICKY RICE Sticky rice with coconut milk, mango syrup, mango, and mango ice cream	200
STRAWBERRY CHEESECAKE TWIST Cream cheese, milk, whipping cream, strawberry syrup, strawberry, and homemade cranberry cookies	200

SMOOTHIES

CREAMY AVOCADO BLISS Avocado, milk, yogurt, and honey	200
STRAWBERRY-WATERMELON Strawberry, watermelon, and syrup	200
DOUBLE BERRIES Blueberry, strawberry, honey, and mint	200

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WATER

MIZU STILL WATER Can 330 ml	50
MIZU SPARKLING WATER Can 330 ml	50
ACQUA PANNA Still mineral water (500/750 ml)	150/220
SAN PELLEGRINO Sparkling water (500/750 ml)	150/220

SOFT DRINKS

COKE/ COKE ZERO/ SPRITE	90
SODA/ TONIC WATER/ GINGER ALE	90

ITALIAN SODA

LIME SODA Lime and soda	140
THE OCEAN BLUE Butterfly pea flower, mint, jasmine green tea, sugar, lime juice, and soda	160
THE PUNCH Orange juice, pineapple juice, strawberry syrup, mint, and soda	160
YUZU UME SODA Ume plum syrup, yuzu, lime juice, soda, and orange with pickled plum	160

MOCKTAILS

EARTHJITO Earl grey, mint, lime, brown sugar	220
ALMOND PIE Apple, lime, syrup, orgeat & soda	220
FLAMINGO Cranberry, orange, lime syrup & soda	220

ALCOHOL

SIGNATURE COCKTAILS

THE SUN A balanced blend of smooth vodka and fruity notes	340
THE MOON A harmonious combination of gin, brandy, and zesty lime	340
TOKYO MOJITO Vodka, japanese sake, sugar, lime juice, mint leaves, and soda	340
PIZZA MARGARITA Grappa prosecco, de kuyper triple sec, lime juice, sugar, and thyme	340
ELDERFLOWER GIN FIZZ Gin, elderflower syrup, sugar, lime juice, soda, and egg	340
MIDNIGHT SKY Butterfly pea flower, lime juice, louis perdrier brut, mint leaves, and sugar	340
SEJORITA Tequila, martini, and campari	340
GOLDEN SIAM Rum, cinnamon syrup, mango juice, passion fruit, and sugar	340
COCKTAILS	
TOMMY'S MARGARITA Tequila, agave syrup, lime	340
DRY MARTINI Gin, dry vermouth, orange bitter	340
AVIATION Gin, violette liqueur, maraschino	340
FRENCH 75 Gin, lemon, syrup, sparkling wine	340
CLOVER CLUB Gin, raspberry syrup, egg white	340
HANKY PANKY Gin, fernet branca, sweet vermouth, lime	340
VIEUX CARRÉ Bourbon, rye whisky, Sweet vermouth, angostura bitter	340

JAPANESE COCKTAIL Bourbon, orgeat, lemon	340
BRANDY CRUSTA Bourbon, cointreau, maraschino, angostura bitter	340
DIRTY MARTINI Vodka, dry vermouth, olive brine	340
NEGRONI Gin, sweet vermouth, Campari	340
CAIPIROSKA Vodka, brown sugar, lime	340
MOJITO Rum, mint, sugar, lime, soda	340
SINGAPORE SLING Gin, cherry liqueur, D.O.M., pineapple, grenadine, soda	340
COSMOPOLITAN Vodka, orange liqueur, cranberry juice	340
DAIQUIRI Rum, syrup, lime	340
DARK 'N' STORMY Rum, ginger ale, lime juice, sugar, mint leaves, and ginger	340
DOLIN AMERICANO Americano with dry vermouth, orange, and soda	340
GRAPPA MARGARITA Grappa prosecco, de kuyper triple sec, lime juice, and sugar	340
PISCO SOUR Gin, sugar, lime juice, and egg	340
CALVADOS SOUR Calvados, martini, orange juice, sugar, and egg	340
BUBBLE COCKTAILS	
KIR ROYALE Sparkling wine with crème de cassis	340
MIMOSA Sparkling wine with orange juice	340
APEROL SPRITZER Sparkling wine, aperol, soda	340

BOTTLED BEER

SINGHA / CHANG	180
KIRIN	190
SOLEIL APPLE CRUMBLE CIDER	210
CHAO SUNGTHONG / M32 HOPPY PALE LAGER / CORONA	225
M32 IPA	265
KHUN PHAEN PLAI KAEW	285
KAGUA BLANC/ KAGUE ROUGE	360
DESCHUTES FRESH SQUEEZED IPA	340

DRAFT BEER

CRISPY BOY 300 ML	190
CRISPY BOY 400 ML	245
CRISPY BOY 1000 ML	525
CRISPY BOY 3000 ML	1,395

JAPANESE CRAFT BEER

ANGRY BOY BROWN ALE KUROFUNE PORTER SURUGA BAY IMPERIAL IPA	340
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BREWING BEER

WILA WEIZEN / WHALE PALE ALE RAVEN IPA / ANAN DDH HAZY IPA	350
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PILLARS
SUITES & RESIDENCES
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SMALL
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Considerate Collection

ALCOHOL

RUM

CAPTAIN MORGAN	220
HAVANA CLUB 3 YEARS GOLD	240
HAVANA CLUB 7 YEARS	240
MALIBU COCONUT	240
CHALONG BAY	290
PAMPERO BLANCO	290
BACARDI 8 YEARS	300
KOSAPAN	350
RON ZACAPA CENTENARIO	380
MATUSALEM GRAN RESERVA 15 YEAR	390
DIPLOMATICO RESERVA EXCLUSIVA	390

VODKA

STOLICHNAYA GLUTEN FREE	160
ABSOLUT	220
IRON BALLS	220
ABSOLUT ELYX	280
GREY GOOSE ORANGE	280
BELVEDERE	280
BELVEDERE CITRUS	280
BELUGA SILVER	280
STOLICHNAYA VODKA	300
GREY GOOSE ORIGINAL	390
KETEL ONE	390

WHISKY

MONKEY SHOULDER	280
CHIVAS REGAL 12 YEARS	280
JOHNNIE WALKER GOLD LABEL RESERVE	300
JOHNNIE WALKER BLACK LABEL	300
JOHNNIE WALKER RED LABEL	300
JAMESON	320
BALLENTINE 12 YEAR	320
OLD PULTENEY AGED 12 YEARS	330
GLENMORANGIE SHERRY WOOD LASANTA	330
BALLENTINE 17 YEARS	350
OBAN 14 YEARS	380
THE BALVENIE DOUBLEWOOD 12 YEARS	380
GLENMORANGIE QUINTA RUBAN	550
GLENFIDDICH 12 YEARS	550
CHIVAS ROYAL SALUTE	570
SUNTORY HAKUSHU 12 YEARS	580
GLENFIDDICH 18 YEARS	650
GLENMORANGIE 18 YEARS	650
GLENMORANGIE EXTREMELY	650
RARE 18 YEARS	
NIKKA TAKETSURU PURE MALT 17 YEARS	820
MACALLAN 18 YEARS	1,100
JOHNNIE WALKER BLUE LABEL	1,100
JOHNNIE WALKER KING GEORGE	1,590

GRAPPA

ALEXANDER GRAPPA BIANCA	220
ALEXANDER GRAPPA PROSECCO	240

GIN

GORDON DRY	300
LIVERPOOL ORGANIC	320
TANQUERAY	320
NORDÉS ATLANTIC GALICIAN	320
STAR OF BOMBAY	320
FILLIERS DRY GIN 28	320
BOMBAY SAPPHIRE	320
LIVERPOOL ROSE PETAL(ORGANIC)	380
BOTANIST	380
ROKU (JAPANESE CRAFT)	380
BROOKLYN	380
PETER IN FLORENCE	380
SAKURAO JAPANESE CRAFT DRY	380
MONKEY 47	420
WILLIAMS CHASE ELEGANT CRISP	420

TEQUILA

EL TORO SILVER	220
JOSE CUERVO ESPECIAL SILVER	220
ALIPUS SAN LUIS BLANCO MEZCAL	280
KAH REPOSAD	320
KAH BLANCO	320
KAH ANEJO	320

COGNAC

HENNESSY VSOP	280
MARTELL CORDON BLEU	510
HENNESSY XO	610

APERITIF & LIQUEUR

APEROL	300
CAMPARI	300
FERNET-BRANCA	300
PERNOD	300
MARTINI BIANCO	300
MARTINI ROSSO	300
MARTINI DRY	300
KALUA	320
BAILEY'S	320
MIDORI MELON	320
JAGERMEISTER	320
CHAMBORD RASPBERRY	320
SAMBUCA BORGHETTI	320
FRANGELICO	320

BOURBON

EVAN WILLIAMS	240
JUSTERINI & BROOKS	240
MAKER'S MARK	240
JIM BEAM	300
JACK DANIELS	300
WILD TURKEY 101	300
WILD TURKEY RYE	300
JACK DANIELS HONEY	320
MAKER'S MARK 46	320
WOODFORD RESERVE	320

SAKE

MASUMI JUNMAI GINJO KARAKUCHI KIIPON BTL.	1,900
TOROTORO NO UMESHU BTL.	1,980

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WINE LIST

WINE BY THE GLASS

WHITE WINE

	glass	bottle
Camino del Chile Chardonnay 2022 (Maule Valley, Chile) Tropical fruits, citrus, yellow fruits	270	1,290

Granmonte Spring Unwooded Chenin Blanc 2021	300	1,450
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Colle Corviano Pinot Grigio Colline Pescaresi IGP 2022 (Italy) White fruits, foral, spice	320	1,490
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Clearwater Cove Sauvignon Blanc 2022 (New Zeland) Passion fruits, grape fruits, fresh	320	1,490
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RED WINE

Camino de Chile Cabernet Sauvignon 2022 (Maule Valley, Chile) Blackcurrant, cherry	270	1,290
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Marius by Michel Chapoutier Syrah-Grenache	300	1,400
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Granmonte Spring Syrah Cabernet 2021 (Khao Yai, Thailand)	300	1,450
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Colle Corviano Montepulciano DOC 2020 (Abruzzo, Italy) Vanilla, ripe dark fruit, chocolate	340	1,550
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SPARKING

Louis perdrier Brut d'excellence (France) Citrus, fresh, balance	290	1,390
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ROSE WINE

Granmonte Sakuna Syrah Rosé (Khao Yai, Thailand 2022)	330	1,850
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WHITE WINE

LIGHT

Marius by Michel Chapoutier Vermentino	1,550
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Le Blanc Chateau des Landes, Sauvignon-Semillon 2019 (Bordeaux, France)	1,650
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Blason de Bourgogne Mâcon-Villages Chardonnay AOC	1,950
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MEDIUM

Cantine Lunae, Vermentino 2019 (Liguria, Italy) White fruits, Honey, Fresh	1,950
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Chablis AOC Domaine Daniel Damp & Fils, Chardonnais 2022 (Burgundy, France)	2,350
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Ministry of Clouds Clare Valley, Riesling 2021 (South Australia) Floral notes, Kaffir lime, Grapefruit, Mineral	2,390
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Domaine Chatelain Sélection Sancerre (France) Exotic fruits, Lemon, Grapefruit	2,400
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Granmonte Viognier, Thailand	2,400
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FULL

Pfaff Tradition Gewürztraminer Alsace AOC	2,100
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JEAN PABIOT et FILS Cuvée Séduction Pouilly-Fumé (Loire, France) White Fruits and Citrus Fruits, Hints of Vanilla	4,000
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RED WINE

MEDIUM

El Pedal Tempranillo Rioja Alta DOCa	1,650
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Château La Plaige Bordeaux AOC (100% Merlot) (France) Forest fruits, Ripe fruits, Silky tannis	1,700
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Granmonte Durif	1,900
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El Jardin de la Emperatriz Crianza Rioja 2017 (Rioja Alta, Spain) Black fruits, Balsamic, Tannins	1,950
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Granmonte Heritage Syrah Viognier (Khao Yai, Thailand 2020)	2,150
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Tscharke Estate Shiraz 2019 (Barossa, Australia) Spice, Bold, Black Fruits	2,450
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Fonterutoli Chianti Classico Italy Dark Berry, Spice, Woody	2,450
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Pommard 1er Cru La Platiere Domaine Thierry Violot Guillemard 2019 (Burgundy, France) Blackcurrant, Plum, Pepper, Leather	6,450
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FULL

Le Preare Appassimento Rosso Veneto IGT	1,600
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Andeluna 1300m, Malbec	1,600
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Casas del Bosque Gran Reserva Cabernet Sauvignon	1,650
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Gravelly Ford Cabernet Sauvignon (California, United States) Cherry, Blackcurrant and Raspberry, Vanilla and Toasted Oak	1,850
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Barahonda Barrica Monastrell Syrah (Spain) Red fruits, Oak, Spices	1,950
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Main Divide Pinot Noir, New Zealand	2,190
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Crozes-Hermitage M. Chapoutier Petite Ruche 2018 (Rhône Valley, France) Fruits, Red Berries, Character	2,250
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St Emilion Chateau Bel Air Cuvée Elie Rive 2006 (Bordeaux, France) Cocoa, Structured, Red Fruits	3,550
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Rotem & Mounir Saouma Chateauneuf du Pape Omnia Rhone 2019 (France) Distinctive, Dreamy wine, Red tea, Mineral	6,950
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CHAMPAGNE

Champagne Paul Danguin & Fils Cuvee Carte Or Brut Refine, Pear, Almond	2,190
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Champagne Vieille France Rose Elegant, Citrus, Mineral	3,700
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Champagne Vieille France Brut Blanc de Blancs Delicate, Peach, Mineral	3,900
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Champagne Vieille France Brut Vintage 2006 / Limited Silver Edition Structured, Fig, Apricots, Gingerbread	5,900
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Champagne Vieille France Magnum Brut (1500 ML) Powerfull, Pear, Chalk aromas	6,900
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Champagne Vieille France Magnum Rose (1500 ML) Elegant, Citrus, Mineral	7,500
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SPARKLING

Val d'Oca Prosecco Blu Millesimato Extra Dry 2020 (Treviso, Italy) Floral, Pear, Golden Apple	1,490
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Granmonte Crémant Extra Brut	3,800
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ROSE WINE

Listel Grain de Gris Rosé Terres du Midi IGP)	1,450
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Cote de Provence Cru Classe Premium Rose Chateau Roubine 2021 (France) Rose, Crisp, Dry	2,390
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SWEET WINE

Disznókő Tokaji Late Harvest Késői Szüret 2018 (Hungary) Fruity, Tangerine, Acidic	1,850
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