

# 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

### MIX NUTS WITH LAB SPICES

THB 180

### AVOCADO & TOMATO ON TOAST

Smashed avocado, yellow and red cherry tomato  
THB 390

### FINE DE CLAIRE OYSTER NO.3

Served with condiments  
THB 120

## 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 MANIA

Vanilla Bean  
Mocha Coffee  
Senga Strawberry  
Dark Belgian  
Namdokmai Mango  
Coconut  
Wild Red Raspberry  
THB 90

### SEASONAL FRUITS PLATTER

Melon, pineapple, watermelon, papaya, kiwi, seasonal fruits  
THB 250

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# BEVERAGES MENU

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## COFFEE

	H	C	B
ESPRESSO	90	-	-
ESPRESSO MACCHIATO	95	-	-
PICCOLO LATTE	110	-	-
DOUBLE ESPRESSO	110	-	-
AMERICANO	120	130	-
CAPPUCCINO	130	140	-
LATTE	130	140	180
BUTTERFLY PEA LATTE	130	140	-
FLAT WHITE	130	-	-
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
CHOCOLATE	150	160	180
CARAMEL MACCHIATO	155	165	180
MATCHA LATTE	155	165	180
MATCHA MANGO LATTE	-	170	-

## 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

## SIGNATURE NON COFFEE

ICED BUTTERFLY PEA LATTE	140
HOT BUTTERFLY PEA LATTE	130

## WATER

MIZU STILL WATER Can 330 ml	50
MIZU SPARKLING WATER Can 330 ml	50
BOTTLED WATER	60
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

## COLD PRESSED JUICES

MANGO/ ORANGE/ PINEAPPLE	180
APPLE/ GREEN APPLE/ CARROT	
BEETROOT/ WATERMELON	
COCONUT JUICE	195

## 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 SHAKES

BOUNTY CRUSH Coconut milkshake with chocolate & dried coconut chips	180
S'MORES AND MORE Vanilla milkshake with chocolate s'mores & crumble topping	180

## SMOOTHIES

MUCH MORE MANGO Mango, coconut milk, vanilla mint & yogurt	180
THE POWER BLUE Banana, blueberry, yogurt, oatmeal & honey	180
ACAI BERRIES BRAIN BOOSTER	195

## ITALIAN SODA

SWEET BLOSSOM Longan, peach, rose & soda	140
MANGO MANIA Mango, honey, lemon & soda	140
LIME SODA Lime and soda	140

## TEA BY MONSOON

(SUSTAINABLE)

Forest friendly tea from Northern Thailand

### 137 PILLARS SIGNATURES BLEND

	H	C
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 LONGAN	140	150
BLACK TEA AND LEMON	140	150
SIAM BLEND BLACK TEA	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)

HERBAL DIGESTIVE	140	150
HERBAL RELAX	140	150

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# ALCOHOL MENU

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## MOCKTAILS

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

## SIGNATURE COCKTAILS

<b>THE SUN</b> A balanced blend of smooth vodka and fruity notes	340
<b>THE MOON</b> A harmonious combination of gin, brandy, and zesty lime	340
<b>GIMLET 137</b> Gin, angostura bitter, rose syrup, mangosteen	380
<b>MAMBO NO.3</b> Pampero rum, mango chutney, egg white, sweet & sour mixed	380
<b>TODDY'S ELIXIR</b> Bourbon, ginger extract, honey syrup, bee pollen, angostura bitter	380
<b>PURPLE HAZE</b> Vodka, violette liqueur, maraschino, angostura bitter, egg white	380

## CLASSIC COCKTAILS

<b>TOMMY'S MARGARITA</b> Tequila, agave syrup, lime	340
<b>DRY MARTINI</b> Gin, dry vermouth, orange bitter	340
<b>AVIATION</b> Gin, violette liqueur, maraschino	340
<b>FRENCH 75</b> Gin, lemon, syrup, sparkling wine	340

<b>CLOVER CLUB</b> Gin, raspberry syrup, egg white	340
<b>HANKY PANKY</b> Gin, fernet branca, sweet vermouth, lime	340
<b>VIEUX CARRÉ</b> bourbon, rye whisky, Sweet vermouth, angostura bitter	340
<b>JAPANESE COCKTAIL</b> Bourbon, orgeat, lemon	340
<b>BRANDY CRUSTA</b> Bourbon, cointreau, maraschino, angostura bitter	340
<b>DIRTY MARTINI</b> Vodka, dry vermouth, olive brine	340
<b>NEGRONI</b> Gin, sweet vermouth, Campari	340
<b>CAIPIROSKA</b> Vodka, brown sugar, lime	340
<b>MOJITO</b> Rum, mint, sugar, lime, soda	340
<b>SINGAPORE SLING</b> Gin, cherry liqueur, D.O.M., pineapple, grenadine, soda	340
<b>COSMOPOLITAN</b> Vodka, orange liqueur, cranberry juice	340
<b>DAIQUIRI</b> Rum, syrup, lime	340

## BUBBLE COCKTAILS

<b>KIR ROYALE</b> Sparkling wine with crème de cassis	340
<b>MIMOSA</b> Sparkling wine with orange juice	340
<b>APEROL SPRITZER</b> 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

## JAPANESE CRAFT BEER

Angry Boy Brown Ale	340
Kurofune Porter	
Suruga Bay Imperial 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

## COGNAC

Hennessy VSOP	280
Martell Cordon Bleu	510
Hennessy XO	610

## BOURBON

Evan Williams	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

## 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

## GRAPPA

Alexander Grappa Bianca	220
Grappa Prosecco Alexander	240

## APERITIF & LIQUEUR

Aperol	300
Campari	300
Fernet-Branca	300
Pernod	300
Kalua	320
Bailey's	320

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# ALCOHOL MENU

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## RUM

Pampero Blanco	290
Chalong Bay	290
Captain Morgan	220
Havana Club 3 Years Gold	240
Havana Club 7 Years	240
Kosapan	350
Malibu Coconut	240
Matusalem Gran Reserva 15 Years	390
Bacardi 8 Years	300
Diplomatico Reserva Exclusiva	390
Ron Zacapa Centenario	380

## GIN

Gordon Dry (London)	300
Tanqueray	320
Nordés Atlantic Galician	320
Bombay Sapphire	320
Hendricks	380
Botanist	380
Roku (Japanese Craft)	380
Brooklyn	380
Peter in Florence	380
Monkey 47	420
Williams Chase Elegant Crisp	420

## WHISKY

Justerini & Brooks (J&B)	240
Monkey Shoulder	280
Chivas Regal 12 Years	280
Johnnie Walker Gold Label Reserve	300
Johnnie Walker Black Label	300
Jameson	320
Ballentine 12 Years	320
Ballentine 17 Years	350
Old Pulteney Aged 12 Years	330
Glenmorangie Quinta Ruban	550
Glenfiddich 12 Years	550
Glenfiddich 18 Years	650
Oban 14 Years	380
The Balvenie Doublewood 12 Years	380
Chivas Royal Salute	570
Suntory Hakushu 12 Years	580
Nikka Taketsuru Pure Malt 17 Years	820
Johnnie Walker King George	1,590

## VODKA

Stolichnaya Gluten Free	300
Absolut	220
Iron Balls	220
Absolut Elyx	280
Grey Goose Orange	280
Belvedere	280
Belvedere Citrus	280
Beluga Silver	280
Grey Goose Original	390

## WINE BY THE GLASS

	glass	bottle
<b>WHITE WINE</b>		
Camino del Chile Chardonnay 2021 (Maule Valley, Chile)	270	1,290
Tropical fruits, citrus, yellow fruits		
Colle Corviano Pinot Grigio Colline Pescaresi IGP 2021 (Italy)	320	1,490
White fruits, foral, spice		
Clearwater Cove Sauvignon Blanc (New Zeland)	320	1,490
Passion fruits, grape fruits, fresh		
<b>RED WINE</b>		
Camino de Chile Cabernet Sauvignon 2020 (Maule Valley, Chile)	270	1,290
Blackcurrant, cherry		
Berton Vineyard Reserve Barossa Shiraz 2020	320	1,490
Colle Corviano Montepulciano DOC 2020 (Abruzzo, Italy)	340	1,550
Vanilla, ripe dark fruit, chocolate		
<b>SPARKLING</b>		
Louis perdrier Brut d'excellence (France)	290	1,390
Citrus, fresh, balance		
<b>ROSE WINE</b>		
Granmonte Sakuna Syrah Rosé (Khao Yai, Thailand 2022)	330	1,850

## SPARKLING

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

## ROSE WINE

Granmonte Sakuna Syrah Rosé (Khao Yai, Thailand 2022)	330	1,850
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## SPARKLING

Val d'Oca Prosecco Blu Millesimato Extra Dry 2020 (Treviso, Italy)	1,490
Floral, pear, golden apple	

Granmonte Crémant Extra Brut	3,800
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## ROSE

Lapostolle Le Rosé 2020 (Rapel Valley, Chile)	1,490
Red fruits, herbal, refreshing	

Granmonte Sakuna Syrah Rosé (Khao Yai, Thailand 2022)	1,850
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Cote de Provence Cru Classe Premium Rose Chateau Roubine 2021 (France)	2,390
Rose, crisp, dry	

## SWEET WINE

Disznókő Tokaji Late Harvest Késői Szüret 2018 (Hungary)	1,850
Fruity, tangerine, acidic	

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## WINE MENU

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### WHITE WINE

<b>LIGHT</b>	
Le Blanc Chateau des Landes, Sauvignon-Semillon 2019 (Bordeaux, France)	1,650
Chablis AOC Domaine Daniel & Fils, Chardonnais 2020 (Burgundy, France)	2,350
Yellow fruits, chamomile	
Granmonte Viognier (Khao Yai, Thailand 2021)	2,400
<b>MEDIUM</b>	
Cantine Lunae, Vermentino 2019 (Liguria, Italy)	1,950
White fruits, honey, fresh	
Trenel Mâcon-Villages Vin de Bourgogne (France)	2,350
Fresh and floral with citrus	
Ministry of Clouds Clare Valley, Riesling 2021 (South Australia)	2,390
Floral notes, kaffir lime, grapefruit, mineral	
Sancerre Michel Thomas & Fils Lachaume, Sauvignon blanc 2020 (Loire, France)	2,400
Peach, citrus, fresh	
Domaine Chatelain Sélection Sancerre (France)	2,400
Exotic fruits, lemon, grapefruit	
<b>FULL</b>	
JEAN PABIOT et FILS Cuvée Séduction Pouilly-Fumé (Loire France)	4,000
Oak, butter, vanilla	

### RED WINE

<b>MEDIUM</b>	
Château La Plaige Bordeaux AOC (100% Merlot) (France)	1,700
Forest fruits, ripe fruits, silky tannins	
El Jardin de la Emperatriz Crianza Rioja 2017 (Rioja Alta, Spain)	1,950
Black fruits, balsamic, tannins	
Granmonte Heritage Syrah Viognier (Khao Yai, Thailand 2020)	2,150
<b>Tscharke Estate Shiraz 2019 (Barossa, Australia)</b>	2,450
Spice, bold, black fruits	
Fonterutoli Chianti Classico Sangiovese 2019 (Toscana, Italy)	2,450
Dark berry, spice, woody	
Château de la Chaize Morgon	2,700
Red fruits and freshness	
Pommard 1er Cru La Platiere Domaine Thierry Violot Guillemard 2019 (Burgundy, France)	6,450
Blackcurrant, plum, pepper, leather	
<b>FULL</b>	
Gravelly Ford Cabernet Sauvignon (USA)	1,850
Cherry, blackcurrant & raspberry, vanilla & toasted oak	
Barahonda Barrica Monastrell, Syrah 2019 (Yecla, Spain)	1,950
Red fruits, oak, spices	
Main Divide Pinot Noir 2018 (New Zealand)	2,190
Cherry, raspberry, red fruit	
Crozes-Hermitage M. Chapoutier Petite Ruche 2018 (Rhône Valley, France)	2,250
Fruits, red berries, character	

Listrac-Medoc Moulin Borie by Chateau Ducru Beaucaillou 2015 (Saint, Julien Bordeaux, France)	2,450
Sophisticate, spicy, tannins	
Château Cap Léon Veyrin, Cru Bourgeois, Listrac-Médoc AOC (France)	2,450
Little chewy and rustic tannins	
St Emilion Chateau Bel Air Cuvée Elie Rive 2006 (Bordeaux, France)	3,550
Cocoa, structured, red fruits	
Rotem & Mounir Saouma Chateauneuf du Pape Omnia Rhone 2019 (France)	6,950
Distinctive, dreamy wine, red tea, mineral	

### CHAMPAGNE

Champagne Paul Dangin & Fils Cuvee Carte Or Brut	2,190
Refine, pear, almond	
Champagne Vieille France Rose	3,700
Elegant, citrus, mineral	
Champagne Vieille France Brut Blanc de Blancs	3,900
Delicate, peach, mineral	
Champagne Vieille France Brut Vintage 2006 / Limited Silver Edition	5,900
Structured, fig, pricots, gingerbread	
Champagne Vieille France Magnum Brut (1500 ML)	6,900
Powerfull, pear, chalk aromas	
Champagne Vieille France Magnum Rose (1500 ML)	7,500
Elegant, citrus, mineral	

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