

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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DRINKS 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 (Pangkhn Blend)	130	-	-
COLD BREW (Fruit Bomb Blend)	-	145	-
COLD BREW (Pangkhn 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	-	-

SIGNATURE ICED COFFEE

DIRTY	140
PALM JUICE ESPRESSO	160
HONEY & LEMON COLD BREW	160
ES-YENN (THAI SWEET COFFEE)	160
EXTRA SHOT SOY / OAT MILK FRESH MILK	25 25 105
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
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

BEVERAGES

COLD PRESSED JUICES

COCONUT JUICE	180
MANGO/ ORANGE/ PINEAPPLE APPLE/ GREEN APPLE/ CARROT BEETROOT/ WATERMELON	180
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
MOCKTAILS	
EARTHJITO Earl grey, mint, lime, brown sugar	220
ALMOND PIE Apple, lime, syrup, orgeat & soda	220
FLAMINGO Cranberry, orange, lime syrup & soda	220

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					
CLASSIC COCKTAILS					
TOMMY'S MARGARITA	340				
Tequila, agave syrup, lime					
DRY MARTINI	340				
Gin, dry vermouth, orange bitter					
AVIATION	340				
Gin, violette liqueur, maraschino					
FRENCH 75	340				
Gin, lemon, syrup, sparkling wine					
CLOVER CLUB	340				
Gin, raspberry syrup, egg white					
HANKY PANKY	340				
Gin, fernet branca, sweet vermouth, lime					
VIEUX CARRÉ	340				
bourbon, rye whisky, Sweet vermouth, angostura bitter					
JAPANESE COCKTAIL	340				
Bourbon, orgeat, lemon					
BRANDY CRUSTA	340				
Bourbon, cointreau, maraschino, angostura bitter					
DIRTY MARTINI	340				
Vodka, dry vermouth, olive brine					
NEGRONI	340				
Gin, sweet vermouth, Campari					
CAIPIROSKA	340				
Vodka, brown sugar, lime					
MOJITO	340				
Rum, mint, sugar, lime, soda					
SINGAPORE SLING	340				
Gin, cherry liqueur, D.O.M., pineapple, grenadine, soda					
COSMOPOLITAN	340				
Vodka, orange liqueur, cranberry juice					
DAIQUIRI	340				
Rum, syrup, lime					
BUBBLE COCKTAILS					
KIR ROYALE	340				
Sparkling wine with crème de cassis					
MIMOSA	340				
Sparkling wine with orange juice					
APEROL SPRITZER	340				
Sparkling wine, aperol, soda					
SIGNATURE COCKTAILS					
THE SUN	340				
A balanced blend of smooth vodka and fruity notes					
THE MOON	340				
A harmonious combination of gin, brandy, and zesty lime					
GIMLET 137	380				
Gin, angostura bitter, rose syrup, mangosteen					
MAMBO NO.3	380				
Pampero rum, mango chutney, egg white, sweet & sour mixed					
TODDY'S ELIXIR	380				
Bourbon, ginger extract, honey syrup, bee pollen, angostura bitter					
PURPLE HAZE	380				
Vodka, violette liqueur, maraschino, angostura bitter, egg white					
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				
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	340				
Kurofune Porter					
Suruga Bay Imperial IPA	340				
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				
COGNAC					
Hennessy VSOP	280				
Martell Cordon Bleu	510				
Hennessy XO	610				
TEQUILA					
Kah Keposad	320				
Alipus San Luis Blanco Mezcal	280				
GRAPPA					
Alexander Grappa Bianca	220				
Grappa Prosecco Alexander	240				
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				
APERITIF & LIQUEUR					
Aperol	300				
Campari	300				
Fernet-Branca	300				
Pernod	300				
Kalua	320				
Bailey's	320				

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ALCOHOL 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

WINE BY THE GLASS

glass bottle

WHITE WINE	
Camino del Chile	270 1,290
Chardonnay 2021 (Maule Valley, Chile)	
Tropical fruits, citrus, yellow fruits	

Colle Corviano Pinot Grigio	320 1,490
Colline Pescaresi IGP 2021 (Italy)	
White fruits, foral, spice	

Clearwater Cove Sauvignon Blanc (New Zeland)	320 1,490
Passion fruits, grape fruits, fresh	

RED WINE	
Camino de Chile Cabernet Sauvignon 2020 (Maule Valley, Chile)	270 1,290
Blackcurrant, cherry	

Berton Vineyard Reserve Barossa Shiraz 2020	320 1,490
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Colle Corviano Montepulciano DOC 2020 (Abruzzo, Italy)	340 1,550
Vanilla, ripe dark fruit, chocolate	

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

SPARKLING

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

ROSE

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

Cote de Provence Cru Classe Premium Rose Chateau Roubine 2021 (France)	2,390
Rose, crisp, dry	

CHAMPAGNE

Champagne Paul Dangin & Fils Cuvée 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	

WHITE WINE

LIGHT	
Echeverria Reserva Sauvignon Blanc 2021 (Curico, Chile)	1,490
Fruity, fresh herbs, citrus	

Le Blanc Chateau des Landes, Sauvignon-Semillon 2019 (Bordeaux, France)	1,650
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Chablis AOC Domaine Daniel & Fils, Chardonnais 2020 (Burgundy, France)	2,350
Yellow fruits, chamomile	

MEDIUM	
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	

FULL	
JEAN PABIOT et FILS Cuvée Séduction Pouilly-Fumé (Loire France)	4,000
Oak, butter, vanilla	

RED WINE

MEDIUM	
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	

Tscharke Estate Shiraz 2019 (Barossa, Australia)	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	

FULL	
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 Chateaneuf du Pape Omnia Rhone 2019 (France)	6,950
Distinctive, dreamy wine, red tea, mineral	

SWEET WINE

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

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