

GOOD MORNING BREAKFAST MENU

SMOOTHIES

Mango, banana, yoghurt and honey	195
Passion fruit, orange, mango, yoghurt and honey	195
Mixed berries, lychee, fresh ginger, yoghurt and honey	195
Banana, young coconut, lime, yoghurt and honey	195
Pineapple, apple, yoghurt and honey	195

FRUIT JUICE

Watermelon	175
Pineapple	175
Orange	175
Mango	175
Apple	175
Tomato	175
Cranberry	175
Pear	175
Raspberry	175

HEALTHY DRINK

Beet root juice	195
Carrot ginger juice	195
Green green juice	195

COFFEE

Black Coffee	150
Americano	150
Cappuccino	150
Flat white	150
Espresso	150
Double espresso	180
Hot chocolate	150
Iced latte	150
Iced coffee	150

TEA

Earl gray	150
English breakfast	150
Peppermint	150
Chammomile	150
Green tea (from Thailand)	150
Iced lemon tea	150
Thai iced tea	150



A LA CARTE

GRANOLA POWER BOWL

Homemade granola served with fresh papaya, banana, greek yoghurt, raisins, nuts and seeds

320

ORGANIC EGGS EN COCOTTE

Organic eggs, crème fraiche, ricotta cheese, spinach, tomatoes and fresh basil

280

TOM YUM BENEDICT

Grilled bacon, spinach, poached egg, tom yum hollandaise and scratching's

340

LOBSTER BENEDICT

Egg benedict with lobster on muffin, hollandaise sauce

750

EGGS ANY STYLE

Roasted tomatoes, grilled focaccia bread and mix salad

250

KHAO YUM THAI BREAKFAST

Steamed rice, chicken curry, coconut, chilli jam, long bean salad, crisp soft egg

380

KHAO TOM THAI BREAKFAST

Traditional Thai congee rice soup with prawns or Pork

280

KR OMELET

Paris ham, mushrooms, cheese and organic eggs

280

AVOCADO TOMATO SALAD

Organic tomatoes, mozzarella, poached egg, bread croutons, pesto dressing

310

MANGO WAFFLE

Mango, vanilla, whipping cream, toffee sauce, coconut ice cream

280

FRENCH TOAST

Banana & chocolate fudge

380

BANANA BREAD WITH BERRIES

Homemade banana bread, mascarpone, berries compote & pumpkin seeds

280



SIDES

HASH BROWN

PESTO MUSHROOMS

BACON

BAKED BEANS

GREEN, GREEN GREEN SALAD

SAUSAGE



HEALTHY JUICES & HOMEMADE

Carrot, ginger, orange and lemongrass	195	Clean and green, lots of leafy greens	195
Beetroot, tomato, celery and apple	195		
Homemade lemonade, lemon marmalade, fresh lemon, mint, sugar and soda			195
Homemade ginger beer, ginger jam, fresh ginger, ginger ale, lime, sugar and soda			195

SMOOTHIES

Mango, banana, yoghurt and fresh mint			195
Passion fruit, orange, mango and honey			195
Mixed berries, lychee, fresh ginger and aloe			195
Banana, young coconut, lime and honey			195

FRESH JUICE

Watermelon	195
Pineapple	195
Mango	195
Mixed fruit juice	195
Naam manow fresh lime and soda	195
Apple	195
Orange	195

BOTTLED JUICE

Apple	150
Tomato	150
Cranberry	150
Pear	150
Raspberry	150

COFFEE

Americano	150
Latté	150
Cappuccino	150
Flat white	150
Espresso	150
Double espresso	180
Hot chocolate	150
Iced latté	150
Iced coffee	150

TEA

Earl grey	150
English breakfast	150
Peppermint	150
Chamomile	150
Thai premium green tea	150
Iced lemon tea	150
Thai iced tea	150

STILL MINERAL WATER

KR drinking water	500 ml	65
Voss still	800 ml	380
Santa Vittoria Azzura still	750 ml	350
San Benedetto	750 ml	320

SPARKLING MINERAL WATER

Perrier	330 ml	150
San Pellegrino	750 ml	330
Voss sparkling	800 ml	380
Santa Vittoria Azzura	750 ml	350

SOFT DRINKS

Coca Cola	130
Coca Cola light	130
Sprite	130
Ginger ale	130
Soda	130
Tonic water	130
Red Bull	150

LOCAL BEERS

Asahi	220
Heineken	190
Singha	190
San Miguel light	190

IMPORTED BEERS

Two Tales Lager	350
Two Tales Grapefruit Lager	350
Two Tales Pale Ale	350
Two Tales Black Ale	350
Corona	350

PROSECCO BY THE GLASS

Nua superio prosecco	450
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PROSECCO COCKTAILS

Prosecco Bellini Nua superio prosecco, peach schnapps and peach juice	490
Prosecco Mimosa Nua superio prosecco, orange curacao and orange juice	490
Prosecco French 75 Nua superio prosecco, gin and fresh lemon juice	490

CHAMPAGNE COCKTAILS

Kir Royale	Perrier jouet grand brut, cream de cassis	1,200
Bellini	Perrier jouet grand brut, fresh peach and puree	1,200

WESTERN

APPETIZERS, SALADS AND SANDWICH

Organic quinoa salad tomatoes, radish, shallots, avocado, corn, cashew nuts and lime coriander dressing	380
Egg Benedict Smoked salmon, green asparagus, hollandaise sauce, lemon and dill	400
Spanish Iberian ham Grilled focaccia bread with tomato and extra virgin olive oil	650
Bloody mary prawns salad Organic tomatoes, prawns, celery, lemon, black pepper and tabasco and vodka mayonnaise	450
Seafood platter (for two) Boiled lobster, fine de claire oysters, shrimps, crab, mayonnaise and cocktail sauce	2,500
Croquetas de Jamon Iberian ham and cheese croquets	350
Seeds and nuts salad with goat cheese and honney dressing pumpkin seeds, walnuts, raisins, pine nuts and balsamico dressing	380
Greek salad Organic tomatoes, cucumbres, kalamata olives, red onions and marinated feta cheese	300
Grilled ham and cheese sandwich Paris ham, emental cheese, tomatoes and sprouts market salad	390
Vegetarian sandwich Organic tomatoes and hard boiled eggs, rocket salad, avocado and mustard mayonnaise	420
Ohla Burger - Winner of the 2016 'Phuket Best Burger' competition Australian beef, Iberico ham, organic tomatoes and brie cheese	500
Chiang mai sandwich Grilled Chiang mai sausages, roasted green peppers and mustard mayonnaise	450
French platter Pate campagne with cornichons and mustard, foie gras, brie cheese, duck ham, butter, served grilled baguette bread	750

MAIN COURSE

Salt crusted branzino (allow us 15 minutes to cook) (For two) Seabass in salted white, egg crust, tomato, coriander, lemon and extra virgin olive oil dressing	720
Roasted chicken Creamy spinach, roasted tomatoes with rosemary	580
Grilled whole lobster Grilled lobster with hollandaise sauce, served with green salad and lemon dressing	1,300
Crisp fish & chips Remoulade sauce, lemon and parsley salad	480
Pan fried French turbot Tomato, coriander, lemon, zucchini and pine nuts dressing	750

PIZZA & PASTA

Salami pizza Tomato and mozzarella, salami, rocket salad and extra virgin olive oil	520
Prawns pizza Tomato sauce, poached prawns, coriander, capers and tom yum mayo	520
Parma ham pizza Tomato sauce and mozzarella, parma ham, basil and extra virgin olive oil	520
Margarita pizza Tomato sauce, mozzarella cheese and fresh basil	480
Spaghetti aglio e olio Sauteed shrimps, chilli, garlic and extra virgin olive oil	500
Penne carbonara Porchetta cream sauce and parmesan cheese	500

CHAR GRILL

Australian wagyu rib eye MB4 Roasted organic tomatoes, rosemary potatoes and herb butter	300gr	1,500
Wagyu tenderloin MB5 Roasted organic tomatoes, rosemary potatoes and herb butter	250gr	1,600
Double entrecote de boeuf wagyu MB 5 (For two) Roasted organic tomatoes, rosemary potatoes and rocket salad	600gr	2,800

Chimichurri sauce | Hollandaise sauce | Black pepper sauce | Red wine sauce

SIDE DISHES & SAUCES

Roasted rosemary potatoes	180
Creamy mash potatoes	220
Tomato salad	180
Green, green, green salad	180
Portobello mushrooms with persillade	180
French fries	180
Steamed market vegetables	180

THAI

THAI EXPERIENCE FOR TWO

The best of Thai cuisine including salads, curries, skewers and soups 1,850

SOUP

Tom yam goong 380
Sour and spicy prawn soup, lemongrass, galangal, mushroom and lime

Tom kha gai 350
Coconut cream soup, chicken, galangal, chilli, lemon grass and straw mushrooms

STARTERS

Khong wang ruam 350
Thai appetizer sampler for two including chicken satay, goong sarong and golden bag

Tord mun goong 350
Crisp prawn cakes with sweet plum sauce

Kaow tang phoo mamoung mun 280
Rice crackers, crab meat sauce, green mango and coconut dipping sauce

Pla muek yang kamin 300
Grilled calamari with turmeric and lime chilli sauce

Mieng kham 220
Traditional Thai herbs, lime, shallot, ginger, roasted peanuts, dry shrimp and chilli served in betel leaves with mieng kham sauce

Khor moo yang 220
Marinated grilled pork with nam jim jeaw sauce, Isan style

Por pia tod 220
Vegetable spring rolls, glass noodles and plum sauce

SALADS

Yum som o 250
Thai pomelo salad, grilled prawns, shallots, mint, dried chilli and coconut dressing

Som tum 350
Thai papaya salad, peanut, garlic, green bean, fish sauce, palm sugar, chilli and lime

Yum nuea 400
Thai beef salad, fresh herbs, chilli sweet and sour dressing

Larb gai or larb moo 230
Chicken or pork, coriander, spring onion, dried chilli powder and citrus mint dressing

MAINS

Phoo manow 520
Stir fried blue crab, garlic, chilli, spring onion, long coriander, roasted rice and lemon sauce

Gaeng phoo bai cha plu 480
Blue swimmer crab curry, wild betel leaf, coconut cream and sweet basil

Pad prik khing 1,300
Stir fried Phuket lobster curry, coconut milk, capsicum and ginger

Phoo nim pad pong karee 480
Stir fried soft shelled crab in yellow curry powder

Goong sam rod 600
Fried king prawns, tamarind, sweet chilli, pineapple, Thai basil and garlic

Moo hong 450
Slow cooked pork belly, five spices, soy sauce, palm sugar and cinnamon stick

Gaeng keaw wan gai 500
Green chicken curry, eggplant, chilli and coconut cream

Gai pad med ma muang 500
Stir fried chicken, cashew, soya sauce, oyster sauce and spring onions

Panaeng nuea 620
Red beef curry simmered with coconut milk, sweet basil and palm sugar

Massaman lamb curry 600
Sweet potatoes, aromatic Thai spices, onion, cashew nuts and roti

Gaeng Phed Ped Yang 450
Red roast duck curry, coconut milk, pineapple, tomato and lychee

RICE NOODLES & VEGETABLES

Phad Thai goong 380
Rice noodles, Thai style sauce, prawn, tofu, bean sprouts and banana flower salad

Khao pad supparod 380
Pineapple fried rice, yellow curry, egg and cashew nuts

Khao phad 380
Fried rice, egg, soya sauce, salt, pepper and vegetables with pork, chicken or seafood

Pad karpow hed tow hoo 180
Eringi mushrooms, garlic, chilli, soy, basil, bok choy and yellow tofu

Phad pak ruam 180
Stir-fried mix vegetables with oyster sauce



WESTERN

STARTERS

Beetroot tartar	380
Green apple, avocado, lime and mustard	
Smoked salmon with guacamole	460
Sourcream, caper berries, salmon roe, sprouts and lime dressing	
Potato parmentier	480
Poached organic egg, iberico ham and bread croutons	
Bloody Mary salad	450
Shrimps, cocktail sauce, celery and tabasco	
Seafood platter (for two)	2,500
Boiled lobster, fine de claire oysters, shrimps, crab, mayonnaise, cocktail sauce	
Calamari fritura	360
Crispy baby calamari and tartar sauce	
Spiced Australian beef carpaccio	480
Parmesan cheese, lemon, roasted pine nuts and balsamico dressing	
Mushrooms cappuccino	350
Wild mushroom soup and truffle emulsion	
Foie gras au torchon	670
Fig, caramelized hazelnuts and crispy bread	
Vegetables salad	450
Carrot, beetroot, asparagus, goat cheese and herbs pesto dressing	
Burrata & tomato salad	480
Imported burrata cheese, tomato, seeds, pesto dressing and extra virgin olive oil	
Grilled foie gras	650
Shallots in vinegar, apple compote and brioche bread	
Barramundi ceviche	480
Thin sliced barramundi, avocado, coriander, shallots, chilli, lime and passion fruit dressing	

MAINS

Australian lamb rack	1,100
Roasted rosemary potatoes, mojo sauce and lemon herbs gremolata	
Salt crusted branzino (allow us 15 minutes to cook) (For two)	720
Seabass in salted white egg crust, tomato, coriander, lemon and extra virgin olive oil dressing	
Slow cooked salmon	650
Salmon, cucumber salad, dill and tzatziki	
Wagyu beef tenderloin rosinni	1,200
Pan seared foie gras, creamy mash potato and thyme sauce	
Butter poached lobster	1,200
Lobster with tagliatelle pasta, bisque emulsion, salmon roe and dill	
Chicken breast	690
Slow cooked chicken and creamy spinach	
Barceloneta seafood rice (For two) Allow us 30 minutes to cook	1,800
Spanish seafood rice, shrimps, calamari, mussels and saffron	
Grilled turbot	750
Potato, carrot and beetroot	
Mushroom tagliatelle	650
Truffled wild mushrooms sauce	
Pan seared scallops and calamari	680
Pan seared scallops, sauteed calamari, garden peas, squid ink and allioli	

CHAR GRILL

Australian wagyu rib eye MB4	300gr	1,500
Rosemary and roasted baby potatoes		
Australian striploin MB4	250gr	1,500
Rosemary and roasted baby potatoes		
Wagyu tenderloin MB5	250gr	1,600
Rosemary and roasted baby potatoes		
Double entrecote de boeuf wagyu MB 5 (2 people)	600gr	2,800
Roasted organic tomatoes, rosemary potatoes and rocket salad		

Chimichurri sauce

Bearnaise sauce

Black pepper sauce

Red wine sauce

SIDE DISHES & SAUCES

Creamy mash potatoes	220
Organic tomato salad	180
Green, green, green salad	180
Portobello mushrooms with persillade	180
French fries	180
Steamed vegetables	180

THAI

THAI EXPERIENCE FOR TWO

The best of Thai cuisine including salads, curries, skewers and soups
1,850

SOUP

Tom yam goong	380
Sour and spicy prawns soup, lemongrass, galangal, mushroom and lime	
Tom kha gai	350
Coconut cream soup, chicken, galangal, chilli, lemon glass and straw mushrooms	

STARTERS

Khong wang ruam	350
Thai appetizer sampler for two including chicken satay, goong sarong and golden bag	
Tord mun goong	350
Crisp prawn cakes with sweet plum sauce	
Kaow tang phoo mamoung mun	280
Rice crackers, crab meat sauce, green mango and coconut dipping sauce	
Pla muek yang kamin	300
Grilled calamari with turmeric and lime chilli sauce	
Mieng kham	220
Traditional Thai herbs, lime, shallot, ginger, roasted peanuts, dry shrimp and chilli served in betel leaves with mieng kham sauce	
Khor moo yang	220
Marinated grilled pork with nam jim jeaw sauce, Isan style	
Por pia tod	220
Vegetable spring rolls, glass noodles and plum sauce	

Prices are exclusive of 7% tax and service charge 10%

SALADS

Yum som o	250
Thai pomelo salad, grilled prawns, shallots, mint, dried chilli and coconut dressing	
Som tum	350
Thai papaya salad, peanut, garlic, green bean, fish sauce, palm sugar, chilli and lime	
Yum nuea	400
Thai beef salad, fresh herbs, chilli sweet and sour dressing	
Larb gai or larb moo	230
Chicken or pork, coriander, spring onion, dried chili powder and citrus mint dressing	

MAINS

Phoo manow	520
Stir fried blue crab, garlic, chilli, spring onion, long coriander, roasted rice and lemon sauce	
Gaeng phoo bai cha plu	480
Blue swimmer crab curry, wild betel leaf, coconut cream and sweet basil	
Pad prik khing	1,300
Stir fried dry Phuket lobster curry, coconut milk, capsicum and ginger	
Phoo nim pad pong karee	480
Stir fried soft shelled crab in yellow curry powder	
Goong sam rod	600
Fried king prawns, tamarind, sweet chilli, pineapple, Thai basil and garlic	
Moo hong	450
Slow cooked pork belly, five spices, soy sauce, palm sugar and cinnamon stick	
Gaeng keaw wan gai	500
Green chicken curry, eggplant, chilli and coconut cream	
Gai pad med ma muang	500
Stir fried chicken, cashew, soya sauce, oyster sauce and spring onions	
Panaeng nuea	620
Red beef curry simmered with coconut milk, sweet basil and palm sugar	
Massaman lamb curry	600
Sweet potatoes, aromatic Thai spices, onion, cashew nuts and roti	
Gaeng Phed Ped Yang	450
Red roast duck curry, coconut milk, pineapple, tomato and lychee	

RICE NOODLES & VEGETABLES

Phad Thai goong	380
Rice noodles, Thai style sauce, prawn, tofu, bean sprouts and banana flower salad	
Khao pad supparod	380
Pineapple fried rice, yellow curry, egg and cashew nuts	
Khao phad	380
Fried rice, egg, soya sauce, salt, pepper and vegetables, pork with chicken or seafood	
Pad karpow hed tow hoo	180
Eringi mushrooms, garlic, chilli, soy, basil, bok choy and yellow tofu	
Phad pak ruam	180
Stir-fried mix vegetables with oyster sauce	



COGNAC

Hine VSOP	420
Martell VSOP	440
Hennessy VSOP	440
Martell Cordon Blue	890
Hennessy XO	890
Rémy Martin Louis XIII	10,900

LIQUEURS

Amaretto	350
Fernet Branca	450
Bailey's Irish cream	350
Cointreau	350
Drambuie	350
Grand Marnier	350
Kahlúa	350
Sambuca	350

PORT

Sen Hora du Convento Port Tawny	360
Cock Burns Fine Ruby Port	290
PORTAL TWENTY YEAR OLD AGED TAWNY PORTO	840

GRAPPA & EAUX-DE-VIE

Kirsch	250
Alexander Grappa di Prosecco	400
La Malvasia Nonino Grappa	450
Moscato Riserva	450

COFFEE

Americano	150
Latté	150
Cappuccino	150
Flat white	150
Espresso	150
Double espresso	180
Chocolate	150
Iced latté	150
Iced coffee	150
Iced coffee frappe	180
Black coffee	180

TEA

Earl grey	150
English breakfast	150
Peppermint	150
Chamomile	150
Thai premium green tea	150
Iced lemon tea	150
Thai iced tea	150

SPECIAL COFFEE

Cafe royal	450
Irish coffee	490
Espresso Martini	450
Bailey's Dream	450



Banoffee 350

Caramelized banana, cream, toffee and caramelized nuts

Strawberry cheesecake 350

Cream, vanilla and butter cookies crumble

Warm chocolate cake 420

Warm chocolate cake served with vanilla ice cream

Warm Brioche 385

Passion fruit and vanilla Ice Cream

Pineapple carpaccio 310

Cointreau, vanilla and coconut ice cream

“T m SU” 370

Homemade tiramisu

FRESH FRUIT

Selection of Thai fruits 250

CHEESE SELECTION

Imported cheese selection, nuts, grapes and toasted bread 490

ICE-CREAM & SORBET 150

Vanilla

Banana

Coconut

Chocolate

Lemon sorbet



KIDS MENU

Grilled chicken breast, roasted baby potatoes and baby tomatoes

260 THB

Beef burger with cheese, tomatoes, bacon, mayonnaise and French fries

500 THB

Fish and chips with tartar sauce

300 THB

Penne Napolitana, black olives, fresh basil, tomato sauce

300 THB

Spaghetti carbonara, bacon and cream sauce

300 THB

Tagliatelle pesto, basil, pine nuts and parmesan cheese

300 THB

Pizza Margarita, tomatoes, mozzarella and fresh basil

280 THB

ORGANIC BABY FOOD (Pre-order 24h in advance)

Carrots and potato soup

120 THB

Broccoli and spinach puree

120 THB

Cauliflower and beetroot puree

120 THB

Banana, orange and butter cookies puree

120 THB

DESSERT

Fresh fruit platter

120 THB

Fresh banana, cream and chocolate sauce

220 THB

Warm chocolate cake with vanilla ice cream

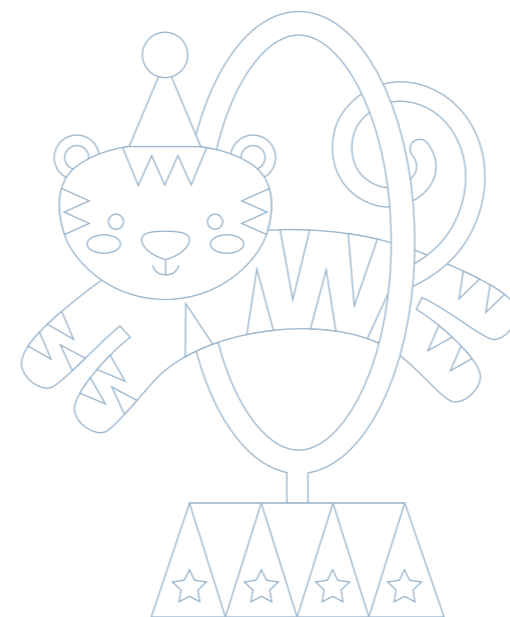
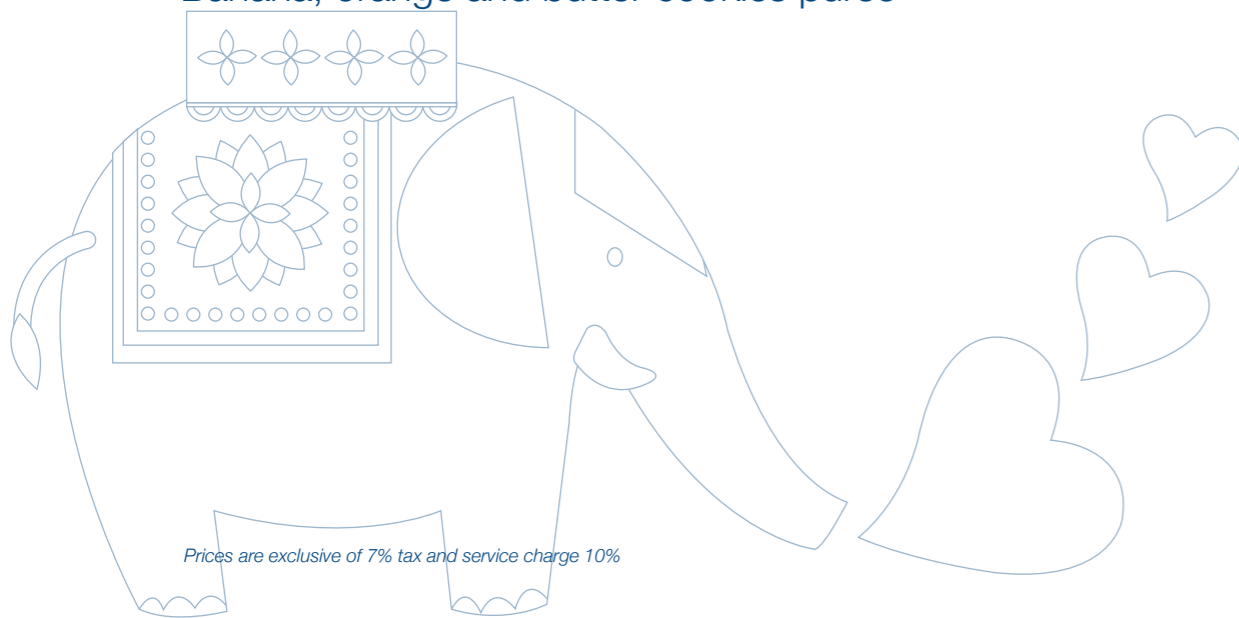
420 THB

ICE CREAM

Vanilla, banana, coconut, chocolate

120 THB
per scoop

Prices are exclusive of 7% tax and service charge 10%



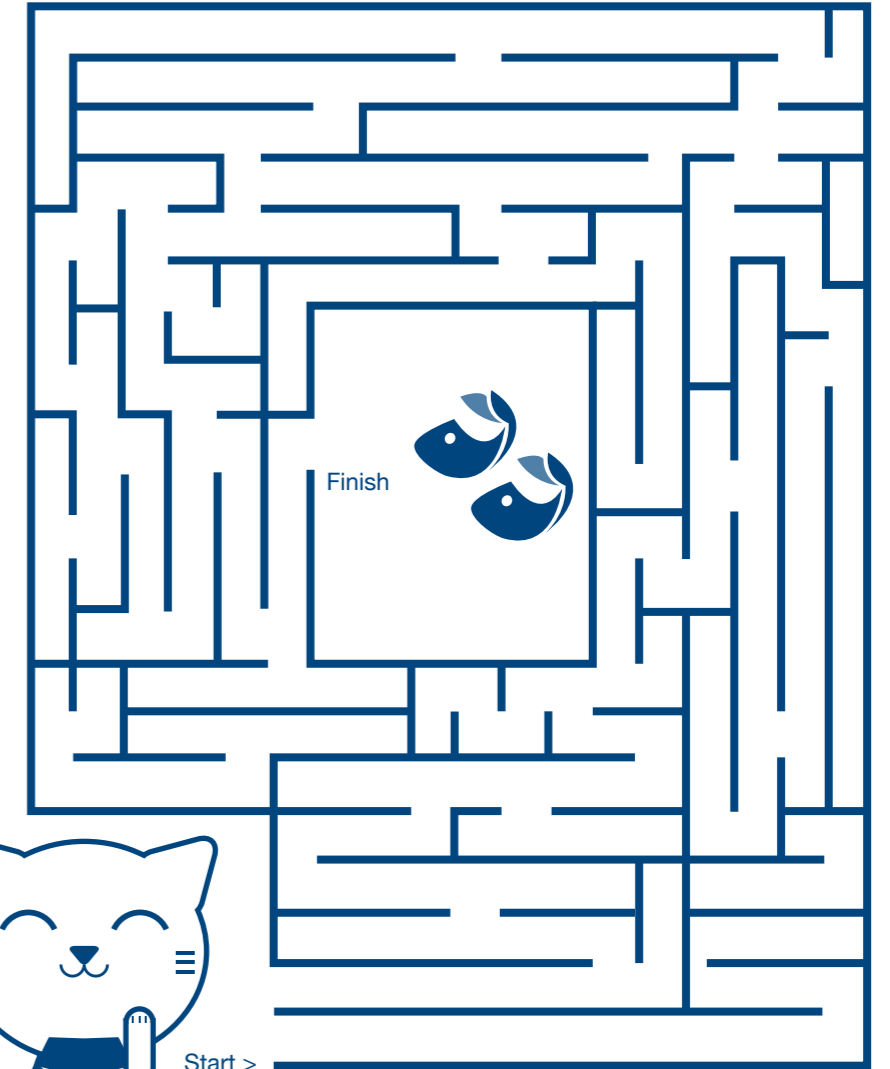


LEARNING IS FUN

WORD SCRAMBLES

- 01. KATAROCKS
- 02. EARTH
- 03. BANANA
- 04. APPLE
- 05. BEACH
- 06. BOOTS
- 07. ELEPHANT
- 08. SEAL
- 09. PANCAKE
- 10. MOON

B A N A N A F N E W E B O G H D U S
 O I S Q B P Y O A U A O U A P P L E
 B S K A Z I W E R H K O C B R A E A
 E L E P H A N T T I T T X H E M F L
 A N I M O O N X H J R S H P A N A H
 C D X E S V U S N K A T A R O C K S
 H Q S A P A N C A K E B Z I N A R Q



WHAT'S THE MISSING LETTER?



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I_E CR__M

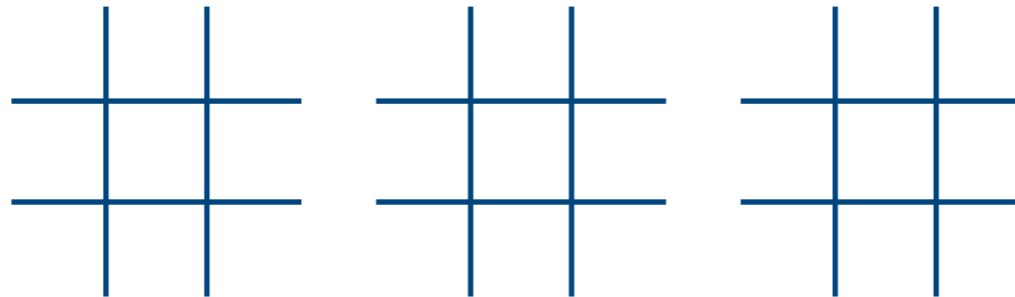


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S_ORKE_

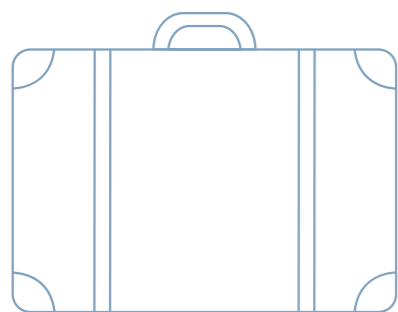
TIC TAC TOE



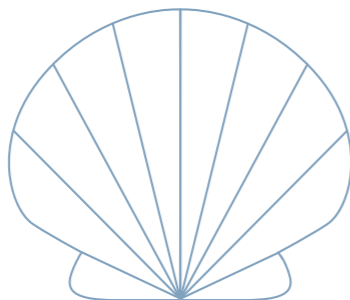
Start >

This cat is hungry. Will you help her find the fish?

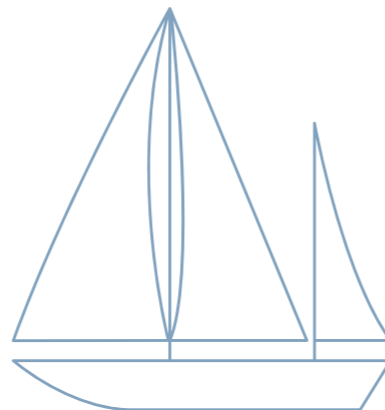
SUMMER HOLIDAY VOCABULARY



Suitcases



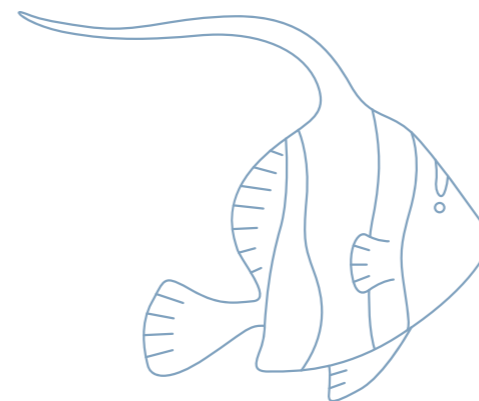
Shell



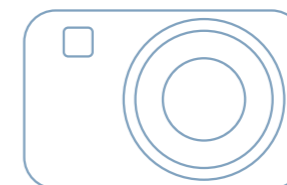
Sailboat



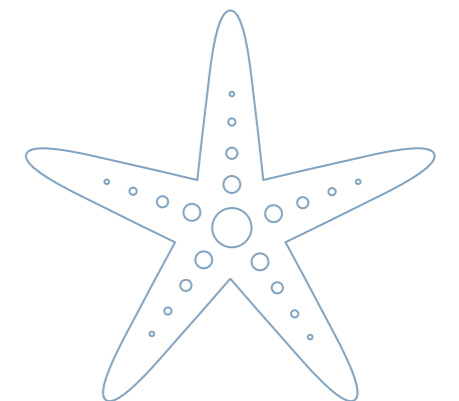
Surfboard



Fish



Camera



Starfish



KR COCKTAILS

Passion Mojito Rum, passion fruit, lime, soda	390
Mango Mint Daiquiri Rum, fresh mango, mint leaf	290
Moscow Mule Tito's Handmade Vodka, Lime Juice, Ginger Jam, Ginger Ale	390
Dragon Eyes Gin, dragon fruit, orange juice, lychee juice	290
KR Gin Fizz London's No.1 Blue Gin, Egg White, Fresh Lemon Juice, Soda	390
Ginger Collins Vodka, homemade ginger jam, lime, brown sugar, soda	290
Lycheetini Vodka, lychee, palm sugar, lime juice	290
Shrub & Shutter London's No.1 Blue Gin, Cream de Mure, Lime Juice, Honey	390
Cantaloupe Fresh melon, vodka, crème de banana, melon liqueur	290

STANDARD COCKTAILS

Manhattan Jim Beam, Martini Rosso	290
Daiquiri Havana 3 years, triple sec, fresh lime juice	290
KR Dry Martini Gin, Martini dry	390
Singapore Sling Gin, cherry Heering, lime juice, grenadine syrup, soda	290
Mojito Havana 3 Years, Mint Leaves, Fresh lime, Soda, White sugar	390
Passion Mojito Sallor Jery Rum, passion fruit, Lime, Soda	390
Mai Tai Havana 3 years, Captain Morgan, orange curacao, orange juice, pineapple juice, grenadine syrup	290
Caipirinha Cachaca, fresh lime wedges, brown sugar	290
Pina Colada Havana 3 years, Malibu, coconut cream, pineapple juice	290
Bloody Mary Absolut vodka, celery, tomato juice, homemade seasoning and celery salt blend	320

PROSECCO BY GLASS

Nua superio prosecco	450
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PROSECCO COCKTAIL

Prosecco Bellini Nua superio prosecco, peach schnapps, peach juice	490
Prosecco Mimosa Nua superio prosecco, orange curacao, orange juice	490
Prosecco French 75 Nua superio prosecco, gin, fresh lemon juice	490

CHAMPAGNE COCKTAILS

Kir Royale Louis Roederer Brut, creme de cassis	1,200
Bellini Perrier Jouet Grand Brut, Peach schnapps, Fresh peach purree	1,200

MOCKTAILS

Apple Mojito Muddled fresh limes, guava apple jam and mint	195
Lychee Cooler Lychee jam, lychee juice, lychee ice, mint, soda	195
Homemade Lemonade Lemon marmalade, fresh lemon, mint, sugar, soda	195
Homemade Ginger Beer Ginger jam, fresh ginger, ginger ale, lime, sugar, soda	195

APERITIFS

Fernet Branca	420
La Quintinye Blanc	420
La Quintinye Extra Dry	420
La Quintinye Rouge	420
Campari	320
Pernod	260
Ricard	260
Aperol spritz	490

GIN

Monkey 47	590
Iron Ball Gin	590
G'vine Floraison gin	430
Martin Millers Reformed gin	430
London No.1 Blue gin	430
Edinburgh gin	360
The Bitter Truth Pink gin	360
Hedrick's	450
Bombay Sapphire	360
Beefeater 24	360
Beefeater	280
Ink Dry Gin	430

**All gin tonic is served with fever tree tonic water.*

RUM

Flor de Cana 18 years	500
Flor de Cana 12 years	400
Flor de Cana 4 years	300
Pyrat XO reserve rum	450
Diplomatico riserva exclusive rum	400
Gosling's Black Seal dark Bermuda rum	400
Abelha Cachaca Silver	350
Bacardi superior	300
Sailor Jerry spiced rum	300
Captain Morgan	300
Mount Gay rum	300
Havana club 7 years	300
Havana club 3 years	280
Sangsom	280
Chalong Bay Rum	320

VODKA

Absolut Elyx	450
Absolut	340
Absolut Flavors	280
Tito's handmade vodka	400
Belvedere	400
Beluga Noble Russian	400
Ciroc	400
Ketel One	350
Grey Goose	380

TEQUILA

Patron gold	500
Patron silver	460
Don Julio reposado	500
Olmecca gold	300

GRAPPA

Grappa nonino Malvasia	480
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SHERRY

Trio Pepe Fino Sherry	300
Harvey's Bristol Cream	380

COGNAC

Remy Martin Louis XIII	19,500
Martell XO	1,400
Martell Cordon blue	940
Martell VSOP	440
Hennessy XO	890
Hennessy VSOP	440
Hine VSOP	420

SINGLE MALT WHISKY

Balvenie "Portwood" 21 years	2,500
Glenlivet 18 years	850
Glenlivet 12 years	500
Glenmorangie 10 years	500
Glenfiddich 12 years	500

BLENDED SCOTCH WHISKY

Chivas Regal 12 years	500
Chivas Extra	400
Grant' family reserve	300
Ballantine's finest	300

DELUXE BLENDED SCOTCH WHISKY

Chivas Regal 18 years	850
Ballantine's 17 years	550
J W Black label	400

LUXURY BLENDED SCOTCH WHISKY

J W Blue label	1,850
Chivas Regal Royal Salute	1,850

AMERICAN WHISKY

Rittenhouse Rye Whisky	400
Georgia Moonshine Corn Whisky	350

AUSTRALIA WHISKY

Sullivans Cove	600
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IRISH WHISKY

John Jameson	360
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CANADIAN WHISKY

Canadian Club	320
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BOURBON WHISKY

Elijah Craig 12 Years	450
Wild Turkey 8 years old	380
Jim Beam black	320

TENNESSEE WHISKY

Jack Daniel's	350
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LIQUEURS

Drambuie	450
Grand Marnier	450
Cointreau	400
Bottega limoncello	400
Southern Comfort	360
Sambuca	360
Kahlua	360
Bailey's Irish cream	360
Amaretto	360

IMPORT BEER

Two Tales Lager	350
Two Tales Grapefruit Lager	350
Two Tales Pale Ale	350
Two Tales Black Ale	350
Corona	350

LOCAL BEER

Singha	190
Asahi	190
Heineken	190
San Miguel light	190

SOFT DRINKS

Coca Cola	130
Coca Cola light	130
Sprite	130
Ginger Ale	130
Soda	130
Tonic water	130

FRESH JUICE

Watermelon	195
Mango	195
Pineapple	195
Mixed fruit juice	195
Fresh lime and soda	195
Apple	195

BOTTLED JUICE

Apple	150
Tomato	150
Cranberry	150
Pear	150
Raspberry	150

SMOOTHIES

Mango, banana, yoghurt and fresh mint	195
Passion fruit, orange, mango and honey	195
Mixed berries, lychee, fresh ginger and aloe	195
Banana, young coconut, lime and honey	195

MILKSHAKES

Vanilla milkshake	195
Chocolate milkshake	195
Mixed Berries	195

FRESH FRUIT SHAKE

Mango shake	195
Watermelon shake	195
Pineapple shake	195
Coconut shake	195

COFFEE

American	150
Latté	150
Cappuccino	150
Flat white	150
Espresso	150
Double espresso	180
Chocolate	150
Iced latté	150
Iced coffee	150
Iced coffee frappe	180
Black coffee	150

TEA

Earl grey	150
English breakfast	150
Peppermint	150
Chamomile	150
Thai premium green tea	150

STILL MINERAL WATER

KR drinking water	500 ml	65
Voss still	800 ml	380
Santa Vittoria Azzura still	750 ml	350
Santa Benedetto	750 ml	320
Acqua Panna	750ml	320

SPARKLING MINERAL WATER

Perrier	330 ml	150
San Pellegrino	750 ml	330
Voss sparkling	800 ml	380
Santa Vittoria Azzura sparkling	750 ml	350