

# *Yangna Cuisine*

Inspired by the Roots of our 100 year old YANGNA tree, we aim to offer authentic spicy Southern Thai cuisine, in which our culinary team presents a fresh take on traditional recipes mixed in with international comfort dishes. At Yangna we believe in using locally sourced products from small fishing villages, organic farms, and even our own seasonal botanical gardens located on property.

# Yangna Signature

## SALAD & APPETIZER

### KRATONG THONG \* 🌿

กระทงทอง - Thai Savory Tartlets

Minced chicken and sweet corn in crispy golden cups

220



### GAJ HOR BAI TOEY \* 🌿 🍤

ไก่ห่อใบเตย - Pandanus Chicken

Marinated chicken wrapped in pandan leaves

290



### YUM SOM-O PUU NIM \* 🌿 🍤

ยำส้มโอปูนิ่ม - Pomelo Salad with Soft-shell Crab

Pomelo, soft-shell crab, dried coconut, crispy shallots, tamarind sauce

390

### PHLA TALAY YANG KAMIN ORN \* 🌿 🍤

ปลาทะเลย่างขมิ้นอ่อน - Grilled Seafood Salad

Spicy mixed seafood salad, organic white turmeric, lemongrass, shallots, garlic, chili

460

### NARM TOK NUA \*

น้ำตกเนื้อ - Spicy Beef Salad

Grilled Australian grass-fed beef striploin, spicy Jaew dressing, mixed Thai herbs

530



## SOUP

### TOM YUM GOONG 🌿 🍤

ต้มยำกุ้ง - Spicy Prawn Soup

Traditional hot and sour soup with prawns, lemongrass, kaffir lime, shallots, and chili

410

### TOM KHA GAI

ต้มข่าไก่ - Chicken Coconut Soup

Organic chicken in a coconut soup with lemongrass, kaffir lime, shallots, coriander, and chili oil

330

### TOM PLA \* 🐟

ต้มปลา - Fish Soup

Local seabass, lemongrass, shallots, galangal, kaffir lime, holy basil, served with spicy grilled chili paste and fresh lime

290



\* Signature 🌿 Gluten 🍴 Vegan 🥜 Nuts 🧀 Dairy 🥚 Egg 🍤 Shellfish 🐷 Pork 🐟 Sustainable seafood

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# Yangna Signature

## MAIN COURSE

**KHAO SOI GAI** \* 🌿 🍤 🥚 450

ข้าวซอยไก่ - Northern Thai Coconut Curry Noodles

Homemade curry paste, coconut milk, stewed organic chicken leg, egg noodles, pickles, chili paste

**KHAO PHAD KEE-MAO NUA WAGYU** \* 🌿 🍤 🥚 850

ข้าวผัดซีเมานี้อวากิว - Wagyu Spicy Drunken Fried Rice

Grilled Wagyu beef, spicy herb fried rice, cage-free egg, peppercorn, red chili, holy basil, kaffir lime, finger root

**KHAO PHAD SUPPAROD GOONG / GAI** 🐟 🌿 🍤 🥚 410 / 320 ●

ข้าวผัดสับปะรดกุ้ง / ไก่ - Pineapple Fried Rice with Prawn / Chicken

Jasmine rice, cage-free egg, Phuket pineapple, onion, turmeric & curry powder, raisins, cashew nuts

**PHAD THAI GOONG / GAI** 🐟 🥚 🥜 490 / 390 ●

ผัดไทยกุ้ง / ไก่ - Stir-fried rice noodles with Prawn / Chicken

Stir-fried rice noodles, cage-free egg, peanuts, bean sprouts, chives, tamarind sauce

**PLA NUENG MANAO** 🐟 610

ปลาึ่งมะนาว - Steamed Fish with Spicy Lime Dressing

Local seabass fillet, cabbage, spicy lime dressing

**MIEANG PLA KAPONG THOD** 🐟 🥜 610

เมี่ยงปลาทูกระพอกทอด - Deep Fried Seabass with Herbs & Spicy Dressing

Local seabass, chili, shallots, ginger, garlic, lime, cabbage, lettuce, betel leaves, spicy peanut dressing



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# Southern Specialties

## GANG PUU BAI CHA PLU \* 🍤

แกงปูใบชะพลู - Southern Spicy Crab Curry

Homemade southern curry paste, betel leaves, kaffir lime leaves

890

## BAI LEANG PHAD KAI 🌿 🍤 🥚

ใบเหลียงผัดไข่ - Stir-fried Malindjo Leaves

Stir-fried Malindjo leaves, cage-free egg, oyster sauce, garlic, chili

250

## MOO HONG \* 🌿 🍤

หมูฮ้อง - Southern-style Stewed Pork Belly

Slow-cooked pork belly with mixed spices, palm sugar, soy sauce, and bok choy

580



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# Thai Classic Favorite

## SALAD & APPETIZER

### SOM TUM THAI 🌿🐚

ส้มตำไทย - Papaya Salad

Traditional papaya salad with garlic, chili, dried shrimp, tomato, long beans, peanuts, tamarind

280

### PHO PIA SOD 🌿🥜

ปอเปี๊ยะสด - Vegan Summer Rolls

Fresh vegetable rolls with sweet tamarind sauce and peanuts

220

### PHO PIA THOD 🌿🍃

ปอเปี๊ยะทอด - Vegan Spring Rolls

Crispy vegetable spring rolls with sweet chili sauce

230



### GAI SATAY 🌿🐚

ไก่เสียบไม้ - Grilled Chicken Skewers

Marinated chicken skewers with peanut sauce and cucumber relish

280

### GAI THOD 🍃

ไก่ทอด - Crispy Fried Chicken

Deep-fried marinated chicken, kaffir lime leaves, chili, Sriracha sauce

250

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# Thai Classic Favorite

## MAIN COURSE

### PHAD SEE EW GAI / MOO 330

ผัดซีอิ้วไก่ / หมู - Stir-fried Soy Sauce Noodles with Chicken / Pork

Thai stir-fried noodles with soy sauce, egg, kale, choice of chicken or pork

### KHAO PHAD GAI / MOO 330

ข้าวผัดไก่ / หมู - Thai Fried Rice with Chicken / Pork

Thai-style fried rice with egg, garlic, spring onion, vegetables, choice of chicken or pork

### PHAD KRAPAO GAI / MOO 330

ผัดกระเพราไก่ / หมู - Hot Basil Stir-fry with Chicken / Pork

Stir-fried pork or chicken with garlic, chili, oyster sauce, hot basil, served with jasmine rice and fried egg

### KAI JEAW MOO / PUU / ONLY EGG 200 / 450 / 150

ไข่เจียวหมู / ปู / ไข่ - Thai Omelet with Pork / Crab / Only Egg

Thai-style omelet served with Sriracha sauce

### GAI PHAD MED MAMUANG HIMAPHAN 350

ไก่ผัดเม็ดมะม่วงหิมพานต์ - Wok-fried Chicken with Cashew Nuts

Wok-tossed crispy chicken with cashew nuts, oyster sauce, onion, and capsicum

### ROTI MASSAMAN GAI 420

โรตีสายไหมไก่ - Massaman Chicken Curry with Roti

Traditional Massaman curry with braised chicken, potato, onion, tomato, fried shallots, and served with roti

### GANG KEAW WAN GAI / NUA 420 / 510

แกงเขียวหวานไก่ / เนื้อ - Green Curry with Chicken / Beef

Authentic green curry paste with coconut milk, eggplant, kaffir lime, chili, and Thai basil

### PHAD PAK RUAM 150

ผัดผักรวม - Stir-fried Mixed Vegetables

Seasonal vegetables stir-fried with oyster sauce and garlic

### PHAD PAK BOONG FAI DAENG 150

ผัดผักบุ้งไฟแดง - Stir-fried Morning Glory

Wok-tossed morning glory with garlic, chili, oyster sauce, and soy sauce

### KHAO HOM MALI 80

ข้าวหอมมะลิ - Steamed Jasmine Rice

### KHAO RICEBERRY 80

ข้าวไรซ์เบอร์รี่ - Steamed Riceberry Rice

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# Western Cuisine

## SALAD & APPETIZER

**CAESAR SALAD - CHICKEN / PRAWN** 🌿 🍤 🥚 🐔 🧀 **490 / 520**

Romaine lettuce, crispy bacon, croutons,  
Caesar dressing with chicken or prawn

**COBB SALAD** 🥚 🐔 🧀 **460**

Romaine lettuce, chicken, bacon, cherry tomato, avocado,  
cage-free egg, Gorgonzola

**KINGFISH CEVICHE \*** **510**

Coconut, avocado, sweet corn, red onions, chili, coriander

**SALMON AVOCADO TARTARE \*** 🐟 **530**

Atlantic salmon, avocado, lime, red onion, garlic, basil

**TUNA POKE BOWL \*** 🐟 **530**

Quinoa, sweet corn, edamame, tomato, cucumber, sesame,  
mixed herbs, ginger ponzu dressing

**BEEF CARPACCIO** 🥩 🧀 **530**

Finely sliced grass-fed beef tenderloin, rocket leaves,  
parmesan cheese, pesto



**BURRATA SALAD** 🌿 🥑 🧀 **480**  
Cherry tomatoes, pesto, croutons

**MEDITERRANEAN MEZZE PLATTER** 🌿 🌿 🥑 **430**  
Hummus, muhammara, tabbouleh, baba ganoush, pita bread

**PARMIGIANA** 🧀 **380**  
Eggplant, tomato sauce, basil, parmesan cheese, mozzarella cheese

**ROASTED PUMPKIN SOUP** 🌿 **350**  
Organic pumpkin, coconut cream, roasted pumpkin seeds, dill oil

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# Western Cuisine

## SANDWICH, WRAP & BURGER

**GRILLED BEEF CHEESE BURGER** 🌿 🥛 580

Grass-fed Australian beef (180g), cheddar, tomato, lettuce, caramelized onions, pickles, French fries

**CLASSIC CLUB SANDWICH** 🌿 🥚 🐷 450

Chicken breast, eggs, bacon, lettuce, tomato, French fries

**SMOKED SALMON SANDWICH** 🌿 🐟 460

Sourdough, horseradish dill sauce, red onion, capers

**AVOCADO TOAST** 🌿 390

Sourdough, avocado, cherry tomato

**TANDOORI CHICKEN WRAP** \* 🌿 🥛 430

Pickled cucumber, coriander, mint, cumin, yoghurt

## PIZZA

**MARGHERITA** 🌿 🥛 420

Basil, tomato sauce, mozzarella cheese

**PEPPERONI** 🌿 🥛 🐷 450

Pepperoni, tomato sauce, mozzarella cheese

**SMOKED SALMON** 🌿 🥛 🐟 490

Tomatoes, rocket leaves, mozzarella cheese, smoked salmon

**QUATTRO FORMAGGI** 🌿 🥛 490

Gorgonzola, parmesan cheese, fontina cheese, mozzarella cheese

**PROSCIUTTO FUNGHI** 🌿 🥛 🐷 510

Tomato sauce, prosciutto ham, mushroom, mozzarella cheese

**FUNGHI E TARTUFO** \* 🌿 🥛 510

Mushrooms cream, mozzarella cheese, burrata cheese, truffle



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# Western Cuisine

## PASTA & RICE

### FUSILLONE AL PESTO

Homemade basil pesto, cherry tomatoes

440

### TIGER PRAWN LINGUINE \*

Cherry tomatoes, garlic, dried chili, basil

560



### SPAGHETTI AL TONNO \*

Tuna, tomato, lime, red onion, garlic, basil

550

### SPAGHETTI CARBONARA

Guanciale, pecorino, egg yolk, black pepper

550

### MUSHROOM RISOTTO

Mushroom, asparagus, truffle oil, butter, parmesan cheese

440

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# Western Cuisine

## MAIN COURSE

**CLASSIC FISH & CHIPS**    480

Local seabass, lemon, parsley, tartare sauce

**SEARED LOCAL SEA BASS** \*   610

Sautéed asparagus, garlic flakes, tomato salsa, beurre blanc

**PAN-SEARED SALMON FILLET** \*   650

Olives, capers, shallots, parsley, garden herbs

**AUSTRALIAN LAMB CHOPS** \* 1,350

Ratatouille, mixed herbs, mint jus

**PORK CHOP SCHNITZEL**    670

Homemade tomato sauce, lemon, rocket lettuce, parmesan

**STEAK FRITES** \*  1,750

Australian Black Angus striploin 300g, maître d'hôtel butter,  
French fries, mixed herbs



## SIDE DISHES

**ASPARAGUS WITH PARMESAN, EXTRA VIRGIN OLIVE OIL** 150

**BROCCOLINI WITH GARLIC BUTTER** 150

**MASHED POTATO WITH TRUFFLE OIL** 180

**GARDEN GREEN SALAD** 120

**FRENCH FRIES** 120

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# Thai Vegetarian and Vegan

## SALAD & APPETIZER

### YUM SOM-O JAY

ยำส้มโอเจ - Pomelo Salad

Pomelo, dried coconut, crispy shallots, tamarind sauce

280

### SOM TUM JAY

ส้มตำเจ - Papaya Salad

Traditional papaya salad with garlic, chili, tomato, long beans, peanut, tamarind

220

### PHO PIA SOD

พอเปี๊ยะสด - Vegan Summer Rolls

Fresh vegetable rolls with sweet tamarind sauce and peanuts

220

### PHO PIA THOD

พอเปี๊ยะทอด - Vegan Spring Rolls

Crispy vegetable spring rolls with sweet chili sauce

230



## SOUP

### TOM YUM HED

ต้มยำเห็ด - Spicy Mushroom Soup

Traditional hot and spicy sour soup with mushroom, lemongrass, kaffir, shallots, and chili

250

### TOM KHA PAK

ต้มข่าผัก - Vegetable Coconut Soup

Coconut milk soup with lemongrass, kaffir lime, shallots, coriander, and chili oil

280

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# Thai Vegetarian and Vegan

## MAIN COURSE

- |  |            |  |            |
|--|------------|--|------------|
| <b>PHAD THAI PAK</b>      | <b>350</b> | <b>TAO HOO PHAD MED MAMUANG HIMAPHAN</b> *   | <b>330</b> |
| ผัดไทยผัก - <i>Stir-fried Rice Noodles (Vegetarian / Vegan)</i><br>Stir-fried rice noodles with peanuts, bean sprouts, chives, tamarind sauce  |            | เต้าหู้ผัดเม็ดมะม่วงหิมพานต์ - <i>Wok-fried Tofu with Cashew Nuts</i><br>Wok-tossed tofu with cashew nuts, mushroom sauce, onion, capsicum   |            |
| <b>PHAD SEE EW</b>        | <b>250</b> | <b>MASSAMAN PAK &amp; ROTI</b> *             | <b>370</b> |
| ผัดซีอิ๊ว - <i>Wok-Tossed Noodles (Vegetarian / Vegan)</i><br>Stir-fried noodles with mixed vegetables, soy sauce, egg, kale   |            | โรตีสัมมันผัก - <i>Massaman Curry</i><br>Traditional Massaman curry with vegetables, potatoes, onion, tomato, fried shallots, served with roti   |            |
| <b>KHAO PHAD</b>          | <b>250</b> | <b>GANG KEAW WAN PAK</b>    | <b>350</b> |
| ข้าวผัด - <i>Vegetable Fried Rice (Vegetarian / Vegan)</i><br>Fried rice with mixed vegetables, egg, garlic, spring onion  |            | แกงเขียวหวานผัก - <i>Green Curry</i><br>Authentic green curry with coconut milk, eggplant, kaffir lime, chili, basil   |            |
| <b>PHAD KRAPAO PAK</b>    | <b>290</b> | <b>PHAD PAK RUAM</b>                         | <b>150</b> |
| ผัดกระเพราผัก - <i>Hot Basil Stir-fry (Vegetarian / Vegan)</i><br>Stir-fried vegetables with garlic, chili, mushroom sauce, hot basil, served with jasmine rice and fried egg  |            | ผัดผักรวม - <i>Stir-fried Mixed Vegetables</i><br>Seasonal vegetables stir-fried with oyster sauce and garlic  |            |
| <b>KAI JEAW</b>   | <b>150</b> | <b>PHAD PAK BOONG FAI DAENG</b>          | <b>150</b> |
| ไข่เจียว - <i>Thai Omelet</i><br>Thai-style omelet with Sriracha sauce   |            | ผัดผักบุ้งไฟแดง - <i>Stir-fried Morning Glory</i><br>Mixed vegetables stir-fried in mushroom sauce with garlic   |            |
|  |            | <b>BAI LEANG PHAD KAI</b>                | <b>250</b> |
|  |            | ใบเลียงผัดไข่ - <i>Stir-fried Malindjo Leaves</i><br>Malindjo leaves stir-fried with cage-free egg, mushroom sauce, garlic, chili  |            |

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# Western Vegetarian and Vegan

## SALAD & APPETIZER

**CAESAR SALAD** 🌿 🥚 🧀 440

Romaine lettuce, croutons, Caesar dressing

**PARMIGIANA** 🧀 380

Eggplant baked with tomato sauce, basil, parmesan cheese, and mozzarella cheese

**POKE BOWL** \* 🌿 390

Tofu, quinoa, sweet corn, edamame, tomato, cucumber, sesame, mixed herbs, ginger ponzu dressing

**BURRATA SALAD** 🌿 🥜 🧀 480

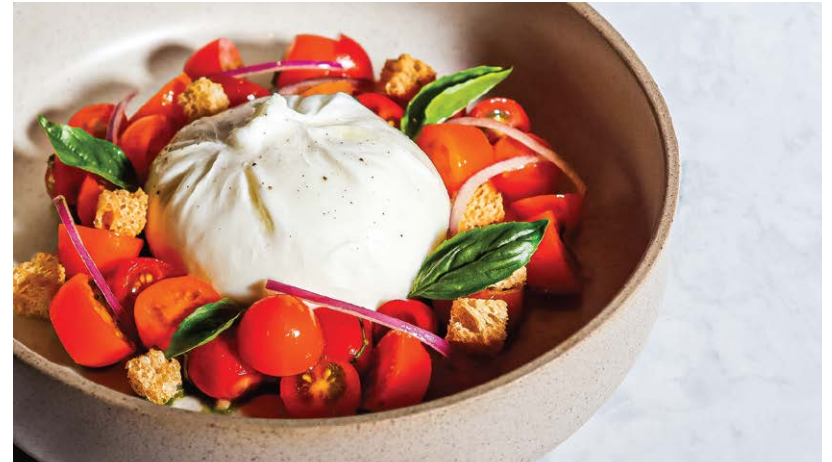
Cherry tomatoes, pesto, croutons

**MEDITERRANEAN MEZZE PLATTER** 🌿 🌿 🥜 430

Hummus, muhammara, tabbouleh, baba ganoush, pita bread

**ROASTED PUMPKIN SOUP** 🌿 350

Organic pumpkin soup with coconut cream, roasted pumpkin seeds, and dill oil



## SANDWICH, WRAP & BURGER

**AVOCADO TOAST** 🌿 390

Sourdough bread with avocado, cherry tomato, and rocket leaves

**HUMMUS SANDWICH** 🌿 395

Homemade hummus, avocado cream, mixed greens, tomato, served with French fries

**TOFU CHEESE BURGER** 🌿 🧀 480

Firm tofu patty, cheddar, tomato, lettuce, caramelized onions, pickles, served with French fries

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# Western Vegetarian and Vegan

## PIZZA

**MARGHERITA** 🌿 🥛 420

Basil, tomato sauce, mozzarella cheese

**ORTOLANA** 🌿 🥛 450

Tomato sauce, eggplant, bell pepper, sundried tomato, olive, basil, mozzarella cheese

**FUNGHI E TARTUFO** ✨ 🌿 🥛 510

Mushroom cream, mozzarella cheese, burrata cheese, truffle



## PASTA & RICE

**FUSILLONE AL PESTO** 🌿 🥛 440

Homemade basil pesto, cherry tomato confit

**FUSILLONE ALL'ARRABBIATA** 🌿 🥛 420

Tomato sauce, garlic, dried chili, basil, parmesan cheese

**LINGUINE AGLIO E OLIO** 🌿 🥛 410

Cherry tomato, garlic, dried chili, basil, parmesan cheese

**MUSHROOM RISOTTO** 🥛 440

Mushroom, asparagus, truffle oil, butter, parmesan cheese

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# Dessert



**KHAO NIEW MAMUANG** \* 🌿  
Mango sticky rice with coconut sauce

240

**TUB TIM KROB** \* 🌿  
Red ruby water chestnuts, coconut milk, coconut sorbet

200

**BARBIN I-TIM CHA THAI** \* 🥚 🥛  
Thai coconut pancake with palm sugar and Thai tea ice cream

200

**WARM CHOCOLATE CAKE** 🌿 🥚 🥛  
Served with vanilla ice cream

250

**TIRAMISU** 🌿 🥚 🥛  
Ladyfingers soaked in espresso and Amaretto, layered with mascarpone

295

**SEASONAL FRUIT** 🌿  
Mixed seasonal fresh fruit plate

210

**ICE CREAM** 🥛  
Flavors: Vanilla, Chocolate, Strawberry

90

**SORBET** 🌿  
Flavors: Mango, Coconut

90



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# Beverage Menu

## CLASSIC COCKTAILS

COSMOPOLITAN | OLD FASHIONED | 320  
MANHATTAN | DIRTY MARTINI |  
DRY MARTINI (GIN OR VODKA) |  
NEGRONI | GIN FIZZ | WHISKY SOUR |  
ESPRESSO MARTINI | APEROL SPRITZ



## MOCKTAILS

DAYLIGHT 200  
Fresh Mango, fresh peach, mango juice,  
orange juice, gomme syrup

YOUR CHOICE OF VIRGIN DAISY 200  
Mixed berries | Passion fruit |  
Strawberry | Pineapple | Yellow mango

CHILLED OUT 200  
Apple juice, jasmine green tea, lime,  
hairy basil

LYCHEE TWIST 200  
Fresh lychee, lychee juice, lime juice,  
rose syrup

# Beverage Menu

## LOCAL CRAFT BEER, PHUKET, THAILAND

BUSSABA EX - WEISSE	240
CHALAWAN PALE ALE	240
SAY PLAY COLD IPA	240

## LOCAL BEER

CHANG	170
LEO	170
SINGHA	170

## IMPORTED BEER

HEINEKEN	190
SAN MIGUEL LIGHT	180
CORONA EXTRA	220
HOEGAARDEN WHITE, BELGIAN WHITE	300

## SOFT DRINKS

COKE	90
COKE LIGHT	90
COKE ZERO	90
SPRITE	90
TONIC	90
GINGER ALE	90

## SPARKLING WATER

SAN PELLEGRINO 500ML, ITALY	170
SAN PELLEGRINO 750ML, ITALY	230

## STILL WATER

ACQUA PANNA 500ML	170
ACQUA PANNA 750ML	230
SINGHA WATER 500ML	60

## FRESHLY SQUEEZED JUICE

SAMUI YOUNG COCONUT	180
WATERMELON	180
FRESH ORANGE	180
PINEAPPLE	180



# Beverage Menu



## TEA

SUWIRUN EARL GREY TEA	140
SUWIRUN ENGLISH BREAKFAST TEA	140
SUWIRUN GREEN TEA	140
SUWIRUN OOLONG TEA	140
SUWIRUN PEPPERMINT TEA	140
SUWIRUN LEMONGRASS TEA	140
SUWIRUN CHAMOMILE TEA	140
DARJEELING TEA	140

## COFFEE

ESPRESSO	140
AMERICANO	140
CAFFE LATTE	140
CAPPUCCINO	140
FLAT WHITE	140
CAFFE MOCHA	140
CHOCOLATE	140
TURKISH COFFEE	180



# Beverage Menu

## APERITIF

RICARD	210
APEROL	210
CAMPARI	210
LILLET ROSE	210
CARPANO ANTICA FORMULA ROUGE	210

## BLENDED SCOTCH

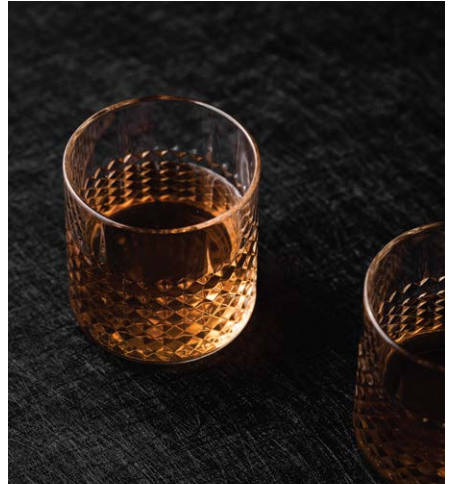
CHIVAS REGAL 12 YEARS	310
CHIVAS REGAL 18 YEARS	370
CHIVAS ROYAL SALUTE 21 YEARS	1,100
BALLANTINE'S FINEST	310
MONKEY SHOULDER	310
JOHNNIE WALKER BLACK LABEL	310
JOHNNIE WALKER GOLD LABEL	370
JOHNNIE WALKER BLUE LABEL	790

## SINGLE MALT

THE GLENLIVET 12 YEARS	310
THE GLENLIVET 18 YEARS	550
THE SINGLETON 12 YEARS DUFFTOWN	280
THE SINGLETON 15 YEARS DUFFTOWN	380
GLENFIDDICH 12 YEARS	340
GLENMORANGIE 18 YEARS	610

## RUM

BACARDI CARTA BLANCA, CUBA	240
CAPTAIN MORGAN DARK, JAMAICA	250
BACARDI 8 YEARS, CUBA	260
ABELHA ORGANIC SILVER CACHACA, BRAZIL	260
RON ZACAPA CENTENARIO 23 YEARS DARK	430



## BOURBON / IRISH, AMERICAN, CANADIAN WHISKY / OTHER WHISKY

JOHN JAMESON	260
JACK DANIEL'S	280
CANADIAN CLUB	260
EVAN WILLIAMS	260
MAKER'S MARK	370

# Beverage Menu

## LOCAL SPIRIT

ISSAN MOLASSES RUM, KOH SAMUI, THAILAND	180
ISSAN SUGARCANE RUM, NONG KHAI, THAILAND	780
CHALONG BAY ORIGINAL, PHUKET, THAILAND	310
CHALONG BAY LEMONGRASS, PHUKET, THAILAND	310
PHRAYA GOLD RUM, THAILAND	260
SANEHA GIN, PHUKET, THAILAND	380

## COGNAC

HENNESSY VSOP	410
HENNESSY XO	1,100
REMY MARTIN VSOP	410
REMY MARTIN XO	1,100

## DIGESTIF/LIQUEUR

BAILEY'S   JAGERMEISTER	280
FRANGELICO   AMARETTO   MIDORI	
LIMONCELLO   SAMBUCA   KAHLUA	
GRAND MARNIER   FERNET BRANCA	

## TEQUILA

DON JULIO BLANCO	320
DON JULIO REPOSADO	340
PATRON SILVER	280
PATRON ANEJO	430
PATRON XO CAFE	430



## GIN

TANQUERAY, ENGLAND	380
BOMBAY SAPPHIRE, ENGLAND	380
IRON BALLS, THAILAND	380
BOMBAY SAPPHIRE, STAR OF BOMBAY	380
HENDRICK'S, SCOTLAND	380
KI NO BI, KYOTO, JAPAN	420

## VODKA

KETEL ONE, HOLLAND	350
BELVEDERE, POLAND	380
GREY GOOSE, FRANCE	380
CRYSTAL HEAD, CANADA	380
ABSOLUT ELYX, SWEDEN	380
SNOW LEOPARD, POLAND	410