



SIGNATURE COCKTAILS 390

ANISE IS FINE

Phraya Rum, Berry Tea, Banana and Coconut Saccharum, Chocolate Bitters

HOLY BOTANISE

Botanist Gin, Cointreau, Lychee, Basil, Tonic, Soda, Lemon

MARGARITA HABANERO

Tequila with Chili, Lime, Grapefruit

CLASSICS 280

APEROL SPRITZ

Aperol, Cava, Soda

COSMOPOLITAN

Vodka, Cointreau, Cranberry Juice, Lemon Juice

ESPRESSO MARTINI

Vodka, Kahlua, Baileys, Espresso

LONG ISLAND ICED TEA

Rum, Gin, Vodka, Tequila, Cointreau, Lime Juice, Coke

MARGARITA

Tequila, Cointreau, Lime Juice,

DRY MARTINI

Gin or Vodka, Dry Vermouth

MOJITO

Rum, Mint, Lime, Cane Sugar, Soda

MOSCOW MULE

Vodka, Lime Juice, Ginger Beer

NEGRONI

Gin, Campari, Dry Vermouth

WHISKEY SOUR

Whiskey, Lemon Juice, Angostura Bitters, Egg White

SPIRITS

Standard	280
Premium	320
Premium Plus	390

SANGRIA 1.2ltr 620

CAVA SANGRIA

Cava and Mango

CLASSIC SANGRIA

Red wine

BEER

Heineken, Asahi, San Miguel	100
Singha	80

MOCKTAILS 190

GREENERY SENSATION

Guava Juice, Lemongrass, Holy Basil, Fresh Lemon Juice, Soda Water

MOCKING THAI

Fresh Carrot Juice, Fresh Lemon Juice, Pineapple, Egg White and Soda

RAISE YOU UP

Fresh Apple Juice, Ginger, Lychee, Holy Basil, Lemon Juice, Soda Water

REFRESHER 120

THAI ICED TEA

Thai Tea, Condense Milk, Milk Foam

HONEY LEMON ICED TEA

Blended Tea, Lemon, Honey Syrup

GINGER HONEY SPRITZ

Fresh Ginger, Honey Syrup, Ginger Beer

BASIL & PINEAPPLE REFRESHER

Sweet Basil, Fresh Pineapple, Honey, Sprite

LIME & SODA

Lime, Sugar, Soda Water

FRESHLY JUICE 120

Orange, Watermelon, Pineapple

TAPAS

Classics

Patatas Bravas 160

Fried potatoes with spicy mayonnaise and chili sauce

Chorizo 🌶️ 180

Spanish sausages with red onion sauce

Iberic platter 260

Thinly sliced Iberic Ham with Manchego cheese & black olives

Padron Peppers 🌶️🌶️🌶️ 130

Green fried capsicums with sea salt

Albondigas 180

Meatballs in tomato sauce

Calamares 170

Fried squid with garlic sauce

Tortilla de Patatas 120

A signature dish in Spanish cuisine. A simple omelet made with eggs and potatoes

Croquetas 180

Spanish croquettes with cured ham and garlic sauce (optional vegetarian)

Pulpo a la Gallega 240

Grilled octopus with potato. A typical dish from Galicia

Gambas al ajillo 270

Tiger prawns with oil and garlic cooked in white wine

Clams al Iberico 240

Clams with garlic and Iberic Ham cooked in Sherry

Tiger Prawns 210

Grilled Tiger Prawns with Thai dip

Australian Beef or Pork 190

Sliced with homemade spicy dip

Chicken Wings 160

With homemade spicy sauce

Asian

Ribs 🌶️ 180

Crunchy Thai ribs with chili sauce

Khao Tang Na Tang 180

Homemade crispy rice cakes with minced prawn, chicken and ground peanut

Tapas Origin: Back in the 13th century, King Alfonso X of Castille found that, while he was recuperating from an illness, he could only eat and drink in small amounts - resulting in one of the 1st forms of tapas. "It is our culture to share food at the table". Tapas are a part of the social tradition of Spanish people and is designed to encourage conversation. We suggest 3 small plates per person as an average to be shared, therefore 6/8 dishes for your table would be enough.

Wontons 140

Fried stuffed wontons with crabmeat, avocado and prawn

Mah Haw 180

Phuket pineapple topped with pickled sweet turnip relish finished with crispy local anchovy

Rolls 160

Rice paper rolls with shrimps and mint ((optional vegetarian)

Fresh

Anise 180

Salad greens, kale, hummus, sprouts, cherry tomato and toasted nuts with a lemon dressing

Arugula 180

Arugula salad with mango, Red onions, avocado and a spiced citrus dressing

Soba 180

Chilled soba noodles, carrots, cucumber, sesame seeds, tofu, coriander and peanut dressing

Pomelo 180

Fresh Thai pomelo salad with roasted coconut and dried prawns

***All our salads can also be ordered as a main course 290**



PAELLA

Seafood 280

Spain 's famous rice dish with shrimps, muscles and squid.

Chorizo and Chicken 240

The traditional "Valenciana"

Paella is dish for sharing and bringing people together. The best paellas are made for 2 or 4 people. Prices are per person.

THAI

Authentic

Pla Thod Klueng 🌶️ 230

Fried fish with curry paste, local vegetables and rice

Massaman Gai 230

Curry with chicken, vegetables and rice

Kra Praw Gai 🌶️ 230

Stir fried chicken with basil, fresh chili, mixed vegetables and rice

Moo Hong 240

Tender pork stew with egg, vegetables and rice

Tom Yam Goong 🌶️🌶️ 180

Spicy lemongrass and shrimp soup

Pasta/Noodles

Thai Vongole 🌶️ 240

Linguini with clams, garlic, basil, chili and olive oil

Thai Style 🌶️ 220

Linguini with minced chicken, chili, basil and cherry tomato

Mee Phuket 190

Stir fried Hokkien noodle with shrimp, pork or chicken

Phad Thai 🌶️ 190

Rice noodle in tamarind, chili paste and chicken or prawn

SWEETS

Crema Catalana 110

Spanish style burnt custard cream

Brownie 90

Homemade Brownie with vanilla bean ice cream