

## MOCKTAILS & SHAKES

### MOCKTAILS 180.-

- Passion Honey Soda**  
Passionfruit, fresh lime, brown sugar, honey syrup, topped with soda water
- Lemon Lime & Bitter**  
Fresh lime juice, sugar syrup, topped with sprite, drops of Angostura bitter
- Mint & Lime**  
Fresh lime juice, mint leaves, passionfruit, honey & sugar syrup
- Ly Cumber**  
lychee, mint leaves, fresh lime juice, lychee juice, 1883 cucumber syrup
- Pina Jito**  
Pineapple juice, coconut milk, mint leaves, 1883 coconut syrup, fresh lime & brown sugar
- Sun Down**  
Fresh pineapple, orange juice, pineapple juice, lime juice, 1883 almond syrup
- My Cucumber**  
Red apple, cucumber, lime juice, apple juice, 1883 cucumber syrup
- I'm Fine**  
Fresh Coconut, fresh cucumber, 1883 cucumber, mint leaves, honey syrup
- Le Flower Sour**  
Fresh lime juice, apple juice, cucumber, 1883 cucumber, 1883 elderflower, honey syrup

### SMOOTHIES 160.-

Mango, Strawberry, Red Berries, Blueberry, Raspberry, Banana

### MILKSHAKE 160.-

Vanilla, Chocolate, Banana, Coconut, Chocolate Cookie, Strawberry, Vanilla mix Raspberry, Chocolate mix Banana

### SUPER SHAKES

.....Only: 199.-

Green Tea  
Chocolate  
Coconut  
Strawberry  
Caramel Popcorn



### COFFEE BAR

RECOMMENDATIONS.....only 139.-

Sienna Ice Coffee  
Sang Kha Ya Ice Coffee  
Coconut Ice Coffee



### HOT TEA 120.-

English Breakfast,  
Darjeeling, Earl Grey,  
Peppermint, Vanilla,  
Lemon, Jasmine

### ICED TEA 160.-

Lemon Iced Tea  
Thai Iced Tea  
Peach Iced Tea  
Apple Iced Tea

## SPIRITS & LIQUEURS

### APERITIFS 4cl. 280.-

Campari, Pernod, Ricard  
Martini (Extra dry, Bianco, Rosso)

### SCOTCH WHISKY 4cl. 280.- 300.-

Johnnie Walker Red Label  
Chivas Regal, Johnnie Walker Black Label

### IRISH & BOURBON WHISKEY 4cl. 280.- 300.-

John Jameson, Jim Beam  
Jack Daniel's

### GIN 4cl. 300.-

**Tanqueray Gin**  
: Slight hints of juniper and citrus, liquorice

### Beefeater 24 Gin 320.-

: Juniper, citrus, spices, classic style with a hint of tea leaves aroma

### Bombay Sapphire Gin 320.-

: Citrus, juniper, earthy florals

### Boxer Gin 340.-

: Very crisp, clean, juniper and citrus forward. Classic at its best

### Siderit Gin 340.-

: Juniper, coriander, rock tea, cardamom, angelica root bitter orange peel, pink pepper

### The Botanist Gin 360.-

: Juniper, lemon, orange, spices, wood, licorice

### Gin Mare 360.-

: Rosemary, thyme, herbs, juniper

### Hendrick's Gin 360.-

: Juniper, rose, orange, lime, pine

### Filliers 28 Tangerine Gin 360.-

: Tangerine, juniper, cardamom

### Bitter Truth Pink Gin 380.-

: Fruity and floral aroma, juniper, licorice

### RUM 4cl. 280.- 300.-

Havana Club 3y., Bacardi Light,  
Captain Morgan  
Havana Club 7y.

### VODKA 4cl. 280.- 300.- 320.- 360.-

Absolut Vodka, Raspberry, Wild Tea  
Absolut Elyx, Ketel One,  
Grey Goose, Belvedere, Ciroc  
Crystal Head

### TEQUILA 4cl. 280.-

Olmecca Gold, Sierra Silver, Sierra Gold

### LIQUEUR & SCHNAPPS 4cl. 280.- 300.- 320.-

Malibu, Baileys Cream  
Midori melon, Kahlua  
Cointreau, Drambuie, Frangelico

## SOFT DRINKS & DRINKING WATER

### SOFT DRINK 100.-

Coke, Diet coke, Sprite, Soda Water,  
Tonic Water, Ginger Ale, Lime Soda

### FEVER-TREE 130.-

Premium Indian Tonic Water,  
Elderflower Tonic Water, Sicilian Lemonade

### STILL WATER 90.- 110.- 150.-

Minere 500ml.  
Evian 500ml.  
Acqua Panna 750ml.

### SPARKLING WATER 110.- 170.-

Perrier Green 330ml.  
San Pellegrino 750ml.

### ICED CREAM 119.-

- Chocolate Dark
- Coconut
- Stracciatella
- Lychee
- Pistachio
- Vanilla Madagascar
- Green Tea
- Strawberry
- Lemon



## JUICES & VEGETABLES

### FRUIT JUICE 140.-/ chilled 160.-/ blended

Watermelon, lime, mango, lychee, apple, coconut,  
orange, tomato

### WATER DETOX 120.-

**Green Corner**  
Cucumber, lemon, mint leaves & rosemary

**Sweet Cucumber**  
Lemon, lime, Mandrin & pineapple

**Sunday Zaal**  
Green apple, lime, kiwi, mint leaves & celery

**Gardening**  
Basil leaves, mint leaves, cucumber & lime



### VEGETABLE JUICE 160.-

**Orange Sour**  
Carrot, celery, orange juice, lime juice, honey syrup

**Herbal Home**  
Ginger, lemongrass, mango juice, lime juice, honey syrup

**Romaine Bitter**  
Romaine lettuce, green apple, apple juice, lime juice, honey syrup

**Cold Mango**  
Coriander leaves, ginger, romaine lettuce, mango juice, lime juice

## THE COFFEE

	Hot	Iced	Frappé
<b>CLASSIC COFFEE</b>			
Black coffee	100.-	120.-	130.-
Espresso	100.-	120.-	130.-
Americano	100.-	120.-	130.-
Macchiato	110.-	120.-	140.-
Café latte	110.-	140.-	160.-
Cappuccino	110.-	140.-	160.-
Charcoal Cappuccino	120.-	140.-	160.-
Mocha	120.-	140.-	160.-
Chocolate	120.-	140.-	160.-

<b>SPECIAL LATTE</b>			
Espresso Green Tea	120.-	140.-	
Charcoal Latte	120.-	140.-	
Marshmallow Latte	120.-	140.-	
Matcha Latte	120.-	140.-	
Vanilla Latte	120.-	140.-	
Caramel Latte	120.-	140.-	
Hazelnut Latte	120.-	140.-	
Chocolate Cookie Latte	120.-	140.-	
Almond Latte	120.-	140.-	

<b>SUPPER COFFEE</b>			
.....Affogato coffee style			
Green Tea	160.-		
Dark Chocolate	160.-		
Pistachio	160.-		
Vanilla	160.-		
Coconut Milk	160.-		
Extras Ice cream	99.-		



## COCKTAIL RECOMMENDATIONS

### SIENNA SEDUCTIONS

340.-



#### Lychee Martini

Absolut Berry Acai, Kwai Feh lychee liqueur, lychee juice, fresh lime juice, simple syrup

#### Sienna Classic

Hennessy V.S. Cognac, Cabernet red wine, pandan syrup, fresh lime juice

#### Sun Berry

Beefeater Gin infused with roselle flowers, Absolut Raspberry, fresh lime juice, 1883 mixberry, 1883 Raspberry

#### Om Yim

Beefeater Gin, Absolut Wild Tea, apple juice, fresh lime juice, pandan syrup, 1883 cucumber

#### Phuket Sweet Basil

Chalong Bay Sweet Basil, Marie Brizard Spicy Mix, Fresh lime, brown sugar, basil leaves, fresh lime juice

#### Elderflower Old Town

Absolut Vodka, Marie Brizard Elderflower, fresh lime juice, 1883 Elderflower, served with elderflower caviar

#### Apple Mojito

Bacardi Apple, Absolut Vodka, green apple, lime juice, apple juice, mint leaves, fresh lime, brown sugar

#### Char Muang

Beefeater Gin infused with buttery pea, Absolut Wild Tea, Absolut Berri Acai, green tea syrup, 1883 lavender, fresh lime juice

### SPECIAL CREATIONS

360.-



#### Espresso Martini

Absolut Vanilla, Kahlua, espresso coffee, 1883 vanilla

#### Ginger & Lemongrass Martini

Absolut Mandrin, Marie Brizard Ginger, Sake, fresh ginger, lemongrass, fresh lime juice, simple syrup

#### Banana Rama

Bacardi Light Rum, Baileys Cream, Kahlua, fresh banana, fresh milk, 1883 vanilla

#### Mango Daiquiri

Havana Club 3 years, Absolut Mango, Cointreau, fresh mango, mango juice, fresh lime juice

#### Moo Hong Phuket

Absolut Vodka infused with cinnamon & black pepper, Beefeater Gin Marie Brizard Cinnamon, coriander leaves, honey syrup, fresh lime juice

#### 14 Again

Havana Club 7 years., Frangelico, Galliano, heavy cream, fresh lime juice, 1883 popcorn, served with marshmallows & popcorn

#### Irish Fog

John Jameson Whiskey, Hennessy V.S. Cognac, Frangelico, heavy cream, 1883 chocolate cookie

## À LA CARTE MENU

### SALADS

**Fresca** 250.-  
Greens, radicchio, shredded carrots, shredded green papaya, cherry tomatoes, baby morning glory, mint leaves, sweet basil leaves, green apples and pineapple. EVO and balsamic dressing.

**Sana** 250.-  
Greens, kumato, bell peppers, avocado, chia seeds, pine nuts and green Kalamata olives. Lime peel, black garlic and EVO dressing.

**Nutriente** 290.-  
Greens, kumato, asparagus, steamed baby potatoes, buffalo mozzarella cheese, black olives, capers and croutons. Yogurt, lime and cilantro dressing.

**Altiva** 250.-  
Iceberg, radicchio, shredded carrots, shredded green papaya, cherry tomatoes, orange wedges, shallots, Feta cheese and croutons. Jalapeño, lime, sesame, soy sauce and EVO dressing. Slightly spicy.

**Ricca** 290.-  
Greens, radicchio, cherry tomatoes, baby morning glory, asparagus, steamed baby potatoes, walnuts, green Kalamata olives, blue cheese, croutons and optional hard boiled egg [only if you ask for it!]. Roasted onions and balsamic dressing.

**Aromatica** 290.-  
Greens, fresh fennel, pea sprouts, mint leaves, poached shrimp tails on a bed of sliced steamed potatoes. EVO, garlic, vinegar and anchovies dressing.

**Mediterranea** 290.-  
A mix of poached seafood, octopus, squids, cuttlefish and mussels all tossed with steamed potato cubes, cherry tomatoes, black olives and greens. Pesto dressing.

**Nordica** 290.-  
Norwegian premium smoked salmon on a carpaccio of thinly sliced beef tomatoes, topped with red onion rings, capers and gherkins. Served with warm bread, unsalted creamery butter and dill flavored sour cream.

### SANDWICHES & WRAPS

**Vegetariano** 290.-  
Tortilla wrap, filled with hot spinach in cream sauce, Parmigiano Reggiano julienne and sautéed peppers

**Pollo** 290.-  
Tortilla wrap filled with sliced pan seared chicken breast, romaine, sliced tomatoes and Cesar's dressing

**Prosciutto** 350.-  
Tortilla wrap, filled with aged Prosciutto di Parma, crispy salad, sliced tomatoes and cantaloupe. All drizzled in EVO and balsamic

**Fromage** 350.-  
French baguette open roasted to melt and slightly broil a generous portion of Brie inside. Pickled cucumber and peppery braised onions to finish

**Avocado** 350.-  
French baguette, baked and filled with avocado, poached shrimp tail and dill flavored cocktail sauce

**Parisiene** 350.-  
Buttered French baguette, Paris ham and gherkins with a twist of extra fort Dijon mustard

**Funghi** 320.-  
Toasted crispy ciabatta, filled with sautéed champignons in EVO and garlic. Completed with braised onions and black olives

**Salmone** 350.-  
Warmed crispy ciabatta bread, filled with premium Norwegian smoked salmon, sliced hard boiled eggs, pickled cucumbers, capers, tomato slices, shallot rings and dill flavored sour cream

**Bresaola** 350.-  
Warmed crispy ciabatta, fresh fennel julienne, beef Bresaola, lemon juice, EVO, cracked black pepper and Parmigiano Reggiano shaves

**Inferno** 350.-  
Ciabatta bread, Calabrian extra spicy 'Ndujia salami, fresh capsicum and black olives, served after a quick pass on the grill

### CRÊPES (Palacsinta)

#### Savory

**Eliano** 250.-  
Melled aged Cheddar cheese, Gruyere, roasted Padròn peppers and onions, might be slightly spicy

**Sonkás** 250.-  
Paris ham, sour cream, fresh lettuce and pickled cucumbers

**Hortobágyi** 290.-  
Hot palacsinta stuffed with paprika stewed beef "Pörkölt" and sour cream

**Husos** 290.-  
Spicy version of the above Hortobágyi, with spicy paprika pork stew, sour cream and dill

**Halászlé** 290.-  
Spicy Hungarian stewed cod fish in paprika and cumin sauce, boiled potatoes and watercress

#### Sweet

**Cundel** 290.-  
Ground walnuts, raisin, candied orange peel, cinnamon, and rum filling, served flambéed in dark chocolate sauce.

**Belle Héléne** 250.-  
Pears, Nutella, Chantilly

**Mákos** 250.-  
Cottage cheese, poppy seeds, honey

**Lekváros** 250.-  
Premium apricot jam, roasted almonds, custard

## BREAKFAST MENU

### CONTINENTAL BREAKFAST

**Eggs & Bacon** 190.-  
Two organic Grade "A" eggs, fried to your liking together with in house made Iberico pork bacon and served on toasted bread

**The Champion** 390.-  
On a cast-iron skillet, a base of fresh potatoes Swiss style rosti. In house made Iberico pork bacon, roasted tomatoes and two organic Grade "A" fried eggs on top, sunny side up or to your liking. One freshly baked white bread roll included

### ŒUFS EN COCOTTE

**Plain (per piece)** 120.-  
Organic Grade "A" egg, seared in clay cocotte with French Beurre d'Isigny butter. One freshly baked white bread roll included

**Gratin (per piece)** 150.-  
Organic Grade "A" egg, seared in clay cocotte with French Beurre d'Isigny butter and then broiled with French Gruyere. One freshly baked white bread roll included

**Perigord** 190.-  
Organic Grade "A" egg, seared in clay cocotte with French Beurre d'Isigny butter and topped with Perigord truffle Carpaccio. One freshly baked white bread roll included

### ŒUFS À LA BÉNÉDICTINE

**Plain (per piece)** 150.-  
Poached organic Grade "A" egg and sauce Hollandaise on grilled English muffin

**Saumon** 290.-  
A pure butter French croissant, freshly baked, cut open and topped with premium Norwegian smoked salmon, dill flavored sour cream and a poached egg garnished with Hollandaise sauce

**Jambon** 290.-  
A pure butter French croissant, freshly baked, cut open and topped with roasted Paris ham, Port wine sauce and a poached egg garnished with Hollandaise sauce

## STANDARD COCKTAILS

### ADDICTIVE STANDARDS

320.-

#### Pina Colada

Havana Club 3 years, Malibu, coconut milk, pineapple juice

#### Mai Tai

Bacardi Light Rum, Captain Morgan, Orange Curacao, orange juice, pineapple juice, red grenadine

#### Singapore Sling

Beefeater Gin, Benedictine DOM., Peter F. Heering, fresh lime juice, red grenadine, topped with soda water

#### Cosmopolitan

Absolut Citron, Cointreau, cranberry juice

#### Margarita

Olmeca Gold Tequila, Triple Sec, fresh lime juice, simple syrup

#### Mojito

Havana Club 3 years, fresh lime, mint leaves, brown sugar, fresh lime juice, topped with soda water

#### Tequila Sunrise

Olmeca Gold Tequila, Orange Curacao, orange juice, fresh lime juice, red grenadine

#### Long Island Ice Tea

Beefeater Gin, Bacardi Rum, Absolut Vodka, Olmeca Gold Tequila, Triple Sec, topped with coke

#### Caipirinha

Chalong Bay Rum, fresh lime, brown sugar, fresh lime juice, simple syrup

#### Blue Hawaiian

Bacardi Light Rum, Malibu, Blue Curacao, pineapple juice, fresh lime juice, simple syrup

#### Tom Collins

Beefeater 24 Gin, fresh lime juice, simple syrup, topped with soda water

#### Harvey Wallbanger

Absolut Vodka, Galliano, fresh orange juice

## BEERS

### THAI BEERS

Singha, Chang, Phuket 170.-

### IMPORTED BEERS

Heineken 180.-  
San Miguel light, Federbrau 200.-  
Corona 260.-  
Hoegaarden 260.-

### CRAFT BEERS

Chalawan pale Ale 260.-  
Bussaba Ex-Weisse 260.-

