

MOLECULAR GASTRONOMY COCKTAILS

SPECIAL CREATIONS

- Espresso Martini**
Absolut Vanilla, Kahlua, Espresso coffee, 1883 vanilla
- 14 Again**
Havana Club 7y, Frangelico, Galliano, heavy cream, 1883 popcorn fresh lime juice, served with marshmallows & caramel popcorn
- Mango Daiquiri**
Havana Club 3y, Absolut Mango, Cointreau, fresh mango, mango juice, fresh lime juice, simple syrup
- Ginger & Lemongrass Martini**
Absolut Mandarin, Marie Brizard Ginger, Sake, fresh ginger, fresh lemongrass, lime juice, simple syrup
- Smoky Cinnamon**
Absolut Elyx, Havana club 7 y, Baileys cream, Marie Brizard Cinnamon, fresh milk
- Kiwi Caipiroska**
Ketel One vodka, Beefeater Gin, fresh Kiwi, fresh lime, brown sugar, 1883 kiwi, sour mix
- Banana Rama**
Bacardi Light Rum, Kahlua, Baileys cream, fresh banana, fresh milk, 1883 vanilla
- Irish Fog**
John Jameson Whiskey, Hennessy VS, Cognac, Frangelico, Heavy cream, 1883 chocolate cookie
- Sky Cosmopolitan**
Absolut Vodka, Cointreau, cranberry juice, fresh lime juice

GRAND PREMIUM

- Premium Vodka Martini Enjoy of your choice :
Absolut Elyx, Ketel One, Grey Goose, Ciroc, Belvedere, Crystal Head
- Grand Chili Moon Martini**
Premium vodka, Cointreau, chili, kaffir lime leaves, sour mix
- Grand Breeze Martini**
Premium vodka, Crème de Banana, pineapple juice, cranberry juice, 1883 rose
- Grand Apple Mint Martini**
Premium vodka, Sour Apple liqueur, apple juice, mint leaves, fresh lime juice
- Grand lychee Martini**
Premium vodka, Kwai Feh lychee, fresh lime juice, lychee juice
- Grand Limoncello Martini**
Premium vodka, Limoncello, fresh lime juice, sour mix
- Grand Passion Mango Martini**
Premium vodka, fresh mango, passionfruits, fresh lime juice

SPARKLING COCKTAIL

- Peach Bellini**
Peach Schnapps, peach puree, topped with sparkling wine
- Berri Bellini**
Absolut Berri Acai, lychee juice, 1883 mix berry, topped with sparkling wine
- Club No.18**
Hennessy V.S., Cognac, Beefeater Gin, 1883 cucumber, fresh lime juice topped with sparkling wine
- Absolutely Fabulous**
Beefeater Gin, Peach Schnapps, orange juice, topped with sparkling wine

COLD TAPAS

- Rocket Science**
Wild rocket salad, cherry tomatoes and pickled olives salad, dressed in olive oil and balsamic vinegar and served on a pita bread. 120.-
- Hummous**
Lebanese style chick peas dip, served with pita bread. 90.-
- Baba Ganoush**
Levantine roasted eggplants and tahine dip, served with pita bread. 90.-
- Muhammara**
Red capsicum and walnuts dip, served with pita bread. 90.-
- Crouton à la tapenade**
Crispy toasted baguette slice and Southern France style olive pâté. 80.-
- Shrimps Cocktail**
Poached shrimp tails on crispy iceberg lettuce and topped with our special in-house made cocktail sauce. 170.-
- Raw tuna, salsa roja**
Yellow fin tuna, coated in sesame seeds and quickly seared, serve with spicy salsa roja. 130.-
- Spicy raw salmon**
Fresh, raw salmon fillet on alfalfa sprouts, dressed with Thai spicy seafood sauce, garlic, mint and coriander. 130.-
- Cold smoked salmon crouton**
Crispy bread, premium churred butter, cold smoked salmon, red onion, fresh tomato and capers. 130.-
- Scallop Carpaccio**
Thinly sliced raw scallop meat on crispy iceberg lettuce, dressed with EVO and lemon. 190.-
- Lanza tonnato**
Brined and roasted pork loin in Piedmont's traditional tuna and capers sauce. 130.-
- Stolichniy Salad**
A modern version of the classic Russian Salad made of a concoction of fruits, vegetables, pickles and eggs in a rich mayonnaise and served with imported premium cooked ham and croutons. 150.-
- Prosciutto e melone**
Two slices of cantaloupe, wrapped in Parma ham. 150.-
- Beef Tartare**
Raw, knife chopped beef tenderloin, seasoned with all the traditional condiments, served with croutons. 130.-
- Smoked duck, truffle**
A wedge of crispy lettuce with smoked duck breast, ricotta cheese & black truffle mayo. 160.-

SWEET

- Mini profiterole**
One eclair, filled with vanilla ice cream and covered in melted chocolate. 110.-
- Mini chocolate truffle**
Artisanal chocolate ice cream truffle. 120.-
- Hazelnut Baklava**
Roasted hazelnuts, wrapped in crunchy fillo pastry and baked with honey. 100.-
- Italian Sundae**
A decadent combination of premium pistachio ice cream, imported wild cherries in syrup, whipped cream and crunchy roasted pistachios. 120.-

Please inform your waiter if you have any dietary requirement, we will be happy to accommodate it.
All prices are net, including 10% service charge and 7% government vat.

HOT TAPAS

- In house made chips**
Potato chips, prepared at the moment and served hot with Texan BBQ sauce and Salsa Roja. 70.-
- French Fries**
Shoestring size, skin on, crispy, and they actually remain crispy! Served hot with Texan BBQ sauce and Salsa Roja. 70.-
- Tomato & Mozzarella meltters**
Deep fried tomato and mozzarella little balls, melt in your mouth! 130.-
- Arancini alla romana**
Deep fried risotto balls, Roman style, with a melting heart of mozzarella cheese, served with arrabbiata sauce. 130.-
- Béchamel & scamorza cheese Crepe**
Baked crepe, thoroughly filled with béchamel, scamorza cheese and bacon. 130.-
- Octopus in chimichuri**
Grilled baby octopuses, basting in chimichuri verde and served on avocado and sour cream sauce. 150.-
- Stuffed squid, arrabbiata sauce**
Shrimp stuffed squid, breaded and deep fried, served on spicy arrabbiata sauce. 160.-
- Scallop in the shell**
A locally sourced scallop, still in its half shell and baked with a savory Salmoriglio sauce. 90.-
- Crab cakes**
Herbed crab cakes, served on tzatziki. 160.-
- Salmon in fillo pastry**
Fresh salmon fillet, baked in crunchy fillo pastry and served on grilled pineapple salsa. Be aware that we usually cook it rare, but if you want it well done, just tell your waiter. 170.-
- Abuela's omelette**
Grand Ma omelette, Spanish style with potatoes and onions. 90.-
- Satays on the charcoal**
2 Satays on a charcoal grill, served with peanuts sauce and and Thai pickles. Your choice of beef, chicken or both. 150.-
- Italian meatball**
Fresh beef and pork, bread, herbs, all in a ball and simmered in tomato sauce, veritable Italian style. 90.-
- Pulled pork sandwich with BBQ sauce & coleslaw**
Texan style slow cook pulled pork, its own smoky BBQ sauce in a mini bun. Served with more BBQ sauce and coleslaw. 120.-
- Roast chicken, hazelnut & honey ducca**
Roasted chicken breast, coated in hazelnut & honey ducca, served with sautéed button mushrooms. 120.-

- Vegetarian Friendly, it might contains dairies
- Contains seafood and/or derivatives
- Contains pork meat and/or derivatives
- Contains beef meat and/or derivatives
- Little spicy (western style)
- Spicy
- Really spicy

SKY BAR CRAFT COCKTAIL

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| Mandrin & Lemongrass Mojito
Absolut Elyx, Absolut Mandrin infused with ginger, Havana Club 7 years, Cointreau, orange juice, mint leaves, fresh lime, brown sugar, sour mix | 390.- |
| Vietnamese Lemongrass Mule
Absolut Elyx infused with lemongrass, Sake, fresh ginger, mint leaves, coriander leaves, fresh lime juice, simple syrup | |
| Passionfruit Margarita
Olmeca Gold Tequila infused dry chili, Cointreau, passionfruit | |
| Vanilla Blue Berry
Absolut Berri Acai, Cointreau, blue berry jam, plain yogurt | |
| Berry Sunshine
Absolut Vodka infused with strawberry, Frangelico hazelnut, fresh strawberry, orange juice, sour mix, kool mix strawberry | |
| Fat Bastard
Glenfiddich 12 years infused with bacon, Martini Rosso, cranberry juice, simple syrup, lime juice | |
| Tom Yum Phuket
Absolut Elyx Vodka, Beefeater Gin, Marie Brizard Spicy, Mekhong, pineapple juice, galangal, kaffir lime leaves, coriander leaves, sour mix | |
| Golden Lychee
Absolut Elyx Vodka, Kwai Feh lychee, orange juice, lychee juice, mint leaves, honey syrup, golden leaf | |
| Pomelo Caipiroska
Absolut Vodka, fresh pomelo, fresh lime, brown sugar | |
| Red Hot Chili Peppers
Beefeater 24 Gin, Cointreau, Sambuca, kaffir lime leaves, sour mix, honey infused with ginger | |

VANILLA SKY SHOT

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| Hot Creamy
Layer of Sambuca, Baileys cream, Absolut Wild Tea, tabasco | 330.- |
| Sienna Shot
Absolut Vodka, Bacardi Light, Amaretto, Triple Sec, 1883 rose | |
| Golden Shot
Layer of Drambuie, Baileys Cream, Absolut Vodka | |

MOCKTAILS CREATIONS

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| Passion Honey Soda
Passionfruit, fresh lime, brown sugar, honey syrup, topped with soda water | 180.- |
| Lemon Lime & Bitter
Fresh lime juice, simple syrup, topped with sprite, drops of Angestura bitter | |
| Mint & Lime
Fresh lime juice, fresh mint leaves, passionfruit, honey & simple syrup | |
| Iy Cumber
ly Cumber, cucumber, fresh lime juice, lychee juice, 1883 cucumber, honey | |
| Sun Down
Fresh pineapple, Orange juice, pineapple juice, lime juice, 1883 almond | |
| My Cucumber
Red apple, fresh cucumber, fresh lime juice, apple juice, 1883 cucumber | |

FRUIT JUICE

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| 140.- / chilled | 160.- / blended |
| Watermelon, Lime, Mango, lychee, Apple, Coconut, Orange, Cranberry | |

SOFT DRINK

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| Coke, Diet Coke, Sprite, Soda Water, Tonic Water, Ginger Ale, Lime Soda | 100.- |
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Fentimans

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| Naturally Light Tonic Water | 130.- |
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STILL WATER

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| Minere 500ml. | 90.- |
| Evian 500ml. | 110.- |
| Acqua Panna 750ml. | 150.- |

SPARKLING WATER

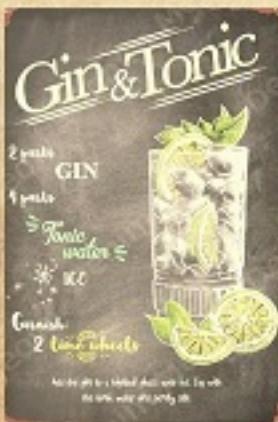
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| Perrier green 330ml. | 110.- |
| San Pellegrino 750ml. | 170.- |

LASKY

BAR & GASTRO PUB

BEERS

	DRAFT BEERS	
Bussaba Ex-Weisse		240.-
THAI CRAFT BEERS		
Chalawan Pale Ale		260.-
Bussaba Ex-Weisse		260.-
Chatri IPA		260.-
Andaman Phuket Dark Ale		260.-
THAI BEERS		
Singha, Chang, Phuket		180.-
IMPORTED BEERS		
Heineken		190.-
San Miguel light		210.-
Corona		260.-
Hoegaarden		260.-
SPARKLING WINE & CHAMPAGNE	By Bottle	
Casa Gheller Prosecco Brut, Italy		1,690.-
Casa Gheller Millesimato, Valdobbiadene		1,790.-
Casa Gheller Rosé Brut, Valdobbiadene		1,790.-
Montelliana Prosecco Magnum 1.5L Extra Dry, Treviso DOC		2,490.-
Mumm Cordon Rouge Brut		4,290.-
Moët & Chandon Brut		5,290.-
Bollinger Special Cuvee Champagne, France		5,290.-
Bollinger Rose Champagne, France		5,890.-



SPIRITS & WHISKY

APERITIFS & EAUX DE VIE	4cl.
Pernod, Ricard, Campari	280.-
Martini Extra dry, Bianco, Rosso , Grappa Bianca	280.-
Abeinthe plant	340.-
SCOTCH WHISKY	4cl.
Johnnie Walker Red Label	280.-
Chivas Regal, Johnnie Walker Black Label	300.-
Johnnie Walker Green Label	320.-
IRISH & BOURBON WHISKEY	4cl.
John Jameson, Jim Beam	280.-
Jack Daniel's	300.-
SINGLE MALT WHISKY	4cl.
Islay	360.-
Laphroaig select cask	480.-
Logavulin 16 y.	
Highland	360.-
Glenmorangie Sherry Cask Lasanta 12y.	
Glenmorangie Nectar d'O 12y.	400.-
Oban 14y.	460.-
Spey	320.-
The Glenlivet Founder Reserve, Glenfiddich 12y.	
Lowlands	460.-
Auchentoshan 12y.	
COGNAC	4cl.
Hennessy v.s.	340.-
Hennessy v.s.o.p./ Remy Martin v.s.o.p.	360.-
Hennessy x.o./ Remy Martin x.o.	550.-
AGAVE	4cl.
Olmeca Gold, Sierra Gold	280.-
1800 Anejo, 1800 Coconut, Patron Silver	360.-
Don Julio Reposado, Patron Reposado	380.-
LIQUEUR	4cl.
Limoncello, Amaretto	260.-
Malibu, Sambuca, Baileys cream	280.-
Midori melon, Jägermeister, Kahlúa	300.-
Cointreau, Drambuie, Frangelico	320.-

SPECIAL COCKTAIL CREATION



All prices are net, including 10% service charge and 7% government vat.

GIN : spirit of the universe. Succumb to the allure of gin's irresistible charm. Savour the zest and the verve of an ice cold gin beneath the tropical sun.

Gin's colourful 700-year-old history started with the traditional Dutch drink, genever, which soldiers drank to calm nerves before battle, giving rise to the term "Dutch courage." The English added herbs, spices and, later, juniper berries to create gin. Gin has sustained soldiers in battle, become the drink of choice for kings and queens, been substituted by the English poor for tainted water, been used in medicine and made many people around the world and Phuket very happy. Look up for our full menu...not 68 and not 70. But 69 gins. You name it baby! We should have it. 69 is considered a lucky number. Well, lucky you. We have 69 types of gin-and counting to one hundred [100].

VANIL

WINE LIST

	SPARKLING WINE	Glass	By Bottle
Casa Gheller Prosecco Brut, Italy	350.-	1,690.-	
WHITE WINE			
Iauri "Tava" Venetie, IGT, Italy [Pinot Grigio]	350.-	1,690.-	
Yalumba Y Series, Australia, (Viognier)	360.-	1,790.-	
Tasca Regaleali Bianco, Sicily, Italy [Bianco di Sicilia]	360.-	1,790.-	
Withers Hill, Marlborough, New Zealand [Sauvignon Blanc]	380.-	1,890.-	
ROSE' WINE			
Talamonti, Cerasuolo d' Abruzzo, DOC, Italy [Montepuciano d' Abruzzo]	350.-	1,690.-	
RED WINE			
Talamonti "Moda" Abruzzo, DOC, Italy [Montepuciano d' Abruzzo]	350.-	1,690.-	
Yalumba Y Series, Australia South Australia, (Shiraz)	360.-	1,790.-	
Tasca Regaleali Nero d'Avola, Sicily, Italy [Nero d'Avola]	360.-	1,790.-	
Withers Hill Pinot Noir, New Zealand [Marlborough]	380.-	1,890.-	

For our full wine list please ask your server.