

LASKY

BAR & GASTRO PUB

BEERS

BELGIAN DRAFT BEERS	
Limburgse White	240.-
King Mule IPA	250.-

CRAFT BEERS	
BELGIAN FRUIT & FLAVORED BEERS	
Chalouan Pale Ale	260.-
Bussaba Ex-Weisse	260.-
St Louis Kriek	280.-
Fauwell Kwak	350.-
Kasteel Rouge	380.-
Kasteel Blond	380.-
Kasteel Donker	380.-
Monk Stout	390.-
Westmalle Triple	390.-
Kasteel Cuvée du Chateau 750ml.	550.-

HOFBRAU	
Hofbrau, Schwarze Weisse Hefeweizen, Dunkel	360.-
Hofbrau, Münchner Hefeweizen, Hell	360.-
Hofbrau, Münchner Hefeweizen, Original	360.-

THAI BEERS	
Singha, Chang, Phuket	170.-

IMPORTED BEERS	
Heineken	180.-
San Miguel light, Federbrau	200.-
Carona	260.-
Hoegaarden	260.-
Menabrea Lager	260.-
Peroni Nastro Azzurro	260.-

SPARKLING WINE & CHAMPAGNE By Bottle

Bollinger Special Cuvée Champagne, France	5,290.-
Bollinger Rose Champagne, France	5,890.-
Moët & Chandon Brut Mini 200ml., France	1,590.-

Cante Faço	
Spumante Brut, Italy	1,490.-

Prosecco Montelliano, Magnum 1.5l	2,390.-
Extra Dry, Treviso DOC	

Jeio Superiore Brut, Voldobbiadene-Veneto	1,590.-
Prosecco Brut, Italy	

Jeio Cuvée Rose Brut, Voldobbiadene-Veneto	1,590.-
Spumante Brut, Italy	

Mumm Cordon Rouge Brut	4,290.-
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Moët & Chandon Brut	5,290.-
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SPIRITS & WHISKY

APERITIFS & EAUX DE VIE	4cl
Pernod, Ricard, Campari	280.-
Martini (Extra dry, Bianco, Rosso), Grappa Bianca	280.-
Absinthe plant	340.-

SCOTCH WHISKY	4cl
Johnnie Walker Red Label	280.-
Chivas Regal, Johnnie Walker Black Label	300.-
Johnnie Walker Green Label	320.-

IRISH & BOURBON WHISKY	4cl
John Jameson, Jim Beam	280.-
Jack Daniel's	300.-

SINGLE MALT WHISKY	4cl
Islay	
Laphroaig select cask	360.-
Ardbeg Uigeadail	420.-
Logainn 10 y.	480.-

Highland	
Glenmorangie Sherry Cask Lasanta 12y.	360.-
Glenmorangie Nectar d'O 12y.	380.-
Oban 14y.	460.-

Spey	
The Glenlivet Founder Reserve, Glenfiddich 12y.	320.-
The Glenlivet 18y.	480.-

Lowlands	
Auchentoshan 12y.	460.-

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 Silver, Sierra Gold	280.-
1800 Anejo, 1800 Coconut, Patron Silver	360.-
Dan Julio Reposado, Patron Reposado	380.-

LIQUEUR	4cl
Limoncello, Amaretto	260.-
Maitbu, Sambuca, Baileys cream	280.-
Midori melon, Jagermeister, Kahlua	300.-
Cointreau, Drambuie, Frangelico	320.-

SPECIAL COCKTAIL CREATION



GIN: spirit of the universe. Succumbs 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 Thailand 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).

JUNIPER	4cl
Tanqueray Gin	300.-
Slight hint of juniper and citrus, liqueurice	320.-

Beelester 24 Gin	300.-
Juniper, citrus, spices, classic style with a hint of tea leaves aroma	
Bombay Sapphire Gin	320.-
Citrus, juniper, earthy florals	

Siderit Gin	340.-
Juniper, coriander, rock tea, cardamom, angelica root	
bitter orange peel/ginger paper	

Citadelle Gin	340.-
Violet, sweet orange, nutmeg, cinnamon and cardamom	
The Botanist Gin	380.-
Juniper, lemon, orange, spices, wood, licorice	

Gin Mare	380.-
Rosemary, thyme, herbs, juniper	
Martin Miller's Westbourne Strength Gin	380.-
Juniper, citrus, spices...very classic, clean and bright	

Hendrick's Gin	380.-
Juniper, rose, orange, lime, pine	
Filliers Gin28 Pine Blossom	360.-
Light pine, juniper, coriander, hint of lemon	

Filliers Gin28 Tangerine	360.-
Tangerine, juniper, cardamom	
Filliers Gin28 Barrel Aged	360.-
Light oak, juniper, lemon, butterfly, orange spiced cake	

Bitter Truth Pink Gin	400.-
Fruity and floral aroma, juniper, licorice	

+130 baht. For Fewer Tree Premium Indian Tonic Water, Elderflower Tonic Water, Sicilian Lemonade

SUGARCANE	4cl
Movano Club 3 years, Bocarai Light, Captain Morgan	280.-
Movano Club 7 years	300.-
Pyrat XO. Reserve	360.-

VODKA	4cl
Absolut Vodka, Berni Acai, Vanilla, Raspberry	280.-
Absolut Elys, Ketel One	320.-
Grey Goose, Belvedere, Ciroc	300.-
Crystal Head	360.-

VANIL

WINE LIST

SPARKLING WINE	Glass	By Bottle
Cante Faço		
Spumante Brut, Italy	320.-	1,490.-

WHITE WINE	Glass	By Bottle
Ilauri "Tava" Venezia, IGT, Italy (Pinot Grigio)	350.-	1,590.-
Yalumba Y Series, Australia, (Viognier)	360.-	1,690.-

Withers Hill, Marlborough, New Zealand (Sauvignon Blanc)	380.-	1,790.-
Lawrence Lind Sophie Sing Gruner Veltliner, Austria (Gruner Veltliner)	360.-	1,690.-

ROSE WINE	Glass	By Bottle
Talamenti, Cerasuolo di Abruzzo, DOC, Italy (Montepulciano d' Abruzzo)	350.-	1,590.-

RED WINE	Glass	By Bottle
Yalumba Y Series, Australia South Australia, (Shiraz)	330.-	1,490.-

Talamenti "Moda" Abruzzo, DOC, Italy (Montepulciano d' Abruzzo)	350.-	1,590.-
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Cancha Y Toro Trio, Maipo Valley, Chile (Cabernet Sauvignon / Cabernet Franc / Shiraz)	380.-	1,790.-
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Wither Hills Pinot Noir, New Zealand (Marlborough)	360.-	1,690.-
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For our full wine list please ask your server.

MOLECULAR GASTRONOMY COCKTAILS

SPECIAL CREATIONS	360.-
Espresso Martini Absolut Vanilla, Kahlua, Espresso coffee, 1983 vanilla	
14 Agoin Havana Club 7y, Frangelico, Galliano, heavy cream, 1983 popcorn fresh lime juice, served with marmalades and 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	
Smoked Citroncelin Absolut Elys, Havana club 7y, Baileys cream, Marie Brizard Citroncelin, fresh milk	
Kiwi Capriolina Katel One vodka, Beeleater Gin, fresh Kiwi, fresh lime, brown sugar, 1983 kiwi, sour mix	
Banano Rama Bacardi Light Rum, Kahlua, Baileys cream, fresh banana, fresh milk, 1983 vanilla	
Irish Fog John Jameson Whiskey, Hennessy VS Cognac, Frangelico, Heavy cream, 1983 chocolate cream	
Forest Flower Beeleater 24 Gin, Marie Brizard Elderflower, Marie Brizard Jasmine, Marie Brizard Violetta, 1983 lavender, fresh lime juice	
The Block 1800 Anjo Tequila, Martini Bianco, Elderflower Syrup, Charcoal, Lime Juice, Egg White	
GRAND SUPERSIZED	430.-
Premium Vanilla Martini Enjoy of your choice Absolut Elys, Katel 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, Citrus de Bonano, pineapple juice, cranberry juice, 1983 rose	
Grand Apple Mint Martini Premium vodka, Sour Apple liqueur, apple juice, mint leaves, fresh lime juice	
Grand Lychee Martini Premium vodka, Kwai Fah lychee, fresh lime juice, lychee juice	
Grand Limoncello Martini Premium vodka, Limoncello, fresh lime juice, sour mix	
Grand Sierra Salad Martini Premium vodka, Chasing Boy Sweet Basil Rum, Marie Brizard Rosemary, Marie Brizard Ginger, 1983 cucumber, fresh lime juice	
SPARKLING COCKTAIL	360.-
Peach Bellini Peach Schnapps, peach puree, topped with sparkling wine	
Berry Bellini Absolut Berry Acaci, lychee juice, 1983 mix berry, topped with sparkling wine	
Club No. 18 Hennessy VS Cognac, Beeleater Gin, 1983 cucumber, fresh lime juice topped with sparkling wine	
Absolutely Fabulous Beeleater Gin, Peach Schnapps, orange juice, topped with sparkling wine	

SMALL BITES

Oysters [by piece] Please see your server for full list of oysters Price varies according to market list	
GASTRO BITES	
The Golden Fries A selection of gourmet fries, plain and "Pardone" wedges, all skin on, onion rings, mozzarella sticks, cheese and jalapeno and our tasty spirals. Acai, Bismolade and our special Spanish smoked paprika dip to complement.	690.-
Gastro Nuts A mix of peanuts, almonds and cashew nuts, chiles, Thai herbs and natural sea salt, served sizzling hot.	190.-
Lebanese dips Hummus, baba ganoush and muhammara served with pita bread.	370.-
Totopos & pico de gallo tortilla chips and pico de gallo, the original fresh tomato salsa	250.-
The bruschetta "On Steroids" A crispy loaf Pontic, pork driver's slice, overlaid with fresh tomatoes, garlic and basil salsa, mini mozzarellas, olives, capers and anchovies.	390.-

Ceviche de camarones Marinated raw shrimp tails, Chilean style. Lots of veggies and a spicy twist. Served with garlic bruschetta apart.	310.-
Spicy clams A cup of large clams steamed in garlic, chili, sun dried tomatoes, Italian basil and white wine light broth. Served with garlic bruschetta.	290.-
Fried school shrimps A cup of very young shrimp, fried whole and served piping hot with natural sea salt. It is recommended to eat them whole!	290.-
Sausage sticks Austrian air cured sausage sticks, served with pulled gingerbread.	490.-
The hunter's snack "Capricornio" sausage, whole to be cut by yourself and the way you like it. Ewe's milk aged "Pecorino" Cheese from Sardinia, marinated olives, warm bread.	690.-
The mountain's plank A plank of natural wood filled with imported air cured beef "Bistecca", dressed in cold pressed extra virgin, lemon and cracked pepper, a fish grilled "Lomito" cheese and warm bread on the side.	690.-
Fried pork ribs Marmosa Tender, juicy and tasty Thai style fried pork ribs.	290.-

GASTRO MAINS

Gastro salad Lots of greens, fresh tomatoes, olives, nuts, croutons and much more. A fresh Burrata cheese on top and dressed Italian style, with EVO, Balsamic, salt & pepper. Served with bread aside.	490.-
Levantine salad Lots of crispy greens, bell peppers, cucumbers, walnuts, cherry tomatoes, olives and feta cheese. Yogurt dressing and warm bread a part.	490.-
The gourmet salad On a bed of thinly sliced beef tomatoes, crunchy celery and raw shrimp tails, oil drizzled with lemon, cracked pepper and premium EVO, then topped with 18 months aged "Parmigiano Reggiano" shaves and black truffle Carpaccio. Warm bread a part.	690.-
Cheese platter Five different kinds of imported cheese from France and Italy, as it varies depending on market availability, please check with your waiter the daily choice. All cheese are accompanied with carefully paired condiments and warm bread.	790.-
Welsh rarebit Hot pale ale beer and aged cheddar fondue, served hot to dip bread croutons and steamed baby potatoes in it.	390.-

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

GASTRO MAINS

Eggplant Napoleon Layered roasted tomatoes, fried eggplants and fresh buffalo mozzarella, pesto sauce. Served with toasted bread aside.	490.-
Smoked salmon Our own produce, made from imported Norwegian wild salmon, air cured with herbs and smoked with natural maple wood. Served with French butter, fresh red onion rings, capers, sliced tomatoes and all flavored sour cream. Toasted ryie bread aside.	590.-
Mussels Belgian style Medium sized imported mussels, half a kilo of them, steamed in Belgian beer with spices and vegetables. Served with garlic bruschetta.	690.-
Fish & Chips Our take on a veritable Pub classic. Made of imported Atlantic Boudier in IPA beer and smoked with natural maple wood. Served with vinegar, tartar sauce, and, of course, our signature fries.	690.-
Argentinian Prawns & rice Six medium-large imported Argentinian Prawns, served in olive oil and white wine and serve in their cast iron pot with Argentinian style fried rice in the prawns juice.	990.-
Octopus on the stick Imported Japanese octopus leg, slow cooked in vacuum and then roasted on our charcoal grill. Served on a skewer with teriyaki sauce and crunchy lettuce.	790.-
Salmon, pepper & mustard Imported fresh Norwegian salmon steak, pan fried in a crust of Dijon mustard and fresh green pepper and served with its own sauce and steamed baby potatoes.	690.-
Schwainshaxe mit Knoedel in Beer und Zwiebel Sauce A whole pork knuckle, crispy outside, sugar tender inside, served with buttered bread dumplings (Knockle) and beer onion gravy.	890.-
The Good, the Bad and the Ugly Homage to Sergio Leone's "Spaghetti Western" movies, an iron pan with imported Italian sausage in a thick portolito beans and tomato stew. Warm bread a part. Best eaten from the pan and with its wooden spoon....	690.-
Chop & toasts Full size bone-in pork chop, we curried and cold smoked in house. Grilled on charcoal and served with our gourmet steak fries and a light of sauces.	690.-
Beef cheek porkbel & galuska The traditional goulash like stew from Hungary, made of braised wagyu beef cheek in red wine, with potatoes and generously seasoned with imported paprika. Buttered galuska (the Hungarian style spätzli) aside.	990.-
Steak Sandwich A 200 gram slice of imported French Charolais hanger steak and served to your liking (it's best at rare, medium rare), sliced thin and grilled on warm bread with pickles, salad and sliced tomatoes. A part, a roasted marrow bone to season it and a light of different sauces.	890.-
Wiener Schnitzel vom Kalb mit Brotkrantoffeln und Preiselbaeren Imported fresh Dutch veal, breaded and buttered and served with Austrian style soured potatoes, cranberry sauce and lemon wedges.	890.-

SWEETIES

Chocolate lava cake Warm molten chocolate core cake, served with Bourbon Vanilla ice cream and candied wild cherries.	490.-
Tarte Tatin French style apple tart, served with caramel and cinnamon ice cream with swirls of burnt caramel and sea salt.	390.-
Ice cream lollies Three different flavors of artisanal ice cream lollies.	290.-
Double truffle Double dose ice cream truffle with hazelnut foam and bamboo charcoal triple chocolate with soybean heart	390.-

SKY BAR CRAFT COCKTAIL

Mandrin & Lemongrass Mojito Absolut Elys, Absolut Mandarin infused with ginger, Havana Club 7 years, Cointreau, orange juice, mint leaves, fresh lime, brown sugar, sour mix	390.-
Vietnamese Lemongrass Mule Absolut Elys infused with lemongrass, Sake, fresh ginger, mint leaves, coriander leaves, fresh lime juice, simple syrup	
Pasticcino Margarita Oleificio Gold Tequila infused dry chill, Cointreau, pasticcini	
Vanilla Blue Berry Absolut Berry Acaci, Cointreau, blue berry jam, plain yogurt	
Berry Sunshine Absolut Vodka infused with strawberry, Frangelico hazelnut, fresh strawberry, orange juice, sour mix, gold leaf	
Fat Bastard Gimblett 12 years infused with bacon, Martini Rosso, cranberry juice, simple syrup, lime juice	
Tom Yum Phuket Absolut Elys Vodka, Beeleater Gin, Marie Brizard Spicy, Makhung, pineapple juice, galangal, kaffir lime leaves, coriander leaves, sour mix	
Golden lychee Absolut Elys Vodka, Kwai Fah lychee, orange juice, lychee juice, mint leaves, honey syrup, golden leaf	
Hazelnut Marshmallows Absolut Vanilla, Frangelico hazelnut, Kahlua, espresso coffee, fresh milk	
Red Hot Chili Peppers Beeleater 24 Gin, Cointreau, Sambuca, kaffir lime leaves, sour mix, honey infused with ginger	
VANILLA SKY SHOT	330.-
Hot Creamy Layer of Sambuca, Baileys cream, Absolut Wild Tea, tobacco	
Sienna Shot Bacardi Light, Amaretto, Triple Sec, 1983 rose	
Golden Shot Layer of Drambuie, Baileys Cream, Absolut Vodka	
MOCKTAILS CREATIONS	180.-
Passion Honey Soda Passionfruit, fresh lime, brown sugar, honey syrup, topped with soda water	
Lemon Lime & Bitter Fresh lime juice, simple syrup, topped with spritz, drops of Angostura bitters	
Mint & Lime Fresh lime juice, fresh mint leaves, passionfruit, honey & simple syrup ly Cumber lychee, cucumber, fresh lime juice, lychee juice, 1983 cucumber, honey Sun Down fresh pineapple, Orange juice, pineapple juice, lime juice, 1983 almond My Cucumber Red apple, fresh cucumber, fresh lime juice, apple juice, 1983 cucumber	
FRUIT JUICE	140.- / chilled 160.- / blended
Watermelon, Lime, Mango, Lychee, Apple, Coconut, Orange, Cranberry	
SOFT DRINK	100.-
Coke, Diet Coke, Sprite, Soda Water, Tonic Water, Ginger Ale, Lime Soda	
Fever-Tree Premium Indian Tonic Water, Elderflower Tonic Water, Sicilian Lemonade	130.-
STILL WATER Mirina 500ml, Evian 500ml, Acqua Panna 750ml	90.- 110.- 150.-
SPARKLING WATER Perrier green 330ml, San Pellegrino 750ml	110.- 170.-