

MOCKTAILS & SHAKES

MOCKTAILS

Passion Honey Soda	180.-
Passionfruit, fresh lime, brown sugar, honey syrup, topped with soda water	
Lemon Lime & Bitter	
Fresh lime juice, 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, Brizard cucumber syrup	
Sun Down	
Fresh pineapple, orange juice, pineapple juice, fresh lime juice, Brizard almond syrup	
Le Flower Sour	
Fresh lime juice, apple juice, cucumber, Brizard cucumber, Brizard elderflower, honey syrup	

SMOOTHIES

Mango, Strawberry, Mixed Berry, Blueberry	170.-
Raspberry, Banana, , Passion fruit, Kiwi	

MILKSHAKE

Vanilla, Chocolate, Banana, Coconut	170.-
Chocolate Cookie, Strawberry	
Vanilla mixed Raspberry, Chocolate mixed Banana	

SUPER SHAKES

Chocolate Pocky	
Caramel Popcorn	
Strawberry Pocky	
Coconut Siam	
Banana Party	

COFFEE BAR

Sienna Iced Coffee	
Honeymoon Mojito	
Coconut Iced Coffee	
Orange Iced Americano	
Ka-Thai Iced Coffee	
Banana Summer Iced Coffee	

HOT TEA

English Breakfast, Earl Grey	
Peppermint, Lychee with Rose	
Passion Fruit, Jasmine,	
Camomille	

ICED TEA

Honey Lemon Iced Tea	
Thai Iced Tea	
Peach Iced Tea	
Lemon Iced Tea	

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, became 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 to Vanilla Sky Bar...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

From England	4cl.
Tanqueray London Dry Gin 40% Vol.	300.-
: Slight hints of juniper and citrus, liquorice	

Beefeater 24 London Dry Gin 45% Vol.	320.-
: Juniper, citrus, spices, classic style with a hint of tea leaves aroma	

Bombay Sapphire London Dry Gin 40% Vol.	320.-
: Citrus, juniper, earthy florals	

From France	
Citadelle Original Gin 44% Vol.	340.-
: Violet, sweet orange, nutmeg, cinnamon and cardamom	

From Thailand	
Iron Balls Gin 40% Vol.	340.-
: Pink and orange fruit salad chewy sweets of childhood	

From Spain	
Gin Mare Mediterranean Gin 42.7% Vol.	360.-
: Rosemary, thyme, herbs, juniper	

From Scotland	
The Botanist Islay Dry Gin 46% Vol.	360.-
: Juniper, lemon, orange, spices, wood, licorice	

Hendrick's Distilled Dry Gin 41.4% Vol.	360.-
: Juniper, rose, orange, lime, pine	

From Japan	
Roku Japanese Craft Gin 43% Vol.	380.-
: Sakura flower, yuzu peel, sencha tea, sansho pepper, sakura leaf, gyokuro tea	

+130 baht. For Fentimans Naturally Light Tonic Water.



SUGARCANE

Havana Club 3y., Bacardi Light, Captain Morgan	4cl.
Havana Club 7y., Chalong Bay, Plantation	280.-
	300.-

VODKA

Absolut Vodka, Raspberry	4cl.
Absolut Elyx, Ketel One	280.-
Grey Goose, Belvedere, Ciroc	300.-
	320.-

AGAVE

Olmea Gold	4cl.
Don Julio Blanco	280.-
	360.-

WHISKEY

Johnnie Walker Red Label	4cl.
Johnnie Walker Black Label	290.-
	310.-

LIQUEUR & SCHNAPPS

Malibu, Baileys Cream	4cl.
Midori melon, Kahlua	280.-
Cointreau, Drambuie, Frangelico	300.-
	320.-

SOFT DRINKS & DRINKING WATER

SOFT DRINK

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

Red Bull

European carbonated can	160.-
-------------------------	-------

Fentimans

Naturally light tonic water	130.-
-----------------------------	-------

STILL WATER

Minera 500ml.	90.-
Evian 500ml.	110.-
Acqua Panna 750ml.	150.-

SPARKLING WATER

Perrier Green 330ml.	110.-
San Pellegrino 750ml.	170.-

ICE CREAM

Chocolate Dark	120.-
Coconut	
Stracciatella	
Lychee	
Pistachio	
Vanilla Madagascar	
Green Tea	
Strawberry	
Lemon	



JUICES & VEGETABLES

FRUIT JUICE

Chilled	140.-
Blended	160.-
Watermelon, lime, mango, lychee, apple, coconut, orange, tomato, pineapple	

WATER DETOX

Green Corner	120.-
Green apple, lime, kiwi, mint leaves & celery	
Sweet Cucumber	
Cucumber, lemon, mint leaves & rosemary	
Sunday Zaal	
Lemon, lime, mandarin & pineapple	
Gardening	
Basil leaves, mint leaves, cucumber & lime	



VEGETABLE JUICE

Orange Saur	160.-
Carrot, celery, orange juice, fresh lime juice, honey syrup	
Cold Mango	
Ginger, lemongrass, mango juice, fresh lime juice, honey syrup	
Romaine Bitter	
Romaine lettuce, green apple, apple juice, fresh lime juice, honey syrup	
Herbal Home	
Coriander leaves, ginger, romaine lettuce, mango juice, lime juice, honey syrup	
Yaa - Nut - Phuket	
Pineapple, passionfruit, ginger, lime juice, honey syrup	

THE COFFEE

CLASSIC COFFEE

	Hot	Iced
Coffee	90.-	120.-
Espresso	90.-	120.-
Americano	90.-	120.-
Macchiato	90.-	120.-
Café latte	110.-	150.-
Cappuccino	110.-	150.-
Mocha	120.-	150.-
Chocolate	120.-	150.-
Green Tea Matcha	120.-	150.-

SPECIAL CREATIONS COFFEE

"THE WEIRDOS"	
Peach & Orange	150.-
Passion Fruit & Strawberry	150.-
Kiwi & Lime	150.-
Lychee & Rose	150.-
Apple & Mint	150.-

SUPPER COFFEE Affogato coffee style

Green Tea	140.-
Dark Chocolate	140.-
Vanilla	140.-
Coconut Milk	140.-



COCKTAIL RECOMMENDATIONS

SIENNA SEDUCTIONS

350.-



Violet Butterfly

Beefeater Gin infused with butterfly peas, Absolut vodka, Absolut lime, green tea syrup, lavender syrup, fresh lime juice

Queen Of Smiles

Belvedere Vodka, Beefeater Gin, apple juice, fresh lime juice, pandan syrup, cucumber syrup

Phuket Sweet Basil

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

Passionfruit Caipiroska

Absolut lime, Absolut Pear, Olmeca Gold Tequila, passionfruit, fresh lime, brown sugar, fresh lime juice

Wake Up Mom

Absolut Vodka, Beefeater gin, cranberry juice, pomegranate syrup, lime juice, honey syrup

SPECIAL CREATIONS

370.-



Espresso Martini

Absolut Vanilla, Kahlua, espresso coffee, torani vanilla syrup

Ginger & Lemongrass Martini

Absolut Vodka, Absolut lime, Sake, fresh ginger, lemongrass, fresh lime juice, simple syrup

Banana Rama

Bacardi Light Rum, Baileys Cream, Kahlua, fresh banana, fresh milk, torani vanilla syrup

Mango Daiquiri

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

WINE

GLASS BOTTLE

SPARKLING WINE

Casa Gheller, Prosecco Brut 360.- 1,790.-

ROSE WINE

La Vieille Ferme Rosé, AOC Luberon 340.- 1,690.-

WHITE WINE

Echeverria, Sauvignon Blanc Reserva 330.- 1,590.-

RED WINE

Echeverria, Cabernet Sauvignon Res. 330.- 1,590.-

À LA CARTE MENU

PREMIUM BREAKFAST

The Guru

Yogurt, cereals, nuts, fruits and three different kinds of quinoa for a healthy start of the day. Fresh orange juice, in-house made jam, butter and multigrain toasted bread included. 430.-

Full English Breakfast

Your choice of two buttery fried eggs, scrambled eggs or egg omelet. Served with British pork sausage, Canadian bacon, baked beans, grilled mushrooms, tomato and toasted sourdough bread. 390.-

The Champion

On a cast-iron skillet, a base of fresh potatoes Swiss style rosti, streaky bacon, roasted tomatoes and two organic Grade "A" fried eggs on top, sunny side up or to your liking. One freshly baked white baguette included. 430.-

The Vegan Champion

On a cast-iron skillet, a base of fresh potatoes Swiss style rosti, topped with cheddar like plant-based cheese. One Beyond Meat® plant-based banger (around 100 gr) on baked beans and roasted tomatoes on the side. One freshly baked white baguette included. 450.-

Egg en Cocotte

Organic Grade "A" egg, seared in clay cocotte with French Beurre d'Isigny butter and then brailed with French Gruyere, Cheddar cheese, Onions and tomatoes. Served with crispy baguette slices. 190.-

Scrambled Egg

Scrambled egg on toast topped with Norwegian smoked salmon and sour cream. 290.-

Shakshuka

Turkish favorite breakfast consisting in one sunny side up egg cooked on a savory and mildly spicy sauce of tomatoes and peppers. Served with crispy baguette slices. 210.-

Avocado Bacon and Egg

Start your morning right with this heavenly Avocado and egg toast topped with crispy Guanciale. 350.-

Egg Benedict - Salmon

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. 310.-

Greek Eggs

Two poached eggs on dill flavored Greek yogurt sauce and jalapeño oil. Served with crispy baguette slices. 250.-

SALADS

Fresca

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. 270.-

Mediterranean Bowl

This Mediterranean bowl feature crispy chickpeas served with veggies and quinoa, all topped with creamy hummus, feta cheese and lemon dressing. Served with Pita bread. 430.-

Burrata

A fresh burrata cheese (Mozzarella pocket filled with cream and cheese strands) on mixed yellow and red cherry tomatoes and rocket salad with pine nuts. Dressed with extra virgin and balsamic dressing. 440.-

Levantina

Greens, avocado, cherry tomatoes, onions, radish, cucumber and quinoa salad with feta cheese and chickpeas in honey lemon vinaigrette. 370.-

Tuna Cobb Salad

Cobb salad with tuna, crisp lettuce, cherry tomatoes, boiled eggs, avocado, cucumber and ranch dressing. Our twist on the classic cobb salad. 420.-

Duckie

Mixed greens and sprouts, radicchio, radish, pomegranate, walnuts, cherry tomatoes salad, complimented with smoked duck breast and raspberry dressing. 410.-

Nordica

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. 430.-

SANDWICHES

Vegetariano

Tortilla wrap, filled hot spinach in cream sauce, Parmigiano Reggiano julienne and sautéed peppers. 320.-

Pollo

Tortilla wrap filled with sliced pan seared chicken breast, romaine, sliced tomatoes and Cesar's dressing. 350.-

Parma

Imported premium Parma ham, fresh mozzarella cheese, garlic roasted cherry tomato, rocket salad and pistachio pesto in ciabatta bread. 420.-

Fromage

French baguette open roasted to melt and slightly broil a generous portion of Brie inside. Pickled cucumber and peppery braised onions to finish. 380.-

Shrimp Avocado

French baguette baked and filled with poached shrimp tail, avocado, tomato, lettuce, watercress, radish and dill flavored with our in house made cocktail sauce and flying fish roe. 420.-

Monsieur

Our own take on the all time favorite: imported premium Italian cooked ham and gruyere and cheddar bechamel between two slices of hearty sourdough bread, all well broiled under the salamander. 380.-

Mortadella

Italian focaccia bread stuffed with Mortadella, pistachio, burrata cheese, rocket salad and pistachio pesto. 390.-

Salmon

Warm crisp ciabatta bread, filled with premium Norwegian smoked salmon, sliced hard boiled eggs, pickled cucumbers, capers, tomato slices, shallot rings and dill flavored sour cream. 420.-

Bistecca

Italian focaccia bread stuffed with Australian Black Angus beef, greens, onion, tomato and a generous splash of horseradish mayo. Please tell your waiter your preferred cooking grade, best served medium rare. 490.-

Inferno

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

ROCKS BURGERS

The Wise

150 grams Beyond Meat® plant-based burger, in a hot potato bun with fresh greens, onion, tomatoes, plant-based cheddar like cheese and our extra virgin, balsamic and Dijon mustard sauce. Comes with salted light chips. 390.-

Salmon Teriyaki

150 grams of Hebridean salmon DOP, imported fresh from Scotland, slow cooked basting with Teriyaki sauce and served in a hot potato bun with fresh veggies and Japanese pickled cucumbers. Comes with salted light chips. 490.-

Prime Beef

150 grams of New Zealand minced beef, grilled and placed in a hot burger bun stuffed with crispy cured pork cheek "guanciale", Brie cheese, pickles, caramelized onions, fresh veggies and our very special burger sauce. Comes with salted light chips. 490.-

Nam Prik Ong

150 grams of New Zealand minced beef, grilled and placed in a hot burger bun stuffed with traditional spicy northern tomato sauce, arugula and fried egg. Comes with salted light chips. 490.-

ADDICTIVE COCKTAILS

Pina Colada

Havana Club 3 years, Malibu, coconut milk, pineapple juice 340.-

Aperol Spritz

Prosecco and Aperol topped with soda water 340.-

Mojito

Havana Club 3 years, fresh lime, mint leaves, brown sugar, fresh lime juice, topped with soda water 340.-

To start with...

Scallop Radicchio & Nuts

Hakkaido 2XL scallop, sashimi cut and served on fresh radicchio salad with apples and nuts in balsamic tomato dressing. Japanese pickled mustard leaves, shoyu and wasabi apart. 390.-

Tako Carpaccio

Curled Japanese octopus, sashimi cut and ponzu sauce topped with shallots, scallions, sesame and salmon roe. 370.-

Tuna & Avocado

Yellow fin tuna triple A grade, sashimi cut served on avocado and tomato tartare, crispy leak salad in extra virgin dressing, pickled and fresh daikon, ginger root. Wasabi and shoyu apart. 380.-

Salmon & Fennels

Fresh Hebridean salmon, sashimi cut, on ponzu and sesame oil marinated fresh fennel, Japanese pickled button mushrooms, shoyu, wasabi and ginger root. 380.-

Clams in white wine

Imported Mediterranean Venus clams in garlic, chili and white wine sauce. Crispy bruschetta apart. 350.-

Satay Gai

Marinated Thai satay of chicken with peanut sauce and veggies. 290.-

Larb Salmon

Thai style salmon tartar on black tapioca crisps. 350.-

Complicated Noodle

Beef noodle salad, griled Australian black angus beef striploin. Comes with rice noodles, lettuce, mint leaves, coriander and spicy green chili sauce. 410.-

Full size

Pad Thai Kung Sod

Wok fried noodles with shrimps, soy bean sprouts and tofu, wrapped in a very thin omelette. 350.-

Pad Kee Mao Talay

Drunken noodles seafood, stir-fried Phuket yellow noodles with seafood, vegetables, young peppercorns and hot basil leaves. 390.-

Seafood Pasta

Pasta with your choice of spaghetti, linguine or mezze maniche, with seafood, shrimp, squid, clams, black mussels, tomato, garlic, chili and Italian parsley sauce. 490.-

Spaghetti alla Carbonara

Traditional spaghetti alla carbonara, crispy guanciale mixed with spaghetti and homemade peppery, pecorino cheese sauce. 450.-

Teriyaki Chicken Rice Bowl

Garlic teriyaki chicken rice with fried egg. Comes with wakame seaweed, edamame, Japanese cucumber, carrots on the side, sprinkled with white and black sesame seeds. 390.-

Garlic Butter Fried Rice bowl

Garlic butter fried rice with your choice of grilled Australian Black angus beef (please ask for your preferred cooking grade, best served medium rare), fresh Norwegian salmon or Thai shrimp tails. Comes with mixed salad on the side. 490.-

Grilled salmon with lemon couscous

Fresh Norwegian salmon, grilled to crispy skin and served on summer vegetables cous cous with lemon and extra virgin. 490.-

BEER

THAI BEERS

Singha, Chang 180.-

IMPORTED BEERS

Heineken (Holland) 190.-
San Miguel light (Philippines) 190.-
Mahou (Spain) 260.-
Corona (Mexico) 260.-
Hoegaarden (Belgium) 260.-

THAI CRAFT BEERS

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



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