

## MOCKTAILS & SHAKES

### MOCKTAILS 180.-

- Passion Honey Soda
- 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, 1883 cucumber syrup
- Pina Jito
- Pineapple juice, coconut milk, mint leaves, Torani coconut syrup, fresh lime & brown sugar
- Sun Down
- Fresh pineapple, orange juice, pineapple juice, fresh lime juice, 1883 almond syrup
- Le Flower Sour
- Fresh lime juice, apple juice, cucumber, 1883 cucumber, 1883 elderflower, honey syrup

### SMOOTHIES 170.-

- Mango, Strawberry, Mixed Berry, Blueberry
- Raspberry, Banana, Peach & Orange, Kiwi

### MILKSHAKE 170.-

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

### SUPER SHAKES 199.-

- Chocolate
- Caramel Popcorn
- Strawberry
- Coconut
- Banana Vanilla



### COFFEE BAR RECOMMENDATIONS 149.-

- Sienna Iced Coffee
- Honeyman Mojito
- Coconut Iced Coffee
- Lychee Iced Americano
- KaThi Iced Coffee
- Classic XO. Iced Coffee



### HOT TEA 120.-

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



### ICED TEA 160.-

- 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, 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 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. 300.-  
Tanqueray London Dry Gin 40% Vol.  
: 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** 340.-  
Citadelle Original Gin 44% Vol.  
: Violet, sweet orange, nutmeg, cinnamon and cardamom

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

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

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

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

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

+130 baht. For Fantimons Naturally Light Tonic Water.



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

**SUGARCANE** 4cl. 280.-  
Havana Club 3y., Bacardi Light, Captain Morgan  
Havana Club 7y. 300.-

**VOODKA** 4cl. 280.-  
Absolut Vodka, Raspberry, Wild Tea  
Absolut Elyx, Ketel One,  
Grey Goose, Belvedere, Ciroc 320.-

**AGAVE** 4cl. 280.-  
Olmeca Gold, Sierra Silver, Sierra Gold  
Patron Silver 360.-

**LIQUEUR & SCHNAPPS** 4cl. 280.-  
Malibu, Baileys Cream  
Midori melon, Kahlua  
Cointreau, Drambuie, Frangelico 320.-

## SOFT DRINKS & DRINKING WATER

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

**Fantimons** 130.-  
Premium Indian Tonic Water,  
Elderflower Tonic Water,  
Sicilian Lemonade

**Kombucha** 180.-  
Phuket Blue (Blue Spirulina)  
Mango Passion Fruit

**STILL WATER** 90.-  
Minere 500ml.  
Evian 500ml. 110.-  
Acqua Panna 750ml. 150.-

**SPARKLING WATER** 110.-  
Perrier Green 330ml.  
San Pellegrino 750ml. 170.-

**ICE 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  
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** 160.-  
Orange Sour  
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  
Yao - Nut - Phuket  
Pineapple, passionfruit, ginger, lime juice, honey syrup  
Love Soulmate  
Tomato, carrot, tomato juice, ginger, lime juice, honey syrup

## THE COFFEE

**CLASSIC COFFEE**

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

**SPECIAL LATTE**

Espresso Green Tea	120.-	150.-
Marshmallow Latte	120.-	150.-
Vanilla Latte	120.-	150.-
Caramel Latte	120.-	150.-
Hazelnut Latte	120.-	150.-
Chocolate Cookie Latte	120.-	150.-
Almond Latte	120.-	150.-
Butterscotch Latte	120.-	150.-
Cream De Menthe Latte	120.-	150.-
Macadamia Nut	120.-	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 Wild Tea, Absolut Berry Acai, green tea syrup, lavender syrup, fresh lime juice  
**Queen Of Smiles**  
Belvedere Vodka, Beefeater Gin, apple juice, fresh lime juice, passion syrup, cucumber syrup  
**Phuket Sweet Basil**  
Chalong Bay Sweet Basil, Marie Brizard Spicy Mix, fresh lime, brown sugar, basil leaves, fresh lime juice  
**Passionfruit Caipirinka**  
Absolut Mandarin, Absolut Pear, Sienna Gold Tequila, passionfruit, fresh lime, brown sugar, fresh lime juice  
**Apple Mojito**  
Bacardi Apple, Absolut Lime, green apple, lime juice, apple juice, mint leaves, fresh lime, brown sugar

### SPECIAL CREATIONS 370.-



**Espresso Martini**  
Absolut Vanilla, Kahlua, espresso coffee, torani vanilla syrup  
**Ginger & Lemongrass Martini**  
Absolut Vodka infused with ginger and lemongrass, Absolut Mandarin, 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 Mango, Cointreau, fresh mango, mango juice, fresh lime juice, served with mango caviar

### WINE

GLASS BOTTLE  
**SPARKLING WINE**  
Cosa Gheller, Prosecco Brut 340.- 1,690.-

**ROSE WINE**  
Gerard Bertrand Gris Blanc Rose' 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** 410.-  
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.

**Eggs & Bacon** 210.-  
Two organic Grade "A" eggs, fried to your liking together with streaky bacon and served on toasted bread.

**The Champion** 420.-  
On a cast-iron skillet, a base of fresh potatoes Swiss style roast, 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.

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

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

**Œufs en cocotte - 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 baguette included.

**Shakshuka** 190.-  
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.

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

**Œufs à la benédicte - 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.

**Greek Eggs** 210.-  
Two poached eggs on dill flavored Greek yogurt sauce and jalapeño oil. Served with crispy baguette slices.

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## SANDWICHES

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

**Pollo** 320.-  
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 cantaloup. 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** 410.-  
French baguette, baked and filled with avocado, poached shrimp tail and dill flavored cocktail sauce.

**Monsieur** 350.-  
Our own take on the all time favorite: imported premium Italian cooked ham and gruyere and cheddar béchamel between two slices of hearty sourdough bread, all well broiled under the salamander.

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

**Salmon** 410.-  
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.

**Bistecca** 490.-  
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.

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

**ROCKS BURGERS**

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

**Salmon Teriyaki Burger** 490.-  
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.

**NZ Wagyu beef burger** 490.-  
150 grams of New Zealand minced wagyu beef, grilled and placed in a hot potato 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.

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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.

**NZ Wagyu beef burger** 490.-  
150 grams of New Zealand minced wagyu beef, grilled and placed in a hot potato 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.

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

**Salmon Teriyaki Burger** 490.-  
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