SIENNA ROCKS CAFE

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, cucumber syrup

Sun Down
Fresh pineapple, orange juice, pineapple juice, fresh lime juice, almond syrup

Le Flower Sour
Fresh lime juice, apple juice, cucumber, cucumber syrup, Elderflower syrup, honey syrup

SMOOTHIES 170.-

Mango, Strawberry, Mixed Berry, Blueberry
Raspberry, Banana, Passion fruit, Kiwi

MILKSHAKE 170.-

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

SUPER SHAKES 199.-

Chocolate Pocky
Caramel Popcorn
Strawberry Pocky
Coconut Siam
Banana Party



COFFEE BAR 150.-

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



HOT TEA 120.-

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



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.

JUNIPER

	4cl.
From England	
Tanqueray London Dry Gin 40% Vol. : Slight hints of juniper and citrus, liquorice	300.-
Beefeater 24 London Dry Gin 45% Vol. : Juniper, citrus, spices, classic style with a hint of tea leaves aroma	320.-
Bombay Sapphire London Dry Gin 40% Vol. : Citrus, juniper, earthy florals	320.-
From France	
Citadelle Original Gin 44% Vol. : Violet, sweet orange, nutmeg, cinnamon and cardamom	340.-
From Thailand	
Iron Balls Gin 40% Vol. : Pink and orange fruit salad chewy sweets of childhood	340.-
From Spain	
Gin Mare Mediterranean Gin 42.7% Vol. : Rosemary, thyme, herbs, juniper	360.-
From Scotland	
The Botanist Islay Dry Gin 46% Vol. : Juniper, lemon, orange, spices, wood, licorice	360.-
Hendrick's Distilled Dry Gin 41.4% Vol. : Juniper, rose, orange, lime, pine	360.-
From Japan	
Roku Japanese Craft Gin 43% Vol. : Sakura flower, yusu peel, sencha tea, sansho pepper, sakura leaf, gyokuro tea	380.-

+130 baht. For Fentimans Naturally Light Tonic Water.



BEERS

THAI

Singha, Chang	180.-

IMPORTED

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

THAI CRAFT

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



SUGARCANE 4cl.

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

VODKA 4cl.

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

AGAVE 4cl.

Olmeca Gold	280.-
Don Julio Blanco	360.-

WHISKEY 4cl.

Johnnie Walker Red Label	290.-
Johnnie Walker Black Label	310.-
Jack Daniels	300.-

LIQUEUR & SCHNAPPS 4cl.

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

SOFT DRINKS & DRINKING WATER

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

Red Bull 160.-
European carbonated can
European carbonated can Sugarfree

Fentimans 130.-
Naturally light tonic water

STILL WATER

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

SPARKLING WATER

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

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

MANZONI
ITALIAN STYLE EXPERIENCE
ARTESAN ITALIAN ICE CREAM

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

JUICES & VEGETABLES

FRUIT JUICE

Chilled	140.-
Blended	160.-

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

WATER DETOX 120.-

Green Corner
Green apple, lime, kiwi, mint leaves & celery

Sweet Cucumber
Cucumber, lemon, mint leaves & rosemary

Sunday Zaa!
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

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.-
Matcha latte	120.-	150.-
Oat Milk extra charge	30.-	30.-

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 vodka, Olmeca Gold Tequila, passionfruit, fresh lime, brown sugar, fresh lime juice

SPECIAL CREATIONS 370.-



Espresso Martini
Absolut vodka, Kahlua, espresso coffee, 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, vanilla syrup

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

ADDICTIVE COCKTAILS 360.-

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

Pina Colada
Havana Club 3 years, Malibu, coconut milk, pineapple, simple syrup

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

Aperol Spritz
Prosecco and Aperol topped with soda water

WINE	GLASS	BOTTLE
SPARKLING WINE		
Villa Sandi, Prosecco Brut	360.-	1,790.-
ROSE		
La Vielle Ferme Rosé, AOC Luberon	340.-	1,690.-
WHITE		
Echeverria, Sauvignon Blanc Reserva	330.-	1,590.-
RED		
Echeverria, Cabernet Sauvignon Res.	330.-	1,590.-

À LA CARTE MENU

PREMIUM BREAKFAST

The Guru Wellness 430.-
A wholesome bowl of creamy yogurt, assorted cereals, nuts, and a trio of quinoa. Served with toasted sourdough rye mixed-seed bread, house-made jam, butter, and freshly squeezed orange juice.

Yogurt Bowl 350.-
Creamy Greek yogurt topped with fresh kiwi, yellow mango, dragon fruit, fresh strawberries, blueberries, chia seeds, walnuts, and crunchy granola, served with pure honey.

Eggs en Cocotte 190.-
Organic Grade A egg baked in a clay cocotte with French Gruyère, Cheddar cheese, onions, and tomatoes, served with sourdough bread slices.

Scrambled Eggs 190.-
Fluffy scrambled eggs served in a cast-iron skillet with sautéed spinach and grilled tomatoes, accompanied by sourdough bread slices.

Shakshuka 190.-
A favorite Turkish breakfast consisting of a sunny-side-up egg cooked in a savory, mildly spicy tomato and pepper sauce, served with sourdough bread slices.

Greek Eggs 230.-
Two perfectly poached eggs served over a bed of dill-infused Greek yogurt, drizzled with zesty jalapeño oil and fresh parsley, accompanied by toasted sourdough slices.

Eggs Royale 310.-
A freshly baked pure-butter French croissant, filled with Norwegian smoked salmon, dill-flavored sour cream, and a poached egg, topped with classic Hollandaise sauce.

Full English Breakfast 390.-
Two eggs fried in butter. Served with British pork sausage, Canadian bacon, baked beans, grilled mushrooms, grilled tomatoes, and sourdough bread.

The Champion 420.-
Served in a cast-iron skillet with a base of fresh Swiss-style Rösti, streaky bacon, roasted tomatoes, and two organic Grade A fried eggs, cooked sunny-side-up or to your liking. Served with sourdough bread slices.

The Vegan Champion 450.-
Served in a cast-iron skillet with a base of fresh Swiss-style Rösti, topped with a Cheddar-style plant-based banger (~100g), baked beans and roasted tomatoes on the side. Served with sourdough bread slices.

SALADS

Fresca 290.-
A colorful salad made with mixed greens, radicchio, shredded carrots, green papaya, cherry tomatoes, baby water spinach, fresh mint, sweet basil, green apples, and pineapple and balsamic dressing. Served with sourdough rye mix seed bread.

Burrata 450.-
Fresh Burrata cheese (a Mozzarella pocket filled with cream and cheese strands) served on a bed of yellow cherry tomatoes and rocket salad with pine nuts, dressed with extra-virgin olive oil and balsamic dressing. Served with sourdough rye mix seed bread.

Mediterranean Bowl 390.-
This Mediterranean bowl features crispy chickpeas served over fresh veggies with quinoa, all topped with creamy hummus, feta cheese, and a zesty lemon dressing. Served with warm pita bread.

65°C Chicken 390.-
Crisp garden greens, sprouts, radicchio, radish, pomegranate seeds, walnuts and cherry tomatoes, complemented with 65°C sous-vide chicken breast and raspberry dressing. Served with sourdough rye mix seed bread.

Nordica 390.-
Norwegian smoked salmon over mixed greens, cherry tomatoes, cucumber, red onion, capers, gherkins, and a boiled egg. Topped with sesame seeds and lemon dressing, served with sourdough rye mix seed bread.

Tuna Cobb 390.-
Tuna on crisp lettuce with cherry tomatoes, cucumber, avocado, red onion, and boiled egg, topped with fresh carrot curls and a creamy Ranch dressing. Served with sourdough rye mixseed bread.

OPEN SANDWICHES

Guanciale and Eggs 390.-
Organic poached eggs and crispy guanciale on avocado-spread sourdough toast with fresh greens, tomato and lemon.

Salmone 390.-
Avocado sourdough toast topped with Norwegian smoked salmon, boiled egg, pickles, capers, tomato, red onion and dill sour cream.

Shrimp & Avocado 390.-
Avocado sourdough toast topped with grilled shrimp, mixed greens, radish, flying fish roe and cocktail sauce.

Aegean Octopus Toast 420.-
Grilled octopus seasoned with smoked paprika, whipped feta cream and roasted cherry tomatoes on sourdough toast.

TORTILLA WRAPS

Vegetariano 320.-
Toasted tortilla wraps with warm creamed spinach, sautéed bell peppers and Parmigiano-Reggiano.

Pollo 350.-
Tortilla wrap filled with pan-seared chicken, romaine, tomato, Parmigiano-Reggiano and Caesar sauce.

GRILLED SANDWICHES

Ham & Cheese 350.-
Italian cooked ham with cheddar, creamy béchamel and roasted cherry tomatoes, griddled with a crispy Parmesan crust.

Cubano 350.-
Slow-roasted mojo pork sandwich with smoked ham, Swiss cheese, whole grain mustard, jalapeños and pickles, griddled with a crispy Parmesan crust.

Fromage 350.-
Melted Brie and sweet onion jam sourdough with pickles, griddled with a crispy Parmesan crust.

Tuna Melt 350.-
Creamy tuna mousse and pistachio pesto with cheddar cheese, jalapeños and pickles, griddled with a crispy Parmesan crust.

SANDWICHES

Inferno 350.-
Spicy Sugo all'Nduja and Salame Piccante sourdough toast with mozzarella, tomatoes, olives, jalapeños and wild rocket.

The Sienna Zesty 420.-
Slices of cold roast beef, provolone cheese, and sautéed peppers on sourdough toast with horseradish mayo, whole grain mustard, jalapeños, pickles, and toasted pine nuts.

Mortadella & Burrata Focaccia 450.-
Italian focaccia layered with premium mortadella, burrata cheese, tomatoes, wild rocket, and house pistachio pesto.

Bistecca 490.-
Italian focaccia filled with Australian Black Angus beef, lettuce, red onion, tomatoes, and horseradish mayo. (Please state your preferred meat doneness-best served medium-rare).

Parma Ciabatta 420.-
Premium imported Parma ham, fresh mozzarella, garlic-roasted cherry tomatoes, wild rocket, and pistachio pesto on rustic ciabatta.

ROCKS BURGERS

The Wise 390.-
Plant-based "Beyond Meat patty" vegan cheddar, lettuce, pickles, onion, tomatoes, and balsamic-Dijon vinaigrette in a toasted sesame bun. Served with salted chips.

Salmon Teriyaki 490.-
Teriyaki Tasmanian salmon patty, fresh greens, and Japanese pickled cucumbers in a toasted brioche bun. Served with salted chips.

Prime Beef 490.-
150g grilled Australian Angus patty, melted Brie, crispy guanciale, caramelized onions, pickles, greens, and house sauce in a toasted sesame bun. Served with salted chips.

Nam Prik Ong 450.-
150g Australian Angus beef patty topped with authentic Nam Prik Ong (savory Northern Thai tomato & chili relish), fresh arugula, and a fried egg in a toasted brioche bun. Served with salted chips.

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

TO START WITH...

Mediterranean White Wine Clams 350.-
Imported Mediterranean Venus clams gently simmered in a fragrant garlic, chili, and white wine broth. Served with crispy bruschetta for dipping into the flavorful sauce.

The Tuna Som Tum 320.-
Seared Fresh Tuna with Papaya Salad-shredded green papaya, cherry tomatoes, long beans, and carrots tossed in a tangy lime-tamarind dressing, topped with roasted peanuts.

Satay Gai 290.-
Marinated chicken skewers grilled over open flame and served with peanut sauce and traditional Thai cucumber relish (Ajad).

Larb Salmon 320.-
Fresh salmon seasoned in traditional Thai Larb style with aromatic herbs and toasted rice powder, accompanied by signature crispy black tapioca crackers.

Complicated Noodle 390.-
Grilled Australian Black Angus Striploin, accompanied by delicate rice noodles, fresh lettuce, mint, coriander, and a spicy green chili dipping sauce.

FULL SIZE

Pad Thai Kung Sod 350.-
Traditional wok-fried rice noodles with fresh shrimp, tofu, and bean sprouts, beautifully encased in a delicate egg net. Served with crushed peanuts, garlic chives, and lime.

Pad Kee Mao Talay 370.-
Spicy Stir-Fried Phuket Hokkien Noodles (Drunken Style) with a seafood medley, fresh vegetables, young green peppercorns, and aromatic holy basil, topped with crispy noodles for an extra crunch.

Spaghetti Alla Carbonara 450.-
Traditional Spaghetti alla Carbonara - al dente spaghetti tossed with crispy guanciale in a rich, creamy sauce made from egg yolks, Pecorino Romano cheese, and freshly cracked black pepper.

Frutti di Mare Pasta 490.-
Enjoy a selection of seafood including shrimp, squid, clams, and black mussels, served with your choice of pasta (spaghetti or linguine) tossed in a vibrant sauce of tomatoes, garlic, chili, and fresh Italian basil.

Teriyaki Chicken Rice Bowl 370.-
Grilled Teriyaki Chicken with house-made glaze over Japanese rice, topped with a sunny-side-up egg, served with edamame, wakame, and fresh veggies.

Garlic Shrimp Rice Bowl 390.-
Aromatic garlic butter fried rice with grilled shrimp and a fried egg, served with a fresh and steamed vegetable medley, topped with crispy garlic.

Tuna Poke Bowl 450.-
Hawaiian Poke Bowl with premium tuna and tobiko over Japanese rice, avocado, edamame, wakame, shredded radish, and carrot. Served with ponzu-sesame sauce and spicy mayo.

Steak Rice Bowl 490.-
Grilled Australian Angus Striploin with refreshing mint-yogurt sauce over steamed rice and a medley of fresh and steamed vegetables, with zesty chili mayo on the side.

Grilled Salmon with Lemon Couscous 490.-
Fresh Tasmanian salmon grilled with crispy skin, served on summer vegetable couscous with lemon and extra virgin olive oil.

ADD EXTRAS

Cheddar Cheese (40g)	60.-
Mortadella (50g	150.-
Brie Cheese (30g)	100.-
Smoked Bacon (60g)	100.-
Provolone Cheese (30g)	80.-
Italian Cooked Ham (50g)	150.-
Egg (1 pcs)	50.-
Sous-Vide Chicken Breast (200g)	150.-
Smoked Salmon (50g)	150.-
Avocado (half)	160.-
Prosciutto di Parma (50g)	150.-
Sourdough Bread (1 slices)	60.-
Guanciale (50g)	160.-
Croissant (1 pcs)	120.-