

LASKY

BAR & GASTRO PUB

BEERS

BELGIAN DRAFT BEERS	
Limburgse White	240.-
King Mule IPA	250.-
THAI BEERS	
Singha, Chang, Phuket Beer	170.-
IMPORTED BEERS	
Heineken	180.-
San Miguel light	200.-
Corona	260.-
Hoegaarden	260.-
Menabrea Lager	300.-
Peroni Nastro Azzurro	260.-
SPARKLING WINE & CHAMPAGNE	
	By Bottle
Bollinger Special Cuvee Champagne, France	5,290.-
Bollinger Rose Champagne, France	5,890.-
Moet & Chandon Brut Mini 200ml., France	1,590.-
Casa Gheller Prosecco Brut, Valdobbiadene Italy	1,590.-
Prosecco Montelliana, Magnum 1.5L Extra Dry, Treviso DOC	2,390.-
Casa Gheller Millesimato, Valdobbiadene Italy	1,690.-
Casa Gheller Rosé Cuvee, Valdobbiadene Italy	1,690.-
Mumm Cordon Rouge Brut	4,290.-
Moet & Chandon Brut	5,290.-

SPIRITS & WHISKY

APERITIFS & EAUX DE VIE	
Pernod, Ricard, Campari	4cl. 280.-
Martini (Extra dry, Bianco, Rosso), Grappa Bianca	280.-
Absinthe	340.-
SCOTCH WHISKY	
Johnnie Walker Red Label	4cl. 280.-
Chivas Regal, Johnnie Walker Black Label	300.-
Johnnie Walker Green Label	320.-
IRISH & BOURBON WHISKEY	
John Jameson, Jim Beam	4cl. 280.-
Jack Daniel's	300.-
SINGLE MALT WHISKY	
Islay	4cl.
Laphroaig select cask	360.-
Ardbeg Uigeadail	420.-
Lagavulin 16 y.	480.-
Highland	
Glenmorangie Sherry Cask Lasanta 12y.	360.-
Glenmorangie Nectar d'or	400.-
Oban 14y.	460.-
Spey	
The Glenlivet Founder Reserve, Glenfiddich 12y.	320.-
The Glenlivet 18y.	480.-
Lowlands	
Auchentoshan 12y.	460.-
COGNAC	
Hennessy v.s.	4cl. 340.-
Hennessy v.s.o.p./ Remy Martin v.s.o.p.	360.-
Hennessy x.o./ Remy Martin x.o.	550.-
AGAVE	
Olmecca Gold, Sierra Silver, Sierra Gold	4cl. 280.-
1800 Anejo, 1800 Coconut, Patron Silver	360.-
Don Julio Reposado, Patron Reposado	380.-
LIQUEUR	
Limoncello, Amaretto	4cl. 260.-
Malibu, Sambuca, Baileys cream	280.-
Midori melon, Jagermeister, Kahlua	300.-
Cointreau, Drambuie, Frangelico	320.-

SPECIAL COCKTAIL CREATION



All prices are nett, 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, 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 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.

JUNIPER	4cl.
Tanqueray	300.-
: Slight hints of juniper and citrus, liquorice	
Beefeater 24	320.-
: Juniper, citrus, spices, classic style with a hint of tea leaves aroma	
Bombay Sapphire	320.-
: Citrus, juniper, earthy florals	
Siderit	340.-
: Juniper, coriander, rock tea, cardamom, angelica root bitter orange peelpink peper	
Citadelle	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	380.-
: Juniper, citrus, spices...very classic, clean and bright	
Hendrick's	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, buttery, orange spiced cake	
Bitter Truth Pink	400.-
: Fruity and floral aroma, juniper, licorice	
+130 baht. For Fever-Tree Premium Indian Tonic Water, Elderflower Tonic Water, Sicilian Lemonade	
SUGARCANE	4cl.
Havana Club 3 years, Bacardi Light, Captain Morgan	280.-
Havana Club 7 years	300.-
Pyrat XO. Reserve	360.-
VODKA	4cl.
Absolut Vodka, Berri Acai, Vanilla, Raspberry	280.-
Absolut Elyx, Ketel One	300.-
Grey Goose, Belvedere, Ciroc	320.-
Crystal Head	360.-

VANIL

WINE LIST

	Glass	By Bottle
SPARKLING WINE		
Casa Gheller Prosecco Brut, Valdobbiadene Italy	340.-	1,590.-
WHITE WINE		
Ilauri "Tavo" Venezia, IGT, Italy (Pinot Grigio)	350.-	1,590.-
Yalumba Y Series, Australia, (Viogner)	360.-	1,690.-
Withers Hill, Marlborough New Zealand (Sauvignon Blanc)	380.-	1,790.-
Laurenz Und Sophie Sing Gruner Veltiner, Austria (Gruner Veltiner)	360.-	1,690.-
ROSÉ WINE		
Talamonti, Cerasuolo d'Abruzzo DOC, Italy (Montepulciano Abruzzo)	350.-	1,590.-
RED WINE		
Yalumba Y Series, Australia South Australia, (Shiraz)	330.-	1,490.-
Talamonti "Moda" Abruzzo, DOC, Italy (Montepuciano d' Abruzzo)	350.-	1,590.-
Concha Y Toro Trio, Maipo Valley, Chile (Cabernet Sauvignon/ Cabernet Franc / Shiraz)	350.-	1,790.-
Wither Hills Pinot Noir, New Zealand (Marlborough)	360.-	1,690.-

For our full wine list please ask your server.

MOLECULAR GASTRONOMY COCKTAILS

SPECIAL CREATIONS 360.-

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 Mandrin, Marie Brizard Ginger, Sake, fresh ginger, fresh lemongrass, lime juice, simple syrup

Smokey 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
Havana Club 3y, Kahlua, Baileys cream, fresh banana, fresh milk, 1883 vanilla

Irish Fog
John Jameson Whiskey, Hennessy VS. Cognac, Frangelico, Heavy cream, 1883 chocolate cookie

Forest Flower
Beefeater 24 Gin, Marie Brizard Elderflower, Marie Brizard Jasmine, Marie Brizard Violette, 1883 lavender, fresh lime juice

GRAND SUPERSIZED 430.-

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 Sienna Salad Martini
Premium vodka, Chalong Bay Sweet Basil Rum, Marie Brizard Rosemary, Marie Brizard Ginger, 1883 cucumber, fresh lime juice

SPARKLING COCKTAILS 360.-


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


 **Rocket Science** 120.-
Wild rocket salad, cherry tomatoes and pickled olives salad, dressed in olive oil and balsamic vinegar and served on a pita bread.



 **Hommous** 90.-
Lebanese style chick peas dip, served with pita bread.



 **Baba Ganoush** 90.-
Levantine roasted eggplants and tahine dip, served with pita bread.


 **Muhammara** 90.-
Red capsicum and walnuts dip, served with pita bread.


 **Crouton à la tapenade** 80.-
Crispy toasted baguette slice and Southern France style olive paté.


 **Beer marinated shrimps** 170.-
Shrimp tails, marinated in Singha beer with Thai herbs and served on crispy lettuce with yellow watermelon and Ginger/honey dressing.



 **Raw tuna, salsa roja** 120.-
 Yellow fin tuna, coated in sesame seeds and quickly seared, serve with spicy salsa roja.


 **Spicy raw salmon** 120.-
 Fresh, raw salmon fillet on alfalfa sprouts, dressed with Thai spicy seafood sauce, garlic, mint and coriander.

 **Cold smoked salmon crouton** 120.-
Crispy bread, premium churned butter, cold smoked salmon, red onion, fresh tomato and capers.

 **Crostino all'acciuga** 90.-
Crispy bread, premium churned butter, anchovy fillets in olive oil, capers and parsley.

 **Salame e olive** 150.-
Felino style salami, sliced by knife and served with marinated Leccino olives on pita bread.


 **Nduja e peperoni** 130.-
 Imported spicy spreadable salame from Calabria, Italy, served with marinated roasted peppers on pita bread.


 **Prosciutto e melone** 120.-
Parma ham and cantaloup, served on pita bread.


Horse bresaola Carpaccio 150.-
Premium horse meat Bresaola from northern Italy, dressed with black pepper, extra virgin olive oil, lemon juice and shaves of Parmigiano cheese, all in a warm pita bread.


Smoked duck, truffle 160.-
A wedge of crispy lettuce with smoked duck breast, ricotta cheese & black truffle mayo.

SWEET


 **Mini profiterole** 110.-
One eclair, filled with vanilla ice cream and covered in melted chocolate.


 **Mini chocolate truffle** 120.-
Artisanal chocolate ice cream truffle.

 **Hazelnut Bakhlava** 100.-
Roasted hazelnuts, wrapped in crunchy fillo pastry and baked with honey.


 **Italian Sundae** 120.-
A decadent combination of premium pistachio ice cream, imported wild cherries in syrup, whipped cream and crunchy roasted pistachios.


HOT


 **In house made chips** 70.-
Potato chips, prepared at the moment and served hot with Texan BBQ sauce and Salsa Roja.



 **French Fries** 70.-
Shoestring size, skin on, crispy, and they actually remain crispy! Served hot with Texan BBQ sauce and Salsa Roja.


 **Tomato & Mozzarella melters** 130.-
Deep fried tomato and mozzarella little balls, melt in your mouth!


 **Arancini alla romana** 120.-
Deep fried risotto balls, Roman style, with a melting heart of mozzarella cheese, served with arrabbiata sauce.



 **Béchamel & scamorza cheese Crepe** 120.-
Baked crepe, thoroughly filled with béchamel, scamorza cheese and bacon.

 **Octopus in chimichurri** 150.-
Grilled baby octopuses, basting in chimichurri verde and served on avocado and sour cream sauce.


 **Stuffed squid, arrabbiata sauce** 160.-
 Shrimp stuffed squid, breaded and deep fried, served on spicy arrabbiata sauce.



 **Scallop in the shell** 80.-
A locally sourced scallop, still in its half shell and baked with a savory Salmoriglio sauce.

 **Crab cakes** 160.-
Herbed crab cakes, served on tzatziki.

 **Salmon in fillo pastry** 170.-
 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.


Abuela's omelette 90.-
Grand Ma omelette, Spanish style with potatoes and onions


 **Involtino** 150.-
Italian style pork loin pocket, filled with Pecorino Romano cheese and sage. Simmered slowly in White wine sauce.


 **Italian meatball** 90.-
 Fresh beef and pork, bread, herbs, all in a ball and simmered in tomato sauce, veritable Italian style.


 **Pulled pork sandwich with BBQ sauce & coleslaw** 120.-
Texan style slow cook pulled pork, its own smokey BBQ sauce in a mini bun. Served with more BBQ sauce and coleslaw.

Roast chicken, hazelnut & honey ducca 110.-
Roasted chicken breast, coated in hazelnut and honey ducca, served with sautéed button mushrooms

 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 COCKTAILS 390.-

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.

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 chilli, Cointreau, passionfruit.

Vanilla Blue Berry
Absolut Berri Acai, Cointreau, blue berry jam, plain yogurt.

Berry Sunshine
Absolut Vodka infused with strawberry, Frangelico hazelnut, fresh vodkberry, orange juice, sour mix, kool mix strawberry.

Fat Bastard
Glenlivet 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.

Hazelnut Marshmallows
Absolut Vanilla, Frangelico hazelnut, Kahlua, espresso coffee, fresh milk.

Red Hot Chili Peppers
Beefeater 24 Gin, Cointreau, Sambuca, kaffir lime leaves, sour mix, honey infused with ginger

VANILLA SKY SHOTS 330.-

Hot Creamy
Layers of Sambuca, Baileys cream, Absolut Wild Tea, tabasco

Sienna Shot
Absolut Vodka, Bacardi Light, Amaretto, Triple Sec, 1883 rose

Golden Shot
Layers 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 sprite, drops of Angostura bitter

Mint & Lime
Fresh lime juice, fresh mint leaves, passionfruit, honey & simple syrup

Ly Cumber
Lychee, 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 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 130.-
Premium Indian Tonic Water, Elderflower Tonic Water, Sicilian Lemonade

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

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

Please inform your waiter if you have any dietary requirement, we will be happy to accommodate it.

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