

# FOOD & BEVERAGE Menu



**Good food**  
**Good health**  
**Good taste**  
**Good mood**



Friendship Beach  
Resort & Atmanjai Wellness Spa



# TAPIOCA & SMOOTHIE

## MERRY BERRY

Tapioca custard and chia seeds mixed berries, beetroot, banana, almond milk with a coconut and almond topping.

180 B

## DOWN UNDER DELIGHT

Tapioca custard and chia Seeds kiwi, bok choy, banana, sesame seed, almond milk with honey topping.

165 B

## SNOOPY'S CHOICE

Tapioca custard and chia seeds peanut butter, almond milk, banana, almonds and cashew with a caramel topping.

175 B

## CHOCOLATE HEAVEN

Tapioca custard and chia seeds, cocoa, banana, almond and sesame seeds with a chocolate and caramel topping.

165 B

## TROPICAL THAI

Tapioca custard and chia seeds, mango, banana, walnuts, sesame seeds with a mango almond topping.

165 B





# SMOOTHIE BOWLS



## NUTTY NIRVANA

Peanut butter, almond milk, banana, almonds and cashew with a caramel topping.

**235 B**

## KOALA DREAM

Kiwi, bok choy, banana, sesame seed, almond milk with honey topping.

**235 B**



## ALMOND BERRY BLAST

Mixed berries, beetroot, banana, almond milk with a coconut and almond topping.

**250 B**

## MICKEY'S FAVORITE

Cocoa, banana, almond and sesame seeds with a chocolate and caramel topping.

**245 B**

## MANGO TANGO

Mango, banana, walnuts, sesame seeds with a mango almond topping.

**235 B**





# BREAKFAST



## WESTERN CLASSIC

Two fresh eggs of your choice, scrambled, boiled, poached, omelet or fried with bacon and ham, bread basket, jam butter and a fresh fruit cup. **260 B**

## EGGS BENEDICT

Poached eggs on grilled bread with ham, hollandaise sauce, pan fried potatoes and a fresh fruit cup. **290 B**

## EGGS BENEDICT WITH SMOKED SALMON

**320 B**



## FLORENTINE OMELETTE

Spinach and feta cheese with bread basket, jam and butter, pan fried potatoes and fresh fruit cup. **240 B**

## SALMON AND VEGGIE OMMELET

Salmon filet with green onion and tomato bread basket, jam, butter, pan fried potatoes and fresh fruit cup. **280 B**



## PORRIDGE / HOT OATMEAL

Served with apple, raisin and cinnamon. **160 B**

## MUESLI

Served with fresh fruits, yoghurt and raw honey. **195 B**

## MORNING MAGIC

Fresh papaya and mango topped with yoghurt and bee pollen. **180 B**

## RICE SOUP

Classic Asian rice soup with chicken, prawn or pork, fresh ginger, fried garlic, coriander and a fresh fruit cup. **180 B**

## SIDES

Egg	30 B	Homemade fried potatoes...	70 B
Yoghurt	60 B	Organic brown rice	40 B
Bacon	90 B	Toast, butter and jam	60 B
Ham	90 B	Baked beans	50 B





# BRUNCH



## EGGS ALA NACKEY

Poached eggs, potato pancake, pumpkin seed cashew compote, whole grain bread, served with fresh fruit.

**249 B**

## MEDITERRANEAN CHICKPEA & AVOCADO SALAD

Avocado, chickpeas (Garbanzo beans), feta cheese, olives, tomato, cucumber, sweet pepper, red onion, with sesame tahini sauce and quinoa.

**265 B**



## BUDDHA BOWL WITH AVOCADO

Grilled chicken breast or grilled tofu, avocado, baby spinach, sweet pepper, fresh tomato, brown jasmine rice with tangy yoghurt sauce and apple cider vinaigrette.

**285 B**



## HEALTHY VEGGIE WRAP

Hummus, avocado, endamame, baby spinach, cucumber, tomato and carrot, rolled in a flour tortilla, with tangy yoghurt sauce.

**245 B**



## AVOCADO & EGG TOAST

Poached eggs and avocado spread served on whole grain bread with fresh tropical fruit.

**220 B**



## SWEET POTATO & AVOCADO SALAD

With mixed greens, baby spinach, sunflower sprouts, fried egg, balsamic vinaigrette & fresh lemon.

**295 B**



## SMOKED SALMON CREAM CHEESE

Smoked salmon slices with 7 minute egg, cucumber, sunflower sprouts and cream cheese.

**270B**





# HEALTHY FOOD FOR GOOD MOOD



## ZUCCHINI PASTA

Raw organic zucchini topped with fresh basil pesto, raw tomato sauce and raw "cheez"

260 B

## RAW RICE SALAD

Sesame scented rice with green beans, sweet peppers, cashews, tomato, jicama and sprouts, apple cider vinaigrette.

220B



## ALMOST RAW PAD THAI

A delicious healthy interpretation of this classic Thai dish made from papaya noodle.

230 B

## HUMMING ALONG

Hummus served with vegetables sticks and Guacamole.

230 B



## RAW NORI ROLLS

5 Pieces of our special raw nori with jicama, sesame scented rice, julienne vegetables and cashew puree, served with Wasabi and soy sauce.

260 B

## RAW VEGETABLE LASAGNA

Simply stunning ! with pesto and marinara sauces, cashew "cheez" and marinated veggies.

300 B



## MEMO SALAD

Mediterranean chopped salad with cucumber, tomato carrot cabbage, onion and tahini dressing.

195 B

## JAPANESE SALAD

Mixed crisp vegetables with a sesame shoyu dressing and dried figs.

190 B





# HEALTHY FOOD FOR GOOD MOOD



## **BROCCOLI MANGO SALAD**

Mixed avocado, mango, broccoli, red onion sesame seed and raisins with apple cider vinaigrette.

**295 B**

## **MIX GREEN SALAD**

Seasonal leafy greens with market veggies and Chef Charlie's house dressing.

**165 B**



## **BEETROOT & WALNUT SALAD**

Steamed beets served with pumpkin seed walnuts and cashew nut compote.

**210 B**

## **TUNA SALAD**

Tuna blended with mayo, sweet peppers, tomato, cucumber, and onion on a bed of greens.

**195 B**



## **ADD-ONS**

Grilled Prawns	<b>140 B</b>	Chicken Breast	<b>95 B</b>
Salmon Filet	<b>150 B</b>	Hard-boiled Egg	<b>30 B</b>
Grilled Tofu	<b>50 B</b>	Cheddar cheese	<b>50 B</b>

## **SOUPS**



### **LENTIL**

Hearty lentil soup with tomato, garlic, spinach, carrot and onion. **160 B**

### **BROCCOLI**

Rich in anti-oxidants, homemade using florets of organic broccoli. **170 B**

### **PUMPKIN & CARROT**

A delicious blend with a hint of indian spices. **160 B**





# STARTERS



## PRAWN TEMPURA

Fresh prawns fried to a golden brown and served with thai sweet chilli and plum sauce.

290 B



## TUNA POPPERS

Peppered yellow fin tuna cubes grilled to med-rare, with a wasabi mayo and market greens.

340 B



## KOONG SA-RONG

Deep fried shirmp rolled with noodles.

300 B

## CHIP & DIP

Corn chips with salsa, hummus guacamole and mexcican style bean dip.

240 B



## FISH AND CHIPS

Fried fresh fish filets dipped in batter, served with fries and salad and our famous tartar sauce.

330 B



## CHIPS & SALSA

Corn chips with the best homemade salsa in phuket.

140 B



## GARLIC BREAD

With a pinch of grated parmesan cheese.

100 B





## TEX MEX



### SUPER NATURAL VEGAN BURRITO

Flour tortilla crammed with grilled vegetables, recooked beans, brown rice, tomato salad, tofu and topped with salsa & guacamole, side of fire-checker hot sauce.

**220 B**

### BURRITO GRANDE

Flour tortilla filled with re-cooked bean, grilled veggies, melted cheese, rice, salsa and sour cream.

(1)-Veggie **250 B**

(2)-Chicken **280 B**

(3)-Beef **330 B**

### QUESADILLA

Flour tortilla, melted cheeses, sweet peppers, sour cream, salsa, spring onion and chili sauce.

(1)-Veggie **220 B**

(2)-Chicken **250 B**

(3)-Prawn **290 B**

### MUCHO MACHO NACHOS

Corn chips, melted cheeses, black olives, tomato, spring onion, sweet pepper with sour cream and salsa.

(1)-Veggie **250 B**

(2)-Chicken **290 B**

(3)-Beef **340 B**

## PIZZA



### FULL MONTY

**360 B**

With salami, ham, mushroom, onion and sweet pepper.

### MARGARITA

**260 B**

With tomato sauce and cheese.

### VEGETABLE

With tomato sauce, cheese, black olive, sweet papper, mushroom and onion. **300 B**

### HAM

Ham with tomato sauce and cheese. **290 B**





# BURGERS

## SUPERNATURAL BURGER

Harvey's famous original garden burger with cashew cheese, lettuce, tomato and onion, whole grain bun **240 B**

## CHICKEN BURGER

Grilled chicken breast filet with curry mayo and veggies on whole grain bun **230 B**

## BEEF BURGER

150 grams beef patty grilled and topped with lettuce, tomato, onion and mayonnaise Served on a grilled bun **265 B**

## CHEESE BURGER

**295 B**

## BACON & CHEESE BURGER

**325 B**

## STAR BURGER

Bacon cheeseburger on grilled parmesan bread, with lettuce, tomato, onion and thousand island dressing **330 B**



# SANDWICHES

**SERVED ON MULTIGRAIN BREAD WITH YOUR CHOICE OF GARDEN SALAD OR FRIES**

## TUNA SALAD SANDWICH

Tuna blended with onion, celery, mayo and egg. Served on grilled wheat bread with a side of lettuce and tomato **220 B**

## EGG SANDWICH

Hard boiled eggs blended with mayonnaise and onion on grilled multi grain bread **190 B**

## GRILLED HAM & CHEESE

An American classic served on grilled wheat bread with a side of lettuce, tomato, and onion **240 B**

## GRILLED CHEESE & TOMATO

Slices of tomato and melted cheddar on grilled wheat bread **210 B**





# Special Offers



## GRILLED SALMON FILET

With fresh avocado mango salsa, jasmine rice and garden veggies.

360 B

## CHICKEN & PASTA SALAD

Braised chilled chicken breast, rotini pasta, avocado, fresh tomato, red onion and fresh basil with apple cider vinaigrette.

295 B



## SPICY PRAWN STACK

Grilled prawns with chill, avocado, carrot and jasmine rice layered & served with wasabi mayonnaise and nori

295 B



## GRILLED TUNA FILET

Sashimi Grade tuna, grilled medium rare with wasabi mayonnaise, pan crisped potato & petite veggies.

360 B



## BBQ BABY BACK RIBS

Chef Charlie's award winning pork ribs W/Sweet & Spicy glaze, garlic herb mashed potatoes and fresh garden salad.

395 B

## CRISPY DUCK LEG

With a hint of indian spices , served with garlic & herb mashed potato and cranberry port sauce.

295 B



## SALMON & PRAWN DUET

Grilled salmon filet & prawns, with a mediterranean style fresh tomato, caper, basil salsa, brown jasmine rice & garden veggies.

460 B







# SPAGHETTI & PASTAS

## SPAGHETTI POMODORO

Spaghetti with fresh tomato, basil and garlic sauce

**230 B**



## SPAGHETTI BOLOGNESE

Classic Italian tomato sauce with chunks of beef and parmesan cheese.

**300 B**



## BLACK SPAGHETTI W/SEAFOOD

Sautéed Salmon, Prawn and Squid tossed with a light Olive Oil, Garlic & Sweet Pepper Jus. Topped with Parmesan Cheese.

**320 B**



## SPAGHETTI CARBONARA

Spaghetti with bacon, cream, black pepper, egg yolk and parmesan cheese.

**300 B**



## CHICKEN PARMESAN

Chicken breast breaded and grill topped with tomato sauce and 3 cheese on a bed of spaghetti  
Served with fresh salad

**350 B**



## SPAGHETTI PAD KEE MAO

Spaghetti with stir-fried with thai spicy sauce, basil, with seafood or chicken.

**295 B**



## FETTUCCHINI ALFREDO/SALMON

Noodles tossed with white wine, cream, butter, garlic and parmesan cheese and salmon fillet.

**320 B**





# SPECIAL DINNER



## **CHICKEN CORDONBLEU**

Chicken breast filled with ham and cheese. breaded and fried to a golden brown, Served with fries and salad.

**340 B**

## **GRILLED SEABASS MEDITERRANEAN**

Fresh fish with tomato, basil, capers, olive oil, served with fresh seasonal veggies and brown rice.

**400 B**

## **SAUTEED SEABASS FILET**

With white wine, butter and lemon sauce, served with mash potato and fresh vegetables

**410 B**



## **PORK LOIN CORDONBLEU**

Filled with ham and cheese, breaded and fried to golden brown. served with fries and salad

**360 B**



# SPECIAL INDIAN DISH

## **CHICKEN TIKKA MASALA**

Chicken, tomato, masala powder, spicy, Greek yogurt, indian herbs.

**270 B**

## **TANDOORI CHICKEN**

Rice, chicken with indian spicy herbs.

**240 B**







# THAI FOOD



## THAI SALAD (YUM)

### MOO KUM WAHN

BBQ pork lion with garlic coriander, chili, and fresh vegetables.

**220 B**



### YUM MAMUANG

Green mango & cashew spicy salad from shredded un-ripened mango, red onion, lime, chili and garlic sauce.

**180 B**

### SOM TUM

Un-ripened shredded papaya, cabbage, carrot and tomato, with lime, chili, and garlic jus

**150 B**



### LAAB

Thai (Isan) herbs spicy salad with red onion, spring onion and mint.

1. With Chicken or Pork **220 B**

2. With Seafood **250 B**

### YUM WHUN SEN

Thai spicy salad with herbs, glass noodle, tomato, spring onion and Celery.

1. With Chicken or Pork **220 B**

2. With Seafood **250 B**



## FISH CURRY & SOUP

### PLA NEUNG MA NAO

Whit seabass with 2 fillets steamed in lime sauce.

**480 B**



### CRISPY SALMON TOM YUM

Thai classic salmon herbal soup with garden vegetables with milk.

**295 B**



### PLA NEUNG KHING

Whit seabass with 2 fillets steamed with sliced ginger and shitake mushrooms.

**480 B**



### PLA TODD GRATIAM

Deep fried seabass with 2 fillets with garlic and pepper.

**480 B**





# THAI FOOD

## THAI CURRY & SOUP



### TOM YUM

Thai classic herbal soup with garden vegetables with milk or clear soup.

- 1. With Chicken or pork **240 B**
- 2. With seafood or Prawns **290 B**

### TOM KHA KAI / SEAFOOD

With coconut milk, lemongrass, lime leaves and veggies.

- 1. With Chicken or Pork **240 B**
- 2. With Seafood **290 B**



### KAENG KAEW WAAN

Chicken or Pork Thai green curry with market vegetables.

- 1. With Chicken or Pork **240 B**
- 2. With Seafood **290 B**

### KAENG MASSAMAN

Massaman Curry with Chicken, Potato, Onion, Peanuts and Coconut milk.

**240 B**



### KAENG JUID

Clear soup with glass noodles, egg tofu and fresh vegetables.

- 1. With Chicken or Pork **240 B**
- 2. With Vegetables **140 B**



### SUKI YAKI

Glass noodles with spicy borth and vegetables.

- 1. With Chicken or Pork **240 B**
- 2. With Seafood or Prawns **290 B**





# THAI FOOD

## STIR FRIED

### PAD THAI

Thai style fried noodles with peanut, tofu, and bean sprouts.

- 1. With Chicken or Pork **250 B**
- 2. With Seafood or Prawns **300 B**

### PAD PAK ROUAM

Colorful medley of stir fried fresh vegetables.

**160 B**

### KAI PAD MED MAMEUNG

Stir fried chicken with cashew and fresh vegetables.

**285 B**

### PAD KRA POW

Stir fried with basil leaf and green beans.

- 1. With Chicken or Pork **250 B**
- 2. With Seafood or Prawns **290 B**

### LAD NAA

Stir fried Wide rice noodle in a gravy style sauce with mushroom and vegetables.

- 1. With Chicken or Pork **250 B**
- 2. With Seafood or Prawns **290 B**

### KHAO PAD

Traditional wok fried brown rice with market vegetable and egg.

- 1. Veggies and Egg **130 B**
- 2. With Chicken or Pork **210 B**
- 3. With Seafood or Prawns **280 B**

### DRY SUKIYAKI

Stir fried vegetables, glass noodle and egg with Sukiyaki sauce.

- 1. With Chicken or pork **250 B**
- 2. With seafood or Prawns **300 B**

### PAD SEE YIOW

Wide rice noodle, vegetables stir fried with egg and kale.

- 1. With Chicken or Pork **250 B**
- 2. With Seafood or Prawns **300 B**





# DESSERT



## ICE CREAM

1. Cool refreshing mango sorbet made from local organic fruits.
2. Locally produced hazelnut, chocolate or vanilla.

**1 SCOOP 80 B**

**2 SCOOPS 150 B**



## CHOCOLATE BROWNIE WITH VANILA ICE CREAM

**210 B**

## CHOCOLATE FUDGE BROWNIE

**140 B**



## MANGO STICKY RICE

Sweet sticky rice, coconut milk, sesame with ripe mango.

**145 B**



## BUA LOI PUAH

Traditional Thai dessert, taro ball, pandan leaf with coconut Milk.

:No Egg **145 B**

:With Egg **155 B**



## FRIED BANANA

Banana fried to a golden brown, served with honey and chocolate dip.

**140 B**

## MANGO PANNA COTTA

Gelatin powder, mixed with vanilla extract milk with seasonal mango.

**140 B**



## CREME BRULEE

Egg yolks, vanilla bean, caster sugar, heavy whipping cream.

**150 B**





# SPARKLING FRUIT DRINK

## SPARKLING KISS

Mixed berry's, strawberry, mint, vanilla extract with sparkling soda.

145 B



## PASSIONATE FLOWER

Passion fruit, pea flower and lemon vanilla extract with sparkling soda.

125 B



## PEACHY KEEN

Peach, cinnamon, vanilla extract, rosemary with sparkling soda.

135 B



## SPARKLE HEATH

Turmeric, lemon, rosmarry, cinnamon with sparkling soda.

125 B



## MINTY MAGIC

Pomegranate, orange, mint, cinnamon with sparkling soda.

145 B



## SPARKLING MATCHA

Matcha green tea, mint and lemon with sparkling soda.

125 B



## ADD ON VODKA SHOT

Choose your flavor Sho 50 B.



Lemon Vodka Shot



Mint Vodka shot



Strawberry Vodka Shot

Price is subject to 10 %Service charge and 7% Vat



# SPARKLING FRUIT DRINK



## ORANGE COFFEE

Ice espresso with orange juice

120 B



## DALGONA MIDNIGHT DREAM

Espresso, instant coffee, charcoal, milk, brown sugar dalgona mixed.

120 B



## COCONUT JOE

Espresso, instant coffee, coconut milk, brown sugar dalgona mixed with cinnamon.

120 B



## DALGONA COFFEE

Espresso, instant coffee, milk, brown sugar dalgona mixed.

120 B



## MATCHA-MANGO

Green tea matcha, mango vanilla extract, milk.

120 B



## MELON COOLER

Fresh watermelon, cucumber with sparkling soda.

95 B



## APPLE-MINT SMILE

Fresh apple, cucumber and mint with sparkling soda.

95 B



## CITRUS SUPRISE

Fresh lemon, orange, mint and cinnamon with sparkling soda.

95 B



## KOALA CURE

Fresh cucumber, lemon, kiwi and mint with sparkling soda.

95 B



## THAI LEMON GRASS SPLASH

Lemon grass, pandan, and apple with sparkling soda.

95 B



# HEALTHY BAR JUICE & SMOOTHIES



## GINGER TEMARIND COOLER

Ginger, apple, tamarind, coconut.

220 B



## RADIANT SKIN

Tomato, kale, lime, mint.

195 B

## BUNNY LOVE

Carrot, apple, ginger, lime.

195 B



## SWEET GREENS

Apple, Kale, spinach, cucumber, parsley, mint, lime.

195 B



## GINGER GREENS

Ginger, apple, kale, spinach, cucumber, parsley, lime.

195 B



## MEAN GREENS

Broccoli, kale, spinach, cucumber, parsley, lime.

195 B



## THAI GREENS

Pak choy, kale, lemongrass, ginger, carrot, apple.

195B

## SODIUM INFUSION

Celery, Parsley, Apple.

195 B





# HEALTHY BAR JUICE & SMOOTHIE



## FRESH FRUIT JUICES

	THB
WHOLE COCONUT	120
CARROT	160
ORANGE	195
WATERMELON	150
LEMON	130
POMEGRANATE	195
APPLE	195
MANGO	195



## FRESH MIXED JUICES

### MIMOSAS

PINEAPPLE/ORANGE/POMEGRANATE.

THB

195

### RADIANT SKIN

TOMATO/KALE/LIME/MINT.

195

### WE GOT THE BEET

BEETROOT/CARROT/APPLE/GINGER/LIME. 195

### ORIENT ENZYME TRAIN

CARROT/APPLE/PINEAPPLE/LIME  
/GINGER/MINT.

195





# COOLERS & SMOOTHIES



## TROPICAL DREAM

220 B

Pineapple, Coconut, Banana.

## GINGER TAMARIND COOLER

220 B

Coconut water, fresh ginger, tamarin and apple juice, a good choice before meals, ginger and apple soo the digestion.

## THE ATMANJAI COOLER

220 B

Coconut water, fresh pineapple and fresh coriander leaf.

## COCO MAGIC SMOOTHIE

220 B

Coconut, Banana, Cocoa.

## BOUTENKO BLASTER SMOOTHIE

220 B

Leafy green, banana, mango, coconut.

# BOTTLED JUICES

<b>Orange</b>	<b>80 B</b>
<b>Pineapple</b>	<b>80 B</b>
<b>Mango</b>	<b>80 B</b>
<b>Apple</b>	<b>80 B</b>



# WATER AND SOFT DRINKS

<b>Soda water</b>	<b>40 B</b>
<b>Still water</b>	<b>40 B</b>
<b>Coca-Cola</b>	<b>50 B</b>
<b>Sprite</b>	<b>50 B</b>





## VIRGIN COCKTAILS

### C. LOVER

Orange, Honey, pineapple juice.

130 B

### WATERMELON PUNCH

Watermelon, pineapple, lime juice, honey.

130 B

### SHIRLEY TEMPLE

Lemon, lime, grenadine, pineapple.

130 B

### FRUIT PUNCH

Orange, lemon, grenadine, pineapple.

130 B

### VANILLA MILK SHAKE

140 B

### CHOCOLATE MILK SHAKE

140 B



## TRENDY COCKTAILS

### APEROL SPRITZ

Aperol and Prosecco.

300 B

### MIMOSA

Orange, vodka, honey and sparkling wine.

300 B

### WHITE WINE SPRITZER

White wine and club soda.

300 B

### RED SANGRIA

Red wine, fresh fruit, liqueur, orange juice.

300 B

### WHITE SANGRIA

White wine, fresh fruit, brandy & sprite.

300 B





# ALCOHOL FOR FUN

## COCKTAILS

### PINA COLADA

Rum, malibu, coconut milk pineapple juice. **230 B**

### MAI THAI

Rum, Tropical juice and grenadine. **230 B**

### SINGAPORE SLING

Cherry brandy, gin, lemon, grenadine, soda. **230 B**

### MARGARITA

Frozen or up, mango or lime. **230 B**

### PHUKET ISLAND ICE TEA

Flower juice, vodka, gin, rum, triple sec, lime. **230 B**

### BLOODY MARY

Vodka and tomato juice. **220 B**

### BLUE HAWAII

Dark rum, blue curacao, pineapple juice **220 B**



### SANGSOM

**100 B**

### REGENCY

**120 B**

## THAI WHISKEY

### :SANGSOM

Set 1 bottle with two mixers. **490 B**

### :REGENCY

Set 1 bottle with two mixers. **790 B**

## BEER

### SINGHA

**115 B**

### CHANG

**100 B**

### TIGER

**110 B**

### SAN MIGUEL LIGHT

**120 B**

### HEINEKEN

**120 B**





# SPIRITS

## Shots

THB

BACARDI RUM	160
CAPTAIN MORGAN RUM	160
JACK DANIEL'S	190
JOHNNY WALKER RED	160
JOHNNY WALKER BLACK	240
SOUTHERN COMFORT	150
ABSOLUT VODKA	160
SMIRNOFF VODKA	150
TEQUILA	150
GORDON'S GIN	160
BOMBAY GIN	170
MALIBU	160
BAILEY'S	190
KAHLUA	180
COINTREAU	190
JAGERMEISTER	180
GLENFIDDICH SINGLE MALT	250
RICARD	180







# WINE BY THE GLASS AND BOTTLE

## *Glass*

	THB
CHARDONNAY, RESERVADO, CHILE	210
DRY & FRUITY WHITE WINE/ AUS	160
CABERNETSAUVIGNON, RESERVADO, CHILE	210
DRY & FRUITY RED WINE/ FRANCE	160

## *White Wine*

SAUVIGNON BLANC, CHILANO, CHILE	990
CHARDONNAY, BLUE MOON, AUSTRALIA	1,150
SAUVIGNON BLANC, SENDERO, CHILE	1,090
CHARDONNAY, RESERVADO, CHILE	990
PINOT GRIGIO, VENTITERRE, ITALY	1,350
CHARDONNAY, LINDEMAN'S /AUS	1,250

## *Red Wine*

CABERNET SAUVIGNON, LINDEMAN'S /AUS	1,250
SHIRAZ, BLUE MOON, AUSTRALIA	1,150
MERLOT, CASILLERO, CHILE	1,650
CABERNETSAUVIGNON, RESERVADO, CHILE C	990
CABERNET, MERLOT, TWO OCEANS, SOUTH AFRICA	1,250

## *Roses*

BORDEAUX ROSE MICHEL LYNCH, FRANCE	1,390
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## *Sparkling*

PROSECCO BRUT, ZONIN, ITALY	1,390
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Price is subject to 10 %Service charge and 7% Vat