

Leaf

BAR & EATERY

SIGNATURE COCKTAILS



Bay Leaf Martini

460

*Haku vodka with bay leaf infusion,
La quintinye blanc vermouth,
pickled onion brine*

Notes: spirit-forward, savory, dry

Salvia Rosemarinus

440

*Kosapan botanical gin,
st.germain elderflower liqueur,
sous vide pear & rosemary, apple,
citrus, sauvignon blanc foam*

Notes: refreshing, sour, light



Pigeon Wings

360

*Suntory Sui Japanese craft gin
with butterfly pea infusion,
giffard de rose liqueur, lychee,
lemon, soda, basil*

Notes: aromatic, fragrant, sweet sour

Lost in Jalisco

390

*Se busca joven mescal,
jose cuervo especial silver tequila,
passionfruit, vanilla, pressed lime,
emulsifier, chili salt*

Notes: tropical, hint of spice, smooth



All prices are in Thai Baht and include the government tax and service charge.



BAR & EATERY

CLASSIC'S - SIP OF HISTORY

Introducing our handpicked selection of underappreciated cocktail classics, spanning from the late 1800s to the early 2000s. Reviving hidden gems that rival or surpass their more popular counterparts, our menu offers diverse options from vintage favorites to contemporary twists. Whether you prefer refreshing or spirit-forward libations, we cater to every taste preference, elevating your cocktail experience.

Hanky Panky Fizzy 450

Gin, sweet vermouth, Fernet, tamarind sauce, eggwhite, soda

Penicillin 490

Monkey Shoulder scotch whiskey, lemon, honey, ginger, Islay mist

Mint Julep

Bourbon whiskey, mint leaves, simple syrup, lime, Angostura bitters

Martinez 450

Gin, sweet vermouth, Luxardo Maraschino, Angostura bitters

South Side 420

Gin, mint leaves, simple syrup, lime

Painkiller 420

Matusalem solera 7-year rum, pineapple juice, orange juice, coconut cream, nutmeg dust

New York Sour 450

Jim beam bourbon, fresh lime juice, Angostura bitters, emulsifier, shiraz red wine float

Negroni 450

Suntory Sui Japanese craft gin, Campari, Cinzano 1757 vermouth rosso

Mai Tai Origin 420

Flor de cana 4-year rum, Flor de cana grand reserve 7 years, orange curacao, almond, lime, Angostura bitters

Moscow Mule 420

Short Story vodka, lime, honey-pressed ginger, fever-tree ginger beer

MOCKTAILS

Crazy Guava 280

Guava juice, orgeat syrup, lime juice, eggwhite

Spice Saparod 280

Pineapple juice, orange juice, agave syrup, tabasco, lime juice

Green Lung 280

Apple juice, butterfly pea, Japanese cucumber, elderflower

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JUNIPER & CO

With a wide array of premium gins available, choosing the perfect one can be a delightful challenge. We've crafted six pairings for Gin & Tonic enthusiasts. Our expert bartenders are available to guide you through our selection.

Goa I West India 620

Stranger & sons gin, fever-tree Indian tonic

Garnish: lemon zest & peppercorns

Cognac Region I France 650

Gvine nouaison gin, fever-tree mediterranean tonic

Garnish: green grapes & jasmine flower

Hoi An I Vietnam 580

Lady trieu hoi an gin, fever- tree light Indian tonic, the bitter truth orange bitters

Garnish: dehydrated orange & basil

Ayrshire I Scotland 720

Hendricks gin, apple, fever-tree elderflower tonic

Garnish: cucumber & rose

Nonthaburi I Thailand 680

Kosapan botanical gin, lemongrass, kaffir lime leaf, lemon, fever-tree soda water

Garnish: lemongrass & kaffir lime leaf

Osaka I Japan 540

Roku gin, sakura cherry blossom, yuzu, saline solution, fever-tree grapefruit soda

Garnish: sakura flower

FEVER TREE

Premium Indian Tonic 140

Mexican bitter orange, citrus taste & aroma

Mediterranean Tonic 140

Flavors of rosemary & lemon thyme

Pink Grapefruit Soda 140

Fresh grapefruit, with soft pink grapefruit floral notes

Soda Water 140

Delicate aroma that enhance the finest spirits

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SPIRIT MENU

Vodka

	Glass	Bottle
Grey Goose Vodka	460	6,800
Suntory Haku Vodka	450	4,500
Ketel One Vodka	350	3,800
Belvedere Vodka	460	6,000

Gin

	Glass	Bottle
Suntory Roku Japanese	420	4,750
Hendrick's	550	7,050
Iron Balls Gin	400	5,150
Stranger & Sons Gin	420	5,500
Lady Trieu Contemporary	410	5,100
Lady Trieu Dalat Flowerbomb	440	5,500
Lady Trieu Hoi An Spice Road	440	5,500
Lady Trieu Mekong Delta	440	5,500
Lady Trieu Sapa Citrus Tea	440	5,500
Monkey 47	650	7,800
Saneha Gin	340	4,350
Tanqueray No.10	480	6,200
Kosapan Ori-Gin	360	4,600
Kosapan Cacao	360	4,600

Rum

	Glass	Bottle
Flor De Cana 12 Years	450	5,700
Flor De Cana 18 Years	680	8,400
Flor De Cana Ultra Coco	380	4,000
Matusalem Solera 7 Years Rum	360	3,800
Mount Gay Rum XO	750	10,500
Plantation Stiggins Fancy Pineapple	460	5,500
Plantation XO 20th Anniversary	690	9,500
Kosapan Sugarcane	320	3,800

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SPIRIT MENU

Tequila / Mezcal	Glass	Bottle
1800 Tequila Blanco Reserva	520	6,800
400 Conejos Joven Mezcal	550	7,800
Jose Cuervo Especial Reposado Limited Edition	300	3,200
1800 Anejo Tequila Reserva	690	8,800
Whisky - Bourbon	Glass	Bottle
Makers Mark	450	5,800
Mitcher's Kentucky Straight Bourbon	610	7,700
Jack Daniel's No.7	380	4,800
Bulleit Bourbon	420	4,800
Whisky - Rye	Glass	Bottle
Mitcher's Kentucky Straight Rye	610	7,750
Bulleit Rye	490	6,400
Whisky - Single Malt	Glass	Bottle
Arran Lochranza Reserve Malt	460	5,900
Arran Malt Sherry Cask Finish	640	8,000
The Macallan 12 Years Double Cask	960	11,800
Glenmorangie 10 Years	510	6,500
Whisky - Scotch	Glass	Bottle
Monkey Shoulder	450	5,800
Johnnie Walker Black Label	380	4,800
Johnnie Walker Gold Label Reserve	490	6,600
The Famous Grouse Smoky Black Scotch	350	
Whisky - Irish	Glass	Bottle
Bushmills Black Bush	450	5,800
Jameson	320	3,800
Whisky - Japanese	Glass	Bottle
Suntory Kakubin	350	4,500
Kyoto Aka Obi	-	5,300
Hibiki Japanese Harmony	1,200	12,000
Brandy / Cognac / Liqueur	Glass	Bottle
H by Hine VSOP	520	6,500
Calvados Fine	300	3,200
Vecchia Romagna Classica	300	3,200

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BUBBLY AFTERNOON! Champagne & Sparkling Wine

Château De Bligny, Blanc de Blancs, Brut <i>Champagne, Côte des Bars, France</i>	7,800
Billecart Salmon, Brut Rosé <i>Champagne, Mareuil-sur-Aÿ, France</i>	9,500
Pfaff, Crémant d’Alsace, Blanc de Blancs, Brut <i>Crément, Alsace, France</i>	2,800
Leonor de Carrera, DO Cava, Brut <i>Cava, Penedès, Spain</i>	450 3,100

WHITE WINE

Ulrich Langguth <i>2021, Riesling, Mosel, Germany</i> <i>Light, fruity and slightly sweet</i>	420 2,600
Michel Lynch, Sauvignon Blanc <i>2022, Bordeaux, France</i> <i>A balance of opulence and freshness</i>	460 2,900

RED WINE

Torbreck Woodcutter, Shiraz <i>2021, South Australia, Australia</i> <i>Spice bazaar with complexity and texture</i>	480 3,100
Claus Preisinger, Zweigelt <i>2021, Burgenland, Austria</i> <i>A basket of red cherries and crunch</i>	520 3,500

ROSÉ WINE

Château Paradis “Essentiel” <i>2022, Provence, France</i> <i>Sip sip hooray. It’s Rosé day</i>	420 2,500
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CRAFT BEER (bottle)

Chattri IPA, Thailand <i>Thailand, Indian Pale Ale, BU: 55 ABV.: 5.2%</i>	290
Chalawan IPA, Thailand <i>Thailand, Pale Ale, BU: 45 ABV.: 4.7%</i>	290
Raven IPA <i>Thailand, Strong Indian Pale Ale, ABV.: 6%</i>	320

DRAFT BEER

Bussaba Ex-Weisse, Thailand	25 cl	50 cl
<i>Thailand, White beer, IBU: 15 ABV.: 4.7%</i>	190	340

BEER (bottle)

Chang	180
Heineken	180
Tiger	180
Singha	180
Corona Extra	240
Heineken 0.0 (Alcohol Free)	150

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TEA SELECTION BY MONSOON

Tea selection classified by flavor strength level

Siam Herbal Blend <i>Dried lemongrass, chamomile, bael, rose</i>	120
Herbal Detox <i>Dried pandan, lotus, jiaogulan, safflower</i>	120
Siam Blend White <i>White tea, lemongrass, chili, kaffir lime, galangal, ginger</i>	140
Mango Sticky Rice Green <i>Green tea, mango and coconut flavor, dried pandan</i>	120
Monsoon Blend Green <i>Green tea, peach flavour, dried ginger, rose flower</i>	120
Green Mint <i>Green tea, peppermint flavor</i>	120
Thai Earl Grey <i>Black tea, kaffir lime flavor</i>	120
Monsoon Blend Black <i>Black tea, peach flavor, dried ginger, rose flower</i>	120

FLOWER TEA by Char

White Chrysanthemum Tea <i>White chrysanthemum flower is a natural cold remedy herb used in all South East Asia. Which can excellently help treat headache, improve lung and eyesight better</i>	160
Lotus Tea <i>Lotus tea is a Taiwanese species that is well known for its flavor, beauty and soft smell. Moreover, lotus is a natural cold remedy herb that can help healing mouth ulcer very well</i>	160
Water Lily Tea <i>Water lily tea is a Thai species with its extra big purple coming from a 100% organic garden. With delicate flower aromas and botanical flavors</i>	220
Rose Tea <i>This savory and beautiful smell of rose, will indulge and relax you. Despite how many times you change the water, the beautiful smell of this rose will remain the same</i>	180

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COFFEE

Espresso	100
Doppio	120
Espresso Macchiato	120
Americano	120
Café Latte	120
Cappuccino	120
Mocha	140

ICED DRINK

Iced Latte	140
Iced Americano	120
Iced Mocha	160
Iced Chocolate Tornado	180

WATER

Evian Still or Sparkling	750 ml	260
Evian Still or Sparkling	330 ml	180
Perrier	330 ml	200

SMOOTHIE

Mango Retreat	280
Sunrise Vitality	280
Berry Bliss	280
Green Recharge	280

FRESH JUICE

Fresh Orange Juice	140
Watermelon & Mint	140
Pineapple & Ginger	140
Young Coconut	180

SOFT DRINK

Pepsi, Pepsi Max, Ginger Ale, Seven Up	100
Red Bull Can	160

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FOOD MENU

Chicken Satay <i>Grilled marinated chicken satay, served with Thai cucumber salad and peanut sauce</i>	280
Fried Turmeric Squid <i>Deep-fried marinated squid, homemade Sriracha mayonnaise</i>	320
Crispy Shrimp Cereal <i>Deep-fried shrimp, chili salted cereal</i>	320
Crispy Rice Tuna Tartare <i>Tuna tartare, deep-fried Japanese rice, spicy mayonnaise</i>	350
Tuna Taco <i>Raw tuna ahi poke, fresh avocado, kimchi, salted seaweed</i>	350
Asian Salmon Surprise <i>Yuzu and miso-marinated salmon confit, avocado and papaya salad</i>	350
Pork Arancini <i>Fried "Esan" style rice ball, fermented pork sausage, herbs</i>	250
Fish and Chip Stick <i>Marinated sea bass, Vietnamese rice paper, spicy seafood mayonnaise</i>	280
Crispy Veggie Gyoza  <i>Pan-seared vegetable gyoza, chili hoisin sauce</i>	250
Crispy Rice Popcorn and Tofu  <i>Deep-fried Japanese rice, marinated tofu</i>	240



Vegetarian

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