

GIN CORNER

Classic Bathtub G&T	8.25
Gin & Mediterranean Tonic & orange wedge	
Bulldog G&T	8.25
Gin and Mediterranean Tonic and garnished with a slice of apple	
Martin Miller's Reformed Gin	8.25
Gin, Elderflower Tonic, flat leaf coriander and organic juniper berries	
Martin Miller's 1915 G&T	8.25
Gin, squeeze of lemon, dash of angostura bitter, Fever Tree Tonic garnished with lemon slice	
Opihr Oriental G&T	8.25
Gin and ginger, topped with fever tree tonic and loads of ice	
Opihr G&T	8.25
Gin, Fever Tree Tonic, garnished with orange wedge	
Portobello Road G&T	8.25
Gin, Mediterranean Tonic, lime wedge and organic juniper berries	
Hendrick's 1886 G&T	8.25
Gin & Fever Tree Tonic with slices of cucumber	
Pink Gin G&T	8.25
Rose Lemonade, Elderflower Tonic and lemonade	

BEER

Tiger Draught 2/3 pint	5.95
Singha 5% (Thai) 330ml	4.75
Leo 5% (Thai) 330ml	4.75
Chang Beer 5% (Thai) 330ml	4.75
Meantime London Pale Ale 4.3% 330ml	4.95
Nanny State Low Alcohol 0.5% 330ml	4.95
Brewdog Punk IPA 5.6% 330ml	4.95
Brewdog Vagabond Pale Ale (Gluten free) 4.5% 330ml	4.95
Kombucha Smoke House (Alcohol Free) 330ml	4.95

SPIRITS

Vodka	6.25 25ml / 7.75 50ml
Gin	6.25 25ml / 7.75 50ml
Rum	6.25 25ml / 7.75 50ml

SPIRITS

Mekhong 35% (Thai Whiskey) ABV	
On the rocks	4.50 25ml / 6.50 50ml
With Coke or Soda	5.50 / 6.50
Sang Som 40% (Thai Rum) ABV	
On the rocks	4.50 25ml / 6.50 50ml
With Coke or Soda	5.50 / 6.50
Thai Brandy Regency 38% ABV	
On the rocks	5.25 25ml / 6.95 50ml
With Coke or Soda	6.50 / 7.50
Cognac	
Courvoisier VS	4.25 25ml / 5.95 50ml
Remy Martin VSOP	4.95 25ml / 6.95 50ml
Liqueurs – Di Saronno, Cointreau	4.25 25ml / 5.95 50ml
Bailey, Malibu, Sambuca, Tequila golden, Patron xo cafe	

SOFT DRINKS

Coke / Sprite / Diet Coke	2.50
Rose Lemonade	3.95
Ginger beer	3.95
Still / Sparkling Water 330ml	2.25
Fruit Juice	2.50
Apple, Orange and Mango	
Thai Iced Coffee Classic	3.25
Thai Iced Tea with milk or Lime	3.25
Coconut water	3.50

HOT DRINKS

Tea	2.25
Fresh Mint Tea, Green Tea, Jasmine Tea,	
Cappuccino	3.75
Coffee	3.25
Espresso	3.25
Ginger Honey Tea	2.50
Lemongrass Pandan Tea	2.50
Thai Herbal Tea	2.50
Honey Lime Tea	2.50

SPARKLING WINES

Prosecco **Bottle 24.95 / 7.95 20cl**

Soft, round, delicate mousse leads to yellow apple, quince and stone fruit notes, creamy acidity and citrus.

CHAMPAGNE

Champagne Palmer Brut, France **Bottle 56.95**

A rich, aromatic palate of white fruits, pears, baked apples and apricots, with subtle notes of honey, hazelnuts, dried currants and brioche. The finish is long, harmonious and structured, with a beautiful freshness.

WHITE WINES

Siam Niyom House Wine **Bottle 21.00 / Glass 5.75 175ml**

A blend of Sauvignon, Granache, Ugni Blanc, it reveals an elegant, aromatic nose with typical notes of dried herbs, white flowers with a touch of lemon. The palate is bright with a fresh citrusy bite.

Colombard Monsoon Valley, Thailand **Bottle 22.25**

Lifted nose of well ripened gooseberry, green apple, passion fruit and a touch of Sauvignon Blanc's character. Sweet fruit and punchy flavors within a tight, ripe acidic backbone giving length and a velvety dry finish. Especially good with: prawns vegetable stir fried, chu chee fish, green curry, ginger chicken, yellow curry and seafood dishes.

Sauvignon Blanc, France **Bottle 26.50**

The duo Sauvignon blanc and Gros-Manseng displays intense notes of exotic and citrus fruits, with a streak of minerality and freshness. To prefer with delicate dishes, but can easily par with entire meals.

Pinot Grigio, Italy **Bottle 22.95**

The bouquet is unmistakable and immediate, with an intense impression of acacia flowers. The palate is dry, well balanced and persistent. Pairs well with an array of entrées and fish dishes; shines with green curry.

Chardonnay, Spain **Bottle 24.95**

Clean and bright, the nose is very expressive, with intense white fruit, citrus, and tropical aromas. Subtle mineral background also appear. Try with grilled fish and rich white meat dishes.

Verdejo & Sauvignon Blanc, Spain *Organic & Vegan* **Bottle 23.95**

A dry, aromatic and full-flavoured, fresh and lively white wine with crisp apple and ripe pineapple characteristics. Refreshing and easy-drinking citrus fruit forward, ideal for aperitifs, salads, spicy chicken dishes.

Riesling, Germany **Bottle 24.25**

Grapefruit and lemons, with some pear and melon, too. Has lovely weight and just a hint of sweetness. Delicate but with plenty of flavour.

Petite Chablis, France **Bottle 39.25**

Very pretty pale golden yellow in colour with light greenish glints. Bright, luminous and limpid. The finish is pleasant leaving the mouth tingling with an airy freshness.

ROSÉ WINES

Siam Niyom House Wine **Bottle 21.00 / Glass 5.75 175ml**

This rosé is a blend of Cinsault, Syrah and Grenache. A juicy upfront rose full of ripe fruit, ideal as an aperitif. Best enjoyed chilled, it's a great match for most our dishes, starters to main.

Pinot Noir, Rosé, France *Organic & Vegan* **Bottle 23.95**

Delicate bouquet of fresh strawberries and rose petals float from the glass with an elegant and refreshing palate. Slightly firmer than your usual rosé, pairs well with robust fish and meat courses as a result.

Shiraz Monsoon Valley, Thailand **Bottle 22.25**

Pink color with light orange rim, the nose has a delicate red berry fruit structure. The palate is floral with hints of mango fruit, well balanced with good acidity. Especially good with: Thai starters, spring roll, fish cakes, Tom Yam Goong, seafood dishes, Pad Thai and fried chicken.

RED WINES

Siam Niyom House Wine **Bottle 21.00 / Glass 5.75 175ml**

A 100% tempranillo with expressive nose of plum, dark and red berries with meaty hints, the palate is juicy and fresh with lots of ripe, sweet fruit.

Shiraz Monsoon Valley, Thailand **Bottle 22.25**

Our Shiraz is a dark ruby red along with violet hue which expresses classic varietal characters of dark plum, cherries, toffee and spices. Especially good with: Kaeng Massaman beef and Panang curry.

Malbec, Argentina **Bottle 26.50**

Ruby red color, unoaked. Clean nose filled with red fruit notes and light violet aromas. On the palate raspberry and red cherry smoothly present with a pleasant minerality. Salads and meat dishes go best with it.

Merlot, France **Bottle 25.95**

A juicy and rich red, with medium tannins for an improved mouth feel. Fuller and earthier flavours will match well, try it with chargrilled marinated beef (Cha-Poo).

Pinot Noir, Australia **Bottle 26.95**

This Pinot Noir is full of ripe and juicy red berry flavours and soft, smooth tannins. With its earthy tones, it won't be afraid of red curry and intense flavoured dishes.

Tempranillo & Syrah, Spain *Organic & Vegan* **Bottle 23.95**

A succulent, light-medium bodied juicy red with supple ripe strawberry and blackcurrant fruit, and a warming spicy finish.

Montepulciano, Italy **Bottle 28.50**

Dark ruby red and unfolds its multi-layered bouquet, which appears oriental. The aromas of dark fruits, cinnamon and a hint of spicy notes combine.

Carmenère, Chile **Bottle 31.50**

Deep ruby red with violet hues. The nose features attractive aromatic complexity with notes of dried herbs, sweet spices and ripe blackberry. Medium-bodied and juicy, this wine exhibits gentle tannin and delicious ripe black fruit like plum and blackberry, all wrapped in a spicy note of nutmeg and a light hint of oak.