

AFTERNOON TEA

Served Daily from 3pm to 5pm

As the day winds down, enjoy our English-Style afternoon Tea

at THB 750++/set,

accompanied with a cup of tea or coffee.

One piece of Melon Parma ham, Tomatoes bruschetta,
Scone with honey, cream and jam, Mixed fruit tart, cake
and two pieces of sandwich.



Sandwiches, pastries and snacks, whilst overlooking the 5 Islands

SNACKS

Cookie platter: Choc chip, cornflakes peanut butter and oats cookies: 6 pieces	240
Freshly baked scones (chef's grandmother's recipe) with Chantilly cream jam and honey: 3 pieces	250
Brioche and Nutella: 2 mini House made brioche served with Nutella	200
Ripe mango and sticky rice with young coconut	350
Spiced pumpkin & chocolate muffin <i>Chef Dean Brettschneider</i> 	180
Macarons with chocolate, pistachio and coffee cream 3 pieces	90

SANDWICHES

Cold chicken breast and pesto with grilled vegetables on Italian bread	300
Paris ham and Emmental cheese with mixed salad and side of Dijon mustard on white bread	300
Smoked salmon and herb crème fraiche on walnut and pecan bread	300
Tuna and curried egg mayonnaise with cherry tomatoes on spinach and parmesan bread	300
French fries tomato ketchup and mayonnaise	180

CAKES AND TARTS

Coconut cake	150
Pistachio cake	190
Banana cake	170
Smoked salmon and fennel savoury tart <i>Chef Dean Brettschneider</i> 	220
Mixed Nuts tart	210
Lemon meringue pie	210
Apple tart	210
Cheesecake with peanut crumb	240

THE COFFEE SHOP

One sip at a time with the best quality coffee.

Espresso	130
Double Espresso	200
Ristretto	130
Cappuccino	150
Latte	150
Mocha	140
Americano	130
Ice Coffee	150
Macchiato	140

DECAF

Decaf Coffee	130
Decaf Cappuccino	150
Decaf Latte	150
Decaf Espresso	130
Decaf Mocha	140
Hot Chocolate	150

LIQUOR COFFEE

Americano Coffee	250
Baileys Coffee	250
Irish Coffee	250



Serene
LOBBY CAFE



TWG Tea's collection, the largest tea list in the world, numbers well over 800 different single estate harvest and exclusive tea blends

from all of the 36 tea producing countries. TWG Tea is always of the very highest quality and control the quality and freshness of the harvests.

ENGLISH BREAKFAST TEA	170
This classic was originally blended as an accompaniment the traditional English breakfast. Very strong and full-bodied with light floral undertones.	
ENGLISH EARL GREY TEA	170
The legendary grand classic, this fragrant black tea is richly infused with the finest TWG bergamot.	
JASMINE QUEEN TEA	170
Intoxicating TWG jasmine flowers enhance the sparkling elegance of this delicately fashioned green tea.	
MOROCCAN MINT TEA	170
A great favorite, this fine TWG Green Tea is perfectly blended with suave and strong Sahara mint. A timeless classic.	
SILVER MOON TEA	170
TWG blend of green teas accented with a grand berry and vanilla bouquet. Suave, with just a hint of spice. A tea for that special moment.	
ALFONSO TEA	170
A magnificent alliance of black tea and rare mango with a secret combination of TWG fruits and flowers that is fragrant and comforting.	
SENCHE GREEN TEA	170
This fine TWG Green Tea boasts a subtle yet invigorating taste , and is ideal during or after a meal , as it is rich in Vitamin C and contains little theine.	

CLASSIC COCKTAIL

OLD-FASHIONED 280

This is the original “cock-tail” When the word cocktail was invented in 1806, it was used to specifically describe this drink. The original recipe did not contain the modern addition of muddled orange and cherry.

BLOODY MARY 280

This famous cocktail was popularized when it was brought to America from Harry's New York Bar in 1920s Paris

COSMOPOLITAN 280

Toby Cecchini in New York City created the modern version of the Cosmopolitan, popularized world-wide by the television show Sex and the City.

LONG ISLAND 350

One popular story makes the claim that this cocktail was first served in the late 1970s at the Oak Beach Inn in Babylon, Long Island, New York by a bartender nicknamed Rosebud. Another recently surfaced story says that the Long Island Iced Tea was actually invented in Tennessee in order to disguise the consumption of alcohol during American Prohibition.

METROPOLITAN 260

This is the classic metropolitan recipe, although an entirely different modern recipe exists which a cosmopolitan is made with currant vodka instead of citrus vodka.

SINGAPORE SLING 280

Many recipes for this cocktail exist today, as the Long Bar at the Raffles Hotel in Singapore has admitted to losing the recipe of the drink's creator Ngiam Tong Boon.

MAI-TAI 280

There are so many different “secret” recipes to this drink, that it is nearly impossible to be sure which was the original. However, it is usually believed that the recipe created by Victor Bergeron in 1944 for Trader Vic's restaurant was the first one. Whether it was or not, it certainly is one of the most popular ways to make this cocktail.

DAIQUIRI 260

It is believed that the daiquiri was invented by an American named Jennings Cox living in Daiquiri, Cuba. It is also said to be a common favorite of writer and avid drinker Ernest Hemingway. Available frozen price.

CLASSIC COCKTAIL

- CAIPIROSKA** 280
It is a popular cocktail in Brazil, Paraguay, Uruguay and Argentina. It is also sometimes known as **Caipivodka** and **Caipirodka**. It has grown in popularity in recent years as access to international vodkas continues to diversify in South America.
- GRASSHOPPER** 280
The drink reputedly originated at Tujague's, a landmark bar in the French Quarter of New Orleans, Louisiana, and gained popularity during the 1950s and 1960s throughout the American South. A **grasshopper** is a sweet, mint-flavored, after-dinner drink.
- PINACOLADA** 280
The earliest known story states that in the 19th century, Puerto Rican pirate Roberto Cofresí, to boost his crew's morale, gave them a beverage or cocktail that contained coconut, pineapple and white rum. This was what would be later known as the famous piña colada. The Pina Colada is a sweet, rum-based cocktail made with rum, cream of coconut, and pineapple juice, usually served either blended or shaken with ice.
- TOM COLLINS** 280
A drink known as a John Collins has existed since the 1860s at the very least and is believed to have originated with a head waiter of that name who worked at Limmer's Old House in Conduit Street in Mayfair, which was a popular London hotel and coffee house around 1790–1817.
- WHISKEY SOUR** 300
The oldest historical mention of a whisky sour prepared in the world comes from a newspaper published in Wisconsin in 1870. In 1962, the Universidad del Cuyo published a story which cited a Peruvian newspaper called *El Comercio de Iquique* as indicating that Elliott Stubb created the "whisky sour" in 1872. *El Comercio de Iquique* was published by Modesto Molina between 1874 and 1879.
- TEQUILA SUNRISE** 280
The modern drink originates from California in the early 1970s, after an earlier one created in the 1930s in Arizona. The cocktail is named for its appearance when served, with gradations of color resembling a sunrise.
- SEX ON THE BEACH** 280
There are several stories but we like this one: The earliest known invention of the cocktail and name dates back to 1987 in Florida, USA. A distributor had just begun to sell a new product, peach schnapps, in the autumn. A young bartender named Ted, working at Confetti's Bar, mixed up a peach schnapps, vodka, orange juice and grenadine cocktail. When Ted began to sell the drink, he was asked what it was called. On the spot, Ted thought what the main reason was that people came to Florida for their Spring break – it was The Beach and Sex. "Sex on the Beach!" he replied

CHAMPAGNE BASED COCKTAILS

BELINI 990

Also known as the Classic Champagne Cocktail, this drink first originated in 1899 as the winner of a New York cocktail competition.

MARTINI 280

Many cocktails in a stemmed glass are called “martinis”, but the true martini is a classic made with gin and dry vermouth.

MARTINI, DIRTY 280

This is a martini cocktail made cloudy (“dirty”) with olives and olive brine.

MARTINI, PERFECT 280

The original martini cocktail was made with sweet vermouth. The term “perfect” refers to a cocktail made with half sweet and half dry vermouth.

MARTINI ESPRESSO 280

This is a dry version of an espresso martini. It can easily be made sweeter to a guest’s preference.

MARTINI FRENCH 280

The combination of pineapple juice and Chambord, a deep red black raspberry liqueur from France dating back to the reign of Louis XIV, makes this a very popular “Martini” cocktail.

GIBSON 28

A variation on the Martini, the Gibson utilizes a cocktail onion as a garnish to replace the olives or twist. One story about the history of this cocktail describes how a Mr Gibson, to give the impression he was drinking with his clients while remaining sober, would have the bartender fill up a martini glass with cold water and place a pickled onion in it to distinguish it from the rest. Supposedly, someone ordered a martini with an onion as well and soon all of his clients had pickled onions as garnishes and Mr Gibson was no longer able to separate his non-alcoholic version from the others.

ALCOHOLIC COCKTAILS	220
VIRGIN MOJITO Fresh Mint, Green Limes and soda water	
VIRGIN DAIQUIRI Your choice of fruit blended with Lime Juice	
SUNSET COOLER Cranberry, Orange and Lemon Juice served over crushed ice topped with Ginger Ale	
BLISS Watermelon and Mint blended with ice	
MIX YOUR OWN	220
With your choice of: Apple, Banana, Carrot, Papaya, Pineapple, Pomelo, Orange and Watermelon Juice	
APERITIF	Shot
Martini Dry	220
Martini Rosso, Bianco	220
Campari	240
Ricard	220
Pimm's No. 1	240
SPIRITS	
GIN	Shot
Tanqueray	260
Beefeater	240
Bombay Sapphire	260
Gordon	240
RUM	Shot
Pyrate X.O.	320
Captain Morgan	240
Havana Club	240
Bacardi Light	240
TEQUILA	Shot
Sierra Silver,Gold	220
Jose Cuervo silver	220
Patron Silver	420

Prices are in Thai Baht and subject to 10%service charge and applicable Government Tax.

VODKA	Shot
Grey Goose, Orange	320
Ketel one	320
Stolichnaya	220
Absolut, Vanilla, Citron, Mandarin, Raspberry, Peach	240
Smirnoff	220
Skyy	220
 SCOTCH WHISKY	 Shot
Chivas Regal 12 Years	280
Johnnie Walker Red label	220
Johnnie Walker Black label	280
Ballentine's Finest	200
J&B Rare	240
 SUNGLE MALT WHISKY	 Shot
Glenfiddich 12 Years	320
Glenlivet 12 years	420
Glenmorangie 10 years	320
 BOURBON/CANADIAN/IRISH	 Shot
Jim Beam	220
Jack Daniel	250
Canadian Club	220
John Jameson	240
 THAI SPIRIT	 Shot
Sang Som	160
 BEER	
Heineken	200
Singha	180
Chang	180
Tiger	180
Corona Extra	280
San Miguel Light	180
Asahi	180

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SOFT DRINK

Soda	110
Sprite	110
Tonic	110
Ginger Ale	110
Coca Cola	110
Coke light	110
Fanta Orange	110

MINERAL WATER

STILL

Evian 33cl	170
Evian 75cl	260
San Benedetto 33cl	190
San Benedetto 75cl	270
Local Water "Minéré" 50cl	90

SPARKLING

Perrier 33cl	150
Perrier 75cl	260
San Pelligrino 33cl	180
San Pelligrino 75cl	260
San Benedetto 33cl	200
San Benedetto 75cl	260
Badoit 33cl	150
Badoit 75cl	260

ENERGIZER

Gatorade	120
Red Bull	120

JUICE

Orange Juice, Pineapple Juice, Apple Juice, Guava Juice	120
Mango Juice, Tomato Juice, Lychee Juice	
Cranberry Juice	190
Milk Shake	140
Smoothies	150

Our IHG Culinary Ambassador programme was created through a partnership with IHG,
and a panel of celebrity chefs. 

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