



Glare /gler/

noun.

- strong and dazzling light.





APPETIZERS



Egg Shot

120.-

อาทิติย์อัสดง

Uni in a shot glass drop with ponzu sauce.



APPETIZERS



02 Chili and Garlic Pork 220.-
คอหมูย่างพริกเกลือ
Stir-fried pork neck with chili and garlic.

03 Fried Argentina Beef Tongue 320.-
(ลิ้นวัวทอด) อาเจนตินา
Fried beef tongue served with Thai north-eastern dipping sauce.

04 Chili and Garlic Crispy Pork Belly 420.-
หมูกรอบคั่วพริกเกลือ
Stir-fried pork belly with chili and garlic.

05 Garlic and Pepper River Prawns 290.-
กุ้งกระเทียม
Crispy fried prawns with garlic and pepper.

06 Thai Soured Pork Ribs 320.-
แฮมมกระดุกหมู
Pork ribs fermented with rice, salt and garlic.

APPETIZERS



07 Crispy Grilled Pork Neck

คอหมูย่างทอด

Deep fried grilled pork neck.

250.-

08 Karaage Chicken

ไก่คาราเกะ

Deep fried chicken served with lemon mayo sauce.

250.-

09 Korean Fried Chicken

ซิกเก็นโอบี

Deep fried Chicken with Gochujang.

280.-

10 Grilled Australian Angus Thai Style 520.-

เนื้อออสเตรเลียย่าง แจ่ว

Grilled Australian Angus striploin with jaew sauce.

11 Sun-dried Thai-Wagyu Beef 310.-

เนื้อไทยวากิวแดดเดียว

Grilled pork with chilli sauce

APPETIZERS

12 Chicken Satay & Fresh Spring Rolls

สะเต๊ะแอนด์โรล

Grilled chicken satay matched with fresh Vietnamese Spring Roll.

280.-



13 Ebi Furai

กุ้งทอดซอสาซาบิ

Fried shrimp coated with panko bread crumbs fried till golden brown.

280.-



14 Parma Moz

พาเมซาน

Original parma ham and mozzarella Italian piadina.

380.-



APPETIZERS



15 Laab Moo Tod
ลาบหมูทอด
Fried spicy pork ball salad

240.-

16 Vietnamese Pork sausage
หมูยอทอด
Grilled white pork sausage served with seasonal vegetables.

220.-

17 Grilled River Prawns
กุ้งแม่น้ำเผา
Grilled River Prawns with Seafood sauce.

380.-

18 Fish Sauce Crispy Chicken
ปีกไก่ทอดน้ำปลา
Crispy fried chicken wing with Fish sauce.

220.-

APPETIZERS



19 Fried Mushroom with Papaya Salad Sauce 220.-
เห็ดทอดซอสส้มตำ
Crispy mushroom served with spicy papaya salad sauce.



20 Spicy grilled pork salad 240.-
หมูตากครก
Grilled pork neck with fresh herbs and tangy lime juice.



21 Thai Spicy Pork Sausage Salad 240.-
ยำหมูยอ
Thai white pork sausage salad.

APPETIZERS



22 Shrimp in Blanket

310.-

กุ้งห่มผ้า

Stuffed whole shrimp with ground shrimp wrapped with spring roll sheet and fried till crispy served with three flavors sauce.

24 Crab Spring Stick

195.-

ขลุ่ยปู

Deep fried spring roll carb, bread crumbs and spring onions.

23 Crispy Duck Spring Rolls

270.-

เป็ดขี้ผึ้ง

Deep fried spring roll wrappers light and homemade roast duck with green onions and cashew nut.

25 Crispy Shrimp Pancake

280.-

กุ้งกระเบื้อง

Crispy spring roll stuffed with prawns and pork.

APPETIZERS

- 26 Curly Fries 210.-**
เฟรนช์ฟรายเกลียว
Fried potato served with ketchup
and mayonnaise.

- 27 French Fries 210.-**
เฟรนช์ฟราย
Fried potato served with
ketchup and mayonnaise.



- 28 Goong Glai Fon 280.-**
กุ้งไก่ฟน
Deep fried prawn cake wrapped
on lemongrass stick.



- 29 Crispy Calamari 260.-**
หมึกทอดซอส์เค็ม
Deep fried squid ring.

APPETIZERS

30 Tuna Yukke

ทูน่า ยุกเก้

Tuna tartare combined with spring onion, avocado, onion and kaffir lime leaves.

420.-



31 Blue Mussels with Chili Paste

หอยแมลงภู่ผัดพริกเผา

Stir-fried blue mussels with chili paste.

320.-



32 Beef Carpaccio

คาร์ปaccio เนื้อ

Sliced raw meat drizzled with lemon and olive oil.

340.-



APPETIZERS

33 **Beef Tataki** 560.-

ทากิเนื้อ

Japanese Beef served with
spiced up ponzu sauce.







YAKITORI



YAKITORI

Minimum order 2 skewers
สั่งขั้นต่ำ 2 ไม้

CHICKEN

- | | | |
|----|--|-------|
| 34 | Yakitori Chicken Set
เชิ๊ตไก่ย่างยากิโตะริ
Grilled chicken yakitori skewers
coated in homemade Tare sauce. | 650.- |
| 35 | Chicken Gizzard
ก๊ิกิไก
Chicken Gizzard seasoned with Tare sauce. | 80.- |
| 36 | Chicken Liver
ตับไก่
Chicken liver seasoned with Tare sauce. | 80.- |
| 37 | Chicken Wings
ปีกไก่
Chicken wings seasoned with Tare sauce. | 120.- |
| 38 | Chicken
สะโพกไก่
Chicken seasoned with Tare sauce. | 120.- |
| 39 | Chicken with Spring Onion
สะโพกไก่ต้นหอม
Chicken and Japannise spring onions. | 130.- |

BEEF

- | | | |
|----|--|-------|
| 40 | Yakitori Beef Set
เชิ๊ตเนื้อย่างยากิโตะริ
Grilled beef yakitori skewers
coated in homemade Tare sauce. | 850.- |
| 41 | Oyster Blade
เนื้อใบพายม้วน
Oyster blade roll with chili and garlic. | 85.- |
| 42 | Strip Loin
เนื้อสันนอกย่าง
Grain fed AUS sirlion with garlic. | 150.- |
| 43 | Beef Meatball
เนื้อแฮมบากรู
Grain fed AUS hamburg with house seasoning. | 150.- |

PORK

- | | | |
|----|---|-------|
| 44 | Yakitori Pork Set
หมูย่างยากิโตะริ
Grilled pork yakitori skewers
coated in homemade Tare sauce. | 750.- |
| 45 | Pork Meatball
หมูแฮมบากรู
Kurobuta hamburg with house seasoning. | 120.- |
| 46 | Bacon E-san Sausage
เบคอนไส้กรอกอีสาน
Bacon roll with Thai E-san stye sauce. | 120.- |
| 47 | Pork Belly Spring Onion
หมูสามชั้นกับหอมญี่ปุ่น
Kurobuta belly with Japanese spring onions. | 140.- |
| 48 | Pork Belly
หมูสามชั้น
Kurobuta belly seasoned with Tare sauce. | 120.- |

VEGGIE

- | | | |
|----|--|------|
| 49 | Oringi
เห็ดออริจิ
Grilled Japanese oringi mushroom
with Tare sauce.. | 25.- |
|----|--|------|





PIZZA



PIZZA

- | | | |
|----|---|-------|
| 50 | Pesto Mushroom
เห็ดและซอสเพรสโต
Napoli pizza with pesto sauce, mushroom, cherry tomatoes and mozzarella cheese. | 420.- |
| 51 | Four Cheese
โฟร์ชีส
Napoli pizza with four cheese; mozzarella, gouda, edam, and cream cheese. | 420.- |
| 52 | Salami Margherita
ซาลามี่มาการิต้า
Napoli pizza with salami, tomato, basil and mozzarella cheese. | 450.- |
| 53 | Parma Burrata
พามาบูราตาชีส
Napoli pizza with parma ham, rocket and burrata cheese. | 680.- |
| 54 | Cream Truffle
ซอสครีมทรัฟเฟิล
Napoli pizza with truffle, bechamel cream, mushroom and mozzarella cheese. | 390.- |
| 55 | Salmon Rocket
ร็อกเก็ตแซลมอนรมควัน
Napoli pizza with rocket, smoked salmon, candied lemon and mozzarella cheese. | 520.- |





SOUPS

56 Argentina Beef Tongue Stew

สตูลินวัว อาร์เจนตินา

Chinese style beef tongue stew with potatoes and carrots.

320.-



SOUPS



57 Lobster Bisque

ซูปล็อบสเตอร์

Lobster soup served with toast.

260.-

59 Mushroom Soup

ซูปเห็ด

Mushroom soup with fresh shiitake, cream and fresh thyme served with toast.

240.-

58 Sweet Purple Potato Soup

ซูปมันม่วง

Creamy sweet purple potato soup serve with toast.

240.-

60 Crab and Corn

ซูปข้าวโพดกับเกี๊ยวปู

Sweet corn soup with lump crab meat dumplings.

260.-

SOUPS

61 Crab and Betal Leaf Curry

280.-

เส้นหมี่กับแกงคั่วปู

Crab meat with wild betel leaf in Southern style hot curry.



SOUPS



62 Chinese Stewed Beef

เนื้อตุ๋นยาจีน

Chinese stew with beef belly.

320.-

64 Tom Klong with Crispy Fish

ต้มโคล้งปลาทอด

Crispy fish in spicy and sour soup.

350.-

63 Spicy Pork Ribs Soup

ต้มแซ่บกระดูกอ่อน

Thai spicy pork ribs soup.

280.-

SOUPS



65 Tom Yum Kung 320.-
ต้มยำกุ้งน้ำข้น
Spicy shrimp soup with mushroom,
lemongrass and kaffir lime leaves.



66 Kaeng Ranjuan 280.-
แกงรัญจวน
Pork curry seasoned with fermented
shrimp paste chili relish.



67 Tom Yum Po-Taek 320.-
ต้มยำทะเล
Spicy and Sour seafood clear soup.

SOUPS

68 Seafood Coconut Soup 350.-

ต้มยำทะเล

Spicy seafood in coconut soup.

69 Squid Spicy and Sour 320.-

ปลาหมึกมะนาว

Steamed squid with spicy and sour sauce



70 Ma-Ma Tom Yum 450.-

มาม่าต้มยำเตรยซี่

Spicy tom yum soup with seafood, minced pork, crispy pork belly, egg yolks, mushroom, lemongrass and kaffir lime leaves with Ma-Ma noodles.





SALADS

71 Glare Salad

690.-

แกงส้มลัด

Fresh Grilled peach burrata salad
tossed with a homemade basil.



SALADS



72 Avocado & Mango Salsa with Grilled Prawn 430.-
 สลัดกุ้งย่างกับซอสมะม่วง
 Grilled prawn on mixed green salad bed,
 avocado, mango salsa served with rang sauce.

73 Tuna Tataki Salad 420.-
 กุนาทาตาคิสลัด
 Mixed greens, carrots, Japanese cucumber,
 seared tuna, edamame, miso sesame dressing.

74 Cancún Salad 380.-
 เบ็กซันสลัด
 Mixed greens, avocado, cherry tomato, corn,
 orange, tortilla chips, honey dill dressing

SALADS

75 Pork with Noodle Wrap 280.-

ก๋วยเตี๋ยวห่อ

Minced pork stir-fried with oyster sauce served with noodle wrap and seafood sauce.



76 Smoked Duck Salad 320.-

สลัดอกเป็ดรมควัน

Smoked duck served with orange and mixed salad.



77 Caesar Salad with Homemade Dressing 280.-

ซีซาร์สลัด

Romaine lettuce, croutons, Parmesan cheese, anchovy-garlic dressing.



SALADS



78 Watermelon Salad 240.-
ยำแตงโม
Spicy watermelon salad with cilantro and lime.

80 Spicy Salmon Salad 240.-
แซลม่อนแซบ
Spicy watermelon salad with cilantro and lime.

79 Thai Steamed Fish with Lime 320.-
ปลากระพงนึ่งมะนาว
Steamed fish with lime sauce served with lemongrass.





PASTAS

81 The Glare Pasta

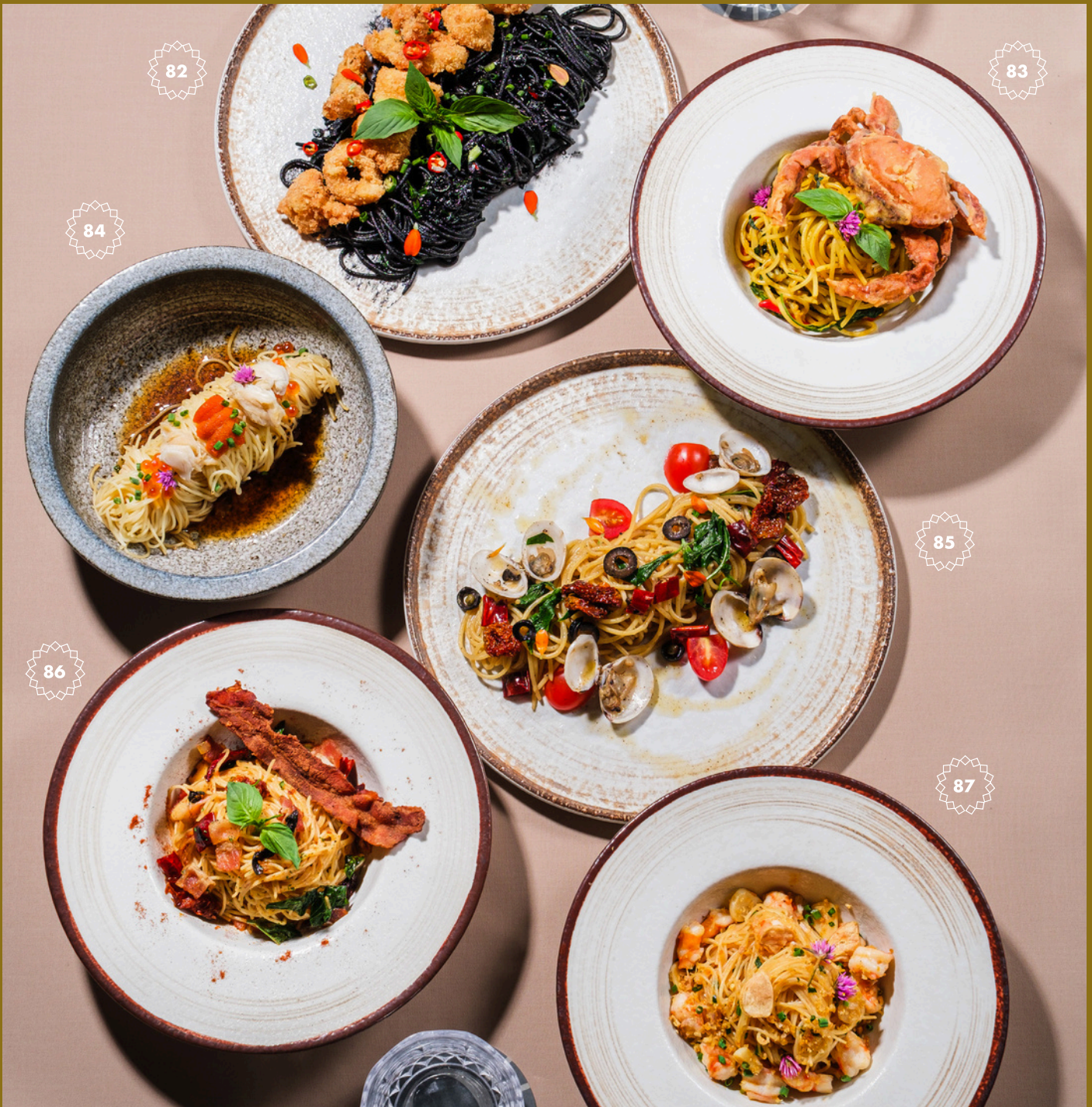
360.-

แกงรพาสต้า

Fettuccine with house-made colorful
alfredo sauce and coated with parmesan



PASTAS



82 Calamari Spicy Black Ink Sauce 280.-

สปาเก็ตตี้ซอสหมึกดำหมึกทอด
Spaghetti spicy squid ink sauce,
topped with fried calamari.

83 Captain Roasted Curry Pasta 320.-

สปาเก็ตตี้แกงคั่วกับปูม้า
Spaghetti with crispy soft-shell crab,
roasted curry, coconut milk, wild betel leaves.

84 Crab Capellini 360.-

หมี่ปูเย็น
Capellini with Yuzumentsuyu, truffle oil,
crab meat, uni and ebiko.

85 Vongole Pasta 270.-

สปาเก็ตตี้หอยลาย
Spaghetti with simmer fresh clams in a simple
white wine sauce with garlic and crushed
red pepper flakes.

86 Aglio e Olio Beacon 250.-

สปาเก็ตตี้พริกกระเทียมเบคอน
Spaghetti with garlic and olive oil on top with
crispy bacon, Parmesan, basil and chili flakes.

87 Garlic and Chili Shrimp Pasta 280.-

คาเปลลินีพริกขี้หนูกุ้งสด
Angel hair pasta stir-fried with fresh shrimp,
garlic, chilli and spicy Thai sauce.

PASTAS

88 Pork Duo Carbonara 320.-

คาโบนาร่าหมูกรอบ

Spaghetti smoked bacon, twice-cooked
pork belly with house carbonara sauce.



PASTAS



89 Pomodoro Truffle Cream 280.-

ทรัฟเฟิลครีมซอสพาสต้า

Fettuccine with truffle sauce, champignons, sundried tomatoes, parmesan.

90 Pesto & Mussels 280.-

สปาเก็ตตี้เพสโตหอยแมลงภู่

Spaghetti with homemade pesto sauce stir-fried with blue mussels.

91 Mushroom & Anchovy 250.-

คาเปลลินี่แองโชวีพริกกระเทียม

Capellini mushroom with a hint of anchovy, garlic, dried chilies, capers, onion, parsley and Parmesan.

92 White Seafood 360.-

สปาเก็ตตี้ชีฟู้ดครีมซอส

Spaghetti white wine cream sauce with mix of seafoods, black olives, capers and parsley.

93 Fettuccini Pama Miso 280.-

พามาแฮมมิโซะครีมพาสต้า

Fettuccine Prosciutto di parma, hams, champignons, and miso cream.





MAINS

94 German Pork Knuckle 680.-

ขาหมูเยอรมัน

Roasted pork knuckle served with mustard,
Thai seafood sauce and black soy sauce.



MAINS



95 Tangy BBQ Pork Ribs 460.-
ซี่โครงหมูซอสบาร์บีคิว
Pork ribs grilled with tangy, sweet and spicy hot honey glaze bake to tender perfection.

97 T-Bone Steak 2,150.-
สเต็กเนื้อ ที-โบน
Grilled grain fed angus 500g with grilled vegetables and served with pepper sauce.

96 Herb Crusted Rack of Lamb 1,590.-
ซี่โครงแกะอบสมุนไพรกระเทียม
Roasted rack of lamb with black garlic with mint sauce.

MAINS



98 Roast Fish with Lemon and Herbs
ปลากระพงอบอิตาเลียนเฮิร์บ
Grilled fish stuffed with herbs and lemon
with butter lemon.

890.-

99 Mixed Sausages
ไส้กรอกรวม
Grilled mixed sausage.

530.-

100 Vietnamese Lemongrass Chicken **295.-**
ไก่ย่างตะไคร้ ข้าวเหนียวทอด
Chicken grilled with lemongrass
served with fried sticky rice.

MAINS

101 Cheese Platter

950.-

Taiwan

Cheese: Gouda, Edam, Brie, Blue Cheese, Padano

Cold Cuts: Parma Ham, Salami

Fruits: Strawberry, Cranberry, Granola and Biscuits



MAINS

102 Sashimi 750.-

ซาซิมิ

Fresh salmon, akami tuna and oyster uni ikura ponzu.



103 Oysters 1pc / 6pcs / 12pcs

หอยนางรมสด 1 ตัว / 6 ตัว / 12 ตัว

Fresh Fin de Claire oysters served with lemon and seafood sauce.

150.- / 680.- / 1,250.-



MAINS

- | | | | |
|---|--------------|--|--------------|
| 104 Duck Confit with Red Curry
แกงเผ็ดเป็ดย่าง | 320.- | 106 Sour & Spicy Salmon
ปล่าปลาแซลมอน | 420.- |
| Confit duck led egg yolk, Crispy red curry coconut parma and milk, pine apple, parmesan tuile lychee and top coconut sauce. | | Grilled salmon with lemongrass salad. | |
| 105 Fried Sea Bass Fillet in Fish Sauce with Apple Salad
ปลากระพงทอดซอสแอปเปิ้ล | 320.- | 107 Crispy Prawn in Tamarind Glaze
กุ้งชอสมะขาม | 300.- |
| Deep fried sea bass with sauce and sauvory apple salad. | | Prawns stir-fried with tamarind sauce, tangy, sweet, and savory flavors. | |







A LA CARTE

108 Pineapple Fried Rice

450.-

ข้าวอบสับปะรด

Thai-style sweet and salty pineapple fried rice
with scrambled eggs.



A LA CARTE



109 Rice with Fried Fish
ข้าวหน้าปลาทอด
Crispy fried fish in rice bowl.

280.-

111 Beef Tallow Fried Rice
ข้าวผัดมันเนื้อล้นทอด
Beef fat fried rice with beef tongue and garlic.

350.-

110 Foie Gras Fried Rice
ข้าวผัดตับห่าน
Foie gras fried rice with an Asian twist.

295.-

A LA CARTE

112 Holy Basil Fried Rice 320.-

ข้าวผัดกะเพราคลุกไก่ย่าง
Spicy fried rice with holy basil
and grilled chicken.



113 Khao Pad Tom Yum Ta-lay 295.-

ข้าวผัดต้มยำทะเล
Seafood tom yum fried rice



114 Korean Fried Rice 295.-

ข้าวผัดไก่ทอดซอสเกาหลี
Gochujang fried rice and fried chicken.



A LA CARTE

115 Thai Drunken Noodles 280.-

เส้นใหญ่ผัดซีเมะ

Spicy stir fried flat noodle with seafood, herbs and holy basil.



116 Thai Drunken Spaghetti 320.-

สปาเก็ตตี้ซีเมะทะเล

Spicy spaghetti with mixed seafood, herbs and holy basil.



117 Vermicelli and water Mimosa 290.-

เส้นหมีผัดกระเจดกุ้ง

Stir fried spicy rice vermicelli and water mimosa with shrimps.







DESSERTS

118 **Honey Baked Brie**

บริชีสอบน้ำผึ้ง

Creamy baked brie cheese with honey.

420.-



DESSERTS



119 Piak Pun Ro Heang 180.-
 เปี้ยกปูนร้อแห้ง
 Charcoal coconut pudding and coconut cream.

120 Salika Len Nam 160.-
 สาริกาเล่นน้ำ
 Sago in jack fruit syrup.

121 Pha-Pai Thay Rak 150.-
 พระพายท่ายรัก
 Flour dumplings stuffed with mung bean
 and caramelized coconut.

DESSERTS

122 Sohm Choon

150.-

ส้มชุน

Fruit dessert with lychee, peach, kiwi bitter orange, and pandan- scented sweet and salty syrup.



123 Nang Loi Kloi Jai

220.-

นางลอยกลอยใจ

Bubble granules in coconutmilk with Fried banana.



124 Mango in Boat

320.-

ข้าวเหนียวมะม่วง

Mango sticky rice with coconut cream.



DESSERTS



125 Khanom Phing Ing Jai
ขนมฟิงอิงใจ
Baked sweet, topped with oozy banana
caramel sauce and Ice cream

220.-

127 T-Ra T-Rak
ทึราทีรัก
Tiramisu Thai tea Coconut cream topped with
rainbow thai glutinous rice ball and ice cream.

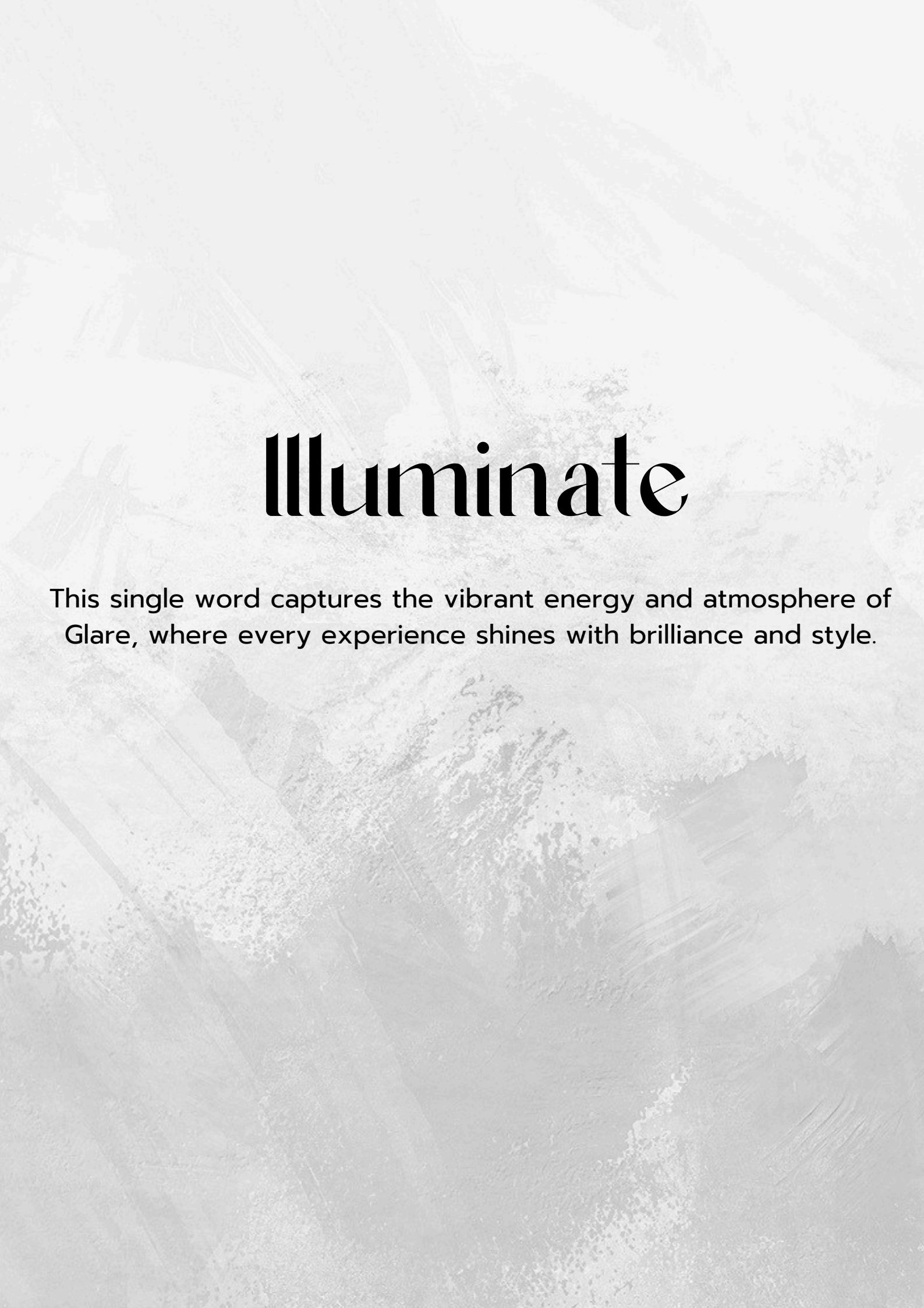
250.-

126 Mo Kaeng Khlaeng Jai
หม้อแกงแคลงใจ
Thai egg custard in Phulae pineapple
and ice cream

250.-



Drink Menu



Illuminate

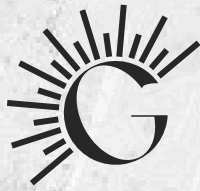
This single word captures the vibrant energy and atmosphere of Glare, where every experience shines with brilliance and style.

**where each page invites you deeper
into the essence of the night.**



Freedom

At Glare, embrace the freedom to be yourself. This is where boundaries fade, and every choice—every drink—is an expression of you. Whether you're here to unwind, celebrate, or explore, the night is yours. Let go, raise your glass, and enjoy a space where freedom flows as smoothly as our cocktails.



Signature COCKTAIL



- Choose Your Story
- Imagine the Flavors

- Craft the Perfect Blend
- Shake It Up!

LaMAO

390.-

Uplifting COCKTAIL

Let your spirits rise as each drink is crafted to lift your mood and spark connection. From lively gatherings to intimate conversations, Glare is where every moment feels brighter, every toast more meaningful. Enjoy an uplifting experience that turns every night into something unforgettable.

where each sip brings a little more light into the night.



Shine Bright Like a Diamond

390.-

Floral fragrance, zesty and refreshing with a sweet and tangy note.

GIN BomBay

Strength ✨ ✨

“Embrace the brilliance, radiance, and sparkle”

Heartbreak healer

390.-

Melon with Tropical Fruits, Soft and Smooth with a Hidden Tartness.

Midori/Malibu

Strength ✨ ✨



“The Soundtrack of Destruction”

Fireworks on the Rocks

390.-

Spicy and Bold, Intense with a Hidden Freshness, Exciting and Thrilling.



Jim Beam/Aperol/Martini Extra Dry

“Brilliance and energy, igniting the night”

Strength ✨ ✨ ✨ ✨ ✨

Happy

COCKTAIL

At Glare, happiness is more than just a feeling —it's the essence of every experience. The laughter, the music, the shared moments—all come together to create an atmosphere where joy is contagious. Whether you're here with friends or flying solo, every sip is a reminder that happiness is just a toast away.

Glare—where happiness flows freely, one drink at a time.

Romantic Starlight

390.-

Smooth Red Wine Base Rich,
Full-bodied Flavor
With a Fruity Aroma

Red Wine



"The Starlight of
Romance"

Strength ✨ ✨ ✨



"The Arrogance of
a Lady"

Sassy Sunset Sangria

390.-

Crisp White Wine Base
Subtle Floral Aroma
With a Hint of Relaxation.

White Wine

Strength ✨ ✨ ✨

Escape From the city life

390.-

Smooth and Sweet with Tropical Fruits,
Rich Flavor, and a Silky Finish.

White RUM

Strength ✨ ✨ ✨ ✨



"A Journey to Escape"

Healing COCKTAIL

At Glare, every drink is crafted to soothe and restore. Let the calming flavors wash over you, easing the mind and spirit. Whether you're unwinding after a long day or seeking a peaceful escape, our cocktails offer a moment of healing, bringing balance and serenity with every sip.

Glare—where every drink nurtures and refreshes your soul.



"The Spark of a New Beginning"

Only at glare's

390.-

Rich, Aromatic, and Unique
Sweet and Refreshing with a Cherry Twist
Perfectly Balanced—A Must-Try

GIN BomBay/Heering Cherry
/D.O.M/Cointreau
Strength



Bangkok Bliss

390.-

Fragrant, Bold, and Balanced
Romance with a Soft Touch
Harmonized with Spirits, Fruits, and Flowers.

Jim Beam Whiskey



"The Owl Enchanted by
the Nighttime
Atmosphere"

Strength



"Happiness of Days
Gone By"

Chilling at twilight

390.-

Sweet, Creamy, with a Floral Aroma
Embodying the Essence of Thailand
Smooth and Easy to Drink.

Midori/Malibu

Strength

Signature MOCKTAIL



Here comes the sunburst

A Story to Tell
Imagination at Play
A Flavorful Experience
Shake It Yourself"

Please the Customer, But Follow My Lead

250.-

Meet me at Sunset

250.-

Full of Flavor, Smooth on the Palate
Fun, Refreshing, with a Fusion of
Fruits.

**Orange, Pineapple,
Apple, Lychee**



"At the Edge of Sunset"



"Through the Waterfall"

Above the Cascade

250.-

Tart and Sweet, Refreshing
Like Sitting by a Waterfall in
an Orchard.

Orange, Pineapple



"The Melody of
a Volcano"

Celestial symphony

250.-

Tart and Balanced, Herbaceous Aroma
Delightfully Refreshing with Tropical
Fruits

Passion Fruit, Mango



"The Charm of
Hollywood"

Sunset Boulevard

250.-

Tart and Sweet, Fizzing with Flavor
Boosting Your Refreshment

Apple, Watermelon

Solar Squeeze

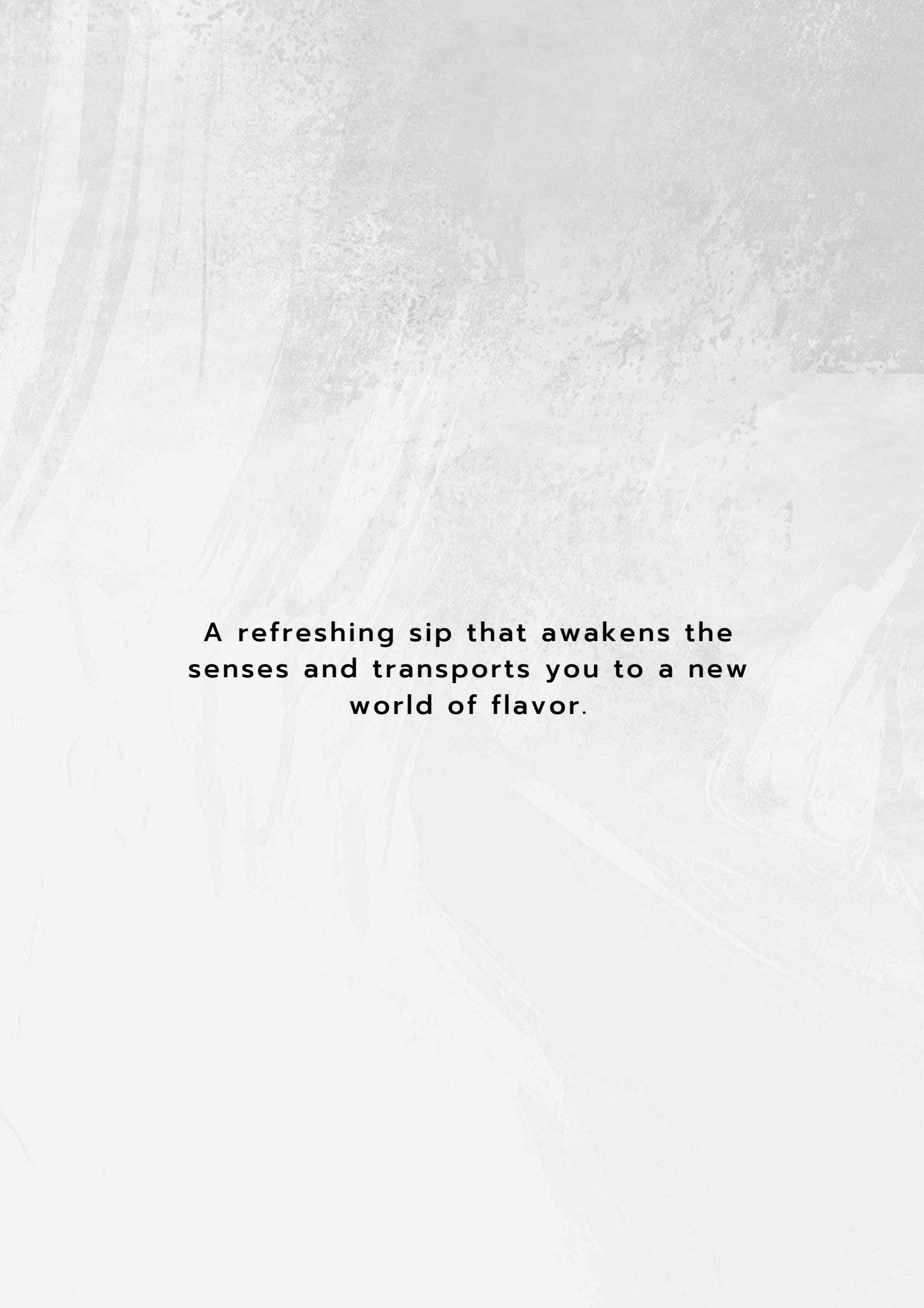
250.-

Sweet and Smooth,
With a Soft Floral Aroma

Mango, Coconut



"The Essence of Solar
Energy"



**A refreshing sip that awakens the
senses and transports you to a new
world of flavor.**

Classic COCKTAIL

OLD FASHIONED

Bourbon Whiskey, Angostura

350.-

MANHATTAN

Bourbon Whiskey, Martini Rosso, Angostura

350.-

NEGRONI

GIN BomBay, Martini Rosso, Campari

350.-

COSMOPOLITAN

Absolut Vodka, Cranberry

350.-

LONG ISLAND

GIN, RUM, Vodka, Tequila

350.-

WHISKEY SOUR

Bourbon Whiskey, Angostura, Egg

350.-

AMARETTO SOUR

Disaronno, Angostura, Egg

350.-

MARGARITA

Sierra Tequila, Cointreau

PINA COLADA

White RUM, Malibu, Coconut Milk

350.-

MAITAI

White RUM, Dark RUM, Disaronno

350.-

MOJITO

White RUM

350.-

Caipiroska

Absolut Vodka

350.-

MOSCOW MULE

Tito's Vodka, Gin Ger BEER

350.-

Screwdriver

Absolut Vodka, Orange Juice

350.-

GIN Fizz

GIN BomBay, Cointreau

350.-

SHOT

B52

350.-

VODKA

250-450.-

GLARE SHOT

320.-

PARTY SHOT

1,500-3,000.-

PARTY TOWN

2,000-4,500.-

PORSCHE SHOT

350.-

LAMBORGHINI

350.-

FERRARI

350.-

JAGER BOMB

300.-

Beverage

REDWINE

ANGELO NEGRO

Italy

1,790.-

CH. Labarter

France

2,390.-

CH. LACROIX DE BEAUGAS

France

2,720.-

CH. MAUCOIL

France

3,590.-

CAMILLE DE LABRIE

France

1,800.-

DOMAINE DELIANCE

Italy

2,100.-

MONTE TESSA MERLOT

Italy

1,790.-

MONTE TESSA PRIMITIVO

Italy

1,790.-

NICALO VALPOLICELLA

Italy

1,790.-

PROTEA CABERNET SAUVIGNON

South Africa

1,890.-

PROTEA MERLOT

South Africa

1,890.-

SAINT EMILION

France

3,100.-

Beverage

WHITE WINE

CHARDONNAY BY GLASS

France

300.-

CHARDONNAY

France

2,250.-

COMMISSIONER'S

Australia

1,100.-

PETE'PURE SHIAZ

Australia

1,390.-

ROCHESTER

South Africa

1,290.-

SPARKLING

LA GIOIOSA

Italy

1,500.-

LA GIOIOSA ROSE

Italy

1,500.-

PROSECCO D.O.C BUTTERFLY

Australia

1,500.-

PROSECCO PETE'S PURE

Australia

1,500.-

Beverage SPIRITS

JIMBEAM BY GLASS

U.S.A

300.-

JACK DANIEL'S BY GLASS

U.S.A.

300.-

BOMBAY SAPPHIRE BY GLASS

England

300.-

BELVEDERE

Poland

3,790.-

BULLEIT BOURBON

USA

450/2,790.-

CHIVAS RIGAL

Scotland

2,580.-

CIROC

France

3,200.-

DEWAR'S 25 Y

Scotland

4,200.-

DEWAR'S WHITE LABEL

Scotland

1,390.-

DON JULIO

Mexico

4,800.-

TENJAKU

Japan

2,580.-

GLENFIDDICH 12 Y

Scotland

350/4,650.-

GLENMORANGIE

Scotland

4,200.-

GREY GOOSE

France

4,500.-

HENNESSY V.S.O.P

France

5,640.-

HENNESSY

France

3,490.-

JAMESON

Ireland

2,100.-

JOSE CUERVO

Mexico

2,500.-

KAH REPOSADO

Mexico

7,890.-

KAH TEQUILA AÑEJO

Mexico

6,550.-

KAH TEQUILA BLANCO

Mexico

5,790.-

MAKER'S MARK

U.S.A

3,100.-

Monkey Shoulder

Scotland

3,100.-

PATRÓN SILVER

Mexico

5,550.-

PHRAYA RUM

Thailand

1,850.-

REGENCY

Thailand

650.-

SANEHA GIN

Thailand

2,300.-

Beverage BEER

ASAHI BEER

Japan

130.-

SINGHA BEER

Thailand

140.-

LEO BEER

Thailand

120.-

HEINEKEN

Netherlands

120.-

LAO LAGER

Laos

150.-

LAO IPA

Laos

150.-

CORONA BEER

Mexico

250.-

SAN MIGUEL BEER

Philippines

160.-

BUDWEISER

U.S.A.

140.-

Beverage

DRAUGHT BEER

Hoegaarden Small Glass

Belgium

250.-

Hoegaarden Big Glass

Belgium

360.-

Budweiser Small Glass

U.S.A.

150.-

Budweiser Big Glass

U.S.A.

220.-

Budweiser STEIN

U.S.A.

490.-

Budweiser TOWER

U.S.A.

990.-

MIXER

WATER

30.-

SODA

40.-

COCA COLA

40.-

COCA COLA 0%

40.-

SPRITE

40.-

PERRIER

70.-

FEVER TREE

150.-

ICE BUCKET

50/100.-