

Charm Thai

Delicious Thai flavours created with fresh local produce - Charm Thai Restaurant serves up an unforgettable dining experience.

Chef Pittaya and her team prepare authentic local recipes including Pad Thai, Tom Yum soup and delicious curries served in a modern Thai-style setting. Set in a breezy open-air sala by the pool, Charm Thai is the perfect place for a romantic evening meal.



Khun Somboon
Restaurant Manager



Chef Pittaya
Head Chef



ANDAMAN SHRIMP AND PHUKET LOBSTER

安达曼虾和普吉龙虾



2500
per kilogram
(market price)



3300
per kilogram
(market price)

TIGER PRAWN 虎虾

YANG
Grilled with spicy dips
香煎配辣椒

TOD KRATIAM PRIK THAI
Deep-fried with garlic and pepper
酥炸配大蒜和胡椒

SAM ROT
Three flavor spicy chilli sauce
三种口味辣酱

CHU CHEE
With mild red curry, kaffir lime
配香浓红咖喱和卡菲尔酸橙

CHARM THAI STYLE
Stir-fried with cashew nut
香炒配腰果

PHAD MED MAMUANG
Stir-fried with cashew nut
香炒配腰果

PRIAO WAN
Sweet and sour sauce
配酸甜酱

YANG
Grilled with dips
香煎配辣椒

THERMIDOR
Gratinated themidor cream and cheese
配法式奶油酱

OR ANY OTHER STYLE YOU LIKE 或者您喜欢的其他风味



GOONG MAKHARM
Stir-fried shrimp with tamarind sauce
香炒大虾配酸角酱



495 GOONG PHAD CHA
Stir-fried shrimp with garlic, chilli
and fresh peppercorn
香炒大虾配大蒜·辣椒和新鲜干胡椒



495 GOONG YANG RAD KREUNG
Grilled tiger prawns with red curry sauce
烤虎虾配红咖喱酱汁

600

Menu Symbols :



Contains **DAIRY**



Contains **GLUTEN**



Contains **PORK**



Contains **NUTS**



VEGETARIAN



Contains **EGGS**



Contains **BEEF**



Contains **SEAFOOD**

Menu symbols are provided as a guideline **ONLY**.
Please contact CharmThai team members for more information.

All prices are in Thai baht and subject to 10% service charge and 7% government tax

SET MENU FOR 2 套餐



SEAFOOD BASKET

双人豪华海鲜拼盘

Phuket lobster, white shrimp, squids, snapper, mussels, blue crab served with seafood dip

普吉龙虾·白虾·鱿鱼·鲷鱼·贻贝·蓝蟹 并配海鲜蘸料

Complimentary pineapple fried rice
Complimentary mango sticky rice or ice cream

免费赠送菠萝炒饭
免费赠送芒果糯米饭或冰淇淋

great Value
2300

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TOM KHA GAI

Coconut soup with chicken, galangal, kaffir lime and lemongrass
椰奶浓汤配鸡肉·高良姜·卡菲尔酸橙和柠檬草

CHUCHEE PLA

Whole white snapper in thick curry coconut milk and kaffir lime
浓咖喱白鲷鱼配椰奶和卡菲尔酸橙

PAD PAK RUAM WITH HOY SHELL

Stir-fried mixed vegetables with scallops
扇贝炒时蔬

KAO PAD SAPAROS

Pineapple fried rice with chicken
菠萝炒饭配鸡肉

COCONUT ICE CREAM

椰子冰淇淋

Set 1
699



COMBINATION

Vegetable spring roll, chicken satay and fish cake
蔬菜春卷·鸡肉沙爹和鱼饼

TIGER PRAWNS PRIEAW WAN

Tiger prawns with sweet and sour sauce
泰式酸甜虎虾

NUA PAD PRIK THAI DAM

Fillet of tenderloin with black pepper sauce
黑胡椒牛里脊

PAD PAK RUAM

Stir-fried broccoli, carrot, mushroom with oyster sauce
耗油炒时蔬(西兰花·胡萝卜和香菇)

KAO NEIAW MAMUANG

Mango with Sticky Rice
芒果糯米饭

Set 2
899



COMBINATION

Crab spring roll, golden bag with minced prawn, asparagus fritter
蟹肉春卷·黄金虾肉包·芦笋馅饼

GAI MANAO

Crispy fried chicken with lime sauce
香脆炸鸡配柠檬酱

SI KRONG MOO OB NAMPUENG

Roasted pork ribs with honey sauce
蜂蜜香煎猪排骨

PLA SAMROT

Deep-fried whole garoupa with three flavors sauce
油炸石斑鱼配三种特色酱汁

KAO NIEAW MAMUANG

Mango with sticky rice
芒果糯米饭

Set 3
1099



TOM YAM SEAFOOD

Spicy seafood soup Thai-style
传统泰式海鲜汤(冬阴功汤)

GAI PAD MED MAMUANG

Stir-fried chicken with cashew nuts
泰式腰果炒鸡肉

PAD BOK CHOY

Stir-fried Bok Choy with oyster sauce
耗油清炒小白菜

CHUCHEE GOONG MANGKORN

Phuket lobster in thick red curry and mushroom
香浓红咖喱龙虾配蘑菇

Crepes with fresh mango and coconut

Ice Cream
法式煎饼配新鲜芒果和椰子冰淇淋

Set 4
1800

FLAVORFUL SALADS AND CRISPY FRIED FINGER FOOD

The Right Way To Start 美味沙拉搭配油炸脆小食



YAM PLA TUNA
Seared tuna with lemon, red shallot, mint and lemongrass
焦烤金枪鱼配柠檬,小洋葱,薄荷和柠檬草



295
MIXED SATAY
Mixed Satay with peanut sauce and cucumber relish
混合沙爹配香辣花生酱和清脆黄瓜小菜



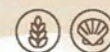
195/310
POH PIA PAK / POH PIA POO
Deep-fried vegetable or crab spring rolls with plum sauce
酥炸蔬菜/蟹肉春卷配梅子酱



260
TOD MAN PLA
Cornflake crusted fish dumplings
酥炸鱼饺外裹酥脆玉米片



SOM TAM
Spicy papaya salad with grilled chicken satay or deep-fried soft-shell crab
香辣青木瓜沙拉配烤鸡肉或软壳蟹



195
YAM SOM O
Pomelo (Thai grapefruit) salad with shrimp
柚子(泰国西柚)沙拉配虾



220
LARB
Thai spicy salad with a choice of minced chicken/pork/beef
泰国香辣肉沫沙拉鸡肉/猪肉/牛肉



235
GOONG SAROONG
Crispy fried shrimp in noodle wrap served with plum sauce
酥炸面线虾配梅子酱



FLAVOURFUL SOUPS AND MILD TO HOT CURRY

纯美浓汤和香浓咖喱



GAENG PHED PED YANG
Roasted duck, lychee and pineapple with red curry
红咖喱脆皮油封鸭荔枝·菠萝



PAD PLA KEUN CHAI
Stir-fried fish with Chinese celery
西芹炒鱿鱼



310 CHU CHEE PLA
Fish fillet in rich red coconut curry and kaffir lime
椰汁红咖喱鱼柳配卡菲尔酸橙



320 MASSAMAN GAI
Mild and rich massaman curry with chicken
马沙文咖喱鸡肉



235 PANAENG SEAFOOD
Mixed seafood with thick red coconut curry and kaffir lime
混合海鲜配椰汁红咖喱和卡菲尔酸橙



TOM YUM GOONG
Classic Thai spicy and sour soup with shrimp served clear or with chilli paste
经典泰式虾汤(冬阴功)·有清汤或香辣汤可供选择



260 TOM KHA GAI
Coconut soup with chicken, ginger and lemongrass
椰汁鸡汤配姜片和柠檬草



220 GAENG JURD
Clear vegetable soup with minced pork and tofu
蔬菜清汤配猪肉丸和豆腐



195 GAENG KIAO WAN
Green curry with a choice of chicken or pork and herbs
绿咖喱配鸡肉或猪肉和香料

PORK – CHICKEN – BEEF

猪肉-鸡肉-牛肉



STEAK E SAN
NZ sirloin grilled with spicy chilli sauce and papaya salad
煎烤新西兰莎朗牛排配辣椒酱和青木瓜沙拉



630 NUEA PHAD NAM MANHOY
NZ fillet of beef stir-fried with oyster sauce
爆炒新西兰牛柳配蚝油酱



630 NUEA PHAD PRIK THAI
NZ beef fillet stir-fried with 3-colour bell pepper
爆炒新西兰牛柳配三种颜色灯笼椒



630 GAI PHAD MED MAMUANG
Stir-fried chicken with cashew nut and chillies
香辣腰果炒鸡肉



220 PEEK GAI TOD SAMUN PRAI
Fried chicken wings with lemongrass and kaffir lime
泰式炸鸡翅



265 GAI TOD SAUCE MANAO
Crispy fried chicken in lime sauce
酥脆油煎鸡肉配酸橙酱



265 SI KRONG MOO OB
Fried pork spare ribs with honey
蜂蜜油煎猪排骨



265 MOO/GAI TOD KRATIEAM
Deep-fried pork or chicken with garlic and pepper
酥炸猪肉或鸡肉配大蒜和胡椒



235 PHAD BAI KAPROW
Stir-fried basil leaves and chillies with choice of pork or chicken
泰式炒猪肉或鸡肉配辣椒和罗勒叶

PHUKET FISH AND SQUID AND SOFT SHELL CRAB

普吉鱼·鱿鱼和软壳蟹



PLA TOD KRATIEAM
Deep-fried whole snapper with garlic and peppercorn
酥炸鲷鱼配大蒜和胡椒籽



PLA TOD SAMONPRAI
Deep-fried whole snapper with traditional Thai herbs
酥炸鱼(白鲷鱼)配传统泰式香料



450 POO NIM TOM YAM HEING
Deep-fried soft-shell crab with spicy chilli paste
酥炸软壳蟹配辣椒酱



PLA NUENG SI EUW
Steamed whole garoupa with soya sauce and ginger
清蒸石斑鱼(整条)配酱油和姜丝



490 PLA NUENG MANAO
Steamed whole snapper with lemon, garlic and chillies
蒸鲷鱼配柠檬·大蒜和辣椒



450 PLA KAO SAM ROT
Deep-fried garoupa with three flavored sauce
三味酥炸石斑鱼(酸·甜·辣)



490 PLA PIAW WAN
Fish fillet with sweet and sour sauce
泰式酸甜鱼柳



350 POO NIM TOD KRATIEAM PRIK THAI
Deep-fried soft-shell crab with garlic and black pepper
酥炸软壳蟹配大蒜和黑胡椒



350 PLAMUEK TOD KRATIEAM
Deep-fried squid with garlic and pepper
酥炸鱿鱼圈配大蒜和胡椒

NOODLES – RICE – VEGETABLES

面条-米饭-蔬菜



PHAD THAI
Stir-fried rice noodles with shrimp and bean sprouts
泰式炒米粉配虾和豆芽菜

295 NOODLE SOUP
Rice noodle, yellow noodle with choice of chicken, pork, beef or seafood
汤面 请从鸡肉·猪肉·牛肉和海鲜中选择一个



230 KAO PHAD KAPROW
Fried rice with basil and chillies with choice of chicken or pork
香辣鸡肉或猪肉炒饭配罗勒叶和辣椒



KAO PHAD SEAFOOD
Fried rice with seafood
海鲜炒饭

250 KAO PHAD
Fried rice with your choice of chicken or pork
鸡肉/猪肉炒饭



220 KAO PHAD SAPPAROT
Pineapple fried rice with chicken and shredded chicken
菠萝炒饭配鸡肉和鸡肉松



PHAD SI EUW
Stir-fried flat noodle with chicken or pork
泰式炒宽面配鸡肉或猪肉

230 PHAD PAK RUAM
Stir-fried mixed vegetables
清炒时蔬



180 PHAD PAK BOONG
Stir-fried morning glory and salted beans
清炒空心菜配咸豆



180 PAD PAK CHOI
Stir-fried pak choi with scallops
扇贝小炒



NON THAI DISHES

非泰餐类



MARIO BATALI'S SPICY SAUTEED SHRIMP
White sauteed shrimp with red curry paste, sambol and light coconut milk



BAKED SALMON
Baked salmon fillet in foil with tomatoes, lime garlic and thyme
炉烤三文鱼 - 烘焙三文鱼搭配蒜蓉和百里香



350 KOREAN GRILLED BEEF LETTUCE WRAP
Grilled caramelized marinated rib-eye served on lettuce leaves with sushi rice and fresh herbs
韩式牛肉生菜卷 - 生菜和米饭包裹烤焦糖菲力牛肉



375 RAINBOW OF PAPAYA AND PINEAPPLE SALAD
Tossed mix of fresh herbs and ginger dressing served on romaine lettuce
木瓜菠萝七彩沙拉 - 凉拌新鲜菜叶和姜汁搭配生菜



360 BAKED SNAPPER
Baked Sea bass fillet in foil with tomatoes, lime garlic and thyme
香烤石斑鱼 - 香烤石斑鱼片搭配西红柿·柠檬大蒜和百里香



350 INDONESIAN STYLE CHICKEN SALAD
Tossed shredded chicken breast with fresh herbs and ginger dressing serve on romaine lettuce
印尼鸡肉沙拉 - 用新鲜的蔬菜叶和姜汁与鸡胸肉凉拌·搭配在生菜上·



235 GREEK STYLE WATERMELON SALAD
Tossed watermelon cube, tomatoes, cucumber, black olives and crumbled feta cheese
希腊西瓜沙拉 - 凉拌西瓜·西红柿·黄瓜和希腊达菲奶酪



CHARMTHAI SANDWICH BRIE, HAM, TOMATO AND PEAR
Toasted French bread with ham, tomato and brie serve with French fries and sauce
魅力三明治 - 法式面包搭配火腿·西红柿和干酪·并配有薯条及酱汁



280 PENNE PUTTANESCA
Penne with anchovies, black olives, capers
意式香辣橄榄通心粉 - 意式扁面配凤尾鱼橄榄·酸豆



250 STEAK SANDWICH
Grilled thin sliced rib-eye steak with mozzarella cheese and tomatoes
牛排三明治 - 香煎腰眼牛排切片·配马苏里拉奶酪·番茄和熟鸡蛋



350 CLUB SANDWICH
Toasted white bread, sliced chicken, beef, egg, ham, tomato and lettuce serve with French fries
三明治俱乐部 - 吐司面包·切片鸡肉·烤牛肉·火腿·火腿·芝士片·鸡蛋·西红柿·搭配薯条

VEGETARIAN MENU

素食

- | | | | |
|--|------------|--|------------|
| YAM WOONSEN
Spicy glass noodle salad with mushroom
香辣粉丝沙拉配蘑菇 | 175 | PHAD PAK RUAM
Stir-fried mixed vegetables
清炒时蔬 | 180 |
| LARB TOD
Spicy minced mushroom salad Thai style
泰式辣蘑菇沙拉 | 215 | PHAD PAK BOONG
Stir-fried morning glory
清炒空心菜配咸豆 | 180 |
| YAM MAKHUAE
Spicy eggplant salad
辣茄子沙拉 | 180 | PHAD TUAW NGOG
Stir-fried bean sprout and tofu
清炒豆芽和豆腐 | 180 |
| TOM YAM HED/PAK
Spicy vegetables or mushroom soup
香辣蔬菜或蘑菇汤 | 210 | GRILLED VEGETABLE SANDWICH
Grilled Mediterranean vegetables with balsamic dressing on an open faced ciabatta
香煎蔬菜三明治配意大利油醋汁 (🍴) | 250 |
| TOM KATI PAK
Vegetables in coconut milk soup
蔬菜椰奶浓汤 | 175 | PASTAS
Penne tomato sauce or Arrabiata spaghetti with vegetables and cream sauce
番茄/香辣茄酱通心粉或奶油蔬菜意面 (🍴) (🍴) | 250 |
| GEANG JURD WOONSEN
Clear soup with glass noodle soup
粉丝蔬菜清汤 | 180 | | |
| VEGETABLES CURRY/TOFU
蔬菜/豆腐咖喱
With red curry 配红咖喱 (🍴)
With thick red curry 配香浓红咖喱 (🍴)
With green curry 配绿咖喱
With sweet and sour sauce 配酸甜酱
With yellow curry 配黄咖喱 (🍴) | 210 | | |
| RICE & NOODLE 米饭&面条
Fried rice with vegetables 斋炒饭
Spicy fried rice with basil leaves 香辣炒饭配罗勒叶
Phad Sie Ew stir-fried rice noodles 炒米粉 | 175 | | |
| PHAD THAI
Fried small noodles with vegetables and tofu
炒米粉配蔬菜和豆腐 (🍴) | 180 | | |
| KAPRAW MAKHUAE
Stir-fried eggplant with basil leaves
罗勒叶炒茄子 | 180 | | |

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CHEF PITTAYA MALEE RECOMMENDS

Enjoy 4 regional Thai specialties recommended by our chef Pittaya
名厨特推菜肴



GOONG OB WOONSEN
Baked prawns with glassnoodle
泰式粉丝虾煲



350 MASSAMAN PET YANG
Grill duck breast with Massaman curry
香煎鸭胸配马沙文咖喱 (🍴)



LARB SALMON
Spicy warm salad with salmon and fresh Thai herbs
香辣沙拉配三文鱼和新鲜泰式香料



380 PLA JIAN
Fried whole snapper with lemongrass, ginger and tamarind sauce
油炸鲷鱼配柠檬草、姜片和酸角酱 (🍴)

450

DESSERT

甜品

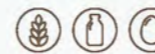


STICKY RICE WITH MANGO
Serve with coconut ice cream
芒果糯米饭



150 TIRAMISU

提拉米苏



BLUEBERRY CHEESE CAKE
蓝莓芝士蛋糕



175 CHOCOLATE BROWNIE

Home made brownie with chocolate sauce
巧克力布朗尼



165 BANANA BOAT

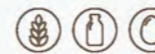
香蕉船



140 CREPE WITH FRESH MANGO & COCONUT ICE CREAM
法式煎饼配新鲜芒果和椰子冰淇淋



165 POLAMAI RUEM
Assorted Thai fruit
水果拼盘



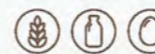
150



WATER CHESTNUT IN COCONUT MILK
椰汁马蹄 (荸荠)



145 BANANA FRITTER WITH VANILLA ICE CREAM
炸香蕉配香草冰淇淋



180 BANANAS IN COCONUT MILK
椰汁汤圆



75 OUR SELECTION OF ICE CREAM
Vanilla bean 香草豆, Sweet chocolate 巧克力, Truly strawberry 草莓, Rum raisin 朗姆葡萄干
65 THAI ICE CREAM
Green tea 泰式冰激凌, green tea 绿茶, taro 芋头, candy 糖果, mangosteen 山竹



BEVERAGES

CLASSIC COCKTAIL 经典鸡尾酒 250

- BLACK RUSSIAN** 伏特加, 咖啡利口酒, 可乐
BLOODY MARY 伏特加, 番茄汁, 香料
BLUE HAWAII 朗姆酒, 蓝橙皮酒, 马利宝朗姆酒, 菠萝汁, 椰奶
BRANDY ALEXANDER 白兰地, 可可甜酒, 奶油
CAIPIRINA 卡萨莎酒, 酸橙
COSMOPOLITAN 伏特加, 橙皮甜酒, 蔓越莓汁, 酸橙汁
DAIQUIRI 白朗姆酒, 橙皮甜酒, 酸橙, 糖浆
DRY MARTINI 杜松子酒, 苦艾酒
GRASSHOPPER 薄荷甜酒, 卡萨莎酒, 牛奶
HARVEY WALL BANGER 伏特加, 香草甜酒, 橙汁
LONG ISLAND ICE TEA
 杜松子酒, 伏特加, 朗姆酒, 龙舌兰酒, 橙皮甜酒, 酸橙汁, 可乐
MAI TAI 白朗姆酒, 黑朗姆酒, 柑桂酒
MARGARITA 龙舌兰酒, 橙皮甜酒, 酸橙汁, 糖浆
MOJITO 朗姆酒, 酸橙, 薄荷, 红糖, 苏打水
OLD FASHION 波旁威士忌, 安格斯特拉苦酒, 苏打水
PINA COLADA 白朗姆酒, 马利宝朗姆酒, 菠萝汁, 椰奶
SEX ON THE BEACH 伏特加, 橙皮甜酒, 菠萝汁, 橙汁, 蔓越莓汁
SINGAPORE SLING 杜松子酒, 樱桃甜酒, 橙皮甜酒, 酸橙汁, 红石榴糖浆
TEQUILA SUNRISE 龙舌兰酒, 橙汁, 红石榴糖浆

SPECIAL COCKTAIL 特调鸡尾酒 250

- ANDAMAN PEARL** 马利宝朗姆酒, 蜜瓜甜酒, 橙皮甜酒, 菠萝汁, 番石榴汁
COCORUM 白朗姆酒, 马利宝朗姆酒, 蜜瓜甜酒, 菠萝汁, 椰奶
COCO COCO 白朗姆酒, 马利宝朗姆酒, 茴香力娇酒, 菠萝汁, 椰奶
FOUR SEASONS 白朗姆酒, 蓝橙皮酒, 马利宝朗姆酒, 荔
LA BAMBA 百利甜酒, 咖啡利口酒, 香蕉甜酒, 牛奶, 新鲜香蕉
OCEAN BREEZE 伏特加, 蓝橙皮酒, 菠萝汁, 酸橙汁
PHUKET MIRACLE 伏特加, 橙皮甜酒, 蜜瓜甜酒, 荔枝汁, 柠檬
PHUKET PARADISE 杜松子酒, 泰式朗姆酒, 蓝橙皮酒, 菠萝汁
TROPICAL DREAM 白朗姆酒, 蜜瓜甜酒, 香蕉甜酒, 新鲜香蕉, 椰奶

MOCKTAIL 无酒精鸡尾酒 120

- COCO STAR** 菠萝汁, 椰奶
CRANBERRY CUTIE 蔓越莓汁, 橙汁, 酸橙, 苏打水
CUBAN LIGHT 酸橙汁, 苏打水, 薄荷
FRUIT PUNCH 菠萝汁, 橙汁, 酸橙, 红石榴糖浆
SHIRLEY TEMPLE 雪碧, 红石榴糖浆, 黑樱桃酒
VIRGIN BLOODY MARY 番茄汁, 香料

FRUIT JUICE 果汁 110

- Orange (橙汁), Apple (苹果汁), Pineapple (菠萝汁),
 Guava (番石榴汁), Coconut (椰汁)

COFFEE 咖啡和可可

- Americano (美式), Espresso (意式浓缩) 95
 Iced Coffee 冰咖啡 95
 Cappuccino 卡布奇诺, Latte 拿铁 110
 Cappuccino Frappe 卡布奇诺奶油沙冰 110
 Hot Chocolate 热巧克力 95

TEA 茶 95

- Earl Grey (伯爵红茶), English Breakfast (英式早茶), Jasmine (茉莉),
 Mint (薄荷茶), Camomile (菊花茶), Oolong (乌龙茶), Iced Tea (冰茶)

SOFT DRINK 碳酸饮料 85

- Coke (可乐), Diet Coke (健怡可乐), Coke Zero (零度可乐), Sprite (雪碧),
 Fanta Orange (橙子芬达), Tonic & Ginger Ale (奎宁水和姜汁汽水)
 Minere (矿泉水), Soda (苏打水) 85

MINERAL WATER 矿泉水

- Aqua Panna - Still (意大利天然矿泉水) 140
 San Pellegrino - Sparkling (意大利气泡水) 140

HOUSE WINE 白葡萄酒 Glass 每杯 Bottle 每瓶

WHITE

- Chardonnay, Peter Lehmann, Australia 320 1,600
 Sauvignon Blanc, Clearwater, Marlborough 340 1,700
 Pinot Grigio, Crane Lake, California 350 1,750
 Sauvignon Blanc, Lazo, Central Valley, Chile 1,450
 Chardonnay, Lazo, Central Valley, Chile 1,450
 Gewurztraminer, Crane Lake, California 1,750
 Chenin Blanc, Anthonij Rupert, South Africa 1,900
 Moscato, Castello Del Poggio, Di Pavia, DOC Italy 2,100
 Sauvignon Blanc, Babich, Marlborough 2,350

RED 红葡萄酒

- Shiraz, Hardys VR, South Australia 310 1,500
 Cabernet Sauvignon, Cranswick, Australia 320 1,600
 Merlot, Crane Lake, California 340 1,700
 Merlot, Gato Negro, Central Valley, Chile 1,550
 Shiraz, Wonderwall, South Australia 1,600
 Sangiovese, Ilauri Salto, Abruzzo, Italy 1,650
 Cabernet Merlot, Wyndham Estate Bin 888 1,850
 Shiraz, Wyndham Estate, Bin 555, Australia 1,900
 Valpolicella, Villa Girardi, Classico DOC Italy 2,150
 Pinot Noir, Robert Mondavi, California 2,650
 Bordeaux, Chateau Breyac, Cru Bourgeois 3,100

SPARKLING 起泡酒

- Spumante, Conte Fosco, Brut, Italy 1,800
 Blanc De Blanc Brut, Fleur De France 1,800

ROSE 玫瑰酒

- Figuere Le Saint Andre Provence IGP, France 1,800
 Domain Houchart, Cotes de Provence, France 2,250

APERITIF & LIQUEUR 开胃酒 & 利口酒

- Ricard, Pernod 170
 Malibu, Pimm's No.1 170
 Martini, Campari 190
 Fernet Branca 190
 Kahlua, Tia Maria, Midori 190
 Baileys, Cointreau 190
 Drambuie, Grand Marnier 220

SPIRITS 烈酒

- Absolut Vodka 175
 Stolichnaya Vodka 210
 Beefeater Gin 175
 Bombay Sapphire Gin 195
 Havana Club 3 Years Rum 175
 Captain Morgan Rum 195
 Bacardi Rum 195
 Olmeca Gold Tequila 195

BRANDY & WHISKY 白兰地 & 威士忌

- Johnnie Walker Red Label 175
 Ballantine's Finest 175
 Chivas Regal 12 Years 225
 Johnnie Walker Black Label 220
 Jack Daniel's, Jim Beam 220

MALT & BRANDY 麦芽酒 & 白兰地

- Glenlivet 15 Years 360
 Martell VSOP 260

BEER 啤酒

- Corona (卡罗纳) 240
 Tiger (Small) (虎啤 小瓶) 130
 Heineken (Small) (喜力 小瓶) 130
 Singha (胜狮), Chang (象啤) (Small 小瓶) 120
 Singha (胜狮), Chang (象啤), Heineken (喜力) Large 大瓶 190

DRAFT BEER 生啤

- Singha 0.3 litre (0.3升胜狮生啤) 120
 120 Singha 0.5 litre (0.5升胜狮生啤) 190
 Singha 1 litre (1升胜狮生啤) 270

