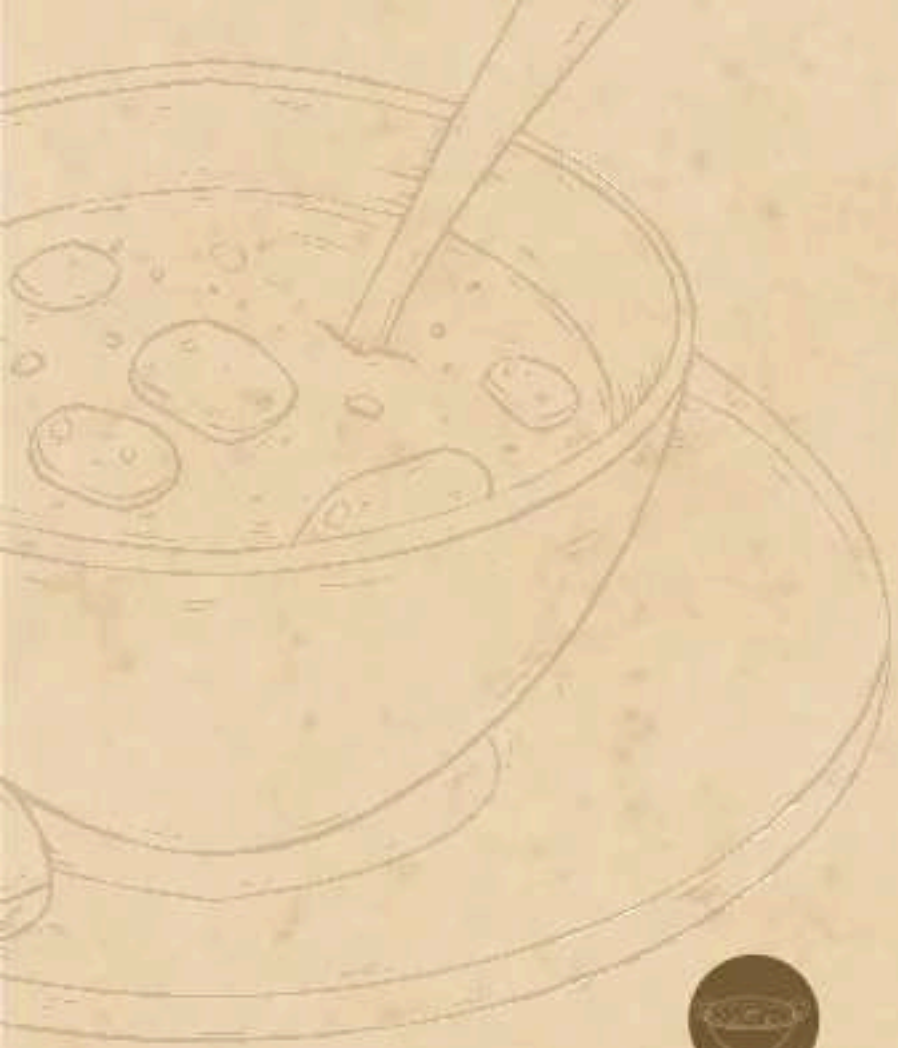




# The Taste of Queen's Kitchen

Love the  
Experience

OPEN 11:30 AM -12 PM



# Soup / Shorba



**Dal Shorba.....฿160**  
Lentil Soup



**Tomato Soup .....฿180**  
Ginger and Garlic Sautéed Garden  
Tomatoes



**Veg Manchow Soup .....฿180**



**Hot N Sour Veg Soup .....฿180**



**Lung Fung Veg Soup .....฿180**



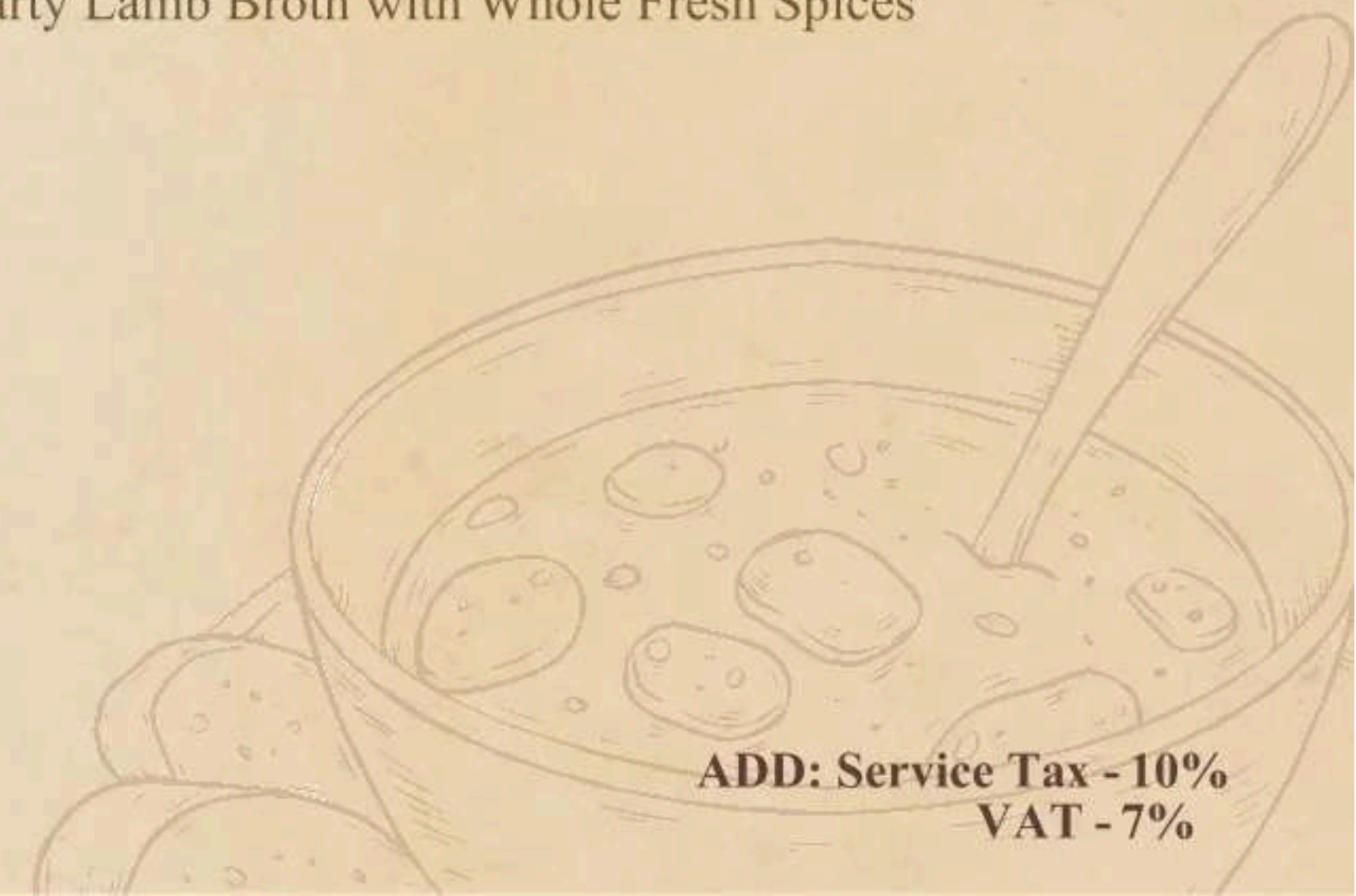
**Chicken Shorba ..... ฿180**  
Black Pepper, Coriander, and Garlic  
Chicken Broth



**Lemon Coriander Veg /  
Chicken Soup .....฿160/180**  
Veg Or Chicken Broth With A Dash  
Of Lemon And Coriander



**Lamb Shorba ..... ฿190**  
Hearty Lamb Broth with Whole Fresh Spices



**ADD: Service Tax - 10%  
VAT - 7%**

# From The Tandoor

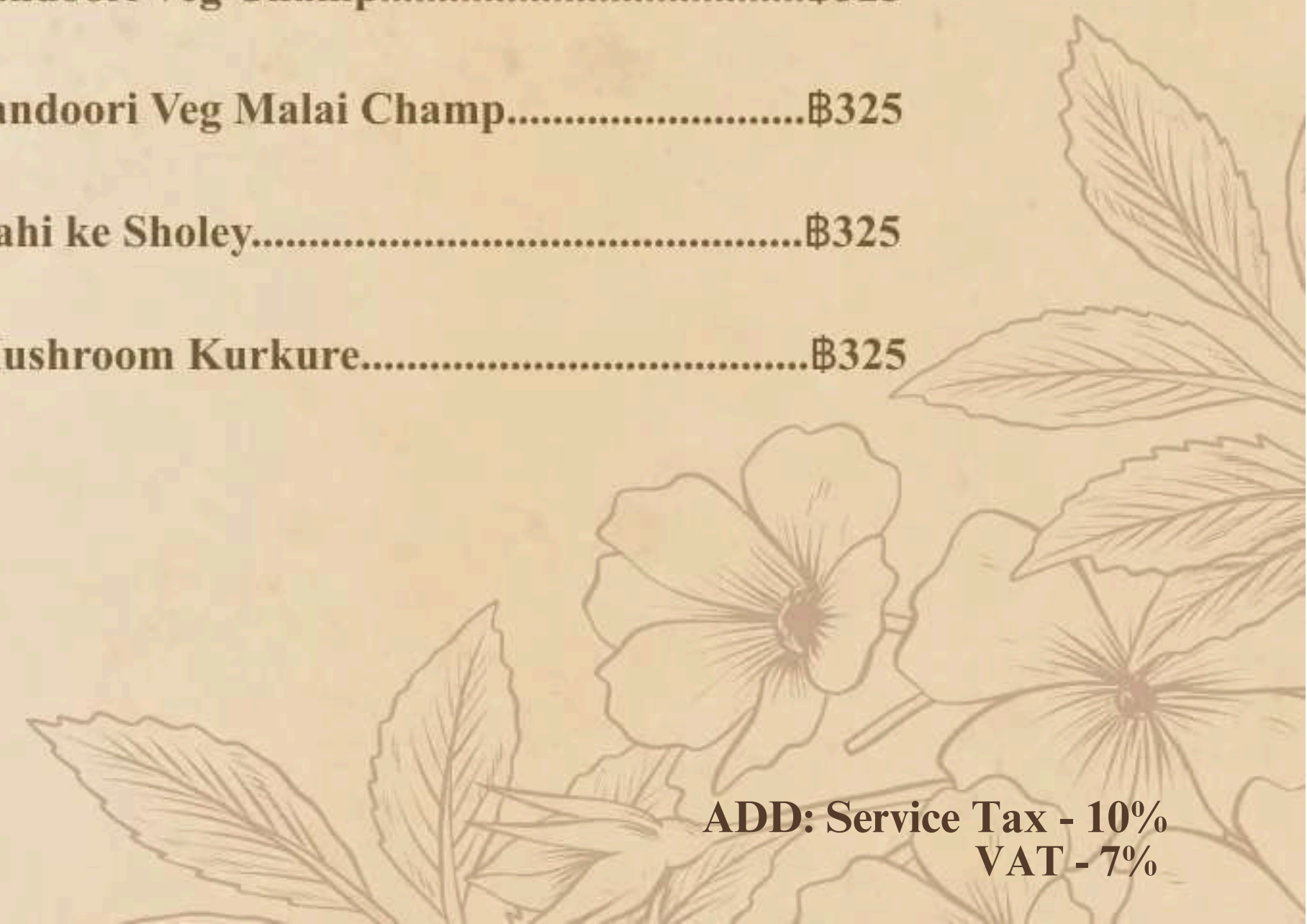


-  **Paneer Pudhina .....**₹240  
Freshly Made Cottage Cheese Cubes Marinated in Yogurt, Fresh Mint, and White Pepper
-  **Aloo Nawabi .....**₹240  
Potatoes Stuffed With Dry Fruits, Cottagecheese And Ginger And Baked In The Tandoor. (Vegan Option)
-  **Mixed Vegetables Tandoori.....**₹210  
Marinated Broccoli and Cauliflower Florets with Capsicum and Onion, Seasoned in a Creamy Yogurt Blend, Grilled to Perfection, and Finished with a Tangy Sprinkle of Chaat Masala (Vegan Option Available)
-  **Tasting Platter Vegetarian .....**₹410  
Assorted Kebabs Served In A Platter

-  **Veg Hara Seekh Kebab.....**₹325
-  **Veg Hara Fried Kebab.....**₹325
-  **Afgani Paneer Tikka.....**₹325
-  **Paneer Tikka Shashlik.....**₹325
-  **Mushroom Tikka Shashlik.....**₹325
-  **Tandoori Stuff Aloo .....**₹325
-  **Tandoori Veg Champ.....**₹325
-  **Tandoori Veg Malai Champ.....**₹325
-  **Dahi ke Sholey.....**₹325
-  **Mushroom Kurkure.....**₹325


























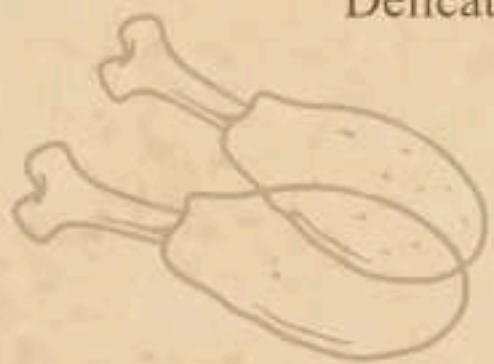
ADD: Service Tax - 10%  
VAT - 7%



# From Curry Pot



-  **Chicken Tikka** .....**฿260**  
Boneless Chicken Breast Marinated in Yogurt with Ginger, Garlic, Vinegar, and a Chili Spice Blend
-  **Chicken Tandoori Half/full**.....**฿280/480**  
For Those Who Prefer It On The Bone. Marinated In Yogurt, Ginger, Garlic, Lemon Juice Turmeric And Chili Powder. Half/full Chicken
-  **Chicken Seekh Kebab** .....**฿240**  
Minced Chicken Breast Mixed with Onion, Ginger, Garlic, Capsicum, and Coriander
-  **Tasting Platter**.....**฿10**  
Assorted Kebabs Served In A Platter Chicken Tikka, Chicken Seekh Kebab, Lamb Seekh
-  **Murg Malai Tikka** .....**฿260**  
Tender, Succulent Boneless Chicken in a Delicate Cream and Cardamom Blend
-  **Chicken Tikka Masal**.....**฿280**  
Chicken Tikka Pieces In A All-time Favorite Gravy Of Onions Tomatoes And Capsicum
-  **Tava Chicken Boti Kebab**.....**฿380**  
Tender Boneless Chicken in a Rich Cream and Cardamom Blend
-  **Chicken Handi Lazeez** .....**฿260**  
Soft Succulent Boneless Chicken With Delicate Blends Of Cream And Cardamom
-  **Butter Chicken** .....**฿280**  
Tender Pieces of Boneless Chicken, Mildly Spiced and Enriched with Tomatoes, Butter, and Cream, Delicately Seasoned
-  **Lehsuni Tikka** .....**฿260**  
Minced Chicken Breast With Garlic Infused Yogurt, fresh Coriander Leaves
-  **Tandoori Lamb Tikka** .....**฿380**  
Soft Succulent Pieces Of Lamb Grilled In Tandoor
-  **Classic Lamb Seekh Kebab** .....**฿370**  
Minced Mutton Blended with Ginger, Spices, and Fresh Green Chillies, Skewered and Tandoor-Grilled for 15 Minutes, Topped with a Fresh Squeeze of Lime
-  **Lamb Roganjosh** .....**฿390**  
Nz Lamb Pieces Cooked In A Fennel, Saffron And The Kashmir Dry Red Chillis
-  **Lamb Kofta In Palak** .....**฿380**  
Minced Lamb Dumplings in a Velvety Spinach Puree
-  **Shammi Kebab** .....**฿320**  
Soft, Melt-in-Your-Mouth Mutton Kebabs, a Nawab's Favourite
-  **Rara Mutton**.....**฿420**  
Mutton Pieces Simmered In Minced Chicken Gravy
-  **Mutton Korma** .....**฿390**  
Mutton Pieces Simmered In A Classic Onion Tomato Gravy
-  **Saag Meat** .....**฿390**  
Chunks Of Meat Simmered In Spiced Spinach Ruree
-  **Tandoori Fish Tikka** .....**฿250**  
Yogurt, Caraway Seeds, Mustard Seed Oil And Seasonings In Morsels Of Seabas
-  **Fish Vindaloo Curry** .....**฿290**  
Fish In A Tangy Spicy Curry With Mustard Tamarind, Garlic And Red Chillies. Goes Well With Rice
-  **Tandoori Prawns** .....**฿280**  
Locally Sourced Fresh Prawns, Seasoned and Marinated in Yogurt, Then Charcoal-Grilled in the Tandoor
-  **Egg Curry** .....**฿210**  
A Rich and Flavorful Hyderabad Gravy with Hard-Boiled Eggs
-  **Prawn Curry** .....**฿310**  
Prawns In A Tangy Spicy Curry With Mustard Tamarind, Garlic And Red Chillies. Goes Well With Rice



ADD: Service Tax - 10%  
VAT - 7%



# Vegetarian Special Curries, Dal & Sabzi Menu



## Veg Kofta Curry..... ₺ 220

Delicious vegetable dumplings made from mixed vegetables and spices, simmered in a thick, creamy, and flavorful gravy.

**• Ingredients:** Mixed vegetable koftas (potato, carrots, peas), tomatoes, cashew paste, cream, fresh coriander, and aromatic spices.



## Aloo Gobi Masala ..... ₺180

A classic Indian dish of tender potatoes and cauliflower florets cooked in a spiced tomato and onion masala, finished with fresh coriander.

**• Ingredients:** Farm-fresh cauliflower, potatoes, onions, tomatoes, turmeric, cumin, and a blend of North Indian spices.



## Chana Masala..... ₺ 220

A hearty, protein-packed chickpea curry cooked in a tangy, spiced tomato and onion base with a hint of lemon

**• Ingredients:** Chickpeas, tomatoes, onions, ginger, green chilies, lemon juice, and a blend of traditional Indian spices.



## Dal Tadka..... ₺200

A comforting dal with yellow lentils tempered with garlic, mustard seeds, and curry leaves for a burst of flavor.

**• Ingredients:** Yellow lentils, garlic, onions, tomatoes, curry leaves, mustard seeds, and fresh coriander



## Dal Makhani..... ₺210

A rich and creamy black lentil dish, slow-cooked with butter, cream, and a blend of traditional spices for a hearty, flavourful curry.

**• Ingredients:** Black lentils, kidney beans, cream, tomatoes, butter, ginger-garlic, and Indian spices.



## Mutter Paneer

..... ₺ 260  
Green Peas And Fresh Cottage Cheese Chunks In A Gravy Garlic And Pomegranate Seeds



## Palak Paneer..... ₺180

Bright Green Pureed Spinach and Cottage Cheese. Vegan Option Available



## Bombay Jeera Aloo ..... ₺180

Potato Chunks Sautéed with Cumin, Turmeric, and Chilies



## Bhindi Masala ..... ₺190

Green Okra And Onions In A Delicious Dry Curry



## Aloo Gobhi Adraki ..... ₺180

Cauliflower and Potatoes Sautéed in a Tomato and Ginger Sauce



## Malai Kofta ..... ₺275

Cheese Dumplings With Cashew And Raisin In A Mild Creamy Sauce



## Baingan Bharta ..... ₺190

Fragrant Aubergine Mash With Onion, Tomatoes And Green Chilies



## Pindi Chana ..... ₺220

Chickpeas Slow Cooked With Ginger Garlic And Pomegranate Seeds



## Paneer Butter Masala ..... ₺275

Green Peas and Cottage Cheese Cubes In A Mild Curry



## Tava Panner ..... ₺275


Paneer Chunks Sautéed with Onions, Tomatoes, and Capsicum on a Hot Griddle




## Panner Tikka Masala ..... ₺260

Fresh Cottage Cheese Cubes Cooked In A Sauce


ADD: Service Tax - 10%  
VAT - 7%



 **Methi Malai Matar..... ₹ 230**


Fresh fenugreek leaves, tender green peas, and cream come together in a mildly spiced, creamy curry.

**• Ingredients** Fresh methi (fenugreek leaves), green peas, cream, tomatoes, onions, and mild spices

 **Gatte ki Sabzi..... ₹ 230**

**Recipe:** A cherished Rajasthani delicacy made with gram flour (besan) dumplings cooked in a yogurt-based spicy curry.

**Served with:** Bajra roti or steamed rice

 **Sweet Potato & Spinach Curry..... ₹ 250**

A unique curry with tender sweet potatoes and spinach, cooked in a spiced coconut-based sauce.

**• Ingredients:** Sweet potatoes, spinach, coconut milk, onions, garlic, and whole spices.



 **Dal Bati Churma..... ₹ 280**

**Recipe:** An iconic Rajasthani feast that combines three elements: dal, bati, and churma. The three-part dish is a symphony of flavors and textures

• **Dal:** A rich blend of lentils (toor, chana, moong), spiced with garlic, hing, cumin, and red chilies.

• **Bati:** Whole wheat dough balls, baked until crispy on the outside and soft on the inside, then generously slathered in ghee.

• **Churma:** Sweetened and crumbled bati mixed with ghee and jaggery, lightly spiced with cardamom.

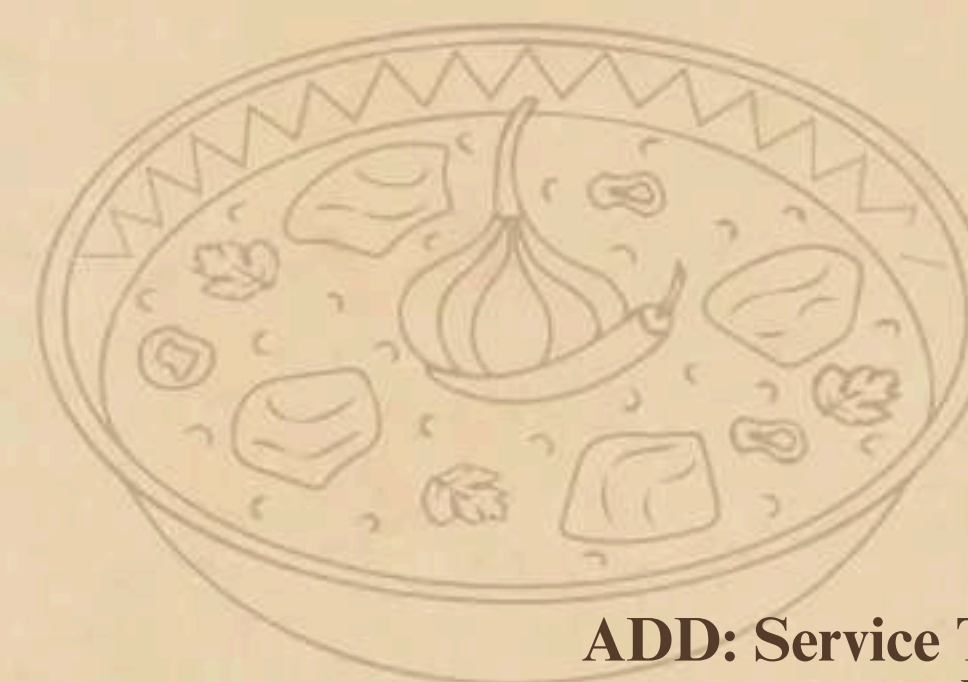
**Served with:** Extra ghee, pickles, and buttermilk

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**Suggested Beverage Pairing:**

Pair with our “Mango Lassi” or “Masala Chaas” for a refreshing balance to our flavorful curries.

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**ADD: Service Tax - 10%**  
**VAT - 7%**

# Vegetarian Special Biryani & Pulao Menu



## Royal Veg Dum Biryani ..... ₪ 350

An authentic Hyderabad-style veg biryani, crafted with layers of basmati rice and marinated vegetables, cooked on dum for an unforgettable flavor.

**•Ingredients:** Premium basmati rice, farm-fresh carrots, potatoes, green beans, peas, cauliflower, and bell peppers, layered with caramelized onions, fresh mint, coriander, saffron, and a special biryani spice mix.

**•Served with:** Raita, tangy Mirchi ka Salan, and fresh salad.

## Paneer Tikka Biryani ..... ₪ 320

Delicious cubes of paneer marinated in tikka spices, grilled to perfection, and layered with fragrant rice, herbs, and spices.

**•Ingredients:** Marinated paneer, basmati rice, yogurt, mint, coriander, saffron, and a special blend of tikka and biryani spices.

**•Served with:** Mint Raita and lemon wedges.

## Subz Pulao ..... ₪ 240

A fragrant pulao loaded with seasonal vegetables and mild spices, perfect for those seeking a lighter, delicate flavor.

**•Ingredients:** Premium basmati rice, green beans, carrots, peas, potatoes, whole spices like cardamom and bay leaf, and a hint of saffron.

**•Served with:** Fresh cucumber raita and vegetable pickle.

## Coconut Veg Biryani ..... ₪ 250

Exotic South Indian-inspired veg biryani infused with coconut milk and aromatic spices for a unique flavor profile.

**•Ingredients:** Basmati rice, mixed seasonal vegetables, coconut milk, curry leaves, green chilies, and whole spices.

**•Served with:** Spicy tomato chutney and coconut raita.

## Veg Dum Biryani ..... ₪ 240

Layered with the freshest seasonal vegetables, this vegetarian biryani is slow-cooked to perfection in the traditional dum style.

**•Ingredients:** Basmati rice, carrots, potatoes, cauliflower, green beans, saffron, yogurt, and a flavorful mix of Hyderabad spices.

**•Served with:** Raita and Mirchi ka Salan.

## Avocado & Mixed Vegetable Biryani ..... ₪ 320

An innovative take on biryani with creamy avocado paired with a vibrant mix of vegetables for a nutrient-packed, flavorful experience.

**•Ingredients:** Basmati rice, avocado, bell peppers, carrots, peas, and a blend of biryani spices with fresh herbs.

**•Served with:** Mint Raita and spicy pickle.

## Sweet Potato & Chickpea Biryani ..... ₪ 300

A hearty, protein-rich biryani featuring sweet potatoes and chickpeas, layered with rice and fragrant spices.

**•Ingredients:** Basmati rice, roasted sweet potatoes, chickpeas, caramelized onions, saffron, and traditional biryani spices.

**•Served with:** Cooling cucumber raita.

## Sweet Potato & Chickpea Biryani SP ..... ₪ 270

A hearty, protein-rich biryani featuring sweet potatoes and chickpeas, layered with rice and fragrant spices.

**•Ingredients:** Basmati rice, roasted sweet potatoes, chickpeas, caramelized onions, saffron, and traditional biryani spices.

**•Served with:** Cooling cucumber raita.

## Peas & Cheese Pulao ..... ₪240

- Extra Raita
- Papad and Pickle Plate
- Fresh Cucumber Salad

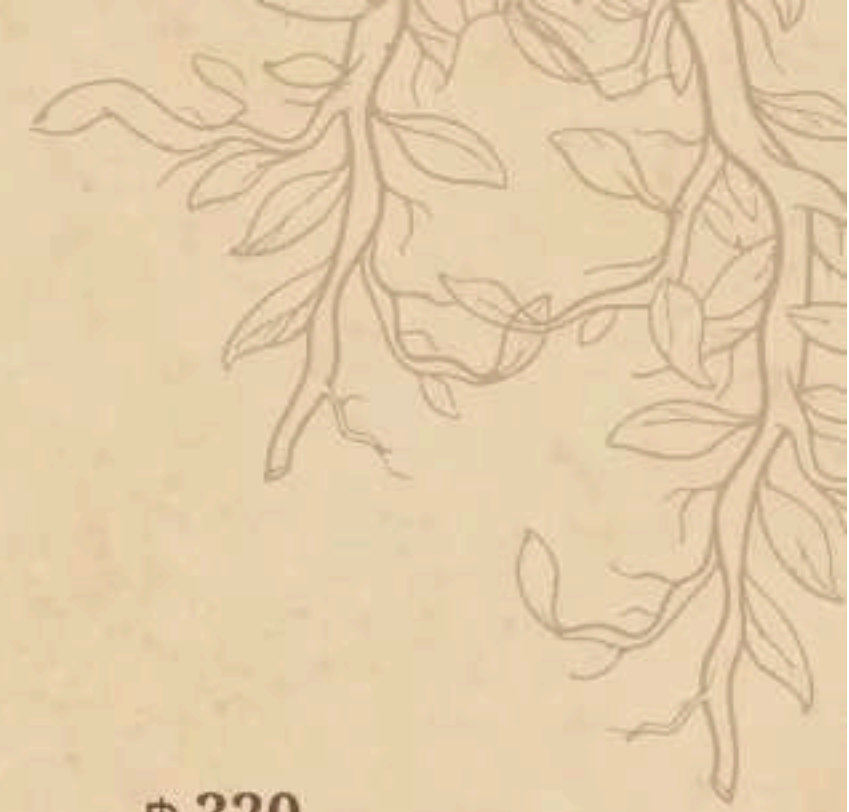
### Suggested Beverage Pairing:

Enjoy with our refreshing “Mint Lemonade” or a sweet “Mango Lassi” to complement the flavors of our vegetarian biryanis and pulao.

ADD: Service Tax - 10%  
VAT - 7%



# Non-Vegetarian Special Biryani



## Royal Hyderabad Dum Biryani ..... ₹ 320

An authentic blend of flavors and spices from the heart of Hyderabad, slow-cooked to perfection in the traditional "dum" style.

**• Ingredients:** Premium basmati rice, tender marinated meat (choose from chicken, mutton, or prawn), saffron-infused spices, caramelized onions, fresh mint, and coriander.

**• Served with:** Raita, Mirchi ka Salan, and fresh salad.



## Chicken Dum Biryani ..... ₹ 290

Juicy pieces of chicken marinated overnight in a rich mix of yogurt, herbs, and spices, layered with fragrant basmati rice.

**• Ingredients:** Tender chicken, basmati rice, yogurt, fried onions, and a signature blend of Hyderabad spices.

**• Served with:** Raita, lemon wedges, and green chili.



## Mutton Dum Biryani ..... ₹ 390

Succulent mutton pieces marinated in a special spice blend and layered between fragrant rice and herbs, slow-cooked to bring out intense flavors.

**• Ingredients:** Premium mutton, basmati rice, saffron, ginger-garlic paste, yogurt, fried onions, mint, and green cardamom.

**• Served with:** Mirchi ka Salan and fresh Raita.



## Prawn Biryani ..... ₹ 320

Delicious prawns marinated in a spiced yogurt blend and layered with delicate basmati rice and herbs for a coastal twist.

**• Ingredients:** Fresh prawns, basmati rice, mint, coriander, cumin, cardamom, and lemon zest.

**• Served with:** Raita and tangy pickle.



## Dum Biryani Lamb .....₹340



## Prawn Biryani .....₹280



## Fish Biryani .....₹280

- 
- Boiled Egg
  - Papad and Pickle Plate
  - Extra Raita

### Specialty Drink Pairing:

Cool down with our refreshing “Hyderabad Mint Lemonade” or “Mango Lassi”— the perfect complement to a spicy biryani feast!

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**ADD: Service Tax - 10%**  
**VAT - 7%**



# Others

-  **Raita .....₹140**  
Cold yogurt with mixed diced cucumber, tomatoes and mint
-  **Farm Fresh Salad .....₹80**  
Assorted Lettuce, Cucumber, Onion  
Tomatoes and Carrots
-  **Katchumber Salad .....₹160**  
Small Cut Cucumber, Onion, Tomatoes,  
Carrots and Lettuce
-  **Saffron Rice .....₹150**  
Tempered Basmati Rice Flavoured with  
Saffron
-  **Steamed Rice .....₹50**  
Steamed Jasmine Rice
-  **Papad.....₹80**  
Thin Crisps Made From Mixed Lentils
-  **Masala papad.....₹140**  
Crispy Poppadom Served with  
Chopped Onions, Tomatoes, and  
Green Chilies
-  **Papad Churi ..... ₹140**  
Crispy papads crushed and tossed  
with onions, tomatoes, green chilies,  
and spices – a tangy Rajasthani favorite.
-  **Plain Dahi/ Yogurt ...₹120**  
Cold Plain Yogurt.
-  **Masala Chaas ..... ₹100**  
A refreshing traditional buttermilk  
drink flavored with roasted cumin,  
black salt, and mint. Perfect to  
start your meal

ADD: Service Tax - 10%  
VAT - 7%

# Fresh Breads



-  **Tava Roti.....₹50**  
Freshly Baked Whole Wheat Bread
-  **Missi Roti ..... ₹90**  
Flat Bread Made With Whole Wheat And Gram Flour
-  **Aloo Kulcha /paneer Kulcha.....₹160**  
Bread Filled with Your Choice of Potatoes or Cheese
-  **Tandoori .....₹50**  
Whole Wheat Bread
-  **Naan .....₹65**  
Soft Bread Made With Refined Flour Baked In The Tandoor

-  **Keema Kulcha .....₹160**  
Bread Stuffed With Spiced Minced Lamb
-  **Parantha Pudhina/laccha .....₹90**  
Whole Wheat Roti with a Sprinkle of Dry Mint, or Plain
-  **Garlic Naan .....₹90**  
Naan Topped With Garlic
-  **Mix Basket .....₹300**  
Naan, Pudhina Parantha, Roti And Garlic Naan



ADD: Service Tax - 10%  
VAT - 7%

# Street Food

 **Samosa .....฿120**


Pastries Filled with Potatoes and Peas

 **Aloo Poori .....฿220**


Deep- Fried Whole Wheat Bread Served  
With Spiced Potatoes

 **Paav Bhaji .....฿190**

Mumbai-style Mixed Vegetable Curry  
Served with Crispy Bun Halves, Chutneys,  
and Fresh Onions

 **Veg Pakorae .....฿160**

Vegetable Fritters Served With Tamarind  
And Mint Dips

 **Amritsari Kulcha & Chole....฿260**


Potato and Onion Kulcha Served with  
Chickpeas, Straight from the Streets of  
Amritsar

 **Papri Chaat .....฿180**

Popular Tangy, Savoury Dish Served With Fresh  
Dahi/yogurt

 **Chole Bhature .....฿280**

Deep Fried Bread Served With Spiced Chickpeas

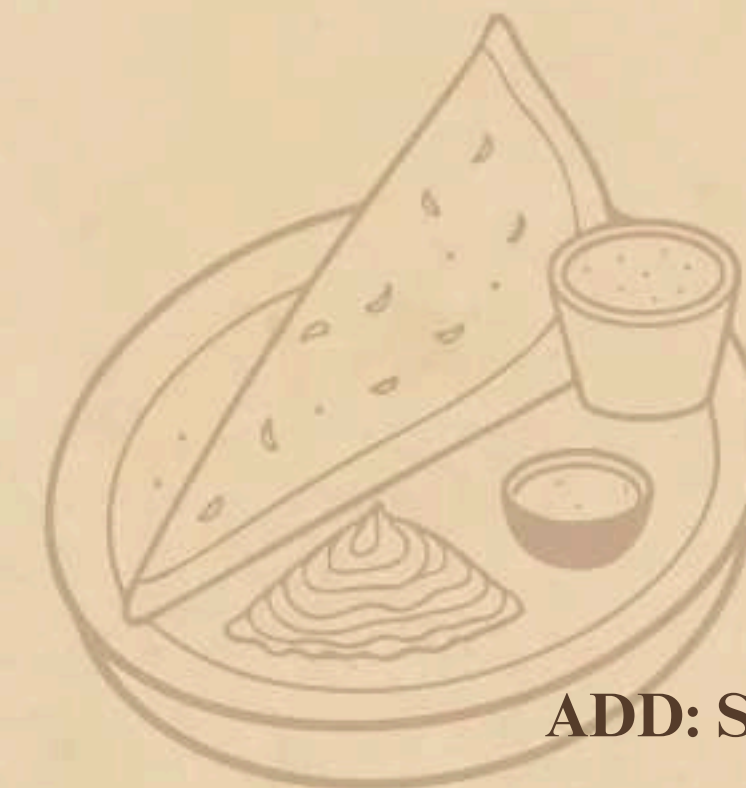
 **Bombay Vada Paav .....฿180**

Potato Vada in a Soft Bread Bun, Served with Three  
Chutneys: Garlicky, Spicy, and Sweet

 **Aloo Tikki .....฿140**

Potato And Pea Croquettes- Hot And  
Tangy

 **Golgappa.....฿100**



**ADD: Service Tax - 10%  
VAT - 7%**

# Lebanese


-  **Hummus** .....**฿180**  
Creamy Chickpea Hummus Served with Pita Bread
-  **Moutabel** .....**฿180**  
Aubergine Dip Served With Pita
-  **Tahina Dip**.....**฿180**  
Sesame Dip Served With Pita
-  **Arabic Feta Salad** .....**฿210**  
Lebanese Salad Topped With Tossed Pita Bread, Feta, Lemon And Olive Oil
-  **Falafel** .....**฿180**  
Crispy Deep-Fried Chickpea and Parsley Fritters
-  **Tabbouleh**.....**฿180**  
Traditional Tangy Parsley Onion Tomato Sala
-  **Fatouche** .....**฿180**  
Lebanese Salad Topped With Tossed Pita Bread, Mint, Sumac Lemon And Olive Oil

-  **Chicken Kebab Platter** .....**฿450**  
Hummus, Chicken Kebab, Tabbouleh And Pita Bread
-  **Hummus With Chicken** .....**฿220**  
Creamy Chickpea Hummus Topped with Tandoori Chicken, Served with Pita Bread
-  **Hummus With Lamb** .....**฿280**  
Creamy Chickpea Hummus Topped With Tandoori Lamb & Served With Pita
-  **Nz Lamb Chops** .....**฿410**  
NZ Lamb Chops Braised with Nutmeg, White Pepper, and Chargrilled to Perfection
-  **Lamb Kebab Platter** .....**฿480**  
Hummus, Lamb Seekh Kebab, Tabbouleh And Pita Bread



**ADD: Service Tax - 10%**  
**VAT - 7%**


# Fusion Chinese

 **Vegetable Manchurian .....฿240**


Vegetable Dumplings in a Manchurian Gravy. Available in Mild, Spicy, or Super Spicy Options

 **Spicy Vegetable Stir-fry .....฿210**

Deep Fried Vegetables And Tofu Tossed In A Delicious Tangy Sauce

 **Hakka Noodles .....฿190**

Lebanese Salad Topped With Tossed Pita Bread, Feta, Lemon And Olive Oil

 **Chilli Garlic Noodles.....฿210**


Stir-fried Noodles With Chili Garlic Sauce

 **Chilli Paneer .....฿260**


Paneer Cubes Stir-Fried in Indo-Chinese Fusion Sauces with Onions and Capsicum

 **Chinese Fried Rice.....฿210**


Jasmine Rice Stir-Fried in a Hot Wok with an Assortment of Vegetables

 **Schezwan Prawns .....฿320**

Crispy Prawns Tossed In A Spicy Shezwan Sauce

 **Chilli Chicken .....฿280**


Chicken Cubes Stir-Fried in Chinese Fusion Sauces with Onions, Capsicum, and a Kick of Chilies

 **Shezwan Crispy Fish .....฿280**

Seasame Dip Served With Pita

 **Chicken Manchurian .....฿260**

Shredded Chicken In Manchurian Sauce


 **Crispy Shredded Mutton .....฿320**


Crispy Lamb Pieces Stir-Fried in a Tangy Chinese Sauce. Available in Mild or Spicy Options





**ADD: Service Tax - 10%  
VAT - 7%**


# Desserts


 **Gulab Jamun .....฿150**  
Caramelized Milk Dumplings in a Sweet Sugar  
Syrup Infused with Rose Water

 **Mango Sticky Rice .....฿160**  
Local Favourite, Fresh Mango And Sticky Rice

 **Chocolate Lava With  
Icecream .....฿180**  
Warm Molten Chocolate Paired with Whipped  
Cream

 **Phirni .....฿150**  
Rice Pudding Infused with Cardamom, Almonds,  
and Cashews

 **Gajjar Halwa .....฿150**  
Carrot Halwa

 **Kulfi.....฿150**  
Traditional Indian Ice-cream Made With  
Cashews And Pistachios

 **Icecream 2 Scoops .....฿150**  
Vanilla, Chocolate



**ADD: Service Tax - 10%**  
**VAT - 7%**

# Drinks Non-alcoholic

-  **Mango Lassi .....\$160**
-  **Normal Lassi .....\$160**
-  **Sweet Elaichi .....\$140**
-  **Fresh Juics.....\$120**  
Orange/ Pineapple/ Apple
-  **Sweet Lemon Mint .....\$140**
-  **Fruit Smoothies .....\$180**  
Mango/ Strawberry/ Pineapple
-  **Cumin N Salt .....\$120**
-  **Strawberry .....\$160**
-  **Shikanji- Refreshing Lemon Drink.....\$120**
-  **Fresh Coconut Water .....\$80**

## TEA-COFFEE

-  **Hot Masala Tea ..... \$89**
-  **Kesar Chai.....\$95**  
Saffron-Infused Tea with a Touch of Cardamom
-  **Hot Tea .....\$89**  
English Breakfast/ Earl Grey/ Jasmine/ Green
-  **Ice Tea ..... \$80**
-  **Cold Coffee Latte .....\$120**
-  **Hot Coffee .....\$95**
-  **Water Regular .....\$30**
-  **Water Sparkling.....\$80**



# Alcoholic

- Singha S/l .....\$100/170**
- Heineken S/l .....\$100/170**
- Chang S/l .....\$100/170**
- Whiskey- Jw Red Label ....\$150**
- Whiskey- Jw Black Label...\$190**
- Gin- Bombay Sapphire .....\$200**
- Whiskey- Chivas Regal .....\$190**
- Whiskey- Chivas Real.....\$190**
- Vodka-absolut.....\$170**
- Vodka-smirnoff Red.....\$150**

ADD: Service Tax - 10%  
VAT - 7%

# DRINKS



COFFEE	PRICE	
	Hot	Ice
Americano/Espresso	90	100
Cappuccino/Latte	90	100
Mocha	90	100
Chocolate	90	100



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TEA	PRICE	
	Hot	Ice
Peach Tea	90	-
Earl Grey Tea	90	-
Masala Chai Tea	90	-
Green Tea Jasmin	90	-
Black Tea	80	110
Thai Tea	80	110
Milk Green Tea	80	110
Rose Milk Tea	-	140
Peach Lemon Ice Tea	-	140
Earl Grey Tea Peach	-	140

FRUIT JUICE	PRICE
Orange Juice	90



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📍 240/2 Moo 10 Nong Prue

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# DRINKS

## SMOOTHIES

	PRICE
Watermelon	140
Passion Fruit	140
Pineapple	140
Lime	140
Mint Passion	160
Strawberry	160
Strawberry Yogurt	160
Mango Yogurt	160
Lychee Yogurt	160



## SOFT DRINKS

	PRICE
Coke / Coke Light	60
Sprite	60
Schweppes Tonic	80
Schweppes Lime	80
Schweppes Ginger Ale	80
Soda Water	50
Mineral Water	50
Red Bull	160



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📍 240/2 Moo 10 Nong Prue

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# DRINKS

## BEER

	PRICE	
	Small	Large
Chang	110	180
Leo	110	180
Singha	110	180
Heineken	180	290



## ITALIAN SODA

## PRICE

Strawberry	140
Passion Fruit	140
Blue Hawaii	140
Lemon	140
Peach	140
Lychee	140

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# DRINKS

## COCKTAIL

## PRICE

Mai Tai	280
Gin Fizz	280
Long Island	280
Pina Colada	280
Mojito	280
Passion Fruit Mojito	280
Tequila Sunrise	280
Blue Hawaii	280
Margarita	280
Blue Margarita	280
White Lady	280
White Walker	280
Love Potion	280
Espresso Martini	280
Cosmopolitan	280
Caipirinha	280



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# DRINKS

## SPIRITS

### PRICE

30 Oz 60 Oz

Black Label Whiskey	200	380
Red Label Whiskey	150	280
Chivas Regal Whiskey	200	380
Jack Daniels Whiskey	200	380
Gilbey's Vodka	120	220
Kulov Vodka	120	220
Gilbey's Gin	120	220
Beefeater Gin	150	280
Bacardi Light Rum	130	240
Captain Morgan Dark Rum	150	280
Sangsom	120	220
Matador Tequila	150	280
Malibu	150	280
Tanqueray London dry gin	220	420
100 Pipers	130	240
Smirnoff Vodka	160	300
Bombay Sapphire	200	380



\*\*AVAILABLE "ON THE ROCKS" OR WITH MIXER\*\*



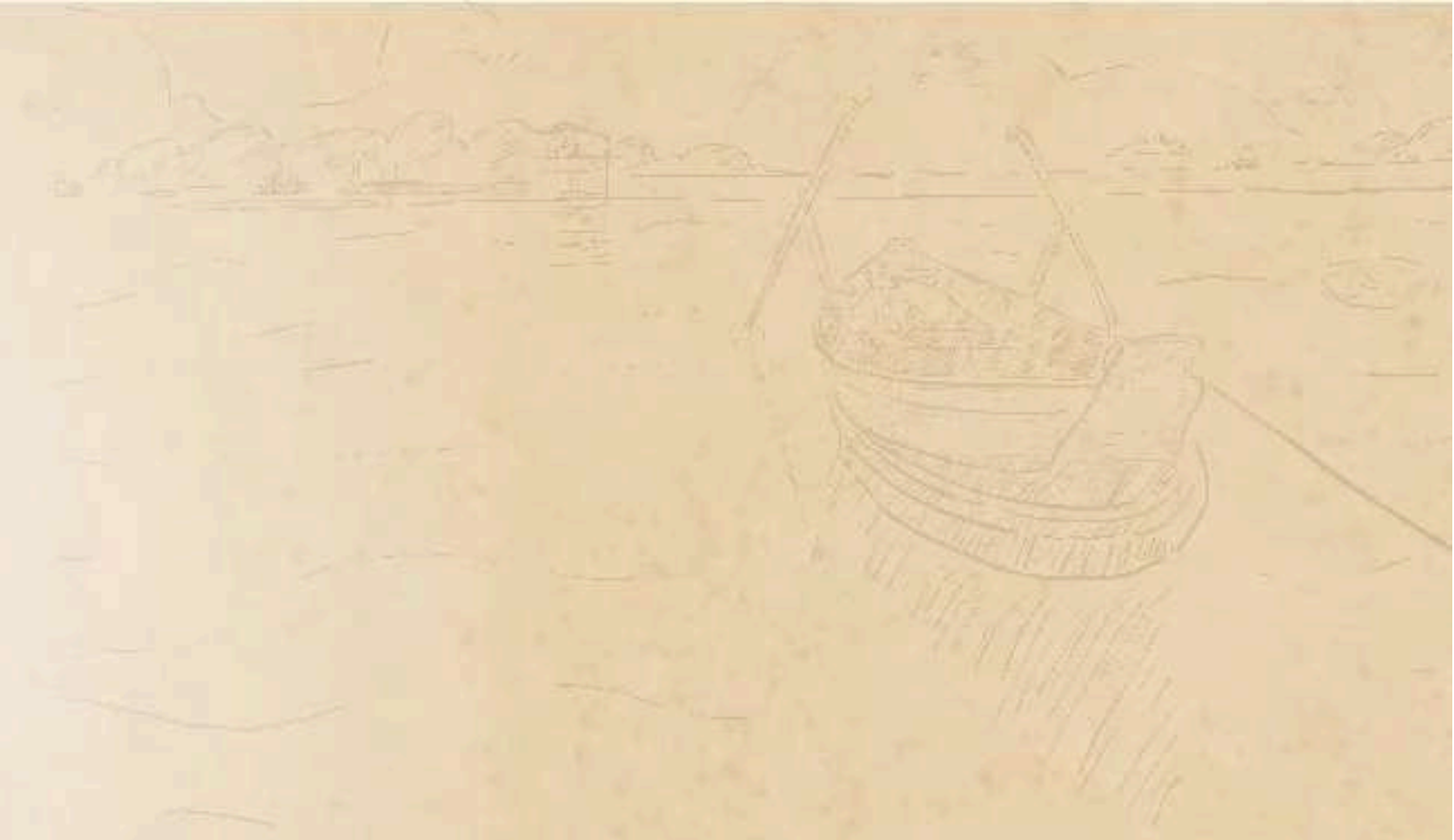
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*Thank You*

**Address: 240/1, M.10 Soi. 12,  
Pattaya Beach Road, Thailand.**

