



## CRAFT COCKTAILS

### WATERMELON SPRITZ 450

Premium vodka, watermelon acid, oleo sacharum, prosecco

### SELTZER 450

El jimador blanco, homemade orange sousvide liqueur, pomelo syrup, citric acid, celery bitter, black salt, prosecco

### ELDERFLOWER NEGRONI 420

Monsoon silver floral gin, Campari, Americano cocchi blanco, elder flower, olive brine, creole bitter, citrus acid

### SANEHA 420

Anchan jasmine floral rum, star anise cordial, tonic

### CUCUMBER SMASH 420

Cucumber vodka, homemade local green tea liqueur, pineapple syrup, lime, egg white, tonic

### JUNGCEYLON JUNGLE 420

Lang ley gin, golden falernum, Phuket fermented milk, roasted coconut cordial, Phuket pineapple shrub

### MEDICINE 420

Nusa cana tropical, homemade local green tea liqueur, Malibu, cannabis pandan syrup, pineapple, saline solution, coconut bitter

### SMOKED CARNE 420

Bresaola tequila sousvide, homemade gravy cordial, charcoal jungle black syrup, pepper, beef BBQ skewer

### SUMMER BERRIES SANGRIA 420

Tropical rum, cabernet sauvignon, mixed berries, homemade cinnamon syrup, apple, orange

## WINES BY THE GLASS

### SPARKLING

	Glass 125ml	Bottle 750ml
Villa Sandi Prosecco, Veneto, Italy	450	2,800

### ROSE WINE

Château d'Esclans, Whispering Angel	675	3,300
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Planeta Rose Sicilia IGT, Sicily, Italy	450	2,200
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### WHITE WINE

MAPU Chardonnay, Chile	390	1,900
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Sileni Sauvignon Blanc, Marlborough, New Zealand	450	2,200
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PrinzVon Hessen, Riesling, Germany	520	2,500
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### RED WINE

MAPU Reserva Cabernet Sauvignon, Chile	390	1,900
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Anakena, Merlot, Central Valley, Chile	470	2,400
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Wither Hill Pinot Noir, Marlborough, New Zealand	520	2,600
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## DRAUGHT BEER

Draught Chatri IPA	295
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Draught Say Play lager IPA	295
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## 0 % PROOF

### 333 ESSENCE 250

Monsoon oolong breeze tea, herbal citrus cordial, elder flower, lemongrass acid, soda

### THE LYBERRIES 250

Lychee, basil, mixed berry, soda

### WATERMELON MINT 250

Watermelon, longan honey, lime, mint

### DETOX GREEN 250

Celery, carrot, green apple, grape, cucumber

### MARIAN BREZZE 250

Marian plum, passion fruit, orange, banana

### POMEGRANATE HONEY 250

Pomegranate , wild honey, lime

### 333 IS SERVED 250

Strawberry puree, peach puree, homemade salted caramel, green apple, ginger ale

## HOMEMADE BREWS

### PINEAPPLE CIDER 220

Fresh Phuket pineapple, basil, apple, wild honey, icing sugar, wine yeast

### THAPECHE 220

Phuket pineapple, local black paper, Jinda chili, cinnamon, ginger, brown sugar





## CHAMPAGNE

NV	Drappier Carte d'Or Brut	6,000
NV	Piper - Heidsieck Brut Cuvee	6,500
NV	Nicolas Feuillatte , But	6,300
NV	Bollinger, Premium Cuvee, Brut	9,600
2009	Philippe Gonet Mesnil Grand Cru Blanc de Blanc	8,900
2009	Andre Beaufort Brut Blanc de Noirs Nature	9,000
NV	Nicolas Feuillatte Magnum 1.5 L.	13,500
NV	Nicolas Feuillatte Double Magnum 3 L.	30,000

## CHAMPAGNE ROSE

NV	Lombard Extra Brut Premier Cru Rose	6,000
NV	Taitinger Rose, Brut	6,850
2015	Louis Roederer, Rose vintage	6,800
NV	Phillipponnat Royale Reserve Rose Brut	8,700
NV	Billecart Brut Rose Magnum 1.5 L.	22,500

## SPARKLING

NV	Berlucchi '61 Franciacorta Brut	3,500
	DOCG, Lombardy	
NV	Ferrari, Maximum Brut, Trento DOC	3,850

## ROSE WINE

FRANCE		
2021	Miraval, Cotes de Provence Rose	3,400
2021	Chateau d'Esclans, Whispering Angel Rose	3,300
ITALY		
2018	Alie Rose Ammiraglia Tuscany IGT	3,450
2018	Alie Rose Ammiraglia Tuscany IGT, Italy Magnum 1.5 L.	7,500

## WHITE WINE

### FRANCE

2020	Sancerre Les Belles Vignes, AOC	3,500
2020	Chablis, Maison Louis Jadot, burgundy	7,000

### ITALY

2017	Pighin Collio Pinot Grigio, DOC Collio, Friuli	3,300
2017	Castello di Pomino Bianco DOC Tuscany	4,300

### SPAIN

2021	Dominio de Punctum, Finca Fabian Verdejo	2,350
2020	Zarate, Albariño, Rias Baixas,	3,400

### AUSTRIA

2018	Christoph Hoch , Grüner Veltliner Hollenburger	3,450
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### CHILE

2019	Hugo Casanova Chardonnay, Reserve, Maule Valley	2,650
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## WHITE WINE

### NEW ZEALAND

2020	Koparepare Sauvignon Blanc, Marborough	2 450
2019	Whitehaven Sauvignon Blanc, Marborough	2,950

### SOUTH AFRICA

2020	Two Oceans, Sauvignon Blanc	1,950
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## RED WINE

### FRANCE

2015	Domaine Chanson Cote De Nuits Villages AOC. Cote de Nuits	4,000
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### ITALY

2018	Costera Cannonau Di Sardegna : DOC	2,750
2019	Franzhaas, Pinot Noir, Alto-adige	2,950

### GERMANY

2020	Claus Preisinger ,Zweigelt Kieselstein ,Bugerland	3,400
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### AUSTRALIA

2020	Stonefish, Shiraz Margaret River	2,450
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### ARGENTINA

2021	Alamos, Malbec, Mendoza	2,650
2021	Bodegas Salentein, Portillo Malbec	2,600

### CHILE

2020	Cono Sur, Pinot Noir, Single Vineyard	3,400
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### NEW ZEALAND

2021	Two Paddocks Pinot Noir Picnic (organic), Central Otago	3,300
2021	Pinot Noir, Tahuna, Hawke's Bay	3,050

### USA

2021	Evening Land Pinot Noir Seven Springs Vineyards, Oregon	7,000
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## MORNING TREATS

### SEASONAL FRUIT BOWL & GREEK YOGURT 220

Local sourced seasonal fruit, lime juice, brown sugar, cinnamon, tangerine juice and sweet Thai basil

### HOUSE MADE GRANOLA & PHUKET PINEAPPLE 450

Macrobiotic yogurt, slow cooked pineapple jam, lime juice and mint

### GREEN ME UP 750

Green matcha tea powder, macrobiotic yogurt, kiwi diced, edame beans, fresh soy sprout leafs and palm seeds marinated in green lemon

### ENERGIZING BOWL 450

Fresh bananas, almond milk, mixed nuts, chia seeds, shaved coconut, cacao nibs, dried fruits and Thai cacao powder

### AVOCADO ON TOAST 550

Phuket grown heirloom tomatoes, avocado, thick sourdough bread, cracked pepper, extra virgin, olive oil and Thai spinach

## THROUGHOUT THE DAY

### PLANT BASED

### SMOKED BEET 450

Smoked beetroot, fresh own grown herbs, and cottage cheese

### SPELT SALAD 690

Mixed grains, yogurt and fresh herbs with citrus

### TEMPEH 450

Fermented soybeans cake, smoked charred roots, heart lettuce with lime and coriander vinaigrette

### ROOTS CEVICHE 275

Local sourced mix roots, tiger milk ceviche dressing, cilantro, and fresh garlic

## CHARCOAL PLANT BASED

### WHITE ORGANIC CORN AND SWEET MISO 415

Giant organic corn, slow BBQ-ed in charcoal and dressed with sweet miso paste

### BLACK ORGANIC CORN AND SWEET MISO 415

Giant black organic corn, slow BBQ-ed in charcoal and dressed with sweet miso paste

### CHAR BURNT TARO 450

Robatayaki grill taro roots, spicy yogurt, and fresh young leafs salad

### CHAR ROASTED CABBAGE 350

Cabbage, soy sauce, red miso, mushroom garum, slowly char roasted

## RAW & MORE

### FRESH OYSTERS 850/1,700

Daily selection 6 or 12 pieces with condiments

### HUA HIN CAVIAR 4,100/8,200

15 or 30-grams with homemade sour cream and blinis

### PERUVIAN SCALLOPS CEVICHE 915

Fermented shallots with almond milk, and fresh organic corn

### RED GROUPE 425

Coconut base ceviche, with soft tacos

### RED CORAL 750

Thinly slice red coral fish, sour and sweet ceviche, taro and black garlic

### TIRADITO 650

Scallop, green apple, Lime, avocado, cauliflower and tiradito sauce

All prices are in Thai Baht and subject to 10% service charge and applicable taxes



OPEN DAILY  
FROM 10:00-24:00 HRS.

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## CHARCOAL GRILLED

**RED GROUPER** 725  
Charcoal grilled red grouper fillet

**PHUKET LOBSTER** 1,600  
Whole Phuket lobster  
(Depend on market availability for size)

**GRILLED OYSTER** 850  
Fresh oysters charcoal grilled with  
preserved lemon and heart salad

**KUROBUTA PORK CHOP** 650  
Kurobuta pork chop, chimichurri sauce and  
sweet potatoes

**THAI WAGYU SHORT RIBS** 1,050  
Slow cook short ribs with fresh herbs and jalapeno

**ANDAMAN PRAWN** 780  
King size local Andaman prawn, fennel and tobago sauce

**RED CORAL FISH** 950  
Robatayaki grill red coral fillet, fermented organic corn,  
and aji huacathay

**PERUVIAN CHICKEN** 495  
Roasted organic chicken, aji Verde, burnt onion  
puree and pickled cucumber salad

## DESSERT

**COCONUT TAPIOCA PUDDING** 180  
Mango parfait, cocoa pecan sponge cake

**WILD STRAWBERRY** 170  
Cheese cake

**MIXED NUT** 160  
Maple syrup tart

**MARKRIN CHOCOLATE** 160  
Fragrant tart

## BEANS & LEAVES

**ILLY COFFEE**  
Single shot 165  
Lungo

Double shot 195

Double espresso, latte, cappuccino

**RONNEFELDT TEA** 185

English Breakfast, Earl Grey,  
Darjeeling Chamomile, Peppermint,  
Green tea

## BEER

Singha 180

Chang 180

Heineken 190

Corona 295

Andaman dark ale 295

Jone ha ros milk shake IPA 295

## NON-ALCOHOLIC DRINKS

**JUICE** 195

Water melon, Pineapple, Orange,  
Mango, Fresh coconut

**ARTESIAN SOFT DRINKS (FEVER TREE)** 250

Indian tonic, Mediterranean tonic,  
elder flower tonic, ginger ale, soda

**SOFT DRINKS** 145

Coca – cola, coca – cola light,  
coke zero, sprite



SPIRITS

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Langley’s London dry	395
Kanoshizuku craft Japanese	395
Broker’s premium pink	490
Canaima amazonain	495
Stranger & Son	585
Hendrick’s	645
Sabatini	655

RUM

Nusa cana spiced	335
Nusa cana tropical island	355
Diplomatico planas	350
Plantation grand reserve 5 YO	450
Angostura Aged 5 YO	465
Dictador 12 YO solera system	550
Dictador 20 YO solera system	565

VODKA

Stolichnaya premium	355
Sobieski estate	435
Belverdere	465
Grey goose	490
Iron balls	535
Stolichnaya elit ultra luxury	605

TEQUILA & MEZCAL

El jimador reposado	335
Kah bianco	395
SE busca joven	595
SE busca reposado	625
Herradura blanco sauve	645
Cenote anejo	715

WHISKEY & BOURBON

Grant’s triple wood	355
Maker's mark	465
Monkey shoulder	505
Balvenie 12 YO	590
Glenfiddich 15 YO	625
Glenlivet 18 YO	885

BRANDY & COGNAC

Vecchia romagna	505
Camus VSOP elegance	605
Camus XO elegance	950

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