

sala ayutthaya Rooftop Lounge & Bar

SOFT DRINKS

Coca-Cola, 330ml	110
Coca-Cola Light, 330ml	110
Sprite, 330ml	110
Fanta orange, 330ml	110
Fever-Tree premium Indian tonic water, 200ml	150
Fever Tree elderflower tonic water, 200ml	150
Fever-Tree ginger ale, 200ml	150

Still & Mineral

Still water, 500ml	70
Evian natural mineral water, 500ml	140

Sparkling

San Pellegrino sparkling water, 500ml	220
Singha soda water, 330ml	110
Perrier sparkling water, 330ml	160

BEERS & CIDERS

Singha beer, Thailand 5%	180
Chang lager, Thailand 5%	180
Heineken lager, Holland 5%	190
Asahi lager, Japan 5.5%	190
Tiger lager, Singapore 5.0%	190
Corona Extra lager, Mexico, 4.6%	340

Cider

Magners apple cider beer, Ireland, 4.5%	320
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Draft Beer

Heineken by glass, 330ml	170
Heineken by pint, 500ml	260
Heineken by pitcher, 1000ml	520

FRESH FRUITS

Juice

Coconut, squeezed orange, lemon and topped with soda water	185
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Blended

Watermelon, mango, coconut and pineapple	195
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HEALTHY BLENDS

Berry Smoothie

Blueberry, blackberry, cranberry and yogurt	245
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Mango Mint

Mango, mint, yogurt, lime and honey	245
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FINEST CRAFT BEERS FROM THE FOUR REGIONS OF THAILAND

North	Blossom Weizen Bavarian Hefeweisse Beer, 330ml 5%	295
Chiang Mai	Enjoy an exotic blend of aromas, including ripe banana, cloves and floral notes	
	Chiang Mai Beer Red Truck Red Ale, 330ml 5%	295
	An American amber ale that combines toasted caramel malt and fruity aromas	
South	Chalawan Pale Ale, 330ml 5%	295
Phuket	Bold yet smooth, this award-winning beer features notes of tropical lychee and citrus	
E-Sarn	Stone Head Gancore IPA, 330ml 5.5%	295
Sakon Nakorn	Light and easy to drink, this Indian pale ale blends elements of orange and caramel	
	Stone Head Hazelnut Chocolate Stout, 330ml 5.9%	295
	Perfect for chocolate lovers, this medium-bodied stout feature notes of hazelnut	
Central	Whale Pale Ale, 330ml 5.9%	295
Bangkok	A new Thai craft beer, this balanced American pale ale infuses tropical fruits and lime peel	
Imported	Hoegaarden Witbier, 330ml, Belgium 4.9%	320
Craft Beers	Hoegaarden Rose, 250ml, Belgium 3%	360

CLASSIC COCKTAILS

Cosmopolitan	Smirnoff vodka, Cointreau and cranberry juice	260
Daiquiri	Bacardi white rum blended with lime juice	260
Dry Martini	Gordon's gin, dry vermouth and an olive	260
Long Island Iced Tea	Five spirits shaken and topped with Coca-Cola	260
The Classic Mojito	Bacardi white rum, fresh mint and brown sugar, topped with soda water	260
Margarita	Tequila, citrus liqueur and lemon blended with syrup	260

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Blue Kamikaze	Smirnoff vodka, Blue Curacao and fresh lime juice	260
Piña Colada	Bacardi white rum and coconut rum shaken with pineapple juice and coconut cream	260
Singapore Sling	Gordon's gin, Cherry liqueur and Benedictine shaken and topped with soda water	260
sala Mai Tai	Bacardi white rum, Captain Morgan dark rum, and Thai Sangsom rum with tropical fruit juices	260
SIGNATURE COCKTAILS		
Rooftop Bloody Mary	Tomato juice and a generous splash of Grey Goose vodka, spiced up and served on ice with an olive skewer	320
Martini Espresso	Grey Goose vodka, Kahlua, a shot of homemade 8hr cold drip coffee, shaken and then strained over a martini glass, served with an espresso bean	320
Electric Watermelon	Smirnoff vodka, Citrus liqueur, Midori melon liqueur and lemonade	320
Chao Phraya	Phaya Thai rum, Citrus liqueur, lime juice and vanilla syrup, topped with premium ginger ale	320
Welcome to Ayutthaya	Absolute vodka, Malibu, Coconut liqueur, mango juice and coconut cream	320
Rooftop Blue Moon	Bombay Sapphire gin, Blue Curacao and sweet basil	320
My Sake	A Japanese yogurt sake with honey, topped with premium lemonade	320

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NON-ALCOHOLIC

Lychee Lemongrass Fizz Lychee juice shaken with local lemongrass, syrup and a squeeze of lime 290

Mint Lemonade Fresh mint muddled with syrup and lime juice, topped with Sprite 290

APÉRITIFS 45ml

Bitter Campari, Italy, 25% 190

Anise Ricard Pastis, France, 45% 190

Pernod, France, 40% 190

Vermouth Martini Blanco, Italy, 15% 190

Martini Dry, Italy, 18% 190

Martini Rosso, Italy, 15% 190

LIQUEURS 45ml

Cointreau, France, 40% 220

Midori, Japan, 20% 220

Kahlua, Mexico, 20% 220

TEQUILA 45ml

El Jimador Blanco Agave Mexico, 40% 220

Patron Silver, USA, 40% 240

Don Julio Reposado, Mexico, 40% 550

VODKA 45ml

Russian Standard, Russia, 40% 220

Absolute, Sweden, 40% 240

Absolute Citron, Sweden, 40% 240

Ketel One, Netherlands, 40% 340

Grey Goose Vodka, France, 40% 360

Beluga Silver, Russia, 40% 360

RUM 45ml

White Bacardi White, Cuba, 40% 220

Gold Diplomatico Mantuano, Venezuela, 40% 560

Dark Captain Morgan Dark, Jamaica, 37% 220

Havana 7 year, Cuba, 40% 260

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WHISKY & SINGLE MALT 45ml

Blended	JW Red Label, Scotland, 40%	260
	J&B White whisky, Scotland, 40%	260
	JW Black Label, Scotland, 40%	290
	Ballentine's 12 years, Scotland, 40%	320
	Chivas Regal, Scotland, 40%	290
Single Malt	Glenfiddich 12 years, Scotland, 40%	380
Speyside	Glenfiddich 18 years, Scotland, 40%	680
Highland	Macallan 12 years, Scotland, 40%	680

WHISKEY & BOURBON 45ml

Kentucky	Jim Beam, USA, 40%	220
Rye	Wild Turkey, USA, 40%	320
Tennessee	Jack Daniels No.7, USA, 40%	240
	Gentleman Jack, USA, 40%	290
Irish Whiskey	Jameson, 40%	220
Canada	Canadian Club, 40%	220
Thailand	Meakong, Thai spirit, 35%	170
	Sangsom, Thai rum, 40%	170
	Regency, Thai brandy, 38%	190

DIGESTIFS 45ml

Fernet Branca, Italy, 35%	220
Jägermeister, Germany, 35%	220
Amaretto, Italy, 40%	220
Sambuca White, Italy, 42%	220
Southern Comfort, USA, 35%	220
Bailey's Irish cream, Ireland, 17%	220
Luxardo Limoncello, Italy, 40%	220
Carpenei Grappa Blanca, Italy, 40%	220

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COGNAC 30ml

Hennessy VSOP, France, 40%	480
Hennessy X.O. France, 40%	720
Remy Martin VSOP, France, 40%	480
Remy Martin XO, France, 40%	720

PORT & SHERRY 45ml

Taylor's Fine Ruby Port, Portugal, 20%	240
Gonzales Byass Tio Pepe, Spain, 15%	240

EAU DE VIE 45ml

G.E. Massenez Williams, France, 40%	260
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CHAMPAGNE

Brut, Duval-Leroy, Champagne, France	5,900
Moët & Chandon Champagne, France	6,450

SPARKLING

Breganze Spumante Prosecco Extra Dry, Italy	1,890
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WINE BY THE GLASS

Sparkling

Villa Sandi Blanc de Blancs Brut IGT, Italy	320
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White

Sauvignon Blanc Echeverria, Chile	250
Pinot Grigio Piccini, Italy	290
Chardonnay Paringa Individual Vineyard, Australia	320
San Millan Verdejo DOC Rueda, Spain	350
Chardonnay, Robert Mondovi, California	360

Rosé

Syrah Rosé, Santa Julia, Argentina	280
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Red

Cabernet Sauvignon Echeverria, Chile	250
Merlot, Les Jamelles VDP d'Oc, France	280
Syrah, Anura Pinotage, South Africa	320
Cabernet Sauvignon, Treerings, Barossa, Australia	360
Malbec, Zuccardi "Q" Argentina	420
Pinot Noir, Saint Clair Estate, Marlborough Premium, New Zealand	460

WINE BY THE BOTTLE

White

Sauvignon Blanc Luis Felipe Edwards, Chile 2017	1,490
Riesling, Von Unserm, Trocken, QbA, Germany 2014	1,650
Chardonnay Stony Cape Ruby, South Africa 2017	2,450
Chardonnay Stump Jump, South Australia	2,250
Chenin Blanc, PB Valley, Khaoyai, Thailand 2013	2,290
Sauvignon Blanc Dog Point, New Zealand 2013	4,200
Chateau Talbot AOC, Bordeaux Blanc, France 2016	4,950

Rosé

Le Rose de la Chapelle, VdP L'Herault, France 2016	1,750
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Red

Domaine Lafage I IGP Côtes Catalanes, France 2014	1,950
Malbec, Santa, Argentina 2017	1,950
PB Valley Khao Yai, Thailand 2017	2,290
Cabernet Sauvignon, Rebert Mondavi, California, USA 2016	2,290
Malbec ALTOS Classic Mendoza, Argentina 2015	2,750
Costirubin DOCG Barbaresco, Italy 2012	2,950
Les Vins de Vienne La Perdendaille AOC, France 2014	3,250
Dog Point Marlborough Pinot Noir, New Zealand 2013	5,950
Amarone Masi DOC Valpolicella Classico, Italy 2010	6,850
Museum Numerus Clausus DO Cigales, Spain 2009	7,650

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TEA by DILMAH T-Series premium loose-leaf tea

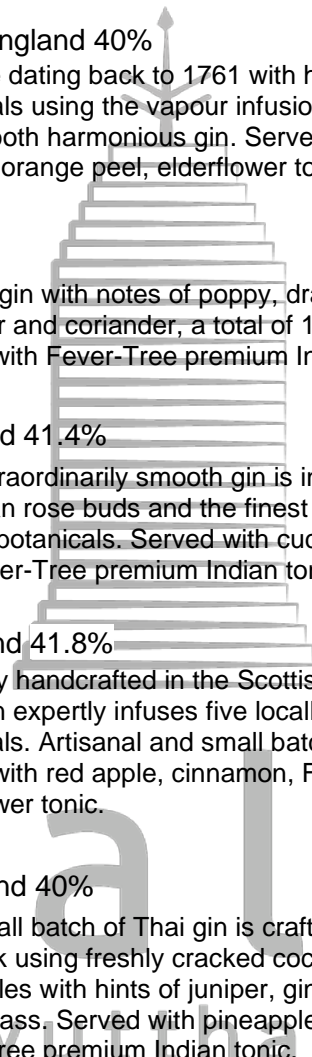
The original earl grey	155
This classic tea combines the rich and full-bodied Ceylon single origin tea with the citrus flavour of bergamot.	
Rose with French vanilla	155
A seductive tea, combining a fine single region pekoe from the Nuwara Eliya region of Sri Lanka with the sensuous fragrance of rose petals.	
T-Series green tea with jasmine flowers	155
A delicious fusion of floral, notes in a refined Ceylon green tea. Bright and delicate in the cup.	
T-Series pure chamomile flowers	155
The subtle flavor of chamomile is concentrated in the flower and this infusion offers the pure infusion of the chamomile flower.	
Brilliant breakfast	155
A bright, brisk and bold tea. Intense and majestic, it offers body, strength, colour and pungency representing the essence of a fine Ceylon tea.	

COFFEE by Segafredo Coffee

hot	Espresso / Americano / Regular Coffee / Cappuccino / Latte	140
Decaffeinated	Segafredo espresso capsule	160
Iced	Espresso / Americano / Regular Coffee / Cappuccino / Latte	165

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GIN & TONIC EXPERIENCE



Tanqueray - England 43.1%	290
The multi-award-winning London dry gin from Charles Tanqueray's 1830s recipe is a perfect balance of juniper, coriander, angelica and liquorice. Served with chilli and green peppercorns and premium tonic.	
Bombay Sapphire - England 40%	290
A recipe dating back to 1761 with hand selected botanicals using the vapour infusion process creates this smooth harmonious gin. Served with black pepper, orange peel, elderflower tonic.	
Bulldog - USA 40%	320
English gin with notes of poppy, dragon's eye, citrus, lavender and coriander, a total of 12 worldly botanicals served with Fever-Tree premium Indian tonic.	
Hendricks's – Scotland 41.4%	320
This extraordinarily smooth gin is infused with Bulgarian rose buds and the finest cucumber along with 11 botanicals. Served with cucumber, rose buds and Fever-Tree premium Indian tonic.	
Caorunn gin – Scotland 41.8%	360
Carefully handcrafted in the Scottish Highlands, Caorunn expertly infuses five locally foraged gin botanicals. Artisanal and small batch, beautifully served with red apple, cinnamon, Fever-Tree premium elderflower tonic.	
Iron Balls gin - Thailand 40%	360
This small batch of Thai gin is crafted in the heart of Bangkok using freshly cracked coconuts and pineapples with hints of juniper, ginger and lemongrass. Served with pineapple, basil lime and Fever-Tree premium Indian tonic.	
Four Pillars rare dry gin - Australia 41.8%	390
Traditional dry gin from Australia, the juniper berry is light and sweet, supported by touches of chopped mint, fresh citrus and floral hints. Served with orange peel and Fever-Tree premium Indian tonic.	

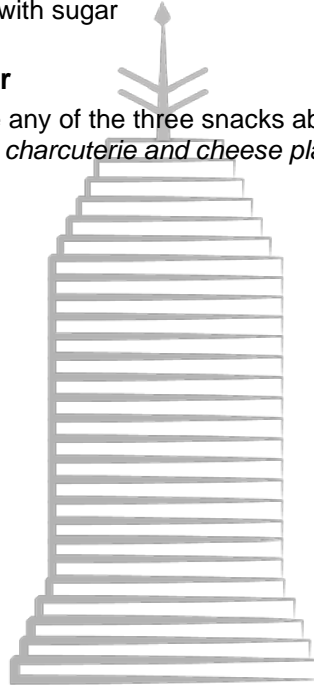
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APPETIZERS & SNACKS

Charcuterie board for two	450
A selection of cured meats and three cheeses, accompanied by freshly toasted bread, mixed nuts, fruits and preserves	
Parma ham & melon	350
Melon wrapped with Parma ham, topped with green olives and drizzled with avocado sauce	
Cheese platter for two	450
Our handpicked selection of local and international cheeses served with crackers, fruits, nuts and jam	
Smoked salmon rolls	380
Spring onion infused cream cheese wrapped with oak-smoked salmon rolls, served with green apples on crispy salmon skin and dusted with Thai spices	
Laab ped tord	260
Ground duck breast shallow fried with lime, chili, toasted rice and mint	
Moo dad diew	250
Deep fried traditional pork strips served with chili ketchup, dried kaffir lime leaves and dehydrated chili	
Fresh vegetable spring rolls	240
Organic cucumber, avocado, Thai basil, carrots and crisp lettuce wrapped in rice paper	
Fish popcorn	250
Crispy dory fish pops with tartare sauce and lime wedge	
Nam tok neua tacos	290
Thin slivers of Australian beef sirloin with spicy Thai red sauce served inside taco shells	

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Chicken & avocado cones	340
Roasted chicken mixed with grated egg and mayonnaise topped with avocado relish	
Gluyay coffee tord	250
Banana doughnuts infused with milk chocolate and our 8hr cold drip Royal Project coffee granules then dusted with sugar	
Make your own platter	750
Choose any of the three snacks above (<i>except charcuterie and cheese platters</i>)	



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