

SALA LANNA ROOFTOP

COCKTAILS

ON THE PING RIVER	210
Vodka, Lychee, Lemongrass, Lime juice	
THAI SABAI	210
Thai whiskey, Basil, Lime juice, topped With Soda	
LANNA PASSION SOUR	210
Tequila, Cointreau, Passionfruit, Lime juice	
LANNA MOJITO	210
Thai rum, Lemongrass, Ginger, Mint, Lime topped with Ginger ale	
THE NORTH FIZZ	210
Gin, Basil, Lemon peel topped with Ginger ale, Cranberry Juice	
CLASSIC MARTINI (VODKA OR GIN)	210
Vermouth, Green olive or a Lemon twist	
CLASSIC MOJITO	210
White rum, Mint, Lime wedge, Brown sugar, Soda	
CLASSIC MARGARITA	210
Tequila, Triple sec, Lime juice, Syrup	
MAI TAI	220
Rum, Orange curacao, Fresh lime juice, Orgeat	
LONG ISLAND ICE TEA	220
Vodka, Tequila, Light rum, Triple sec, Gin, A splash of cola	
CAIPIRINHA	220
Cachaca, Sugar, Lime	
OLD FASHIONED	230
Sugar, Angostura bitters, Bourbon, Orange twist	
SOFT DRINKS	60
Coke, Coke Zero, Sprite Soda, Tonic, Ginger Ale	

MOCKTAILS

DANCING MOJITOS	120
Mint, Lime wedge, Brown sugar, Ginger ale	
SAI NAAM PING	120
Orange juice, Pineapple juice, Lime juice, Syrup, Blue Syrup	
SUN DOWNER	120
Cranberry juice, Orange juice, Lime juice, Syrup, Sprite	
LANNA SKY	120
Blue Syrup, Lychee, Lime juice, Mint leaves	
JUICES	90
Orange, Pineapple, Lime, Lychee	
WATER	40
Still Water (500 ml)	
BEERS	
Chang	100
Singha	100
Heineken	140
Hoegaarden	180
Chiang Mai, Weizen	195
Red Truck Ale	195
Chalawan, Pale Ale	195
WHISKEY	
JW Blue Label	800
JW Red Label	180
JW Black Label	220
John Jameson	220
SINGLE MALT WHISKY	
Glenfiddich, 18 years	400
Glenmorangie, 10 years	280
BOURBON	
Jack Daniel's	200
Jim Beam	180

SALA LANNA ROOFTOP

COGNAC

Remy Martin (X.O.)	550
Remy Martin (V.S.O.P)	280

GRAPPA

Carpene Malvolti Bianco	180
Carpene Malvolt Riserva	180

APERITIFS & VERMOUTH

Pernod	170
Campari	170
Martini Blanco	170
Martini Rosso	170
Martini Dry	170
Ricard	170

RUM

Phraya	180
Bacardi White	180
Chalong Bay	160
Captain Morgan	180
Sangsom	120

VODKA

Belvedere	210
Grey Goose	200
Absolute	180

GIN

Hendricks's Gin	210
Bombay Sapphire	200
Tanqueray	190
Gordon's London Dry Gin	190

TEQUILA

Siera Gold	160
Siera Silver	140

LIQUEURS

Amaretto	190
Cointreau	190
Baileys	190
Kahlua	190
Malibu	190
Midori	190
Limon cello	190
Drambuie	190
Sambuca	190

Champagne & Sparkling Wines

Prego Nero Prosecco Brut, Italy

Straw yellow with lightly green hints. Fruity (apple, pear, light hints of apricot and citron) and floral (white and meadow flowers), fresh and pleasant. Elegant on the palate, slightly soft with a fruity aftertaste and subtle floral persistence. An aperitif for the entire meal with delicate foods.

Vintage Glass Bottle

2019 - 1,600

Zardetto Private Cuvee Brut, Italy

Refined blend of Gleran, Chardonnay Moscato and other local varieties. The Cuvee was made to be matched with the appetizer or to be tasted all along the meal.

2019 - 1,800

Billecart salmon brut champagne, France

Champagne, France -Fine bubbles which rise slowly, persistent mousse. Straw-colored. A nose of ripe pear with some touches of cut hay. Wonderful aromas of light dough, fresh flowers, and sliced pears and peaches. Full-bodied yet agile and fresh.

N.V. - 4,100

	Vintage	Glass	Bottle
White Wines – Light, fresh and fruity			
Sauvignon Blanc, Rememorar, Chile A light lemon yellow color. Its prominent aromas of lime, citric fruit and white flowers combine perfect with its flavor. In the palate is crispy, refreshing and persistent. It matches with appetizers, ceviche, seafood and green salads.	2018	250	-
Les Puces Blance, France Made from grape varieties from southwestern France, Les Puces Blanc is available in a dry and mellow version. The Moelleux Blanc is fruity, gourmet and smooth, it will go perfectly with white meat in sauce, blue cheeses and cream cakes.	2018	-	1,200
Echeverria, Sauvignon blanc reserva, Curico Valley, Chile A light and fresh Sauvignon blanc with notes of grapefruit, fresh lemons and cut grass. Pairs nicely with all types of seafood and salads.	2019	280	1,350
Domaine Chêne, Bourgogne Aligote, France A blend of Aligote grapes, pale gold, full of buttery creamy Aroma. It features white fruit such as ripe apples and pears. A smooth, well-balanced, fresh and fruity wine.	2015	-	1,400
Riesling Prinz von Hessen, Germany A pale-yellow colour and light green reflexes, which displays a smell from fresh and juicy fruits. The flavours remind of orange blossom and decently of grapefruit. This Riesling convinces with its well balanced acidity and its fine-line mineral character.	2016	-	1,700
White wines – Dry, medium body and aromatic			
Outback Jack, Sauvignon Blanc, Australia Aromas of fresh citrus well integrated with generous lime and passionfruit flavor that go on forever. Endowed with vibrant acidity and grassy aromas from Sauvignon Blanc, this bouquet also has the structure and mouthfeel from Semillon. Go well with dishes like Thin-sliced octopus drizzled with lime , Crêpes and caramel cream and also Roquefort cheese.	2018	-	1,300
Chardonnay-Semillon, Lindeman's, Australia Straw coloured, the wine brings aromas of peach and stone fruits and medium to full bodied palate with stone fruits, integrated oak and a soft finish.	2017	-	1,350
Villa Martina Chardonnay, France A straw yellow, Gala apple, white peach, ground ginger and candied lemon zest mix. Fresh and tangy white. Lightly floral. Pairs nicely with Fish.	2017	-	1,400
Maison Castel Viognier, France A lovely pale gold colour, notes of pear and peach combined with citrus and floral overtones, it develops aromas of fresh pear and orange blossom with a mineral finish. Pairs with fish, white meats in a sauce or stew, Asian dishes or shellfish.	2016	-	1,500
Maison Castel Chardonnay, France Straw yellow in color with slightly brown tints. Intense and complex with exotic fruit aromas (mango, pineapple) and subtle toasted overtones. Big and fresh. An unctuous wine, long on the palate, with a delicate touch of vanilla on the finish.	2016	-	1,600

	Vintage	Glass	Bottle
Red Wines – Light, fresh and fruity			
M.Chapoutier IGP Pays d Oc Syrah Grenache, France A fresh and juicy red wine from the south of France with fresh notes of dark plums, cherries and hints of dried herbs. Enjoy with chicken or pork dishes or even with grilled fish.	2019	-	1,550
Astrolabe, Durvillea, Pinot noir, Marlborough, New Zealand A juicy and structured wine with aromas of dark cherries, red plums and slight hint of oak. Pairs nicely with roasted chicken, Thai food and grilled fish.	2017	-	1,950
Red Wines – Medium body, smooth and elegant			
Echeverria, Cabernet Sauvignon reserva, Curico Valley, Chile A fruity and easy drinking Cabernet Sauvignon with notes of red cherries, cassis, bay leaf and dried herbs. Drink with hard cheeses and cold cuts, roasted meats and pasta dishes.	2018	280	1,350
Woolshed, Shiraz, Murray Darling, Australia A fruity and round Shiraz with aromas of dried spices, dark cherries and ripe raspberries.	2018	-	1,550
Santa Julia, Malbec, Mendoza, Argentina A powerful but fruity Malbec with enticing notes of dark berries, plums, coffee and a hint of oak. An ideal pairing with meat dishes, but can also be enjoyed to hard cheeses and heavy pasta dishes.	2019	-	1,700
M.Chapoutier Cotes du Rhone Rouge AOC A classic Cotes du Rhone from one of the premier producers in the region. Wonderful expressive notes of dried herbs, dark plums, ripe cherries and hints of black pepper. Enjoy with light meat dishes, Thai food or grilled seafood.	2019	380	1,750
El Nino de Campillo, Tempranillo, Rioja, Spain A classic style of Rioja from one of its top producers. Fresh aromas of dark cherries, red plums, dried spices and hints of oak. The perfect pairing for roasted meats especially lamb, but also nice with hard cheeses and charcuterie.	2018	-	1,850
Red Wines – Full body, powerful and oaky			
Zuccardi, Malbec Q, Mendoza, Argentina A powerful and structured Malbec from one of the best producers in Argentina. Expressive notes of cocoa, dark plums and chocolate. Pairs especially well with steak but will accompany all types of grilled and roasted meats well.	2018	-	1,850
Campo alle Comete Cabernet Sauvignon Toscana IGT, Italy A powerful but smooth Cabernet from a great vintage in Tuscany. Aromas of dark fruits, hints of oak and smooth tannins. Great wine for steaks, lamb, or other meaty dishes.	2016	-	1,850
Sasso Al Vento Primitivo di Manduria DOC, Italy A powerful but easy drinking Primitivo from the south of Italy. Wonderful expressive notes of dark plums, dark cherries and hints of roasted spices. Drinks well with spicy Thai food and roasted meats. This is a perfect steak wine but will also pair nicely with heavy pork or chicken dishes.	2017	-	1,850