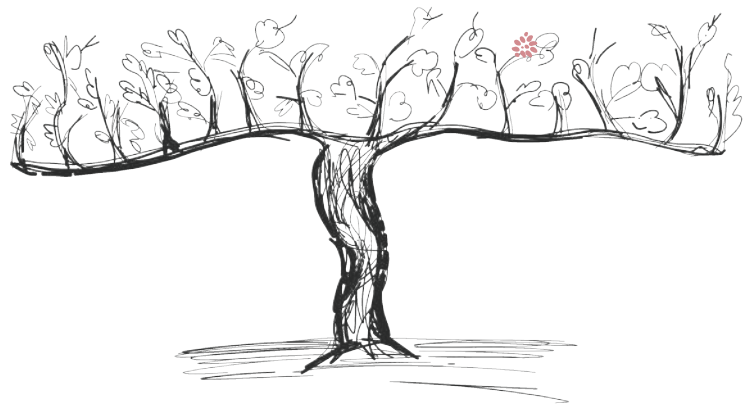


"I believe that dining can happen on a spiritual level — when the *cuisine*, the wine, the service, and the overall *ambiance* transpire in equal measure — At that *moment*, like a brisk snapshot, it *captures* your *memory*."

— *Chef Pam*



Wanderlust Excursion

Join us on a brief trip around the world showcasing wines from lesser-known regions, offering a unique opportunity to discover artisan and boutique producers and grape varieties that contribute to making it so special. Surfing through our carefully selected winemakers while enriching on the 5 elements and 5 senses philosophy.

Karl Haidle, Kerner

2021 | Württemberg, Germany | Organic

Sato 422, Sun Pa Tong Sticky Rice

2024 | Chiang Mai, Thailand | Organic

Montenidoli, Il Templare, Vernaccia/Trebbiano/Malvasia

2019 | Tuscany, Italy | Organic

Microbio, Ruf y Ann, Rufete

2021 | Castilla y Leon, Spain | Natural

Herve Souhaut, La Souteronne, Gamay

2019 | Ardeche, France | Natural

Straw Wine, Mullineux, Chenin Blanc

2021 | Swaziland, South Africa | Sustainable

3,300

ALCOHOLIC
BEVERAGE PAIRING



Sommelier Selection

Our Sommelier and Chef Pam work closely to highlight wine of different backgrounds and wine producers that strive to make wines to its highest quality while also having the utmost respect for the past and the environment, showcasing finest caliber and representative of their respective grape, location, style, and vintage. Highly recommend this collection of outstanding wines that intertwined perfectly with our cuisine deliberation.

Domaine Amelie & Charles Sparr, Sentiment, Riesling

2020 | Alsace, France | Biodynamic

Sato 422, Sun Pa Tong Sticky Rice

2024 | Chiang Mai, Thailand | Organic

Patrick Piuze, La Grande Vallee, Chablis, Chardonnay

2022 | Burgundy, France | Sustainable

Domaine Jean Monnier & Fils, Volnay, Pinot Noir

2020 | Burgundy, France | Organic

Bibi Graetz, Testamatta Toscana IGT, Sangiovese

2019 | Tuscany, Italy | organic

Azienda Agricola Caudrina, Moscato d'Asti

2022 | Piedmont, Italy | Natural

5,500

Upgrade wine pairing with the main course

Poggio di Sotto, Brunello di Montalcino, Sangiovese

2018 | Tuscany, Italy | Organic

+2,700



NON-ALCOHOLIC PAIRING

Symphony of Fermentation

Our chefs and mixologists collaborates seamlessly to present the harmonious pairing of our artisanal kombucha. Each brew is imbued with its own distinct fermentation process and aging regimen, crafted to impart a singular sensory experience and evoke the nuances of our timeless spiritual journey. The culinary pairing is meticulously curated to complement and elevate our culinary philosophy.

Meditative Mocha

Oolong Tea | Curry Leaf | Tamarind

Insightful Infusion

Roasted Rice Tea | Passionfruit | Sesame

Ultimate Enlightenment

Champaca Tea | Brown Butter | Sunflower Seed

Enlightened Elixir

Lapsang Souchoung Tea | Cinnamon | Star Anise

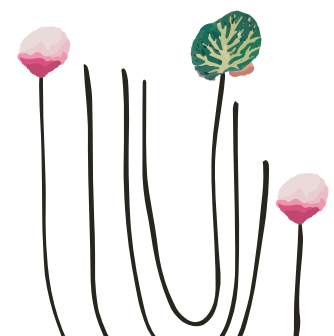
Compassionate Nectar

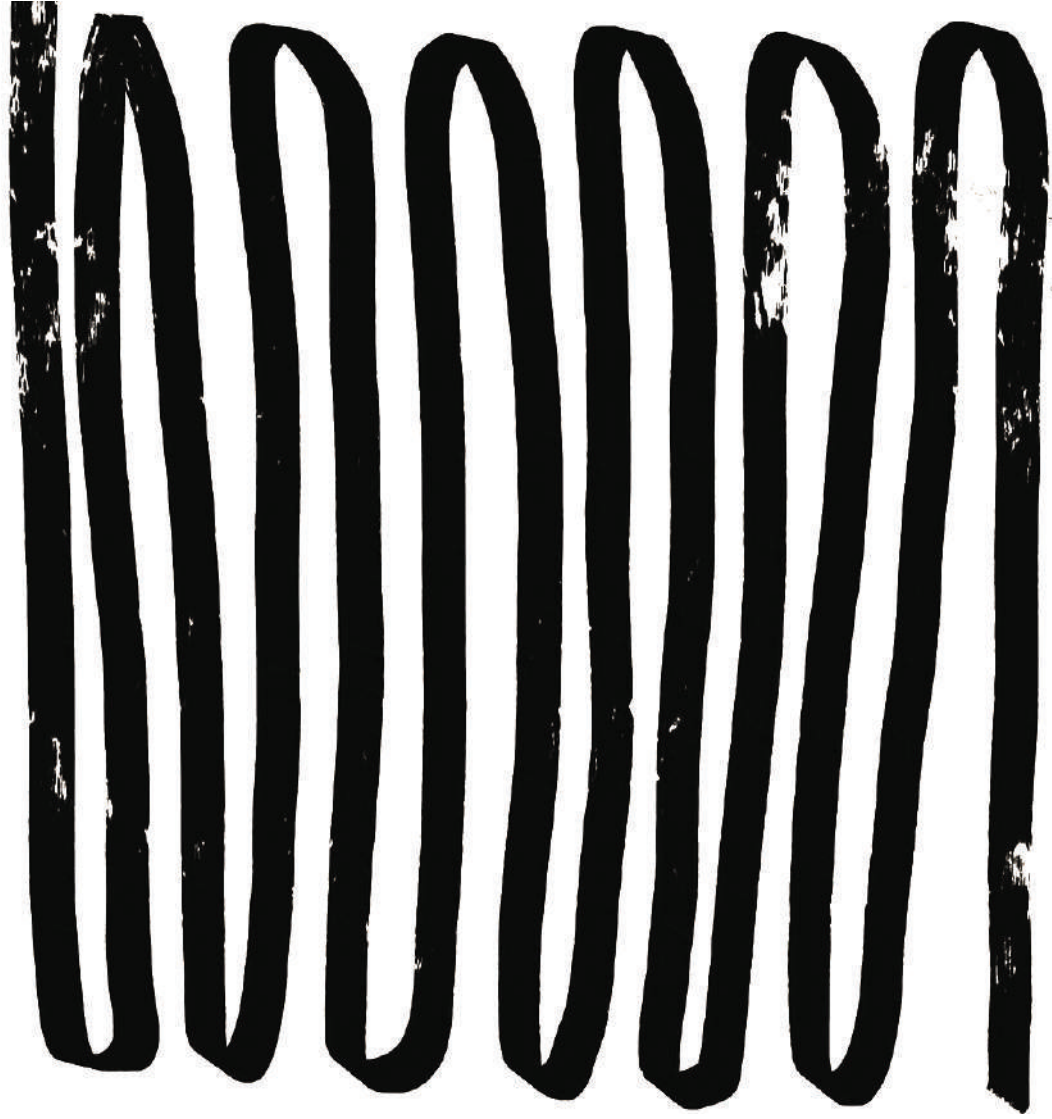
Citrus Tea | Lavender | Basil

Blissful Ignorance

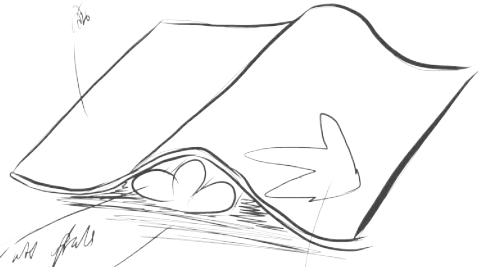
Chrysanthemum Tea | Coconut | Plum

1,290





what is what
"Popping = surprise"



pop and falls
of pop
same with
or something popped

pop

— BUBBLY

R. H. Coutier, Grand Cru, Brut, Pinot Noir/Chardonnay 1,400
NV | Ambonnay, Montagne de Reims, France

Domaine Migot, Brut, Blanc de Noirs, Gamay 600
NV | Lorraine, France | Biodynamic

— WHITE

Karl Haidle, Kerner 600
2021 | Württemberg, Germany | Organic

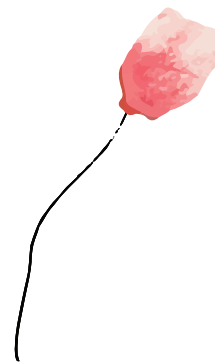
Michael Gindl, Buteo, Grüner Veltliner 550
2018 | Weinviertel, Austria | Biodynamic

Montenidoli, Il Templare, Vernaccia/Trebbiano/Malvasia 600
2019 | Tuscany, Italy | Organic

Domaine Amelie & Charles Sparr, Sentiment, Riesling 900
2020 | Alsace, France | Biodynamic

Patrick Piuze, Vaillons les Minots, Chablis 1er Cru 1,100
2022 | Burgundy, France | Sustainable

Arnaud Lambert, Saumur Blanc, Coulee De Saint-Cyr, Chenin Blanc 1,000
2020 | Loire, France | Organic



— RED

Domaine Jean Monnier & Fils, Volnay, Pinot Noir
2020 | Burgundy, France | Organic

1,200

Herve Souhaut, La Souteronne, Gamay
2019 | Ardeche, France | Natural

700

Poggio di Sotto, Brunello di Montalcino, Sangiovese
2018 | Tuscany, Italy | Organic

4,000

Castello di Bossi, Berardo, Chianti Classico Riserva, Sangiovese
2018 | Tuscany, Italy | Organic

900

Bibi Graetz, Testamatta Toscana IGT, Sangiovese
2019 | Tuscany, Italy | Organic

1,900

Microbio, Ruf y Ann, Rufete
2021 | Castilla y Leon, Spain | Natural

800

— ORANGE

Carlo Parenti, Macchion dei Lupi, Odyssea, Ansonica
2021 | Tuscany, Italy | Natural

700

— SATO

Sato 422, Sun Pa Tong Sticky Rice
2024 | Chiangmai, Thailand | Organic

700

— SWEET

Straw Wine, Mullineux, Chenin Blanc
2021 | Swartland, South Africa | Sustainable

900

Azienda Agricola Caudrina, Moscato d'Asti
2022 | Piedmont, Italy | Natural

490



WINE BY GLASS

CONTENT



Wine Odyssey¹

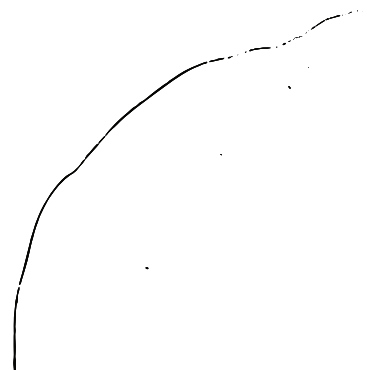
- *Bubbly in Texture*
- *Soil, Acidity, and Reflux*
- *Salt is as Inexorable as The Sea*
- *Life of Spice & Aroma Compound*
- *The Remarkable Millard Reaction*
- *Memories and Wine Odyssey*

Sake & Beer²

Non — Alcoholic³

- *The Magnificent Seven Kang Pu Cha*
- *The Spirit of Tea*
- *Mocktail & Refreshment*

Opium Bar⁴

- *Liquid Surreality Cocktails*
 - *Bottle Infusions*
 - *Spirits on Demand*
- 



Wine Odyssey

At POTONG, Chef Pam works closely with her sommelier to select each and every bottle of wine, classify and carefully desinated them through her love of travel & wine odyssey to how they intertwine with her cuisine's philosophy. It's unique, daring, and personal.



Our remarkable cellar highlights uncommon, little creation, distinctive store wineries across 23 different countries globally with an accentuation on sustainable, biodynamic and natural wines. We hope you will find appreciation in every bottle of wine that we chose. As much as we want to be adventurous, we carefully ensure that each of them will go perfectly with your dining experience; hence they are explicated into her 5 elements cuisine philosophy and memories.

We emphasize to value the most delightful piece of wine is what's in the bottle and not on the bottle.

"how do I create an exceptional and extraordinary experience? Can it be possible to formulate a memory for my guests and 'liberate' one to join my memory at the same time?" – Chef Pam



PORT TONG

In the 18th century, port tongs were introduced as a way to cleanly decapitate bottles of vintage port whose old corks might otherwise break or disintegrate with the use of a corkscrew.

The procedure initiates with hot iron tongs being positioned below the cork on the bottle's neck. Following with a brush or cloth dipped in ice water — slightly touch the bottle, and the glass breaks cleanly where the tongs were used because of the drastic temperature change.

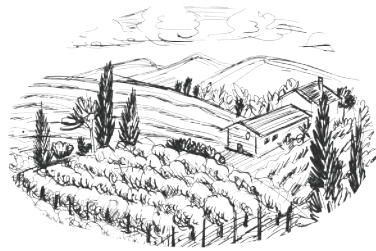
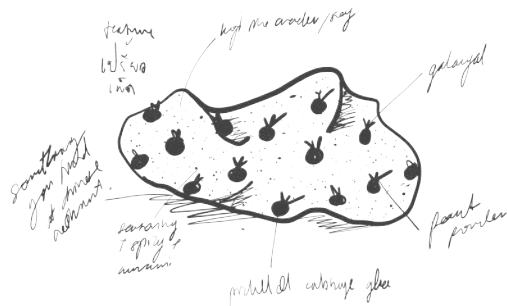
Our Sommelier operates port tong and its procedure a for certain bottles that we serve. You can spot them in the list.

David to frame change my perspective about drinking
Champagne and sparkling wine. I was a kind of person
who was not a big fan of sparkling wine. But that
trip was life changing.

I think I was in year 200, I traveled to
France, to Angoum. I went there with
my family and my mother, chief there.
We were there for a world class cooking
competition hosted by Jacques Cousteau.

I was there to represent my country.
I remember I was very stressed out and
my mind wasn't there for hours at all. I
was there for achievement and to win the trophy
and bring back pride to my country. But by
the end of the trip, it was one of the most relaxing
trips I've been to. With a little help.

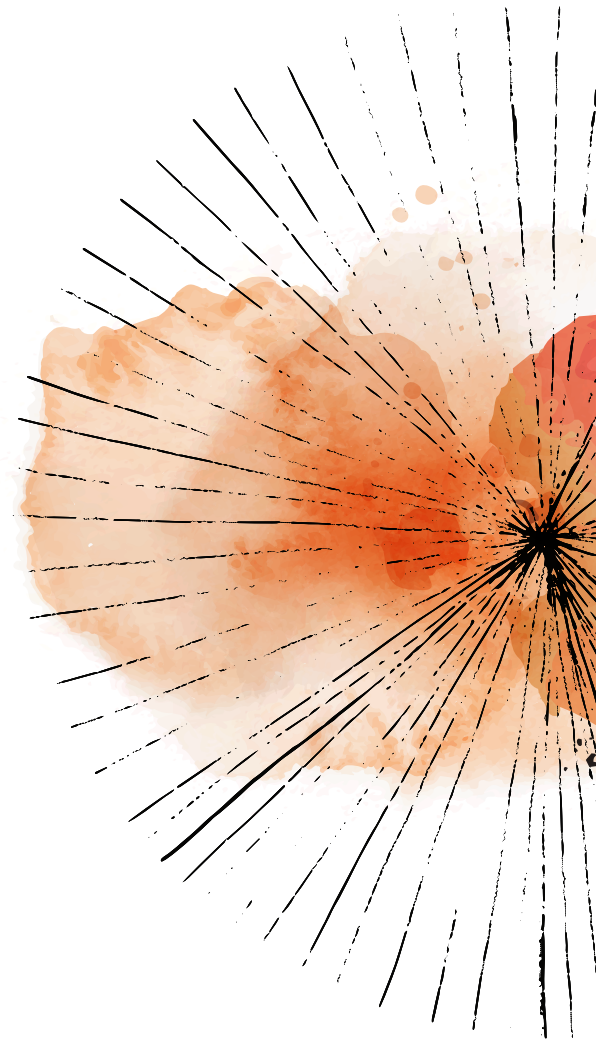
The hotel we stayed was supervised by cafes/restaurants
markets. I remember seeing people drinking
sparkling wine with their baskets! So we decided
to try as well. We went to a cafe along the
alley and ordered a glass each. Trying to
blend in lol! Oh man, it changed my perspective
of drinking sparkling wine. We drank through
the whole trip! I was amazing! Then... also
with some fresh oysters at the market. It was
magical. And that's my memory that I will never
forget.



At the very core principle of POTONG lies chef pam's philosophy of 5 elements. "Salt, Acid, Spice, Texture, and Maillard Reaction"

Different times and locations can greatly influence one tasting profile over another. Through her researches and culinary journey, Chef Pam defines her own framework by mastering each element. Every element encompasses its very own unique and inherent properties and when combined, they work simultaneously to create one united universe.

*"every bottle tells a different story
and kept a different memory."
– Chef Pam*





This has led her to develop a culinary principle – THE 5 ELEMENTS – which become the determination of the cuisine at POTONG.

At POTONG all dishes are enforced with the same principle and are equally important. Each dish besets this 5–element philosophy and finds its ultimate statement in our dining room setting.

We hope you enjoy our selection of wine odyssey together with a little bit of adventurous memories to be created at POTONG.

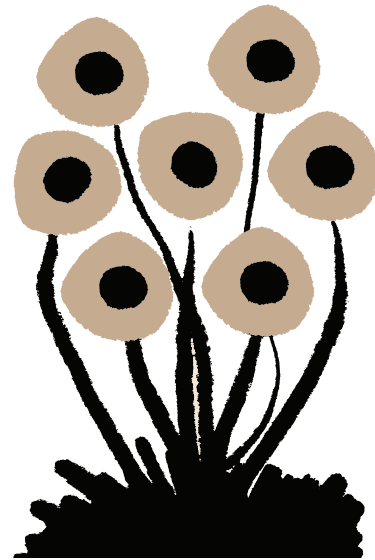
— ANCESTRAL

Silky

Lucy Margaux, Le Vilain Gris Petillant, Pinot Gris <i>2022 Adelaide Hills, Australia Natural</i>	3,350
Domaine Bobinet, Le Ciel Est Bleu, Gamay/Grolleau <i>2022 Loire Valley, France Natural</i>	2,800
Pepin, Petillant Naturel, Muscat, Gewztraminer <i>NV Alsace, France Biodynamic</i>	2,600
Trubstoff Troubadour, Müller-Thurgau <i>2019 Baden, Germany Natural</i>	2,550
Finca Parera, Hopp Salvatge, Chardonnay <i>2021 Penedes, Spain Natural</i>	3,250
Microbio Wines, Nieva York Reserve, Verdejo <i>2020 Castilla y Leon, Spain Natural</i>	3,100

BUBBLY IN TEXTURE

Delicate, hard, permeable, slimy, thick, dry, versatile, stratum of savor and surface created and ensembled into feature. A scrumptious tactile encounter. We pay attention to quality that the grower—producers of these vineyards have come to be known for its specialty. Chosen each and every bottle to go well at the beginning of our course.



— TRADITIONAL

Rimarts, Reserva Especial, Chardonnay 3,000
2017 | Cava Do, Spain | Organic

Domaine Migot, Brut, Blanc de Noirs, Gamay 2,900
NV | Lorraine, France | Biodynamic

Domaine Fracois Pinon, Brut, Chenin Blanc 3,000
2019 | Loire, France | Biodynamic

Loimer, Sekt Extra Brut Reserve 3,600
NV | Kamptal, Austria | Biodynamic

Creamy

Andre Jacquart, Vertus Experience, 1er Cru, Extra Brut, Blanc de Blancs 7,000
NV | Côtes des Blancs, Champagne, France | Sustainable

André Clouet, The V6 Experience, Grand Cru, Brut, Blanc de Noirs 9,990
NV | Bouzy, Champagne, France | Sustainable

Pertois Moriset, Les Quatre Terroirs, Grand Cru, Brut, Blanc de Blancs 9,900
NV | Côtes des Blancs, Champagne, France | Sustainable

R. H. Coutier, Grand Cru, Brut, Pinot Noir/Chardonnay 9,000
NV | Ambonnay, Montagne de Reims, France

Emilien Feneuil, Totum, Blanc de Blancs, Chardonnay/Petit Meslier 12.5K
2017 | Champagne, France | Organic

Frederic Lornet, Crémant de Jura, Vieilles Vignes Brut, Chardonnay 3,000
NV | Jura, France | Sustainable

SOIL, ACIDITY, AND REFLUX



A fascinating characteristic that enables an unconditional drooling of saliva on one. A natural agent of taste and flavor that enables pathway for numerous and assorted essences. We single out vines that have grown with unique soils and will carry refreshments throughout the beginning to our mid—course.

— WHITE NEW WORLD

Churton, Natural State, Sauvignon Blanc 2,900
2022 | Marlborough, New Zealand | Biodynamic

— WHITE OLD WORLD

Thora Vingård, Solaris 6,000
2021 | Skåne, Sweden | Sustainable

Weingut Knoll, Federspiel Loibner, Riesling 3,000
2022 | Wachau, Austria | Sustainable

Balassa, Furmint 2,500
2022 | Tokaji, Hungary | Sustainable

Karl Haidle, Kerner 3,200
2021 | Württemberg, Germany | Organic

Oliver Zeter, Fumé, Sauvignon Blanc 2,900
2020 | Pfälz, Germany | Sustainable

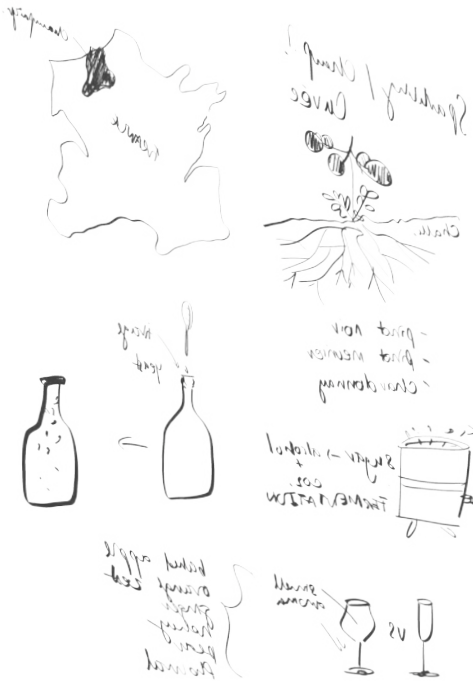
PJ Kühn, Oestricher Quarzit, Trocken, Riesling 3,100
2021 | Rheingau, Germany | Biodynamic

Weingut Peter Lauer, Stirn Fass 15, Riesling 4,900
2021 | Mosel, Germany | Sustainable

Staffelter Hof, Little Bastard, Riesling 3,100
2020 | Mosel, Germany | Natural

Weingut Schmitt, Trocken, Riesling 3,000
2021 | Rheinhessen, Germany | Natural

Rebeca & Eulogio Pomares, Guaxa, Albarino 2,900
2022 | Rias Baixas, Spain | Biodynamic



Vincent Fleith, Pinot Gris <i>2018 Alsace, France Biodynamic</i>	2,700
Domaine Amelie & Charles Sparr, Sentiment, Riesling <i>2020 Alsace, France Biodynamic</i>	4,300
Josmeyer, Le Dragon, Riesling <i>2020 Alsace, France Biodynamic</i>	4,200
Bernard Fleuriet Et Fils, Sancerre, Sauvignon Blanc <i>2022 Loire, France Organic</i>	3,000
Arnaud Lambert, Saumur Blanc, Coulee De Saint-Cyr, Chenin Blanc <i>2020 Loire, France Organic</i>	4,900
Domaine Saint Antoine, Chablis, Chardonnay <i>2022 Burgundy, France Sustainable</i>	3,100
Patrick Piuze, Vaillons les Minots, Chablis 1er Cru <i>2022 Burgundy, France Sustainable</i>	5,000
Domaine Maison Thiriet, Champs Cervin, Vézelay, Chardonnay <i>2019 Burgundy, France Organic</i>	7,000
Domaine Thibert, Pouilly Vinzelles Les Longeays, Maconnais, Chardonnay <i>2016 Burgundy, France Organic</i>	6,500
Jean Monnier & Fils, Les Rougeots, Chardonnay <i>2020 Burgundy, France Sustainable</i>	9,000
Jerome Geleyrand, Bouzeron, Les Clous, Aligote <i>2020 Burgundy, France Sustainable</i>	5,800

— RED OLD WORLD

Weingut Trapl, Karpatenschiefer, Blaufränkisch <i>2018 Carnuntum, Austria Organic</i>	2,900	
Claus Preisinger, Pannobile, Zweigelt, Blaufränkisch <i>2019 Burgenland, Austria Biodynamic</i>	3,800	
Enderle&Moll, Liaison, Pinot Noir <i>2017 Baden, Germany Natural</i>	3,100	
Domaine de la Chevalerie, Bretèche Bourgueil, Cabernet Franc <i>2014 Loire, France Organic</i>	3,200	
Domaine Trapet Rochelandet, Bourgogne, Pinot Noir <i>2018 Burgundy, France Sustainable</i>	3,400	
Louis Jadot, Nuits-Saint-Georges, Pinot Noir <i>2017 Côte de Nuits, France Sustainable</i>	9,600	
Domaine Jean Monnier & Fils, Volnay, Pinot Noir <i>2020 Burgundy, France Organic</i>	7,500	
Bel Air, Montagne St.Émilion <i>2007 Bordeaux, France Sustainable</i>	3,400	
Chateau Lyonnat, Lussac Saint Émilion <i>2016 Bordeaux, France Organic</i>	4,800	
 Frescobaldi, Castelgiocondo Lamaione, Merlot <i>2016 Tuscany, Italy Sustainable</i>	10K	
 Rocca Di Frassinello, Baffonero, Maremma Toscana, Merlot <i>2017 Tuscany, Italy Sustainable</i>	22K	
Azienda Agricola 499, Coste dei Fre Langhe, Freisa <i>2018 Piedmont, Italy Sustainable</i>	2,500	<p><i>Oh man they rock the wine market for an odd barrel and will not come to right price. When the environment and sustainability for the market and the company, it was mind blowing. It was the same feeling of my life we engaged you mind and it was right. I believe that when you come to right, you better and the world on just, happiness and joy and it's spiritual level. I hope this night you will be the same of today. we hope to be part of your spiritual journey</i></p>

SALT IS AS INEXORABLE AS THE SEA

Salt is ocean, humanized, and fundamental. Salt isn't just an addition; it creates multiplication of flavor and the tasting profile. There's something special to those regions settling adjoining to shores, giving some of the most spectacular and distinctive aroma and tasting note to each bottle.

— WHITE NEW WORLD

Larry Cherubino, Chardonnay <i>2021 Margaret River, Australia Sustainable</i>	3,800
Banyan, Monterey, Gewürztraminer <i>2021 California, USA Sustainable</i>	2,500

— WHITE OLD WORLD

Sclavos, Efranor, Coteaux d'Ainos, Moschatela/Vostilidi <i>2019 Cephalonia, Greece Biodynamic</i>	2,600
Artemis Karamolegos, Assyrtiko <i>2019 Santorini, Greece Biodynamic</i>	4,800
Federico Curtaz, Gamma, Carricante <i>2018 Sicily, Italy Sustainable</i>	3,300
Occhipinti, SP68 Bianco Sicilia IGT, Moscato/Albanello <i>2021 Sicily, Italy Organic</i>	4,200
Azienda Agricola COS, Rami Bianchi, Grecanico/Insolia <i>2021 Sicily, Italy Organic</i>	3,500
Xandomel, Albariño <i>2022 Rias Baixas, Spain Organic</i>	3,000

people from natural wine is used and the thing and
 to for the to I did a little experiment growing wine
 occasionally made and random things here
 sometimes you want to be able to bring your own
 creating the rest on your own the same way
 I just I go to find what's right, organic
 to me from the day you get a new bottle
 to be different and say that the wine is
 to never get back and to be possible present
 something else and not to bring a
 to the same and more that's common
 and that's of course it should all go
 and it's natural and and to use and you
 to have you at being in a bottle and
 in and you are always there and
 to and there are differences when you
 to make with our customers and want
 through what to do new things and I do
 in will fall in love with I do.



— RED NEW WORLD

William Downie, Cathedral, Gippsland, Pinot Noir 3,600
 2020 | Victoria, Australia | Organic

Timo Mayer, Yarra Valley, Gamay 5,200
 2018 | Victoria, Australia | Organic

Peay, Sonoma Coast, Pinot Noir 5,200
 2021 | California, USA | Organic

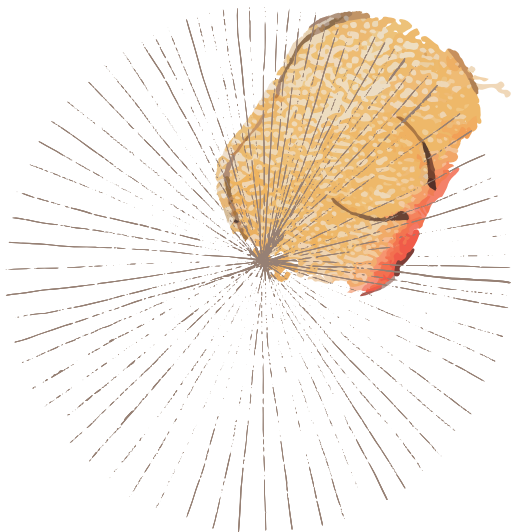
Kelly Fox Mirabai, Pinot Noir 4,500
 2021 | Oregon, USA | Biodynamic

— RED OLD WORLD

Occhipinti, SP68 Sicilia Rosso IGT, Frappato/Nero d'Avola 3,900
 2021 | Sicily, Italy | Organic

Occhipinti, II Frappato Terre Siciliane IGT 4,500
 2021 | Sicily, Italy | Organic

Federico Curtaz, II Purgatorio, Etna Rosso, Nerello Mascalese 3,400
 2018 | Sicily, Italy | Sustainable



At the heart of every cuisine's culture is spice. Spice is in everything without exception. Spice speaks the truth of the inheritance and tradition. Permitting us to unfurl and develop flavor to its maximum capacity without alteration. We have curated exceptional bottles that entail the notion, while every spice and its aroma tell different stories that will take you to one—of—a—kind journey.

— ORANGE

Metamorphika, Macabeu

2021 | Conca de Barberà, Spain | Natural

3,300

— ROSE

Lucy Margaux, Vino Rosato, Chardonnay Semillon Sangiovese Pinot Gris

2021 | Adelaide Hills, Australia | Natural

3,500

Clos Cibonne, Grand Cru Classé Caroline, Tibouren

2020 | Provence, France | Sustainable

4,100

Château d'Esclans, Garrus, Grenache Vermentino

2014 | Provence, France | Sustainable

22K

Les Vins Pirouettes, Ultraviolet Josiane et Marion, Pinot Gris

2020 | Alsace, France | Natural

3,400

LIFE OF SPICE & AROMA COMPOUND

— WHITE OLD WORLD

Johannes Zillinger, Grüner Veltliner 2,700
2022 | Weinviertel, Austria | Biodynamic

Michael Gindl, Buteo, Grüner Veltliner 2,800
2018 | Weinviertel, Austria | Biodynamic

La Grange Tiphaine, Montlouis Les Grenouilleres demi sec, Chenin Blanc 3,400
2020 | Loire, France | Organic

Domaine Bott-Geyl, Les Elements, Gewürztraminer 3,400
2018 | Alsace, France | Biodynamic

Domaine de Fondrèche, Ventoux, Grenache Blanc/Roussanne 2,500
2021 | Southern Rhône, France | Organic

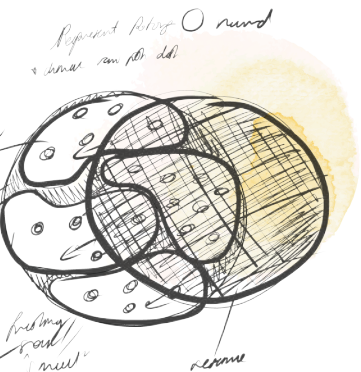
Peter Dipoli, Voglar, Sauvignon dell'Alto Adige 3,300
2020 | Alto Adige, Italy | Sustainable

Lammidia, Zeus Faber, Chardonnay/Muller-Thurgau 3,700
2020 | Abruzzo, Italy | Natural

Anselmo Mendes, Contacto Alvarinho 2,700
2021 | Vinho Verde, Portugal | Sustainable

Rafael Palacios, Louro, Godello 2,500
2021 | Galicia, Spain | Biodynamic

Stéphane Ogier, La Combe de Malleval, Condrieu 6,000
2020 | Northern Rhône, France | Sustainable





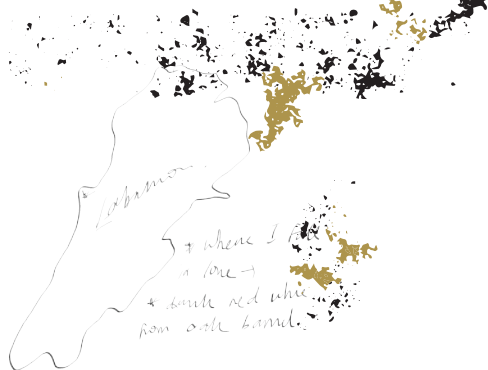
— RED NEW WORLD

Odfjell, Carignan <i>2016 Maipo Valley, Chile Organic</i>	4,700
Le Dix De Los Vascos, Cabernet Sauvignon/Syrah/Carmenère <i>2019 Colchagua Valley, Chile Sustainable</i>	6,500
Bodega Noemia, A Lisa, Malbec <i>2021 Patagonia, Argentina Organic</i>	3,100
Reyneke, Syrah <i>2013 Stellenbosch, South Africa Biodynamic</i>	7,500
Cambridge Road, Forest Born, Syrah <i>2019 Martinborough, New Zealand Biodynamic</i>	4,300

— RED OLD WORLD

Massaya, Le Colombier, Grenache/Cinsault/Tempranillo <i>2020 Bekaa Valley, Lebanon Organic</i>	3,600
Azienda Agricola Eugenio Bocchino, Barbera <i>2021 Piedmont, Italy Biodynamic</i>	3,100
Hilberg Pasquero, Nebbiolo d'Alba Sul Monte <i>2018 Piedmont, Italy Biodynamic</i>	3,300
Dante Rivetti, Riserva Bricco di Neive, Barbaresco <i>2008 Piedmont, Italy Sustainable</i>	9,000
 Carlo Ferragù, Amarone Della Valpolicella DOCG <i>2015 Amarone Della Valpolicella, Italy Sustainable</i>	12K
 Cortonesi, La Mannella Brunello Di Montalcino Riserva, Sangiovese <i>2015 Brunello di Montalcino, Italy Sustainable</i>	10K
Emidio Pepe, Montepulciano d'Abruzzo <i>2021 Abruzzo, Italy Biodynamic</i>	13K
Tenuta Luce, Frescobaldi, Sangiovese/Merlot <i>2018 Tuscany, Italy</i>	11K
Tenuta Luce, Frescobaldi, Sangiovese/Merlot <i>2019 Tuscany, Italy</i>	9,500
 Marchesi Antinori, Solaia IGT, Cabernet Sauvignon/Cabernet Franc/Sangiovese <i>2008 Tuscany, Italy</i>	33K

 Poggio di Sotto, Brunello di Montalcino, Sangiovese <i>2018 Tuscany, Italy Organic</i>	22K
Ziereisen, Gestad, Syrah <i>2019 Baden, Germany Sustainable</i>	3,400
Stéphane Ogier, Mon Village, Côte Rôtie <i>2020 Northern Rhone, France Sustainable</i>	8,200
Philippe Chesnelong, Les Creisses, Hérault <i>2020 Languedoc, France Sustainable</i>	3,200
Bruno Duchene, La Lune Rouge, Grenache Noir/Grenache Gris <i>2021 Languedoc, France Natural</i>	3,800
Herve Souhaut, La Souterronne, Gamay <i>2019 Ardeche, France Natural</i>	3,300
Domain Valerie Courreges, Malbec, Shiraz, Cabernet Franc <i>2019 Cahors, France Organic</i>	2,800
 DBR (Lafite) Moulin de Duhart 2 ème Vin de Château Duhart-Milon-Rothschild <i>2019 Pauillac, France Sustainable</i>	9,500
 Domaines Barons de Rothschild (Lafite), Blason de L'Évangile, Merlot/Cabernet Franc <i>2014 Pomerol, France Sustainable</i>	9,000
 Château Smith Haut Lafitte, Grand Cru Classé, Cabernet Sauvignon/Merlot/Cabernet Franc <i>2014 Pessac-Léognan, Bordeaux, France Organic</i>	10K
 Chateau Palmer, Merlot/Cabernet Sauvignon/Petit Verdot <i>2012 Margaux, Bordeaux, France</i>	26.5K
 Chateau Figeac, Premier Grand Cru Classé, Cabernet Sauvignon/ Cabernet Franc/Merlot <i>2011 Saint-Émilion, France</i>	24K
Niepoort, Telmo Rodriguez Omlet Tinto <i>2011 Douro, Portugal Organic</i>	4,800
Atlan&Artisan, Lazar, Monastrell <i>2018 Yecla, Spain Organic</i>	2,900
Grifoll Declara, Tossals Expressions, Carignan <i>2016 Priorat, Spain Organic</i>	4,700



THE REMARKABLE MILLARD REACTION

Aroma, bitterness, burnt, scent, and sense. A fonding chemical reaction that not only stimulates every taste buds but also elevate the tastebud beyond expectations. Whether throughout its process of fermentation and aging or throughout the palate matching of certain dishes, we would like to highlight these exceptional bottles that will go really well with mid—to—end of the course.

— SWEET

Niepoort Tawny Port <i>NV Douro, Portugal Sustainable</i>	1,900
Barbeito Single Harvest, Tinta Negra <i>2009 Madeira, Portugal Sustainable</i>	4,200
Begali Lorenzo, Recioto di Amarone della Valpolicella Classico (500ml) <i>2016 Veneto, Italy Sustainable</i>	3,600
Straw Wine, Mullineux, Chenin Blanc (375ml) <i>2018 Swartland, South Africa Sustainable</i>	3,500
Oremus, Noble Late Harvest, Furmint <i>2020 Tokaj, Hungary</i>	5,000
Balassa, Szamorodni, Furmint <i>2019 Tokaj, Hungary Sustainable</i>	5,500
Azienda Agricola Caudrina, Moscato d'Asti <i>2022 Piedmont, Italy Natural</i>	2,800





Unique

— ANCESTRAL

Christoph Hoch Kalkreich, Brut, Grüner Veltliner/Riesling 4,500
NV | Kremstal, Austria | Biodynamic

Can Sumoi, Pet Nat, Ancestral Sumoll 2,650
2019 | Penedes, Spain | Biodynamic

— WHITE

Mullineux, Kloof Street, Old Vines, Chenin Blanc 2,500
2021 | Swartland, South Africa | Sustainable

Wabi Sabi, Aqualeiten, Riesling 3,700
2020 | Wachau, Austria | Biodynamic

Domaine Des Carlines En Beaumont, Savagnin 3,800
2019 | Jura, France | Sustainable

Marie & Florian Curtet, Tonnerre de Grès, Jacquère/Altesse 3,900
2019 | Savoie, France | Organic

Lise & Bertrand Jousset, Menu Pineau 3,600
2020 | Loire, France | Organic

The underlying inquiry Chef Pam posed to herself at the absolute starting point of making her first course was, how do I create an exceptional and extraordinary experience? Can it be possible to formulate a memory for her guests and 'liberate' one to join her memory at the same time?

Our Wine Odyssey shared the very same principle of the chef's intimate memoirs and culinary excursion. It only takes a moment to make memories and a lifetime to forget them. It's unique, personal and daring.



— RED

Bénédicte&Stéphane Tissot, Vieilles Vignes, Poulsard 3,900
2020 | Jura, France | Biodynamic

Quintodecimo, Terra d'Eclano, Aglianico 9,500
2015 | Campania, Italy | Sustainable

Quintodecimo, Terra d'Eclano, Aglianico 7,500
2016 | Campania, Italy | Sustainable

Giacomo Conterno, Vigna Francia Barbera d'Alba 11k
2018 | Piedmont, Italy | Biodynamic

Giacomo Conterno, Vigna Francia Barbera d'Alba 9,500
2019 | Piedmont, Italy | Biodynamic

Bibi Graetz, Testamatta Toscana IGT, Sangiovese 9,500
2019 | Tuscany, Italy | organic

 **Edi Simcic, Kolos, Merlot/Cabernet Sauvignon/Cabernet Franc** 9,000
2015 | Goriška Brda, Slovenia | Sustainable

Silver Heights, Pinot Noir 4,600
2020 | Ningxia, China | Organic

Richard Stavek, Mlady Bocek, Rubinet/Sevar 4,800
2021 | Moravia, Czech Republic | Organic

— ORANGE

Bodegas Cueva, Utiel Requena, Tardana 2,900
2020 | Valencia, Spain | Natural

Personal



— WHITE

Julian Schaal, Rosacker Grand Cru Calcaire, Riesling 3,400
2022 | Alsace, France | Organic

Kumeu River, Estate, Chardonnay 3,500
2022 | Auckland, New Zealand | sustainable

— RED

Marchand - Tawse, Pommard Les Saussilles, Pinot Noir 7,500
2019 | Burgundy, France | Biodynamic

Pierre Ravaut, La Corvée, Ladoix 1er Cru, Côtes de Beaune 4,900
2019 | Burgundy, France | Sustainable

Anne Sophie Dubois, Fleurie L'achimiste 3,000
2021 | Beaujolais, France | Organic

 **Le Clos du Caillou, La Réserve, Châteauneuf-du-Pape** 12K
2014 | Southern Rhone, France | Sustainable

 **Domaine du Colombier, Hermitage Rouge, Syrah** 11.5K
2019 | Rhône Valley, France | Sustainable

— ORANGE

Brash Higgins 'ZBO', Ricca Terra Farms, Zibibbo <i>2021 Riverland, South Australia Natural</i>	2,400
Johannes Zillinger, Numen, Riesling <i>2018 Weinviertel, Austria Biodynamic</i>	3,500
Karl Fritsch, Materia Prima, Grüner Veltliner/Traminer <i>2021 Wagram, Austria Biodynamic</i>	3,600
Carlo Parenti, Macchion dei Lupi, Odyssea, Ansonica <i>2021 Tuscany, Italy Natural</i>	3,500
Ampeleia, Ansonica/Malvasia/Trebbiano <i>2020 Tuscany, Italy Biodynamic</i>	3,200
Les Vins Pirouettes, Riesling/Gewurztraminer/Muscat <i>2021 Alsace, France Biodynamic</i>	2,900
Gravner, Ribolla Gialla <i>2010 Venezia Giulia, Italy Biodynamic</i>	9,000



Memories, like delicate blossoms, weave a tapestry of remembrance, transcending boundaries and embracing the beauty of the human experience. They illuminate our path, evoking emotions as graceful as a captivating performance, etching themselves upon our souls. Cherished and treasured, these memories become eternal jewels, shaping our legacy for generations to come.



Daring

— TRADITIONAL

Philipponnat, Extra Brut, Blanc de Noirs
2014 | Champagne, France

12K

Champagne Palmer, Blanc de Noirs
NV | Montagne de Reims, Champagne, France

8,000

Ferrari, Giulio Ferrari Riserva del Fondatore Metodo Classico, Chardonnay
2009 | Trentodoc, Italy | Sustainable

11K

Ferrari, Giulio Ferrari Riserva del Fondatore Metodo Classico, Chardonnay
2010 | Trentodoc, Italy | Sustainable

10K

— WHITE

Issara Winery, Chardonnay
2018 | Khao Yai, Thailand | Sustainable

3,600

Katsunuma Winery, Aruga Branca Clarea, Koshu
2021 | Yamanashi, Japan | Sustainable

3,900

Granmonte, Gradient, Verdelho
2020 | Asoke Valley, Thailand | Sustainable

2,900

— RED

 Domaines Barons De Rothschild Lafite, Hu Yue <i>2019 Qiu Shan Valley, China Sustainable</i>	23K
Okro's Wine, Budeshuri, Saperavi <i>2018 Kakheti, Georgia Natural</i>	3,300
Vinas Mora, Andreis, Babić <i>2021 Primošten, Croatia Natural</i>	3,700
Domaine de Viaud, Lalande-de-Pomerol <i>2000 Bordeaux, France Biodynamic</i>	5,800
António Madeira, Vinhas Velhas, Serra da Estrela, Tinta Amarela <i>2017 Dão, Portugal Biodynamic</i>	3,000
Granmonte, Heritage, Syrah/Viognier <i>2020 Asoke Valley, Thailand Sustainable</i>	2,900

— ORANGE

Kelly Fox, Weber, Pinot Gris <i>2019 Oregon, USA Natural</i>	3,100
Marco & Davide, Lammidia, Bianco Anfora, Trebbiano <i>2020 Abruzzo, Italy Natural</i>	3,600
Cotar Malvazija, Malvasia <i>2019 Krus, Slovenia Biodynamic</i>	4,000
Richard Stavek, RR, Riesling <i>2020 Moravia, Czech Republic Organic</i>	4,300

MAGNUM CHRONICLES

— WHITE

Domaine Saint Antoine, Chablis Vieilles Vignes, Chardonnay
2021 | Burgundy, France | Sustainable

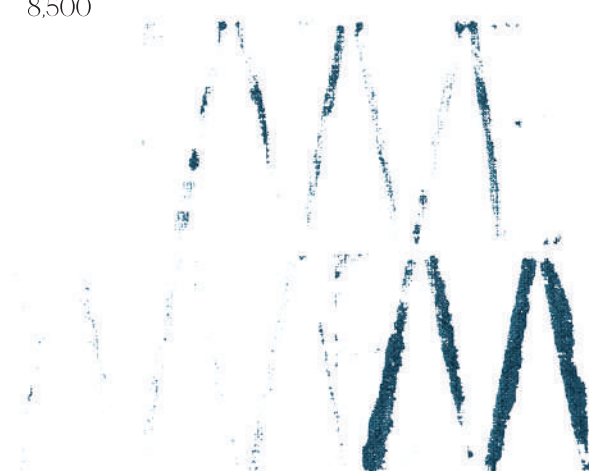
7,500

— ORANGE

Cotar Malvazija, Malvasia
2019 | Krus, Slovenia | Biodynamic

8,500

At POTONG, we always pay our gratitude to heritage. Our list is a testament to the enduring stories of vineyards, vintages, and the remarkable journey of winemaking. It's a collection that reveres sustainability, organic practices, and the heritage of exceptional wine regions. With each magnum in our selection, we've encapsulated the soul of the vineyards and the spirit of the winemakers. From the sun-soaked slopes of Krus, Slovenia, where Cotar's Malvazija thrives under biodynamic care, to the timeless traditions that hold world of flavors and history waiting to be discovered. The 2021 Chardonnay from Domaine Saint Antoine reveals the heart of Burgundy, every bottle holds a part of a journey—a journey marked by sustainability, respect for the land, and a commitment to quality.





Within these grand magnums, you'll find a piece of history. The 2010 Cortonesi Brunello Di Montalcino Riserva, for instance, captures the essence of Brunello di Montalcino, Italy, while the 2001 Dante Rivetti Barbaresco offers a taste of Piedmont's rich tradition. These bottles are not just about wine; they're about connecting with the past and the future, cherishing the planet we share, and celebrating the finer things in life. "Magnum Chronicles" invites you to embrace the elegance of wine and become a part of the story.

— RED

Rocca Di Frassinello, Baonero, Maremma Toscana, Merlot <i>2016 Tuscany, Italy Sustainable</i>	32K
Dante Rivetti, Riserva Bricco di Neive, Barbaresco <i>2001 Piedmont, Italy Sustainable</i>	43K
Atlan&Artisan, Epistem, Monastrell/Garnacha <i>2015 Yecla, Spain Organic</i>	7,000

SAKE, SATO & BEER

*"SAKE REVEALS THE
TRUE HEARTS, BEER
GAVE YOUR COURAGES,
IN WINE THERE
IS TRUTH."*

Masumi Junmai Ginjo Shiro White

Bottle: 300ml
Prefecture: Nagano
Style: Ginjo
Rice: Sankei-Nishikim, Hitogokochi
Seimaibuai: 55%
ABV: 12%
Sake Degree: -3

850

Dassai 39

Bottle: 720ml
Prefecture: Yamaguchi
Style: Junmai Daiginjo
Rice: Yamada, Nishiki
Seimaibuai: 39%
ABV: 16%
Sake Degree: +3

3,500

Dassai 23

Bottle: 720ml
Prefecture: Yamaguchi
Style: Junmai Daiginjo
Rice: Yamada, Nishiki
Seimaibuai: 23
ABV: 16%
Sake Degree: +4

5,000

Aged Sake Suiou

Bottle: 180ml
Prefecture: Hirata
Style: Honjozo
Rice: Hidaminori, Gifu
Seimaibuai: 70%
ABV: 18%
Sake Degree: -2

4,900

Respecting the heritage while venturing beyond its originality are part of the very core fundamentals at POTONG. Sake is truly ancient beverage that carried with deep reverence for over 2,000 years as rice farming in China can be traced back approximately 10,000 years, and in Japan, about 4,000 years. While the increasing popularity of local craft beers in Thailand audaciously moves our beverage scene beyond imagination. From the vast selections, we have exclusively pick out one that represents the very same principles.

Sato 422, Sun Pa Tong Sticky Rice 2,700

Bottle: 700ml
Origin: Chiang Mai, Thailand
ABV: 15%

Estella Damm Inedit 750

Bottle: 750ml
Origin: Spanish
ABV: 4.8%

Raven IPA 240

Bottle: 330ml
Origin: Thai
ABV: 7.0%

Whale Pale Ale 240

Bottle: 330ml
Origin: Thai
ABV: 5.2%

Baladin Isaac Biere Blanche 260

Bottle: 330ml
Origin: Italian
ABV: 5.0%

Baladin Nazionale Italian Ale 260

Bottle: 330ml
Origin: Italian
ABV: 6.5%




*"A crystal clear river, flowing without end
A taste so pure, a mind so serene
A freedom of spirits, a drink for the wise and the kind
A choice for those who seek a life refined"*

NON ALCOHOLIC



*"I AM ALWAYS FASCINATED BY
FERMENTATION. THE INTRIGUED
PROCESS OF FERMENTATION IS
TIME." – Chef Pam*

Chef Pam uncovers a multitude of flavors through fermentation and its technique. Each and every fermentation value nature in the fluid–structure, and they requires own timeline to mature before turning into remarkable instances.



We have a dedicated fermentation room ran by our chef team and mixologist team from Opium Bar that consistently work on an array of fermentations and assorted kàng pu chá with local Thai–Chinese fruits, herbs, and many more ingredients to derive unrivaled formula. They are the soul of our cuisine here.

THE MAGNIFICENT SEVEN KĀNG PU CHÁ

Our kombucha menu has been designed to offers a unique experience for each stage of the spiritual journey. Each kombucha take at least seven days to ferment, each drink is designed to reflect and enhance the specific stage of the journey it represents.

Our mixologist took big inspiration when creating these kombucha formula mixes from the seven-layer pagoda, which is a symbol of Buddhism, which has many cultural integration into both Thai and Chinese culture particularly in Feng Shui. The menu is designed to mirror the journey of the pagoda and the journey of the spiritual seeker.



— KOMBUCHA

Blissful Ignorance

300

a drink for those who enjoy the simple things in life, without worrying about the deeper meaning.

Chrysanthemum Tea | Coconut | Plum

Enlightened Elixir

290

a drink for those who are on the path to personal salvation and enlightenment.

Lapsang Souchoung Tea | Cinnamon | Star anise

Compassionate Nectar

280

a drink for those who practice compassion and altruism.

Citrus Tea | Lavender | Basil

Wisdom Waters

320

a drink for those who seek understanding and clarity in life.

Black Ginger Mountain Tea | Butterfly Pea | Lychee





THE SPIRIT OF THAI-CHINESE TEA

Tea was originated in China over 5,000 years ago. From the Chinese emperor discovery of a wild tea tree falling into his boiling water. Tea then spread to other parts of Asia, and eventually to Europe and the Americas through trade.

Located on a beautiful verdant hill in the Mae Tang district of Chiang Mai lies one of the oldest tea gardens in Thailand. We work closely with araksa Tea local team to source top quality tea.

All teas are grown, harvested and processed in a sustainable way, for both the environment and the community. Here an indigenous tea plant *Camellia taliensis* (Assam Hybrid), has been growing for over a century producing the highest quality tea available.

We nurture every guests and seek utmost satisfaction. before making your decision, please feel free to request our service team for scent session.

– THE SPIRIT OF TEA

Sayun White *

Award winning tea with Gourmet Medal. Sayun means evening. It is the top quality tea of the whole garden, only the top bud is harvested in the late afternoon. It is brewed for this tea. Golden liqueur with toasted, fruity and floral notes. This tea is very soothing to drink.

380

Preserve Green

This tea marks the start of this garden, developed with an aim to preserve the local knowledge of hand roasting process. Enjoy this amber cup of tea with the unique character of nutty, honey, green and woody notes. Smooth on the palate and easy to drink.

280

Araksa Thai

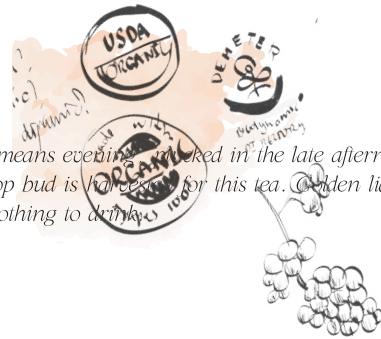
Silver Medal Award at AVPA Teas of the World International Competition 2020. Carries the richness of Thai culture, Araksa Thai tea is a traditional tea with all natural blend of classic Thai Tea. Savor the rich and creamy flavors of caramel and vanilla in this amber colored.

250

Joy

The garden only produce joy tea a few times each year when the flowers bloom. This tea is rich with flower, ripe fruit and cinnamon notes offers a sweet flavor and calming sensation. Blended together with magnolia and champaca flower.

230



Silk Black

250

Gourmet Medal Award at AVPA Teas of the World International Competition 2020. Garden's signature black tea that captures the scent and beauty of the whole tea garden, located among the evergreen hills of Chiang Mai, Thailand. Experience a smooth silky touch from this cup of amber tea with sweet floral, honey and fruity notes.

Khao Doi

320

Blend of roasted Thai sticky rice 50% and garden's signature black tea 50%. The aroma is of roasted nuts, fruits and honey with light coppery liqueur, wonderfully smooth and low in caffeine. Perfect after a meal. It gives a unique taste and benefits that are suitable for drinking with food or after meals.

Pai Lin

280

Herbal blend of 75% ginger and 25% butterfly pea flower. It is a visual beauty, also rich in nutrients helpful for boosting the immune system. The blue resembles color of sapphire ("pai lin"). Refreshing to drink filled with fresh green, zesty and light spicy aroma.

Dalha

240

A tea that is indulgent and luxurious. A blend of garden's semi hand roasted green tea and torch ginger flower. It's notably aroma with wonderful citrus, floral, and pink in color. Giving smoother taste and refreshing. .

MOCKTAIL & REFRESHMENT

Tarn-nos

Taro Cordial
Clarified Coconut Milk
Pumkin Foam
Vegetable 'Bua Loy'

Our junior bartender Tarn has come a long way since day one. This simple mocktail is no exception to his ability to learn about flavor harmony.

280

Vitamin C

Brown Butter Washed
Coconut Water
Chamomile
Strawberry & Raspberry Tea
Vitamin C Water
Co2

Opium's resident magician, Meaw can just about conjure any flavor you can imagine. But most importantly, he can make it delicious.

280



"Not just fruit juices, our non alcoholic cocktails pack a gentle bite."

BMO Fizz

*Bell Pepper Saccharum
Myrobalan & Galangal Cordial
Olive Brine
Egg White
Water & Co2*

Certainly not a common flavor for non-alcoholic drink. But then again Ann would never serve simple syrup and soda at Opium. This is: non-alcoholic cocktail.

280

Julini

*Distilled Juniper & Botanicals Water
Roselle Cordial
Lotus & Pandan Tea
Giffard Bitter Syrup*

This little drink involves some complicated instruments used to capture the essence of juniper. Without the need for alcohol, Julie's 0% gin pairs perfectly with other herbs and campari-style bitter syrup.

280

BEVERAGE

— MINERAL WATER

San Pellegrino 250
Sparkling Natural Mineral Water 750ml

Acqua Panna 250
Natural Mineral Water 750ml

Nordaq 200
Sustainable Still Water 750ml

Nordaq 200
Sustainable Sparkling Water 750ml

— SOFT DRINKS

Pepsi / Pepsi Max / 7Up 140

— COFFEE

Espresso 210

Double Espresso 240

Americano 240

Latte 260

Cappuccino 260

Mocha 260

Macchiato 260

Liquid Surreality

OPIUM BAR

Here, we highlight a flawlessly curated mixed drink list, enlivened by the concept of "Liquid Surreality"; while instituting an intimate and vibrant bar that soaked with the memory of the building. Locating on the 4th and 5th floor of the POTONG building, we combine the concept of opulent New York hangout space and the spirit of late-night Chinatown Bangkok.

LIQUID SURREALITY COCKTAIL

Experiencing through sight, feel and taste is probably the greatest indulgence an individual could seek. Or even better, to experience as a collective.

What if you could taste the intense reality of a dream, a mix of fact and fantasy. To experience the unreal or the complexity of tastes that revoke past memories – transporting you to a moment in time deep in your heart.

Sit back, take a sip. Perhaps converse with friends and lovers, experience our mastery of liquid concoction within the realm of legality and on the verge of dreams.

Thailand's winning cocktails by Opium's Bartenders

ELEGANTISSIMO

Flor De Caña 12 Years
Opium Coffee & Coconut Vermouth
Opium Banana Liqueur

A cocktail born from repurposed ingredients found at 422 Vanich Rd. and from Yaowaraj.

With sustainability in mind, Matteo has created a cocktail with minimum carbon footprint that showcase the elegance of Flor de Caña rum which has been aged for 12 years.

480



JUST ONE MORE SIP

COINTREAU
TEQUILA & MEZCAL
OPIUM BELL PEPPERS CORDIAL
POTONG OYSTER SALT
JALAPEÑO PICKLE BRIN

Staying true to the heydays of the Margarita cocktails, all ingredients and techniques are era-correct. Julie has created something that will keep you sipping again and again.

450





Vermouth

*Aromatised fortified wine with botanicals to entice your palate.
With distinct bitterness from wormwood, each brand has its own unique
profile that cocktails enthusiasts cannot live without.*

Del Professore <i>Pickled Vermouth / Aperol / Coconut Flower Water / Perrier</i>	320
Cinzano <i>Cinzano 1757 Rosso / Bulldog Gin / Campari</i>	390
Mancino <i>Mancino Secco / Marygold Distillate / Distilled Watermelon</i>	320
Cocchi <i>Cocchi Rosa / Strawberry Water / Madeira</i>	350
Lillet <i>Lillet Blanc / Chamomile Cordial / Cynar / Lactic Acid</i>	320
Grifoll <i>Grifoll Rojo / Green Tea Jun / Averna / Co2</i>	320

Lighter / Low Alcohol Cocktails

For those wishing to cut back on the poison or simply prefer to be on the lighter side, then these cocktails are for you.

French Mule	540
<i>Remy Martin 1738 / Ginger Beer / Opium Grape Liqueur</i>	
Pornstar Martini	450
<i>Haku Vodka / Opium Passion Fruit & Tonka Cordial / Lemon Juice / A Side Of Prosecco</i>	
Training Wheel	360
<i>Issan Rum / Niam Liqueur / Jasmin Distilate / Lemon Distilate / Elderflower Tonic</i>	
Deception	390
<i>Flor De Caña 12 / Opium Betal Cordial / Opium Jackfruit Liqueur / Opium Mint Liqueur</i>	
Let it Bee	360
<i>Demonio De Los Andes Pisco / Mango Cordial / Calamansi & Honey / Opium Cacao Nibs Liqueur / Lychee Honey Foam</i>	
The Healer	450
<i>The Botanist Gin / Opium Salak Cordial / Licor 43 / Umeshu / Lemon / Egg White</i>	

Sparkle

*With extra dilution in the way of carbonated water,
these drinks are a real crowd pleaser.*

Kir Reale <i>Giffard Crème De Cassis / Prosecco</i>	390
Paloma <i>Los Arcos Tequila / Lime Juice / Grapefruit Soda</i>	390
Louk Krueng <i>Coconut Fat-washed / Los Arcos Tequila / Fino Sherry / Maraschino / Pandan & Lemon / Co2</i>	390
Crafty <i>Mekhong / Opium Azacca Hop Cordial / Tonic Water / Bitter</i>	360
Love 2 Hate <i>Ocho Anejo Single Barrel / Katsuboshi Distillate / Tomato Shrub / Cucumber Cordial / Tonic Water / Fire Tinctur</i>	410
Han Solo <i>Montelobos Espadin / Opium Tepache / Lime Juice / Bitter / Water & Co2</i>	470

Acid

*Bringing in freshness and consequently "easyness"
with the addition of citrus or other acidic solutions.*

Southside	430
<i>Lady Triëu Sapa Citrus Tea Gin / Home Grown Japanese Spearmint / Lime Juice / Syrup</i>	
Piña Colada!	470
<i>Flor De Caña 12 / Mezcal / Coconut Cream Shave Ice / Pineapple Juice</i>	
Smooth Operator	410
<i>Tequila Ocho Añejo / Brown Butter Washed / Apricot Liqueur / Agave & Lemon / Egg White</i>	
FCC #2	410
<i>Demonio De Los Andes Pisco / Pink Guava Cordial / Basil Air</i>	
Tipsy Oreo	410
<i>Roku Gin / Niam Liqueur / Oreo Cookie Syrup / Cream / Egg White / Lemon</i>	
Granadaladahaha	410
<i>Kakubin Coconut / Yoghurt Washed / Pomegranate Milk Wash / Coffee Vermouth</i>	

Acid+

*Bright and fresh with two or more spirits and
liqueurs packing a few punches.*

Last Word	470
<i>Lady Triêu Contemporary Vietnam Gin / Maraschino / Green Chartreuse / Lemon</i>	
Junglebird	450
<i>Flor De Caña 12 / Cardamum Infused Campari / Pineapple Juice / Lime</i>	
Seven Thousand Seconds	470
<i>Roku Dahlia / Haku Blueberry / D.O.M Benedictine / Licor 43 / Lemon</i>	
Incognito	420
<i>Sweet Marjoram / Yarrow Leaf House Gin / Italicus / Yellow Chartreuse / Recomposed Lemon</i>	
Where's my Beer	480
<i>Monielobos Espadin / IPA & Chamomile Cordial / Agave Syrup / Grapefruit Bitter / Campari-IPA Air</i>	
Chekhov's Gun	450
<i>Sabatini Gin / Jumpaka Distillate / Black Ginger / Cucumber Cordial / Branca Mentha / Bitter</i>	

Solo

*Emphasis on a single spirit, though additional liquer
may be added as supporting flavors.*

Kingston Negroni	510
<i>Flor De Caña 18 / Mancino Rosso / Cocchi Di Torino / Campari</i>	
Manhattan	520
<i>Michier's Us'1 Bourbon / Cocchi Di Torino / Aromatic Bitter</i>	
Teochev Negroni	480
<i>Stranger & Sons Gin / Campari / Grass Jelly Vermouth</i>	
Negroni Bianco	450
<i>Bulldog Gin / Redistilled Campari / Dry + White Vermouth</i>	
"Being Men"	520
<i>Remy Martin 1738 / Porcini Vermouth / Beetroot Distillate / Pedro Ximenez</i>	
Fermata	450
<i>Flor De Caña 12 / Opium Lapsang / Souchong Kombucha / Bellambre / Soy Sauce Syrup</i>	

Duo

*Raising complexity with two or more
spirits for a jolly good time.*

Vesper <i>Lady Triêu Contemporary Vietnam Gin / Haku Vodka / Lillet Blanc</i>	490
North Sea Oil <i>Arsecolet Aquavit / Cocchi Americano / Cointreau / Port Charlotte</i>	520
Stranger in Pink <i>Stranger & Sons Gin / Mancino Sakura Vermouth / Geranium & Jumaka Distillate</i>	480
Sun Tan <i>Naked Mali Højicha / Rémy Martin 1738 / Cocchi Di Torino / Chococha Liqueur / Hinoki Bitters</i>	550
Kaminari Zoku <i>Chicas Mizunara / Hinoki Infused Junmai Sake / Tio Pepe / Truffle Oil Fat Washed / Amaretto / Smoke</i>	550
Deus Ex Machina <i>Flor De Caña 4 / Creyente Mezcal / Banana Liqueur / Mancino Sakura Vermouth / Galangal Oil</i>	450

BOTTLE INFUSION

Further infused to provoke the senses and open discussion with your significant other(s). Recommended for 2-3 people.

Smoke and Flowers

1,900

Michter's Us'1 Bourbon / Montelobos Mezcal / Madeira Elderflower Liqueur / Distilled Lemon / Dried Apricot / Red Tea Saffron / Cloves & Cinnamon / Lemon

This cocktail combines the smokiness of mezcal, the sweetness of elderflower and the richness of bourbon. Creating a well balanced and slightly complex flavor profile with a refreshing touch of lemon. The infusing ingredients will further sweeten the aroma with emerging spice notes as the porthole infuses.

Summer Boulevard

1,900

Michter's Us'1 Bourbon / Cinzano 1757 Rosso / Sherry Px Aromatic Bitter / Distilled Lemon / Raspberry / Vanilla & Truffle Mexican Marigold Leaves / Red Pepper Corn / Orange

This variation of the classic, Boulevardier, offers a refreshing twist of lemon to compliment the richness of Michter's. A layer of sherry adds to the complex sweetness of vermouth with bitters to round of everything nicely. Raspberry and vanilla bring the feeling of summer into the porthole as you sip before ultimately taking you through to autumn with the cool of marigold leaves and earthiness of truffle.

Negroni

1,900

Stranger & Sons / Cinzano 1757 Rosso / Campari / Coffee & Cascara Cacao Nibs / All Spice / Grapefruit

The almighty Negroni is one of the most common order in any bar. Rather than starting off with a twist, we give you the original with an infusion of flavors and aroma begging you to relax - take a sip and enjoy the wait as those ingredients begin to make their mark on the drink.

Tastings Flights

Take flight and compare cocktails or spirits side by side for a greater appreciation of the craft.

Botanist Martini Dry Test

1,400

Explore your sweet tooth with this trio of smaller chilled Botanist Martini prepared with varying level of dryness.

Horizontal Gin Fest

Taste master brewers' craft by comparing gin from the same house but different botanicals – 30ml each.

ROCK ROSE 4 SEASONS	920	OPIUM EXPRESSIONS GIN 4 REGIONS	750
BUSS NO.509 3 CUTS	850	LADY TRIÉU 4 LAB SERIES	800

Caribbean Dream

790

Take a sensory trip to the Islands with selected awards winning Plantation rum. 30ml per glass. Plantation 3 Stars, Xo 20th Anniversary, Xaymaca Special Dry

Whisky Vertical

Ever wonder how Angel's share affects the outcome of whisky? Or how different style of whisky differ? Well now is the time. 30ml per glass.

KURAYOSHI 8, 12, 18 YEARS	1690
BRUICHLADDICH CLASSIC LADDIE, PORT CHARLOTTE 10 YEARS, OCTOMORE 09.1	990

Opium Cocktail Journey

Tell our bartender what you don't like and how many drinks you can handle. Next, sit back, relax and let the journey begin.

4 ASCENDING COCKTAILS	1,790	5 ASCENDING COCKTAILS	1,990
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— CRAFT GIN

50ml – Smaller breweries with great passion for botanicals.

Lady Triêu Contemporary Vietnam Gin	<i>Vietnamese 43.0%</i>	420
Lady Triêu Dalat Flower Bomb	<i>Vietnamese 43.0%</i>	430
Lady Triêu Hoi An Spice Road	<i>Vietnamese 43.0%</i>	430
Lady Triêu Mekong Delta Dry	<i>Vietnamese 43.0%</i>	430
Lady Triêu Sapa Citrus Tea	<i>Vietnamese 43.0%</i>	430
Sakurao Japanese Dry	<i>Japanese 45.0%</i>	390
Roku Japanese Craft Gin	<i>Japanese 43.0%</i>	410
KI NO BI Sei Kyoto Dry Gin	<i>Japanese 54.5%</i>	730
Stranger & Sons	<i>Indian 42.8%</i>	450
Sabatini	<i>Italian 41.3%</i>	450
Muma	<i>Italian 41.8%</i>	550
RIVO Foraged	<i>Italian 43.0%</i>	570
Ondina	<i>Italian 45.0%</i>	720
Citadelle Original	<i>French 44.0%</i>	380
Citadelle Réserve	<i>French 45.2%</i>	490
Generous Craft	<i>French 44.0%</i>	410
Mahón Gin Xoriguer	<i>Spanish 38.0%</i>	360
Bobby's Schiedam Dry	<i>Dutch 42.0%</i>	450
The West Winds Premium	<i>Australian 40.0%</i>	360

Buss No.509 White Rain	<i>Belgium 50.0%</i>	540
Buss No.509 Master Cut	<i>Belgian 45.0%</i>	510
Buss No.509 Midi Cut	<i>Belgian 45.0%</i>	510
Buss No.509 Rebel Cut	<i>Belgian 47.0%</i>	510
Rock Rose Original	<i>Scottish 41.5%</i>	420
Rock Rose Spring Edition	<i>Scottish 41.5%</i>	530
Rock Rose Summer Edition	<i>Scottish 41.5%</i>	530
Rock Rose Autumn Edition	<i>Scottish 41.5%</i>	530
Rock Rose Winter Edition	<i>Scottish 41.5%</i>	530
Rock Rose Coastal	<i>Scottish 41.5%</i>	530
Bareksten Botanical	<i>Norwegian 46.0%</i>	480
Granite Bavarian Gin	<i>German 42.0%</i>	510
Elephant London Dry	<i>German 45.0%</i>	420
Drumshanbo Gunpowder Gin	<i>Irish 43.0%</i>	510
Rogue Spirits Spruce Gin	<i>American 45.0%</i>	380
St. George Dry Rye	<i>American 45.0%</i>	430
St. George Terroir	<i>American 45.0%</i>	430
Kavalan Gin	<i>Taiwanese 40.0%</i>	410
Canaima Gin	<i>Venezuela 47.0%</i>	450

— MASS GIN

50ml – Globally available and produced to great standards.

Hendricks	<i>Scottish 41.4%</i>	450
The Botanist	<i>Scottish 46.0%</i>	510
Caorunn Gin	<i>Scottish 41.8%</i>	510
Tanqueray No.10 (Tiny Ten)	<i>English 47.3%</i>	460
Star of Bombay	<i>English 45.0%</i>	440
Bulldog London Dry	<i>English 40.0%</i>	430
Aviation	<i>American 42.0%</i>	420
Monkey 47	<i>German 47.0%</i>	710
Ferdinand's Saar	<i>German 44.0%</i>	800

— SLOE GIN

50ml – Fortified with sloe berries for the sweet tooth out there.

RIVO Sloe Gin	<i>Italian 30.0%</i>	580
Monkey 47 Sloe Gin	<i>German 29.0%</i>	710





EXPRESSION GIN

50ml – House–infused gins with natural ingredients.

Our Expression Gins combine carefully selected botanicals from around the world to tell our story.

Inspired by our travels, the Gins represent our experiences from different regions across Thailand and how we perceived the varied environments as well as the emotions evoked by all the different places.

Made in very small batches, each bottle represents our craft and dedication as well as hand–painted expression.

NORTHERN – *Rain, earth and greeneries. Bold extravagant landscape with slow–life philosophy.*

NORTHEASTERN – *Spice, heat and arid landscape. Cross–cultural environments with lush and warm souls.*

CENTRAL – *Melting pot of ideas and the land of adaptation. Port for imports with deep rooted ancestral heritage.*

SOUTH – *Vast oceans, full of iconic memories. Powerful flavors together with unforgettable interactions.*

Northern Expression

House 40.0%

380

Northeastern Expression

House 40.0%

380

Central Expression

House 40.0%

380

Southern Expression

House 40.0%

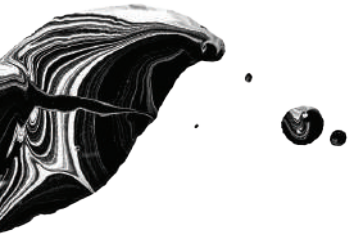
380

Eau de Vie

*Made from the distillation of fresh fermented grapes, apple or pomace.
Also known as brandy, grappa or calvados and made by some of the oldest houses of Europe.*

50ml – That's plenty to savour the craftsmanship of these masters

Remy Martin VSOP	<i>French 40.0%</i>	540
Remy 1738	<i>French 40.0%</i>	580
Remy Martin XO	<i>French 40.0%</i>	1,490
Roger Groult 3 Ans Calvados	<i>French 40.0%</i>	420
Poli Cleopatra	<i>Italian 40.0%</i>	490
Sarpa Di Poli	<i>Italian 40.0%</i>	390



RUM & RHUM

Distillates of fermented sugarcane molasses or juice, most commonly found in all sugar producing countries hence its underlying sweet notes.

— LIGHT RUM

50ml – Short ageing time and distilled for clarity.

Plantation 3 Stars White Rum	<i>Jamaican / Bajan / Trinidadian / French 41.2%</i>	310
Issan Koh Samui	<i>Thai 40.0%</i>	290
Appleton	<i>Jamaican 40.0%</i>	290
Flor de Caña Extra Dry Aged 4 Years	<i>Nicaragua 40.0%</i>	290
Diplomatico Planas	<i>Venezuela 47.0%</i>	290

— RHUM AGRICOLE

50ml – Distilled from sugar cane juice rather than molasses giving you more funk.

Issan	<i>Thai 40.0%</i>	290
Dillon Rhum Blanc	<i>Martinique 50.0%</i>	310

— GOLD & DARK RUM

50ml – Aged for a number of years for bolder flavor.

Mount Gay Eclipse	<i>Bajan 40.0%</i>	320
Plantation Original Dark	<i>Jamaican / Bajan 40.0%</i>	310
Plantation XO 20th Anniversary	<i>Jamaican / Bajan 40.0%</i>	590
Plantation O.F.T.D.	<i>Jamaican / Bajan / Guyanese 69.0%</i>	450
Plantation Xaymaca Special Dry	<i>Jamaican 43.0%</i>	450
That Boutique-y 20 Years Batch 2	<i>Trinidadian / American 54.7%</i>	1,850
Dillon Très Vieux	<i>Martinique 43.0%</i>	390
Dictador 12 Years	<i>Columbian 40.0%</i>	430
Dictador 20 Years	<i>Columbian 40.0%</i>	530
Flor de Caña Centenario Aged 12 Years	<i>Nicaragua 40.0%</i>	410
Flor de Caña Centenario Aged 18 Years	<i>Nicaragua 40.0%</i>	550
Flor de Caña Centenario Aged 25 Years	<i>Nicaragua 40.0%</i>	950
Diplomatico Mantuano	<i>Venezuela 40.0%</i>	310
Diplomatico Reserva Exclusiva	<i>Venezuela 40.0%</i>	390
Diplomatico Ambassador	<i>Venezuela 47.0%</i>	1,280
Matusalem Gran Reserva 15 Years	<i>Dominican 40.0%</i>	520
Angostura 1919	<i>Trinidad 40.0%</i>	470

— SPICE RUM

50ml – Heavy on flavors, these rums can be enjoyed hot or cold.

Shack Super Spiced	<i>Bajan / Guatemalan / Trinidadian / Belgian 40.0%</i>	490
Shack Red Spiced	<i>Bajan / Guatemalan / Trinidadian / Belgian 37.5%</i>	440
Black Tears	<i>Cuban / German 40.0%</i>	370



TEQUILA & MEZCAL

Nectar of the Gods, distilled agave spirits made from hand-harvested piña that can take more than six years to mature.

— TEQUILA

50ml – Primarily made from the blue agave type and can be aged or unaged.

Los Arcos	<i>Mexican 42.5%</i>	380
Kah Tequila Blanco	<i>Mexican 40.0%</i>	380
Hijos de Villa Blanco	<i>Mexican 40.0%</i>	380
Espolón Blanco	<i>Mexican 40.0%</i>	380
Ocho Blanco	<i>Mexican 40.0%</i>	430
Código Blanco	<i>Mexican 40.0%</i>	450
Clase Azul Reposado	<i>Mexican 40.0%</i>	1480
Kah Tequila Reposado	<i>Mexican 40.0%</i>	410
Hijos de Villa Reposado	<i>Mexican 40.0%</i>	410
Espolón Reposado	<i>Mexican 40.0%</i>	430
Ocho Reposado	<i>Mexican 40.0%</i>	490
Código Reposado	<i>Mexican 40.0%</i>	520
Jose Cuervo Tradicional Reposado	<i>Mexican 38.0%</i>	380
Kah Tequila Añejo	<i>Mexican 40.0%</i>	500
Código Añejo	<i>Mexican 40.0%</i>	690
Ocho Single Estate Añejo	<i>Mexican 40.0%</i>	520
Hijos de Villa with Captive Guava	<i>Mexican 32.0%</i>	450
Código Rosa	<i>Mexican 40.0%</i>	490

— MEZCAL

50ml – *The smoky flavor comes from roasting the piña in earthen pits for days.*

Pierde Almas Espadín	<i>Mexican 49.0%</i>	490
Pierde Almas Pechuga 2018	<i>Mexican 51.0%</i>	720
Divino with Captive Pear	<i>Mexican 40.0%</i>	490
Creyente	<i>Mexican 40.0%</i>	450
Montelobos	<i>Mexican 43.2%</i>	510
400 Conejos	<i>Mexican 38.0%</i>	410
Los Siete Misterios	<i>Mexican 45.0%</i>	550
Los Siete Misterios Pechuga	<i>Mexican 47.0%</i>	1,520
Machetazo Espadin	<i>Mexican 45.0%</i>	510
Machetazo Salmaana	<i>Mexican 40.0%</i>	520
Machetazo Cupreata	<i>Mexican 40.0%</i>	520



VODKA

A subtle neutral spirit with a definite taste depending on what it's made of as well as the distillation process.

50ml – Made from rice.

Haku *Japanese 40.0%* 370

50ml – Made from wheat

Grey Goose *French 40.0%* 410

T&T *French 44.0%* 310

Ketel One *Dutch 40.0%* 310

White Rabbit *Australian 40.0%* 290

50ml – Made from potato.

Karlsson's Gold *Swedish 40.0%* 350

50ml – Made from milk.

Black Cow *English 40.0%* 490

50ml – Made from corn.

Crystal Head *Canadian 40.0%* 380

Seirra *American 40.0%* 370

Tito's Handmand *American 40.0%* 380

50ml – Made from pear.

St. George *American 40.0%* 390

50ml – Made from whey.

Broken Shed *New Zealand 40.0%* 310

50ml – Made from barley.

Koskenkorva Sauna Barrel *Finland 37.5%* 360

Koskenkorva Original *Finland 37.5%* 360



WHISKY & WHISKEY

*Water of Life. Distilled from grain and usually aged in oak barrels.
How it tastes depends very much on the water as well as grain, distillation and aging process.*



— SCOTCH

50ml – Minimum age is three years in oak. Single malt or blended with smoky profile when peat smoke is used to dry the barley prior to fermentation.

Naked Malt	<i>Scottish 40.0%</i>	390
Chivas Regal Mizunara	<i>Scottish 40.0%</i>	550
Chivas Regal Extra	<i>Scottish 40.0%</i>	450
Wolfburn Northland Single Malt	<i>Scottish 46.0%</i>	410
Wolfburn Aurora Single Malt	<i>Scottish 46.0%</i>	410
Wolfburn N° 375 Single Malt	<i>Scottish 46.0%</i>	520
Wolfburn Limited Release Year of the Ox	<i>Scottish 46.0%</i>	520
Bruichladdich Classic Laddie - Unpeated Islay	<i>Scottish 50.0%</i>	790
Bruichladdich Octomore	<i>Scottish 59.8%</i>	1,500
Bruichladdich Port Charlotte 10 Years	<i>Scottish 50.0%</i>	820
That Boutique-y Aultmore 20 Years Old	<i>Scottish 52.1%</i>	920
Craigellachie Speyside Single Malt 13 Years	<i>Scottish 46.0%</i>	550
Aultmore Speyside Single Malt 12 Years	<i>Scottish 46.0%</i>	490
Aberfeldy Single Malt 12 Years	<i>Scottish 40.0%</i>	410
Aberfeldy Single Malt 16 Years	<i>Scottish 40.0%</i>	570
Aberfeldy Single Malt 21 Years	<i>Scottish 40.0%</i>	1,950
Smokehead Islay Single Malt	<i>Scottish 43.0%</i>	490

Arran 10 Years	<i>Scottish 46.0%</i>	420
Arran 18 Years	<i>Scottish 46.0%</i>	780
Arran Quarter Cask	<i>Scottish 53.8%</i>	520
Arran Sherry Cask	<i>Scottish 46.0%</i>	520
Glenfarclas Highland Single Malt 15 Years	<i>Scottish 46.0%</i>	690
The Macallan Sherry Oak 12 Years	<i>Scottish 40.0%</i>	820
The Macallan Double Oak 12 Years	<i>Scottish 40.0%</i>	820
The Macallan A Night on Earth	<i>Scottish 40.0%</i>	1,380
The Macallan Double Cask 15 Years	<i>Scottish 43.0%</i>	1,420
The Macallan Double Cask 18 Years	<i>Scottish 43.0%</i>	2,800
Highland Park 12 Years	<i>Scottish 40.0%</i>	800
Old Putney 12 Years	<i>Scottish 40.0%</i>	500

— JAPANESE

50ml – Usually made in the same way as Scotch and has similar profile.

Togoushi Blended	<i>Japanese 40.0%</i>	330
Suntori Kakubin	<i>Japanese 40.0%</i>	330
Kurayoshi Pure Malt - Sherry Cask	<i>Japanese 43.0%</i>	560
Kurayoshi Pure Malt	<i>Japanese 43.0%</i>	510
Kurayoshi Pure Malt - 8 Years	<i>Japanese 43.0%</i>	590
Kurayoshi Pure Malt - 12 Years	<i>Japanese 43.0%</i>	760
Kurayoshi Pure Malt - 18 Years	<i>Japanese 50.0%</i>	1,590

— IRISH

50ml – Made from both malted and unmalted barley for smooth character. Also spelled whiskey.

Hyde N° 5 Single Grain Burgandy Cask	<i>Irish 46.0%</i>	490
Hyde N° 4 Single Malt Rum Finish	<i>Irish 46.0%</i>	540
Bushmills 16 Years Single Malt	<i>Irish 40.0%</i>	1650

— REST OF THE WORLD

50ml – Many other countries are producing very good whiskies and winning awards with their crafts.

Lambertus Single Malt	<i>Belgian 46.0%</i>	390
Kavalan Distillery Select	<i>Taiwanese 40.0%</i>	350
Kavalan Port Cask Concert Master	<i>Taiwanese 40.0%</i>	370

— BOURBON

50ml – Made with at least 51% corn and aged in new charred American oak barrels.

Maker's Mark - Kentucky Straight	<i>American 45.0%</i>	360
Rebel Yell - Kentucky Straight	<i>American 40.0%</i>	330
Wild Turkey 101 - Kentucky Straight	<i>American 50.5%</i>	330
Woodford Reserve - Double Oaked	<i>American 45.2%</i>	410
Woodford Reserve - Kentucky Straight	<i>American 43.2%</i>	380
Mitcher's US*1 - Kentucky Straight	<i>American 45.7%</i>	490
Mitcher's US*1 - American Whisky	<i>American 41.7%</i>	490
Mitcher's US*1 - Sour Mash	<i>American 43.0%</i>	490
Mitcher's US*1 - Toasted Barrel Finish	<i>American 45.7%</i>	1,590
Elijah Craig 12 Years Small Batch	<i>American 47.0%</i>	370

— RYE

50ml – Made with at least 51% rye, giving bolder and spicier character.

Wild Turkey Rye - Straight Rye	<i>American 40.5%</i>	360
Rebel Yell - Straight Rye	<i>American 45.0%</i>	350
Woodford Reserve - Straight Rye	<i>American 45.2%</i>	390
Mitcher's US*1- Straight Rye	<i>American 42.4%</i>	490
Mitcher's US*1- Barrel Strength Rye	<i>American 54.4%</i>	870
Mitcher's US*1- Toasted Barrel Finish Rye	<i>American 54.2%</i>	1,590

— HAIBŌRU

50ml – Blended Japanese whisky infused with natural ingredients.

Lemon	<i>House 40.0%</i>	330
X-mas Orange	<i>House 40.0%</i>	330
Momo	<i>House 40.0%</i>	330
Shiso & Yuzu	<i>House 40.0%</i>	350
Rose & Lychee	<i>House 40.0%</i>	350

THE MACALLAN

Single Malt Scotch Whisky

50ml – Single Malt Whiskey

The Macallan Sherry Oak 12 Years	<i>Scottish 40.0%</i>	820
The Macallan Double Oak 12 Years	<i>Scottish 40.0%</i>	820
The Macallan A Night on Earth	<i>Scottish 40.0%</i>	1,380
The Macallan Double Cask 15 Years	<i>Scottish 43.0%</i>	1,420
The Macallan Double Cask 18 Years	<i>Scottish 43.0%</i>	2,800

