

"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.

**Domaine Migot, Brut, Blanc de Noirs, Gamay**

*NV | Lorraine, France | Biodynamic*

**Metamorphika, Xarel.lo**

*2021 | Conca de Barberà, Spain | Natural*

**Weingut Trapl, Karpatenschiefer, Blaufränkisch**

*2018 | Carnuntum, Austria | Organic*

**Massaya, Le Colombier, Grenache/Cinsault/Tempranillo**

*2020 | Bekaa Valley, Lebanon | Organic*

**Azienda Agricola 499, Vento del Mare, Moscato d'Asti**

*2022 | Piedmont, Italy | Sustainable*

2,900

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.

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

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

**Peay, Sonoma Coast, Pinot Noir**  
*2020 | California, USA | Organic*

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

**Tasca Capofaro, Malvasia**  
*2018 | Sicily, Italy | Sustainable*

4,800



# Beyond Flavour

Featuring our latest collaboration with Penfolds in the project of 'Venture Beyond'. Penfold founders left home for Australia with a single vine cutting and a deep-rooted desire to explore the unknown. Today, the spirit of discovery continues to drive them forward, remaining unbound by country, vine or time. Together with Penfolds Sommelier team, we welcome all who dare to meet extraordinary.

**Penfolds, Koonunga Hill Autumn, Riesling**  
*2019 | South Australia, Australia*

**Penfolds, Cellar Reserve, Chardonnay**  
*2018 | Tasmania, Australia*

**Penfolds, Bin 311, Chardonnay**  
*2018 | Tasmania, Australia*

**Penfolds, Bin 23, Pinot Noir**  
*2019 | Tasmania, Australia*

**Penfolds, St Henri, Shiraz/Cabernet Sauvignon**  
*2018 | South Australia, Australia*

**Cocktail - Penfolds, Father 10 Year Old Tawny**  
*10 Years | South Australia, Australia*

4,500

The Penfolds logo is written in a red, cursive script font. The word "Penfolds" is followed by a registered trademark symbol (®). The logo is positioned in the bottom right corner of the page.

# 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.

## Wisdom Waters

*Black Ginger Mountain Tea | Buttery Pea | Lychee*

## Blissful Ignorance

*Dian Hong Black Tea | Coconut | Betel*

## Insightful Infusion

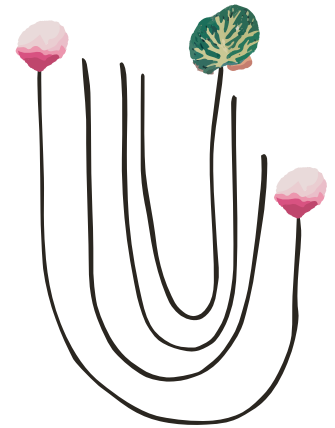
*Roasted Rice Tea | Passionfruit | Sesame*

## Enlightened Elixir

*Jun | Lapsang Souchoung Tea | Mango*

## Meditative Mocha

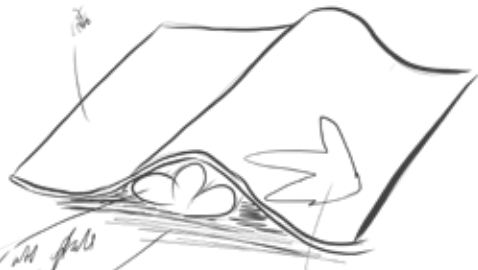
*Chrysanthemum Tea | Strawberry*



1,090

NON-ALCOHOLIC  
PAIRING

what is what  
"strong" = simple



Play with effects  
of pen  
name is in  
or something played

circle

## — BUBBLY

**Domaine Migot, Brut, Blanc de Noirs, Gamay**

*NV | Lorraine, France | Biodynamic*

600

**Azienda Agricola 499, Vento del Mare, Moscato d'Asti**

*2022 | Piedmont, Italy | Sustainable*

560

**André Clouet, The V6 Experience, Grand Cru, Brut, Blanc de Noirs**

*NV | Bouzy, Champagne, France | Sustainable*

1,400

## — WHITE

**Peter Dipoli, Voglar, Sauvignon dell'Alto Adige**

*2018 | Alto Adige, Italy | Sustainable*

750

**Issara Winery, Chenin Blanc Unfiltered**

*2020 | Khao Yai, Thailand | Sustainable*

800

**Stéphane Ogier, La Combe de Malleval, Condrieu**

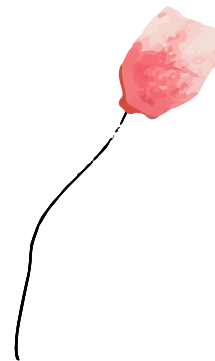
*2019 | Northern Rhône, France | Sustainable*

1,290

**La Vins, Pirouettes, Tutti Frutti, Gewürztraminer/Riesling/Pinot Gris**

*2020 | Alsace, France | Natural*

750





— RED

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

1,600

**Weingut Trapl, Karpatenschiefer, Blaufränkisch**  
*2018 | Camuntum, Austria | Organic*

650

**Massaya, Le Colombier, Grenache/Cinsault/Tempranillo**  
*2020 | Bekaa Valley, Lebanon | Organic*

950

**Peay, Sonoma Coast, Pinot Noir**  
*2020 | California, USA | Organic*

1,200

— ORANGE

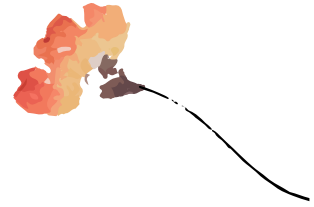
**Metamorphika, Xarel.lo**  
*2021 | Conca de Barbera, Spain | Natural*

700

— SWEET

**Tasca Capofaro, Malvasia**  
*2018 | Sicily, Italy | Sustainable*

900



WINE BY  
GLASS

# CONTENT



## Wine Odyssey<sup>1</sup>

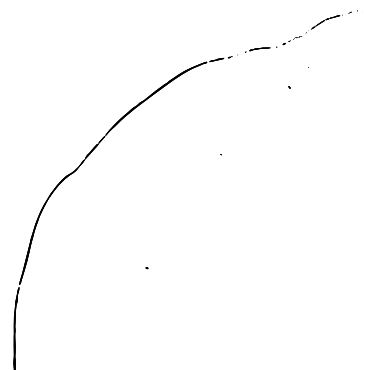
- *Bubbly in Texture*
- *Soil, Acidity, and Reflux*
- *Salt is as Inexorable as The Sea*
- *Life of Spice & Aroma Compound*
- *The Remarkable Millard Reaction*
- *Memories and Wine Odyssey*

## Sake & Beer<sup>2</sup>

## Non — Alcoholic<sup>3</sup>

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

## Opium Bar<sup>4</sup>

- *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 21 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.

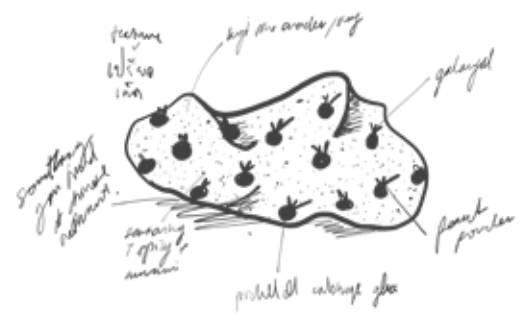
Our Sommelier operates port tong and its procedure a for certain bottles that we serve. You can spot them in the list.

Dared 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 it was in year 2009, I traveled to  
 France, to Angouleme. I went there with  
 my family and my mentor, Chef there.  
 We were there for a world class cooking  
 competition hosted by *Onopeltis cognac*.  
 I was there to represent my country.  
 I remember I was very stressed out and  
 my mind wasn't there for business 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 in.



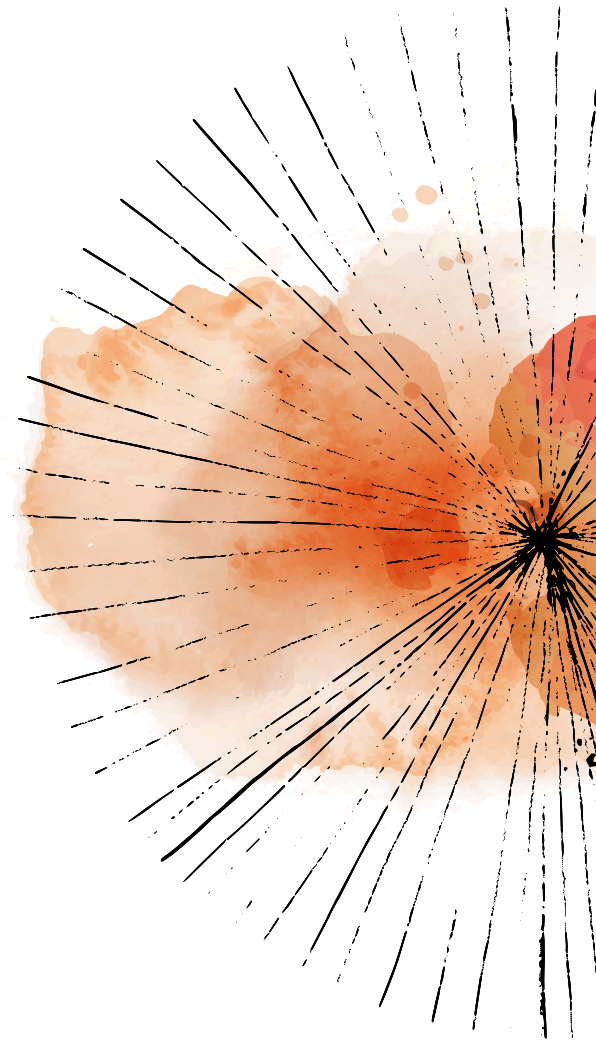
The hotel we stayed was supervised by chef/restaurant  
 markets. I remember seeing people drinking  
 sparkling wine with their breakfast! So we decided  
 to try it as well. We went to a cafe along the  
 street and ordered a glass each. Trying to  
 blend in lol! Oh man, it changed my perspective  
 of drinking sparkling wine. We drank amongst  
 the whole trip! I was amazed! Hmm... also  
 a few small fish crystal at the market. It was  
 night car. And hints my memory that I will not 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.

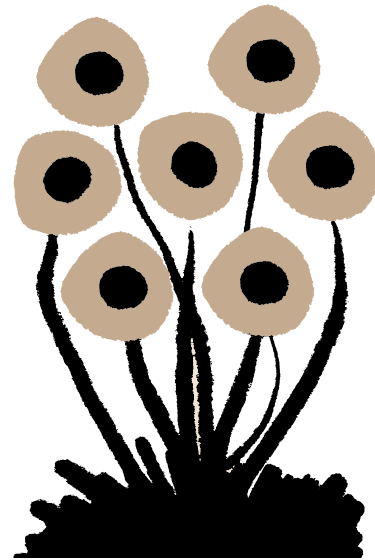
## — ANCESTRAL

*Silky*

<b>Lucy Margaux, Le Vilain Gris Petillant, Pinot Gris</b> <i>2021   Adelaide Hills, Australia   Natural</i>	3,350
<b>Sunshine Vins, Hasta la Vizsla, Riesling/Pinot Blanc/Pinot Gris</b> <i>2019   Loire, France   Biodynamic</i>	2,900
<b>Trubstoff Troubadour, Müller-Thurgau</b> <i>2019   Baden, Germany   Natural</i>	2,550
<b>Finca Parera, Hopp Salvatge, Chardonnay</b> <i>2021   Penedes, Spain   Natural</i>	3,250

# 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

<b>Rimarts, Reserva Especial, Chardonnay</b> <i>2017   Cava Do. Spain   Organic</i>	3,000
<b>Raventós i Blanc, de Nit Rosé, Extra Brut</b> <i>2019   Penedes. Spain   Biodynamic</i>	2,650
<b>Domaine Migot, Brut, Blanc de Noirs, Gamay</b> <i>NV   Lorraine. France   Biodynamic</i>	2,900
<b>Domaine Fracois Pinon, Brut, Chenin Blanc</b> <i>2019   Loire. France   Biodynamic</i>	3,000

### *Creamy*

<b>Loimer, Sekt Extra Brut Reserve</b> <i>NV   Kamptal. Austria   Biodynamic</i>	3,600
<b>De Sousa Caudalies, Grand Cru, Extra Brut, Blanc de Blancs</b> <i>NV   Côtes des Blancs. Champagne. France   Biodynamic</i>	10K
<b>André Clouet, The V6 Experience, Grand Cru, Brut, Blanc de Noirs</b> <i>NV   Bouzy. Champagne. France   Sustainable</i>	9,990
<b>Frederic Lornet, Crémant de Jura, Vieilles Vignes Brut, Blanc de Blanc</b> <i>NV   Jura. France   Sustainable</i>	3,000

# 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

**Patrick Sullivan, Jumpin Juice, Gippsland, Riesling** 2,700  
*NV | Victoria, Australia | Natural*

## – WHITE OLD WORLD

**Weingut Knoll, Federspiel Loibner, Riesling** 3,000  
*2021 | Wächau, Austria | Sustainable*

**Balassa, Furmint** 2,500  
*2020 | Tokaji, Hungary | Sustainable*

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

**PJ Kühn, Oestricher Quarzit, Trocken, Riesling** 3,100  
*2019 | Rheingau, Germany | Biodynamic*

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

**Weingut Schmitt, Trocken, Riesling** 3,000  
*2020 | Rheinhessen, Germany | Natural*

**Federico Curtaz, Gamma, Carricante** 3,300  
*2018 | Sicily, Italy | Sustainable*

**Rebeca & Eulogio Pomaes, Guaxa, Albarino** 2,900  
*2021 | Rias Baixas, Spain | Biodynamic*

**Vincent Fleith, Pinot Gris** 2,700  
*2018 | Alsace, France | Biodynamic*

**Josmeyer, Le Dragon, Riesling** 4,200  
2019 | Alsace, France | Biodynamic

**Bernard Fleuriet Et Fils, Sancerre, Sauvignon Blanc** 3,000  
2021 | Loire, France | Organic

**Domaine Saint Antoine, Chablis, Chardonnay** 3,100  
2021 | Burgundy, France | Sustainable

**Domaine Maison Thiriet, Champs Cervin, Vézelay, Chardonnay** 6,500  
2019 | Burgundy, France | Organic

**Domaine Thibert, Pouilly Vinzelles Les Longeays, Maconnais, Chardonnay** 6,000  
2019 | Burgundy, France | Organic

**Domaine Goisot, Aligoté** 2,700  
2018 | Burgundy, France | Biodynamic

— RED OLD WORLD

**Weingut Trapl, Karpatenschiefer, Blaufränkisch** 2,900  
2018 | Carnuntum, Austria | Organic

**Domaine de la Chevalerie, Bretèche Bourgueil, Cabernet Franc** 3,200  
2011 | Loire, France | Organic

**Domaine de la Cadette, Champs Cadet, Pinot Noir** 2,900  
2020 | Burgundy, France | Organic

**Domaine Trapet Rochelandet, Bourgogne, Pinot Noir** 3,400  
2018 | Burgundy, France | Sustainable

 **Louis Jadot, Nuits-Saint-Georges, Pinot Noir** 9,600  
2017 | Côte de Nuits, France | Sustainable

**Chateau de la Maltroye, Clos Du Chateau De La Maltroye, Chassagne-Montrachet 1er Cru** 8,500  
2019 | Burgundy, France | Organic



	<b>Bel Air, Montagne St.Émilion</b> <i>2007   Bordeaux, France   Sustainable</i>	3,200
	<b>Frescobaldi, Castelgiocondo Lamaione, Merlot</b> <i>2016   Toscana, Italy   Sustainable</i>	10K
	<b>Chateau Lyonnat, Lussac Saint Émilion</b> <i>2016   Bordeaux, France   Organic</i>	4,800
	<b>Enderle&amp;Moll, Liaison, Pinot Noir</b> <i>2017   Baden, Germany   Natural</i>	3,100
	<b>Azienda Agricola 499, Coste dei Fre Langhe, Freisa</b> <i>2018   Piemonte, Italy   Sustainable</i>	2,500
	<b>Domaine La Colombe, La Cote, Pinot Noir</b> <i>2019   Vaud, Switzerland   Sustainable</i>	3,800
	<b>Cortonesi, La Mannella Brunello Di Montalcino Riserva, Sangiovese</b> <i>2015   Brunello di Montalcino, Italy   Sustainable</i>	10K
	<b>Rocca Di Frassinello, Baffonero, Maremma Toscana, Merlot</b> <i>2017   Tuscany, Italy   Sustainable</i>	22K

It was my role to ensure that the wine was not  
 bought and sold at the right price. When  
 the government and champagne producers wanted  
 and the company, it was my duty. It was  
 the way of my life. We enjoyed the moment  
 and the right. I believe that when you are  
 right, you are right, and the world is just  
 right and right at a special level. I hope  
 the right you will be the most of my. We are  
 so as part of your special morning

Many people want natural wine as what and the Bishop and  
want go for it. So I did a little experiment spanning over  
5 days. Occasionally, maybe, but freedom comes with  
short observation, you know, the tendency to looking good and  
then spending the rest on your luxury in some way  
a enjoy, why I go to. That what natural / organic  
wine is to me than the day you open it, the same  
profile is so different each day that the bloom of it  
you will never get used and to the sensory present  
+rupture. Something that and not of being so  
learn, it is the having the feeling that you cannot  
control. And that is life. I think we should all open  
our mind and to natural wine read the way and you  
will say the know what it feeling, we select what  
of origin and some are delicious, some are  
natural and some are bioengineered which we  
want to share with our customers and want  
to encourage them to go new things and I'm  
sure you will fall in love with I do.





# 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** 3,700  
*2020 | Margaret River, Australia | Sustainable*

**Banyan, Monterey, Gewürztraminer** 2,500  
*2019 | California, USA | Sustainable*

## – WHITE OLD WORLD

**Sclavos, Efrantor, Coteaux d'Ainos, Moschatela/Vostilidi** 2,450  
*2019 | Cephalonia, Greece | Biodynamic*

**Artemis Karamolegos, Assyrtiko** 4,800  
*2019 | Santorini, Greece | Biodynamic*

**Cirelli, Colline Pescaresi, Pecorino** 2,400  
*2021 | Abruzzo, Italy | Organic*



— RED NEW WORLD

**William Downie, Cathedral, Gippsland, Pinot Noir**  
*2019 | Victoria, Australia | Organic*

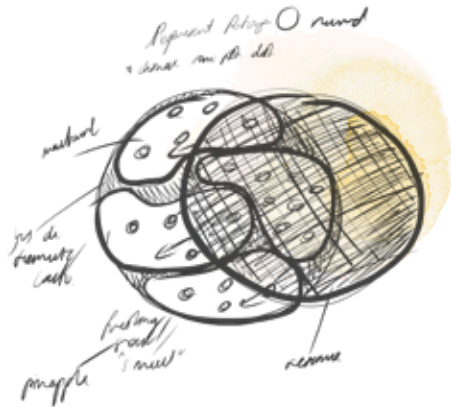
3,600

**Timo Mayer, Yarra Valley, Gamay**  
*2018 | Victoria, Australia | Organic*

5,200

**Peay, Sonoma Coast, Pinot Noir**  
*2020 | California, USA | Organic*

5,200



— ORANGE

**Metamorphika, Xarel.lo**  
*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*

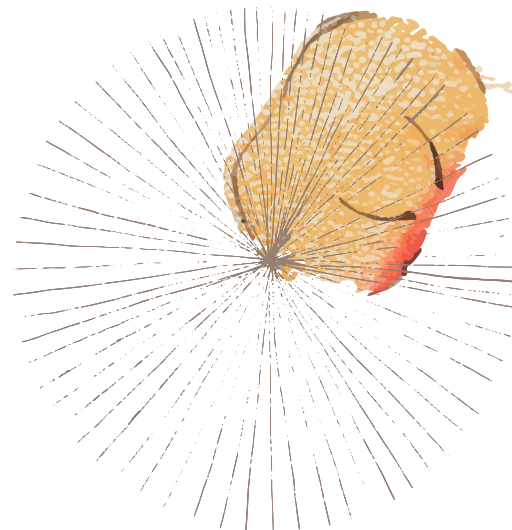
4,100

**Château d'Esclans, Garrus, Grenache/Vermentino**  
*2014 | Provence, France | Sustainable*

22K

## – WHITE OLD WORLD

<b>Johannes Zillinger, Kalksandstein, Grüner Veltliner</b> <i>2020   Weinviertel, Austria   Biodynamic</i>	2,700
<b>La Grange Tiphaine, Montlouis Les Grenouilleres demi sec, Chenin Blanc</b> <i>2020   Loire, France   Organic</i>	3,400
<b>Julien Schaal, Altenberg de Bergheim, Grand Cru Kaeferkopf, Gewürztraminer</b> <i>2020   Alsace, France   Organic</i>	3,200
<b>Domaine Bott-Geyl, Les Elements, Gewürztraminer</b> <i>2018   Alsace, France   Biodynamic</i>	3,400
<b>Domaine de Fondrèche, Ventoux, Grenache Blanc/Roussanne</b> <i>2021   Southern Rhône, France   Organic</i>	2,500
<b>Peter Dipoli, Voglar, Sauvignon dell'Alto Adige</b> <i>2018   Alto Adige, Italy   Sustainable</i>	3,300
<b>Lammidia, Zeus Faber, Chardonnay/Muller-Thurgau</b> <i>2020   Abruzzo, Italy   Natural</i>	3,700
<b>Anselmo Mendes, Contacto Alvarinho</b> <i>2021   Vinho Verde, Portugal   Sustainable</i>	2,700
<b>Rafael Palacios, Louro, Godello</b> <i>2020   Galicia, Spain   Biodynamic</i>	2,500
<b>Stéphane Ogier, La Combe de Malleval, Condrieu</b> <i>2019   Northern Rhône, France   Sustainable</i>	6,000



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.

# LIFE OF SPICE & AROMA COMPOUND

## — RED NEW WORLD

**Garage Wine Co., Single Ferment, Cinsault** 2,400  
*2019 | Itata Valley, Chile | Organic*


**Stolpman Vineyards, Santa Barbara County, Syrah** 2,900  
*2017 | California, USA | Organic*

## — RED OLD WORLD

**Ziereisen, Gestad, Syrah** 3,400  
*2019 | Baden, Germany | Sustainable*

**Hilberg Pasquero, Nebbiolo d'Alba Sul Monte** 3,300  
*2018 | Piemonte, Italy | Biodynamic*

 **Stéphane Ogier, Mon Village, Côte Rôtie** 8,200  
*2020 | Northern Rhone, France | Sustainable*

 **Dante Rivetti, Riserva Bricco di Neive, Barbaresco** 9,000  
*2008 | Piemonte, Italy | Sustainable*

 **Carlo Ferragù, Amarone Della Valpolicella DOCG** 12K  
*2015 | Amarone Della Valpolicella, Italy | Sustainable*



— RED NEW WORLD

**Bodega Noemia, A Lisa, Malbec** 3,100

*2021 | Patagonia, Argentina | Organic*

**Massaya, Le Colombier, Grenache/Cinsault/Tempranillo** 3,600

*2020 | Bekaa Valley, Lebanon | Organic*

— RED OLD WORLD

**Philippe Chesnelong, Les Creisses, Hérault** 3,200

*2020 | Languedoc, France | Sustainable*

**Bruno Duchene, La Lune Rouge, Grenache Noir/Grenache Gris** 3,800

*2021 | Languedoc Rousillon, France | Natural*

 **DBR (Lafite) Moulin de Duhart 2 ème Vin de Château Duhart-Milon-Rothschild** 9,500

*2019 | Pauillac, France | Sustainable*

**Azienda Agricola Eugenio Bocchino, Barbera** 3,100

*2018 | Piemonte, Italy | Biodynamic*

 **Domaines Barons de Rothschild (Lafite), Blason de L'Évangile, Merlot/Cabernet Franc** 9,000

*2014 | Pomerol, France | Sustainable*

**Niepoort, Telmo Rodriguez Omlet Tinto** 4,800

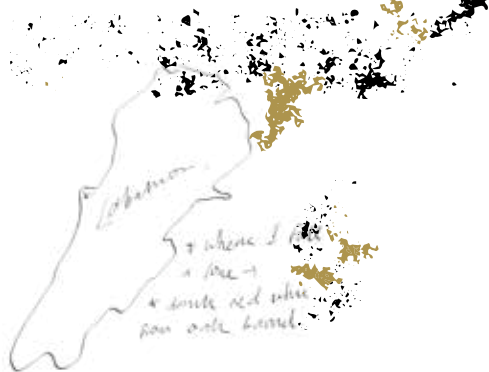
*2011 | Douro, Portugal | Organic*

**Atlan&Artisan, Lazar, Monastrell** 2,400

*2017 | Yecla, Spain | Organic*

**Grifoll Declara, Tossals Expressions, Carignan** 4,700

*2016 | Priorat, Spain | Organic*



# 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

<b>Niepoort Tawny Port</b> <i>NV   Douro, Portugal   Sustainable</i>	1,900
<b>Barbeito Single Harvest, Tinta Negra</b> <i>2009   Madeira, Portugal   Sustainable</i>	4,200
<b>Azienda Agricola 499, Vento del Mare Moscato d'Asti (750ml)</b> <i>2022   Piedmont, Italy   Sustainable</i>	2,450
<b>Begali Lorenzo, Recioto di Amarone della Valpolicella Classico (500ml)</b> <i>2016   Veneto, Italy   Sustainable</i>	3,600
<b>Straw Wine, Mullineux, Chenin Blanc (375ml)</b> <i>2018   Swartland, South Africa   Sustainable</i>	3,500
<b>Joh.Jos. Prüm, Wehlener Sonnenuhr, Riesling Auslese (750ml)</b> <i>2020   Mosel, Germany   Sustainable</i>	4,800
<b>Tasca Capofaro, Malvasia (500ml)</b> <i>2018   Sicily, Italy   Sustainable</i>	5,300





## 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*

**Domaine La Colombe, Féchy, Chasselas** 3,000  
*2019 | Vaud, Switzerland | Biodynamic*

**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

**Bénédict&Stéphane Tissot, Vieilles Vignes, Poulsard** 3,900

*2020 | Jura, France | Biodynamic*

**Quintodecimo, Terra d'Eclano, Aglianico** 7,500

*2015 | Campania, Italy | Sustainable*

 **Edi Simcic, Kolos, Merlot/Cabernet Sauvignon/Cabernet Franc** 9,000

*2015 | Goriška Brda, Slovenia | Sustainable*

— ORANGE

**Bodegas Cueva, Utiel Requena, Tardana** 2,900

*2020 | Valencia, Spain | Natural*



## Personal



### — WHITE


**Julian Schaal, Rosacker Grand Cru Calcaire, Reisling** 3,400  
*2021 | Alsace, France | Organic*

### — RED

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

**Pierre Ravaut, La Corvée, Ladoix 1er Cru, Côtes de Beaune** 4,800  
*2019 | Burgundy, France | Sustainable*

**Anne Sophie Dubois, Fleurie L'achimiste** 3,000  
*2020 | Beaujolais, France | Organic*

 **Château Phélan Ségur, St.Estèphe** 10K  
*1983 | Médoc, France | Sustainable*

 **Domaine Sérafin Père & Fils, Corbeaux, Gevrey-Chambertin 1er Cru** 10K  
*2011 | Burgundy, France | Sustainable*

 **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

<b>Brash Higgins 'ZBO', Ricca Terra Farms, Zibibbo</b> <i>2021   Riverland, South Australia   Natural</i>	2,400
<b>Johannes Zillinger, Numen, Riesling</b> <i>2018   Weinviertel, Austria   Biodynamic</i>	3,500
<b>Carlo Parenti, Macchion dei Lupi, Odyssea, Ansonica</b> <i>2020   Toscana, Italy   Natural</i>	3,500

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 Trentodoc, Chardonnay**

*2009 | Trentodoc, Italy*

9,000

### — WHITE

**Issara Winery, Chenin Blanc Unfiltered**

*2020 | Khao Yai, Thailand | Sustainable*

3,400

**Katsunuma Winery, Aruga Branca Clareza, Koshu**

*2019 | Yamanashi, Japan | Sustainable*

3,900

— RED

 **Domaines Barons De Rothschild Lafite, Hu Yue** 23K  
*2019 | Qiu Shan Valley, China | Sustainable*

**Okro's Wine, Budeshuri, Saperavi** 3,300  
*2018 | Kakheti, Georgia | Natural*

 **Domaine de Viaud, Lalande-de-Pomerol** 5,800  
*2000 | Bordeaux, France | Biodynamic*

**António Madeira, Vinhas Velhas, Serra da Estrela, Tinta Amarela** 3,000  
*2017 | Dão, Portugal | Biodynamic*

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

— ORANGE

**Kelly Fox, Weber, Pinot Gris** 3,100  
*2019 | Oregon, USA | Natural*

**Marco & Davide, Lammidia, Bianco Anfora, Trebbiano** 3,600  
*2020 | Abruzzo, Italy | Natural*

# SAKE & 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

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 2000 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.

**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 kang 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 offer a unique experience for each stage of the spiritual journey. Each kombucha takes 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 integrations 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.*

Dian Hong Black Tea | Coconut | Betel

### Enlightened Elixir

290

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

Jun | Lapsang Souchoung Tea | Mango

### Compassionate Nectar

280

*a drink for those who practice compassion and altruism.*

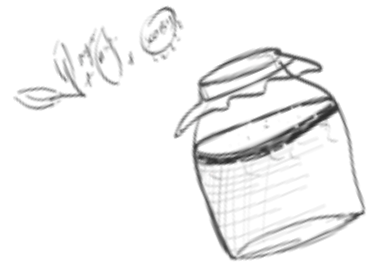
Oolong Tea | Elder Flower | Dried Plum

### Wisdom Waters

320

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

Black Ginger Mountain Tea | Buttery Pea | Lychee



# — KOMBUCHA

## Meditative Chrysanthemum

320

*a drink for those who value inner peace and tranquility.*

Chrysanthemum Tea | Strawberry

## Insightful Infusion

280

*a drink for those who desire to see the world more clearly.*

Roasted Rice Tea | Passionfruit | Sesame

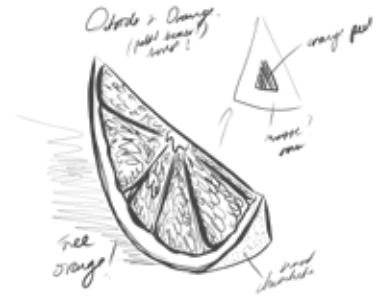
## Ultimate Enlightenment

380

*a drink for those who have achieved the ultimate wisdom and understanding.*

Green Tea | Pineapple | Coconut

komucha is another way that a culture  
has shared of themselves. If you want  
to know why would show you might not  
and explain so that you would understand  
every movement about you are deep into  
the world of komucha and what about  
to then it is not just to know to make  
what about all the parts, what making  
it to be many movements about what  
you look and all what the process  
people changes every single day to spend  
what you are doing for it being us  
to and feel komucha is not  
but it is a way and it is an art  
to create different and unique  
movements about the then to each  
description is how not to drink  
drink into the movement, how the  
process is going to be like as by  
to create the unique process of our  
and to be like it is not of the old  
going out and by new kinds, whatever  
the days you should take a process  
into it and challenge yourself to  
my interesting process





# 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 \***

380

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

### **Preserve Green**

280

*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.*

### **Araksa Thai**

250

*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.*

### **Joy**

230

*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.*

**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.

## 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.*

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

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

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

## Acid

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

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

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

<b>Kingston Negroni</b>	510
<i>Flor De Caña 18 / Mancino Rosso / Cocchi Di Torino / Campari</i>	
<b>Manhattan</b>	520
<i>Michier's Us'1 Bourbon / Cocchi Di Torino / Aromatic Bitter</i>	
<b>Teochev Negroni</b>	480
<i>Stranger &amp; Sons Gin / Campari / Grass Jelly Vermouth</i>	
<b>Negroni Bianco</b>	450
<i>Bulldog Gin / Redistilled Campari / Dry + White Vermouth</i>	
<b>"Being Men"</b>	520
<i>Rémy Martin 1738 / Porcini Vermouth / Beetroot Distillate / Pedro Ximenez</i>	
<b>Fermata</b>	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.*

<b>Vesper</b> <i>Lady Triêu Contemporary Vietnam Gin / Haku Vodka / Lillet Blanc</i>	490
<b>North Sea Oil</b> <i>Arsecolet Aquavit / Cocchi Americano / Cointreau / Port Charlotte</i>	520
<b>Stranger in Pink</b> <i>Stranger &amp; Sons Gin / Mancino Sakura Vermouth / Geranium &amp; Jumaka Distillate</i>	480
<b>Sun Tan</b> <i>Naked Malt Hōjicha / Remy Martin 1738 / Cocchi Di Torino / Chococha Liqueur / Hinoki Bitters</i>	550
<b>Kaminari Zoku</b> <i>Chicas Mizunara / Hinoki Infused Junmai Sake / Tio Pepe / Truffle Oil Fat Washed / Amaretto / Smoke</i>	550
<b>Deus Ex Machina</b> <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
-----------------------	-------	-----------------------	-------



## — 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.*

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

## — SLOE GIN

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

<b>RIVO Sloe Gin</b>	<i>Italian 30.0%</i>	580
<b>Monkey 47 Sloe Gin</b>	<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

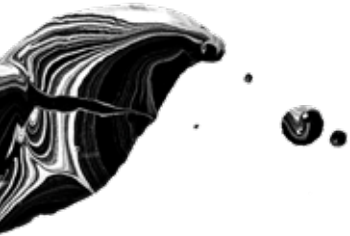
## Eau de Vie

*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*

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

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

## — RHUM AGRICOLE

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

<b>Issan</b>	<i>Thai 40.0%</i>	290
<b>Dillon Rhum Blanc</b>	<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.*

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

## — MEZCAL

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

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

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

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

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

## — BOURBON

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

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



## — RYE

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

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

## — HAIBŌRU

50ml – Blended Japanese whisky infused with natural ingredients.

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

