

BLUEBISCUIT

SPORTS BAR - CRAFT COCKTAIL - DRAFT BEER

SIGNATURE COCKTAILS

TWIST SPIRIT – FORWARD

THB 340



SMOKED OUT NEGRONI

Phraya Elements, Sweet Vermouth,
Tamarind Syrup, Sesame Oil,
Kafir Lime Leaf



SALTY PLUM OLD FASHIONED

Sake, Umeshu, Lime Juice,
Pink Grapefruit Syrup,
Salt



HUA HIN SOUR

Mekhong Spice Rum, Lime Juice,
Peach Syrup, Angostura Bitters,
Dry Red Wine



UMESHU SPARK

Prakaan Selected Cask, Umeshu,
Passionfruit Puree, Enable Dust Gold,
Top Up Manao Soda



PRANBURI HIGHBALL

Phraya Elements Rum, Cinnamon Syrup,
Grilled Fresh Pineapple, Lime Juice,
Top Up Ginger Ale



THAI TEA FIZZ

Mekhong Spice Rum, Thai Tea,
Strawberry Syrup, Lime Juice,
Top Up Elderflower Espuma

HIGHBALL

THB 340

TROPICAL

THB 340



MELON MOJITO

Mekhong Spice Rum, Crème De Menthe Green
Cantaloupe Syrup, Thai Green Tea, Lime Juice
Top Up Strawberry Espuma



TWILIGHT

Vodka, Rosella Tea,
Bael Tea, Apple Juice,
Elderflower Syrup



MANGO INFORNO

Mekhong Spice Rum,
Mango Juice, Passionfruit Puree
Smoked Chili Syrup, Lime Juice

SIGNATURE COCKTAILS



MONKEY BRAIN

Sambuca, Bailey's, Lime Juice,
Grenadine Syrup

190



THAI FLAG

Strawberry Syrup, Bailey's
Blue Curacao

190



SAND & SEA

Passionfruit Puree, Malibu,
Blue Curacao

190

DIGESTIF & SHOTS



SIGNATURE B52

Salted Caramel Syrup, Kahlua,
Bailey's, Cointreau

190



AFTER SHOCK

Grenadine Syrup, Blue Curacao
Crème De Menthe Green

190



THAIRISH COFFEE

Siam Sapphire Aged Rum,
Brown Sugar, Thai Tea, Kahlua,
Whipping Cream

340

BEVERAGE MENU

WINE BY GLASS

330

House Sparkling Wine

Brushtail Estate NV, Australia

House Red Wine

Wolf Blass Shiraz Bilyara, Australia

House White Wine

Wolf Blass Chardonnay Bilyara, Australia

CLASSIC COCKTAIL

290

Margarita

Tequila Silver, Cointreau, Lime Juice

Long Island Iced tea

London dry gin, White rum, Vodka, Tequila silver, Cointreau top up cola

Mojito

White Rum, Lime, Brown Sugar, Mint Leaves Top Up Soda

Singapore Sling

London Dry Gin, Cherry Brandy, D.O.M. Benedictine, Pineapple Juice, Lime Juice, Red Grenadine, Angostura Bitters

Daiquiri

White Rum, Cointreau, Lime Juice

Cosmopolitan

Vodka, Cointreau, Cranberry Juice

Mai Tai

White&Dark Rum, Orange Curacao, Orange Juice, Pineapple Juice, Lime Juice, Red Grenadine

Pina Colada

White Rum, Malibu, Coconut Milk, Pineapple Juice

Whisky Sour

Bourbon, Sugar Syrup, Lime Juice, Egg White, Angostura Bitters

Moscow Mule

Vodka, Fresh Lime, Ginger, Ginger Ale

Dry Martini

London Dry Gin, Dry Vermouth

Aperol Spritz

Aperol, Sparkling Wine, Soda

340

PURITY

160

Jasmineteani

Jasmine Green Tea, Homemade Passionfruit Syrup, Fresh Passionfruit, Lime Juice

Avani+ Breezer

Pineapple Juice, Homemade Lychee Syrup, Blue Curacao Syrup, Lime Juice

Raspberry Fizz

Cranberry Juice, Wild Berry Syrup, Elderflower Syrup, Lime Juice

Pranburi Sunset

Pineapple Juice, Passionfruit Juice, Strawberry Syrup, Lime Juice

BEVERAGE MENU

APÉRITIF

| | |
|----------------------------|-----|
| Campari | 210 |
| Martini Dry, Bianco, Rosso | 210 |
| Aperol | 270 |

WHISK(E)Y

LOCAL

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|---------|-----|
| Mekhong | 190 |
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SCOTCH

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|----------------|-----|
| JW Black Label | 270 |
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BOURBON

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| Jim Beam | 240 |
| Jack Daniel's | 270 |

SINGLE MALT

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| Prakaan Selected Cask | 390 |
| Glenfiddich 12Y | 410 |

SPIRIT

GIN

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| Gordon's | 210 |
| Bombay Sapphire | 240 |

RUM

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| Bacardi | 210 |
| Siam Sapphire Aged | 270 |
| Phraya Elements | 310 |

VODKA

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| Smirnoff, Absolut | 210 |
| Grey Goose | 330 |

TEQUILA

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| Sierra Silver | 210 |
| Olmecca | 240 |
| Don Julio Reposado | 330 |

BEER

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| Chang, Singha, Heineken | 160 |
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SOFT DRINK

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| Pepsi, Pepsi Max, 7Up, Mirinda Orange, Schweppes Soda, Tonic, Ginger Ale, Lime Soda | 90 |
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JUICE

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| Orange, Pineapple, Lychee, Lime, Mango, Apple | 140 |
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TEA HOUSE

Selected Your Choice of Tea

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| English Breakfast Tea, Earl Grey Tea, Jasmine Tea, Chamomile Tea | 130 |
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COFFEE SHOP

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| Selected Your Choice Hot or Iced | 130 |
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| Espresso, Americano, Caffè Latte, Cappuccino, Macchiato, Mocha | |
| Frappuccino | 140 |
| Add a shot | 20 |

MENU

"DON'T MISS OUT! SHARE THE JOY WITH OUR BITE SIZED MENU, PERFECT FOR EVERY CRAVING."

| | |
|--|-----|
| Deep fried pork neck with "Mha La" pepper and chili คอหมูทอดรสหมาล่า | 220 |
| Crispy wonton filled with Laab Gai served with chili tamarind sauce เกี้ยวกรอบไส้ลาบไก่ | 220 |
| Semi dried Squid with Pickled chili and salty duck egg sauce ปลาหมึกแดดเดียวเสิร์ฟคู่กับซอสไข่เค็ม | 300 |
| Fermented pork wrapped with bacon served with garnish แหนมหมูพันเบคอนทอด | 220 |
| Spicy chicken ribs with Korean chili mayonnaise ไก่ทอดกับซอสพริกเกาหลี | 220 |
| Steamed Prawns with spicy sauce and wasabi served with kale stalks กุ้งมะนาวและวาซาบิ | 300 |
| Raw salmon with its crispy friends ยำแซลมอน 4 สหาย | 400 |
| Tuna – Chae – Num – Pla ทูน่าแซ่ปลา | 350 |
| Loaded baked Nachos with tomato and jalapeños salsa, cheddar cheese, pickles served with sour cream (Vegetarian) เม็กซิกันนาโชกับเชดดาร์ชีส | 300 |
| Super bowl of Onion rings with lemon salt and ranch dressing หัวหอมทอดเกลือมะนาวและน้ำสลัดเรนซ์ | 220 |
| Party tray with Street style mixed nuts, Fried chicken, Special fried potatoes and Deep fried "Mha La" pork neck ปาร์ตี้เซต (ยำถั่วลิสงและเม็ดมะม่วงหิมพานต์, ไก่ทอด, มันฝรั่งทอด, คอหมูทอดรสหมาล่า) | 600 |
| Pad Kra Pao stir-fried ground chicken with chili, garlic, and holy basil served with rice and crispy fried eggs ข้าวผัดกะเพราไก่ไข่ดาว | 250 |
| Fried rice with pork or chicken ข้าวผัดหมูหรือไก่ | 250 |
| Spaghetti with seafood and holy basil pesto sauce สปาเก็ตตี้ผัดซีเมะทะเล | 350 |