

## Signature Cocktails

<b>AKOYA SPICED STAR</b> Captain Morgan Spiced Homemade cinnamon Syrup, Fresh Lime Juice, Clear Apple Juice Gold	480
<b>FAMOUS SIRIUS</b> Widges London Dry Gin Homemade cinnamon Syrup, Fresh Lime Juice, Clear Apple Juice Gold	480
<b>PINK ME UP</b> Plantation 3 Star Rum Almond Syrup, Fresh Lime Juice, Fresh Tomato, Basil Leaves, Olive Water	480
<b>BEYOND ACHERNAR</b> Arquitecto Tequila Fresh Pineapple Phuket, Fresh Lemon Juice, Homemade Pandan Syrup, Pasteurized Egg white Infused Lemon	480
<b>CANOPUS</b> Plantation 3 Star Rum Fernet Branca, Mint Leaves, Fresh Lime Juice, Lanna Longan Silpin Syrup, Passion fruit, Fresh Pineapple Juice, Chocolate & Perrier	480
<b>ELEVATE YOUR SENSES</b> Bulleit Bourbon Mancino Rosso Vermouth, Mezcal, Bitters	480
<b>UY SCUTI</b> Tried & True Vodka Limoncello, Lychee Juice, Lychee Fruit, Kaffir Lime Leaf, Fresh Lime Juice, Simple Syrup	480
<b>MAN GOLD &amp; STICKY RICE</b> Plantation 3 Star Rum Southern Comfort, Malibu, Fresh Mango, Fresh Lime Juice, Coconut Cream, Simple Syrup	480
<b>A NIGHT AT AKOYA</b> Widges London Dry Gin Mancino Sakura, Pasteurized Egg white, Fresh Lime Juice, Aromatic Bitter & Perrier	480



All prices are subject to 10% service charge and 7% government tax

## Champagne Cocktails

### ROYA APEROL SPRITZE

Aperol, Auréau blanc de blanc Grand Cru champagne, Perrier

650

### MOJITO ROYAL

3 stars plantation, lime juice, simple syrup, mint leaves and topped with Grand Cru Champagne

650

### BASIL STRAWBERRY ROSSINI

Herring, strawberry puree, basil leaves, ginger, lemon juice, simple syrup and topped with Grand Cru Champagne

650

### DARK MOON

Cointreau, mulberry puree, Amaretto liquid, lemon juice and topped with Grand Cru Champagne

650

### SKY WITH NO LIMIT

Elder flowers syrup, blue pea, lemon juice and topped with Grand Cru Champagne

650

## Unforgettable Classic

### MILANO-TORINO

Mancino Rosso, Campari, Orange bitter

400

### NIGRONI

Widges Gin, Mancino Rosso, Campari

400

### MOSCOW MULE

Tried & True Vodka, Lime, Sugar, Angostura Bitter, Fentimans Ginger Beer

400

### ESPRESSO MARTINI

Tried & True Vodka, Lime, Sugar, Angostura Bitter, Fentimans Ginger Beer

400

### WHISKEY SOUR

Mackintosh Whisky, Lemon, Simple sugar, Angostura, Egg White

400

## Signature Mocktails

### TROPIC & WILD

Mulberry, Kaffir Lime Leaf, Mint, Samui Coconut Syrup, Lemon & Perrier

280

### SIGN OF LOVE

Lychee, Sea Salt, Lemon, Sweet Tamarind Silpin Syrup, Fentimans Rose Lemonade

280

### BOTANICAL & GREEN

Cucumber, Basil, Apple Juice, Lanna Longan Syrup & Perrier

280



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# Spirits

## WHISKY BLENDED

	By Glass	By Bottle
JW Blue Label KGV	2,900	
Chivas Royal Salute	1,850	
Chivas Regal 25 Years	1,850	
JW Blue Label	1,450	
JW 18 Years	550	
JW Black Label	450	4,990
Mackintosh	450	4,990

## SCOT HIGHLAND

Macallan 12 Years Triple OAK	850	10,000
Laphroaig 10 Years	680	8,000
Ardbeg Corryvreckan 10 Years	550	

## GIN

Hendrick 's	500	5,900
The Botanist	500	5,900
Tanqueray No. Ten	500	5,900
Monkey 47	590	6,000
ROKU Japanese Craft Gin	480	5,600
Citadelle Original	500	5,900
Tanqueray	350	3,800
Bombay Sapphire	350	3,800
Widges	350	3,800

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# Spirits

## TONIC

	By Glass	By Bottle
Fentimans Connoisseur 200 ml	190	
Fentimans Naturally Light 200 ml	190	
Fever-tree Indian tonic 200 ml	190	
Fever-tree Mediterranean tonic 200 ml	190	

## VODKA

Beluga Gold Line	850	
Grey Goose	550	6,500
Belvedere	500	6,000
Ciroc	500	
Ketel One	350	3,500
Tried & True Wheat	350	3,500

## JAPANESE WHISKEY

Hibiki 17 Years	4,500	
Yamazaki 12 Years	2,800	
Hibiki Harmony	1,400	18,000
Suntory Whisky Chita	650	

## AMERICAN WHISKEY

Bulleit Bourbon	500	
Jack Daniel's	350	

## JAPANESE WHISKEY

Bulleit Rye	500	
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# Spirits

## RUM

	By Glass	By Bottle
Plantation XO 20 <sup>th</sup> Anniversary Rum	650	7,800
Plantation Barbados Grand Reserve 5 Years	500	4,900
Plantation Stiggins Fancy Pineapple	450	4,900
Plantation Original Dark Rum	300	3,500
Plantation 3 White Rum	300	3,500

## TEQUILA / MEZCAL

Tequila Don Julio Reposado	580
Mezcal Don Amado Rustico	580

## COGNAC / ARMAGNAC

Hennessy XO	1,250
Martell Cordon Bleu	1,500
Remy Martin XO	1,100
Hennessy VSOP	550

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# Wine be the Glass

## White Wine

by Glass

by Bottle

### GERMANY

Robert Weil, Riesling Rheingau Trocken 2019

**450**

**2,300**

### FRANCE

La Grange Tiphaine Trinquames Sauvignon Blanc organic 2020

**430**

**2,200**

## Red Wine

### FRANCE

Château Filia de Grand Mayne St. EMILLION Grand Cru 2015

**650**

**3,450**

### ITALY

Casanova De neri IROSSO, Sangiovese 2018

**470**

**2,250**

## Rosé Wine

### FRANCE

Château De L'escarelle Provance 2018

Beaubois, Cuvée Expression, Costières de Nîmes AOC 2017

**460**

**1,990**

**490**

**2,350**

## Champagne

### FRANCE

Autréau Blanc de Blancs Grand Cru

**690**

**3,250**



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## Beer

Asahi	280	
Heineken	280	
Singha		280

## Water

### STILL WATER

Aqua Panna Still Water 500 ml	160	
Aqua Panna Still Water 750 ml	200	

### SPARKLING WATER

Perrier 330 ml		180
Perrier 750 ml	260	
San Pelligrino 500 ml	180	
San Pelligrino	260	

### SOFT DRINK

Coca Cola		180
Coke Light		180
Sprite		180
Schweppes Ginger Ale		180
Fentimans Rosé 200 ml	190	
Fentimans Ginger Beer 200 ml	190	

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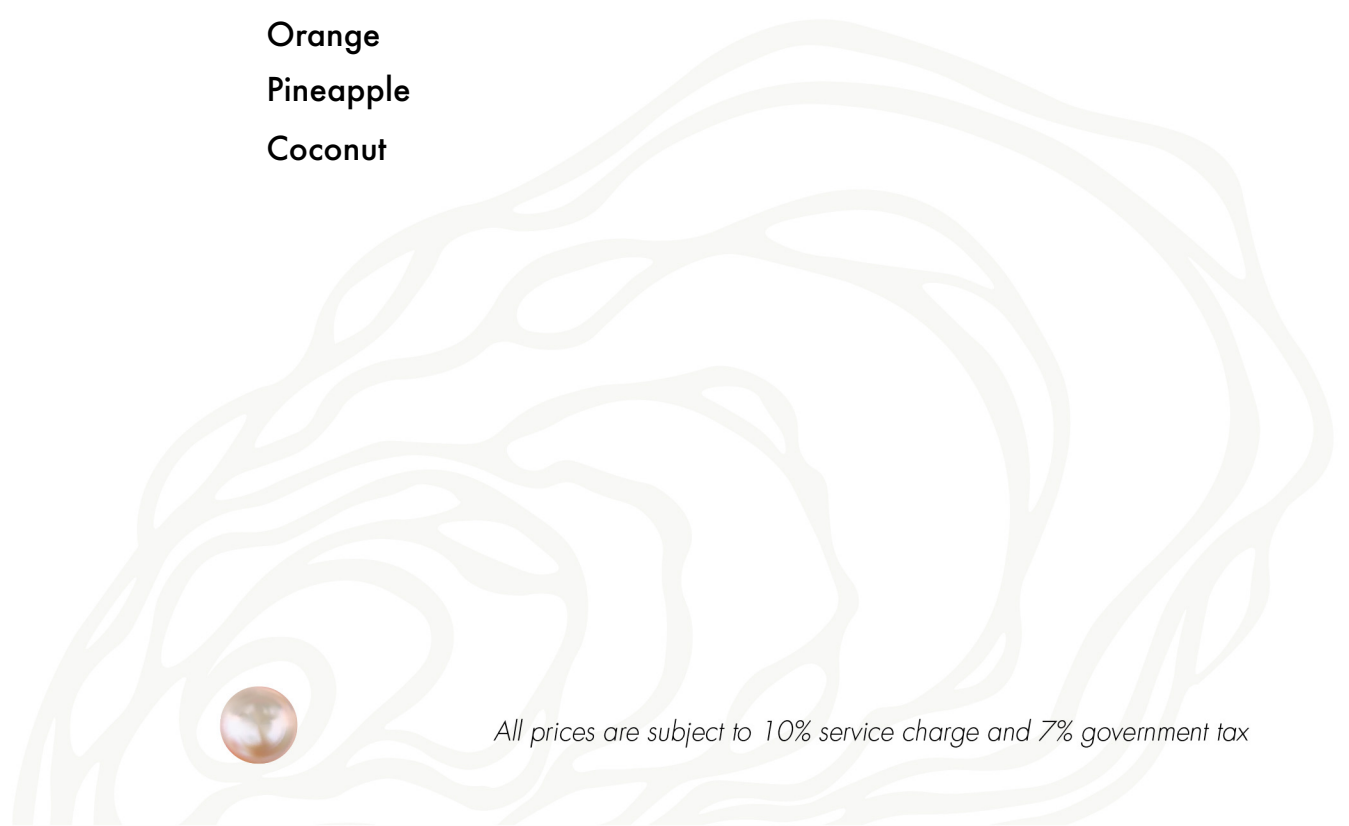
# Refreshing

## FRESH JUICE

Watermelon	200
Orange	200
Pineapple	200
Coconut	200

## SMOOTIES

Watermelon	350
Orange	350
Pineapple	350
Coconut	350



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# Akoya Food Menu

<b>Squidward</b> Deep fried calamari with breadcrumbs served with tartar sauce	<b>320</b>
<b>Laab Burger</b> Thai style mini-Wagyu beef burger, tomato, cucumber, and sliced cheddar	<b>340</b>
<b>Avocado bruschetta</b> With tomato sauce and goat cheese	<b>320</b>
<b>Mediterranean Baby Octopus</b> <b>320</b> With sesame hot and sour sauce	
<b>Akoya pearls</b> Deep crab cake with Emmental cheese and garlic aioli	<b>320</b>
<b>Tuna Taco</b> Fresh tuna, guacamole, lettuce, battle leaf and tomato puree	<b>450</b>
<b>Beef Satay</b> Grilled marinated beef with peanut sauce	<b>320</b>
<b>Salmon Chair Nampla</b> Fresh Tasmanian salmon with chili lime sauce and fresh herbs	<b>380</b>

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# Akoya Food Menu

<b>Kratong Tong Meang Tuna</b> Traditional Thai sauce with Ahi tuna	<b>320</b>
<b>Goong Yang Bai Cha Plu</b> Marinated tiger prawns with bettle leaf and black pepper	<b>360</b>
<b>Peek Gai Tod</b> Deep fried spicy Thai buffalo wing with local herb and black pepper	<b>320</b>
<b>Bangkok-Tokyo sushi</b> Tajima wagyu "Score 4" with rice berries and sturgeon caviar	<b>480</b>
<b>Gyoza Goong</b> <b>360</b> Thai style shrimp dumplings with spring onion dipping sauce	
<b>Summer Roll</b> Deep-fired spicy minced pork with herbs, Emmental, and truffle	<b>320</b>
<b>Premium Jamón Ibérico de Bellota 50g.</b> Aged 28 months with burrata and condiments	<b>950</b>

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