



HANDCRAFTED MIXOLOGY REDISCOVERED

Since the re-launch of the iconic Bamboo Bar in December 2014, the legendary bar has become the regular home of world renowned bartenders and mixologists. In addition, our own star bartender, Khun Sarawut Pinpech, also known as Khun Ball was a finalist in the prestigious 'Diageo Reserve World Class Bartending Competition' and was highly praised by both local and international critics for his passion in creativity and for pushing the boundaries of bartending. Experience Khun Ball's award winning creations inspired from *Forgotten Classic Cocktails*.

For more information, please call +66 (2) 659 9000 or email mobkk-restaurants@mohg.com

THE BAMBOO BAR

REDISCOVERED

*Forgotten Classics: refreshed, remixed and reinvented by
The Bamboo Bar's mixologist **Khun Ball***

Don Ball

Inspired by Vesper Martini

Tanqueray Gin / Kettel OneVodka
Martini Bianco / Home-Made Jasmin
Syrup / Thai Floral Jelly

Oriental Quince

Inspired by Blood & Sand

Bacardi 8 / Sweet Vermouth Antica
Cherry Heering / Bealfruit Syrup
Fresh Orange Juice

Soul Enlighter #1

Inspired by Corps Reviver #2

Pampero Rum / Cointreau
Martini Bianco / Pandan Syrup
Kanom Look Shoop / Lime Juice

Cold Cypher

Inspired by Boulevardier

JW Gold Label
Campari infused with Kaffir Lime Leaf
Carpano Antica Formula

490

Thai Sauvage

Inspired by Hankey Pankey

Ketel One Infused with Safflower
Sweet Vermouth Antica Formula
Fernet Branca

21st Century

Inspired by 20th Century

Maekhong Rum
Martini Bianco
Crème de Cacao White
Vanilla Syrup
Dry Orange and Cocoa Powder
Lime Juice

Thai Roulette

Inspired by Bee's Knees

Tanqueray Gin
Lemongrass Air Foam
Fresh Ginger
Honey Water
Lime Juice / Paired with Foi Thong

390

*Classic & forgotten concoctions that paved the way for what is now the world of cocktails.
Khun Ball, The Bamboo Bar Mixologist, reinvents them with inspiration from the flavours of Thailand.*

Prices are in Baht and subject to 10% service charge and applicable government tax.