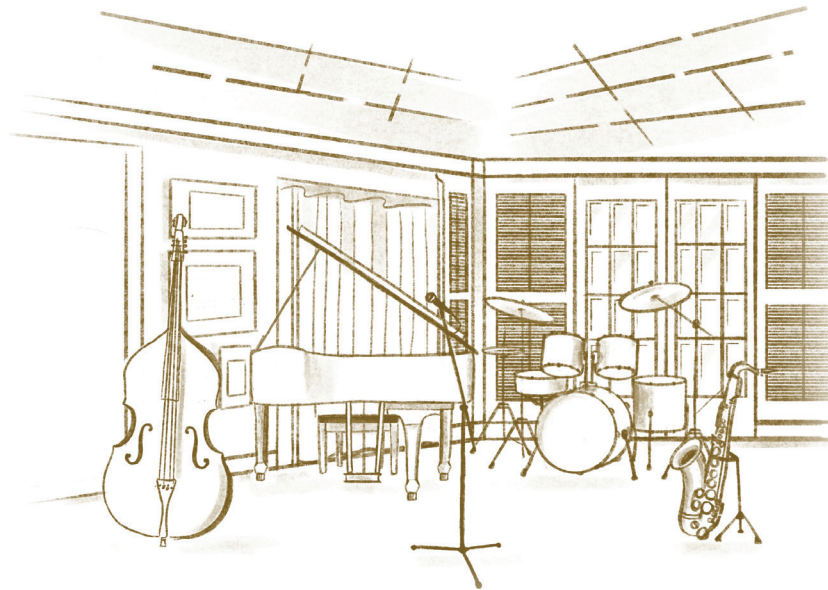


**The Evolution Menu** pays homage to the dynamic nature of bamboo. It reflects the very essence of The Bamboo Bar: continuously evolving and adapting with the passage of time. Known as Thailand's legendary jazz bar, it has been a welcoming haven for guests since 1953. Today, we encourage you to join us on this ever-evolving journey.



## Versatility

Bamboo demonstrates remarkable versatility as it grows, and each of these expertly crafted cocktails highlights a specific ingredient in various stages of development. Mixing these with other complementary elements results in a delightful medley of flavours in each sip.



### The Bamboo Daiquiri

*Fruity, Spiced, Refreshing*

Flor de Caña 4 Year Rum • Flor de Caña 7 Year Rum  
Appleton 12 Year Rum • Banana • Honey • Pomelo  
Kaffir Lime • Ron Zacapa 23 Year Banana Rum

THB 600



### Botanic Swizzle

*Floral, Smoky, Complex*

Corte Vetusto Espadin Mezcal • Phraya Gold Rum  
Amontillado Sherry • Silpin Lemongrass  
Jasmine Brine • Honey • Angostura Bitters

Alcoholic ..... THB 620

Non-Alcoholic ..... THB 390

### Aged Caribeño

*Hydrating, Dry, Easy*

Flor de Caña 12 Year Rum • Appleton 12 Year Rum  
Plantation OFTD Rum • Coconut Water  
Hibiscus • Bitter Orange • Pomelo • Kaffir Lime

Alcoholic ..... THB 560

Non-Alcoholic ..... THB 390



## Transformation

As pressure and time influence bamboo's growth and transformation, so, too, do they inspire these cocktails. As you indulge, you will discover the captivating effects of these environmental processes, enhanced by modern mixology techniques.



### Sohm Choon Spritz

*Fruity, Aromatic, Feminine*

Ciroc Vodka • Pinot Grigio • Cointreau  
Young Ginger • Lychee • Jasmine  
Honey • Lemon • Soda Water

THB 600

### Suffering Bastard

*Exotic, Spicy, Bold*

Roku Gin • Hennessy VS Cognac  
Pineapple • Demerara • Lime  
Fever Tree Ginger Beer

Alcoholic ..... THB 650

Non-Alcoholic ..... THB 390



### Green Mango Bee's Knees 🍷

*Sour, Spicy, Invigorating*

Tanqueray 10 Gin • Green Mango Shrub  
Honey • Thai Chili

Alcoholic ..... THB 560

Non-Alcoholic ..... THB 390

### Mango Sticky Rice

*Tropical, Floral, Rich*

Belvedere Vodka • Chalong Bay Rum  
Mango • Jasmine Rice • Coconut Water

Alcoholic ..... THB 580

Non-Alcoholic ..... THB 390





## Green Coffee Grasshopper

*Creamy, Herbal, Dessert*

White Chocolate Liqueur • Mint Liqueur  
Green Coffee • Fresh Coconut Milk  
Pandan • Absinthe

THB 540

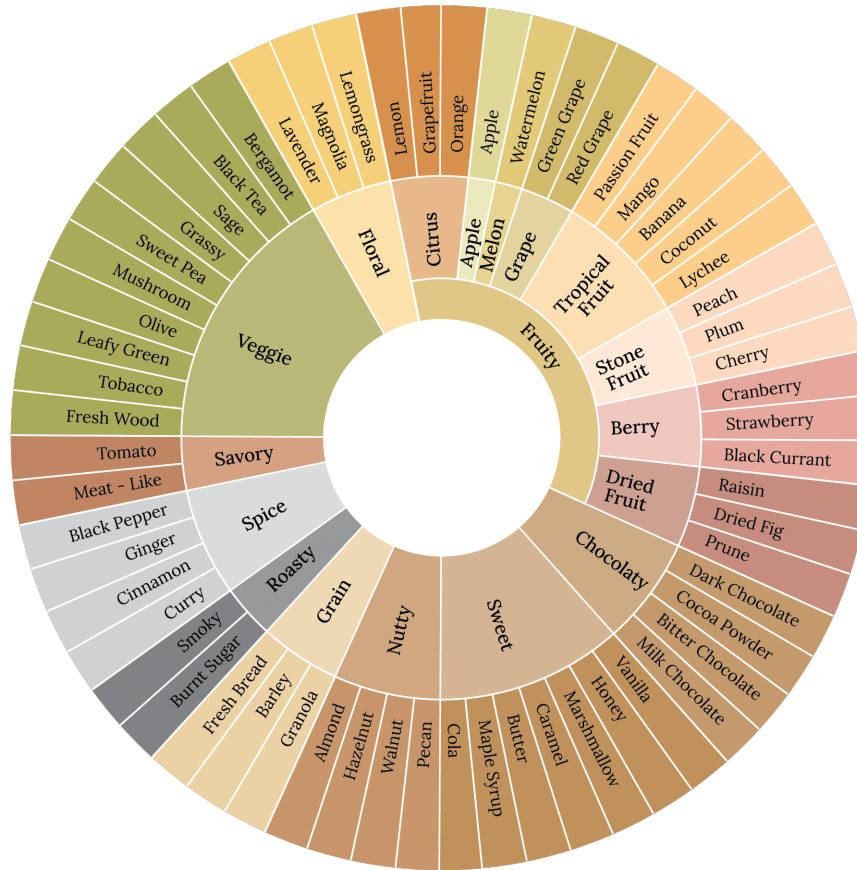
## Yuzu Espresso Martini

*Citrusy, Bitter, Unique*

Ketel One Vodka • Mr. Black Coffee Liqueur  
Yuzu • Espresso

Alcoholic ..... THB 580

Non-Alcoholic ..... THB 390



## Italian Affairs

*Pickled, Cherry, Restoring*

Michter's Rye • Mancino Rosso  
Cascara Tea • Preserved Lemon • Soda

Alcoholic ..... THB 580

Non-Alcoholic ..... THB 390

## The Bamboo Bar's Legendary Cocktails

As the Kingdom's pioneering jazz bar for 70 years, The Bamboo Bar offers its own selection of timeless, unforgettable signatures. These cocktails are a testament to our creative history and legacy, and perfect for cocktail enthusiasts with a taste for the classics.



### Thaijito

*Spicy, Herbal, Refreshing*

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Mekhong Rum • Lemongrass • Ginger • Brown Sugar • Lime

THB 540



### Aggy Aggy

*Fruity, Herbal, Balanced*

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Stranger & Sons Gin • Watermelon • Salak • Yira Leaf

THB 660



### Chao Phya Dream

*Fruity, Rich, Strong*

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Tanqueray Gin • Mancino Rosso • Cherry Heering • Grenadine • Orange Grapefruit • Lime

THB 580



### Kiss of Fire 🔥

*Smoky, Savory, Vegetal*

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Lagavulin 8 Year Scotch • Red Bell Pepper • Agave • Lime

THB 880