

THE BAMBOO JOURNEY

INTRODUCTION

We welcome you to The Oriental for a spectacular journey that begins with a burst of bold Asian flavours, moves into the comfort of perfectly crafted classics – ensuring your experience at The Bamboo Bar is not soon forgotten.



PART 1

From the bustling streets of Bangkok to the lush jungles and sun-kissed shores of our neighbours, our Asian-inspired cocktails capture the essence of the continent in all its vibrant diversity. Each sip tells a story of place and tradition, reimagined with modern craftsmanship.

LOCALLY INSPIRED



Guava Lemongrass Highball

Tropical / Herbal / Bubbly

Don Julio Blanco Tequila • Bison Grass Vodka
Fino Sherry • Green Guava • Lemongrass

(Alcoholic) THB 650

Porn Star Martini

Intricate / Stimulating / Punchy

Don Julio Blanco Tequila • Ratafia Rossi • Passion Fruit
Longan • Vanilla • Lime • Foamee • Sparkling Wine

(Alcoholic) THB 680



Som Saa Thaijito (Seasonal)

Tart / Floral / Refreshing

Mekhong Rum • Som Saa • Brown Sugar • Lime
Angostura Bitters • Peychaud's Bitters

(Alcoholic) THB 540 (Non-Alcoholic) THB 420

Siam's Last Word

Herbal / Fresh / Smoky

Phraya Gold Rum • Corte Vetusto Mezcal • Strega
Aperol • Honey • Lemon • Thai Basil

(Alcoholic) THB 690



LOCALLY INSPIRED



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

Alcoholic THB 610

Green Mango Bee's Knees

Sour / Spicy / Invigorating

Tanqueray 10 Gin • Green Mango • Honey
Lime • Thai Chilli

Alcoholic THB 560 **Non-Alcoholic** THB 420



Suffering Bastard

Exotic / Spicy / Bold

Roku Gin • Hennessy V.S. Cognac • Pineapple
Demerara • Lime • Fever Tree Ginger Beer

Alcoholic THB 670 **Non-Alcoholic** THB 390

Mango Sticky Rice

Lush / Floral / Rich

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

Alcoholic THB 620 **Non-Alcoholic** THB 420



INSPIRED BY OUR NEIGHBOURS

Pink Venom (South Korea)

Fresh / Fruity / Spicy

Ciroc Vodka • Strawberry • Gochujang • Lemon

Jasmine Rice • Milk Clarification

Alcoholic THB 540



Harukaze (Japan)

Aromatic / Crisp / Vibrant

Nikka Coffey Gin • Kyoho Grape • Umeshu

Sakura Leaf • Soda Water

Alcoholic THB 680

Formosa Umami (Taiwan)

Bold / Dry / Smoky

Michter's Bourbon • Cocchi Barolo Chinato

Umeshu • Lapsang Souchong • Spiced Soy Sauce

Alcoholic THB 680



Prices are in Thai Baht and subject to 10% service charge, 7% VAT and are inclusive of 11% excise tax





PART 2

After your first sip of adventure, we invite you to savour the timeless elegance of a classic cocktail. Whether you prefer the simplicity of an original, a playful twist on a beloved standard, or something refined with a premium spirit, our master mixologists honour these icons while balancing tradition and creativity in every glass.

MODERN CLASSICS



Sober Mai Tai

Fruity / Rich / Tropical

Bons Frères "R" • Pineapple

Orange • Orgeat

Non-Alcoholic THB 420

Smoked Bamboo

Complex / Dry / Smoky

Cocchi Americano • Mancino Secco • Fino Sherry
Angostura Bitters • Chocolate Bitters • Ardbeg 10 Year

Alcoholic THB 580



Vesper

Crisp / Dry / Fresh

Hendrick's Gin • Absolut Elyx Vodka

Cocchi Americano

Alcoholic THB 650

MODERN CLASSICS

Zen Revival

Floral / Sour / Fruity

Kinobi Gin • Junmai Ginjo Sake
Yuzushu • Umeshu

Alcoholic THB 680



The Bamboo Martini

Smoky / Dirty / Elegant

Sabatini Gin • Corte Vetusto Espadin Mezcal
Cocchi Americano • Fino Sherry
Ratafia Rossi • Olive

Alcoholic THB 700

New York Sazerac

Rich / Bold / Complex

Hennessy V.S. Cognac • Michter's Rye • Demerara
Peychaud's Bitters • Angostura Bitters • Absinthe

Alcoholic THB 650



TOP SHELF

Taittinger Brut French 75

Bubbly / Dry / Complex

Taittinger Brut Réserve Champagne

Tanqueray 10 Gin • Strega
Galliano • Frangelico • Vanilla
Honey • Apple Verjus • Lemon

THB 1,100



Singleton Whisky Sour

Rich / Bold / Silky

Singleton 12 Year Scotch • Strega

Galliano • Frangelico • Vanilla

Lemon • Angostura Bitters

Foamee • Talisker 10 Year Scotch

THB 1,100

Monkey 47 White Negroni

Elegant / Refreshing / Herbal

Monkey 47 Gin • Blanc Vermouth

Luxardo Bitter Bianco

Whispering Angel Rosé

THB 1,000



TOP SHELF



Yoichi Manhattan Highball

Crisp / Robust / Exquisite

Yoichi NAS Japanese Whisky • Sencha
Cocchi Dopo Teatro Vermouth Amaro
Tonka Bean • Fever Tree Mediterranean Tonic

THB 1,200

Aged Oaxaca Old Fashioned

Smoky / Structured / Smooth

Don Julio Reposado Tequila
Agave • Cascahuin Añejo Tequila
Don Mateo Alto Mezcal
Angostura Bitters • Orange Bitters

THB 1,100



Don Mateo Pechuga Mezcal Negroni

Smoky / Bitter / Savoury

Don Mateo Pechuga Mezcal
Cynar • Aperol
Mancino Rosso • Cocchi di Torino

THB 1,400



The background of the page is a traditional Chinese ink wash painting. It depicts a dark, slender bamboo branch extending diagonally from the upper right towards the center. A bird's beak is visible at the top right, and a person's hand is shown holding the branch. The painting uses varying ink tones and brushwork to create texture and depth, with a misty, atmospheric background.

About the Menu

This menu, a collaboration between Bar Manager Chanel Adams and artist Peter Yuill, captures The Bamboo Bar's essence in both word and image. A space lost in time, we know that some magic – the things you taste, touch, smell and feel – can only be experienced in person. Today, we invite you to discover that magic with us.