

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 and finishes with a flourish of sweet indulgence – 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 Thajito (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



Sate Blora (Indonesia)

Creamy / Nutty / Spiced

Johnnie Walker Black Label Blended Scotch • Fino Sherry

Frangelico • Roasted Coconut • Coriander • Black & White Pepper

(Alcoholic) THB 680 (Non-Alcoholic) THB 540



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

INSPIRED BY OUR NEIGHBOURS



Itra (India)

Floral / Aromatic / Intricate

Stranger & Sons Gin • Spiced Rose Garden Tea
Mancino Bianco • Masala

Alcoholic THB 680

Formosa Umami (Taiwan)

Bold / Dry / Smoky

Michter's Bourbon • Cocchi Barolo Chinato
Umeshu • Lapsang Souchong • Spiced Soy Sauce

Alcoholic THB 680



Hoa Đăng Festival (Vietnam)

Citrusy / Herbaceous / Invigorating

Lady Trieu Gin • Pear • Chilli
Vietnamese Coriander • Calamansi

Alcoholic THB 680



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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.

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



New York Sazerac

Rich / Bold / Complex

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

Alcoholic THB 650

REIMAGINED



Smoked Plum Highball

Smoky / Rich / Spicy

Bons Frères "R" • Smoked Plum
Fever Tree Ginger Beer

(Non-Alcoholic) THB 420

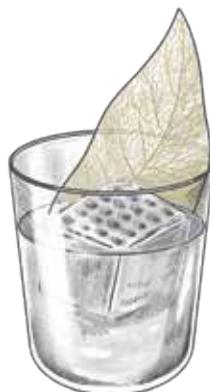


Zen Revival

Floral / Sour / Fruity

Kinobi Gin • Junmai Ginjo Sake
Yuzushu • Umeshu

(Alcoholic) THB 680



The Lotus Unfolds

Smooth / Feminine / Savoury

Codigo Rosa Tequila • Luxardo Bitter Bianco
Mancino Secco • Whispering Angel Rosé
Salak (Snake Fruit)

(Alcoholic) THB 690



The Bamboo Martini

Smoky / Dirty / Elegant

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

(Alcoholic) THB 700

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



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

Monkey 47 White Negroni

Elegant / Refreshing / Herbal

Monkey 47 Gin • Blanc Vermouth

Luxardo Bitter Bianco

Whispering Angel Rosé

THB 1,000

TOP SHELF



Remy Martin 1738 Vieux Carré

Refined / Robust / Layered

Remy Martin 1738 Cognac
Rittenhouse Rye • Cocchi di Torino
Benedictine • Peychaud's Bitters
Angostura Bitters

THB 1,300

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



The Macallan Sherry Cask Rob Roy

Opulent / Nutty / Sophisticated

The Macallan 12 Year Sherry Cask Scotch
Ratafia Rossi • Cocchi di Torino
Angostura Bitters

THB 1,400

Don Mateo Pechuga Mezcal Negroni

Smoky / Bitter / Savoury

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

THB 1,400



PART 3

Sweet endings deserve special attention. Complete your journey with a perfect balance of sophistication and indulgence. Savour our signature vermouth and cheese macaron pairing, or sink into the velvet embrace of Japanese liqueurs reminiscent of decadent European classics like limoncello, Baileys or Chambord. For those seeking a bolder close, our spirits list promises a formidable finish.

HAPPY ENDINGS



Cocchi Barolo Chinato

Goat Cheese Macaron

THB 480



Cocchi Dopo Teatro Amaro

Brie Macaron

THB 480



Pickled Watermelon Lod Chong

Salty / Sour / Creamy

THB 390 Non-Alcoholic



Aotan no Yuzushu

Zesty / Tangy / Mellow

THB 420



Creme de Kyoho

Juicy / Sweet / Velvety

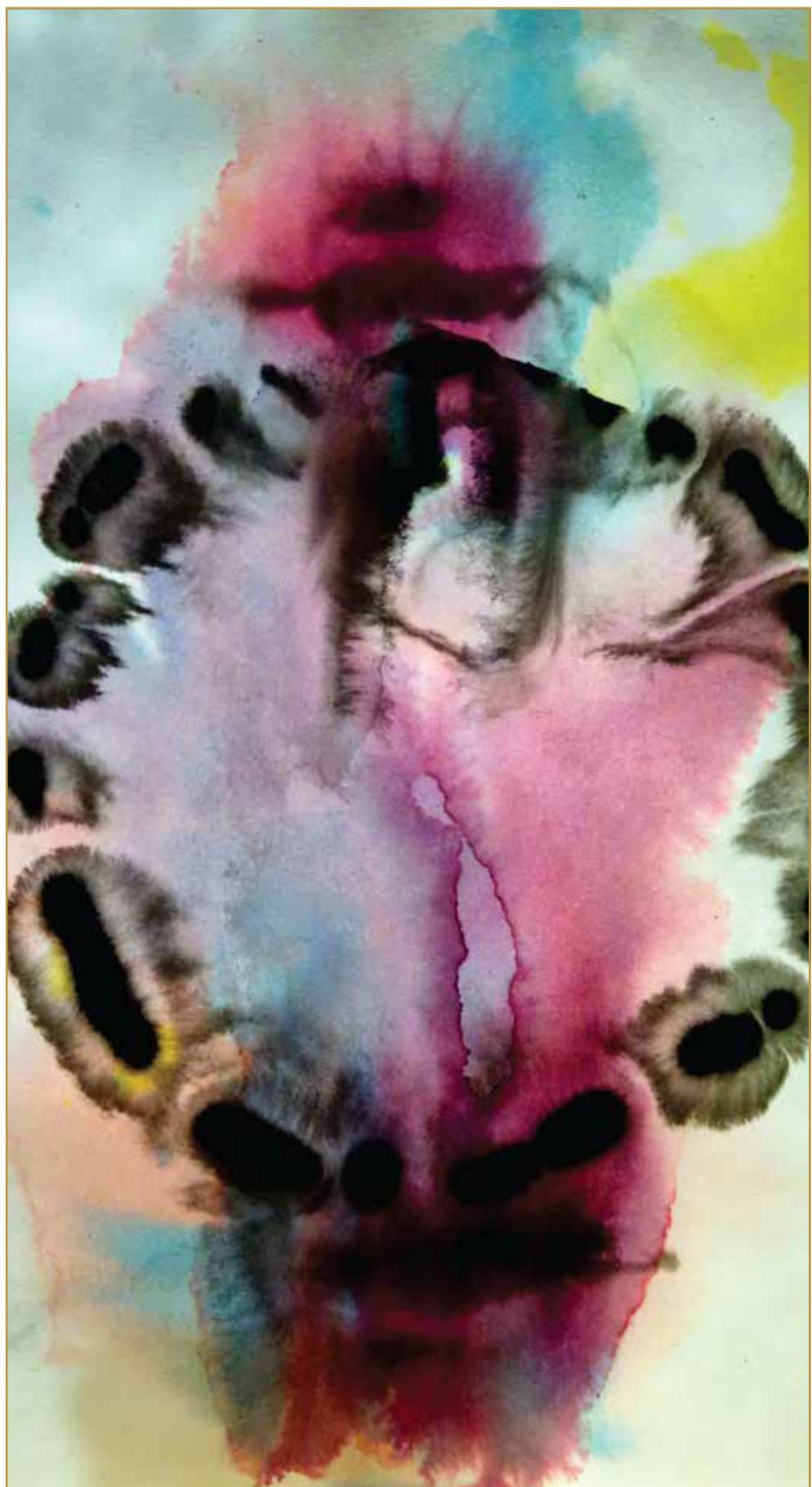
THB 450



Yoguru Yogurt

Creamy / Tangy / Smooth

THB 420



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.

A large, abstract ink painting of a landscape. It features a long, dark, diagonal brushstroke representing a bridge or path that cuts across the frame. In the background, there are dark, silhouetted shapes that could be trees or figures. The foreground is dominated by large, expressive ink washes in shades of black, grey, and white, creating a sense of mist or water. The overall style is organic and atmospheric.

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