

Welcome Drink & Amuse Bouche

เมี่ยงปลาทุกะปิเกาะช้าง เสิร์ฟพร้อมเครื่องดื่มต้อนรับ

Mieng Platu Kapi Koh Chang:

Fried Thai mackerel wrapped with Chaplu leaves accompanied with Koh Chang shrimp paste sauce



Supanniga Appetizer

ม้าฮ่อ/กระตงทอง/ยำส้มโอกุ้งสด

Mahor: Minced pork stir-fried with garlic and peanuts served on fresh orange

Kratong Tong: Spicy minced chicken salad served in a crispy cup

Yum Som O Goong Sod: Pomelo salad with grilled prawn, shredded pork & chicken, and ground dry shrimp

Soup

ต้มยำกุ้งใหญ่

Tom Yum Goong Yai:

Traditional Thai spicy soup with jumbo prawn

Sharing “Sam Rub Thai”

หมูชะมวง/น้ำพริกไข่ปู/ไข่ลูกเขย/ยำปลาสดลิตทอดกรอบ/ห่อหมกเนื้อปู

Moo Cha Muang: Chunks of tender pork meat stewed with Thai herb and Cha Muang leaves.

Nam Prik Kai Pu: Spicy dip of sea water crab eggs and crab meat, served with fresh vegetables

“Son in Law” Eggs: Fried medium-boiled eggs, served with three-flavor sauce and fried shallots

Yum Pla Salid: Crispy leaf fish in spicy dressing

Hor Mok Pu: Steamed Surat Thani colossal crab meat lump with curry paste served in banana leave cup

Dessert

ข้าวเหนียวมะม่วง

Mango Sticky Rice:

Mango with sweet sticky rice served with coconut milk and roasted beans

Petits Fours & Tea

ขนมไทยโบราณ โดย หวานละมุน เสิร์ฟพร้อมชาออร์แกนิก

Traditional Thai Sweet by *Wanlamun* served with Organic Tea

Champagne

Champagne Taittinger Brut, France

590.- / 3,550.-

White Wine Selections

C'D'C (CRISTO DI CAMPOBELLO)

300.- / 1,500.-

CDC White (Chardonnay-Insolia) IGP, 2015, Italy

STEFANO ANTONUCCI, Verdicchio dei Castelli di Jesi Santa Barbara DOC, 2014, Italy **1,650.-**

Leitz, EINS-ZWEI-DRY RIESLING Dry, 2014, Germany **1,990.-**

Van Volxem, SAAR RIESLING, 2014, Germany **2,450.-**

Red Wine Selections

C'D'C (CRISTO DI CAMPOBELLO)

300.- / 1,500.-

CDC Red (Nero d'Avola, Syrah, Cabernet and Merlot) IGP, 2015, Italy

MASSERIA LI VELI, Passamante Negroamaro IGT, 2014, Italy **1,650.-**

CALDORA, Yume Montepulciano d'Abruzzo DOC, 2011, Italy **2,200.-**

CORDERO DI MONTEZEMOLO, Nebbiolo Langhe DOC, 2014, Italy **2,550.-**



Signature Cocktails by Vesper

Supanniga G&T

320.-

Jasmine-infused Kristall Thai gin, Tonic Water

A refreshing Thai Gin & Tonic with an exotic touch of Jasmine and citrus twist.

Bangkok Negroni

360.-

Kaffir lime-infused Kristall Thai gin, Bianco Vermouth, Campari

An extraordinary twist to the classic Negroni with aromatic fragrance of Kaffir lime.

Perfect drink to start the night.

When James Bond Visits BKK

320.-

Bay leaves-infused gin, Bianco Vermouth, Tonic Bitters

James Bond's favourite drink with special Thai touch. Gin Martini fans can't deny.

Wanted on Voyage

450.-

Rye Whiskey, Rambutan and Basil-infused cider, Tawny port, Longan honey syrup, Absinthe

A twist on the classic Sazerac with senses of tropical Thai fruits.

An exotic taste of Rambutan and Longan awaits you to try!

Arom-Dee

450.-

Supanniga special housemade liqueur, Rose Lemonade, Champagne

Special blend of Supanniga aperitif liqueur topped with Champagne.

A bubbly drink that will instantly put you in a good mood as its name suggests.

Other Soft Drinks

S. Pellegrino (500 ml)

180.-

Coke

95.-

Coke Zero

95.-

Sprite

95.-

Soda

60.-

Coffee

Americano

110.-

Espresso

110.-

Cappuccino

130.-

Latte

130.-