

AQUA BAR

For a quarter century, this cloistered courtyard has established itself as an institution of sophisticated serenity, favoured by the city's glitterati as an elegant escape in the heart of bustling Ratchaprasong.

And now, Aqua welcomes you to relive those glory days in a newly renovated oasis, bursting with life. With live jazz and classic cocktails by the lucky koi pond, Aqua is once again the place for extravagant occasions and intimate soirees.

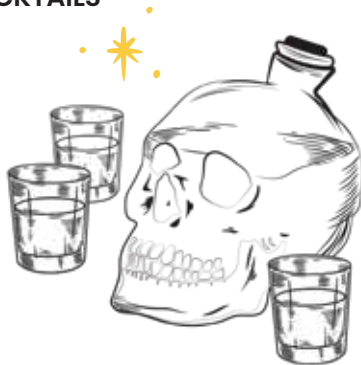
So take your seat.



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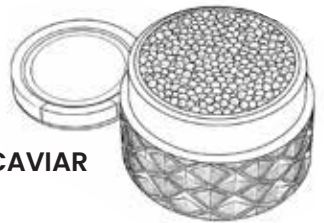
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12 - 13 APERITIF & DIGESTIF BEER / SOFT DRINKS JUICE / TEA & COFFEE

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15 - 24 AQUA BITES



* MOCKTAIL *

Secret Garden	230
Red Apple Juice, Cranberry Juice, Rose Lemonade, Acid	
Siam Spritzer	230
Lychee Water, Roselle Tea, Coconut Syrup, Lime	
Pineapple Cardamom Lemonade	230
Fresh Pineapple Juice, Cardamom Toasted Pineapple Syrup, Perrier	
Strawberry Mojito	250
Fresh Strawberry Puree, Spearmint, Fresh Lime	
Tropical Old Fashioned	350
Sober Non Alcohol Whisky, Cracked Coffee Beans, Silpin Coconut Syrup	
N/A Gin Tonic	350
Sober Non Alcohol Gin, Rose Lemonade	
N/A Whisky Sour	350
Sober Non Alcohol Whisky, Lime Juice, Sugar Syrup, Foamee	





	Glass	Bottle
Bulldog	370	5,000
Hendrick's	500	7,000
Roku	390	6,500
Roku Sakura	390	6,500
Suntory Sui	490	4,100
Bombay Sapphire	340	4,300
The Botanist	510	8,200
Beefeater 24	330	4,200
Beefeater Dry	270	4,000
Beefeater Pink	330	4,300
Peddlers Aged	650	9,200
Peddlers Salted Plum	450	4,800
Peddlers Craft	490	5,800
Stranger & Sons	470	6,000
No.3 London Dry	680	8,200
Brana Gin Piment	880	7,200
D'Espelette		
Brana Citron Vert	470	6,500
Monkey 47 Sloe Gin	530	7,200
Monkey 47 Dry Gin	400	5,700
Tanqueray	320	4,700
Tanqueray No.10	450	5,700
Tanqueray Sevilla	420	4,700
Iron Balls	450	5,400

* GIN *

	Glass	Bottle
Scapegrace	450	5,400
Gunpowder Gin	450	5,800
Caorunn (Tom Yum)	490	5,900
The Bitter Truth	450	5,500
Lady Trieu	550	5,200
Plymouth Gin	450	4,300
Hapusa	450	4,300

Choose your Tonic

Perrier Peach

Perrier Strawberry

Franklin & Sons Rose Lemonade

Franklin & Sons Classic Indian Tonic

Franklin & Sons Light Tonic

Franklin & Sons Rosemary & Black Olive



✦ VODKA ✦

	Glass	Bottle
Ketel One	360	4,500
Ciroc	490	7,000
Grey Goose	450	6,500
Suntory Haku	340	4,900
Tito's (Gluten Free)	360	5,000
42 Below	280	4,100
Belvedere 10	1,900	27,500
Belvedere	410	6,000
Elit Stolichnaya	590	7,200
Stolichnaya	250	3,400
Absolut	270	3,700
Absolut Elyx	380	5,700



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* TEQUILA *

	Glass	Bottle
Altos	450	5,800
Epsolon Reposado	490	6,000
Jose Cuervo Silver	380	3,300
Jose Cuervo Familia	1,200	18,200
Don Julio Blanco	450	6,500
Don Juilo 1942	1,900	29,400
Don Juilo 1942 Ultima	4,500	70,500
Patron Silver	480	7,200
Patron Anejo	600	9,000
1800 Coconut	490	6,700
1800 Anejo Red	3,000	43,000
Clase Azul Plata	1,500	20,200
Clase Azul Reposado	2,500	35,000
Clase Azul Gold	3,700	50,000
Clase Azul Anejo	6,500	96,500
Clase Azul Durango	3,700	50,000



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* MEZCAL *

	Glass	Bottle
Siete Misterios	450	6,750
Creyente Mezcal	550	6,200
Montelobos Ensemble	780	11,480
Montelobos Tobala	900	13,400
Montelobos Pechuga	1,300	18,800
Corte Vetusto	450	6,200



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✦ RUM ✦

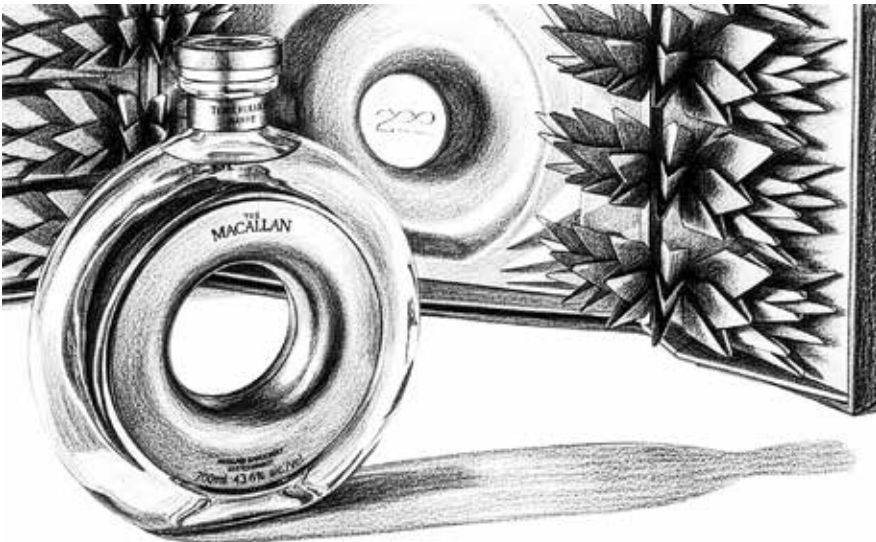
	Glass	Bottle
Thailand		
Chalong Bay	290	4,000
Chalong Bay Kaffir Lime	300	4,200
Phraya Element	310	4,300
Phraya Gold	410	5,700
Mekhong Rum	240	2,200
ISSAN Rum	350	2,500
Cuba		
Havana Club 3 Years	250	3,700
Matusalem Platino	380	3,800
Matusalem 7 Years	480	4,400
Bacardi	260	3,800
Havana Club 7 Years	300	4,400
Venezuela		
Diplomático Planas	350	4,200
Santa Teresa 1796	430	6,300
Guatemala		
Ron Zacapa 23	460	6,800
El Pasador XO	650	9,000
El Pasador Gran Reserva	770	10,700
Barbados		
Plantation 3 Stars White	280	3,900
Plantation Dark	310	4,300
Italy		
Samaroli	720	12,300
Brazil		
Sagatiba	350	3,200

✦ SINGLE MALT ✦

Single Malt	Glass	Bottle	Highlands	Glass	Bottle
Singleton Dufftown Tail fire	400	5,500	Glenmorangie, 10 Years	400	5,500
Singleton Dufftown, 12 Years	420	5,800	Glenmorangie Quinta	450	6,300
Singleton Dufftown, 15 Years	450	6,200	Ruban		
Singleton Dufftown, 18 Years	580	8,000	Glenmorangie, 18 Years	710	9,900
Glenfiddich, 12 Years	430	5,900	Old Pulteney, 12 Years	450	6,200
Glenfiddich, 15 Years	540	7,500	Old Pulteney, 15 Years	660	7,650
Glenfiddich, 18 Years	610	8,500	BALBLAIR, 15 Years	800	11,800
Glenfiddich 21 Years	3,000	40,000	BALBLAIR, 18 Years	1,800	25,000
The Balvenie, 12 Years	480	6,600			
Balvenie Portwood	3,600	48,000	Blended Whisky		
21 Years			Naked Malt	470	5,500
The Balvenie 30 Years	16,600	230,000	Johnnie Walker Double Black	460	6,200
Highland Park 18 Year	1,750	25,000	Johnnie Walker Black	420	4,900
Glenfarclas, 30 Years	3,500	50,000	Johnnie Walker Gold	430	6,400
Glenfarclas, 40 Years	5,500	79,000	Johnnie Walker XR, 21 Years	780	11,700
Auchentoshan 18 Years	1,200	16,000	Johnnie Walker Blue Label	1,100	16,500
Auchentoshan 21 Years	2,500	33,000	Johnnie Walker	4,600	65,000
			King George VII		
			Copper Dog	370	6,200
			Monkey Shoulder	430	5,900
			J&B Rare	280	4,200
			Chivas, 12 Years	330	4,600

* THE MACALLAN *

	Glass	Bottle
The Macallan Double Cask, 12 Years	700	9,800
The Macallan Sherry Oak Cask, 12 Years	710	9,900
The Macallan Double Cask, 18 Years	4,100	58,000
The Macallan Sherry Oak, 18 Years	4,800	60,000
The Macallan 200	13,700	137,400
The Macallan Double Cask 15 Years	1,200	15,000
The Macallan Sherry Oak 25 years	16,800	250,000



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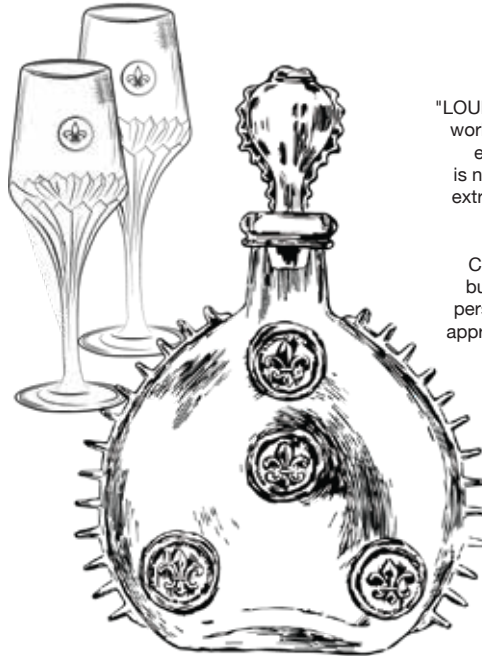
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* COGNAC, WHISKEY & BOURBON *

	Glass	Bottle		Glass	Bottle
Island			American		
Talisker, 10 Years	580	8,000	Wiseman Straight Rye	420	5,600
			Wild Turkey Rare Breed	500	7,000
			Wild Turkey Aged	900	12,500
			12 Year		
Islay			Michter's Rye	550	7,800
Ardbeg	1,100	16,000	Michter's Bourbon	550	7,300
Bowmore 12 years	580	8,000	Michter's Declaration	950	13,250
Bowmore 15 Years	900	12,000	Bourbon		
Laphroaig Select	430	6,400	Michter's Homestead	950	13,250
Cask, 10 Years			Sour Mash		
			Michter's Kentucky	1,900	27,500
			Straight Bourbon		
Lowlands			Michter's Barrel Streght	750	10,250
Glenkinchie 12 Years Old	580	8,000	Maker's Mark	360	5,300
			Maker's Mark 46	700	9,000
			Knob Creek	400	5,700
Ireland			Kentucky Owl Straight	1,200	15,000
John & Jameson	330	4,600	Kentucky Owl Ko	1,200	15,000
Jameson Black Barrel	580	6,500	Confiscated		
Bushmills 16 Years	890	13,000	Woodford Reserve	440	6,500
Bushmills 21 Years	1,890	26,000	Jack Daniel's	320	4,400
			Bulleit Rye	410	5,700
Canadian Rye			Bulleit Bourbon	340	4,700
Canadian Club	320	4,700	Jim Beam	280	3,900
Thailand Single Malt			Cognac		
Prakaan Select Cask	450	5,200	Hennessy VS	320	5,000
Prakaan Peated Malt	480	5,400	Hennessy VSOP	460	6,400
Prakaan Double Cask	500	6,900	Hennessy XO	1,050	14,600

✦ RÉMY MARTIN ✦

	Glass	Bottle
Rémy Martin VSOP	580	8,500
Rémy Martin 1738	750	11,000
RÉmy Martin XO	1,800	26,000
LOUIS XIII 15 ml.	6,890	
LOUIS XIII 30 ml.	11,890	
LOUIS XIII 45 ml.	18,990	280,000



"LOUIS XIII is an exception in the world of spirits, a truly unique experience. One tasting is never enough to take in its extraordinary complexity and breadth of pleasure.

Crafting LOUIS XIII is like building a cathedral: each perspective offers a different approach to the masterpiece."

* JAPANESE WHISKY *

	Glass	Bottle
Kakubin	340	4,000
Chita	450	5,700
Nikka Coffey Grain	500	7,500
Nikka Miyagikyo	850	11,750
Nikka Taketsuru	800	11,000
Nikka Tailored	830	11,450
Suntory Yamazaki 12 Years	950	14,000
Suntory Yamazaki 18 Years	6,900	100,500
Suntory Hakushu 12 Years	1,570	21,900
Suntory Hakushu 18 Years	8,000	110,000
Hibiki, 17 Years	7,500	120,000
Hibiki, 21 Years	9,700	150,000
Hibiki, 30 Years	55,500	780,000



* APERITIF & DIGESTIFS *

	Glass
Ratafia	390
Mancino Bianco Ambrato	250
Mancino Secco	250
Amaro Lucano	300
Aperol	300
Limoncello	290
Campari	300
Ricard	300
Montenegro Amaro	300
Cointreau	300
Kahlua	300
Baileys	300
Pimm's No.1	280
Pernod	320
Amaretto	320
Jägermeister	330
Fernet Branca	350
Cherry Heering	350
Grand Marnier Cordon Rouge	400
Dom Benedictine	400
Mr. Black Brew	420
Mr. Black Amaro	450
Italicus	480

SOFT DRINKS / WATER

Perrier	185/285
Vittel Still	290
Chang Mineral	120/195
Still Water	
Chang Mineral	150/220
Sparkling Water	
Pepsi, Coca-Cola, 7 up,	145
Ginger Ale Tonic Water,	
Club Soda	
Premium Tonic	180
London Essence	
Franklin & Sons	


JUICE


Fresh Whole Coconut	280
Pineapple, Guava,	260
Orange, Mango,	
Watermelon	
Freshly Squeezed Thai	
Tangerine	250

BOTTLE BEER

	Small
Chang Unpasteurized	1,300
Chang Cold Brew	220
Chang Cassic	220
Corona	220
Singha	220
Heineken	220
Asahi	220
Chalawan Pale Ale	300
Andaman Phuket Dark Ale	300

DRAUGHT BEER

	Small	Large
Chang	300	500
Asahi	300	500

TEA & COFFEE

Iced or Hot Tea	220
Thai Tea, English	
Breakfast, Earl Grey	
Chamomile, Jasmine	
Green Tea	
Americano,	180
Single Espresso, Café	
Macchiato	
Cappuccino, Café	200
Latte, Double Espresso	
Iced Coffee	220

* SEAFOOD *

Premium Seafood Tower  5,950

(Serves 2 to 4)

Lobster, Oysters, Tiger Prawns, Scallops, King Crab Leg

* OYSTERS *

Saint Kerber Farm Cancale, Brittany

PIECE/HALF DOZEN

Fine Saint Kerber No. 3

Tsarskaya Special No. 3

210 / 1,200

290 / 1,600

Geay Oysters Marennes-Oléron's Basin, France

La Friandise No.4 Geay France

La Spéciale No.3 Geay France

230 / 1,300

260 / 1,450

* CAVIAR *

Sturia Vintage

Its shiny roes associate rounded firmness and an explosion in mouth of harmoniously fruity and iodized flavors

Sturia Vintage 15gm

Sturia Vintage 30gm

2,520

4,800

Kaviari Oscietra Prestige

A true gastronomic jewel selected by Michelin-starred chefs. : A long, elegant finish, unveiling extremely delicate notes of hazelnut.

Kaviari Oscietra Prestige 20gm

Kaviari Oscietra Prestige 30gm

2,980

4,800



VEGETARIAN



NUTS



PORK



SEAFOOD







ALCOHOL



SPICY

* AQUA SALAD *

Caesar Salad 	480
Cos lettuce, Parma ham, soft egg, parmesan, white anchovies, croutons	
Add ons: Grilled chicken fillet, smoked salmon, tiger prawns	160 / 200 / 300
Avocado & Rocket Salad 	540
Lemon Infused Olive Oil, Parmesan	
Crispy Soft Shell Crab Salad 	680
Mesclun Salad, Miso Dressing, Avocado, Pickled Onions, Coriander	
Classic COBB SALAD 	340
Iceberg, Tomato, Crispy Bacon, Chicken Breast, Hard-Boiled Eggs, Avocado, Chives, Blue Cheese Ranch Dressing	



VEGETARIAN



NUTS



PORK



SEAFOOD










ALCOHOL



SPICY

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* PIZZA & FOCACCIA *

Margherita 	690
Tomato Sauce, Mozzarella Cheese, Basil Leaves	
Burrata Cheese and Parma Ham 	980
Arugula Leaves, Shaved Parmesan	
Bianca 	980
Brie Cheese, Champignon Mushrooms, Speck, Black Truffle	
Diavola 	890
Spicy Salami, Taggiasche Olives	
Boscaiola 	840
Italian Sausage, Wild Mushroom, Provolone Cheese	
Focaccia Mascarpone 	1,200
Mascarpone and Mozzarella Cheese, Truffle Oil, Chives	
Focaccia al Prosciutto di Parma 	1,360
Parma Ham, Mascarpone, Mozzarella Cheese, Arugula Leaves	



VEGETARIAN



NUTS



PORK



SEAFOOD



ALCOHOL



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* SHARING BOARDS *

2 to 4 guests

<p>Jamon Iberico Pata Negra "Gran Reserva" </p> <p>42 months, served with Pan Con Tomate</p>	3,570
<p>Jamon Iberico de Bellotta </p> <p>24-30 months, served with Pan Con Tomate</p>	2,820
<p>Cheese Board  </p> <p>Taleggio, Brie, Comté, Gorgonzola, Truffle Gouda, Parmesan, Condiments</p>	1,350
<p>Charcuterie Board  </p> <p>Parma Ham, Truffle Mortadella, Pavé au Poivre, Chorizo, Beef Pastrami, Smoked Chicken</p>	1,350
<p>Italian "Degustazione" Board  </p> <p>Gorgonzola, Taleggio, Parmigiano Reggiano, Truffle Mortadella, Spicy Salami, Prosciutto Di Parma</p>	1,350



VEGETARIAN



NUTS



PORK



SEAFOOD







ALCOHOL



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* AQUA BITES *

Currywurst	520
Grilled German Sausage, Brioche Bun with spiced curry Ketchup	
Wagyu Beef Sliders	690
Comte Cheese, Truffe Mayonnaise, Caramelised Onions, Sauteed Mushrooms, French Fries	
Crispy Chicken Sliders 	550
Crispy Chicken, Tomato, Cheddar, Chipotle Mayo, Lettuce, Jalapeno, French Fries	
Pork Belly Buns 	470
Scallions, Sriracha Mayonnaise	
Hoisin Duck and Foie Gras Bao Buns 	840
Cucumber, Carrots, Cos Romaine, Hoisin Sauce, Sesame Seeds	
Satay Ruam	590
Traditional Charcoaled Grilled Skewers of Chicken, Beef, Pork, and Shrimp Satay Served with Peanut Sauce and Cucumber Relish	
Grilled Teriyaki Chicken Skewers 	420
Leek, Teriyaki Sauce, Sesame Seeds	



VEGETARIAN



NUTS



PORK



SEAFOOD










ALCOHOL



SPICY

* AQUA BITES *

<p>Isan Sausages "Sai Krok Isan" </p> <p>Fermented Fried Pork Sausages, Fresh Ginger, Red Chilli, Cabbage</p>	420
<p>Buffalo Chicken Wings </p> <p>Cayenne Pepper Hot Sauce, Ranch Dressing</p>	380
<p>Crispy Calamari </p> <p>Battered Fried Calamari, Tartar Sauce, Lemon</p>	480
<p>Home Smoked Salmon </p> <p>Potato Blinis, Sour cream</p>	680
<p>Truffle French Fries </p> <p>Truffle, Parmesan, Parsley</p>	450
<p>Aqua Signature Cold Mezzeh Tasting Platter </p> <p>Hummus, Moutabel, Fattoush, Vine Leaf, Muhammara, Arabic Bread</p>	550
<p>Hummus Belaham </p> <p>Creamy Chickpeas with Sautéed Beef Cubes, Pine Nuts</p>	480



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MADISON STEAK AVENUE

USDA Prime Tenderloin (250g)	4,800
USDA Prime New York Strip (300g)	4,400
Selection of Sauce	
- Chimichurri	
- Wild Mushroom	
- Red Wine	
- Bearnaise	
- BBQ	
Escargots à la Bourguignonne	
Garlic Butter, Farmer's Bread	980
Pan-Seared Foie Gras 	
Brioche Bread, Fig Jam, Pistachio	1,450
Rack of Lamb	
Eggplant Bechamel, Broccolini, Chimichurri	2,290
Sides	
Mashed Potato	350
Chargrilled Asparagus	350
Blanched Broccolini	350
Creamy Spinach	350



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* SHINTARO *

Edamame 	250
Boiled Young Soy Beans, Salt	
Aoyama Sashimi 	4,300
Otoro, Chutoro, Hamachi, Hotate, Salmon, Shimaji, Akaebi, Ikura	
Gindara Karamiyaki / Misoyaki 	1,450
Black Cod Creamy Chilli Sauce or Miso Marinated	
Salmon Teriyaki / Shioyaki 	690
Salmon with Teriyaki Glaze or Salt	
Ebi Tempura 	560
Crispy Tiger Prawn Tempura	
Red Dragon (8 Pieces) 	790
Shrimp Tempura, Cucumber, and Avocado Topped with Spicy Tuna and Crispy Shallots	
Spicy Tuna / Salmon Tempura (6 Pieces)  	550
Tempura Roll Filled with Spicy Tuna or Salmon, Cucumber, Topped with Tartare	
Shintaro Sashimi Salad  	890
Mixed Sashimi, Mixed Vegetables Salad, Wasabi-Soy Dressing	



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* BISCOTTI *

Burrata Campana 	690
Oranges, Anchovies, White Balsamic Vinegar	
"Khunta Farm" Beef Tartare 	690
Black Truffle, Burrata Cream, Mizuna Leaves, Toasted Buckwheat	
Spaghetti allo Scoglio 	960
Mussels, Prawns, Scallops, Tomato Sauce	
Pappardelle Bolognese	800
Beef Ragu, Tomato Sauce, Parmesan Cheese	
Penne alla Carbonara 	850
Egg Yolk, Pork Cheek, Pecorino Romano Cheese, Black Pepper	

* GUILTY *

Holy Guacamole 	690
Avocado Guacamole, Crispy Tortillas	
Signature Yellow Fin Tuna Ceviche "Toda La Vida" 	800
Hamachi Tuna, Yellow Tiger Milk, Crispy Corn Tortillas, Coriander	
"Ahi" Tuna Tostada	650
Crispy Corn Tortilla, Avocado, Radish, Sweet Chipotle Aioli, Mezcal Cream Caramelised Black Sesame Seeds	
Smoked Hibachi BBQ Pork Belly 	880
Spiced Marinated Pork Belly, Chefs Secret Sauce, Grilled Jalapeno Peppers	
Signature Lubina Chilena y Cartagena Rice 	1,400
Roasted Chilean Sea Bass, Peruvian Seafood Rice, Rock Fish Sauce	
Brazilian Style Wagyu Grade 9 Picanha	1,850
Wagyu Brazillian Style Grilled Rump Steak, Aji Limo, Spicy Baby Corn Tempura	



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ALCOHOL



SPICY




* SPICE MARKET *

Pad Ga Prao Pork or Chicken 	380
Authentic Stir-Fried Minced Pork or Chicken with Chilli and Basil Leaves	
Khao Pad Pork or Chicken 	350
Classic Pork or Chicken Fried Rice with Spring Onion, Tomatoes, Served with Cucumber and Fried Betel Leaf	
Kor Moo Yang   	560
Kurobuta Pork Neck, Roasted Rice, Green Chilli Relish	
Som Tum Gai Thod   	560
Papaya Salad, Turmeric Chicken, Tamarind Sauce	
Panang Gai Yang   	560
Red Curry, Organic Chicken Thigh, Grill Eggplant, Bitter Bean	
Poh Pia Pu 	580
Crab Spring Roll, Crab Roe, Shiitake Mushroom	
Pla Ka-Pong Neung Ma-Now  	590
Steamed Seabass, White Cabbage, Turmeric Seafood Sauce	
Gaeng Kiew Whan Nuea Toon  	980
Slow Braised Beef Cheeks, Green Curry, Baby Eggplant	



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* AQUA DESSERTS *

Khao Niew Ma Muang	420
Authentic Fresh Mango and Sticky Rice served with Coconut Sauce	
Churros de Naranja	500
Make it Large!	620
Orange and Lime Churros, Dulce De Leche and Chocolate Sauce	
Vanilla Profiteroles 	295
Hot Chocolate Sauce, Pistachio and Crunchy Chocolate	
Banana Split	300
Make it Large!	580
Banana, Vanilla, Chocolate, Strawberry Ice Cream, Whipped Cream	
Giant Coconut Pavlova (to Share) 	550
Baked Coconut Meringue, Raspberry Sauce, Coconut Custard, Fresh Mango and Berries	
Magnum Fudge Pop Cake 	330
Chocolate Magnum, Caramel Cream, Chocolate Malt Popcorn	
Seasonal Fruit Platter	350
Exotic selection	



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