



AQUA



Quill
garden
BAR

the duck,
and the secret



sign here:



"Have you ever wondered how AQUA gets its glow?

Who whispers life into it as night begins to fall?

Who brings laughter to creatures, both great and small,

And paints tiny wonders you might not see at all?

Follow the ripples—they'll show you the table,

Where magic and mystery quietly flow."





Prologue

Hidden beneath a canopy of moonlit vines and whispering willows, beyond the koi ponds and trickling fountains, lies AQUA BAR — a secret haven tucked within Partichart Court at Anantara Siam Bangkok Hotel, where the ordinary fades and the magical begins.

At the heart of this lush, hidden garden stands an enchanting gilded bar, carved from driftwood and adorned with bottles of magical potions. But what truly makes AQUA BAR unforgettable isn't just its otherworldly ambience... it's the bartender.

Meet Quill, the dapper duck with a vest fashioned from lotus leaves. With a twinkle in his eye, a shaker in his wing, and some rather striking tattoos, Quill isn't your ordinary bartender. He crafts cocktails from dew drops, mist berries, and enchanted nectars harvested at twilight. His signature drinks, inspired by the surrounding forest and paired with fairies' dainty, delectable bites, are said to reveal a secret to those who sip them slowly under a shimmering moonlight.

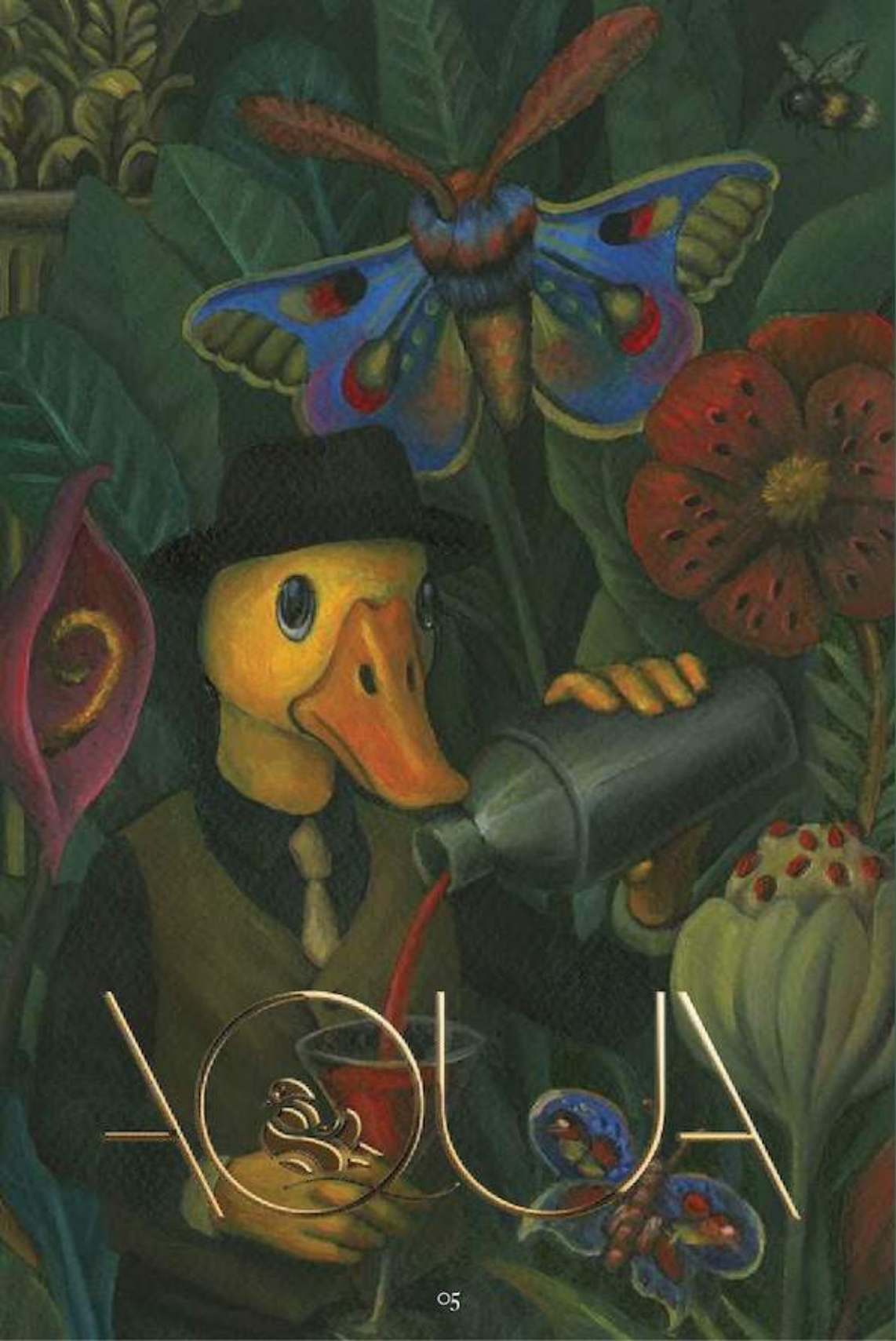
No one knows how long AQUA BAR has been here — some say it appears only to those with adventurous hearts and curious souls. Others believe it follows the stars, surfacing in different gardens across the world. But one thing is certain: once you've sipped from Quill's bar, the ordinary world will never taste quite the same.

So quiet your thoughts, follow the frogsong, and let your senses bloom. AQUA BAR awaits — where the drinks are divine, and the duck knows your story before you even say a word.





The sound of glass clinking,
the dapper duck mixing, and
music serenading.



secret Garden TINKERS

Meet the Tinkers — the spirited alchemists behind the bar at AQUA BAR, where cocktails are conjured rather than crafted. This talented troupe of mixologists, each with their own flair for the fantastical, is led by none other than Head Tinker, Ryan Germino.

Ryan is no ordinary mixologist — he's part sorcerer, part storyteller, with a palate tuned to the poetry of flavour. With years of experience and a heart full of wanderlust, he leads his team with the precision of a maestro and the imagination of a dreamer. Whether it's infusing spirits with stardust or garnishing glasses with petals that glow under moonlight, Ryan and his Tinkers transform every drink into an enchanting experience.

Together, they don't just serve cocktails — they craft liquid tales of forest whispers, twilight laughter, and secrets shared beneath the stars.

A team that weave wonders into every pour.

This isn't your typical bar team. Each member brings their own dash of magic, a splash of mischief, and a whole lot of imagination to the shaker.

Ryan



VEE



MOUNT



SANOOK



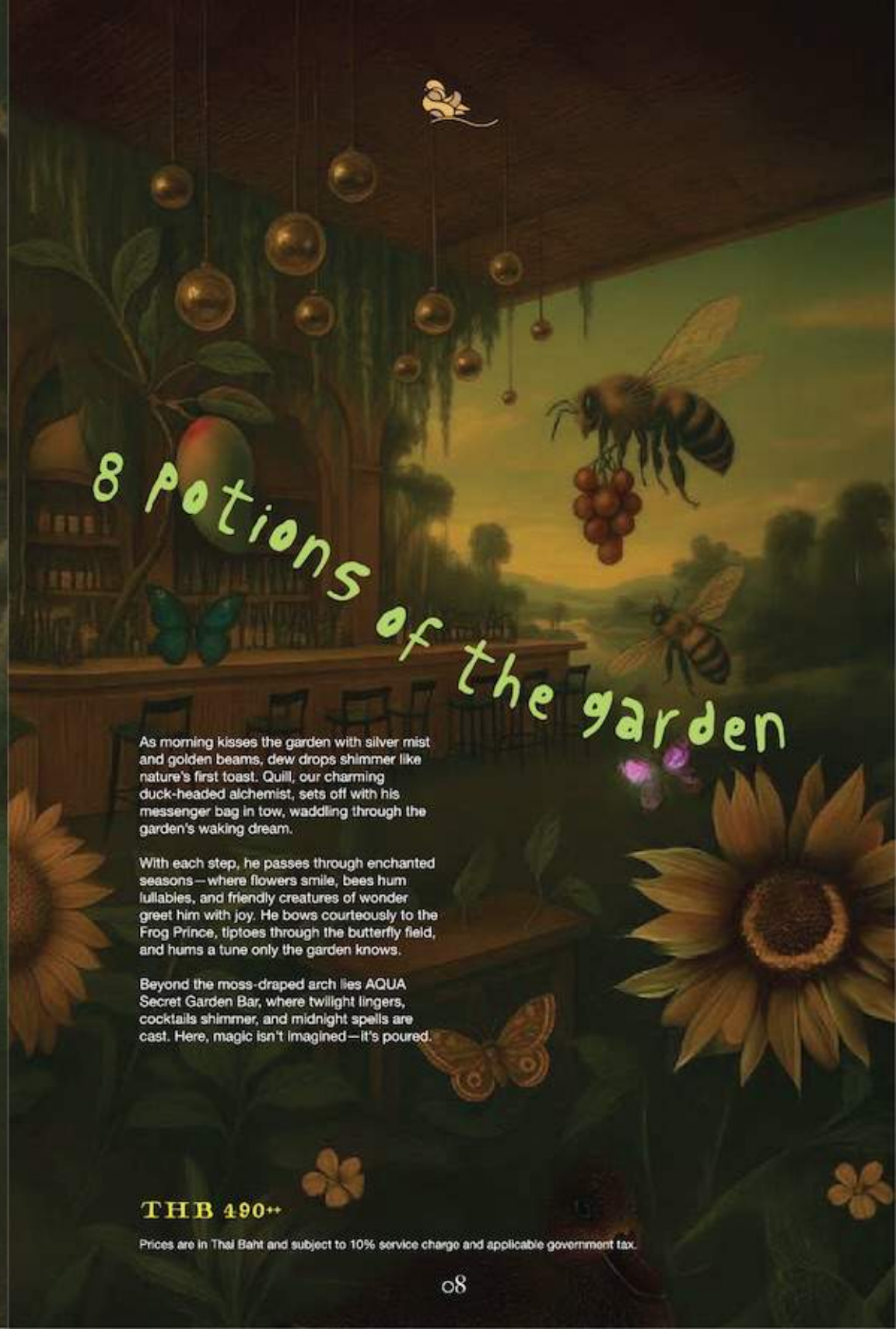
ANO



LEK



AND THE TEAM



8 Potions of the Garden

As morning kisses the garden with silver mist and golden beams, dew drops shimmer like nature's first toast. Quill, our charming duck-headed alchemist, sets off with his messenger bag in tow, waddling through the garden's waking dream.

With each step, he passes through enchanted seasons—where flowers smile, bees hum lullabies, and friendly creatures of wonder greet him with joy. He bows courteously to the Frog Prince, tiptoes through the butterfly field, and hums a tune only the garden knows.

Beyond the moss-draped arch lies AQUA Secret Garden Bar, where twilight lingers, cocktails shimmer, and midnight spells are cast. Here, magic isn't imagined—it's poured.

THB 490**

Prices are in Thai Baht and subject to 10% service charge and applicable government tax.



POMELO'S EMBRACE

At the heart of AQUA's Secret Garden Bar blossoms Pomelo's Embrace — a signature cocktail that captures the tender moment when the morning mist lifts and sunlight graces the earth.

Crafted with Phraya Gold Rum, this elixir swirls with the bright zest of ruby pomelo, softened by coconut milk, and crowned with an unexpected flourish — a morsel of Esan sausage, a savoury treasure foraged by Quill from the midnight garden. A sweet-savoury paradox in perfect harmony.

It's a drink that murmurs of dawn — silky, delicate, and quietly radiant — like the first warmth of sunlight wrapping around you as the garden exhales its dreams.

Ingredients:
Phraya Gold Rum
Pomelo
Thai salad syrup
Fresh lime juice
Coconut milk

Strength:





dew drop whisper

Just as the first light peeks through the tree, Quill opens a window and reaches out — fingertip grazing a single dewdrop clinging to a grapevine. From this gentle ritual comes Dewdrop Whisper — a delicate elixir born of mist and melody.

Ingredients:
Roku Gin
Elderflower liqueur
Fresh lime juice

Roku Gin and elderflower drift together like lotus petals upon Prosecco clouds, their grace captured in duck-footed glassware. Garnished with frozen grapes that glisten like morning dew on Quill's pond, it's a sip of stillness — crisp, floral, and feather-light.

Strength:



Whispered, not shouted. Felt, not forced. This is how the garden speaks.



OFF THE DUCK'S BACK

Just as Quill sets off for the day, a satchel over his shoulder and a spell on his mind, he carries with him a quiet confidence — bottled in a drink known as Off the Duck's Back.

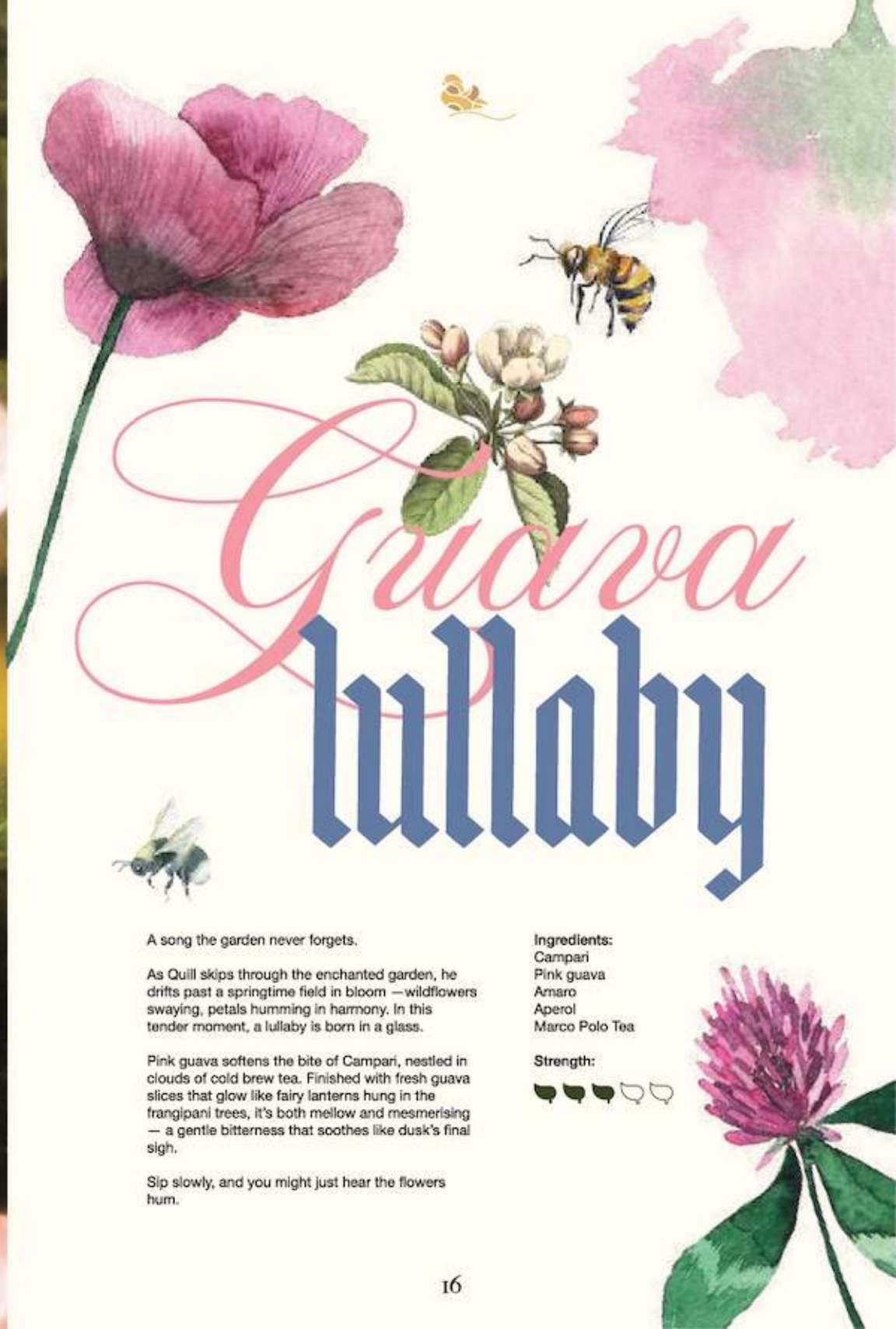
A bold yet balanced potion of Botanist Gin, infused with Palo Santo smoke and a whisper of matcha, it's crowned with a shard of crispy duck skin — a mischievous crunch that dances on the tongue like fairy footsteps. Smoky, earthy, and green with a wink of mischief, this is a drink that shrugs off the ordinary.

Because when you're Quill, even your commute comes with a touch of enchantment.

Ingredients:
Botanist Gin
Palo Santo wood
Rosemary
Matcha
Bergamot
Sonic

Strength:





Guava Lullaby

A song the garden never forgets.

As Quill skips through the enchanted garden, he drifts past a springtime field in bloom — wildflowers swaying, petals humming in harmony. In this tender moment, a lullaby is born in a glass.

Pink guava softens the bite of Campari, nestled in clouds of cold brew tea. Finished with fresh guava slices that glow like fairy lanterns hung in the frangipani trees, it's both mellow and mesmerising — a gentle bitterness that soothes like dusk's final sigh.

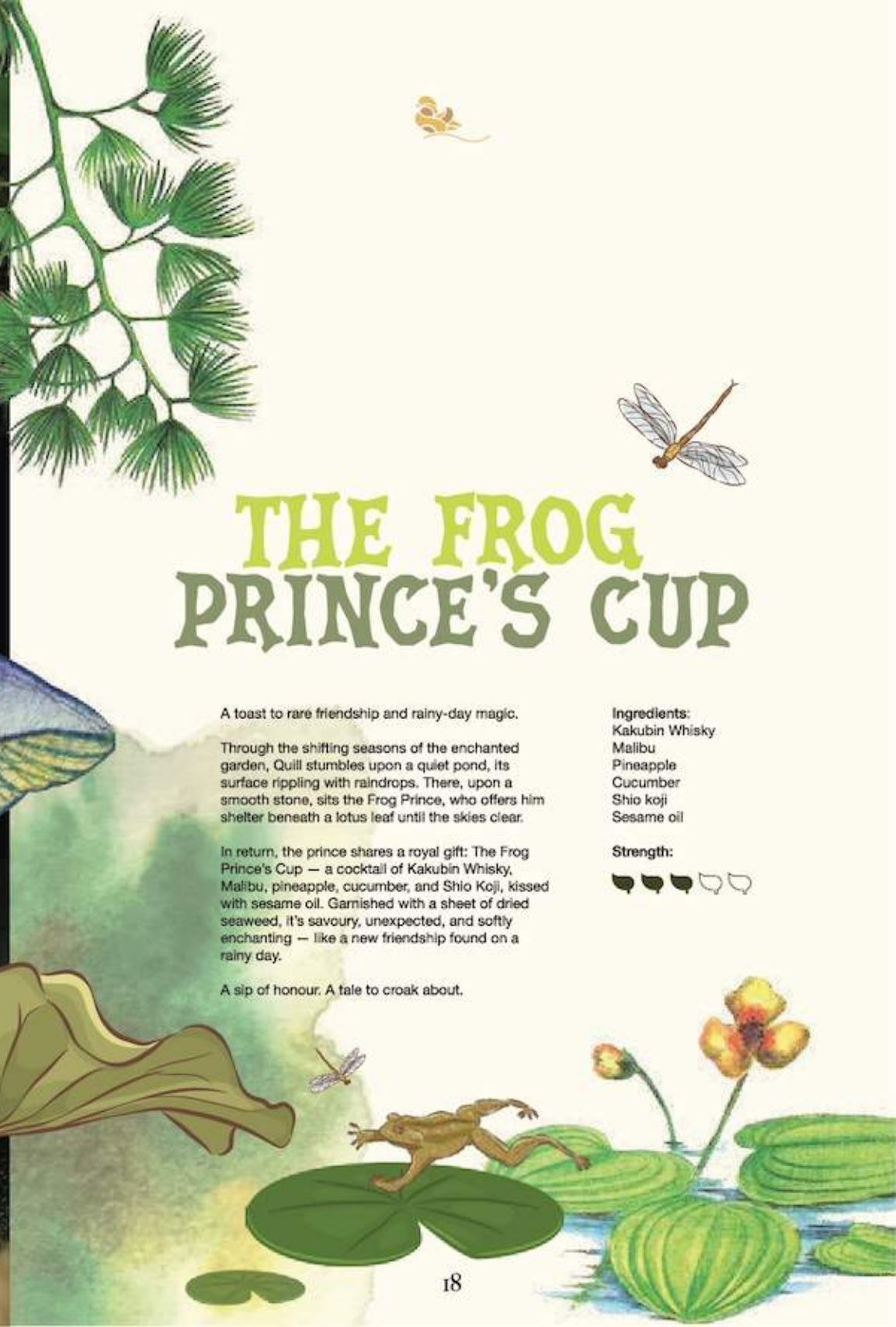
Sip slowly, and you might just hear the flowers hum.

Ingredients:

- Campari
- Pink guava
- Amaro
- Aperol
- Marco Polo Tea

Strength:





THE FROG PRINCE'S CUP

A toast to rare friendship and rainy-day magic.

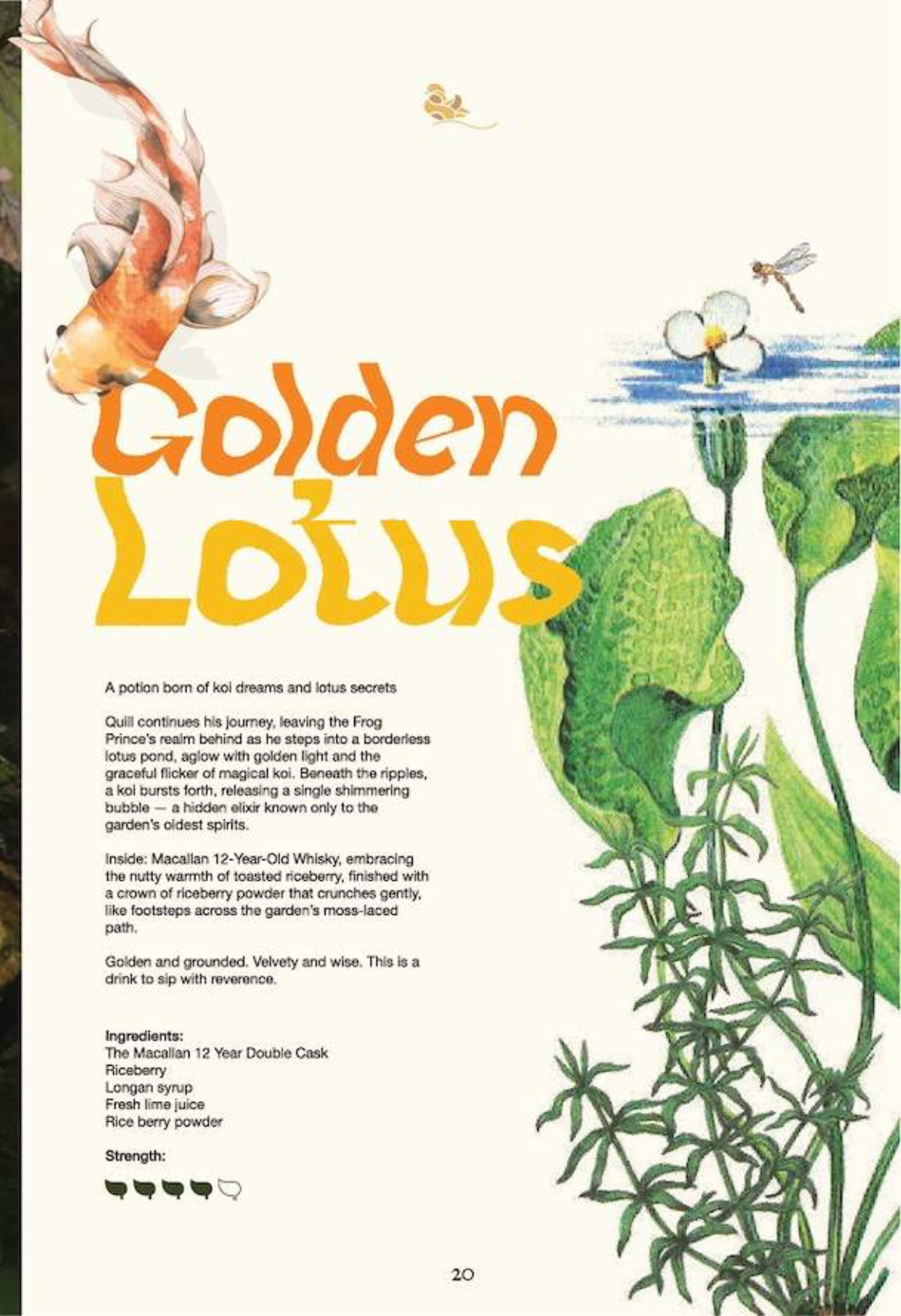
Through the shifting seasons of the enchanted garden, Quill stumbles upon a quiet pond, its surface rippling with raindrops. There, upon a smooth stone, sits the Frog Prince, who offers him shelter beneath a lotus leaf until the skies clear.

In return, the prince shares a royal gift: The Frog Prince's Cup — a cocktail of Kakubin Whisky, Malibu, pineapple, cucumber, and Shio Koji, kissed with sesame oil. Garnished with a sheet of dried seaweed, it's savoury, unexpected, and softly enchanting — like a new friendship found on a rainy day.

A sip of honour. A tale to croak about.

- Ingredients:**
Kakubin Whisky
Malibu
Pineapple
Cucumber
Shio koji
Sesame oil

Strength:
☹ ☹ ☹ ☹ ☹



Golden Lotus

A potion born of koi dreams and lotus secrets

Quill continues his journey, leaving the Frog Prince's realm behind as he steps into a borderless lotus pond, aglow with golden light and the graceful flicker of magical koi. Beneath the ripples, a koi bursts forth, releasing a single shimmering bubble — a hidden elixir known only to the garden's oldest spirits.

Inside: Macallan 12-Year-Old Whisky, embracing the nutty warmth of toasted riceberry, finished with a crown of riceberry powder that crunches gently, like footsteps across the garden's moss-laced path.

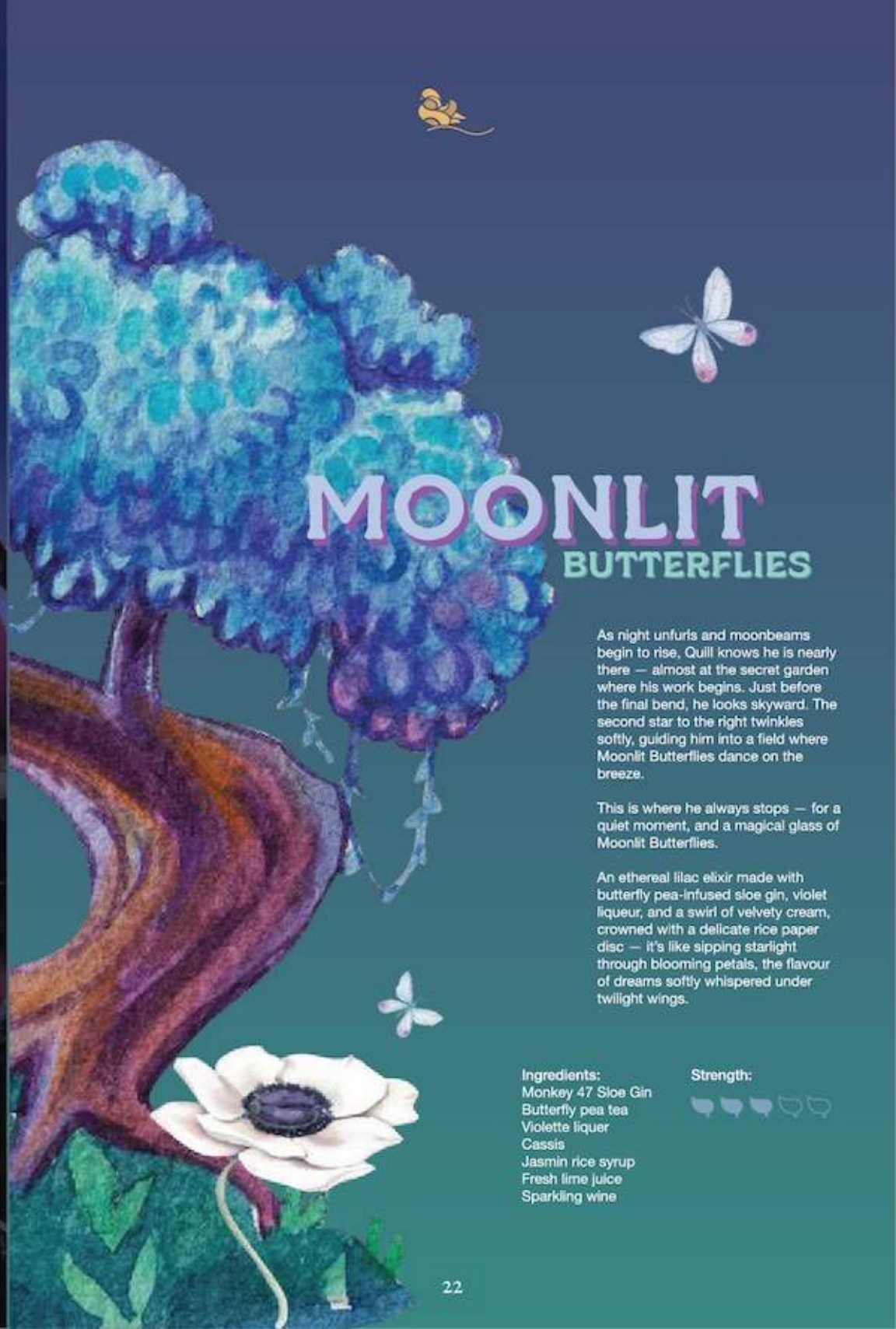
Golden and grounded. Velvety and wise. This is a drink to sip with reverence.

Ingredients:

The Macallan 12 Year Double Cask
Riceberry
Longan syrup
Fresh lime juice
Rice berry powder

Strength:





MOONLIT BUTTERFLIES

As night unfurls and moonbeams begin to rise, Quill knows he is nearly there — almost at the secret garden where his work begins. Just before the final bend, he looks skyward. The second star to the right twinkles softly, guiding him into a field where Moonlit Butterflies dance on the breeze.

This is where he always stops — for a quiet moment, and a magical glass of Moonlit Butterflies.

An ethereal lilac elixir made with butterfly pea-infused sloe gin, violet liqueur, and a swirl of velvety cream, crowned with a delicate rice paper disc — it's like sipping starlight through blooming petals, the flavour of dreams softly whispered under twilight wings.

Ingredients:
Monkey 47 Sloe Gin
Butterfly pea tea
Violette liqueur
Cassia
Jasmin rice syrup
Fresh lime juice
Sparkling wine

Strength:
☹ ☹ ☹ ☹ ☹



QUILL'S Midnight Spell

As the moon reaches its midnight peak, Quill arrives at AQUA — the garden now fully awake, bathed in silver light and alive with garden wonders. A meeting place where all magical creatures, great and small, gather in quiet rejoicing. The river ripples in rhythm with the moonbeams, casting a soft shimmer on the spell he's about to cast.

Mezcal and tequila conjure smoky alcherry, laced with the heat of chipotle-kissed pineapple and crowned with a golden ELOTES — a daring bite of corn and spice, crafted for those who linger past midnight, chasing whispers in the garden's shadowed corners.

A drink of boldness and fire — for seekers, spellcasters, and starlit souls.

Ingredients:
Altos Tequila
Mezcal
Coconut cream
Pineapple
Chipotle mayo
Wild Honey No.4
Fresh lime juice

Strength:





THE NEW CLASSICS

Prices are in Thai Baht and subject to 10% service charge and applicable government tax.

MOJITO

Havana Club 7 Years, fresh mint syrup, fresh lime juice, and fresh peppermint

THB 380++

WHISKY HIGH BALL

Kakubin Whisky, Soda

THB 480++

PALOMA

Espolon Tequila, Siete Misterios Mezcal, Campari, Ancho Reyes, fresh pink grapefruit juice, citrus acid, and Franklin pink grapefruit soda

THB 490++

NEGRONI

Plymouth Gin, Campari, Amaro Averna, Cynar, and Punt e Mes

THB 500++

DAIQUIRI

Issan Rum infused with toasted coconut, shio pandan syrup, and citrus acid

THB 340++

PISCO SOUR

Demonio de los Andes, lime, syrup, bitters, Foamee

THB 450++

MARGARITA

Don Julio Blanco, Cointreau, lime, syrup

THB 530++

ESPRESSO MARTINI

Rémy Martin 1738, Amaro Lucano, coffee liqueur, cold brew espresso, Foamee, and dark chocolate espresso chips

THB 750++

COSMOPOLITAN

Belvedere Vodka, dried roselle tea with lemongrass, Cointreau, Aperol, citrus acid, and cranberry juice

THB 380++

MANHATTAN

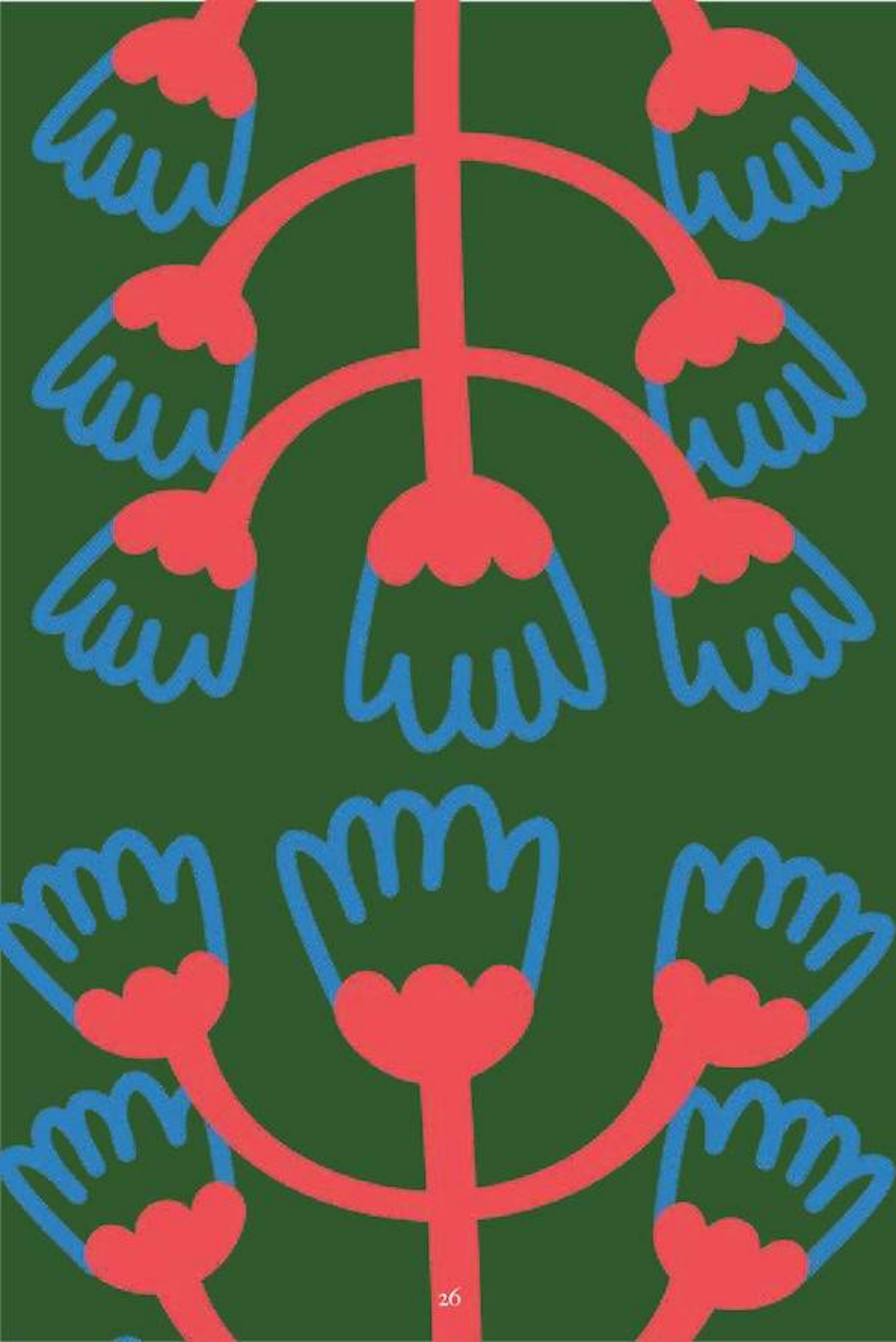
Michter's Rye, Amaro Averna, bitters, and fresh wild cherry

THB 650++

MARTINEZ

No.3 London Dry, Mancino Rosso, Secco, Maraschino

THB 700++







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