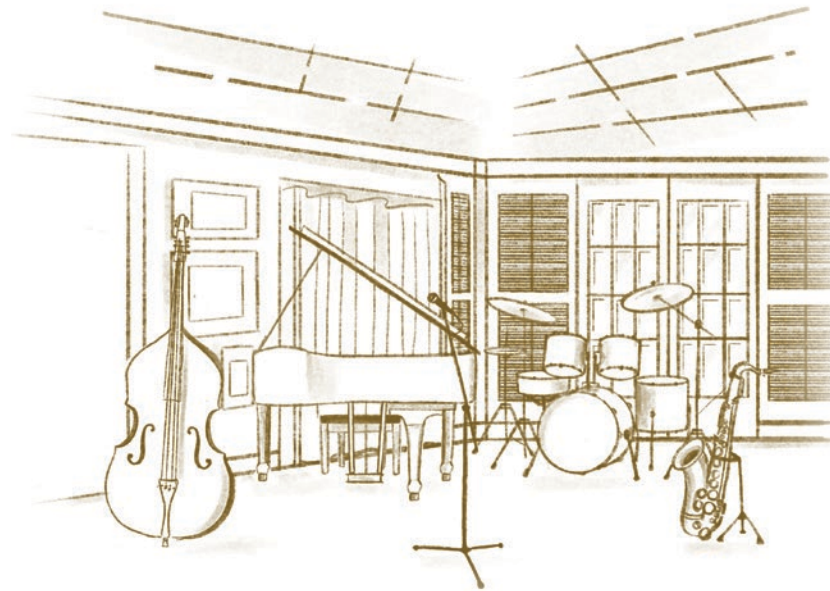


The Evolution Menu pays homage to the dynamic nature of bamboo. It reflects the very essence of The Bamboo Bar: continuously evolving and adapting with the passage of time. Known as Thailand's legendary jazz bar, it has been a welcoming haven for guests since 1953. Today, we encourage you to join us on this ever-evolving journey.



Versatility

Bamboo demonstrates remarkable versatility as it grows, and each of these expertly crafted cocktails highlights a specific ingredient in various stages of development. Mixing these with other complementary elements results in a delightful medley of flavours in each sip.



The Bamboo Daiquiri

Fruity, Spiced, Refreshing

Matusalem Platino Rum • Matusalem 7 Year Rum
Appleton 12 Year Rum • Banana • Honey
Bitter Orange • Ron Zacapa 23 Year Banana Rum

THB 600



Botanic Swizzle

Floral, Smoky, Complex

Montelobos Mezcal • Phraya Gold Rum
Amontillado Sherry • Silpin Lemongrass
Jasmine Brine • Honey • Angostura Bitters

Alcoholic THB 620

Non-Alcoholic THB 380

Aged Caribeño

Hydrating, Dry, Easy

Appleton 12 Year Rum • Flor de Caña 12 Year Rum
Plantation OFTD Rum • Coconut Water
Hibiscus • Bitter Orange

Alcoholic THB 560

Non-Alcoholic THB 380



Transformation

As pressure and time influence bamboo's growth and transformation, so, too, do they inspire these cocktails. As you indulge, you will discover the captivating effects of these environmental processes, enhanced by modern mixology techniques.



Sohm Choon Spritz

Fruity, Aromatic, Feminine

Ciroc Vodka • Pinot Grigio • Cointreau
Young Ginger • Lychee • Jasmine
Honey • Lemon • Soda Water

THB 600

Suffering Bastard

Exotic, Spicy, Bold

Roku Gin • Hennessy VS Cognac
Pineapple • Demerara • Lime
Fever Tree Ginger Beer

Alcoholic THB 650

Non-Alcoholic THB 380



Green Mango Bee's Knees

Sour, Spicy, Invigorating

Tanqueray 10 Gin • Green Mango Shrub
Honey • Thai Chili

Alcoholic THB 560

Non-Alcoholic THB 380

Mango Sticky Rice

Tropical, Floral, Rich

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

Alcoholic THB 580

Non-Alcoholic THB 380





Green Coffee Grasshopper

Creamy, Herbal, Dessert

White Chocolate Liqueur • Mint Liqueur
Green Coffee • Fresh Coconut Milk
Pandan • Absinthe

THB 540

Yuzu Espresso Martini

Citrusy, Bitter, Unique

Ketel One Vodka • Mr. Black Coffee Liqueur
Yuzu • Espresso

Alcoholic THB 580

Non-Alcoholic THB 380



Italian Affairs

Pickled, Cherry, Restoring

Michter's Rye • Mancino Rosso
Cascara Tea • Preserved Lemon • Soda

Alcoholic THB 580

Non-Alcoholic THB 380

The Bamboo Bar's Legendary Cocktails

As the Kingdom's pioneering jazz bar for 70 years, The Bamboo Bar offers its own selection of timeless, unforgettable signatures. These cocktails are a testament to our creative history and legacy, and perfect for cocktail enthusiasts with a taste for the classics.



Thaijito

Spicy, Herbal, Refreshing

Mekhong Rum • Lemongrass • Ginger • Brown Sugar • Lime

THB 540



Aggy Aggy

Fruity, Herbal, Balanced

Stranger & Sons Gin • Watermelon • Salak • Yira Leaf

THB 660



Chao Phya Dream

Fruity, Rich, Strong

Tanqueray Gin • Mancino Rosso • Cherry Heering • Grenadine • Orange
Grapefruit • Lime

THB 580



Kiss of Fire 🔥

Smoky, Savory, Vegetal

Lagavulin 8 Year Scotch • Red Bell Pepper • Agave • Lime

THB 880