

BAR.YARD

KEEP CALM & HAVE A VEGGIE OR FRUIT

Watermelon & Cucumber Salad (D)* 190
vibrant red watermelon and fresh cucumbers dancing hand-in-hand with red onions, tangy feta cheese drizzled with olive oil and lemon juice

Fresh Pomelo & Young Coconut (N,SF)* 190
fresh, teardrop shaped pomelo surrounded by cashew nuts, crispy shallots and a tangy chili paste dressing

Grilled Beetroot & Asparagus (D,N)* 190
naturally sweet beets and superfood asparagus joined by snap peas, red onions, walnuts, goat cheese, honey, thyme and a ginger-orange emulsion

HEADS' UP !! ITEMS FROM THE GRILL

Please note that as the team has often cooked many of these dishes over several hours, perhaps even days, many culinary items will have limited portions per day. Your server will be sure to highlight any expected shortages.

FIRE UP THE SMOKERS

Double Beef Sliders (D,B,G) 290
(2 sliders)
14 long hours, slow cooked beef briskets on 2 buttery brioches with pickled cabbage and charred jalapenos. served with a side of spicy potato wedges

Ancho Dark Beer Smoked BBQ Baby Pork Ribs 400g (P) 360
(serves 2 friends)
slow cooked and dry chili rubbed ribs brushed with a zippy chipotle & cracked black pepper bbq sauce and crisp, pickled veggies along for the ride on the side

Slow Cooked Chipotle Beef Brisket 250g (B) 390
(serves 2 friends)
tender sliced brisket, sweet and smoky chipotle dry rubbed, hanging with a side of crispy, spiced baby potatoes and chipotle & cracked pepper bbq sauce

BAD-ASS SKEWERS

Street Mex Corn (D,N)* 120
(3 skewers + 1 stripped)
a popular mexican street food – crushed pumpkin seeds, dried and smoked jalapeno peppers, parmesan and lime

Oven Dried Wagyu Butchers Steak Skewers (B) 320
(6 skewers)
celeb butcher j.sloane's beef skewers, crispy shallots, coriander seeds and chili flakes with chili dipping sauce

Spicy Minced Lamb Satays (S) 290
(5 skewers)
herb & chili minced lamb, sweet soya sauce, pickled cucumbers and lemon zest

HAND CUDDLING

Back Yard Sai Oua Hot Dogs (D,P,G,SF) 250
(2 hot dogs)
fiery, smoked northern thai sausages and green chili relish resting softly in hot-dog buns served with a side of jumbo parmesan, herb and chili steak fries

Massaman Curry in Lotus Leaf Buns (N,G) 290
(3 mini-buns)
smoked lamb curried and cuddled in soft bao buns with marinated pickles. served with crispy and crinkle-cut sweet potatoes fries

Smoked Chicken Quesadillas (D,G) 290
classic & comfortable – dry smoked jalapenos, goat cheese, housemade flour tortilla folded and cut for easy, gooey, handling. served with salsa cart, roasted pineapple coriander, green onion sour cream & chili sauce, pico de gallo and smoked tomato
add on: guacamole 60g 60

Baked & Lightly Crunched Chicken Wings & Drumette (D,G)
tossed together in a chipper, spicy pineapple BBQ sauce paired generously with a spring onion and blue cheese chili dip
6 pieces 190
12 pieces 350
18 pieces 490

Seared Fish Tacos (D,G,SF) 270
(3 pieces)
andaman sea caught snapper, fried until lightly crunchy, cheese, sprightly tomato salsa. piling on, not wanting to be left out, are the avocados, pickled cabbage, cilantro and lime. choice of warm, housemade flour tortillas OR crispy and gluten free corn shells.

Pulled Pork Nachos (D,P) 290
tender slow cooked pulled pork atop a bed of hot corn tortilla chips, cumin, coriander, fresh tomatoes, red onions, spring onion cream, a mozzarella & cheddar cheese mash-up, roasted salsa, guacamole and a large side of pico de gallo

Hua Hin Fresh Caught Fried Calamari (D,G,SF) 270
brought in daily from our southern neighbors, semolina crusted and served with a creamy green onion, chili and lime coriander sour cream dipping sauce

Charcoal Grilled Seasonal Vegetables (G,SE)** 290
light tofu & local vegetables fire-grilled with achar-smoked eggplant spread, moroccan chili sauce, chapati and arugula with tahini dipping sauce

D = Dairy
E = Egg
N = Nuts
P = Pork
B = Beef

G = Gluten
S = Soy
SE = Sesame
SF = Seafood

*Vegetarian
**Vegan



GATHER 'ROUND
COMBO MASH-UP SHARING PLATTERS

curated combinations from favorite dishes listed on opposite page

BBQ Brisket & Ribs Platter (P,B) <i>devastatingly delicious, laid out across a bbq sharing platter 650g</i> (serves 4 friends) Ribs served with sides of pickled veggies and spiced baby potatoes	690
The Greatest Hits Platter (D,P,G,SF) <i>roaring forward with smoky flavors across a bbq sharing platter</i> (serves 4 friends) Hua Hin Fresh Caught Fried Calamari 200g Ancho Dark Beer Smoked BBQ Baby Pork Ribs 200g 6 Wings & Drumettes Combo Pulled Pork Nachos 250g ½ Smoked Chicken Quesadilla	750
Hot-Off The Kamado Grill (P,B,SF) <i>meaty, succulent pieces of meat spread across a sharing plate: 250g each</i> (serves 4 friends) Pork Neck 21 days Dry Aged Angus Skirt Steak Boneless Chicken Thigh sides include: cucumber, long beans, coriander, crispy kaffir lime leaves and thai basil dipping sauces: nam jim jaew and sriracha sauce	790
From-the-Sea Grilled Ocean Platter (D,SF) <i>catch us if you can; the perfect seafood selections spread out over a large sharing platter</i> (serves 4 friends) Grilled Phuket Whole Lobster 500-600g Seared White Seabass Fillet 200g Grilled Squid 150g Jumbo River Prawns 2 pieces Served with 2 grilled vegetable skewers dipping sauces include: nam jim seafood and thai chili paste	1190

SWANKY ENDINGS

Fire & Ice S'mores (D,E,G)* <i>roasted marshmallows, graham crackers, vanilla ice cream, gianduja chocolate and mixed berry compote</i>	190	The Sweet Spot Picnic Platter (D,N)* (Serves 2-4 friends) <i>when you simply cannot decide which dessert to ride, park this dessert sharing platter right in front of fire & ice s'mores, apple hand pies</i>	450
Brownie Block Party (D,E,N,G)* <i>small skewers with dark and white pecan brownies, raspberry, blueberry and madagascar vanilla foam</i>	190	The Garden's Fruit Factory Basket <i>wild & wicked combination of stunning seasonal fruits and multi-flavored sorbets</i> <i>served with sugar, salt and chili</i>	
Apple Hand Pies (E,N,G)* <i>apple and caramel filling, almond crust and fits like a glove</i>	190	for 2	190
		for 4	350

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N = Nuts	G = Gluten	SF = Seafood	

DRINKS

TROPICAL TRIBUTE

cocktails paying tribute to our favorite flora

The Passion Fruit 280
vodka with aperol, passion fruit, lime, curacao and ginger

The Queen's Group Pineapple 310
blanco tequila, fresh queen's group pineapple juice, american apple brandy, lime and pomelo

The Cayenne Group Pineapple 320
cuban rum, beetroot, fresh cayenne group pineapple juice, lemon and lime

The Brown Coconut 390
mezcal with toasted coconut water and hazelnut

The Thai Banana 370
irish whiskey with thai banana, mint, chocolate and coconut

The Kaffir 380
london dry gin with kaffir oleo, st. germain, agave, green chartreuse and peychaud's bitters

MULES

a mule or a buck is style of drink containing ginger beer and citrus with a base spirit and homemade syrup. our house made ginger beer uses a 115 year old family recipe.

Moscow Mule 250
vodka, lime with ginger beer

Gin Gin Mule 250
gin, lime, mint with ginger beer

El Diablo 290
tequila, lime, blackberry with ginger beer

Mezcal Mule 390
mezcal, lime, agave with ginger beer

Mami Taylor 340
blended scotch, lemon with ginger beer

Bourbon Buck 340
bourbon, lemon with ginger beer

CLASSIC TIKI

Singapore Sling 280

created at the raffles hotel in singapore, this oddball to the tiki family is gin based and made with fresh pineapple juice, homemade grenadine, cherry herring, benedictine and dry curacao with a dash or two of bitters

Painkiller 280

a stronger variant of the pina colada created in the "soggy dollar bar" in which you had to swim up to (hence the name) and made with fresh pineapple and orange juices blended with homemade coconut cream and plantation over-proof rum

Mai Tai 340
trader vic's yo!! need we say more?

Pago Pago 360

from jeff berry's fantastic tiki guide "beachbum berry remixed", this concoction of rum, chartreuse, lime, pineapple makes for an easy and yet complex potion of potent proportions

Fog Cutter 380

trader vic was quoted "fog cutter, hell after two of these you won't even see the stuff." take some rum, gin, pisco and cognac, orange sherry and orgeat

Navy Grog 310

a donn beach classic! served with a proper ice cone wrapped metal straw as an ode to keeping it real!

Junglebird 330

created by a jeffrey hong, a clever combination of sweet blackstrap rum with bitter campari then combined with freshest of pineapple and lime juices

Siesta 350

a modern classic created in nyc by bartender katie stripe. a strong but super easy blend of grapefruit, italian red bitter, lovely blanco tequila and fresh lime

 = Cocktail Strength

DAIQUIRIS BY THE PITCHER

elegance in simplicity is one way to define the daiquiri. some more classic than others, but all containing three ingredients. rum, citrus and homemade syrup

200 each / by the pitcher 800 (5 serving each)

Classic Daiquiri

Donn's (passion fruit) Daiquiri

Mango Madness

BeetBoy Daiquiri

ALL PRICES ARE IN THB AND SUBJECT TO 10% SERVICE CHARGE AND 7% GOVERNMENT TAX

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DRINKS

RED WINE

GLASS/BOTTLE

Argentina

Tikal Natural 2014 (Organic) 3,200

Australia

Oxford Landing Merlot 2017 300/1500

Chile

Anakena Cabernet Sauvignon 2019 340/1700

France

Chanson Pere & Fils Bourgogne Pinot Noir, AOC Bourgogne 2019 1,700

Italy

Castello di Bossi Girolamo IGT 2012 (Organic) 5,200

Villa Girardi Amarone Della Valpolicella Classico, 5,800

DOCG Amarone della Valpolicella 2015

South Africa

Bellingham The Bernard Series Pinotage 2016 4,100

Thailand

Monsoon Valley Shiraz 2017 270/1350

WHITE WINE

GLASS / BOTTLE

France

Maison Louis Latuor Pouilly-Fuisse 2015 5,700

Italy

Banfi Fumaio Sauvignon-Chardonnay 2017 360/1,600

Cordero Di Monteezemolo Arneis Langhe 3,700

DOC 2017 (Organic)

New Zealand

Wairau Hills Sauvignon Blanc 2019 240/1,200

Wild Rock Sauvignon Blanc, Marlborough 2019 1,800

Spain

Bodegas Piqueras Sauvignon 2,700

Verdejo 2015 (Organic)

Thailand

Monsoon Valley Colombard 2017 270/1,350

USA

Jordan Winery Russian River Chardonnay 4,200

2018 (Organic)

ROSE WINE

GLASS / BOTTLE

France

LES ORMIÈRES Rose Vin di 2017 270/1,350

La Magique Cotes De Provence Rose, AOP 2016 3,200

SPARKLING WINE

GLASS / BOTTLE

Italy

Borgo Sanleo Prosecco Brut DOC 290/1,450

BOTTEGA Prosecco Gold Brut DOC (Organic) 3,700

Australia

Chandon Rose NV 2,150

CHAMPAGNE

France

Salon Delamotte Brut 4,700

Moet Chandon Brut Imperial NV 9,500

DRAFT BEER

Belgium

220ml

Lindeman's Lambic Framboise - Fruit Beer 280

Germany

380ml/540ml

Hacklberg Jakobi - Weizen Hell 280/420

Thailand

380ml/540ml

Full Moon- Bussaba Ex-Weisse 230/380

Yaksa - Pale Ale 250/390

BOTTLE BEER

Belgium

330ml

Lindeman's Lambic Apple 390

La Trappe Tripel 490

La Trappe Witte Trappist 490

Germany

500ml

Hacklberg Jakobi Weissbier Dunkel 410

Netherlands

330ml

Oedipus Thai Thai - Triple 490

Thailand

330ml

Full Moon Chawalan - Pale Ale 290

Full Moon Andaman - Dark Ale 290

Full Moon Chatri - IPA 290

Triple Pearl Weisse Pearl - Witbier 360

USA

330ml

Deschutes Fresh Squeezed IPA 350

Deschutes Obsidian Stout 350

MOCKTAILS

Fake cocktails for real people

Pineapple Just Kidding 188

pineapple with lemon and beetroot

Passion-less fruit 188

passionfruit with lime and ginger

Mock-scow Mule 148

everything but the vodka

Mock-jito 148

everything but the Rum

Fresh Young Coconut 105

they drive me crazy

SODAS

65

Coke, Zero, Sprite, Ginger Ale, Tonic, Manao Soda, Soda, A&W Root Beer

COFFEE AND TEA

Americano, Espresso 95

Cappuccino, Latte 120

Green Tea, Earl Grey, English Breakfast, 95

Highland Oolong, Green Peppermint (herbal),

Chamomile (herbal)

WATERS

Acqua Panna - 500ml 150

San Pellegrino - 500ml 150

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