



CRAFT

ALL DAY
MENU

ALL DAY BREAKFAST

KETO LOBSTER SCRAMBLED EGGS (D,E,SF) 350 <i>lobster meat, mixed leaves, alfalfa sprouts, red onions, lime, coriander and lemon zest</i>	SEAFOOD OMURICE (D,E,G,P,SF) 320 <i>shrimps, squid, bacon, eggs, chives, lkura, garlic, riceberry rice, carrots and a demi-glaze sauce</i>
SHAKSHUKA (D,E,G,V) 350 <i>egg, bell peppers, onions, tomatoes, cumin and warm pita bread</i>	BUBUR AYAM (D,G,N,SS) 290 <i>smoked chicken breast, ginger, chilli, green onion, fried dough, crispy vermicelli, peanuts, coriander and soy sauce</i> add on: poached egg or salted duck egg (E) 30
EGGS YOUR STYLE (D,E,G,V) 290 <i>choice of eggs: fried, poached, omelette, scrambled, vine-tomatoes, feta cheese on a toasted muffin</i>	CHIA SEED PUDDING & GREEK YOGHURT (D,G,N,V) 290 <i>sugar-free granola, milk, mixed berries, almonds, walnuts, honey, coconut flakes</i>
FOUR CHEESE EGG-WHITE OMELETTE (D,E,G,V) 320 <i>halloumi, brie, parmesan, feta cheese, spinach, mushrooms, arugula-tomato salad with a toasted rye baguett</i>	MIGHTY MIGHTY POWER SMOOTHIE BOWL (D,G,N,V) 350 <i>banana, mango, pineapple, strawberries, red dragon fruit, granola, ginger and toasted coconut</i> add on: 25 grams whey protein isolate 70
MEDITERRANEAN AVOCADO TOAST (D,G,V) 350 <i>fresh mozzarella, basil leaves, kalamata olives, tomato confit, multigrain seeded toast with a balsamic glaze</i> add on: a.) poached egg, scrambled, fried egg (E) 30 b.) smoked salmon (SF) 70 c.) prosciutto ham (P) 70	BREAKFAST KAPRAO WRAP (D,E,G,P,SS) 320 <i>riceberry rice, scrambled eggs, marinated minced-pork, chilli, garlic, cheddar, mozzarella and sweet basil aioli</i>

SALADS, BOWLS & SOUP

SUP MANG CUA (E,G,SF,SS) 290 <i>crab meat, abalone, tofu, sweet corn, eggs and chives</i>	SALMON, KALE, SALAD (SF,SE,SS) 320 <i>seared salmon cubes on roasted pumpkin, green oak lettuce, cherry tomatoes, cucumbers, edamame, boiled egg with ginger miso dressing</i>
GRILLED PRAWN SALAD (G,N,SE,SF) 390 <i>carrots, cabbages, lettuce, cherry tomatoes, shallots, avocado, sugar snap peas, chilli, mint, coriander and peanut dressing</i>	SMOKED DUCK BREAST, KUMQUATS SALAD (N) 320 <i>kumquat, confit ginger, fresh shaved fennel, walnuts, radicchio, local greens and pomegranate dressing</i>
TUNA TATAKI SALAD (D,G,SE,SF,SS) 290 <i>mixed greens, feta cheese, cherry tomatoes, fried garlic, chilli and spicy tamarind aioli</i>	HAMACHI & SALMON POKE BOWL (D,G,N,SE,SF,SS) 450 <i>riceberry rice, avocado, edamame, chukka wakame, togarashi, pickled ginger and soy dressing</i>
ASIAN CHOP SALAD (D,G,SE,SS) 290 <i>smoked chicken breast, edamame, mixed greens, sunflower sprouts, bok choy, carrots, fried garlic and sesame dressing</i>	APPLE WOOD SMOKED CHICKEN TERIYAKI POKE BOWL (D,G,SE,SS) 420 <i>riceberry rice, avocado, cucumber, red radish, corn, carrots, chuka wakame, pickled ginger, coriander and sesame dressing</i>
ROASTED VEGETABLE & BUCKWHEAT SALAD (N,VG) 320 <i>kale, baby carrots, shallots, mixed heirloom tomatoes, beetroot, dairy-free feta cheese, green beans, lemon, fresh thyme, butternut squash, chilli flakes and evo dressing</i>	

A=Alcohol B=Beef D=Dairy E=Egg G=Gluten N=Nuts P=Pork SE=Sesame SF=Seafood SS=SoySauce V=Vegetarian VG=Vegan

All prices are in THB and are subject to 10% service charge and 7% VAT

ราคาอาหารและเครื่องดื่มยังไม่รวมค่าบริการ 10% และ ภาษีมูลค่าเพิ่ม 7%



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MENU

BURGERS, SANDWICHES AND WRAPS

WAGYU BEEF BURGER (B,D,G) 390	CHIPOTLE BBQ PULLED-CHICKEN SANDWICH (D,G,P) 320
<i>brioche bun, truffle mayo, lettuce, tomatoes, homemade pickled cucumber and jalapeños, served with choices of cassava chips or mixed salad</i>	<i>sourdough bread, garlic butter, bacon, caramelized onions, pickles, BBQ pineapple sauce and chips</i>
<i>add on:</i>	
a.) brie cheese 70	DUCK CONFIT TAQUITOS (D,G,P) 290
b.) cheddar cheese 70	<i>feta cheese, pico de gallo, crispy pork skin, coriander, avocado cream sauce and chipotle aioli</i>
c.) emmental cheese 70	
TEX-MEX CHICKEN & GUACAMOLE CLUB (D,G,P) 350	BACON & EGG ROLL (D,G,P) 290
<i>fried chicken breast, bacon, refried beans, guacamole, lettuce, tomatoes, pickled jalapeños, chipotle sour cream, sourdough breads and sweet potato fries</i>	<i>brioche bun, chipotle aioli, bacon, lettuce, tomatoes, sunny-side-up egg, sweet potato fries and roasted tomato salsa</i>
	CROQUE MONSIEUR (D,G,P) 320
	<i>smoked pepper ham, white cheddar cheese, brioche toast, nutmeg, dijon mustard and a mixed salad</i>

SHARING IS CARING

FRIES (V,VG)	CHASHUMEN (G,P,SE,SF,SS) 330
<i>crispy sweet potato fries</i> 230	<i>slow cooked pork belly, soy marinated egg, hijiki seaweed, seasoned bamboo shoots, naruto, egg noodles, green onion</i>
<i>French fries</i> 230	
<i>curly fries</i> 230	COLD NOODLES (G,SS,VG) 290
<i>steak fries</i> 230	<i>long-life noodles, hijiki broth, carrots, cucumber, red cabbage, capsicum and seaweed</i>
<i>truffle fries (D, E)</i> 310	
<i>cheesy fries with bacon bits (D,G,P)</i> 310	POP ROCKS (D,G,SS) 230
	<i>crispy spicy chicken, coleslaw and sweet chilli aioli</i>
WING MASTER WINGS (G,SS) 260	VEGAN POPS (G,VG) 260
<i>6-wings, carrots, celery, ranch dressing and spicy garlic dip sauce choice:</i>	<i>crispy plant-based chicken, green onion and vegan sweet chilli aioli</i>
a.) garlic parmesan (D)	
b.) flaming habanero chilli	MIDDLE EASTERN
FRITTO MISTO (D,G,SF) 330	a.) hummus, pita bread, carrots and cucumber (G,SS,VG) 150
<i>shrimp, sea bass, mussels and squid in crispy batter, cassava chips with spicy dill tartar sauce</i>	b.) zaatar labneh, pita bread, carrots and cucumber (D,G,V) 150
	c.) hot falafel wrap tomatoes, cucumber, lettuce, tahini sauce and mixed green salad (G,SS,VG) 150
OJINGEO BOKKEUM (G,SE,SF,SS) 260	
<i>stir-fried squid, gochujang, green chilli, onion, bean sprouts, kimchi, pickled radish and perilla leaf</i>	

CRAFT DESSERTS

TORTA VASCA (D,G,V) 290	MALT CHOCOLATE PUDDING CAKE (D,N,V) 290
<i>creamy Basque burnt styled cheesecake, raspberry, chocolate, strawberries and mixed berry sauce</i>	<i>85% African cocoa Abinao, hazelnut ice cream, blueberry, strawberry, mint leaf</i>
ICE PEANUT BUTTER BROWNIES (D,G,N,V) 260	
<i>peanut butter brownies ice cream cake, caramelized peanuts forest and berry coulis</i>	

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CRAFT

BEVERAGE MENU

CRAFT COFFEE

ESPRESSO, AMERICANO 120

CAPPUCCINO, LATTE, MACCHIATO, MOCHA 140

CRAFTY PREMIUM BLEND 1kg 1,200.-

KARO Thailand | medium roast

clementine, black cherry, nutmeg, honey

Alternative Beans:

Kimpton Dark Blend +48

KARO Thailand | dark roast

licorice, cola, toffee, brown sugar

Dark Roast Casa Lapin - Caramel - Chocolate +48

Kad Koko Thailand Single Origin +68

Colombia, Excelso, Decaf Swiss Water Process +48

Ethiopia Mix Thai Natural +80

TURKISH

strong and rich made traditionally in quartz sand with a dark roast ground to a fine powder.

with or without cardamom 170

KIMPTON MAA-LAI PREMIUM BLEND TEA SELECTION

KIMPTON MAA-LAI MARIGOLD 150

50g Tin 750.- / 100g Tin 1,100.-

Lanna green, Lanna white, jasmine, rose, marigold flower

KIMPTON MAA-LAI PEACH 150

50g Tin 750.- / 100g Tin 1,100.-

Lanna green, Lanna white, jasmine, rose, peach

MONTEACO - FOREST FRIENDLY TEA

Lychee Oolong, Rainbow Blend 120

Lanna Silver Needle 130

PRESSED AND FRESH

ORANGE, PINEAPPLE OR TOMATO 98

GREEN NO. 1 260

green apple, cucumber, celery, ginger, green cos parsley, spirulina, lemon

BEETS ME 260

beetroot, green apple, carrot, ginger, lime

MAYONGCHID - PLANGO JUICE SEASONAL 280

WATER

EVIAN 330ml 120

VITTEL 750ml 190

PERRIER 330ml 140 750ml 220

EIRA - PURE MINERAL WATER 400ml 190

EIRA - PURE SPARKLING WATER 400ml 200

SLOW CRAFT

DRIP/SYPHON 240ML

Kad Koko Thailand Single Origin 210

Colombia, Excelso, Decaf Swiss Water Process 180

Geisha Perci Panama 420

Ethiopia Mix Thai Natural 260

COLD BREW & ESPRESSO DRINKS

Crafty Premium Blend Cold Brew 135

Crafty Premium Blend Cold Brew & Tonic 150

Cold Brew & Thai Tea Foam 150

Cold Brew & Passionfruit 150

OJ Express (espresso and orange juice) 180

Dirty Latte 140

COLD & HOT CHOCOLATE 180

COLD & HOT MATCHA LATTE 180

TEA SELECTION

VOYAGE 110

Sencha Shizuoka Green, Earl Grey Ceylon

English Breakfast Ceylon, Highland Oolong

Green Peppermint (Herbal), Whole Chamomile (Herbal) and Lemongrass

VOYAGE LOOSE LEAF 128

Voyage Royal Genmaicha Shizuoka Summer, Highland

Oolong Fujian, Green Peppermint

ICED BEVERAGES

GINGER LEMON TEA 110

ARNOLD PALMER, lemonade and black tea 110

THAI COFFEE, with condensed milk 140

THAI MILK TEA, with condensed milk 140

FRESH SQUEEZED LEMONADE 110

ICED BLACK TEA 100

COCO FLOWER 260

Ha-Young coco flower, Thai tea mix, whole milk, espresso shot optional-replace: Thai milk with cold water or soda

THREE GOATS BREWERY KOMBUCHA 270

Honey Lemon Hops or Thai Thai

SOFT

COKE, COKE ZERO, SPRITE, GINGER ALE, 95

MANAO SODA, A&W ROOT BEER

RED BULL (EURO) 250ML 195

MIVANA SPARKLING COFFEE 195

AYA SPARKLING TURMERIC LIME & GINGER 270

FRANKLIN & SONS 150

Ginger Beer, Ginger Ale, Classic Indian Tonic, Light Indian

Tonic, Elderflower & Cucumber Tonic, Mallorcan Tonic



CRAFT

BEVERAGE MENU

CRAFT COCKTAILS

A delightful digest of delicately crafted concoctions designed to dazzle your hurried mind.

GOLDEN BEE 420

Bacardi Carta Blanca, cacao nibs, sloe gin, lemon, Silpin golden sweet tamarind

THE CRAFT ESPRESSO MARTINI 420

Tanqueray London Dry, coffee, Mezzodi aperitivo, vanilla tea, Baileys

PEACHY SPRITZ 420

sloe gin, Aperol, longan cordial, Cinzano prosecco, Perrier peach, mix berries

DON'T ORDER THIS 420

Lady Triêu Contemporary, yuzu, Silpin lemongrass, lemon, Amarena cherry, Silpin tamarind, honey perfume

LANGSUAN HIGHBALL 420

Tanqueray London Dry, chamomile, clarified lemon, elderflower cucumber tonic, Silpin rose, lychee perfume

THAI TEA NEGRONI 420

Tanqueray London Dry, Campari, Thai tea, coco flower, Perrier lemon, longan foam

CRAFT CLASSICS

CLOVER CLUB 420

Tanqueray London Dry, raspberry, lemon, egg white

NEGRONI 420

Tanqueray London Dry, Cinzano vermouth di torino rosso 1757, Campari

APEROL SPRITZ 420

Aperol, Cinzano prosecco, soda

MIMOSA 420

prosecco, orange juice

WINES & CHAMPAGNE

CHAMPAGNE & BUBBLES

Bollinger, Special Cuvée, Brut, Champagne, France 1,290 / 6,400

Bisol & Figli, Belstar, Prosecco, Brut, Veneto, Italy 440 / 2,300

SPARKLING ROSÉ

Contadi Castaldi, Franciacorta Rosé, Lombardy, Italy 3,300

WHITE

Pio Cesare, L'Altro, Chardonnay, Langhe, Piedmont, Italy 580 / 2,900

Talamonti, Aternum, Trebbiano d'Abruzzo, Abruzzo, Italy 460 / 2,300

Protos, Verdejo, Rueda, Castilla y León, Spain 400 / 2,000

Villa Maria, Private Bin, Sauvignon Blanc, Marlborough, New Zealand 440 / 2,200

ROSÉ

M de Minuty, Rosé, Côtes de Provence, Provence, France 560 / 2,800

RED

Chartron et Trébuchet, Bourgogne Pinot Noir, Burgundy, France 520 / 2,600

Domaine de L'Ostal, Estibals, Minervois, Languedoc-Roussillon, France 460 / 2,300

Carpineto, Dogajolo, Toscana IGT, Tuscany, Italy 440 / 2,200

Catena, Alamos, Malbec, Mendoza, Argentina 400 / 2,000

BOTTLED BEER

Italy

Cuore Di Napoli American Pale ale 440

Paliata Imperial Stout 490

DRAFT BEER

Thailand

Brewing Project "Crispy Boy" Helles - Lager 260 / 460

Japan

Asahi - Lager 240 / 440

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