



# CRAFT

ALL DAY  
MENU

## NIBBLES

<b>MARINATED KALAMATA OLIVES (VG)</b> 190 <i>thyme, rosemary, chilli, garlic</i>	<b>CRISPY FLATBREAD BASKET (D,G)</b> 190 <i>red wine shallot butter &amp; pesto</i>
<b>SWEET &amp; SPICED NUTS (D,V)</b> 150 <i>pecans, walnuts, almonds, rosemary, sage, thyme, cayenne, maple</i>	<b>CAULIFLOWER BITES (G,VG)</b> 150 <i>air fried, sweet, sour &amp; mildly spicy</i>

## ALL DAY BREAKFAST

<b>EGGS YOUR WAY (D,E,G,V)</b> 290 <i>choice of eggs: fried, poached, omelette or scrambled with vine-tomatoes, feta cheese on a toasted muffin</i>	<b>BASIL LIME AVOCADO TOAST (D,G,V)</b> 350 <i>bocconcini mozzarella, kalamata olives, baby greens, herbed oven dried tomatoes on rustic sourdough toast</i> <i>add on:</i> a.) egg - poached, scrambled or fried (E) 30 b.) smoked salmon 50g (SF) 70 c.) parma ham 50g (P) 70
<b>SHAKSHUKA (D,E,G,V)</b> 350 <i>eggs, mozzarella, feta cheese, bell peppers, onion, tomatoes, basil and pita bread</i>	<b>SUPER GREEN SMOOTHIE BOWL (D,G,N,V)</b> 390 <i>mango, banana, avocado, spinach, kale, chia seed, coconut, whey protein, strawberries, blueberries, raspberries</i>
<b>FOUR CHEESE EGG-WHITE OMELETTE (D,E,G,V)</b> 320 <i>halloumi, brie, parmesan, feta cheese, spinach, mushrooms with salad and a toasted rye baguette</i>	<b>BREAKFAST KAPRAO WRAP (D,E,G,SE)</b> 320 <i>riceberry, scrambled eggs, marinated minced-chicken, chilli, garlic, cheddar, mozzarella and sweet basil aioli</i>
<b>SEAFOOD OMURICE (D,E,P,SF)</b> 320 <i>shrimp, squid, bacon, eggs, chives, Ikura, garlic, riceberry, carrots and demi-glance sauce</i>	

## BOWLS

<b>GRILLED HALLOUMI SALAD (D,G,V)</b> 320 <i>olive tapenade on flatbread, rocket, tomatoes, pomegranate molasses</i>	<b>SALMON SALAD (G,SE,SF,SS)</b> 350 <i>seared salmon, roasted pumpkin, kale, green oak lettuce, cherry tomatoes, cucumber, edamame, boiled egg with ginger miso dressing</i>
<b>GRILLED PRAWN SALAD (N,SE,SF)</b> 390 <i>carrots, cabbage, lettuce, cherry tomatoes, shallots, avocado, sugar snap peas, chilli, mint, coriander and peanut dressing</i>	<b>TUNA &amp; SALMON POKE BOWL (G,SE,SF,SS)</b> 450 <i>riceberry, avocado, edamame, chuka wakame, togarashi, pickled ginger and soy dressing</i>
<b>KAISEN SALAD (D,G,SE,SF,SS)</b> 360 <i>salmon, tuna, tamagoyaki, vine ripe baby tomatoes, charred bell peppers, sesame yuzu dressing</i>	<b>CHICKEN TERIYAKI POKE BOWL (G,SE,SS)</b> 350 <i>riceberry, avocado, cucumber, red radish, corn, carrots, chuka wakame, pickled ginger, coriander</i>
<b>VIETNAMESE RICE NOODLE SALAD (G,N)</b> 350 <i>boneless chicken thigh, bean sprout, capsicum, baby romaine, cashew, chilli soy dressing</i> <i>*veggie version: grilled tofu and braised portobello</i>	<b>BUTTER CAULIFLOWER PANEER (D,G,N,V)</b> 290 <i>basmati rice, raita, freshly made papadums</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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## SANDWICHES

<b>CUBANO</b> (D,G,P) 420 <i>shaved ham, roasted pork, Swiss cheese, mustard, pickles, choice of yucca fries or salad</i>	<b>AVOCADO BLT</b> (D,G,P) 420 <i>sliced hass avocado, seeded multigrain bread, tomatoes, rocket, romaine, crispy bacon, sundried tomato spread</i>
<b>REUBEN SANDWICH</b> (B,D,G) 420 <i>marble rye bread, corn beef, sauerkraut, Swiss cheese, thousand island dressing, choice of yucca fries or salad</i>	<b>CHICKEN GUACAMOLE CLUB</b> (D,E,G,P) 360 <i>tender &amp; juicy chicken cutlet, guacamole, bacon, refried beans, lettuce, tomatoes, jalapeño, chipotle spread</i>
<b>DOUBLE SMASHED CHIPOTLE BURGER</b> (B,D,G) 390 <i>cheddar-crusted bun, lettuce, guacamole, chipotle aioli, tomato, jalapeño, choice of cassava chips or mixed salad</i> add on: a.) brie cheese (D) 70 b.) cheddar cheese (D) 70 c.) emmental cheese (D) 70	<b>FALAFEL BUCKWHEAT WRAP</b> (SE,VG) 290 <i>chickpeas, herb, onion, garlic, tomatoes, cucumber, lettuce, tahini</i>

## TIDBITS

<b>DUCK CONFIT TAQUITOS</b> (D,G) 290 <i>crispy duck, feta cheese, pico de gallo, coriander, avocado cream, chipotle aioli</i>	<b>VEGAN POPS</b> (G,VG) 260 <i>crispy plant-based chicken, green onion, sweet chilli dressing</i>
<b>LOLLIPOP CHICKEN WINGS</b> (G) 290 <i>5 chicken wings served with crudité, ranch and chilli garlic dips</i> choose your flavour: a.) garlic soy (SS) b.) mala cheese (D) c.) chipotle butter (D)	<b>CEVICHE &amp; TOSTONES</b> (SF) 290 <i>served with two tasty types: salmon yuzu &amp; tuna in tiger's milk</i>
<b>EMPANADA TRIO</b> 290 choose 3: a.) parma ham, pepperoni, mozzarella (D,G,P) b.) spinach, feta cheese, sundried tomatoes (D,G,V) c.) minced chicken hot basil kaprao (G)	<b>FRIES</b> sweet potato (VG) 230 shoestring (VG) 230 curly (VG) 230 truffle parmesan (D) 310 cheesy with bacon bits (D,G,P) 310

## DIPS

<b>HUMMUS</b> (G,SE,VG) 170 <i>chickpea, tahini, lemon, served with crudité &amp; pita chips</i>	<b>SUJUK HUMMUS</b> (B,G,N,SE) 260 <i>chickpea, tahini, lemon, walnut, pomegranate, lamb, beef, tomato, served with pita chips (G)</i>	<b>ZA'TAR LABNEH</b> (D,G,SE,V) 170 <i>yoghurt, lime, Arabic spices, served with crudité &amp; pita chips</i>
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## CRAFT DESSERTS

<b>BASQUE BURNT CHEESECAKE</b> (D,G,V) 290 <i>raspberries, chocolate, strawberries and mixed berry compote</i>	<b>BROWNIES A LA MODE</b> (D,G,N,V) 260 <i>peanut butter ice cream, caramelised peanuts, wildberry coulis</i>	<b>ABINAO COCOA CAKE</b> (D,N,V) 290 <i>85% African abinao cocoa, hazelnut ice cream, blueberries, strawberries, mint leaf</i>
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## BEVERAGE MENU

### CRAFT COFFEE

<b>ESPRESSO, AMERICANO</b>	120
<b>CAPPUCCINO, LATTE, MACCHIATO, MOCHA</b>	140
<b>CRAFTY PREMIUM BLEND</b> 1kg	1,200.-
<b>KARO</b> Thailand   medium roast	
clementine, black cherry, nutmeg, honey	
<b>Alternative Beans:</b>	
Kimpton Dark Blend	+48
<b>KARO</b> 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
<b>TURKISH</b>	
<i>strong and rich made traditionally in quartz sand with a dark roast ground to a fine powder.</i>	
with or without cardamom	170

### KIMPTON MAA-LAI PREMIUM BLEND TEA SELECTION

<b>KIMPTON MAA-LAI MARIGOLD</b>	150
50g Tin 750.- / 100g Tin 1,100.-	
<i>Lanna green, Lanna white, jasmine, rose, marigold flower</i>	
<b>KIMPTON MAA-LAI PEACH</b>	150
50g Tin 750.- / 100g Tin 1,100.-	
<i>Lanna green, Lanna white, jasmine, rose, peach</i>	
<b>MONTEACO - FOREST FRIENDLY TEA</b>	
Lychee Oolong, Rainbow Blend	120
Lanna Silver Needle	130

### PRESSED AND FRESH

<b>ORANGE, PINEAPPLE OR TOMATO</b>	98
<b>WATERMELON</b>	140
<b>GREEN NO. 1</b>	260
<i>green apple, cucumber, celery, ginger, green cos parsley, spirulina, lemon</i>	
<b>BEETS ME</b>	260
<i>beetroot, green apple, carrot, ginger, lime</i>	
<b>POMEGRANATE</b>	280

### WATER

<b>EVIAN</b>	330ml	120
<b>VITTEL</b>	750ml	190
<b>PERRIER</b>	330ml 140 750ml	220

### SLOW CRAFT

<b>DRIP/SYPHON 240ML</b>	
Kad Koko Thailand Single Origin	210
Colombia, Excelso, Decaf Swiss Water Process	180
Geisha Perci Panama	420
Ethiopia Mix Thai Natural	260
<b>COLD BREW &amp; ESPRESSO DRINKS</b>	
Crafty Premium Blend Cold Brew	135
Cold Brew & Thai Tea Foam	150
Coconut Express (espresso and roasted coconut)	150
OJ Express (espresso and orange juice)	180
Dirty Latte	140
Keto bulletproof coffee	140
<i>MCT oil &amp; grass-fed butter, espresso</i>	
<b>COLD &amp; HOT CHOCOLATE</b>	180
<b>COLD &amp; HOT MATCHA LATTE</b>	180

### TEA SELECTION

<b>VOYAGE</b>	110
Sencha Shizuoka Green, Earl Grey Ceylon	
English Breakfast Ceylon, Highland Oolong	
Green Peppermint (Herbal), Whole Chamomile (Herbal) and Lemongrass	
<b>VOYAGE LOOSE LEAF</b>	128
Voyage Royal Genmaicha Shizuoka Summer, Highland Oolong Fujian, Green Peppermint	

### ICED BEVERAGES

<b>GINGER LEMON TEA</b>	110
<b>ARNOLD PALMER</b> , lemonade and black tea	110
<b>THAI COFFEE</b> , with condensed milk	140
<b>THAI MILK TEA</b> , with condensed milk	140
<b>FRESH SQUEEZED LEMONADE</b>	110
<b>ICED BLACK TEA</b>	100
<b>THREE GOATS BREWERY KOMBUCHA</b>	270
<i>Honey Lemon Hops or Thai Thai</i>	

### SOFT

<b>COKE, COKE ZERO, SPRITE, GINGER ALE, MANAO SODA, A&amp;W ROOT BEER</b>	95
<b>RED BULL (EURO) 250ML</b>	195
<b>MIVANA SPARKLING COFFEE</b>	195
<b>AYA SPARKLING TURMERIC LIME &amp; GINGER</b>	270
<b>FRANKLIN &amp; SONS</b>	150
<i>Ginger Beer, Ginger Ale, Classic Indian Tonic, Light Indian Tonic, Elderflower &amp; Cucumber Tonic, Mallorcan Tonic</i>	



# CRAFT

## BEVERAGE MENU

### CRAFT COCKTAILS

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

#### A BLOODY GOOD BLOODY MARY 520

Just the way you like it. Served with pickles, pepperoni & other tasty treats.

*Peddlers Shanghai Craft, Vodka, spice mix, chilli, tomato, citrus, tajin, truffle oil*

#### COCONUT COLD BREW COLLINS 420

*Ketel One, Karo cold brew coffee, coconut, lemon, soda*

#### GOLDEN BEE 420

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

#### BEETS BY BOOM 460

*Don Julio Blanco, beetroot, agave, lemon, peated whiskey*

#### DON'T ORDER THIS 420

*Lady Triệu Contemporary, yuzu, lemongrass, lemon, Amarena cherry, tamarind, honey perfume*

#### LANGSUAN HIGHBALL 420

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

#### THAI TEA NEGRONI 420

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

### CRAFT CLASSICS

#### PEGU CLUB 420

*Tanqueray London Dry, Cointreau, bergamot, citrus, angostura & orange bitters*

#### GIN GIN MULE 420

*The Botanist Islay Dry, ginger beer, lime*

#### NEGRONI 420

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

#### APEROL SPRITZ 420

*Aperol, Cinzano prosecco, soda*

#### RED SKYE 420

*Naked Malt Blended Scotch, cassis, citrus, raspberry, prosecco*

#### RHUMBLE 420

*Issan Rhum, blackberry liqueur, mulberry, citrus*

#### SALTY DOG 420

*Ketel One, grapefruit, black salt*

#### OLD PAL 420

*Bulleit Rye, Campari, dry vermouth*

### WINES & CHAMPAGNE

#### CHAMPAGNE & BUBBLES

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

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

Peach Bellini 420 / 2,100

#### 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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