

## Beer



<b>CHANG DRAUGHT</b> 420 ml	<b>260</b>
<b>CHANG CLASSIC</b> THAILAND 320 ml	<b>250</b>
<b>SINGHA</b> THAILAND 320 ml	<b>260</b>
<b>HEINEKEN</b> NETHERLANDS 320 ml	<b>260</b>
<b>ASAHI</b> JAPAN 320 ml	<b>260</b>
<b>SAN MIGUEL</b> PHILIPPINES 330 ml	<b>260</b>
<b>CORONA</b> MEXICO 355 ml	<b>330</b>

## Wine Selection

### CHAMPAGNE & SPARKLING WINE



125 ml



750 ml

<b>Champagne Montaudon Réserve</b> Première Brut Reims, France	<b>750</b>	<b>3,500</b>
<b>Follador Prosecco Treviso</b> Extra Dry DOC, Veneto, Italy	<b>390</b>	<b>1,900</b>

### WHITE WINE

<b>Whitehaven Chardonnay Marlborough,</b> New Zealand	<b>480</b>	<b>2,350</b>
<b>Poesie Pinot Grigio delle Venezie</b> DOC Veneto, Italy	<b>440</b>	<b>2,150</b>
<b>Echeverria, Reserva, Sauvignon Blanc,</b> Curico Valley, Chile	<b>380</b>	<b>1,890</b>

### ROSE WINE

<b>Sacha Lichine The Pale Rose</b> IGP, France	<b>395</b>	<b>1,950</b>
<b>Granmonte "Sakuna" Syrah,</b> Khao Yai, Thailand	<b>370</b>	<b>1,800</b>

### RED WINE

<b>Sensi Collezione Montepulciano</b> D' Abruzzo DOC Italy	<b>480</b>	<b>2,400</b>
<b>Château Trocard Bordeaux Superier,</b> France	<b>450</b>	<b>2,200</b>
<b>Echeverria Reserva Cabernet</b> Sauvignon Curico Valley, Chile	<b>380</b>	<b>1,890</b>



# SUNSET

*Soirée*



AT NEXT2 UPPER DECK



# Roll

<b>TUNA TARTARE</b> (A,G,S,SE,SF) Avocado, Passion Ponzu, Sesame	200
<b>SPICY SALMON MAKI</b> (A,F,SF,D,G,S) Cream Cheese, Mango, Ikura	250
<b>CRAB AVOCADO ROLL</b> (A,SF,G,S) Tempura, Cucumber, Wakame	250
<b>CRISPY PRAWN</b> (A,G,F,SF,S) Kanikama, Sriracha Mayo, Tobiko	250
<b>CALIFORNIA SABA</b> (A,SF,F,E,S,G) Oba, Omelet, Cucumber, Bonito Flakes	200
<b>CREAM CHEESE JALAPENO</b> (A,G,SD,S,V) Avocado, Thai Pomelo Salad	200

# Crisp

<b>CRACKLINGS</b> (PK,G) Pork Rinds, Chili Ketchup	100
<b>CHICKEN SKIN</b> (G) Green Chili Dip	120
<b>TOM YUM NUTS</b> (TN,E,V) Peanut, Cashew, Almond	150
<b>CHEESE STRAW</b> (G,SD,D,V) Goat Cheese, Honey, Spiced Apricots	150

# Yang

<b>SEAFOOD LOOKCHIN</b> (SF,F,G,S) Sweet Chili Dip, Pickle Ginger	120
<b>CHICKEN SATAY</b> (P,G,C,E) Peanut Sauce, Relish	150
<b>ESAAN PORK SAUSAGE</b> (PK,G)	150
<b>PORK CHEESE SAUSAGE</b> (PK,D,G) Sriracha Sauce	120
<b>CHIANG MAI PORK SAUSAGE</b> (SF,G,TN,S,PK) Green Chili Dip	120

Dietary Notes: C Celery, D Dairy, E Eggs, F Fish, G Gluten, L Lupine,  
P Peanut, PK Pork , SF Seafood, SE Sesame, S Soybeans, SD Sulfur Dioxide/Sulphites,  
TN Tree Nuts, V Vegetarian, A Alcohol

# Sunset Soirée Signature Cocktails

Inspired by the golden hues and soulful rhythm of the Chao Phraya River

<b>GOLDEN HOUR BREEZE</b> Tequila Gold Kaffir Lime   Fino Sherry   Absinthe   Chili Vodka   Lime   Longan Syrup   Soda <i>“Evoke the first blush of sunset with a spicy, citrus twist — like a warm river breeze under glowing skies.”</i>	450
<b>MANGO SILK REVERIE</b> Irish Whiskey   White Rum   Lime   Mango Sticky Rice Syrup   Fish Sauce <i>“A seductive blend that marries the sweet tradition of mango sticky rice with a whisper of ocean saltiness, reflecting the vibrant culture.”</i>	420

<b>TAMARIND EBB &amp; FLOW</b> Vodka   Tamarind Syrup   Lime   Ginger   Ginger Ale   Bitter   Soda <i>“A refreshing, tangy wave that crashes with tropical zest and spice, reminiscent of the river’s dynamic flow at dusk.”</i>	390
<b>PANDAN MOONLIGHT</b> White Rum   Pandan Butterfly Pea Milk Punch   White Glitter   Milk Foam <i>“Luminous and dreamy, this cocktail captures the soft shimmer of moonlight on water, blending floral and creamy notes.”</i>	390

<b>LEMONGRASS GLOW</b> Gin   Crème de Cassis   Coconut Milk   Lime   Passionfruit   Lemongrass Syrup   Cherry Tomato <i>“A complex yet refreshing drink, as mysterious and captivating as a full moon night along the river, with exotic, layered flavours.”</i>	370
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