

## Beer



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

## Wine Selection



### CHAMPAGNE & SPARKLING WINE

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

### WHITE WINE

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

### ROSE WINE

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

### RED WINE

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

NEXT  
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## 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

## Sunset Soirée Signature Cocktails

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

<b>GOLDEN HOUR BREEZE</b>	450
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>	
<b>MANGO SILK REVERIE</b>	420
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>	
<b>TAMARIND EBB &amp; FLOW</b>	390
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>	
<b>PANDAN MOONLIGHT</b>	390
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>	
<b>LEMONGRASS GLOW</b>	370
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>	

**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 Dioxyde/Sulphites,  
TN Tree Nuts, V Vegetarian, A Alcohol

All prices are in Thai Baht and subject to a 10% service charge and applicable government tax.

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