CALEŌ

THE RITZ-CARLTON, BANGKOK

COCKTAIL MENU

Welcome to Caleō, where the world's most legendary social clubs are brought to life in a celebration of elegance and grandeur. Our menu is a gateway to a world of luxury, inviting you to travel through time and across continents as you savor cocktails inspired by iconic venues that have shaped the art of fine drinking. At Caleō, every sip is an invitation to indulge in the stories and traditions that have defined these storied establishments. Each section of our menu is a tribute to a different era and locale, from the refined oasis of Rangoon's Pegu Club to the vibrant energy of Miami's Babylon Club. We've carefully selected these venues to reflect a lineage of cultural significance, where passion for life, craftsmanship, and excellence come together. Our cocktails are more than drinks; they're experiences that capture the essence of these legendary clubs, offering you a taste of history, adventure, and opulence in every glass. Each cocktail is crafted with freshly squeezed juices for the purest expression of flavor.

COCKTAIL MENU

THE PEGU CLUB — YANGON, MYANMAR, 1871

Welcome to The Pegu Club, a storied oasis established in 1871. Once a retreat for British officers, it became a place for weaving tales and creating legends. Let the breeze off the Irrawaddy River and whispers of the past enchant you as you savor a cocktail, capturing the spirit of an era when life's finest pleasures were enjoyed slowly.

Elephant Walk — 520
Creamy, Aromatic, Lush

Blanco Tequila, Dark Rum, Fenugreek, Palo Santo, Coconut Milk, Mango. Beneath the jungle canopy, the air is dense with the scent of earth and wood, heavy like the footsteps of elephants moving through the undergrowth.

Pegu Club — 520
Savory, Citrusy, Bright

London Dry Gin, Toasted Sesame, Cassia, Black Tea, Orange Curaçao, Fresh Lime, Bitters. As the day fades and the sun sinks low, the warm air is thick with spice and the last light of dusk.

Burmese Ruby — 480
Fragrant, Fiery, Herbaceous

Lemongrass & Lime Leaf Vodka, Campari, Thai Chili Aperol, Passion Fruit, Lemon. In the heart of the jungle, the air pulses with heat and wild fragrance, alive with the promise of untamed lands and lush, hidden treasures.

THE TUXEDO CLUB — TUXEDO PARK, NEW YORK, 1886

Enter the world of The Tuxedo Club, a bastion of elegance in East Egg. The clink of crystal and hum of jazz set the stage for an evening of endless possibilities. Enjoy a perfectly crafted martini or simply soak in the atmosphere as you relive the glamor of a bygone era, where the night is always young and full of promise.

Blue Gardens Martini — 520
Crisp, Clean, Refined

Thai Gin, Olive Oil Vodka, Dry Vermouth, Cocchi Americano, Orange Bitters, Celery Bitters. The gardens were a kind of place where time slows, where you sip and wait, because something is bound to happen, though you are not quite sure what.

Ghostly Heart — 540
Juicy, Smoky, Refreshing

Mezcal, Cocchi Americano, Crème de Cacao Blanc, Sour Mandarin, Green Cardamom, Soda Water. Under a silver moon, the air shimmers with a whisper of smoke and citrus, flickering like a breath between the living and the lost.

Lights in the Fog — 480
Spirited, Warming, Nutty

Blended & Islay Scotch, Pommeau de Normandie, Oloroso Sherry, Cinnamon, Absinthe, Aromatic Bitters. Through the thick mist, faint lights glimmer and fade, their warmth mingling with the chill of smoke and spice, like memories drifting just out of reach.

VEGETARIAN ✦ SIGNATURE

(GF) Gluten Free

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ROYAL BERMUDA YACHT CLUB — HAMILTON, BERMUDA, 1844

Welcome to the Royal Bermuda Yacht Club, founded in 1844 and honored by Prince Albert in 1846. A haven for sailors and socialites, this historic club blends the art of yachting with Bermuda's relaxed charm. Imagine yourself on the deck, enjoying a sea breeze and a cocktail steeped in history and flavor, capturing the spirit of the island.

Royal Bermuda Yacht Club — 520
Complex, Spiced, Tropical

Cocoa Nib Rum, Golden Thai Falernum, Orange Curaçao, Fresh Lime. Sunlight dances on the waves, and the breeze carries the scent of citrus and spice, a reminder of far-off shores and endless summer days.

Coral Reef — 480
Tangy, Fruity, Nutty

Bourbon, Amontillado Sherry, Tamarind, Cherry Liqueur, Grapefruit, Raspberry, Aromatic Bitters. Warm tides shift and shimmer, where bright fruit and earthy depths collide, echoing the hidden beauty of a world beneath the surface.

Regatta Colada — 680
Lush, Silky, Bubbly

Clarified Piña Colada Milk Punch, Champagne. White sails catch the breeze as light, tropical notes drift across the deck, crisp and effortless like a sunlit afternoon on the open sea.

RICK'S CAFÉ AMÉRICAIN — CASABLANCA, MOROCCO, 1942

Welcome to Rick's, a 1942 expat gin bar and allied hideaway in neutral Morocco. Secrets spill as easily as drinks, and fortunes are won—or lost—with a roll of the dice. Grab a cocktail before Frank starts the nightly piano show, and let the echoes of "As Time Goes By" set the mood for an evening of intrigue and Casablanca's undeniable charm.

Rick's Gimlet Flight — Flight: 780 / Cocktail: 520
A flight of three Gimlets, like tales collected on a journey from the gentle hills of France, through Portugal's winding coast, to the bustling souks of Morocco. Each one captures the spirit of a land passed through, a fleeting taste of adventure as you move eastward, gathering new stories and secrets—Gimlets fit for travelers and dreamers alike.

Rick's Gimlet–France — 520
Gin, Raspberry, Herbs de Provence

Rick's Gimlet–Portugal — 520
Gin, Chamomile, White Peppercorn

Rick's Gimlet–Morocco — 520
Gin, Sour Grapefruit, Paprika Cordial, Grains of Paradise

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COCKTAIL MENU

RICK'S CAFÉ AMÉRICAIN · CONTINUED

Bazaar Encounter — 480
Complex, Fragrant, Rich

Aged Rum, Gin, Grape Molasses, Red Dates, Crème de Cacao, Fresh Lemon, Rosewater, Soda. Through the maze of market stalls where whispers of rose and molasses drift, a fleeting taste of something rare and unexpected arises.

Midnight in Morocco — 520
Bold, Aromatic, Bittersweet

Cognac, Cold Brew, Mekhong Rum, Espresso Liqueur, Café aux Épices Cordial. Under the stars, the air is thick with coffee and spice, the night unfolds slowly—rich, smooth, and full of mystery.

THE BABYLON CLUB — MIAMI, FLORIDA, 1980

Step into The Babylon Club, where the nightlife of Miami comes alive. Recognized as the playground for the elite and notorious, The Babylon Club is where ambition converges with extravagance. Whether you are channeling your inner Tony Montana or just looking to unwind, the cocktails below are the perfect way to savor the flavor of this legendary club.

The World is Yours — 580
Savory, Exotic, Umami

Blanco Tequila, Salted Tomato, Papaya, Thai Basil, Savory Citrus Bitters. The air vibrates with the pulse of the city, thick with possibility, like a promise of a fortune hanging just out of reach, waiting to be claimed.

Cuban Connection — 480
Zesty, Herbaceous, Clarified

White Rum, Pineapple, Crème de Pêche, Black Pepper, Honey, Mint. Old secrets linger in the shadows while new beginnings dance under the glow of the stage lights.

Push it to the Limit — 520
Vibrant, Citrusy, Floral

Silver Cachaça, Genever, Calamansi, Pomegranate, Lime Leaf, Orange Blossom. The night blurs in neon streaks and sharp edges, risk and reward clash under the electric glow, daring you to go further, faster.

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LES DEUX MAGOTS — PARIS, FRANCE, 1884

Welcome to Les Deux Magots, an iconic Parisian café captivating minds and hearts since 1884. Nestled in Saint-Germain-des-Prés, it has hosted greats like Sartre, de Beauvoir, and Hemingway. A symbol of elegance and tradition, it is where the art of conversation and the pleasure of a perfectly brewed tea come together.

SPIRIT-FREE COCKTAILS (0.0% ABV)

In Bloom — 380
Refreshing, Fruity, Tropical

Cucumber, Bluefly Tea, Dragon Fruit, Raspberry Shrub. On a quiet café corner, flavors pop bright and crisp—like spring flowers breaking through the cracks of old stone.

Joy Ride — 380
Bittersweet, Zesty, Refreshing

Non-Alcoholic Aperitif, Paprika Cordial, Grapefruit, Soda. As dreamers linger over the afternoon's last light, notes of spice and citrus cut through the air, playful and a bit daring.

The Sun Also Rises — 380
Fizzy, Tart, Silky

Thai Tea, Passion Fruit, Fresh Lemon, Egg White, Ginger Beer. In the golden haze of morning, thoughts linger and exotic flavors unfold softly, capturing the promise of a new day.

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SOFT DRINKS & BEERS

BEERS

Chang, Thailand	220
Sapporo, Japan	280
Bussaba Ex Weisse, Thailand	350
Sayplay IPA, Thailand	350
Duchesse de Bourgogne, Belgium	380
Corona Cero, Mexico (0.0% ABV)	220

JUICES 220

Orange

Watermelon

Coconut

Pineapple

FEVER-TREE COLLECTION CARBONATED BEVERAGES 240

Premium Soda Water

Pink Grapefruit Soda

Indian Tonic

Mediterranean Tonic

Elderflower Tonic

Ginger Beer

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SOFT DRINKS & BEERS

FEVER-TREE COLLECTION · CONTINUED

Ginger Ale

CARBONATED BEVERAGES

Coke Original | Coke Zero | Sprite	160
Lychee & Kaffir Lime Kombucha (0.5% ABV)	300
Pineapple & Passion Fruit Kombucha (0.5% ABV)	300

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MINERAL & HOUSE WATER

We are committed to reducing our carbon footprint. We proudly partner with NORDAQ water filtration system to bring you the purest premium water whilst retaining beneficial salts and minerals. Your choice of unlimited still and sparkling water for THB 200 per guest.

STILL

Chang Natural Still Water 700ml	220
Acqua Panna 500ml	220
Acqua Panna 750ml	320

SPARKLING

Chang Natural Sparkling Water 700ml	220
San Pellegrino 500ml	220
San Pellegrino 750ml	320
Perrier 750ml	320

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SNACKS

PERSEUS CAVIAR - 30G — ON ICE

Ice, salt, and a little ceremony. Served With Buckwheat Blinis, Crème Fraîche and Chives

No. 2 Superior Oscietra — 4200
Eleven-Year Sturgeon, Double Matured. Large, Firm Pearls with a Rich, Creamy, Nutty Finish

No. 3 Schrenckii Caviar — 3800
Ten-Year Sturgeon, Matured Three Months. Powerful Umami with Intense Seaweed Notes

OYSTERS (GF)

Daily Selection. Choose Your Accompaniment: Traditional: Mignonette, Lemon. Thai Style: Seafood Sauce, Crispy Shallot, Chili Paste

Half Dozen *(GF)* — 1600

Dozen *(GF)* — 2300

THE BOARDS

For the long conversation. Designed to share for 2-3 guests

The Cheese Board — 1100
Chiang Rai Brie, Thanchan Goat Cheese in Grapevine Ash, Pyea, Umarine with Seasonal Accompaniments

The Charcuterie Board — 1100
Coppa, Parma Ham, Chorizo with Cornichons, Mustard and Sourdough

The Full Board — 1500
Chef's Selection of Both with Seasonal Accompaniments

SALT & CRUNCH

The reason for one more round

Nori & Chili Fries *(GF)* — 280
Nori, Chili Oil, QP Mayonnaise, Chili Flakes

Black Truffle Fries *(GF)* — 380
Black Truffle, Truffle Purée, White Truffle Oil, Maldon Salt

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SNACKS

SIGNATURE BITES

Made for a Glass in the Other Hand.

Yellowfin & Oscietra ✦ 1700
Yellowfin Tuna Tartare, Sesame Oil, 10 g No. 2 Superior Oscietra Caviar, House-Made Lavosh Crackers

Crispy Prawn Toast 380
Ayutthaya River Prawn, Jinda Chili, Sesame, Scallions, Salmon Roe

Larb Wagyu Tartare ✦ 590
A5 Wagyu, Larb Spices, Khao Jee Grilled Rice Cake, Kaffir Lime

Ibérico Mac & Cheese 420
Crispy Fried Macaroni and Cheese Bars, Jamón Ibérico, House-Made Tomato Chili Jam

Pa Thong Ko & Parma 380
Thai Fried Dough, Mascarpone Crème, Parma, Extra Virgin Olive Oil

Siam Lobster Pocket Buns 980
Poached Lobster, Turmeric and Lemongrass Mayonnaise, Thai Chili, Toasted Brioche
— Add On No. 3 Schrenckii Caviar 10 g 980

Caleō Beef Sliders ✦ 780
Two Pieces. Black Angus Beef, Comté, Caramelized Onion, Bacon Maple Coffee Jam, House Pickles and Fries.
*Plant-based option available upon request
— Add On Black Truffle Fries 100
— Add On Nori & Chili Fries 50

Hat Yai Fried Chicken ✦ 450
Southern Thai Fried Chicken, Kaffir Lime Powder, Crispy Shallot, Chives

⊡ **Ricotta & Truffle Honey** ✦ 460
Nakhon Pathom Ricotta, Truffle Honey, Toasted Baguette, Organic Hazelnuts

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