THE LOFT

WALDORF ASTORIA BANGKOK

BAR

5 pm to 12 am Sunday to Thursday · 5 pm to 1 am Friday and Saturday

COCKTAILS

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ASTORIA
Beefeater 24 Gin, House Blend Dry Vermouth, Orange Bitters, Pickled Onion

WALDORF
Michter's Bourbon, Thai Basil - Mancino Sweet Vermouth, Cardamom - Maple Syrup, Chocolate Bitters

MANHATTAN
Michter's Rye, Di Baldo Italian Vermouth, Aromatic Bitters, Amarena Cherry

HIGHBALL & FIZZES

WHISKEY
Kakubin Whisky, Triple Citrus Syrup, Lemon, Jasmin Soda

CHICAGO
Matusalem 7 Years Rum, Grapefruit - Pomelo Sherbet, Cocchi Americano, Lime, Ginger Ale

FLORADORA
Forty Spotted Wild Rose, Cassis Liquor, Mulberry Syrup, Lime, Ginger Ale

THE LOFT SIGNATURES

ILLUSION
Roku Gin, Peach Liquor, Lemongrass Syrup, Clarified Lime Juice, Homemade Pandan Soda

AMERICANO A LA THE LOFT
Campari, Mancino Rosso Vermouth, Homemade Pandan - Vanila Soda, Pomelo

ESPRESSO MARTINI
Grey Goose Vodka, Espresso Shot, Orange Reduction, Stambecco Tiramisu Liqueur

WATER LION
Roku Gin, Cocchi Rosato, Silpin Coconut, Lime juice, Watermelon juice, Ferrari Perle Brut

UMBRELLA
Michter's US*1 Bourbon, Mancino Kopi, Rainy Cordial, Bitters, Perrier

Guests are asked to tell the restaurant of any dietary requirement.

COCKTAILS

NON-ALCOHOLIC

MINEHEART
Tangerine Juice, Banana Syrup, Pineapple, Lime, Mulberry Soda

DUMMY DAISY
Green Apple Juice, Lemongrass Syrup, Lime, Sweet Soda

CHAMPAGNE

Please ask your server for the complete wine and spirits list.

BRUT

Louis Roederer Collection 245 Brut

Charles Le Bel Inspiration 1818 Brut NV

Billecart-Salmon Brut Reserve

Charles Heidsieck Brut Reserve NV

BLANC DE BLANCS

Louis Roederer Blanc de Blancs Reims 2017

Ruinart Blanc de Blanc Brut Reims NV

Pascal Agrapart Brut Nature Venus Grand Cru Avize 2011

PRESTIGE CUVÉE

Armand de Brignac Brut Gold NV

Dom Pérignon Reims 2015

Krug 168eme Brut Reims NV

Louis Roederer Cristal Reims 2016

Henri Giraud Argonne Aÿ Grand Cru Brut 2014

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COCKTAILS

BLANC DE NOIR

Philipponnat Blanc de Noir Extra Brut 2014

ROSÉ

Billecart-Salmon Rosé Brut Reserve NV

Ruinart Rosé Brut Reims Tours-sur-Marne NV

Louis Roederer Rosé Reims 2015

Charles Heidsieck Vintage Rosé Reims 2005

Pol Roger Rosé Brut Épernay 2015

Louis Roederer Cristal Rosé Reims 2013

Krug Rosé 22eme Reims NV

La Maison d'Aubert & Fils Rosé Brut NV

MAGNUM

Louis Roederer Collection 243 Brut NV

Pol Roger Épernay Brut Reserve NV

Billecart-Salmon Brut Reserve Rosé NV

SPARKLING

Ferrari Perle Brut Trento DOC Italy 2018

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APPETIZERS & SMALL BITES

CAVIAR

KAVIARI KRISTAL CAVIAR SELECTION
Cured Egg Yolk, Crème Fraîche, Chive, Blini, 30g

AQUATIR RUSSIAN STURGEON CAVIAR
Cured Egg Yolk, Crème Fraîche, Chive, Blini, 30g

AQUATIR BELUGA CAVIAR
Cured Egg Yolk, Crème Fraîche, Chive, Blini, 30g

OYSTER
Served with B&B Signature Mignonette

"GILLARDEAU" NO. 2

"ROLAND LAMBERT SPECIAL OYSTER" NO. 2

SEAFOOD

CHILLED SEAFOOD TOWER
Sustainable Canadian Lobster, Roland Lambert Special Oyster No. 2, Poached Jumbo Prawn, King Crab Leg, Hokkaido Scallop, Smoked Salmon, and Smoked Tuna

CHEESE & CHARCUTERIE

CHARCUTERIE SELECTION
Pâté de Campagne - Black Truffle Vinaigrette, Jamón de Joselito 48 Months, Smoked Duck Breast, Handcrafted Chorizo, Pancetta; Cornichons, Mixed Pickles, Truffle Mustard

THE LOFT CHEESE BOARD
Manchego, Fourme d'Ambert, Brie, Comté 24 Months, Livarot; Dried Apricot, Toasted Walnut, Port Wine Pear, Fig Chutney

MIXED CHEESE & CHARCUTERIE BOARD
Manchego, Comté 24 Months, Brie, Pâté de Campagne - Black Truffle Vinaigrette, Jamón de Joselito 48 Months, Smoked Duck Breast, Handcrafted Chorizo; Dried Apricot, Toasted Walnuts, Fig Chutney, Cornichons, Mixed Pickles, Truffle Mustard

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APPETIZERS & SMALL BITES

SMALL BITES

STUFFED JALAPEÑO
Wagyu Beef, Gruyère, Aged Cheddar, Parsley, Espelette Pepper

TUNA CEVICHE
Chili, Dill, Mango, Ponzu Gel, Avruga Caviar, Tart Shell

SERRANO HAM
Sourdough Bread, Truffle Cream, Comté

CRISPY PRAWN TOAST
Fried Toast, Water Chestnut, Togarashi Spice, Tobiko, Avruga Caviar, Chipotle Mayonnaise

WAGYU TOAST
Australian Wagyu Tenderloin, Teriyaki Sauce, Oscietra Caviar, Orange Zest

GRILLED OCTOPUS SKEWER
Pepper Sauce, Green BBQ Sauce, Lettuce Stem, Harissa Oil, Potato Chips, Tomato Powder

FOIE-FIRE SKEWER
Black Angus Striploin, Foie Gras, Lanna Spiced Chili Dip, Crispy Rice Powder

BURGER & SANDWICH

ROASTED PORK CHIMICHANGA
Tortilla Wrap, Italian Sausage, Mozzarella, Cheddar, Jalapeño, Salsa Verde Cream

WAGYU BEEF BURGER
Smoked Bacon, Caramelized Onion, Mustard Mayonnaise, Quail Egg, Bull & Bear BBQ Sauce, Smoked Cheddar, Crispy Potato Wedges

THE LOFT SIGNATURE LOBSTER ROLL
Prakaan Whisky Cocktail Sauce, Chopped Baby Cos, Grilled Corn, Avruga Caviar, Tobiko, Trout Roe, Sweet Potato Fries

FRIES

BBQ CORN FRIED CHICKEN
Spiced Apricot Sauce

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APPETIZERS & SMALL BITES

FRIES · CONTINUED

FRIED CALAMARI & BABY OCTOPUS
Prakaan Whisky Cocktail Sauce, Lemon, Parsley

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