



SIGNATURE COCKTAILS

DARIKA

\$22

White Rum · Almond · Dry Curaçao · Lime ·
Milk · Thai Tea Float

KOM FAEK

\$22

Tequila Blanco · Madre Mezcal · Orange
Liqueur · Agave · Lime · Toasted Rice ·
Roasted Thai Chili

DUANG DUEN

\$23

Bourbon · Dark Rum · Coconut Water · Sticky
Rice Tea · Mango Foam

TAWIPOP

\$22

Coconut Fat-Washed Gin · Herbal Liqueur ·
Lemon · Pandan

NAKI

\$22

Suntory Whisky Toki · Madre Mezcal
Thai Basil · Grapefruit · Lemon · Almond ·
Foamer

RUN JUAN

\$21

Gin · Lemongrass Shochu · Bergamot ·
Dry Vermouth · Makrut Lime

JUN TRA

\$22

Butterfly Pea Haku Vodka · St-Germain · Lychee
Dry Vermouth · Jasmine Tea Cordial

DUEN PEN

\$23

Condesa Gin · Toasted Coconut · Banana
Liquor · Pandan · Rocky's botanical ·
Chrysanthemum Verjus

JAM JAN

\$22

Japanese whiskey Toki · Rocky's botanical ·
Cardenxe Sotol · Lemongrass



DUANG DUEN



TAWIPOP



KOM FAEK

MOCKTAILS

NAPALAI

\$16

Coconut Water · Pineapple · Lemon · Soda ·
Mango Foam

BOON CHU

\$16

Lemongrass · Cucumber · Lemon Juice ·
Jasmine · Lychee

WARYN

\$16

Passion Fruit · Pandan · Hibiscus · Lime · Soda

NUAL JAN

\$15

Coconut water · Pandan · Lychee · Lime · Soda

WINE

RED WINE

GLASS | BOTTLE

KITSUNE
Cabernet Sauvignon, CA \$20/\$70

GÓMEZ CRUZADO
Rioja Crianza, ES \$16/\$55

CLÉMENT & FLORIAN BERTHIER
Pinot Noir, FR \$15/\$50

WHITE WINE

COTEAUX DU GIENNOIS
Sauvignon Blanc, FR \$16/\$55

EASTERN DAYLIGHT
Riesling, NY \$15/\$60

HENRI DUFRÈRES
Chardonnay, FR \$16/\$55

ROSE

CHÂTEAU PIGOUDET
Rose, FR \$15/\$50

SPARKLING

ALBET I NOYA
Cava, ES \$15/\$50

CHAMPAGNE

JACQUINET-DUMEZ 1ER CRU
BLANC DE NOIRS \$95

BEER

SINGHA LAGER · THAILAND \$9

KCBC IPA · USA \$10

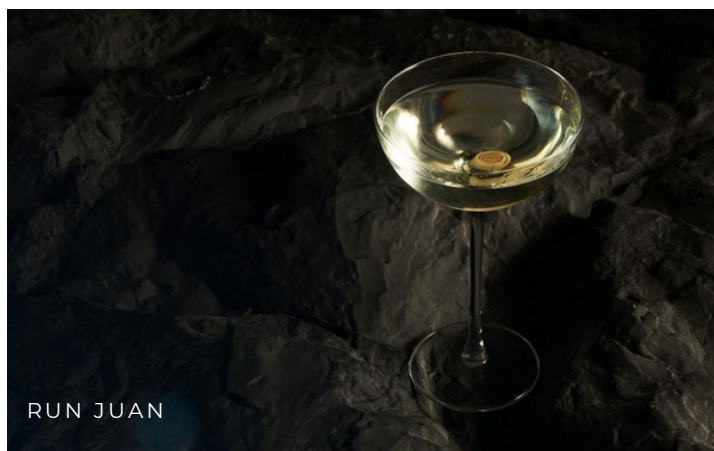
HITACHINO RED ALE · JAPAN \$13

ROTHAUS PILS · GERMANY \$10

NAKI



DARIKA



RUN JUAN



JAN TRA

SOFT DRINKS

SODA \$4
Coke / Diet Coke / Sprite / Ginger Ale / Seltzer

ORANGE JUICE \$8

THAI ICED TEA \$8
Oat Milk +\$0.75

THAI ICED COFFEE \$8
Oat Milk +\$0.75

HOT TEA \$4
Jasmine / Green tea / Chamomile

PURPLE YAM \$16

Purple yam coconut puree with pandan coconut mousse and purple yam sponge.



LEMON MOUSSE \$16

Lemon mousse filled with runny lemon sauce covered in lemon shaped chocolate shell.



BUNNY CHEESECAKE \$16

Silky soft cream cheese mousse paired with Thai cotton cheesecake in shape of bunny. coated with white chocolate.

COCONUT ICE CREAM \$10

Homemade coconut pandan ice cream with corn, jackfruit, and taro

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L A L Y N

MOONLIT SWEETS

Daily
HAPPY HOUR
11:30AM - 6:00PM

CRAFTED COCKTAILS \$13

Lemongrass Martini
Brooklyn Spritz
Smoky Old Fashion
Pandan Negroni Up
Manhattan to BKK

WINE \$10

Cava
Sauvignon Blanc
Rosé
Pinot Noir
Rioja Crianza

BEER \$7

Singha
KCBC IPA