

The **DIPLOMAT** Beverage Menu

WINE SELECTION	Glass 150 ml	Bottle
CHAMPAGNE & SPARKLING		
G.H Mumm, Gran Cordon , Champagne	760	3,800
G.H Mumm, Gran Cordon Rose , Champagne	880	4,400
Dangin-Fays, Brut, Champagne	500	2,500
Ernest Rapeneau Brut, Champagne	400	2,000
WHITE WINES		
Tedeschi Soave Classico, Veneto	340	1,700
Riff Pinot Grigio, Italy <i>-pure white fruit of pear and melon pushing through</i>	340	1,700
Wente Morning Fog Chardonnay, San Francisco Bay	360	1,800
Henri Bourgeois Sancerre Les Bonnes Bouches, Loire France <i>-A bright succulent wine that had fresh notes of green apple skins, lychees and tropical fruits that last and last-</i>	660	3,300
RED WINES		
Gigonda Les Reinages Delas Rhone Valley France	920	4,600
Joseph Drouhin, Cotes de Beaune Village, Burgundy, France <i>- Delicate, Strawberry & Red Currant Notes -</i>	750	3,500
L'Erpico Montecucco Sangiovese Italy <i>-A typically New World style of wine characterized by ripe fruit, firm tannins</i>	560	2,800
M. Chapoutier Crozes Hemitage Petite Ruche Rouge (Syrah) <i>- Rich, full-bodied with silky tannins, showing a beautiful structure and ending with a fruity and elegant finish</i>	500	2,500
ROSE WINES		
Fantinel, Borgo Tesis Verduzzo Friulano, Friulli Italy <i>- Subtle typical notes of floral and dried hay-</i>	360	1,800

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WINE SELECTION

Bottle

CHAMPAGNE & SPARKLING

Moët & Chandon Rosé Imperial NV, Champagne	7,500
Yellow Label, Veuve Clicquot-Ponsardin, Reims	7,500
Charles Ellner Brut Champagne, Epernay	3,250
Krug "Grand Cuvee", Reims	22,500
Dom Perignon, Epernay	21,000

WHITE WINES

Banfi Le Rimme Chardonnay & Pinto Grigio, Tuscany <i>-Pale straw yellow. Bouquet: Hints of pear and white flowers. Taste: Well balanced with an unusually lively acidity.</i>	1,700
Somonnet-Febvre, Chardonnay, Chablis <i>-The rich and complex nose is characterized by pleasant and subtle floral and mineral aromas.</i>	3,600
Henschke Julius Riesling, Eden Valley SA <i>-Offering a heady mix of citrus, flowers and baking spice, with a slightly toasted, honeyed note at the back</i>	4,600
Enco Reserva, Chardonnay, Rapa Valley <i>-This is fresh and medium in body, with oaky, herbal plum and raspberry .</i>	1,800
Chateau Ste. Michelle, Sauvignon Blanc Washington State <i>-It's silky and rich, with plenty of floral notes, lemon-lime hints, and lots of good acidity.</i>	3,600
Cloudy Bay Sauvignon Blanc, Marlborough <i>-Generous, combining concentrated flavours with a mineral acidity that leaves a long, fresh, intense finish</i>	5,000
Leitz Eins, Swei, Dry Riesling, Rhine <i>-Generous and spicy with ripe Riesling fruit, from notes of grapefruit to pineapple and salty minerality</i>	1,900
Chanson Pere & Fils Pouilly-Fuisse, Maconnais <i>-Fragrant aroma, resplendent with the scents of acacia blossoms, pure silky fruit, and lemon oil</i>	7,200

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WINE SELECTION

Bottle

RED WINES

Chianti Superiore DOCG, Tuscany

-Intense ruby red. Bouquet: Fruit-forward aromas with some floral notes. Taste: Round with well balanced acidity and fruit.

1,800

Leeuwin Estate Art Series Cabernet Sauvignon, Margaret River WA

-Full of energy and vitality with elegant shape and frame, again black and blue fruits dominate the palate

6,400

Beringer Knights Valley, Cabernet Sauvignon, California

-Smooth opulent blackcurrant & dark cherry is accompanied by layers of vanilla, toast and exotic spice.

6,400

Clos de L'Oratoire Des Papes AOC, Chateauneuf-du-pape, Rouge

-The nose unveils burlat cherry and fig aromas with spices such as nutmeg, with cocoa and morello cherry eau de vie notes. Palate : The palate carries silky tannins

5,000

Henschke Mount Edelstein, Shiraz, Eden Valley SA

-Juicy, tart, yet sweet. Blood plum and brambly blackberry fruit flavors hang from a savory structure of fine, but firm tannin

13,800

Jospegh Drouhin, Côte de Nuits-Villages, Burgundy

-harmonious flavours, intense aromas of wild cherry, liquorice and mild spices, evolving towards notes of undergrowth and mushroom

4,400

Luigi Bosca De Sangre, Mendoza

- Reminiscent of ripe black fruit, eucalyptus, jams and marmalades, with the addition of a subtle mix of spice

2,800

The **DIPLOMAT** Cocktail Series

NIGHT WATCH

Kraken Black Spiced Rum, Mr. Black Coffee Liqueur, Orange Curacao
THB 600

A Game of Thrones inspired cocktail, reminiscent of the dark & cold nights the Night Watch had to face in the North.

ARBITRARY NATURE OF TIME

Rebel Yell Rye Whiskey, Campari, Cherry Heering, Orange Bitters
THB 480

This cocktail got its debut in the book "Rogue Cocktails" (now Beta Cocktails) written by bartenders Mark Pazuniak and Kirk Estopinal, who were both working at "The Cure" in New Orleans.

GORDON'S BREAKFAST

Tanqueray Gin, Cholula Hot Sauce, Worcestershire Sauce, Fresh Lime & Cucumber
THB 380

Created by Sam Ross at Little Branch around 2008, with its savory and spicy notes it is the perfect alternative to a Bloody Mary.

FATHER KNOWS BEST

Chivas Regal 18yrs, Green Chartreuse, Jägermeister
THB 550

Invented at The Aviary by Micah Melton this cocktail is a nod to molecular cuisine. In fact The Aviary was founded by Chef Grant Achatz, known for his contributions to molecular gastronomy and progressive cuisine.

JFK HARRIS

Havana Rum 3 yrs, Lemon Juice, Cabernet Sauvignon
THB 380

The JFK Harris was invented in 2012 by Zachary Gelnaw-Rubin at Dutch Kills in Long Island, New York.

PAPER PLANE

Bulleit Bourbon, Aperol, Bato Amaro, Lemon Juice
THB 380

This cocktail was named after M.I.A's hit song that Sam Ross was listening to while creating a drink for the opening of Chicago's Violet Hour.

The **D**IPLOMAT Cocktail Series

PEGU CLUB

Beefeater 24 Gin, Orange Curacao, Angostura , Orange Bitters
THB 380

The "Pegu Club" cocktail was created in a boys club of the same name located at Rangoon, Burma during the 1920's. It was the go to place for the British expat society at the time.

HOLE IN A CUP

Tequila Pepe Lopez, St Georges Absinthe, Pineapple Juice, Fresh Cucumber
THB 380

Lauren Mclaughlin, a bartender from Milk & Honey, created this cocktail while attempting to make a riff on the Gordon Cup's drink.

VIEUX CARRE

Bulleit Rye Whiskey, Camus VSOP, Sweet Vermouth, Benedictine, Angostura Bitters
THB 580

Hotel Monteleone's most iconic cocktail! Created by Walter Bergeron in 1938 it actually means Old Square and is a term used in reference to the French Quarter neighborhood of New Orleans.

The **DIPLOMAT** Cocktail Series

MOSCOW MULE

Absolut Elyx, Lime Juice, Ginger Ale
THB 440

Said to have been invented in Los Angeles at the 'Cock'n Bull bar by bartender Wes Price somewhere around 1941 it has established itself as one of the most famous cocktails in the world.

OLD FASHIONED

Rebel Well Rye Whisky, Angostura Bitters
THB 480

As the name suggests, this cocktail is one of the oldest cocktails on record. It was created at The Pendennis Club, in Kentucky sometime in the mid 1880's.

MOJITO

Havana 3yrs & Havana 7yrs Rum
THB 380

Ernest Hemmingway's favorite cocktail and Cuba's national drink it was created at a Bar called Sloppy Joe's in Havana in 1928.

NEGRONI

Beefeater Gin, Campari, Sweet Vermouth
THB 380

Invented at Cafe Cassoni in Florence Italy around 1919 after Count Camillio Negroni asked bartender Forasco Scarselli to spike his Americano cocktail with Gin and to take out the soda water. It quickly became famous as an Americano the "Negroni Way".

MARGARITA

Tequila Pepe Lopez, Cointreau, Lime Juice
THB 450

Nobody really knows who invented the margarita. It's a mystery cocktail but every version of the story involves a beautiful woman. One of those stories is that Mexican restaurant owner Carlos (Danny) Herrera created the drink in 1938 for showgirl Marjorie King, who was allergic to all types of alcohol except Tequila.

The **DIPLOMAT** Beverage Menu

Aperitif

	Glass	Bottle
Aperol, <i>Padua, Italy</i>	200	
Campari, <i>Novara, Italy</i>	200	
Martini Bianco, <i>Chieri, Italy</i>	200	
Martini Rosso, <i>Chieri, Italy</i>	200	
Tio Pepe, <i>Jerez, Spain</i>	200	
Ricard, <i>Marseille, France</i>	200	

Beer

Chang Classic, <i>Thailand</i>		170
Singha, <i>Thailand</i>		170
Heineken, <i>Netherlands</i>		180
Tiger, <i>Singapore</i>		180
Asahi, <i>Japan</i>		180

Cognac

Martell - VSOP, <i>Cognac, France</i>	380	6,800
Martell - Cordon Bleu, <i>Cognac, France</i>	950	16,800
Camus - VSOP, <i>Cognac, France</i>	350	4,800
Hennessy - VSOP, <i>Cognac, France</i>	380	6,800
Hennessy - XO, <i>Cognac, France</i>	1300	19,500

Gin

Bombay		
Tanqueray		
Hendricks		
Gvine		
Gin Mary		
For a tailor made experience, we invite you to consult	280	
our "Gin Menu"	320	

Liquor

	280	
	320	
	280	
	280	
Cointreau, <i>Saint-Barthelemy-d'Anjou, France</i>	280	
Chambord, <i>Loire Valley, France</i>	280	
Disaronno, <i>Saronno, Italy</i>		
Galliano, <i>Tuscany, Italy</i>		
Sambuca, <i>Veneto, Italy</i>		
Limoncello, <i>Southern Italy</i>		
Malibu, <i>Bridgetown, Barbados</i>		
Bailey's, <i>Dublin, Ireland</i>		

The **DIPLOMAT** Beverage Menu

Rum

	Glass	Bottle
Havana Club 3yrs, White Rum, <i>Cardenas, Cuba</i>	260	3,200
Havana Club 7yrs Dark Rum, <i>Cardenas, Cuba</i>	280	3,800
Kraken - Black Spiced Rum, <i>Trinidad and Tobago</i>	320	4,500
Diplomatico - Reserva Exclusiva Dark Rum, <i>Lira, Venezuela</i>	320	4,500

Tequila & Mezcal

Olmecca - Gold Tequila, <i>Jalisco, Mexico</i>	280	3,800
Pepe Lopez Silver, <i>Jalisco, Mexico</i>	280	3,800
Don Julio - Reposado, <i>Atotonilco El Alto, Mexico</i>	380	7,300
Patron - Anejo Tequila, <i>Jalisco, Mexico</i>	460	8,500
Meteoro Espadin - Mezcal, <i>Oaxaca, Mexico</i>	580	9,800

Vodka

Absolut, <i>Ahus, Sweden</i>	280	3,500
Absolut Elyx, <i>Ahus, Sweden</i>	400	5,300
Belvedere, <i>Zyrardow, Poland</i>	380	5,000
GreyGoose, <i>Cognac, France</i>	380	5,000
Ciroc, <i>Charente-Maritime, France</i>	400	5,300
Beluga Noble, <i>Siberia, Russia</i>	400	5,500
Suntory Haku, <i>Osaka, Japan</i>	420	5,500

Whisky

Scotland

Blended Whisky

Chivas Regal 12yrs	280	3,800
Chivas Regal 18yrs	380	5,800
Johnnie Walker - Green Label	350	6,200
Johnnie Walker - Blue Label	1,400	22,000

Blended Malt

Douglas Laing - The Epicurean, <i>Lowland</i>	560	8,800
Douglas Laing - Scallywag, <i>Speyside</i>	580	8,800
Douglas Laing - Big Peat, <i>Islay</i>	600	9,200

Single Malt

Highland

Glenmorangie 10yrs	380	5,800
Aberfeldy 12yrs	450	7,800
Glengoyne 21yrs	680	12,000
The Dalmore 15yrs	750	13,500

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	Glass	Bottle
<u>Speyside</u>		
Glenlivet Founder's Reserve	350	5,500
Glenlivet 15yrs	650	9,800
Glenfiddich 15yrs	470	7,900
Macallan 12yrs Double Cask	550	8,800
Singleton 18yrs	550	8,800
<u>Lowland</u>		
Auchentoshan Three Woods	580	9,500
Glenkinchie 12yrs	580	9,500
<u>Islay</u>		
Bruichladdich - The Classic Laddie	680	12,000
Bowmore 10yrs	780	12,500
Lagavulin 16yrs	820	13,500
<u>Islands</u>		
Talisker 10yrs	580	8,800
Highland Park 12yrs	680	12,000
Ireland		
Jameson Original, <i>Dublin</i>	280	2,800
Bushmills Black, <i>Bushmills</i>	320	4,800
USA		
Bulleit Bourbon, <i>Lawrenceburg, Kentucky</i>	280	4,500
Bulleit Rye, <i>Lawrenceburg, Kentucky</i>	350	5,500
Rebel Yell - Small Batch Rye, <i>Bardstown, Kentucky</i>	350	5,800
287 Single Malt Whiskey, <i>Elmsford, New York</i>	750	15,800
Canada		
Canadian Club Single Malt, <i>Windsor, Ontario</i>	280	3,800

The **DIPLOMAT** Beverage Menu

Coffee

Cup

Traditional

Espresso	165
Double Espresso	195
Americano	175
Mocha	175

Milk Coffee

Macchiato	175
Cappuccino	175
Latte	175
Vienna Coffee (<i>with Chantilly Cream</i>)	190

Iced/Frappe

Ice Coffee	190
Ice Cappuccino	190
Ice Latte	190

The Specials

Sunset - <i>Orange Juice & Espresso</i> -	210
Cojito - <i>Mint, Lime, Ginger Ale & Espresso</i> -	210
Carajillo - <i>Licor 43, Camus VSOP & Espresso</i> -	350

Tea

Dilmah

English Breakfast - <i>Full Body Black Tea</i> -	160
Earl Grey - <i>Bright Citrus Note</i> -	160
Chamomile - <i>Relaxing</i> -	160
Peppermint - <i>Aids Digestion</i> -	160
Jasmine Green Tea - <i>Soothing</i> -	160

Tearapy

Chrysanthemum - <i>Blood Pressure & Sight</i> -	180
Mulberry - <i>Diabetes & Brain Inflammation</i> -	180
Lavender - <i>Stress Relief & Insomnia</i> -	180
Water Lily - <i>Cooling & Diuretic</i> -	180
White Tea - <i>Anti-Oxidant & Low Caffeine</i> -	180
Ginger - <i>Digestion & Immune Booster</i> -	180

Iced

Iced Tea	190
Lemon Iced Tea	190
Blackcurrant Iced Tea	190

The Specials

Stained Milk - <i>Black Tea, Milk & Cinnamon</i> -	210
Tea Sour - <i>Jasmine Tea, Lime Juice & Soda</i> -	210
Mai "Tea" - <i>Tea Infused Rum, Curacao, Orgeat</i> -	350

The **DIPLOMAT** Beverage Menu

Juices & Healthy Drinks

Glass

Freshly Squeezed

Orange	180
Lemon	180
Watermelon	180
Pineapple	180

Boosters & Revitalizers

Good Morning - <i>kale, apple, mint, coconut & cucumber</i> -	250
Get Up and Go - <i>carrot, orange juice, apple & fresh ginger</i> -	250
B2 - <i>wild berries, banana & yoghurt</i> -	250
Mango Tango - <i>mango, orange juice & yoghurt</i> -	250
Very Berry - <i>strawberry, milk, yoghurt & honey</i> -	250
Get the Beet - <i>beetroot, orange, cucumber & apple</i> -	250

Soft Drink

Bottle

Coke/Light/Zero	110
Sprite	110
Schweppes Tonic	110
Schweppes Soda Water	110
Schweppes Ginger Ale	110

Water

Still

Acqua Panna 500ml	180
Acqua Panna 750ml	240

Sparkling

San Pellegrino 500ml	220
San Pellegrino 750ml	280

MENU

SMALL BITES

Golden fried almond calamari, fried tomato	240
Black pepper spiced chicken wings, kaffir lime and sweet chili sauce	190
Wild mushroom Arancini with truffle cream	200
Parmesan sesame seed grissini rolled with cold cut selection Parma ham, salame Milano, pistachio mortadella, Spanish chorizo	310
Rosemary toasted focaccia ricotta cheese, sundried tomato and balsamic reduction	210
Selection of cheese fresh fig, cracker mango chutney Camembert, Sainte-Maure, Comte 12 months, Roquefort	390
Green “Cerignola” olives with toasted almond and orange zest	180



Item contains Pork



Vegetarian



Spicy



Signature dish

Prices are subject to 10% service charge and 7% Government Tax for Dine In

MENU

EARLY MORNING FAVOURITES

Farmers Egg (2) Free range organic eggs prepared to your liking Sautéed cherry tomatoes, button mushrooms and hash browns	320
Eggs Benedict <i>In 1984, Lemuel Benedict, a Wall Street broker who was suffering from a hangover, ordered "some buttered toast, crisp bacon, two poached eggs, and a hooker of hollandaise sauce" at the Waldorf Astoria Hotel in New York. The Waldorf's legendary chef, Oscar Tschirky, was so impressed that he put the dish on his breakfast and luncheon menus after substituting Canadian bacon for crisp bacon and a toasted English muffin for toasted bread.</i>	420
Served on toasted English muffins coated with hollandaise sauce and your choice between smoked salmon, grilled streaky bacon, slices of Paris ham, sautéed spinach or flaked crab and flaked crab apple	
Scrambled Eggs Crusty French baguette with smoked salmon and chives accompanied by a salad bouquet	380
Golden Pancakes Smothered with maple syrup and pecan nuts	220
Hot Waffles Homemade berry compote and a dollop of whipped cream	380
Kai Jeow Moo Saab Fluffy 3 egg Thai wok fried omelet with minced pork served with steamed rice and Sriracha chili sauce	240

SALADS

Caesar Salad Romaine lettuce, croutons, anchovy dressing and Parmesan shaving	380
Add	
P Crisp bacon rashers	60
Grilled breast of chicken	80
Conrad Bangkok's smoked salmon	100
Cobb Salad Grilled chicken breast, avocado, tomato, eggs, bacon and Roquefort cheese	400
Spicy Som Tam Gai Yang Isaan's famous green papaya salad with spicy lime dressing served with marinated bbq chicken (v - som tam salad)	320
Spicy Yam Pla Foo Finely shredded spiced fried fish salad with green mango, roasted peanut	220

DELI BURGERS, PANINI WRAPS AND SANDWICHES

P The Club Sandwich Our club is served between 3 slices of toasted bread, with grilled bacon, tomato, lettuce and mayonnaise, chicken breast with a fried egg and Swiss Cheese	380
Smoked Salmon on dark rye Conrad's own special in-house smoked salmon, thinly sliced and served between two slices of dark rye with dill cream cheese, red onions and rocket leaves	380
Mushroom mozzarella panini Champignons sautéed with basil and garlic, fresh mozzarella, roma tomatoes, wild rocket pesto and mayonnaise toasted in rosemary focaccia	340
Prawn & Salsa Wrap Golden fried prawns in a tortilla wrap with tomato and capsicum salsa, light garlic mayonnaise, lettuce and pickled cucumber (v - version with roasted cauliflower)	460
Philly steak sandwich Onions, mushrooms, peppered steak shavings, cheese whiz on a hoagie	440
Chicken Sub Grilled marinated chicken breast with avocado dip and melted Gruyere cheese	380
P Angus Burger (200g Angus beef patty) Bacon, lettuce, tomatoes, sautéed mushrooms and cheddar cheese	460
*All Burgers and sandwiches are served with French Fries	

PASTAS AND PIZZAS

P Carbonara Bacon, cream, Parmesan cheese, egg yolk	420
Bolognaise Beef ragout, tomatoes, herbs and a little garlic	420
Vegetarian Margherita Buffalo mozzarella, oregano, extra virgin olive oil and fresh basil	320
Vegetarian Funghi e Tartufo Wild mushrooms sauteed with garlic, olive oil and parsley, sprinkled with truffle oil	380

FROM THE PAN

Phad Thai Goong

Traditional Thai noodles served with prawns & tamarind, accompanied by crushed peanuts, sugar and dried chili

Phad Si Ewe

Flat rice noodles fried with chicken or pork and dark soy

 (v - with broccoli and mushrooms)

Singapore Fried Noodles

Spiced rice noodles with red pork, vegetables and shrimps

 (v - shallots, carrots and bok choy)

Jap Chae

Korean stir-fried glass noodles with beef, mushrooms, onion and bell pepper

Khao Pad Gai/Moo/Goong

Thai-style fried rice with your choice of chicken, pork or prawns, have it with a fried egg on top



Nasi Goreng

Indonesian fried rice with shrimp paste and topped with a fried egg

Moo Thod Kratiem

Wok-fried slices of pork with crisp artichoke and crushed pepper sauce




Phad Prig Noom Goong

Wok-fried tiger prawns with young chili, onions, celery and oyster sauce



SOUPS AND CURRIES

440	 Tom Kha Gai Coconut milk soup with chicken, galangal shoots, lime leaf and lime (v - with green vegetables)	240
360	 Gaeng Kiew Waan Gai Classic chicken green curry with pea eggplant, water chestnuts and sweet basil (v - sweetcorn, mushrooms, kale, eggplant and cauliflower)	380
380	 Gaeng Phed Pet Yang Red coconut curry with roasted duck breast, lychee, cashew nuts and kaffir lime leaves (v - with pumpkin and chickpeas)	460
460	Chiang Mai Khao Soi Chicken cooked in an aromatic yellow curry coconut soup, with steamed and fried egg noodles Condiments of pickled mustard greens, shallots, lime, grounded chilies served on the side	380
460	Miso Ramen Japanese miso ramen with shiitake mushrooms and pork	360
420	Hainanese Chicken Rice Chicken served with its own broth scented rice and condiments	400

DESSERTS

	Mango Sticky Rice	340
	Seasonal Fruit Platter Watermelon, honeydew, cantaloupe, dragon fruit, strawberries, papaya, pineapple, banana	280

* Do not hesitate to choose any of our chocolate, pastry or fruit selection on display