



Trio
pool bar



TRIO DRINKS LIST

MINERAL

Evian, France	95
Acqua Panna, Italy	150
San Pellegrino, Italy	210

SOFT DRINK

Coke, Sprite, Fanta Orange, Ginger Ale, Soda Water	70
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TONIC

Fever Tree Indian	150
Fever Tree Mediterranean	150
Fever Tree Elder Flower	150

JUICE

Orange	120
Pineapple	120
Mango	120
Young Coconut	120

STANDARD COCKTAIL

Cuba Libre	290
Rum, Coke, Lime	
Moscow Mule	290
Vodka and Ginger Beer	
Mojito	290
Rum, Lime, Mint, Soda	
Margarita	290
Tequila, Lime, Syrup	

GIN & TONIC COCKTAIL

Mediterranean	320
Stranger & Sons, Basil, Lemonade, Tonic Water	
Thai Essence	320
Iron Ball Gin, Thai Basil, Pineapple, Tonic Water	

SHAKE

Strawberry Milk Shake	180
Chocolate Milk Shake	180

SPRITZER

Raspberry Spritzer	320
White Vermouth, Raspberry Puree, Prosecco	
Mango Spritzer	320
White Vermouth, Mango, Lemon, Prosecco	



ZERO PROOF COCKTAIL

Passion Fruit Highball	180
Passion Fruit Puree, Lychee, Spearmint, Lime, Soda	
Cucumber Collins	180
Spearmint, Cucumber, Wild Honey, Soda	
Raspberry Swizzle	180
Raspberry Puree, Lemon, Ginger Ale, Lemon Foam	

RED WINE

Pinot Noir	 290	 -
Cabernet Sauvignon, Chilano, Chile	320	1,400

WHITE WINE

Chardonnay	 290	 -
Sauvignon Blanc, Chilano, Chile	320	1,400

BEER

	<i>Size</i>	<i>Price</i>
Singha	33cl	120
Chang	33cl	120
Heineken	33cl	150
Asahi	33cl	150
Kirin	33cl	180
Sapporo	33cl	180
Hoegaarden Orginal	33cl	180
Hoegaarden Rose	33cl	180

DRAFT BEER

	<i>Size</i>	<i>Price</i>
Chang	33cl	140

GIN

Barton Gin	 260	 2,900
Bombay Sapphire	290	3,900
Roku Gin	390	3,900
Hendricks's Gin	360	4,500
Iron Ball	290	3,500
Gin Mare	360	4,500
Caorunn Gin	390	4,500
G Vine Floraison	320	4,500
Edinburgh Raspberry Gin	320	4,500

RUM



Barton Rum	260	2,900
Bacardi	260	2,900
Bacardi Black	260	2,900
Bacardi 8 Year	320	4,500
Flore De Cana 4 Year	260	2,900
Diplomatico Mantuano	290	2,900
Mekhong	240	2,400
Phraya Rum Element	260	2,900
Phraya Gold Rum	290	3,100
Capucana Cachaca	320	4,500

VODKA



Barton Vodka	260	2,900
Skyy Vodka	260	2,900
42 Below	260	2,900
Grey Goose	390	4,500
Iron Ball Vodka	290	3,500

TEQUILA



Montezuma Tequila	240	2,600
Patron Silver Tequila	360	4,900
Don Julio Blanco	360	4,900

WHISKY & WHISKEY



Black Bottle	260	2,900
Chivas Regal 12 Year	290	3,900
Jonnie Walker Black Label	290	3,900
Canadian Club	260	2,900
John Jameson	260	2,900
Jim Beam	320	3,700
Jack Daniel	290	3,100

COGNAC



Remy VSOP	290	4,500
Remy XO	890	14,900
Martell VSOP	340	5,500
Martell XO	890	14,900

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INTERNATIONAL FOOD

APPETIZER

- M001 **FRENCH FRIES** มันฝรั่งทอด 120
Plate of French fries
- M002 **GARLIC BREAD** ขนมปังกระเทียม 150
Toasted bread with garlic & olive oil
- M003 **BRUSCHETTA BREAD** บลูชีตต้า 180
Toasted bread with diced tomato, mushroom, onion, garlic, basil & mozzarella
- M004 **BUFFALO WING** ปีกไก่ทอด 180
Deep fried chicken served with BBQ Sauce
- M005 **CALAMARI RING** ปลาหมึกชุปกลิ็ดขนมปังทอด 250
Deep fried squid served with French fried & tartar sauce

SALADS

- M006 **CAESAR SALAD WITH CHICKEN / PRAWN** ซีซ่าสลัด 220 / 280
Romaine, crouton, parmesan cheese, crispy bacon bits in caesar dressing
- M007 **KALIMA TUNA SALAD** สลัดปลาทูน่า คาลิมา 300
Seared tuna, sesame seed, green cos, carrot, tomato, red radish & balsamic dressing
- M008 **SAVANNAS** ปลาแซลมอนย่างกับยำมะม่วงสด 380
Spicy green mango salad with grilled salmon

SOUPS

- M009 **TOMATO CREAM SOUP** ซุปมะเขือเทศ 200
Fresh tomato cream soup with pesto bread
- M010 **ITALIAN MINISTRONE SOUP** ซุปผักอิตาเลียน 200
Italian style minestrone soup with pesto

PASTA

- M012 **NAPOLITANO** พาสต้าซอสมะเขือเทศ 260
With tomato sauce
- M013 **BOLOGNESE** พาสต้าซอสนี้ 320
Served with minced beef & tomato sauce
- M014 **CARBONARA** พาสต้าคาร์บอนาร่า 320
Sautéed garlic & bacon, mushroom, cream sauce
- M015 **MARINARA** พาสต้าทะเล 390
With seafood in spicy tomato sauce
- M016 **SPINACH LASAGNA** ลาซานญาผักขม 290
Lasagna of spinach served with cheese & tomato sauce
- M017 **LASAGNA BEEF** ลาซานญาเนื้อ 320
Lasagna beef served with cheese & tomato sauce
- M088 **AGLIO E OLIO WITH BACON** พาสต่าน้ำมันมะกอกกับเบคอนและพริกป่น 320
Sautéed fresh garlic with bacon and chili flake, parmesan cheese, parsley in olive
- M089 **PASTA TRUFFLE** พิชซ่าเห็ดทรัฟเฟิล 490
Pasta fresh truffle mushroom with cream sauce

SANDWICHES

- M018 **CLUB SANDWICH** คลับแซนวิช 290
Multi-grain with grilled chicken, ham, bacon, cheese, egg, lettuce, tomato & French fries
- M019 **GRILLED HAM & CHEESE SANDWICH** กริลล์แฮมแอนด์ชีสแซนวิช 250
Grilled white sourdough bread with ham and cheese & French fries
- M021 **FISH & CHIP** ฟิชแอนด์ชิพ 350
Deep fried fish fillet served with French fries & tartar sauce

BURGERS

- M090 **WAGYU BEEF BURGER** 420
เบอร์เกอร์เนื้อวากิวกับเซสคอนกับไข่ดาวและเฟรนฟรายน์
House-ground wagyu beef burger, cheese, bacon, Fried egg, tomato relish, house-made pickles, iceberg lettuce and French fries
- M022 **CLASSIC BURGER** กลาสสิกเบอร์เกอร์ 290
Beef patty toasted sesame bun, tomato, onion, fried egg, cheddar cheese, tonkatsu sauce served with French fries
- M023 **BLACKENED CHICKEN BURGER** เบอร์เกอร์ไก่ 250
Deep - fried chicken with bread crumbs, lettuce, tomato, onion, chili mayo served with French fries
- M024 **BLUE CHEESE BURGER** บลูชีสเบอร์เกอร์ 320
Beef patty, blue cheese, toasted sesame bun, onion, tomato served with French fries

PIZZA

- M025 **MARGHERITA** พิซซ่ามาร์เกริต้า 320
Italian style pizza with tomato, basil leaves & mozzarella cheese
- M026 **HAWAIIAN** พิซซ่าฮาวาย 320
Italian style pizza with pineapple, ham & mozzarella cheese
- M027 **MEDITERRANEAN** พิซซ่าผัก 300
Mixed salad, cherry tomato, red onion, parmesan cheese, balsamic vinaigrette, tomato sauce & mozzarella
- M028 **SAN DANIELE** พิซซ่าซานเดเนเล่ 400
Parma ham, rocket salad, tomato sauce & mozzarella
- M029 **SMOKED SALMON** พิซซ่าสโมคแซลม่อน 450
Smoked salmon with rocket, tomato sauce & mozzarella
- M030 **FRUTTI DI MARE** พิซซ่าทะเล 400
Mixed seafood's, garlic, basil leaves, cherry tomato, tomato sauce & mozzarella
- M091 **TRUFFLE PIZZA** พิซซ่าเห็ดทรัฟเฟิล 490
Fresh truffle mushroom with parmesan cheese, mozzarella cheese and cream sauce

MAIN DISHES

- M031 **BBQ CHICKEN** ไก่บาส์คิว 320
BBQ Glazed Chicken with mixed salad and French fries served bbq sauce.
- M032 **DUCK CONFIT** เป็ดตุ๋นกับแป้งโปเลนตาและซอสส้ม 490
Slow cook duck legs in oil served polenta, asparagus, baby carrot and orange sauce
- M033 **KALIMA SEABASS** ปลากระพงอบกับมิโซะ และซอสขิง 390
Bake sea bass, miso glaze with sautéed spinach, roast potato and ginger cream sauce
- M034 **PORK CHOP** พริกซ็อฟ 420
Grilled Pork Chop with mixed salad and pepper sauce
- M036 **LAMB CHOP** ซีโรงแคะย่าง ราดซอสพริกไทย 790
Grilled Lamb chop with peppercorn sauce & baked potato
- M037 **BEEF SIRLOIN STEAK** วากิวเซอร์ลอยน์สเต็ก 890
Australian Beef wagyu sirloin 200g, grilled vegetable, wedges potato pepper sauce

DESSERT

- KHAW NEAW MAMUANG** ข้าวเหนียวมะม่วง Mango with sticky rice 180
- TUB TIM GROB** กับทิมกรอบ Water chestnuts in syrup 180
- PHOLAMAI RUAM** ผลไม้รวม Tropical seasonal mixed fruit 180
- BUA LOY** บัวลอย Rice balls in sweet coconut cream 180
- MIXED BERRY CHEESE CAKE** มิกซ์เบอร์รี่ชีสเค้ก Signature house cheese cake 180
- NUTELLA BROWNIES** นูเทลล่าบราวนี่ Nutella brownies 180
- BERRY CRUMBLES PIE** บลูเบอร์รี่ครัมเบิลพาย Signature homemade pie 180
- CLASSIC TIRAMISU** กลาสสิก ทิรามิสุ Traditional tiramisu 180

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THAI FOOD

APPETIZER

M040	GOONG SARONG กุ้งโรตัง	250
	Deep fried prawn with egg noodle wrap	
M041	TOD MUN PLA ทอดมันปลา	180
	Thai fish cakes	
M042	TOD MUN GOONG ทอดมันกุ้ง	290
	Thai prawn cake	
M043	POR PIA TOD پوستิยะทอด	180
	Vegetarian spring roll	
M044	SATAY GAI สดัดะไก่	240
	Chicken satay with peanut sauce	

MAIN DISHES

M055	MOO HONG หมูฮอง	350
	Stewed pork belly	
M056	DEEP FRIED WHOLE FISH (500-600GRAM) ปลาทอด	690
	Choice of cooking	
	• Deep fried sea bass with black pepper sauce	
	• Deep fried sea bass with sweet & sour sauce	
M057	GOONG MAKHAM กุ้งทอดซอสมะขาม	490
	Stir fried prawn with tamarind sauce	
M058	POO NIM TOD KRATIEM PRIK THAI ปูนิ่มทอดกระเทียมพริกไทย	380
	Deep fried soft shell crab with garlic & pepper sauce	
M059	MOO SAM CHAN TOD NAM PLA หมูสามชั้นทอดน้ำปลา	260
	Fried pork belly with fish sauce	
M060	NUEA PHAD PRIK THAI DUM เนื้อผัดพริกไทยดำ	260
	Wok fried Thai beef tenderloin with black pepper sauce	
M061	GAI PHAD MED MAMAUNG HIMAPAN ไก่ผัดเม็ดมะม่วงหิมพานต์	250
	Fried chicken with cashew nuts	
M062	KANG SOM GOONG แกลงส้มกุ้ง	280
	Sour soup with shrimp vegetable	
M063	MASSAMAN GAI / NUEA มัสมันไก่ / เนื้อ	250 / 300
	Stewed chicken or beef in massaman curry	
M064	PANANG GAI แพนงไก่	260
	Chicken with thick red curry sauce	
M065	GAENG KIEW WAN GAI แกลงเขียวหวานไก่	220
	Green curry chicken	
M066	CHOO CHEE GOONG จู๊ดี้กุ้ง	490
	Choo chee in red curry sauce with prawn	
M093	CHOO CHEE SALMON จู๊ดี้ปลาแซลมอน	420
	Grilled salmon norway with choo chee in red curry sauce & vegetable	
M067	PLA PAD CHA ปลาผัดฉ่า	320
	Stir fried fish with Chinese ginger & young paper corn	
M068	PAD PAK RUAM ผัดผักรวม	200
	Wok stir fried mixed vegetables with oyster sauce	
M069	STEAMED RICE ข้าวสวย	40

SPICY SALAD

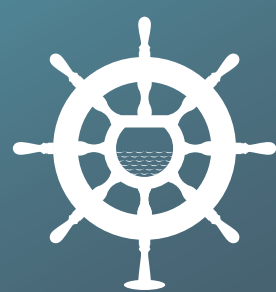
M045	LAB MOO ลาบหมู	220
	Minced pork salad	
M046	YAM NUE YANG ยำเนื้อย่าง	290
	Grilled beef salad	
M047	YUM TALAY ยำทะเล	240
	Mixed seafood salad	
M048	YUM WUN SEN TALAY ยำวุ้นเส้นทะเล	240
	Glass noodle salad with seafood	
M092	WHOLE FISH SALAD ยำปลาสมุนไพรรักตัว	790
	Deep fried whole seabass (500-600 gram) with Thai herb	
M049	YUM POO NIM ยำปูนิ่ม	260
	Spicy soft-shell crab salad	

SOUPS

M050	TOM KHA GAI ต้มข่าไก่	220
	Chicken with coconut milk & Thai herbs and spices	
M051	GAI TOM KAMIN ไก่ต้มขมิ้น	220
	Chicken stew with turmeric	
M052	PLA TOM SOM ปลาต้มส้ม	250
	Fish sweet & sour taste with tamarind flavored	
M053	GANG JEUD TAO HOO MOO SUB แกงจืดเต้าหู้หมูสับ	180
	Clear soup with tofu & minced pork	
M054	TOM YUM GOONG ต้มยำกุ้ง	320
	Classic spicy prawn with Thai herbs & spices	

RICE/ NOODLES

M070	KHAO PAD POO ข้าวผัดปู	250
	Fried rice with crab meat	
M071	KHAO AOB SAPPAROT ข้าวอบสับประรด	280
	Thai pineapple fried rice with prawn and cashew nuts	
M072	KHAO PAD GOONG / TALAY ข้าวผัดกุ้ง / ทะเล	250
	Fried rice with prawn/seafood	
M073	KHAO PAD MOO / GAI / NUEA ข้าวผัดหมู / ไก่ / เนื้อ	200
	Fried rice with pork, chicken or beef	
M074	KHAO PAD ROT FAI GOONG / SEAFOOD ข้าวผัดโรตไฟกุ้ง / ทะเล	250
	Fried rice with kale,vegetable and dark sauce prawns or seafood	
M075	KHAO PAD ROT FAI MOO / TALAY ข้าวผัดโรตไฟหมู / ไก่	230
	Fried rice with sweet sauce and kale,vegetable, pork or chicken	
M076	PHAD THAI GHOONG ผัดไทยกุ้ง	250
	Stir fried rice noodles with prawn and peanuts	
M077	RAD NA TALAY ราดหน้าทะเล	250
	Stir fried rice noodles topped with seafood gravy	
M078	PHAD SEE EIW GOONG / TALAY ผัดซีอิ๊วกุ้ง / ทะเล	250
	Stir Fried flat noodles in dark soya sauce	
M094	PHAD SEE EIW MOO / GAI / NUEA ผัดซีอิ๊หมู / ไก่ / เนื้อ	230
	Stir Fried flat noodles in dark soya sauce pork/chicken/beef	
M079	PAD KRAPRAW MOO / GAI ผัดกระเพราหมู / ไก่	200
	Spicy fried chicken or pork with basil leaves & steamed rice	



HAPPY HOUR

BUY 2 GET 1 FREE ⌚ 3 - 5 PM

HOUSE WINES 320

RED WINE

WHITE WINE

SPARKLING WINE

TRIO COCKTAILS 290

LOCAL MOJITO Local Dark rum, Fresh Lime juice, Brawn Sugar Syrup, Mint Leaves and Soda Water

TRIO PASSION FRUIT Vodka, Malibu, Fresh Passion Fruit, Passion fruit Juice, Fresh Lime Juice and Coconut Syrup

STRAWBERRY MARGARITA Tequila, Triple sec, Orange Juice, Fresh Lime juice and Strawberry Pure

TRIO MAI TAI White Rum, Orange curacao, Pineapple juice, Red Grenadine and Fresh Lime Juice

WHISKY TROPICAL FRUIT Whisky, Fresh Pineapple, Fresh Passion Fruit, Pineapple Puree, Fresh Lime Juice

Top Soda Water

CLASSIC COCKTAILS 290

PINA COLADA White Rum, Malibu, Pineapple Juice, Coconut Cream and Coconut Syrup

LONG ISLAND ICE TEA Vodka, White Rum, Gin, Tequila, Triple sec, Fresh Lime Juice, Syrup and Coke

SINGAPORE SLING Gin, Cherry Brandy, Orange curacao, Pineapple juice, Fresh Lime juice, Red Grenadine, Angostura Bitters Top Soda Water

MOSCOW MULE Vodka, Fresh Lime Juice, Ginger Beer Top Ginger Ale

BLUE HAWAII White Rum, Blue Curacao, Malibu, Pineapple Juice , Fresh Lime juice and Coconut Syrup

MOCKTAILS 180

VIRGIN STRAWBERRY PUNCH Orange Juice, Strawberry Puree and Fresh Lime Juice

VIRGIN TRIO PASSION FRUIT Passion Fruit Juice,Lychee Juice ,Fresh Passion Fruit, Passion Puree and Fresh Lime Juice

VIRGIN BLUE COCONUT CREAM Pineapple Juice, Blue Coconut Syrup, Fresh Lime Juice and Coconut Cream

SPIRITS 260

BACARDI WHITE

BARTON GIN

BARTON VODKA

MONTEZUMA TEQUILA

BLACK BOTTLE BRANDY

BEER

ASAHI DRAUGHT 140

SINGHA BEER 120

CHANG BEER 120

SOFT DRINKS 70

Coke, Coke light, Sprite, Fanta Orange, Soda Water, Ginger Ale, Tonic water

JUICES 120

Chilled Orange, Chilled Pineapple, Chilled Apple Juice

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SPECIAL MENU

JAPANESE FOOD

SASHIMI SETTO 2 PCS. デイuppセット 490

SALMON SASHIMI

TUNA SASHIMI

HAMACHI SASHIMI

SHIME SABA SASHIMI

SUSHI SASHIMI TEISHOKU 3 PCS. 寿司・刺身定食 690

TUNA SASHIMI

TAKO SASHIMI

SALMON SASHIMI

KANI MAKI ROLL

SUSHI TEISHOKU 1 PCS. 寿司定食 490

HAMACHI

TUNA

SALMON

UNAGI

TAKO

INTERNATIONAL FOOD

WAGYU BEFF MEATBALL PASTA 390

Pasta Wagyu beef meatball with tomato sauce

SALMON BURGER 420

Salmon burger with cheese, tomato slice, onion, iceberg lettuce, gherkin pickle and French fries

BEEF STEAK PEPPER CREAMY FETTUCCINE PASTA 490

Beef tenderloin steak with Fettuccine pasta cream pepper sauce

BURRATA PIZZA WITH PARMA HAM 490

Tomato sauce, Burrata cheese, Parma ham, parmesan cheese

SEAFOOD ON ICE 1,200

Boiled Rock lobster, tiger prawns, oyster, scallop and New Zealand mussel served with cocktail sauce

BARBECUE SEAFOOD TOWER 2,500

Grilled Phuket lobster, Tiger prawns, squid, salmon, blue crab, French oyster, and mussel, served with grilled vegetables, tartar sauce, lemon butter, seafood and BBQ sauce)

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Delicious

TROPICAL

Cocktail

350++ / GLASS



Menu

- Orange Pina Colada
- Pineapple & Mango Pina Colada
- Passion Fruit Pina Colada
- Coconut Pina Colada



Japanese Floating LUNCH

和風フローティングランチ

Menu

TUNA MAKI ROLL 3 PCS.

NIGIRI SUSHI 6 PCS.

HIYASHI WAKAME 1 PCS.

SALMON SASHIMI 1 PCS.

YUZU 1 BTL.

1,500 ⁺⁺
THB

