THE SPEAKEASY

MEET | MUSIC | MUSE | AND ALL THE SECRETS

OUR NIBBLES

Dips & Bread 280
Blue cheese, tuna mousse, truffle, mushroom mousse served with crispy bread

Fried Mac & Cheese ball 280
With black truffle and ham

Chicken Wings 280
An Asian inspired recipe with hoisin sauce

Garlic Prawns 280
Served with grilled bread

House Fries 280
Potato wedges with garlic, parsley and parmesan cheese served with truffle mayo

LOCALLY INSPIRED

Som tam 400
Papaya salad
Add: Chicken **460** | Prawns **510** | Lobster **570**

Gaeng Kiew Waan 360
Thai green curry with chicken or fish in coconut soup, eggplant and fresh basil

Pad Krapow with Crispy Pork 360
Thai crispy pork belly stir-fried with garlic, chili and long string bean

Moo Yang Nam Tok 380
Roast pork tenderloin with Homemade Thai chili sauce

Yam Salmon 400
Fresh salmon with Thai spicy dressing

Pha Scallop 450
Spicy scallops with Thai herbs and chili

BBQ Nuea Yang 560
BBQ beef tenderloin skewers served with 3 sauces

Panang Nuea 570
Homemade Thai red curry with Australian beef tenderloin strips

THE BEST OF MUSE

Triple B(Babette's Best Burger) 480
Big juicy cheesy bacon burger on a freshly toasted brioche bread served with potato wedges

Burratina di Bufala 600
Soft southern Italian buffalo cheese with cherry tomatoes, rocket salad, basil pesto and Parma ham

Beef Tenderloin 1,530
The best steak cut for meat lovers (120 days grain fed, marble 3) served with potato wedges and trio of sauces: creamy peppercorn, peperonata, truffle mayo

OUR BOWLS

Nachos 380
Crispy chips with cheese sauce, tomato salsa, avocado and sour cream
Add: Chicken **480** | Beef **580**

Teriyaki Choice of Chicken or Salmon
Chicken **460** | Salmon **670**
Light teriyaki sauce served with Thai steamed rice and stir glazed baby bok choy

Mixed Tapas platter 560
- Eggs tortillas with onion & potato
- Bruschetta cream cheese, avocado, bell pepper, mushroom
- Chili stuffed with tuna mousse
- Salmon tartine with capers and tomato
- Fried calamari with tartar sauce
- Jalapeno

Fettuccini with Lamb Ragù 620
Fettuccini pasta with lamb ragu, crispy artichoke

Australian Steak bowl 850
Grilled Black Angus rib eye (170 days grain fed) on bed of rocket & quinoa with blue cheese, caramelized onion, marinated bell pepper

OUR SWEET

Crepes Mango Sticky Rice 240

Peanuts & Chocolate Crusty 270
served with vanilla Ice-cream

Selections of Ice-cream 120 per scoop
(Please ask your server for available flavors)

INSPIRED BY HER

Goat cheese, Beetroot and Quinoa salad 420
Mixed vegetable with mustard dressing and quinoa seeds

Larb Salmon 380
Spicy minced salmon salad

Lemon panna cotta 390
Blueberry and mint

Jasmine 340
Vodka, Pineapple juice, Passion fruits, Lime juice, Midori and Jasmine syrup

Butterfly 340
Gin, Raspberry, Lime juice, Rosemary, Strawberry, Cucumber Tonic, Soda and Pomegranate ice

Kinaree 320
Rum, Chrysanthemum juice, Monin spicy mango, Sweet Basil, Lime juice, Ginger ale, Cinnamon dried stick and Blue Curacao

Smile 340
Vodka, Lychee liqueur, Strawberry, Syrup, Lychee, Lime, White sugar, Lime juice and Grapefruit juice

Love in Spring 360
Gin, Lychee liqueur, Lychee, Lime juice, Egg white and Rose syrup

OUR BOARDS

Serve 1 **480** | Serve 2 **950** | Serve 3 **1,400**

- **Speak Easy Lobster Club:** A modern, mouthwatering sandwich with Rock lobster, avocado, grilled capsicum, smoky bacon, wild rocket and our homemade dressing
- **Tacos** Selection of 3 tacos (1 fish, 1 chicken, 1 beef) served with Mexican sauces
- **Chicken Cordon Bleu:** With smoked scamorza cheese and speck ham served with guacamole, BBQ & spicy Thai sauce

WINE SELECTION

Champagne
Veuve Clicquot **1,400/6,200**

Sparkling and Prosecco
Chandon Brut, Australia **610/2,700**

Zonin Prosecco, Italy **480/2,000**

Don Luciano Brut **420/1,900**

White Wine
Terrazas Altos, Argentina **480/2,400**
Chardonnay 2016

Dourthe Grands Terrois, France **480/2,400**
Semillon Sauvignon, Entre Deux Mes 2015

E.Guigal Cotes-du-Rhone Blanc, France **480/2,400**
Viognier,Roussane,Marsanne 2015

Taha by Tahuna, New Zealand **320/1,600**
Hawke's Bay Blanc (Sauvignon Blanc)

Sea Ridge, USA **290/1,450**
Chardonnay 2016

Danese Soave Classic DOC, Italy **390/1,950**
Garganega, Trebbiano 2015

Red Wine
Terrazas Altos, Argentina **480/2,400**
Cabernet Sauvignon 2015

Dourthe Grands Terrois, France **480/2,400**
Cabernet Merlot, Bordeux Superieur

B&G Cotes-Du-Rhone, France **480/2,400**
Grenache, Syrah 2016

Altivo Classic, Argentina **390/1,950**
Malbec 2016

Sensi Toscana Rosso Soro IGT, Italy **390/1,950**
Sangiovese, Cabernet Sauvignon, Merlot 2015

DB Family Selection, Australia **360/1,800**
Merlot 2015

Stonefish, Australia **340/1,650**
Shiraz 2014

Rose Wine
Albia Rosé, Italy **420/2,200**
Merlot, Sangiovese 2014

Dessert Wine
Tenuta San Giorgio **350/2,000**
Moscato Spumante

BEER

Local beer 190
Singha | Asahi | Chang | Heineken | Lao Original/Dark

Hoegaarden Original/Rosee 330

Stella Artois 330

Corona 420

BEVERAGES

Still Waters
Evian 170 (330 ml) /300 (750 ml)

Sparkling Waters
Perrier 170 (330 ml)

San Pellegrino 170 (250 ml)

Badoit 300 (750 ml)

Chilled Juice 160
Grapefruit Juice | Apple Juice | Pineapple Juice | Orange Juice | Cranberry Juice

Soft Drink
Coke Original/Zero 130
Sprite 130
Red Bull 190
Fever-Tree Tonic 190
Fentimans Light Tonic/Ginger Beer 190

Coffee and Tea
Coffee 160
Americano coffee | Cappucino | Espresso | Latte | Machiatto

Double Espresso 240

Tea 160
English breakfast | Darjeeling | Earl Grey | Jasmine Green tea | Peppermint | Camomile | Mango & Strawberry

Inspired by Her

All prices are subject to 10% service charge and applicable government tax.

THE SPEAKEASY COCKTAILS

Extravagant 370

G & T
Cucumber, Lychee, Apple with Gin infused, Butterfly pea,
Aloe vera juice shaken finished with Tonic

Bacon Old Fashioned
Whisky infused Bacon & Truffle Syrup, Orange peel, Celery
Bitter, Bacon & Orange Dehydrate

Siam Crush
Vodka infused Thai Herbs with Italian Bitter Hints of Ginger
Chili orange & Mint Lime top up Ginger ale

Czech Absinthe
Whisky & Galliano with Passion fruit, Vanilla Syrup finished
with Flamed Absinth, Cinnamon

White Sangria
Fresh fruits, Brandy & White wine top up Ginger ale, Rosemary

Size Does Matter

Small **350** (350 ml) /Large **660** (1 L)

Grand Mojito
Grand Marnier & Rum with Watermelon, Orange & Ginger,
Mint, Lime top up Soda

Le Chanya
Rum & Malibu, Crème de Banana with Passion fruit,
Orange juice, Pineapple juice, Strawberry puree & Lime juice

Fine Bois
Cognac & Lemon ice tea & Mango juice, Spice Mango Syrup
Lemon & Thyme

Citrus Colin
Orange, Lemon, Lime with Gin Syrup & Grapefruit juice shaken
finished with Soda

Chalong Bay Cocktail 320

Passion fruit Mojito
White Caster Sugar, Fresh Lime juice & Wedges,
Fresh Mint Leaves, Fresh Passion fruit,
Chalong Bay Pure Sugar, Soda

Mojithai
White Caster Sugar, Fresh Lime juice & Wedges,
Fresh Thai Sweet Basil Leaves,
Chalong Bay Thai Sweet Basil, Soda

Cinnamon Mojito
White Caster Sugar, Fresh Lime juice & Wedges,
Fresh Mint Leaves, Chalong Bay Cinnamon, Soda

Lemongrass Mojito
White Caster Sugar, Fresh Lime juice & Wedges,
Mint Leaves, Chalong Bay Lemongrass, Soda

Lemongrass Daiquiri
Fresh Lemon juice, Coconut Sugar,
Chalong Bay Lemongrass, Fresh Lemongrass

Shake The Passion
Fresh Thai Sweet Basil Leaves, Honey, Fresh Lime juice,
Fresh Passion fruit, Chalong Bay Thai Sweet Basil

Mixologist's Favorite 450

Ask for his secret recipe.

Never Forgotten 380

Aviation - 1830 A.D.
Tanqueray, Crème de Violette, Maraschino, Lemon juice

Brandy Crusta - 1852 A.D.
Hennessy V.S., Orange Curacao, Angostura Bitter, Lemon juice

Manhattan - 1870 A.D.
Rye Whisky, Sweet Vermouth, Angostura Bitter

Old Fashioned - 1880 A.D.
Jim Beam, Sugar cube, Bitters

Negroni - 1919 A.D.
Tanqueray, Sweet Vermouth, Campari

Genuine Sips 360

Red Rye
Johnnie Walker Red Label with Courvoisier cognac, Cranbery Juice,
Lime juice and Mixed berry top it up with sprite

Wasabi Martini
Green tea infused Gin shaken with Elderflower Syrub,
Wasabi, Lime, Salmon

Paranim
Whisky with Elderflower Syrup shaken with Orange, Passion fruit,
Lime, Ground roasted rice & Kaffir lime leaves

Almond Waffle
Whiskey & Galliano, Frangelico Blueberry jam & Almond Syrup, Lime
shaken with Almond waffles

Paracet
Johnnie Walker Red Label, Single malt, Macphail 15 years,
Lemon juice, Honey, Ginger beer
garnish with Cinnamon stick and Star anist

Sparkling Cocktails 530

Seasoning fruit: Strawberry | Mango | Mangosteen | Melon

CREATE YOUR OWN GIN TONIC

London dry

Beefeater 24 *(UK)* **480**
Martin Miller's Gin *(UK)* **480**
Boxer Gin *(UK)* **480**
Broker's Gin *(UK)* **340**
No.3 *(UK)* **690**
Tanqueray *(UK)* **370**
Bulldog *(UK)* **530**
City of London (No.1) *(UK)* **450**
Whitley Neill *(UK)* **370**
J.J. Whitley Gin *(UK)* **320**

Organic

Liverpool Gin *(UK)* **490**

Floral & Aromatic

G'Vine Gin *(FR)* **530**
Hendrick's Gin *(SCT)* **530**
Bitter Truth Pink Gin *(DE)* **480**
Citadelle Gin *(FR)* **530**
Citadelle Reserve Gin *(FR)* **370**
4 Pillars
Spiced Negroni Gin *(AU)* **450**
Rogue Society *(NZ)* **480**
Ferdinand's Saar *(DE)* **870**
Granit Bavarian Gin *(DE)* **390**
Iron Balls Gin *(TH)* **360**
Ink Gin *(AU)* **480**
Whitley Neill
Rhubarb & Ginger Gin *(UK)* **380**
Nordés Gin *(ES)* **370**
X-Gin *(BE)* **690**

Barrel - aged

Dictador Treasure *(CO)* **480**
Dictador Ortodoxy *(CO)* **370**
4 Pillars
Barrel-aged Gin *(AU)* **500**

Light & Crisp

Caorunn *(SCT)* **530**
Bombay Sapphire *(UK)* **370**
The Botanist Gin *(SCT)* **420**
Williams GB Gin *(UK)* **480**

Genever

Bols Genever *(NL)* **510**
Damrak Gin *(NL)* **370**

Old tom

City of London (No.3) *(UK)* **450**

Fruit gin

Ferdinand's
Saar Quince *(DE)* **790**
4 Pillars
Bloody Shiraz Gin *(AU)* **450**
Whitley Neill Quince *(UK)* **380**
J.J. Whitley
Elderflower Gin *(UK)* **330**

Tonic

- Fentimans Tonic
- Fentimans Rose Lemonade
- Lamb & Watt Cucumber
- Thomas Henry Cherry Blossom
- Thomas Henry Elderflower Tonic

Botanical

- Coriander
- Cinnamon
- Cloves
- Black pepper
- Raspberry
- Orange peel
- Kaffir lime leaves
- Rosemary
- Star anise
- Ginger
- Strawberry
- Lemon peel
- Cucumber

SPIRITS

Single Malt Whisky

Lagavulin 16 **840/14,200**
Dalwhinnie 15 **690/11,200**
Oban 14 **690/11,200**
Macallan 12 **660/7,900**
Cragganmore 12 **630/7,900**
Glenkinchie 12 **630/7,900**
Talisker 10 **630/7,900**
Ardbeg 10 **530/6,300**
Glenfiddich 12 **420/5,250**
Glenmorangie 12 **420/5,250**
Singleton 12 **420/5,250**

Irish Whisky

Jameson **300/3,360**

Bourbon Whisky

Woodford Reserve **530/6,300**
Maker's Mark **420/5,250**
Evan William's **370/4,725**
Rittenhouse **370/4,725**
Bulleit **370/4,725**
Bulleit rye **370/4,725**
Jack Daniel's **320/3,675**
Jim Beam **300/3,200**

Canadian Whisky

Canadian Club **300/3,360**

Scotch Whisky

JW Blue Label **1,580/23,100**
JW Platinum Label **580/7,350**
JW Gold Label **420/5,250**
JW Black Label **370/4,725**
Chivas12 **370/4,725**

Cognac

Hennessy X.O. **1,600/15,800**
Hennessy V.S.O.P. **630/7,900**
Martell Cordon Bleu **1,600/15,800**
Remy V.S.O.P **410/5,200**
Courvoisier V.S.O.P **370/4,900**

Tequila

Don Julio Reposado **480/5,800**
Patron Reposado **530/6,600**
Don Julio Blanco **370/4,800**
Patron Silver **480/5,800**

Vodka

Belvedere **420/5,300**
Grey Goose **420/5,500**
Imperia **420/5,500**
Ketel One **370/4,800**
Ciroc **370/4,800**
Smirnoff **300/3,700**

Rum

Zacapa 23 **630/7,875**
Pyrat's XO **480/5,800**
Pharya **420/5,800**
Don Papa Rum **420/5,800**
Captain Morgan Black **300/3,700**
Havana Club 7 **350/4,730**
Plantation X.O. 20th **650/7,875**
Plantation Overproof **420/5,500**
Plantation Grande Reserve **370/4,800**
Plantation Pineapple **360/4,730**
Plantation 3 Star **320/3,675**
Cachaça **300/3,360**

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