

VESPER

cocktail bar & restaurant

Vesper as in Vesper Martini, the potent concoction consisted of gin, Kina Lillet and vodka, created sometime ago at Dukes Hotel in London and later popularised in Ian Fleming's first Bond novel in 1953.

Vesper as in Vesper Lynd, the fictional heroine in Mr. Fleming's Casino Royale. Played by the mesmerising Eva Green in the 2006's movie, she is the archetype of femme fatale – seductive but play at your own risk, even Mr. Bond couldn't resist.

More importantly, Vesper as in the Latin word, Vesper, which means 'Evening prayer' to gather all, to commemorate the night.

These are the spirits of our namesake we intend to uphold as we bring you the tastiest of cocktail creations and ritual serve to match.

Pleased to meet you,

Thavorn

Chotipong

Debby

La Bottega di Luca

Patrawan

Lalita

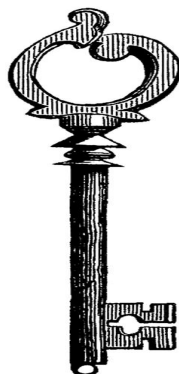
Patrapa

Jesd

Piriya

Pornwalee

Vesper 101



The drinks to introduce you to the world of Vesper.

The Graduate

280

- Sweet Vermouth / Cointreau / Soda -

Coleford Sour

280

- Bourbon / Black Currant Preserve / Egg White / Lemon -

Nick & Nora Martini, Redux

280

- Tanqueray Gin / Dry Vermouth / Crème de Peche -

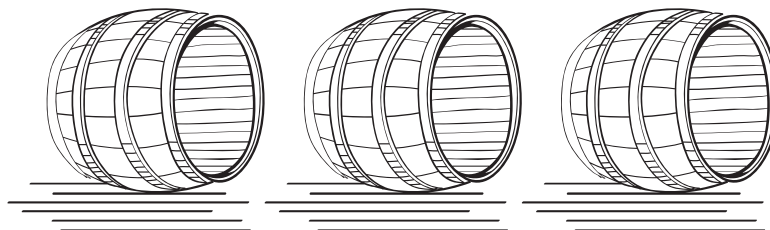
Zapatera Old Fashioned

280

- Flor de Caña 4 Years Rum / Vanilla Syrup / Licorice Bitters -

* All prices exclusive of government tax and service charge

BARREL-AGED SELECTIONS



The Celts started it. The Romans perfected it. Barrel has been a cracking vessel to us for ages.

Not only does it help transport and store your favourite wines, barrels also add more characteristics to your drink the longer you age them.

Then, one day, one American chap realised one can even age cocktails in a barrel.

Ours is aged no less than six weeks in a handmade American white oak for your superior drinking pleasure. Oh my...

Barrel-aged Bobby Burns

380 per serve / 3,600 per bottle

- **Monkey Shoulder Speyside Whisky / Cinzano Rosso / Benedictine / Grand Marnier** -

Barrel-aged Negroni

380 per serve / 3,600 per bottle

- **Tanqueray Gin / Sweet Vermouth / Campari** -

Barrel-aged Martinez

380 per serve / 3,600 per bottle

- **Tanqueray Gin / Sweet Vermouth / Cointreau / Angostura** -

Barrel-aged Manhattan

420 per serve / 3,900 per bottle

- **Bourbon / Sweet Vermouth / Angostura** -

Barrel-aged Vieux Carré

450 per serve / 4,000 per bottle

- **Rittenhouse Rye Whiskey / Hennessy VS / Benedictine / Peychaud's / Angostura** -

* All prices exclusive of government tax and service charge

APERITIFS

To begin, we recommend these wonderfully refreshing drinks



Gin & Tonic

280

- 50ml Tanqueray Gin / Tonic / Garnish Pairing -

This quintessentially British drink has become something of a phenomenon in Spain. God knows how. There, they take it into an art form using the finest of gins, matching the garnish to fit with the aroma and serving it in a big balloon glass.



Rosemary's Daisy

360

- Tanqueray Gin / Elderflower Liqueur / Lemon / Egg White / Smoked Rosemary -

A Vesper's original that is created accidentally when one of our bartenders was challenged to a 'mystery box' game. Fluffy and delightful, don't be surprised if you find yourself order another round.



Venetian Affair

390

- Sparkling Wine / Peach Foam / Melon Spray / Parma Ham Pairing -

We dare upgrading the classic Bellini by replacing peach puree with peach foam to give the drink more texture while still retaining the refreshing quality of the fizzy. La vita è dolce, indeed.



Portofino

420

- Tanqueray Gin / French Aperitif / Aperol / Orange Bitters / Tonic / Citrus Air -

Imagine you are sitting in a glamorous seaside café in Italy. Hmmm, what will be the perfect, most refreshing drink to go with the occasion? This is it.



Diplomat's Tea Ceremony

420

- Flor de Caña 4 years Rum / Elderflower Liqueur / Sparkling Wine / Strawberry & Raspberry Tea -

This is our twist to the Old Cuban cocktail. Bubbly, rum and hints of European fruits serving on a cup of tea, you are forgiven to think we are having a high tea in Mayfair.

* All prices exclusive of government tax and service charge

APPETISERS

Balanced notes & palette cleansing



Secret Earl Grey

340

- **Earl Grey-infused Tanqueray Gin / Lemon / Egg White / Grapefruit Bitters** -

One of the most British-tasting drinks you will ever encounter with was ironically created by a New Yorker (Audrey Saunders of the Pegu Club). Refreshing and citrusy, this is the drink for your lazy weekend.



Oktoberfest

390

- **Tequila Blanco / Wheat Beer / Peach / Egg White / Lemon / Coriander Bitters / Thyme Fog** -

Germany's most famous party recreated in one sip by combining wheat beer, tequila sour and a steam of thyme. Wunderbar!



Silver Vesper

400

- **Lavender-infused Ketel One Vodka / Tanqueray Gin / Italian Aperitif** -

We pimp up this classic mixture of London Dry gin and vodka by infusing the latter with the floral aroma of lavender. Oh, how Mr. Bond would be proud.

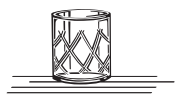


Calvados Julep

420

- **Berneroy Calvados / Single Malt Scotch / Mint / Vanilla Bitters / Apple Cinnamon Fog** -

Presented in a julep cup with a morning orchard fog, this earthy yet refreshing cocktail will bring you right at the heart of Central France.



La Grande Bellezza

450

- **Chase Smoked Vodka / Luxardo Maraschino / Aromatised Wine** -

Through daringness at making a White Negroni, we discover a hidden gem. This tribute to the winner of the Oscar's Best Foreign Language film is smoky, sweet and summery, with a hint of cherry. It's the drink we are very proud to call 'Great Beauty'.

MAINS

Like fine wine, these drinks are full-bodied and trickeries.



Bijou

360

- Tanqueray Gin / Green Chartreuse / Sweet Vermouth -

This is the drink created by the legendary barman Harry Johnson circa 1890.

Its name derives from its three ingredients: gin for diamond, vermouth for ruby and chartreuse for emerald.

We revive this 'jewel' by remaining true to the original - stirred and straight up - for maximum sparkle.



Colin A. Tait

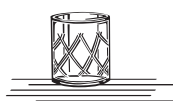
390

- Berneroy Calvados / Ardbeg Islay Scotch Single Malt / Bourbon -

Our bar manager, hailed from Scotland pays homage to his Scottish roots through this creation.

Suave, charming and understated are the three words you would associate Mr. Tait with,

and that's what this drink is all about.



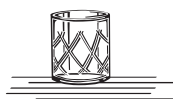
Hemingway's Sazerac

450

- Rittenhouse Rye Whiskey / Hennessy VS / Peychaud's / Angostura / Absinthe / Lemon Zest Air -

The most potent libation of them all as Cognac and Rye Whiskey are stirred with Peychaud's bitters,

and served with absinthe spray and lemon zest air. Not for the cynics or the fainted-hearts.



Penicillin

550

- JW Black / Ardbeg Islay Scotch Single Malt / Honey / Vesper's Ginger Liqueur / Lemon -

Smoky, subtle spiced and plenty of Scottish attitude, this drink is adapted from Sam Ross at Milk & Honey, NYC.

People say, don't mess with scotch single malt, but who wouldn't if it is this fabulous?



The Hunt 2.0

650

- Talisker 10 Scotch Single Malt / Cynar / Italian aperitif /

Carpano Antica Formula Vermouth / Cinnamon Syrup / Lavender Ice / Smoked Glass -

The thinking man's cocktail is one that has full of depth in taste and complexity, just like its master.

Wooden-infused smoke first, then served in a large brandy glass,

this ultra-smooth Rob Roy variation will transport you right through the Scottish Highlands.

* All prices exclusive of government tax and service charge

DESSERTS / DIGESTIFS

For the rather sweet tooth and to end the night.



Death in the Afternoon

320

- **La Fée Parisienne Absinthe / Sparkling Wine / Lemon** -

This classic first appeared in Hemingway's (who else?) book *Death in the Afternoon*. His original instructions were: 'Pour one jigger absinthe into a Champagne glass. Add iced Champagne until it attains the proper opalescent milky. Drink three to five of these slowly'. Who are we to disagree?

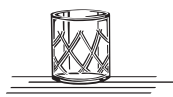


Vesper's Espresso Martini

360

- **Ketel One Vodka / Cocoa-infused Liqueur / Vanilla Bitters / Coffee Fog** -

We deconstruct this classic to see what's so great about it, only to put it back in a version you are guaranteed not to have seen before.



Who's your Daddy?

390

- **Benedictine / Marmalade / Egg White / Lemon / Angostura** -

Originally created by Amit Sood of Shaker Bar, London for Father's Day, this concoction which uses Benedictine as a base combines just the right balance of citrus and sweet to hit the right note with dads everywhere.



Dickens' Milk Punch

420

- **Calvados / Apple & Raisin Syrup / Vanilla Bitters / Milk** -

Milk punch may be associated with New Orleans, but if we look a little further back, there are references to Charles Dickens enjoying the refreshing Gin Milk punch. Our version uses Calvados paired with Apple and Raisin syrup accompanied by dark and mint chocolate for the perfect after-dinner cocktail.



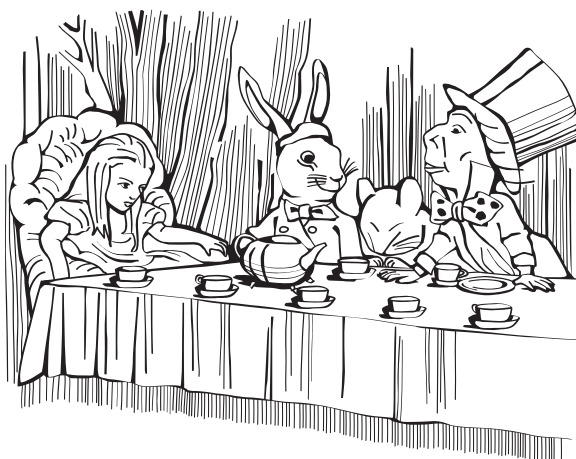
Chocolate Flip

450

- **Sandeman Madeira Wine / Chocolate Stout Syrup / Cointreau / Whole Egg** -

The sweetness of Madeira, the zestiness of Cointreau and the intensity of Chocolate Stout combine to produce this strangely fabulous drink. Think your favourite dark, rich and melting chocolate cake. In one sip.

SHARING COCKTAILS



Drinking alone is never fun. Vesper believes that sharing is caring.
Therefore, in the spirits of the British afternoon tea,
we present you with our fabulous cocktails to share with your lovely ones.

Elderflower Spritz

750

- Elderflower Liqueur / Dry Vermouth / Elderflower Cordial / Soda -

High Tea

750

- Tanqueray Gin / Apricot Preserve / Ginger Syrup / Tonic / Citrus -

Speyside

750

- Monkey Shoulder Blended Scotch / Creme de Mure / Basil / Lemon / Soda -

DRINKS SELECTION I

Gin

Tanqueray	250
Beefeater	250
Bombay Sapphire	250
Broker's	250
Beefeater 24	300
Citadelle	300
Martin Miller's	300
Hendrick's	400
The London No. 1	400
Monkey 47	600

Vodka

Ketel One	250
Belvedere Citrus	300
Grey Goose	300
Chase	400
Chase Smoked	400

Tequila

El Jimador Blanco	200
Don Julio Reposado	400
Casa Noble Anejo	800

Rum

Pampero Silver	200
Flor de Caña 4 Years Old	200
Flor de Caña 7 Years Old	300
Goslings Black Seal	300
Rum Nation Martinique	400
Ron Zacapa 23	500

Scotch (35ml)

Johnnie Walker Black	300
Monkey Shoulder	300
Glenmorangie	300
Singleton 12 Years	300
Ardbeg 10 Years	400
Johnnie Walker Gold	400
Balvenie 12 Years	500
Johnnie Walker Platinum	500
Glenfiddich 15 Years	500
Singleton 18 Years	600
Laphroaig 18 Years	1,100
Glenfarclas 21 Years	1,100
Johnnie Walker Blue	1,300
Macallan 18 Years	1,300
'Compass Box' Artisan Scotch (35ml)	
Great King Street	400
Oak Cross	530
Peat Monster	620

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** Listed price of spirit is single measure (25ml). All martinis or old-fashioned with gin, vodka and whiskey are double measure (50ml)

DRINKS SELECTION II

Bourbon / Rye / Japanese Whisky

Wild Turkey 81	200
Maker's Mark	300
Rittenhouse Straight Rye	300
Woodford Reserve	400
Yamazaki 12 Years	600

Cognac / Calvados

St. Remy XO	200
Berneroy Calvados	200
Hennessy VS	300
Hennessy VSOP	400

Liqueur / Vermouth / Amari

Campari	200
Aperol	200
Averna	200
Cynar	200
Luxardo Amaretto	200
Barsol Pisco	200
St. Germain Elderflower	300
Carpano Antica Formula	300
La Fée Absinthe Parisienne	500
La Fée Absinthe Bohemian	500

Port / Aromatic Wine

Taylor's 10-Year Old Ruby	200
Taylor's 10-Year Old Tawny	200
Sandeman Rainwater Madeira	300

Beer

	Bottle
Birra Menabrea	200
Erdinger Weissbier	230
Kagua Blanc Strong Ale	350
Kagua Rouge Strong Ale	350
Estrella Inedit	600
Rogue Chocolate Stout	650

Soda / Juice / Water

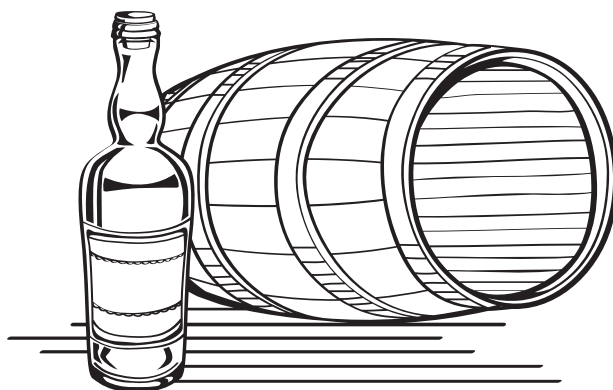
Soda / Soft Drinks	45
Nestle Water (1 Litre)	50
Evian	55
Juice (Orange, Cranberry, Pineapple)	80
San Pellegrino	120

Coffee / Tea

Espresso	80
Cappucino	80
Gryphon Tea Selections	100

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WINE SELECTION I

White

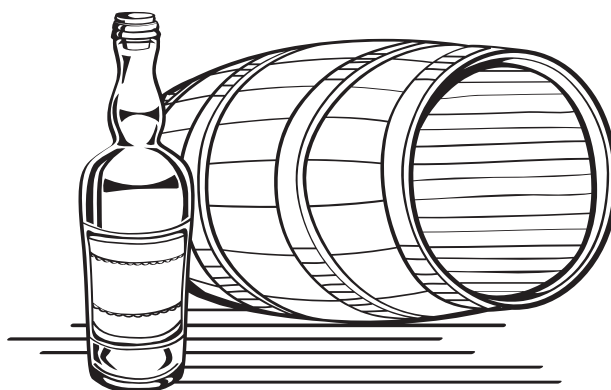
01. Sauvignon Blanc, Vina Mont Gras, Calchagua, Chile 2011	260 / 990
02. Gavi del Comune di Gavi DOCG, Otto Destefanis, Piemonte 2011	310 / 1,500
03. Domaine Chandon Chardonnay 2012	1,550
04. Pinot Grigio, Villa Caterina, Veneto 2013	1,600
05. Chardonnay Monferrato DOC, Otto Destefanis, Piemonte	1,800
06. Artazuri Blanco Navarra 2012	1,900
07. Sauvignon, Livio Felluga, Friuli 2010	2,200
08. Puligny Montrachet, Les Chenevottes, Maison Verget, Burgundy 2007	5,600
09. Puligny Montrachet 1er Cru Clavoillon, Domaine Leflaive, Burgundy 2010	7,800

Champagne / Prosecco / Sparkling

10. Chandon Brut	1,500
11. Prosecco di Valdobbiadene Cuvee Extra Dry, Follador	1,800
12. Louis Roederer Brut Premiere	5,800
13. Veuve Clicquot Brut	6,900
14. Cristal 2004	14,000
15. Krug Brut Grande Cuvée	15,900

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** Vesper kindly requests for 750 THB Corkage fee per bottle. We are a bar, after all.



WINE SELECTION II

Red

16. Domaine Chandon Shiraz 2010	310 / 1,650
17. Montferrato DOC, Otto Destefanis, Piemonte 2008	320 / 1,650
18. Bolgeri Rosso, Le Macchiole, Tuscany 2010	1,800
19. Barbera d'Alba Rosina DOCG, Otto Destefanis, Piemonte 2011	1,800
20. Poggio Ginepri, Argentiera, Tuscany	1,850
21. La Volte, Ornellaia, Tuscany 2011	1,950
22. Nebbiolo d'Alba Oreste DOC, Otto Destefanis, Piemonte 2011	1,950
23. Barolo DOCG, Otto Destefanis, Piemonte 2010	2,100
24. Villa Donoratico, Argentiera, Tuscany	2,200
25. Fonterutoli Chianti Classico, Tuscany 2010	2,200
26. Vina de Gain, Artadi, Spain 2010	2,300
27. Valpolicella Superiore, Zyme, Piemonthe	2,400
28. Crozes-Hermitage, Les Jalets, Paul Jaboulet	2,750
29. Nost Pais Monferrato DOC, Otto Destefanis, Piemonte 2009	2,800
30. Nero, Conti Zecca, Apuglia	3,300
31. Serre Nuove, Ornellaia, Tuscany 2010	3,400
32. Sito Moresco, Gaia, Piemonte	3,900
33. Avvoltore, Moris Farm, Tuscany 2009	4,900
34. Barolo Arborina, Elio Altare, Piemonte 2005	6,400
35. Tignanello, Antinori, Tuscany 2009	7,900
36. Ornellaia, Ornellaia, Tuscany 2009	9,000
37. Chamboll Musigny 1er Cru, Domaine Comte Georges de Vogue 2008	14,200
38. Sassicaia, Tenuta Sanguido, Tuscany	14,500

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