



BL HEIGHTZ
DANGKOK

HIGHEST THAI RESTAURANT IN TOWN

Tradition Meets Innovation

IN OUR MODERN THAI CUISINE



BH EIGHTZ
DANGKOK
BANGKOK'S HIGHEST THAI RESTAURANT IN TOWN

Journey of Thai Culinary

"WE HAVE ELEVATED AUTHENTIC THAI CUISINE TO A NEW LEVEL"

These days, Thai street food and street vendors are known throughout the world. Age-old recipes passed down through generations are still hawked all over Bangkok. It is often said that the best food in Thailand is found on the street; however, many visitors here don't enjoy the hot and basic conditions in which the food is served, surrounded by traffic, noise, and pollution.

Here at Bangkok Heightz, we have both literally and figuratively elevated Authentic Thai Cuisine to a new level. We offer all of Thailand's best dishes, stay true to original recipes, yet add a few new twists, and serve it up high above the heat and crowds in an elegant and refined environment with fabulous city panoramas to boot.

While Bangkok boasts many sky dining restaurants, few of them are serving up traditional real Thai Cuisine, and Bangkok Heightz welcomes you to a culinary experience like no other: Authentic Thai Cuisine in a boutique lifestyle setting. Additionally, Thai-twisted cocktails using local ingredients and flavors are paired up with the menu selections, making it the perfect dining experience in an unbeatable location.





“หอยนางรม”

FRESH SHUCKED OYSTERS

Fine de Claire No.3 | Soya Chili Vinegar
Spicy Thai Seafood Sauce | Lime
(3) THB 380 (6) THB 650



“คาร์เวียร์ทรงเครื่อง”

ROYAL BANGKOK CAVIAR

Thai Caviar | Sour Cream | Chili | Shallot
Lime | Rice Cracker
THB 2,900



“ยำทะเลสับแก้ว”

SPICY SALMON AND HOKKAIDO SCALLOPS SALAD

Salmon Sashimi | Hokkaido Scallops
Spicy Seafood Sauce | Kelp Noodles
Mixed Garden
THB 980



“เมี่ยงหอยเซลล์รมควัน”

MIANG KHAM SCALLOP

Betel Leaves | Shrimp Paste | Passion Fruit
Smoked Hokkaido Scallop
THB 460



“ยำส้มโอชีสบุรรัต้า”

BURRATA POMELO SALAD

Smoked Burrata | Pomelo | Chili Dressing
Sweet Chili Paste | Cashew Nuts
THB 480

“ยำสามชีกอหมู”

CHARRED PORK NECK SALAD
Charred Natural Raised Pork | Dill | Culantro
Coriander | Fresh Tomatoes | Spicy Vinaigrette
THB 360



“ยำตะไคร้ปลาทูน่า”

TUNA WITH LEMONGRASS SALAD
Seared Tuna Saku | Quinoa
Sliced Lemongrass | Spicy Dressing
THB 480

“ทากากิเนื้อ ไทยล้ำ”

THAI STYLE BEEF TATAKI
Seared Perfectly Rare Australian Beef Tender
Local Green Herbs | Chili Oil | Soy Vinaigrette
THB 690



“โรตีสายหิว”

CHICKEN SOUTHERN ROTI
Stuffed Roti | Southern Stir Fried Chicken
Yellow Curry Paste Curry | Mozzarella Cheese
THB 320

“ถั่วทรงเครื่อง”

THAI STYLE SPICY MIXED NUTS
Roasted Cashew | Peanuts | Walnuts
Local Herbs & Spice Condiments
THB 280



“ลาบคั่วปลากระพง”

SPICY LARB SEABASS
Dry Aged Seabass | Roasted Rice
Pickled Egg Yolk | Coconut Milk Vinaigrette
THB 380

ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE AND 7% VAT.

“กุ้งแช่น้ำปลา”

SHRIMP IN FISH SAUCE

Fresh Raw Shrimp Marinated in Fish Sauce
Spicy & Sour | Wasabi | Avocado Relish
Salmon Roe

THB 380



“ไก่อบไฉ่”

THAI HERBS CHICKEN

Roasted in Jar | Fried Lemongrass
Crispy Fried Chili & Garlic

THB 420



“ซี่โครงหมูย่างซอสมะขาม”

PORK SPARE RIBS

Sugar & Honey Cured
Secret Sweet Spicy Tamarind Sauce

THB 580



“อ่องมันปู”

“POO OUNG” CREAMY CRAB

Northern Local Dish | Blue Crab Meat
Curry Hollandaise Sticky Rice

THB 480

“อัวล้านนา”

NORTHERN THAI SAUSAGE

Grilled Herbs & Spices Sausage | Potato Wedges
Rice Cracker | Green Young Chili Dip

THB 360



“ไส้กรอกอีสาน”

I-SAN SAUSAGE

Charred Fermented Pork & Rice Sausage
Sweet Chili Sauce | Rice Crisps

THB 280



ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE AND 7% VAT.

“ข้าวจานน้ำ”

SUMMER TRAY OF THAI

Jasmine Rice | Salted Pork Belly
Prawns Wrapped with Vermicelli
Watermelon Salad | Paste Chili Pork Cracking
Dashi Scented Water

THB 420



“ขนมจีนกะปิควั”

FERMENTED RICE

NOODLES & SHRIMP CURRY SAUCE

Grilled River Prawn | Mixed Local Herbs
Shrimp Paste Sauce

THB 480

“ข้าวหมกอกะ”

TURMERIC RICE & GRILLED LAMB

Stir Fried Turmeric Rice | Garlic | Betel Leaves
Grilled Herbs Marinated Australian Lamb

THB 1,250



“ข้าวหน้าเนื้ออบหม้อดิน”

BAKED RICE CLAY POT

Thai Jasmine Rice | Braised Beef Cheek
Five Spice | Pickled Egg Yolk | Garlic

THB 420

“แกงคั่วปูรีซอตโต้”

CRAB CURRY RISOTTO

Arborio Rice | Blue Crab | Red Curry | Wild Rocket | Lime

THB 580



“ข้าวห่อใบบัว”

RICE IN LEAF

Rice Wrapped in Lotus Leaf | Ginkgo
Goji Berry | Chestnuts | Salted Yolk

THB 320

ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE AND 7% VAT.



“ข้าวผัดปู”

CRAB FRIED RICE

Stir Fried Jasmine Rice | Crab Meat
Spring Onion | Lime
THB 480



“โอต้าว”

O-TAW

Phuket Oyster Omelet Dish | Egg | Rice Flour
Bean Sprouts | Chive | Tamarind Sauce
THB 320



“มัสมั่นไก่”

CHICKEN MASSAMAN

Thai Famous Curry | Braised Chicken
Peanuts | Star Anise | Cinnamon
THB 380

“ปลาสองภาค”

NORTH & SOUTH SEABASS

Baked Seabass | Northern Curry "Nam Prik Ong"
Yellow Southern Curry
THB 850



“ต้มยำหอยทอด”

OYSTER SPICY COCONUT SOUP

Crispy Oysters | Lemongrass | Kaffir Leaves
Chili Oil | Hot & Spicy Coconut Soup
THB 420

“แกงเขียวแถมวัว”

THAI GREEN CURRY

Braised Australian Beef Cheek | Coconut Milk
Green Curry Paste | Bird's Eye Chili
THB 480



“SURF & TURF”

SURF & TURF

Marinated Ribeye Steak | Fried Oyster | Phuket Lobster
Pork Spare Ribs | Potato Wedges | Seafood Sauce
Jim Jeaw | Spicy Mayo
THB 3,250



“ผัดไทกุ้งแม่น้ำ”

PAD THAI

Tamarind Sauce | Chive | Peanuts | Lime
Tofu Crumble

- Grilled Chicken Thigh **THB 480**
- Charred Pork Neck **THB 480**
- Giant River Prawns **THB 720**
- Phuket Lobster **THB 1,850**



“ต้มยำกุ้งหม้อไฟ”

TOM YUM GIANT RIVER PRAWNS

Famous Thai Hot & Spicy Soup | Fresh Chili
Lemongrass | Lime | River Prawns
THB 780 (Add Instant Noodles THB 50)



“เนื้อย่างเสวยยิ้ม”

NEUA YANG

Marinated Ribeye Steak | Authentic Thai Dip
Local Fresh Vegetables & Herbs
THB 1,950

“ข้าวซอยภูเก็ตล็อบสเตอร์”

“KHAO SOI” PHUKET LOBSTER

Northern Thai Curry | Egg Noodles
Spicy Peanuts
THB 1,850



“โคตรต้มยำ”

ULTIMATE TOM YUM

Lemongrass | Kaffir Leaves | Pork Belly
Squid | Mussels | Tiger Prawns | Instant Noodles
THB 980



ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE AND 7% VAT.

Vegetarian & Vegan



“ยำนักเก็ตวีแกน”



SPICY NUGGETS

Spicy & Sour Nuggets | Mixed Salad | Mint | Lime
THB 320

“เต้าหู้นึ่งซีอิ๊ว”



STEAMED TOFU WITH SOY SAUCE
Soft Kinu Tofu | Soy Sauce | Sesame Oil | Chili
Spring Onion | Ginger
THB 320



“ยำเห็ดรวม”



MUSHROOM SALAD

Mixed Mushrooms | Cucumber | Tomatoes
Chili Flakes | Roasted Rice Powder
THB 320



“ข้าวผัดส้มซ่า”



FRIED RICE SWEET TAMARIND SAUCE

Soft Kinu Tofu | Jasmine Rice | Sweet Tamarind Sauce
Cashew Nuts
THB 380



“หมูปิ้งวีแกน”



GRILLED PORK SKEWERS

Garden Salad | Thai Spicy Sauce | Lemon Wedge
THB 320

“ปอเปี๊ยะผัก” 

VEGETABLE SPRING ROLLS

Plum Sauce | Glass Noodles | Cabbage
Shiitake Mushrooms
THB 320



“เห็ดทอด” 

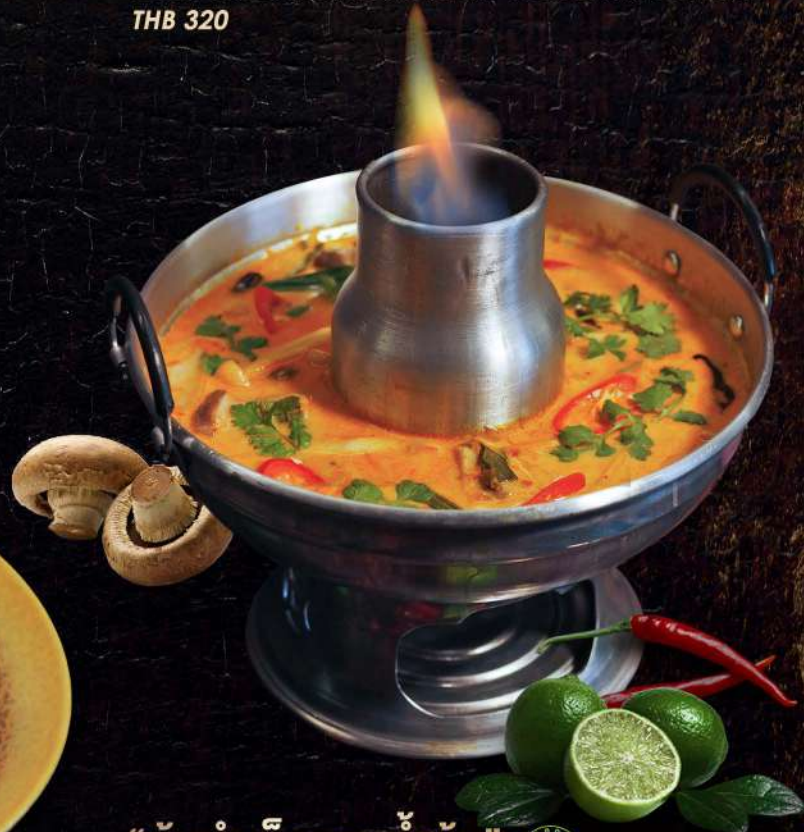
HED THOD

White Jelly Mushrooms | Enoki Mushrooms
Deep Fried Thai Herbs | Larb Seasoning Powder
THB 320

“เปาข้าวซอย” 

BAO “KHAO SOI” SANDWICH

Fried Steamed Bao | Plant Based
Northern Thai Curry | Crispy Egg Noodles
THB 360



“ต้มยำเห็ดรวมน้ำจิ้ม” 

TOM YUM TOFU & MUSHROOM

Spicy Thai Soup | Tofu | Mixed Mushrooms
Lemongrass | Coconut Milk
THB 420

Sweets



“ขนมมันปัง”

GRILLED SWEET POTATOES

Sweet Purple Potatoes | Taro
Sweet Cassava | Coconut Gelato

THB 220



“ขนมเปียกปูน”

DARK CHOCOLATE BALL

From Chiang Mai | Pandanus Pudding
Crispy Rice | Chocolate Ice Cream

THB 280

“ข้าวเหนียวมะม่วง”

MANGO STICKY RICE

Sweet Thai Mango | Mango Gelato
Coconut Crips | Moon Sticky Rice
Mung Bean

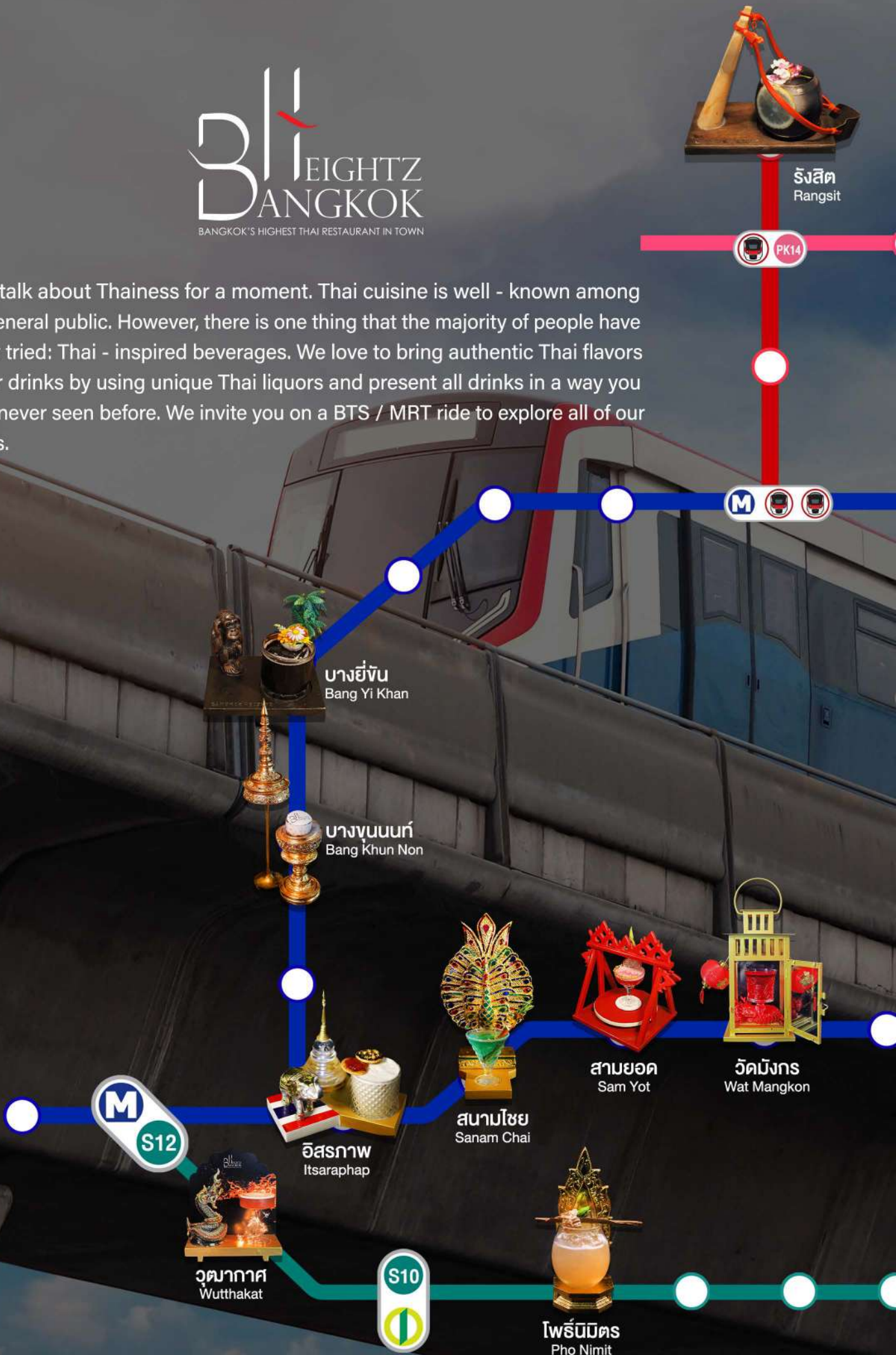
THB 320

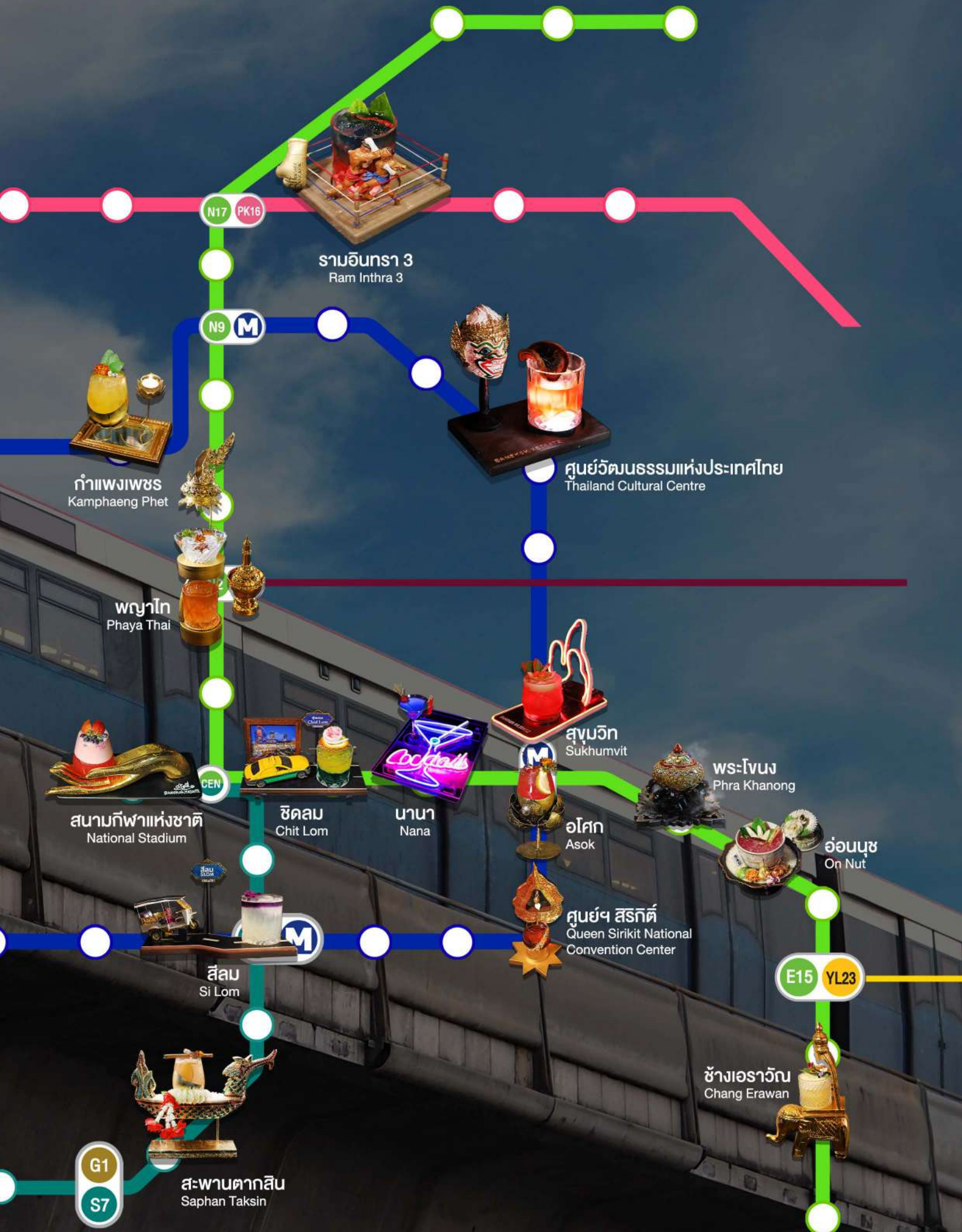


BK EIGHTZ DANGKOK

BANGKOK'S HIGHEST THAI RESTAURANT IN TOWN

Let's talk about Thainess for a moment. Thai cuisine is well - known among the general public. However, there is one thing that the majority of people have never tried: Thai - inspired beverages. We love to bring authentic Thai flavors to our drinks by using unique Thai liquors and present all drinks in a way you have never seen before. We invite you on a BTS / MRT ride to explore all of our drinks.





"SWAN'S GOLD"

(SAPHAN TAKSIN STATION)

Vodka | Triple Sec | Lime Juice | Honey Syrup | Plum

The Suwannahong Royal Barge, or Suphannahong, is a symbol of Thailand's rich heritage and craftsmanship, featured in the Royal Barge Procession. Our "Swan's Gold" cocktail, inspired by this barge, offers a smooth, luxurious drink with golden hues and a touch of sweetness, echoing its elegance and grace.

THB 470



"FORTUNE SEEKER"

(ON NUT STATION)

Thai Rum | Honey Syrup | Thai Herb Syrup | Lime Juice (Kaffir Leaves Galangal, Lemongrass)

Wat Yang in On Nut, Bangkok, is renowned for its lottery rituals, where visitors seek lucky numbers through offerings and prayers. Its tranquil and spiritual ambiance make it a beloved spot for both religious fulfillment and a touch of luck, preserving cultural traditions in the community.

THB 470

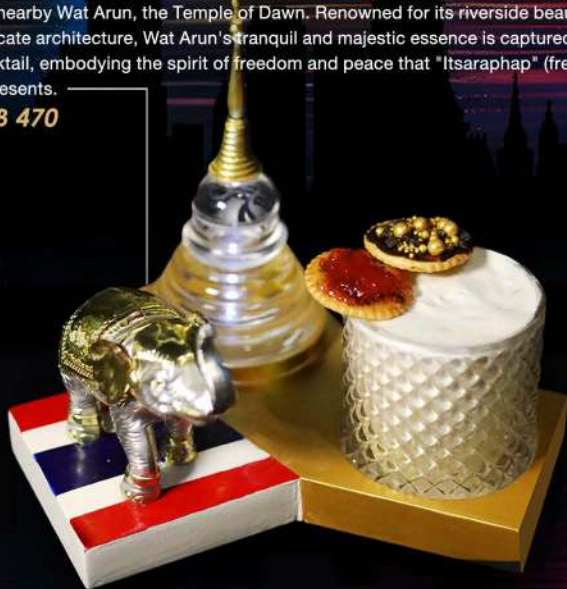
"MAJESTIC DAWN"

(ITSARAPHAP STATION)

Premium White Wine | Thai Brandy | Apple Juice | Aloe Vera Juice
Egg White

The "Majestic Dawn" cocktail draws inspiration from Itsaraphap BTS Station and the nearby Wat Arun, the Temple of Dawn. Renowned for its riverside beauty and intricate architecture, Wat Arun's tranquil and majestic essence is captured in our cocktail, embodying the spirit of freedom and peace that "Itsaraphap" (freedom) represents.

THB 470



"NAGA CHARM"

(WUTTHAKAT STATION)

Vodka | Liqueur | Apple Juice | Lime Juice

Near Wutthakat Station, Wat Nak Prok showcases Thailand's spiritual heritage. Its serene ambiance and Phaya Naga statues inspire our signature cocktail. The mythical Phaya Naga, a symbol of protection and prosperity, is reflected in the cocktail's elegant decoration, capturing its mystique and grace.

THB 470

"SIAM TWIST"

(NATIONAL STADIUM STATION)

Bourbon Infused Earl Grey | Baileys Irish Cream | Strawberry Syrup
Cinnamon | Egg White

In the heart of Siam, just steps from BTS National Stadium, the Bangkok Art and Culture Centre (BACC) is a dynamic hub for contemporary art and cultural exchange. Situated at the Pathumwan intersection, the BACC showcases a blend of historical and modern art, fostering a vibrant artistic community. The "Siam Twist" cocktail captures the essence of this creative space and its impact on Thailand's art scene.

THB 450





"THE GOLDEN LOTUS"

(KAMPHAENG PHET STATION)

Vodka | Local Beer | Lemonade

Kamphaeng Phet's beauty is reflected in the Queen Sirikit Botanical Garden's golden lotus, symbolizing Thailand's rich heritage. Inspired by this, the Golden Lotus cocktail captures the region's regal charm and cultural richness, served in a lotus candle holder to enhance the experience.

THB 430

"THE HEART OF RANGSIT"

(RANGSIT STATION)

Gin Infused Butterfly Pea | Tonic Water | Syrup | Lime Juice

In Rangsit, there is a place dedicated to providing care and warmth to orphaned infants. Inspired by their mission, we present "The Heart of Rangsit" cocktail, crafted with love and premium ingredients to reflect their dedication. This drink embodies the spirit of hope, love, and making a difference. Raise a glass to a brighter future.

THB 430



"CITY OASIS"

(ASOK STATION)

Gin | Lime Juice | Rose Syrup | Orange Juice | Prosecco

Benchakitti Forest Park, located in Bangkok, Thailand, is renowned for its lush greenery and tranquil water features, including the notable 'บ่อน้ำ' or Lotus Pond. Adorned with beautiful lotus flowers that bloom in various colors, this serene pond creates a picturesque setting that embodies the calm and beauty of Thai landscapes.

THB 430



"HANUMAN"

(THAILAND CULTURAL CENTRE STATION)

Thai Premium Rum | Beal Syrup | Angostura Bitters

Near BTS Thailand Cultural Center Station, the Thailand Cultural Center highlights Thailand's rich heritage and arts. Managed by the Ministry of Culture, it promotes and preserves Thai culture while inspiring the public. The Center also hosts various events, fostering cultural exchange and mutual understanding.

THB 450

"MAE NAK"

(PHRA KHANONG STATION)

Thai Brandy Infused Aroma Herb | Triple Sec | Lime Juice | Beal Syrup

Mae Nak, a devoted wife from Phra Khanong, died in childbirth while her husband was at war. Her spirit lingered, waiting for him. When he returned, he discovered that they were both ghosts and fled. Mae Nak's vengeful spirit persisted until an exorcist intervened. This tale inspired Mae Nak—a cocktail that reflects ancient Thai artistry.

THB 430



"BANGKOK HEIGHTZ"

(SUKHUMVIT STATION)

Thai Rum Infused Shiitake | Syrup | Lime Juice | Passion Fruit Juice
Nestled on Sukhumvit Road, near MRT Sukhumvit Station, 'Bangkok Heightz' Rooftop on the 39th floor of The Continent Hotel offers stunning city views. As dusk falls, the skyline lights up, creating a dazzling panorama. Guests at Bangkok Heightz enjoy expertly crafted cocktails in a chic setting, with each drink reflecting the vibrant city below and the serene temples beyond.

THB 450



"MUAY THAI"

(RAM INTHRA 3 STATION)

Thai Spiced Rum Infused Mango | Lime Juice | Syrup
Near MRT Ram Inthra 3, Lumpinee Boxing Stadium is a key site for Muay Thai, echoing the legacy of Ratchadamnoen Boxing Stadium. It has hosted legendary matches, showcasing both Thai and international fighters. Raise your glass to Muay Thai, where tradition and passion meet in Bangkok's sporting heart.

THB 440



"THE LAST KONG"

(BANG YI KHAN STATION)

Tequila | Lime Juice | Mango Juice | Honey Syrup
In the heart of Bangkok, atop the Pata Pinklao shopping mall, Pata Zoo houses a unique gem: Bua Noi, the last King Kong in Thailand. This gorilla, affectionately called King Kong by visitors, is the final one of her kind in the country due to import restrictions. Bua Noi's presence at the zoo highlights the importance of wildlife conservation and captivates visitors with her gentle, powerful demeanor.

THB 450



"YAOWARAT MAGIC"

(WAT MANGKON STATION)

Premium Red Wine | Thai Brandy | Gin | Strawberry Syrup | Lime Juice
Wat Mangkon Station, named after the Dragon Temple, has been a cultural hub for Bangkok's Chinese community since 1871. Known for its stunning architecture and lively festivals, the area blends Chinese and Thai cultures. The 'Yaowarat Magic' cocktail, served in a crafted lantern, captures this vibrant fusion of tradition and modernity.

THB 450



"GIANT SWING"

(SAM YOT STATION)

Thai Rum | Watermelon Juice | Lychee Juice | Lime Juice | Vanilla Syrup
The Giant Swing, known as the Sao Ching Cha, was once used in Brahmin ceremonies for Shiva and symbolizes Thailand's cultural heritage. Nearby, Sam Yot Station connects historical landmarks. Inspired by this, the 'Giant Swing' cocktail reflects tradition and elegance.

THB 450





"QUEEN'S BLOSSOM"



(QUEEN SIRIKIT NATIONAL CONVENTION CENTER)

Vodka | Tequila | Blue Curaçao | Lime Juice | Pomegranate Juice
(Contains Nuts)

The Queen Sirikit National Convention Center blends Thai cultural elements with international sophistication. Its design combines traditional Thai aesthetics with modern functionality, highlighted by golden leaves and bells that symbolize cultural exchange and harmony. The "Queen's Blossom" cocktail mirrors this fusion, featuring ingredients that capture the delicate fragrance of Thai flora and presented with elegance and refinement.

THB 470



"AMULET TRADE"

(BANG KHUN NON STATION)

Ristretto | Scotch Whisky | Brown Sugar | Angostura Bitters
Situated along the Chao Phraya River, Tha Prachan is a lively market known for its rich history and vibrant trade in Thai amulets. This cultural hotspot attracts both locals and tourists seeking amulets believed to possess mystical powers. Among them, the black amulet stands out for its striking appearance and protective qualities, revered for its intricate craftsmanship and its ability to repel negative energies while fostering positive change.

THB 460



"GOLDEN MOUNT"

(SANAM CHAI STATION)

Vodka | Blue Curaçao | Passion Fruit Juice | Orange Juice
Wat Saket, or the Golden Mount, is a historic Bangkok temple known for its golden chedi on an artificial hill, offering panoramic city views. This chedi, which houses a Buddha relic, is a major pilgrimage site. The temple's entrance features a distinctive peacock emblem, symbolizing beauty and spirituality, which enhances its unique charm.

THB 470



"PHAYA'S SIP"

(PHAYA THAI STATION)

Thai Rum | Thai Rice White (Sato) | Mint Syrup
Phaya Thai Station is a gateway to Bangkok's rich history and culture. Nearby, Suan Pakkad Palace blends nature's tranquility with regal magnificence. Our "Phaya's Sip" cocktail mirrors this blend, combining natural ingredients with a luxurious presentation, offering a taste of royal Thailand in every sip.

THB 450



"ROYAL LEGACY"

(PHO NIMIT STATION)

Gin | Lime Juice | Honey Syrup | Brown Sugar
Near BTS Pho Nimit, Intharam Worawiharn Temple honors King Taksin the Great, founder of the Thonburi Kingdom. This historic site serves as both a sanctuary and the final resting place for the King and his consort, showcasing sacred relics and personal artifacts. The "Royal Legacy" cocktail reflects the temple's historical significance and the enduring respect for the King.

THB 450

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"NANA NIGHTS"

(NANA STATION)

Gin | Vodka | Tequila | White Rum | Blue Curaçao

Close to BTS Nana, Soi Nana is a vibrant nightlife hub in Bangkok. With its neon lights and bustling bars, clubs, and discos, it offers a mix of traditional Thai culture and modern excitement. The "Nana Nights" cocktail captures this blend, featuring traditional Thai flavors with a modern twist.

THB 450



"TUK TUK"

(SILOM STATION)

Gin Infused Butterfly Pea | Syrup | Lime Juice | Lychee Juice

In the heart of Bangkok, where the BTS Silom Line curves through the city, Silom Road blends Thai culture with commerce. Amidst towering skyscrapers, tuk-tuks buzz like colorful dragonflies, creating a lively atmosphere. Silom Road offers treasures like the Patpong Night Market with its diverse souvenirs and street performances, while nearby landmarks such as Wat Hua Lamphong showcase Thailand's rich spiritual heritage.

THB 450

"ERAWAN"

(CHANG ERAWAN STATION)

White Rum | Banana Liqueur | Butterscotch | Whipping Cream | Brown Sugar

At the heart of the Sukhumvit Line, a journey to Chang Erawan BTS Station reveals a hidden gem of Thai heritage: the Erawan Museum. This majestic museum, adorned with the grandeur of the three-headed elephant statue, stands as a beacon of Thailand's rich cultural tapestry. Within its walls, visitors are transported through time, experiencing the intricate artistry and profound spiritual significance that define Thai culture.

THB 470



"CENTRAL RUSH"

(CHIT LOM STATION)

Thai Brandy | Cherry Liqueur | Caramel | Angostura Bitters
Orange Juice

ChidLom station is at Bangkok's commercial heart, where taxis by CentralWorld symbolize the city's dynamic energy. The "Central Rush" cocktail reflects this vibrancy, offering a refreshing and invigorating experience that mirrors the area's lively pace. The name "Central Rush" captures the excitement and constant activity of the area, with ingredients designed to refresh and stimulate like a ride through bustling streets.

THB 450

Cocktail for her



"SWEET DIVA"

Pink Gin | Raspberry Syrup | Lime Juice | Ginger Ale | Egg White
In Thai history, Thao Suranari, or Khunying Mo, is celebrated for her beauty, wit and bravery. Known as a true diva, her charm and courage have made a lasting impact on Thai heritage. Our cocktail, "Sweet Diva," blends traditional Thai ingredients with a modern twist, capturing her timeless beauty and enduring spirit.

THB 440

"JASMINE JEWEL"

Gin | Apple Juice | Elderflower Syrup | Lime Juice | Egg White
In ancient Thailand, the jasmine flower symbolized beauty and grace, much like Princess Saengdao, whose elegance was said to rival the flower. The Jasmine Jewel cocktail reflects her legacy with its vibrant red hue and floral notes, capturing her noble heritage and love for jasmine. Adorned with delicate petals, it pays tribute to her timeless charm.

THB 440



"PASSIONATE LADY"

Vodka | Peach Schnapps | Passion Fruit Puree | Lime Juice
Queen Suriyothai, a revered figure in Thai history celebrated for her beauty and bravery, inspires our signature cocktail, "Queen of Siam" This elegant drink combines traditional Thai flavors with a royal touch, paying tribute to her enduring legacy of grace and strength. Each sip reflects her remarkable spirit and the rich heritage she represents.

THB 440



"QUEEN OF SIAM"

Vodka | Gin | Martini Bianco | Crème de Cassis

In ancient Ayutthaya, during King Narai the Great's reign, Lady Thongdee was renowned for her beauty, charm, and fiery spirit. Inspired by her legacy, the Passionate Lady cocktail captures her essence with vibrant flavors and elegant presentation. The drink's red hues reflect her iconic dress, while the rose garnish honors her enduring beauty and passion.

THB 440



"COCOA KISS"

Vodka | Crème de Cacao | Orgeat Syrup
Whipping Cream | Coconut Juice

Cocoa kiss is inspired by Nang Kwak, the Thai Goddess of Prosperity. The rich cocoa represents the wealth she brings, while its sweetness mirrors her kindness. The floral garnish reflects her beauty and charm. Each sip honors Nang Kwak's legacy, blending richness and sweetness, just like the blessings she bestows.

THB 440



Mocktail



"SAMAKKHI"

Pineapple Juice | Apple Juice | Lychee Juice | Lime Juice | Vanilla Syrup
THB 320

"PHLOEN CHIT"



Milk Infused Cashew Nut | Mango Juice | Pineapple Juice | Orange Juice
Vanilla Syrup (Contains Nuts)
THB 320



"TAO POON"

Chrysanthemum Tea | Peach syrup | Rose Syrup | Fresh lemon Juice
THB 320



"SAMRONG"

Aloe Vera Juice | Butterfly Pea | Lychee Juice | Ginger Ale
THB 320



"MAHAT THAI"

Green Apple | Lychee Syrup | Elderflower Syrup | Lime Juice
Ginger Ale
THB 320



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Beverage

CLASSIC COCKTAIL

• MARTINI	420
• NEGRONI	430
• FRENCH 75	430
• MOJITO	420
• PINA COLADA	420
• DARK AND STORMY	420
• MAI TAI	440
• COSMOPOLITAN	430
• KAMIKAZE	420
• WHITE RUSSIAN	420
• SEX ON THE BEACH	420
• MARGARITA	430
• OLD FASHIONED	420
• APEROL SPRITZ	450
• GIN FIZZ	420

BOURBON

• JACK DANIEL'S 70 CL.	340 / 4,400
• JIM BEAM 70 CL.	300 / 3,800
• MAKER'S MARK 75 CL.	420 / 4,700

BLENDED SCOTCH

• CHIVAS REGAL 70 CL.	320 / 4,500
• CHIVAS 18 YEARS 70 CL.	650 / 8,800
• J.W. RED LABEL 75 CL.	280 / 2,800
• J.W. BLACK LABEL 75 CL.	320 / 4,700
• J.W. GOLD LABEL RESERVE 75 CL.	450 / 6,800
• J.W. BLUE LABEL 75 CL.	1,600 / 25,500
• J.W. SWING 75 CL.	480 / 7,300
• BALLANTINE FINEST 70 CL.	320 / 3,500
• BALLANTINE FINEST 21 YEARS 70 CL.	18,000

CANADIAN WHISKY

• CANADIAN CLUB 75 CL.	280 / 4,200
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IRISH WHISKY

• JOHN JAMESON 70 CL.	280 / 3,500
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SINGLE MALT SCOTCH

• GLENFIDDICH 12 YEARS 70 CL.	420 / 6,500
• GLENFIDDICH 15 YEARS 70 CL.	650 / 9,500
• GLENFIDDICH 18 YEARS 70 CL.	850 / 12,500
• GLENMORANGIE 10 YEARS 70 CL.	380 / 5,900
• GLENMORANGIE LA SANTA 70 CL.	560 / 8,500
• GLENLIVET 15 YEARS 70 CL.	780 / 11,000
• LAPHROAIG 10 YEARS 75 CL.	750 / 11,000
• LAPHROAIG 18 YEARS 75 CL.	1,800 / 19,000

APERITIF

• CAMPARI	320
• RICARD	320
• FERNET BRANCA	320
• APEROL	320
• PERNOD	320
• MARTINI BIANCO	320
• MARTINI DRY	320
• MARTINI ROSSO	320

BRANDY / COGNAC

• HENNESSY VSOP 70 CL.	650 / 9,800
• HENNESSY XO 70 CL.	1,900 / 28,000
• REMY MARTIN VSOP 70 CL.	580 / 8,000
• REMY MARTIN XO 70 CL.	1,800 / 27,000
• MARTELL VSOP 70 CL.	550 / 8,200
• COURVOISIER VSOP 70 CL.	550 / 8,500
• COURVOISIER XO 70 CL.	580 / 9,500
• SEMPE XO 70 CL.	720 / 9,500
• CALVADOS PÈRE MAGLOIRE FINE 70 CL.	320 / 4,200

PORT / SHERRY

• TIO PEPE	280
• TAYLOR'S PORT RUBY	320



GIN

- BOMBAY ORIGINAL 70 CL. 300 / 4,200
- HENDRICK'S 70 CL. 450 / 6,800
- GORDON DRY GIN 75 CL. 300 / 3,800
- TANQUERAY 75 CL. 320 / 4,500
- LONDON DRY GIN 75 CL. 320 / 4,200
- BROKER'S GIN 75 CL. 280 / 2,500

SWEET GIN (FOR HER)

- STRANGE LUVÉ ORIGINAL 70 CL. 320 / 4,200
- STRANGE LUVÉ PINK 70 CL. 320 / 4,200
- BUSS 509 PINK GRAPEFRUIT 70 CL. 540 / 7,300
- BUSS 509 CHERRY 70 CL. 540 / 7,800
- ROKU GIN 70 ML. 450 / 6,500

VODKA

- BELVEDERE VODKA 70 CL. 400 / 5,700
- FINLANDIA VODKA 75 CL. 280 / 3,200
- ABSOLUT CLASSIC 70 CL. 280 / 3,500
- ABSOLUT APEACH 70 CL. 280 / 3,500
- SMIRNOFF VODKA 70 CL. 280 / 3,500
- GREYGOOSE VODKA 75 CL. 400 / 6,500

LIQUEUR

- MALIBU 70 CL. 300 / 3,500
- KAHLÚA 70 CL. 320 / 4,000
- COINTREAU 70 CL. 320 / 4,200
- BAILEYS CREAM 70 CL. 320 / 4,200
- JÄGERMEISTER 70 CL. 280 / 3,800

IMPORTED BEER

- HEINEKEN 320 ML. 290
- TIGER 325 ML. 290
- ASAHI 330 ML. 290
- CORONA 355 ML. 290
- HOEGAARDEN CLASSIC 330 ML. 350
- HOEGAARDEN ROSÉE 248 ML. 350

LOCAL THAI BEER

- CHANG CLASSIC 330 ML. 260
- SINGHA 320 ML. 260

CARBONATED DRINKS

- COCA COLA 140
- COCA COLA LIGHT 140
- SPRITE 140
- SCHWEPES SODA 140
- SCHWEPES TONIC 140
- SCHWEPES GINGER ALE 140
- IMPORTED RED BULL 180

CHILLED FRUIT JUICES

- MANGO 220
- APPLE 220
- PINEAPPLE 220
- POMEGRANATE 220
- ORANGE 220

STILL & SPARKLING WATER

- DRINKING WATER 140
- EIRA STILL WATER 400 ML. 160
- EIRA SPARKLING WATER 400 ML. 180
- EIRA STILL WATER 700 ML. 220
- EIRA SPARKLING WATER 700 ML. 240



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Birthday

PACKAGE

2 GLASSES OF SPARKLING WINE FOR 2 PEOPLE
DELICIOUS 1 POUND BIRTHDAY CAKE

PACKAGE

SIAM SOIRÉE SPECTACULAR

- 👑 2 GLASSES OF SPARKLING WINE FOR 2 PEOPLE
- 👑 DELICIOUS 1 POUND BIRTHDAY CAKE
- 👑 STUNNING BALLOON DECORATIONS
- 👑 SHINE BRIGHT WITH YOUR NAME ON THEIR MIRROR BIG GLASS
- 👑 MINI FIREWORKS
- 👑 BIRTHDAY SINGING BY THE STAFF
- 👑 BOOKING 1 DAY IN ADVANCE

PACKAGE

GOLDEN KINGDOM GALA

- 👑 DELICIOUS 2 POUND BIRTHDAY CAKE
- 👑 SPARKLING WINE 1 BOTTLE
- 👑 STUNNING BALLOON DECORATIONS
- 👑 SHINE BRIGHT WITH YOUR NAME ON THEIR MIRROR BIG GLASS
- 👑 MINI FIREWORKS
- 👑 BIRTHDAY SINGING BY THE STAFF
- 👑 BOOKING 1 DAY IN ADVANCE



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