

# PEOPLE OF VESPER



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## a Decade and Counting...

Vesper was founded in 2014 by husband and wife duo Choti & Debby with a simple goal of bringing vibrant cocktail culture to Thailand. Safe to say, we have surpassed that objective, with the cocktail scene being very much alive and thriving today in this country.

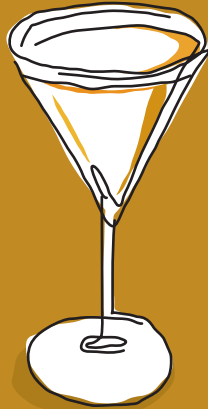
In March 2024, we celebrated our 10 year anniversary with “our favourite people” including our wonderful guests – the fabulous folks from Bangkok and the world over; our bartenders – both from the present time and from the past whom we proudly call “Vesper alumni”; and our local and international industry colleagues who have become dearest of friends. Countless great conversations have been shared, an abundance of great drinks have been served, and one cannot be surprised why we call them “People of Vesper”. This menu is a tribute to these incredible people who have been part of our journey.

Now, in its third Edition, the PEOPLE OF VESPER menu features 16 signature cocktails inspired by our friends – their unique personalities and tastes – through the lens of our bartenders.

So, People of Vesper, we hope you enjoy our drinks as much as we enjoy making them.

With love,  
**VESPER TEAM**

# VESPERS



## MODERN VESPER

Boatyard Double Gin /  
Boatyard Vodka / Cocchi Americano.  
Served from the freezer, Dukes Bar London's style  
450



## CLASSIC VESPER

Tanqueray Gin / Ketel One Vodka /  
Cocchi Americano / Orange bitters  
450



## A VESPER FOR EVERYONE

Consult our Vesper Bible to choose  
from the various Vesper twists  
we have made over the years  
450

# NON-ALCOHOLIC

## SEASONAL KOMBUCHA

Ask us what we have today  
260

## SPARKLING OOLONG

Oolong tea / Peach / Carbonated  
260

## COLADA

Coconut / Pineapple /  
Blue spirulina  
310

## GARIBALDI

Orange & mandarin sorbet /  
London Essence Tonic  
310

## PINKBALL

Olmea Altos Tequila / Montelobos Mezcal /  
Cocchi Rosa Vermouth / Rhubarb / Rooibos / Carbonated  
390

## TEABALL

Johnnie Walker Black Label,  
Apple / Toasted rice /  
Hojicha Tea / Soda  
440



# FRESH +FIZZY

## ISLANDBALL

Plymouth Gin / Tequila /  
Rum / Limoncello /  
Clear Cola / Citrus / Red wine  
440

## THAIBALL

Hendrick's Gin / Cocchi Americano /  
Fino Sherry / Ginger / Lemongrass /  
Cha Plu Leaf /  
Soda / Pomelo salad  
440

# SWEET +SOUR

## SAFFRON SOUR

Haku Vodka / Saffron / Cardamom / Orange blossom /  
Orange / Lemon / Egg white / Almond crumble  
440

## MACHIYA SOUR

Monkey Shoulder Whisky /  
Kakubin Whisky /  
Kokuto liqueur / Umeshu /  
Lemon / Egg white /  
Yuzu Lapsang sparkling wine  
460



## GUAVARITA

Don Julio Blanco Tequila /  
Sake / Guava / Melon /  
Lemon verbena / Lime / Salt  
450

## BANGKOKQUIRI

Havana Club Rum /  
Tom Yum spices / Cucumber  
Coconut / Lime  
430

## WHISKY COKE FLOAT

Michter's Bourbon / House Cola / Guinness, vanilla,  
coffee beans & condensed milk ice cream

450

# SWEET+ DESSERTY

## HIGH TEA FIZZ

Beefeater Gin / Earl Grey  
Strawberry jam /  
Cream / Egg white /  
Lemon / Champagne /  
Cakes and sandwiches

820

## G. MAZZINI

Campari / Absolut Elyx /  
Orange and mandarin sorbet /

Prosecco

460



## GUILTY AFFOGATO

Jameson Black Barrel /  
Mr. Black Coffee Liqueur /  
Cold brew coffee /  
Raspberry /  
Coconut shaved ice

450

# SHORT+ BOOZY

## NEW GRAND COCKTAIL

Roku Gin / Calvados / Fino Sherry /  
Dry Vermouth / Apricot

440

## FIG LEAF OLD FASHIONED

Bulleit Bourbon / Tequila /  
Amontillado Sherry / Fig leaf /  
Neroli / Milk clarified

470

## HOP AND SESAME

Bulleit Rye Whiskey /  
Montelobos Mezcal /  
Black Sesame / Hops /  
Cocchi Amaro /  
Ratafia Rossi / Cherry

520



## WHITE MATCHA NEGRONI

Fords Gin / Cocchi Americano /  
Bianco bitters / Pistachio /  
Matcha / White chocolate

430

# FOOD

Hand cut 42 months-aged Joselito Iberico Bellota ham (40 g)	790
Patatas Bravas <i>Spanish-style crispy potatoes served with smoked paprika &amp; aioli sauce</i>	290
Jamon Iberico Croquetas <i>served with garlic mayo sauce</i>	390
Pan con Tomate y Jamon <i>Toasted sourdough bread topped with fresh tomatoes, garlic &amp; Jamon Iberico</i>	290
Mezze Trio of Dips <i>Baba Ganoush / Beetroot &amp; Yoghurt / Labneh &amp; Za'atar - served with potato bread</i>	350
Grilled Chicken Parmigiana Sandwich <i>Chicken cutlet / Marinara / Mozzarella</i>	360
Fritto Misto <i>Deep fried calamari, red snapper &amp; avocado with homemade tartare sauce</i>	370
Tiramisu <i>with fresh mascarpone &amp; a shot of Espresso</i>	290

## WINE + SPARKLING + BEER

*We change our offerings regularly.  
Please ask us what we currently have available!*