



PEOPLE OF
VESPER

SO, WHO ARE PEOPLE OF VESPER?

Ever since Vesper was founded in 2014, we have gone through many transformations; from Bar & Restaurant in our early years to full-fledged neighbourhood haunt in 2017. From our first Bar Manager, to Tom Hearn, our 6th head honcho. From our original untitled menu, to 'THE ART BOOK, then 'CONTRAST' and finally, 'PEOPLE OF VESPER'. Safe to say, it has been a memorable decade.

Despite our various guises, one thing has always been constant and that is our dearest guests – the fabulous folks from Bangkok and the world over who have frequented our bar over the years. Countless great conversations have been shared, an abundance of great drinks have been served, and that's why they are People of Vesper. Now, in its 2nd Edition, PEOPLE OF VESPER menu is a series of signature cocktails paying homage to and inspired by our guests – with all their unique characters and taste profiles – through the perspective of our bartenders.

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

With love,

VESPER TEAM



VESPER

Tanqueray Gin / Ketel One Vodka /
Cocchi Americano

420

DIRTY VESPER
Tanqueray Gin / Ketel One Vodka /
Caper Brine / Fish Sauce

420



VESPER OF THE MONTH

Ask us what we have this month

420

TO START



RED HOOK

Bulleit Rye /
Siete Misterios Mezcal /
Cocchi Sweet Vermouth /
Strawberry / Vanilla /
Maraschino

500



PALO SANTO NEGRONI

Tanqueray Gin / Campari /
Cocchi Sweet Vermouth /
Palo Santo

420

GIMLET
Hendrick's Gin /
Guava / Cardamom

400



NON-ALCOHOLIC

SEASONAL KOMBUCHA

Ask us what we have this month

190

ESPRESSO TONIC

Espresso /
London Essence Grapefruit &
Rosemary Tonic / Pomelo

220

HOKKAIDO MILK PUNCH

Hokkaido Kefir / Winter Melon / Clarified

220

HORCHATA

Sesame Tahini / Miso Caramel

220

SPARKLING BOBA

Oolong Tea / Peach /
Boba / Carbonated

220

COOLER

Mint / Lemongrass /
Fever-Tree Grapefruit Soda

190

FRESH+ FIZZY

GREENBALL *Lowball*

Don Julio Blanco Tequila /
Corte Vetusto Mezcal /
Marigold / Green Apple /
Green Tea / Carbonated

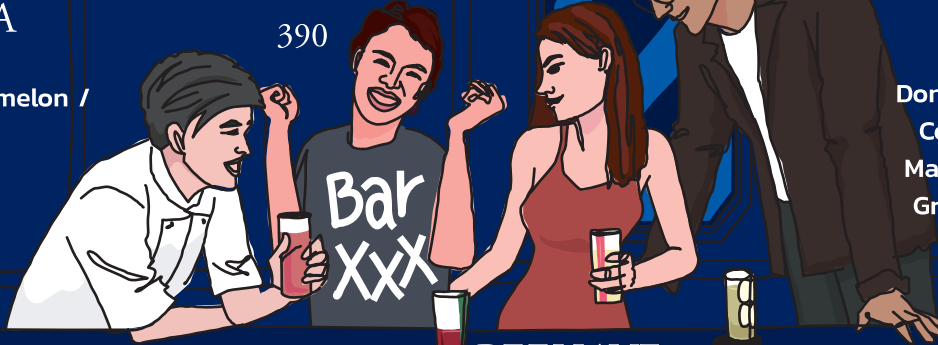
380



JAPANDAN *Americano*

Cocchi Sweet Vermouth /
Campari / Pandan /
Yuzupon / Soda

390



BEEHAVE *Collins*

Roku Gin / Lychee / Jasmine /
Lychee Honey / Lemon / Soda

380



SWEET+ DESSERTY

CHEESECAKE SOUR

Sour

Maker's Mark Bourbon /
Burnt Butter / Pineapple /
Lemon / Spices /
Egg White / Parmesan

440



CARROT CREW

Tiki

Plantation Dark Rum / Amontillado Sherry /
Carrot / Lemon / Mascarpone /
Macadamia / Pumpkin Spice

460

CAFÉ ROUGE

Coffee Cocktail

Johnnie Walker Black Label Whisky /
Popcorn / Espresso / Cocchi Rosa Vermouth /
Coffee Blossom / Black Sesame Foam

420

MANGO STICKY RICE

Dessert

COLD: Tried & True Vodka / Mango
HOT: Coconut + Condensed Milk Foam

380

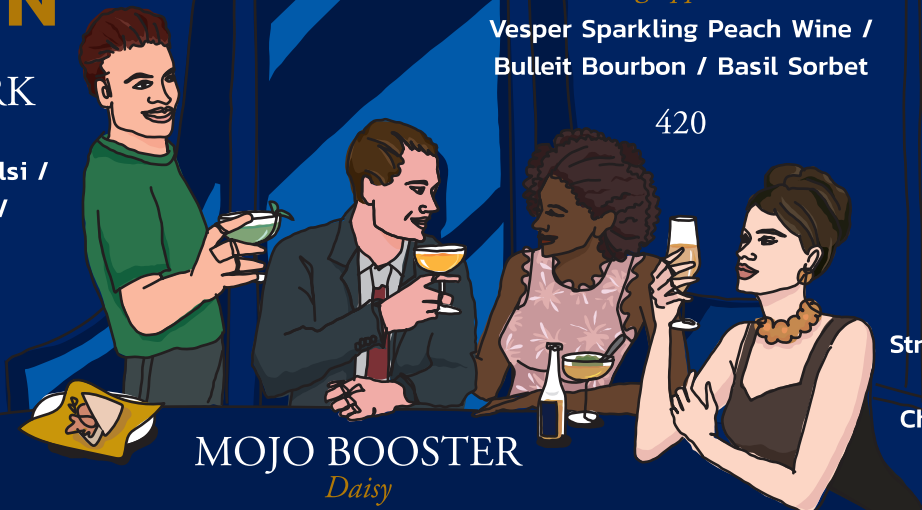
EASY+FUN

LUMPHINI PARK

Sour

Stranger & Sons Gin / Tulsi /
Lemongrass / Ginger /
Lemon / Egg White

420



VENEZIA

Sgroppino

Vesper Sparkling Peach Wine /
Bulleit Bourbon / Basil Sorbet

420



BAMBOOZLED

Champagne Cocktail

Widges Gin / Fig Leaf /
Strawberry / Pink Peppercorn /
White Chocolate /
Chandon Brut Sparkling Wine

480

MOJO BOOSTER

Daisy

Michter's Bourbon / Kalamansi Vinegar /
Lemon / Wan Sao Long

450

CHINESE CONNECTION

Digestivo

Remy Martin 1738 Cognac /
Monkey Shoulder Whisky / Pú'er Tea /
Cacao Butter / Cherry Liqueur

520

PERSIAN FASHIONED

Old Fashioned

Michter's Bourbon / Madeira /
Giffard Apricot / Rosemary /
Coffee Beans / Almond Praline

500

SHORT+ BOOZY

MR. PRESIDENTE

Manhattan

Flor de Caña 12 Year Old Rum /
Cocchi Americano / Giffard Banana /
Champaca / Coconut / Tonka

530

TEA GARDEN

White Hanky Panky

The Botanist Gin / Cocchi Americano /
Vesper House Fernet /
Seasonal Micro Garden

(For two to share)

1,080

FOOD

**Hand cut 42 months-aged
Joselito Iberico Bellota ham (40 g)** 790

Patatas Bravas 290
*Spanish-style crispy potatoes served with
smoked paprika & aioli sauce*

Jamon Iberico Croquetas 360
served with garlic mayo sauce

Spanish Tortilla 320
*Free-range duck egg & saute' potato omelette
served in bite-sized pieces*

Pan con Tomate y Jamon 290
*Toasted sourdough bread topped with
fresh tomatoes, garlic & Jamon Iberico*

Mezze Trio of Dips 350
*Baba Ganoush / Beetroot & Yoghurt /
Labneh & Za'atar - served with potato bread*

Grilled Chicken Parmigiana Sandwich 360
Chicken cutlet / Marinara / Mozzarella

Fritto Misto 370
*Deep fried calamari, red snapper &
avocado with homemade tartare sauce*

SPARKLING / CHAMPAGNE

glass / bottle

**Chandon Brut,
Yarra Valley, Australia NV** 400 / 2,500

**Champagne Charles Collin,
Côte des Bars, France NV** 4,000

**Billecart-Salmon Brut Reserve,
Champagne, France NV** 800 / 4,800

WHITE

glass / bottle

**Bodegas Terras Gauda,
Albariño Abadia de Sancampio,
Spain 2022** 380 / 2,300

**Cave de Lugny,
Chardonnay Mâcon-Villages,
Burgundy, France, 2021** 380 / 2,300

**Weiser Kunstler Trabener
Gaispfad Kabinett Trocken, Riesling,
Mosel, Germany 2020 (Organic)** 3,000

RED

glass / bottle

**Bodegas Cuevas Jimenez Ferratus AO,
Tempranillo, Ribera del Duero,
Spain 2020** 380 / 2,300

**Domaine de Mauperthuis,
Pinot Noir Grande Reserve,
Burgundy, France 2020** 490 / 2,900

**Château Clément-Pichon,
Cru-Bourgeois, Haut-Médoc,
France 2016** 3,500