# BRITAIN THROUGH SEASONS





# THE VESPER MARTINI



Tanqueray gin / Boatyard vodka /
Cocchi Americano vermouth
Served shaken, stirred or poured straight from the freezer.

Also available is a selection of Vesper twists from our Vesper Bible

# SEASONLESS SEASONALITY

Whenever we reflect on where Vesper began back in 2014, our thoughts always return to Britain. The most direct inspiration for Vesper comes from London cocktail bars (where we had our first sip of a Vesper martini), but more than that, from the entire countryside and its four distinct seasons. Coincidentally, with our Bar Manager carrying with him his British heritage, it feels only natural to pay tribute with our new menu: Britain Through Seasons.

Spring is where our journey begins, when life returns to the nation. Flowers bloom, the sun comes back, and the winter blues fade away.

Summer marks the height of warmer days and happier faces. A green blanket swathes the land as people begin to spend more time outdoors.

Autumn comes with a turn in the weather. Vibrant greens give way to golden tones as leaves fall from trees and life starts to slow down.

Winter closes out the year. Fires are lit in hearths, loved ones gather and the year winds down into rest and reflection.

With this menu, we hope to take you through a short journey through these seasons, here from our home in Bangkok. We don't limit ourselves to only British or seasonal ingredients. Instead, we aim to capture the essence of each season — its moods, palettes, and spirits — in cocktails that reflect both where we come from and where we are now.

With love, VESPER TEAM





# **Shandy Shake**

Siete Misterios mezcal / Aperol / Apricot liqueur / Black tea / Lime juice / Foamed lager

~kind of an iced tea

460

# Rhubarb & Cream

Beefeater 24 gin / Rhubarb / Hibiscus / Almond / Vanilla / Cream / Egg white



~kind of a Ramos Gin Fizz

450



# Beesting

Michter's rye / Cognac / Carrot / Caraway / Beeswax / Honey / Absinthe / Peychaud's bitters

~kind of a Sazerac

# SUMMER

# **Parakeet**

Olmeca Altos Blanco tequila / Montelobos mezcal / Sato / Kiwi juice / Shiso / Banana / Macadamia distillate / Clarified & Carbonated



~kind of a tequila soda

400



# Solero

Fords gin / Mango / Passion fruit / Coffee bean / Cacao / Yoghurt clarified / Champagne / Mini ice cream

~kind of a Pornstar Martini

690

# **Session Bitter**

Tanqueray gin / Campari / Fino sherry / Peach / Pink peppercorn / Basil / Cointreau / Verjus / Balsamic



~kind of a Negroni

# AUTUMN



# **Golden Brown**

Calvados / Pear / Michter's bourbon / Amontillado sherry / Tonka bean / Clarified & Carbonated

~kind of a Highball

480

# Leaf & Soil

Pisco / Monkey Shoulder whisky / Amaro / Fig leaf / Toasted pumpkin seed orgeat / Olive oil / Lemon / Egg white / Edible soil



~kind of a Sour

460



## Roots

Woodford Reserve bourbon / Coconut /
Beetroot / Parsnip / Ratafia Rossi /
Choeng Doi agricole rum / Maraschino liqueur

~kind of a Manhattan

# WINTER

### **Preserves**

Havana 7 / Sherry blend / Sherry vinegar / Rooibos tea / Lemon / Clementine & raspberry marmalade / Winter spices



~kind of a Cobbler

460



# **Baked Apple**

Johnnie Walker Black Label /
Baked apple compote / Brown butter /
Talisker 10 / Cinnamon / Apple cider /
Frozen and topped with brûléed custard

~kind of a Dessert

450

# Forest Walk

Roku gin / Douglas fir / Eucalyptus / Menthe / Vanilla / Guava cordial / Peychaud's bitters / Frozen grape



~kind of a Gimlet

# OUR FAVORITES

## Mango Sticky Rice

Vodka / Mango cordial / Mango wine / Sato / Hot salted coconut foam 420

#### Irish Coffee

Jameson Irish whiskey / Cacao / Local coffee / Palm sugar / Vanilla cream / Tonka 450

#### **East 8 Picante**

Don Julio tequila / Mezcal / Cucumber / Pineapple / Aperol / Jalapeño / Lime / Passion fruit **480** 

# **Bloody Mary**

Haku vodka / Tomato juice / House spice blend / Assorted pickles / Fried chicken skin 450

#### **Black Velvet**

Guinness / Champagne **590** 



# LOW & NO ALCOHOL

Mango Sticky Rice - 0% ABV
Green mango cordial / Clarified mango juice /
Hot salted coconut foam
270

Oolong Highball - 0% ABV Cold brewed oolong tea / Peach / Carbonated 270

Coke Float - < 0.5% ABV
Ice cream made with Guinness, coffee & condensed milk / House-made cola
320

Hokkaido Milk Punch - 0% ABV Winter melon / Hokkaido milk / Clarified 280

Seasonal Kombucha - 0% ABV Ask us what we have on offer today! 240





# FOOD

# Sausage Roll

Pork, Iberico pork fat, caramelised onion & fennel in puff pastry **240** 

## **Zucchini Fries** (V)

Tempura zucchini with garlic yoghurt sauce **250** 

## **Chorizo Croquettes**

Made with mozzarella, cheddar, parmesan **350** 

## **Marinated Red Peppers**

Pickled and dressed with anchovies, capers, shallots & crostini 320

# Hand cut 42 months-aged Iberico Ham

Served with salted crisps & pickles **820** 

#### Steak Tartare

Dressed and served with egg yolk & salted crisps
550

# Lemon Posset (V)

Served with shortbread **240** 

# Sticky Toffee Pudding (V)

Served with toffee sauce & vanilla ice cream
240

# WINE & BEER

Sparkling / C	Champagne
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Giulio Cocchi Primosecolo, Chardonnay Brut, Piemonte, Italy	
Billecart-Salmon Brut Reserve, Champagne, France NV	

## White

Bodegas Terras Gauda,	Albariño	Abadia	de San	Campio,
Spain 2022				-

Cave de Lugny, Chardonnay Mâcon-Villages,	
Burgundy, France, 2021	

## Red

Bodegas Cuevas Jimenez Ferratus AO,
Tempranillo, Ribera del Duero, Spain 2020

Domaine de Mauperthuis, Pinot Noir Grande Reserve,
Burgundy, France 2020

# Sato

Traditional thai rice wine from Surin province

Raruen, red sticky rice	310 / glass
Glomtoong, black sticky rice	310 / glass
Pka Strow, sparkling, red & white sticky rice	860 / bottle

### Beer

glass

500

800

glass

420

420

glass 420

490

bottle

2,500

4,800

bottle

2,300

2,300

bottle

2,300

2,900

Draught beer
Guinness
Estrella Galicia

420 / 620ml 320 / 620ml

Chatri IPA, FullMoon

290 / bottle

Bussaba wheat beer, FullMoon

290 / bottle

UNTIL NEXT TIME