



*Brasserie*

**MVM**

*Lukhumvit 59*

*Brasserie*  
**AVA**

*Sukhumvit 59*

**EXPERIENCE A GASTRONOMIC JOURNEY WHERE AVIATION INSPIRED DESIGN**

**HARMONIOUSLY BLENDS WITH INTERNATIONAL FLAVOURS.**

**AVA ORIGINATED FROM 'AVIATION' INSPIRED BY THE BRAND'S FOUNDER'S AIRLINE.**

**INTERCONTINENTAL MR. JUAN TRIPPE, LIKE THE LEGENDARY AIRLINE PAN AMERICAN AIRWAYS.**

**CURATING AN IMPRESSIVE MENU,**

**OUR MASTERFUL CHEFS GUIDE YOU ON A LAVISH JOURNEY,**

**PRESENTING AN EXQUISITE EXPLORATION OF UNPARALLELED FLAVORS AND TEXTURES FROM AROUND THE WORLD.**

**FROM HOMEMADE PASTAS TO FRESH SEAFOOD PLATTERS AND PREMIUM DISHES,**

**SAVOUR DELECTABLE DISHES IN ELEGANT SURROUNDINGS.**

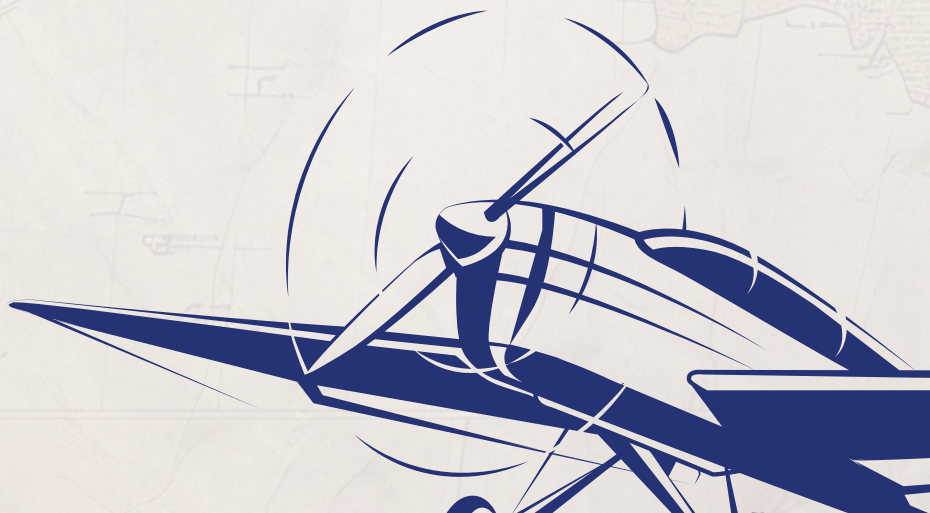
**FROM A LA CARTE BREAKFAST TO AFTERNOON TEA AND EXQUISITE DINNERS.**

体验一次奢华的美食之旅，在这里，航空灵感设计与国际风味完美融合。

AVA 这一名称源于品牌创始人航空公司的 "Aviation",

正如洲际酒店的胡安·特里普先生和传奇的泛美航空公司。

我们的顶级主厨精心策划了一份令人印象深刻的菜单，引领您踏上一段奢华之旅，呈现来自世界各地无与伦比的风味与质感。从自制意大利面到新鲜海鲜拼盘及顶级菜肴，在优雅的环境中尽情品味美食。从点餐式早餐到下午茶和精致晚宴，尽享极致体验。



### SALAD & APPETIZER 沙拉 & 开胃菜



**BABY ROMAINE CAESAR SALAD** 320  
婴儿长叶莴苣凯撒沙拉

Baby cos lettuce, bacon, croutons, onsen egg, and parmesan cheese  
嫩罗马生菜、培根、面包丁、温泉蛋和帕玛森奶酪

**NOURISH TUNA BOWL** 滋养金枪鱼碗 520  
Seared tuna with fava beans, soba noodles, eggplant, and green chili sauce  
烤金枪鱼配蚕豆、荞麦面、茄子，和绿辣椒酱



**TOMATO SALAD** 380  
番茄沙拉  
Mix heirloom tomatoes, Stracciatella cheese, cucumber gazpacho, honey lemon dressing and black olives  
混合原种番茄，布拉塔芝士，黄瓜西班牙凉菜汤，蜂蜜柠檬酱和黑橄榄

**CHARCUTERIE PLATTER** 熟食板 790  
Selection of assorted Salami, mortadella, parma ham Italian cheese & Antipasto  
精选各式腊肠，摩泰台拉香肠，帕尔马火腿，意大利奶酪和开胃菜

**AVOCADO ROCKET SALAD** 牛油果芝麻菜沙拉 520  
Fresh avocado, almond sliced, red radish, Balsamic dressing  
新鲜牛油果，杏仁片，红萝卜，意大利黑醋汁



**CURED SALMON** 620  
腌三文鱼  
Avocado guacamole, crab and cucumber dressing  
牛油果酱，蟹肉和黄瓜

### FROM THE GRILL 来自烤炉

**GRILLED RIB EYE STEAK** 1,500  
(240 GRAMS)  
烤肋眼牛排 (240克)

Truffle mashed potato, asparagus, garlic config, roasted tomato on vine and red wine sauce

松露土豆泥，芦笋，油酥大蒜，烤蕃茄搭配葡萄和红酒酱

**NORWEGIAN GRILLED SALMON**  
烤挪威三文鱼

Roasted Mediterranean baby vegetable and lemon butter sauce  
烤地中海婴儿蔬菜和柠檬黄油酱



550

### 海鲜 SEA FOOD

**FISH & CHIP** 520  
炸鱼薯条  
Crispy battered fish, potato fries, lemon and tartar sauce.  
脆皮鱼，薯条，柠檬和塔塔酱

**SEAFOOD ON ICE** 1,690  
冰镇海鲜

Prawns, octopus, New Zealand mussel, tiger prawn, rock lobster, oyster, Mignonette, lemon wedges, seafood sauce, Ponzu

对虾，章鱼，新西兰蚌，虎虾，岩石龙虾，生蚝，木犀草，柠檬角，海鲜酱，柚子酱油

**SEAFOOD ON FIRE** 1,690  
烤海鲜

Prawns, octopus, New Zealand mussel, tiger prawn, rock lobster, oyster, lemon wedges, seafood sauce, cocktail sauce

对虾，章鱼，新西兰蚌，虎虾，岩石龙虾，生蚝，柠檬黄油，柠檬角，海鲜酱，鸡尾酒酱



# MAIN COURSE 主菜



**KUROBUTA PORK 790**

黑猪肉



A dish of fashionable city, Saffron risotto, creamy mushroom sauce

时尚城市的一道菜，藏红花意大利调味饭，奶油蘑菇酱

**ROASTED PERI PERI BABY CHICKEN 490**

烤佩里雏鸡



Roasted half baby chicken, pumpkin puree, tomato cherry, baby carrot, French bean

烤半只雏鸡，南瓜浓汤，油酥樱桃翻去，婴儿胡萝卜，四季豆



**BEEF ROSSINI WITH FOIE GRAS 1,400**

鹅肝牛排罗西尼



Aged Australian ribeye, wrapped and prepared with red wine and truffle, topped with crushed foie gras, and served with truffle beef jus.

澳大利亚熟成肋眼牛排，以红酒与松露包裹烹制，顶部铺以碎鹅肝，佐松露牛肉酱汁。

# SANDWICH & BURGERS

## 三明治 & 汉堡



**AVA BURGERS (200 GRAMS) 590**

AVA 汉堡



Wagyu beef patty, Cheddar cheese, Gherkin, tomato, caramelize onion & potato fries

和牛肉饼，切达干酪，腌黄瓜，番茄，焦糖洋葱和薯条

**AVA CLUB SANDWICH 290**

AVA 俱乐部三明治



Crispy bacon, Cheddar cheese, fried egg, poach chicken, tomato, lettuce & potato fries

脆培根，切达干酪，煎蛋，水煮鸡肉，番茄，生菜和薯条

**CROQUE MONSIEUR 420**

火腿芝士三明治



Baked sandwich with Paris ham, Gruyere cheese & Mornay sauce with potato fries.

烤三明治搭配巴黎火腿，格鲁耶尔干酪和奶油蛋黄沙司

**CROQUE MADAME 420**

烤火腿芝士鸡蛋三明治



Baked sandwich with Paris ham, egg, Gruyere cheese & Mornay sauce with potato fries.

烤三明治搭配巴黎火腿，鸡蛋，格鲁耶尔干酪和奶油蛋黄沙司

**HEALTHY WRAP 390**

健康卷



Chickpeas hummus, shredded carrots, kale and lettuce served with mix leaf salad.

鹰嘴豆泥，胡萝卜碎，甘蓝和生菜混合叶子沙拉

ADDITIONAL 额外的

ADD EGG 加蛋 30

ADD BACON 加培根 50



# PASTA

## 意大利面



**CHEF RECOMMENDED 主厨推荐**

**PENNE BEEF BOLOGNESE 450**  
牛肉肉酱通心粉

Homemade Wagyu beef Bolognese, parmesan cheese.  
自制和牛肉酱，帕玛森芝士

**SPAGHETTI LOBSTER 650**  
龙虾意面

Poached tail and its bisque  
水煮龙虾尾和浓汤



**FETTUCINE CARBONARA 290**  
奶油培根意大利宽面

Guanciale, parmesan cheese with egg  
意大利熏猪颊肉，帕玛森芝士和鸡蛋



**SPAGHETTI AOP 290**  
AOP意大利面

Cooked with garlic, bacon, chili, and parsley.  
使用大蒜、培根、辣椒、和欧芹烹制



# SOUP

## 汤

**SUMMER SOUP WITH GARDEN SALAD 220**  
夏季汤和田园沙拉

Clear roasted tomato broth, seasonal vegetables  
清烤番茄浓汤，时令蔬菜

**ITALIAN LENTILS SOUP 220**  
意大利扁豆汤

**WILD MUSHROOM CAPPUCINO SOUP 320**  
野生蘑菇卡布奇诺汤

Truffle oil, shaved Champignon and foam  
松露油，香菇和泡沫



# LOCAL MAIN COURSE 当地主菜

**CHEF RECOMMENDED 主厨推荐**



**PAD TAI PRAWNS 390**  
虎虾泰式炒河粉

Wok-fried rice noodle with tamarind sauce, and prawns  
罗望子酱炒米粉和虾

**PAD KRA PAO 炒罗勒**

Wok-fried with hot basil & chili served with fried egg  
罗勒叶炒辣椒配煎蛋

**CHICKEN/PORK 鸡肉 / 猪肉** 220

**SEAFOOD/BEEF 海鲜 / 牛肉** 250

**THAI FRIED RICE 泰式炒饭**

Wok-fried rice with egg and condiment served with fried egg.  
调味蛋炒饭配煎蛋

**VEGETABLES 蔬菜** 200

**CHICKEN/PORK 鸡肉 / 猪肉** 220/240

**PRAWNS 虾** 280

**CRABS 蟹** 420

**CHIANG MAI KHAO SOY NOODLE 350**

清迈风味面条

Thai-Northern style noodle with curry, and chicken  
北方风味咖喱和鸡肉

**GAI PAD MED MAMUANG 260**

Stir fried chicken with cashew nuts.  
腰果炒鸡肉



# SOUP & CURRY

## 汤 & 咖喱

**TOM KHA GAI 290**

椰子鸡汤  
Light coconut soup and chicken.  
椰子清汤和鸡肉

**GANG JUED MOO SUB 250**

Clear soup with egg Tofu, Chinese cabbage, mince pork.  
清汤搭配鸡蛋豆腐, 中国白菜, 碎猪肉

**TOM YUM GOONG 350**

冬阴功  
Spicy tiger prawn soup with straw mushroom and lemongrass.  
辣虎虾汤配草菇和香茅

**GAENG KIEW WANN**

泰式绿咖喱  
Coconut green curry, eggplant, sweet basil & chili.  
椰奶绿咖喱, 茄子, 甜罗勒和辣椒

**CHICKEN 鸡肉** 250

**BEEF 牛肉** 280

**VEGETABLES & TOFU 蔬菜和豆腐** 220

**MASSAMAN CURRY**

马沙文咖喱  
Coconut massaman curry, potato, shallot, peanut

**CHICKEN 鸡肉** 320

**BEEF 牛肉** 480

**SIGNATURE DISH 招牌菜**



**CRAB CURRY WITH WILD BETEL LEAF 420**

蟹肉咖喱和野生宾榔叶

Coconut curry, crab meat, betel leaves  
椰奶咖喱, 蟹肉, 宾榔叶



### SALAD & APPETIZER 沙拉 & 开胃菜



**CHEF RECOMMENDED 主厨推荐**

**GRILLED BEEF SATAY** 420

烤沙爹牛肉

Grilled beef Satay with toast bread, Achar & peanut sauce.  
烤沙爹牛肉搭配吐司面包，印度式腌菜和花生酱

**POMELO SALAD WITH SHRIMP** 320

柚子沙拉搭配虾

Pomelo, shallot, chili, lime leaf, crispy shallot and sxhrimp.  
柚子，胡葱，辣椒，柠檬叶，脆葱和虾

**THAI SPICY PAPAYA SALAD** 190

泰式辣木瓜沙拉

Papaya salad, garlic, chili, tomato, dried shrimp.  
木瓜沙拉，大蒜，辣椒，番茄，干虾

**CHICKEN FRIES** 290

炸鸡

Deep fries medium chicken wing, Nam Jim Jaew, pickled radish.

油炸鸡翅中，泰式酸辣酱，酸萝卜



### SIDE 配菜

**MASHED POTATO TRUFFLE** 240

松露土豆泥

**STEAMED MIXED VEGETABLE** 190

混合蒸蔬菜

**STEAMED JASMINE RICE** 120

蒸茉莉香米

**DOUBLE FRIED FRIES** 150

炸薯条

**MIX LEAF SALAD** 150

混合叶子沙拉



# CAFE BUONGIORNO GELATO

## AUTHENTIC ITALIAN GELATO

Café Buongiorno Gelato Artigianale embodies the timeless art of artisanal gelato, with recipes steeped in centuries of tradition from the Buongiorno estate.

The Buongiorno estate was well known for the creamiest milk and a wide variety of fruits. Generations of the Café Buongiorno family made gelato by blending milk, cream, and fresh seasonal fruits from their farm to indulge in during the summer heat. Gelato is a beloved treat in the Café Buongiorno family.

The legacy of Café Buongiorno Gelato lives on through these recipes, passed down from generation to generation.  
Each scoop is a tribute to the past, which is still present.

展现了永恒的手工冰淇淋艺术，其配方源自 Buongiorno 庄园数百年的传统。

Buongiorno 庄园以含乳脂最高的牛奶和种类繁多的水果而闻名。Café Buongiorno 家族几代人曾经通过混合来自他们农场的牛奶、奶油和新鲜的时令水果来制作冰淇淋以沉浸在夏日的炎热中。在 Café Buongiorno 家族中冰淇淋是一种深受喜爱的美食。

Café Buongiorno Gelato 的遗产通过这些食谱代代相传。

每一勺都是对仍然存在的过去的致敬。

			SINGLE SCOOP 单	DOUBLE SCOOPS 双
<b>ALLA BIRRA GELATO</b>	啤酒奶油冰淇淋	 	110	190
A unique blend of your favorite craft brew and a creamy indulgence. A one-of-a-kind experience. 将您最喜欢的精酿啤酒与奶油般的享受独特结合。一种独一无二的体验。				
<b>ROMAN CHOCOLATE GELATO</b>	罗马巧克力冰淇淋	 	90	150
Luxuriously creamy gelato crafted with premium cocoa and decadent chocolate for pure indulgence. A pure chocolate paradise – as if you were in Rome. 奢华的奶油冰淇淋，由优质可可和美味的巧克力制成，带来纯粹的享受。一个纯粹的巧克力天堂——仿佛置身于罗马。				
<b>VANILLA GELATO</b>	香草冰淇淋	 	90	150
Velvety smooth and creamy gelato crafted with the finest vanilla and highest quality ingredients. Every mouthful is a simple, joyful journey. 天鹅绒般顺滑的奶油冰淇淋，由最好的香草和最高质量的原料制成。每一口都是简单而愉快的旅程。				
<b>MULLED RED WINE GELATO</b>	葡萄酒味冰淇淋	 	130	230
A luxuriously smooth indulgence infused with aromatic spices and the rich flavors of traditional mulled wine. A sophisticated twist on the classic dessert. 奢华顺滑的享受，融入芳香的香料和传统热红酒的丰富风味。经典甜点的精致转变。				

## DESSERT

### 甜品

#### STICKY TOFFEE PUDDING

太妃糖布丁

220



#### SEASONAL FRUITS PLATTER

时令水果拼盘

220



#### NEW YORK CHEESECAKE 280

纽约芝士蛋糕



#### VANILLA CREME BRULEE 220

香草焦糖布丁



### SPARKLING WINE

#### BY GLASS

#### BY BOTTLE

(75 CL)

CHAMDEVILLE, BLANC DE BLANCS BRUT, FRANCE		2,150
ZONIN PROSECCO BRUT, ITALY	410	2,200
JACOB'S CREEK RESERVE, AUSTRALIA		2,200
CHANDON BRUT, AUSTRALIA	480	2,350
CHANDON ROSE BRUT, AUSTRALIA	490	2,450

### CHAMPAGNE

BOLLINGER SPECIAL CUVEE N.V.		9,500
G.H. MUMM BRUT N.V.		9,900
MOET CHANDON BRUT IMPERIAL N.V.		9,900
MOET CHANDON ROSE BRUT IMPERIAL N.V.		10,500
VEUVE CLICQUOT BRUT YELLOW LABEL N.V.		10,200
VEUVE CLICQUOT ROSE BRUT YELLOW LABEL N.V.		12,000

### WHITE

MATUA VALLEY, MARLBOROUGH, SAUVIGNON BLANC, NEW ZEALAND	410	1,950
VICTORIA PARK, CHARDONNAY, AUSTRALIA	430	2,050
PENFOLDS, KOONUNGA HILL, AUTUMN, RIESLING, AUSTRALIA	450	2,200
FAMILLE PERRIN, COTES DU RHONE, RESERVA WHITE, FRANCE	490	2,350

### RED

MATUA VALLEY, MARLBOROUGH, PINOT NOIR, NEW ZEALAND	410	1,950
VICTORIA PARK, CABERNET SAUVIGNON, AUSTRALIA	430	2,050
TRIVENTO, MALBEC, ARGENTINA	450	2,200
FAMILLE PERRIN, COTES DU RHONE, RED, FRANCE	490	2,350

### APERITIF

MARTINI DRY VERMOUTH, ITALY	290	3,300
PERNOD, FRANCE	300	3,300
RICARD, FRANCE	300	3,300
PIMM'S NO.1, ENGLAND	300	3,300
APEROL, ITALY	310	3,500
CAMPARI, ITALY	310	3,500
MARTINI ROSSO SWEET VERMOUTH, ITALY	310	3,500
MARTINI BIANCO VERMOUTH, ITALY	310	3,500



### GIN

BOMBAY SAPPHIRE GIN, ENGLAND  
 TANQUERAY GIN, ENGLAND  
 IRON BALL GIN, THAILAND  
 ROKU GIN, JAPAN  
 HENDRICK'S GIN, ENGLAND

### BY GLASS

380  
 390  
 390  
 410  
 420

### BY BOTTLE

(75 CL)  
 3,600  
 3,700  
 4,800  
 4,900  
 4,900

### RUM

MEKHONG GOLD RUM, THAILAND  
 PAMPERO BLANCO WHITE RUM, VENEZUELA  
 CAPTAIN MORGAN JAMAICA RUM, JAMAICA  
 BACARDI WHITE RUM, CUBA  
 CHALONG BAY RUM, THAILAND  
 PHRAYA GOLD RUM, THAILAND

290  
 380  
 390  
 380  
 390  
 410

2,900  
 3,600  
 3,600  
 3,700  
 3,700  
 4,500

### VODKA

42 BELOW VODKA, NEW ZEALAND  
 TITO'S AMERICAN CRAFT VODKA, USA  
 KETEL ONE VODKA, THE NETHERLANDS  
 BELVEDERE VODKA, POLAND  
 GREY GOOSE VODKA, FRANCE

360  
 370  
 390  
 390  
 420

3,600  
 3,600  
 3,700  
 3,900  
 4,900

### TEQUILA

PATRON XO CAFE TEQUILA, MEXICO  
 DON JULIO BLANCO TEQUILA, MEXICO  
 DON JULIO REPOSADO TEQUILA, MEXICO

390  
 410  
 550

3,600  
 4,900  
 7,200

### WHISKY

JW BLACK LABEL, SCOTLAND  
 MONKEY SHOULDER, SCOTLAND  
 JW GOLD LABEL RESERVE, SCOTLAND

390  
 390  
 410

3,700  
 3,900  
 5,900



# BEVERAGE MENU

饮料菜单

A GASTRONOMIC JOURNEY WITH AN AVIATION INSPIRED

LUNCH  
 11:30 A.M. UNTIL 4.30 P.M.  
 DINNER  
 6 P.M. UNTIL 10.30 P.M.

## BOURBON WHISKY

BY GLASS

BY BOTTLE

(75 CL)

JIM BEAM, USA	380	3,600
BULLEIT, USA	380	3,600
JACK DANIEL'S, USA	390	3,900
MAKER'S MARK, USA	370	4,600
BULLEIT RYE, USA	410	5,200

## OTHER WHISKY

JOHN JAMESON, IRISH	390	3,600
CANADIAN CLUB, CANADIAN	380	3,600

## SINGLE MALT WHISKY

THE SINGLETON OF DUFFTOWN 12 YEARS, SPEYSIDE	430	4,900
GLENMORANGIE THE LASANTA, HIGHLAND	490	5,600
GLENFIDDICH 12 YEARS, SPEYSIDE	450	5,900
TALISKER 10 YEAR, ISLAND	590	8,300
THE BALVENIE DOUBLEWOOD 12 YEARS, SPEYSIDE	590	7,900
LAPHROIAG 10 YEARS, ISLAY	660	8,500

## COGNAC / BRANDY

REGENCY V.S.O.P. THAILAND	380	3,700
HENNESSY V.S.O.P. FRANCE	590	7,200
HENNESSY X.O. FRANCE	1,550	22,000

## ABSINTHE

LA MAISON FONTAINE CHOCOLATE, FRANCE	410	4,900
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## LIQUEUR

MALIBU   SOUTHERN COMFORT   AMARETTO	300	3,500
BAILEY'S IRISH CREAM   FRANGELICO	320	3,500
COINTREAU   CAFFEE BORGHETT   KAHLUA	320	3,500
JAGERMEISTER   SAMBUCA   SAMBUCA CAFFE	320	3,500
GRAND MARNIER   LIMONCELLO		



# BEVERAGE MENU

饮料菜单

A GASTRONOMIC JOURNEY WITH AN AVIATION INSPIRED

LUNCH  
 11:30 A.M. UNTIL 4.30 P.M.  
 DINNER  
 6 P.M. UNTIL 10.30 P.M.

## BEER

### LOCAL BOTTLES

	ABV	33 CL
TIGER, SINGAPORE	5.0%	190
CHANG COLD BREW, THAILAND	5.0%	190
SINGHA, THAILAND	5.0%	200
HEINEKEN, THE NETHERLANDS	5.4%	200
ASAHI, JAPAN	5.2%	200

### IMPORT BOTTLES

SAN MIGUEL LIGHT, PHILIPPINES 330 ML	5.0%	200
CORONA, MEXICO 335 ML	4.5%	300
WHALE PALE ALE, THAILAND 490 ML	5.5%	460
CRISPY BOY HELLES LAGER, THAILAND 490 ML	5.0%	460
WILA WEIZEN, THAILAND 490 ML	5.0%	460

### WHEAT

HOEGAARDEN, BELGIUM 330 ML	4.9%	340
HOEGAARDEN ROSEE, BELGIUM 250 ML	4.9%	350

### PALE ALE

CHALAWAN PALE ALE, THAILAND 330 ML	4.7%	320
ROGUE DEAD GUY ALE, USA 335 ML	6.8%	430



### CLASSIC COCKTAILS

#### APEROL SPRITZ 380

Prosecco, Aperol, Soda & Orange Zest [3:2:1]

#### NEGRONI 410

Bombay Sapphire, Campari, Martini Rosso & Slice of Orange

#### DAIQUIRI 380

Pampero White Rum, Triple sec, Lime juice & syrup

#### MINT MOJITO 390

Spicy rum, Lime juice, Fresh lime, Simple syrup, Mint Ginger beer

#### MOSCOW MULE 420

Grey goose vodka, Lime juice wedges and a sprig of mint,

#### WHISKY SOUR 390

Bulleit rye, Lime juice, Syrup, Angostura bitters & Egg white

#### SINGAPORE SLING 420

Tanqueray gin, Cherry liqueur, D.O.M. Benedictine,  
 Fresh pineapple juice, Lime uice, Grenadine, Bitters & soda

#### THAI SABAI 410

Thai gold rum, Freshly squeezed lemon juice, Sugar syrup,  
 Sweet Thai basil leaves, Soda

### THAI LOCAL DRINK

#### CHA NOM 160

ChaTraMue, Thai Tea with condensed milk

### TWG TEA

#### BLACK TEA

##### ENGLISH BREAKFAST TEA 180

This classic was originally blended as an accompaniment to the traditional English breakfast. Very strong and full-bodied with light floral undertones, this TWG Tea black tea is perfect with morning toast and marmalade

##### ROYAL DARJEELING FTGFOP1 180

The king of India teas, this TWG Tea first flush black tea boasts an exquisite fragrance and a vibrant, sparkling taste that develops remarkable overtones of ripe apricots. An exquisite daytime tea

#### GREEN TEA

##### JASMINE QUEEN TEA 190

Intoxicating TWG Tea jasmine flowers enhance the sparkling elegance of this delicately fashioned green tea

##### MOROCCAN MINT TEA 180

A great favourite, this fine TWG Tea green tea is perfectly blended with suave and strong Sahara mint. A timeless classic

#### BLUE TEA

##### IMPERIAL OOLONG 180

A well-balanced and flavorful-fermented TWG Tea with a sweet and fruity savour and a divine, Lingering after taste.

#### SOLO HERB

##### CHAMOMILE 170

Soft and soothing, these rare TWG Tea chamomile flowers boast a rich honey aroma and yield a golden, Theine-free cup

#### RED TEA

##### VANILLA BOURBON TEA 190

Red tea from South Africa blended with sweet TWG Tea vanilla. Enveloping, this theine-free tea can be served warm or iced at any time of the day and is perfect for children as well

### SARNIES SPECIAL BLEND EXCLUSIVELY MADE FOR INTERCONTINENTAL BANGKOK SUKHUMVIT (MEDIUM ROAST)

The InterContinental Bangkok Sukhumvit Blend was carefully crafted to create a unique flavour profile with notes of whiskey, vanilla, chocolate, and sweet spices. The blend consists of coffee beans from three different origins: Honduras Whiskey Barrel-aged, Thailand, and Myanmar. This coffee is roasted specifically for espresso, resulting in lower acidity, which pairs well with milk-based drinks. Additionally, it offers a delightful experience for black coffee enthusiasts

#### ILLY (DARK ROAST)

Signature blend combining 9 Arabica origins. 100% Arabica blend intense beans  
 Traditional Italian method blend



### COFFEE SELECTION

#### CUSTOMIZATION

Skinny Milk +30
Soy Milk+30
Almond Milk +30
Oat Milk +30
Extra Shot Espresso +40

<b>RISTRETTO</b>	<b>180</b>
A short shot of espresso made with the same amount of ground coffee but extracted with half the amount of water. This produces a concentrated shot of coffee with more intense aroma	
<b>ESPRESSO</b>	<b>170</b>
Our standard serving of espresso is a double shot, if you prefer a single shot please request upon ordering. A balanced, creamy feel and a lingering sweet aftertaste with a natural layer of cream on top	
<b>ESPRESSO MACCHIATO</b>	<b>180</b>
A shot of espresso topped with a dash of milk foam	
<b>AMERICANO/LONG BLACK (AVAILABLE ON ICE)</b>	<b>180</b>
A shot of espresso diluted with hot water	
<b>FLAT WHITE</b>	<b>190</b>
A medium milk coffee with a shot of espresso, Steamed milk and 0.5 cm of milk foam	
<b>CAPPUCCINO (AVAILABLE ON ICE)</b>	<b>190</b>
A light milk coffee with a shot of espresso, Steamed milk, and 1 cm of milk foam	
<b>CAFFE LATTE (AVAILABLE ON ICE)</b>	<b>190</b>
A strong milk coffee consisting of equal portions of espresso and steamed milk	
<b>MOCHA (AVAILABLE ON ICE)</b>	<b>180</b>
A shot of espresso, choice of milk / dark chocolate, steamed milk, and 0.5 cm of milk foam	
<b>CHOCOLATE (AVAILABLE ON ICE)</b>	<b>180</b>
A cup of steamed milk combined with traditional cacao powder	
<b>DECAFFEINATED COFFEE (AVAILABLE ON ICE)</b>	<b>180</b>
A shot of Espresso diluted with hot water. Decaf coffee contains minimal caffeine content	

### AFFOGATO

<b>CLASSIC AFFOGATO</b>	<b>250</b>
Vanilla Gelato, Illy or Sarnies Coffee, Enzo Peroni in Viterbo Chocolate, Hazelnut, Vanilla & Almond Biscotti	
<b>ROMAN CHOCOLATE</b>	<b>240</b>
Chocolate Gelato, Illy or Sarnies Coffee, Enzo Peroni in Arrone Chocolate & Malt Biscotti	
<b>THAI TEA AFFOGATO</b>	<b>230</b>
Vanilla Gelato, Thai Tea, Enzo Peroni in Middle East Chocolate & Pistachio Biscotti	
<b>AFFOGATO MARTINI</b>	<b>290</b>
Kahlua, Vanilla Gelato, Illy or Sarnies Coffee, Enzo Peroni in Thailand Coffee & Macadamia Biscotti	



### AVA MOCKTAIL CLASSIC

<b>HELLO THONGLOR</b>	240
Elder Flower & TWG Bourbon Vanilla tea Infused Rosemary syrup, Lime Juice & San pellegrino limonata	
<b>SUKHUMVIT 59</b>	250
Blossom Sakura Monin Syrup, Citric Acid, Beet Root Bitter	
<b>ARUNSAWAD</b>	250
Tonic water, Thai Malai syrup, Cold brew coffee	
<b>MANGO STICKY RICE</b>	250
Mango sticky rice syrup, Coconut juice, Lime juice	
<b>THAI SABAI DEE</b>	240
Freshly squeezed lemon juice, Sugar syrup, Sweet Thai basil leaves, Soda water	

### RECOMMENDED PREMIUM SOFT DRINKS

<b>FRANKLIN &amp; SONS CLASSIC INDIAN TONIC WATER</b>	180
<b>FRANKLIN &amp; SONS ROSE LEMONADE</b>	180
<b>FRANKLIN &amp; SONS GINGER BEER</b>	180
<b>RED BULL (PRODUCT OF EUROPE)</b>	190

For Soft Drink Available Upon Request

### JUICE

<b>ORANGE, PINEAPPLE, MANGO, LIME, YOUNG COCONUT, WATERMELON</b>	200
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### STILL & SPARKLING WATER

#### STILL

<b>ACQUA PANNA 500 ML</b>	180
<b>EVIAN WATER 330 ML</b>	180
<b>ACQUA PANNA 750 ML</b>	250

#### SPARKLING

<b>SAN PELLEGRINO 500 ML</b>	200
<b>EVIAN WATER 330 ML</b>	190
<b>SAN PELLEGRINO 750 ML</b>	280
<b>EVIAN WATER 750 ML</b>	290



## SPARKLING WINE

	BY GLASS	BY BOTTLE (75 CL)
JACOB'S CREEK RESERVE, AUSTRALIA	480	2,200
CHANDON BRUT, AUSTRALIA	480	2,350
CHANDON ROSE BRUT, AUSTRALIA	490	2,450

## CHAMPAGNE

MOET CHANDON BRUT IMPERIAL N.V.		9,900
VEUVE CLICQUOT BRUT YELLOW LABEL N.V.		10,200
MOET CHANDON ROSE BRUT IMPERIAL N.V.		10,500
VEUVE CLICQUOT ROSE BRUT YELLOW LABEL N.V.		12,000

## WHITE

MATUA VALLEY, MARLBOROUGH, SAUVIGNON BLANC, NEW ZEALAND	410	
VICTORIA PARK, CHARDONNAY, AUSTRALIA	430	2,050
PENFOLDS, KOONUNGA HILL, AUTUMN, RIESLING, AUSTRALIA	450	2,200
FAMILLE PERRIN, COTES DU RHONE, RESERVA WHITE, FRANCE	430	2,350

## RED

MATUA VALLEY, MARLBOROUGH, PINOT NOIR, NEW ZEALAND	410	1,950
TRIVENTO RESERVE MALBEC, ARGENTINA	420	2,000
VICTORIA PARK, CABERNET SAUVIGNON, AUSTRALIA	390	2,050
FAMILLE PERRIN, COTES DU RHONE, RESERVA WHITE, FRANCE	490	2,350

## WHITE

### FRANCE

MOUTON CADET CLASSIC BLANC - 2022		2,150
E.GUIGAL SAINT JOSEPH AOC - 2019		4,500
DOMAINES BARONS DE ROTHSCHILD, R DE RIEUSSEC - 2020		6,000
LOUIS JADOT, CHABLIS 1ER CRU FOURCHAUME - 2020		8,500



	BY GLASS	BY BOTTLE (75 CL)
<b>ITALY</b>		
CASTELLO DI BANFI, SAN ANGELO PINOT GRIGIO IGT TOSCANA – 2021		2,700
ALOIS LAGEDER PINOT GRIGIO “PORER” DOC – 2020		2,900
AGRICOLA, QUERCIABELLA BATAR TOSCANA IGT- 2016		13,000
<b>ITALY</b>		
GIRARD, CHARDONNAY, CARNEROS – 2021		4,900
<b>AUSTRALIA</b>		
PENFOLDS KOONUNGA HILL AUTUMN RIESLING - 2019		2,500
GEORGE WYNDHAM BIN 222, CHARDONNAY – 2022		2,500
PEWSEY VALE EDEN VALLEY RIESLING – 2022		3,200
PENFOLDS BIN 311 CHARDONNAY TUMBARUMBA – 2018		4,500
VASSE FELIX, CHARDONNAY – 2022		4,900
<b>ARGENTINA</b>		
BODEGAS SALENTEIN PORTILLO, SAUVIGNON BLANC – 2022		2,600
TERRAZAS RESERVA, CHARDONNAY – 2022		3,200
<b>NEW ZEALAND</b>		
MATUA VALLEY, MARLBOROUGH, SAUVIGNON BLANC – 2023		1,950
TAHUNA, PINOT GRIS HAWKE’S BAY – 2022		2,800
SILENI ESTATES, THE STRAITS MARLBOROUGH SAUVIGNON BLANC – 2022		3,200
<b>CHILE &amp; SOUTH AFRICA</b>		
CASILLERO DEL DIABLO RESERVA PRIVADA SAUVIGNON BLANC, CHILE – 2017		2,600
CONCHA Y TORO, MARQUES DE CASA CONCHA, CHARDONNAY, CHILE – 2021		2,800
KEN FORRESTER, OLD VINE RESERVE, CHENIN BLANC, SOUTH AFRICA- 2022		2,900



## SWEET WINE

BY GLASS

BY BOTTLE  
 (75 CL)

FAMILLE PERRIN, MUSCAT BEAUMES DE VENISE, FRANCE 375 ML. - 2022

3,400

## RED

### FRANCE

MOUTON CADET CLASSIC ROUGE - 2020

2,150

DOMAINES BARONS DE ROTHSCHILD, CHATEAU PARADIS CASSEUIL - 2018

4,500

E.GUIGAL, CHATEAUNEUF DU PAPE AOC - 2017

6,500

### ITALY

AGRICOLA QUERCIABELLA, CHIANTI CLASSICO, DOCG - 2019

5,100

CASTELLO DI BANFI, BRUNELLO DI MONTALCINO DOCG - 2017

6,900

TOMMASI, AMARONE DELLA VALPOLICELLA CLASSICO, DOCG - 2018

9,900

### USA

BERINGER FOUNDERS ESTATE, CABERNET SAUVIGNON - 2021

2,800

KENDALL JACKSON VINTNER'S, RESERVE MERLOT - 2020

3,200

GIRARD NAPA VALLEY, CABERNET SAUVIGNON - 2018

6,500

### AUSTRALIA

GEORGE WYNDHAM BIN 888, CABERNET MERLOT - 2022

2,500

PENFOLDS, BIN 23 PINOT NOIR TASMANIA - 2018

4,800

VASSE FELIX, CABERNET SAUVIGNON - 2021

6,500

YALUMBA, PARADOX SHIRAZ, NORTHERN BAROSSA VALLEY - 2018

6,500

PENFOLDS, BIN 407 CABERNET SAUVIGNON - 2019

8,500

### ARGENTINA

TERRAZAS RESERVA, MALBEC - 2021

3,800

BODEGAS CARO, CABERNET SAUVIGNON, MALBEC - 2021

8,600



# WINE LIST

酒单

A GASTRONOMIC JOURNEY WITH AN AVIATION INSPIRED

LUNCH  
11:30 A.M. UNTIL 4.30 P.M.  
DINNER  
6 P.M. UNTIL 10.30 P.M.

	BY GLASS	BY BOTTLE (75 CL)
<b>NEW ZEALAND</b>		
BRANCOTT ESTATE, PINOT NOIR - 2020		2,900
SILENI ESTATES, THE PLATEAU, PINOT NOIR - 2019		3,800
<b>CHILE &amp; SOUTH AFRICA</b>		
CASILLERO, DEL DIABLO RESERVA PRIVADA, CABERNET SAUVIGNON - 2020		2,500
CONCHA Y TORO, MARQUES DE CASA CONCHA CABERNET SAUVIGNON - 2020		2,700
FAIRVIEW ESTATE PINOTAGE - 2020		3,100
STONE TOWN, CABERNET SAUVIGNON MERLOT - 2020		3,200
<b>ROSE WINE</b>		
PENFOLDS MAX'S ROSE LIMITED ADELAIDE HILLS - 2021		2,500





*Brasserie*  
**AVA**

*Sukhumvit 59*



**CONNECT WITH US**