

WINE LIST

BRYT & MORE

A 10% service charge is not included

WINE BY THE GLASS

SPARKLING

NV	Louis Perdrier “Brut d’Excellence” Bourgogne, France	฿340
NV	Lucien Albrecht Crémant d’Alsace Brut Alsace, France	฿560
NV	Paul Danguin & Fils “Cuvée Carte Or” Brut Champagne, France	฿790
2024	Villa Sandi “IL Fresco” Prosecco Rosé Brut Veneto, Italy	฿360
NV	Codorníu “Clásico” Cava Brut Catalonia, Spain	฿360
NV	Rimuss “Bianco” Alcohol-Free Schaffhausen, Switzerland	฿450

WHITE WINE

2023	Tiroliro Branco Vinho Verde, Portugal	฿350
2024	Mud House “Core Range” Sauvignon Blanc Marlborough, New Zealand	฿390
2023	Reichsgraf von Kesselstatt “Sommerpalais” Riesling (off-dry) Mosel, Germany	฿390
NV	Edelvine “Sauvignon Blanc” Alcohol-Free South Eastern Australia, Australia	฿260

ROSE WINE

2024	“Exhib’ Cap d’Agde” Côtes de Thau Languedoc, France	฿350
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RED WINE

2024	Patriarche “Endless Summer” Pinot Noir Pays d’Oc, France	฿360
2023	Casas del Bosque Gran Reserva Cabernet Sauvignon Maipo Valley, Chile	฿380

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CHAMPAGNE WHITE

2014	Louis Roederer “Cristal” Brut Champagne, France			\$27 900
2013	Dom Pérignon Brut Champagne, France	▼	\$4 980	\$24 900
NV	Ruinart “Blanc de Blancs” Champagne, France	▼	\$1 700	\$8 500
NV	De Venoge “Princes” Blanc de Blancs Champagne, France	▼	\$1 300	\$6 500
NV	Drappier “Clarevallis” Extra Brut Champagne, France	▼	\$1 250	\$6 300
NV	Bollinger “Special Cuvée” Brut Champagne, France			\$5 900
NV	Cattier Premier Cru Brut Champagne, France			\$5 600
NV	Ayala “Brut Majeur” Champagne, France	▼	\$1 100	\$4 900
NV	Château de Bligny “Grande Réserve” Brut Champagne, France	▼	\$980	\$4 500
NV	Paul Danguin & Fils “Cuvée Carte Or” Brut Champagne, France			\$3 800
NV	Delot “Blanc de Noirs” Brut Champagne, France	▼	\$850	\$3 900
NV	Nicolas Feuillatte “Brut Réserve” Champagne, France			\$5 200
NV	Lanson “Black Label” Brut Champagne, France			\$5 700

CHAMPAGNE ROSÉ

2010	Louis Roederer Rosé Brut (1,5 L) Champagne, France			\$14 700
NV	Nicolas Feuillatte Rosé Brut Champagne, France			\$5 900
NV	Ernest Rapeneau Rosé Brut Champagne, France	▼	\$790	\$3 900



Coravin Sparkling lets you enjoy a glass of rare Champagne — without ordering the whole bottle. Please ask your waiter what's available today.

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SPARKLING WINE

2023	Val D'Oca "Rive di S. Stefano" Valdobbiadene Prosecco Superiore Extra Brut Veneto, Italy	฿1 900
2024	Villa Sandi "IL Fresco" Prosecco Rosé Brut Veneto, Italy	฿1 900
2024	La Caudrina Moscato D'Asti Piedmont, Italy	฿1 800
2017	Contratto "For England" Alta Langa Pas Dosé Rosé Piedmont, Italy	฿3 600
NV	Ca'del Bosco "Cuvée Prestige" Franciacorta Extra Brut Lombardia, Italy	฿3 800
NV	Codorníu "Clásico" Cava Brut Catalonia, Spain	฿2 000
2016	Parés Baltà "Blanca Cusiné" Cava Brut Nature Catalonia, Spain	฿3 300
NV	Louis Perdrier "Brut d'Excellence" Bourgogne, France	฿1 800
2022	Chartron et Trébuchet Crémant de Bourgogne Brut Bourgogne, France	฿2 400
NV	Lucien Albrecht Crémant d'Alsace Brut Alsace, France	฿2 600
NV	Rimuss "Bianco" Alcohol-Free Schaffhausen, Switzerland	฿2 200

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WHITE WINE

2023	Broglia La Meirana Gavi Piedmont, Italy	฿2 400
2023	Livio Felluga Pinot Grigio Friuli-Venezia Giulia, Italy	฿2 600
2023	Cantine Lvnæ “Etichetta Nera” Vermentino Colli di Luni Lombardia, Italy	฿3 100
2023	Jean Pabiot “Domaine des Fines Cailottes” Pouilly-Fumé Loire, France	฿2 700
2023	Pascal Jolivet Sancerre Loire, France	฿2 900
2023	Domaine Laroche “Saint Martin” Chablis Bourgogne, France	฿3 200
2023	Tiroliro Branco Vinho Verde Minho, Portugal	฿1 800
2023	Reichsgraf von Kesselstatt “Sommerpalais” Riesling (off-dry) Mosel, Germany	฿2 400
2024	Mud House “Core Range” Sauvignon Blanc Marlborough, New Zealand	฿2 200
2022	Kendall-Jackson Vintner’s Reserve Chardonnay California, USA	฿2 800
NV	Edelvine “Sauvignon Blanc” Alcohol-Free South Eastern Australia, Australia	฿1 600

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ROSE WINE

2024	“Exhib’ Cap d’Agde” Côtes de Thau Languedoc, France	฿1 600
2023	Château d’Esclans Whispering Angel Côtes de Provence Provence, France	฿2 400
2023	Château d’Esclans “Rock Angel” Côtes de Provence Provence, France	฿3 200

RED WINE

2018	Château Lascombes “Chevalier de Lascombes” Margaux Bordeaux, France	฿6 800
2023	Antoine Reniaume Maranges 1er Cru “Les Clos Roussots” Bourgogne, France	฿3 800
2024	Patriarche “Endless Summer” Pinot Noir Pays d’Oc, France	฿1 900
2021	Le Volte dell’Ornellaia Toscana, Italy	฿4 500
2023	La Spinetta Langhe Nebbiolo DOC Piedmont, Italy	฿3 200
2021	Rocca delle Macie “1787” Vino Nobile di Montepulciano Toscana, Italy	฿2 600
2022	Catena Malbec Mendoza, Argentina	฿2 300
2023	Casas del Bosque Gran Reserva Cabernet Sauvignon Maipo Valley, Chile	฿2 100

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ALCOHOL DRINKS

..... TEQUILA

Jose Cuervo Reposado	50ml	฿270
Don Julio Blanco	50ml	฿590
Patron Anejo	50ml	฿690

..... RUM

Bacardi Carta Blanca	50ml	฿250
Bacardi Carta Negra	50ml	฿250
Diplomatico	50ml	฿330
Zakapa No. 23	50ml	฿590

..... VODKA

Absolut	50ml	฿270
Bangkok Silver	50ml	฿250
Beluga Noble	50ml	฿390
Grey Goose	50ml	฿490

..... GIN

Bombay Sapphire	50ml	฿340
Roku	50ml	฿420
Tanqueray No.10	50ml	฿420
Hendrick's	50ml	฿480
The Botanist	50ml	฿540
Monkey 47	50ml	฿540

..... LIQUEURS

Cointreau	50ml	฿400
St-Germain	50ml	฿400
Jagermeister	50ml	฿400

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ALCOHOL DRINKS

..... WHISKY

Scotch

Ballantines	50ml	฿240
Monkey Shoulder	50ml	฿440
Glenmorangie 10	50ml	฿480
Chivas Regal 12	50ml	฿390
The Macallan 12	50ml	฿770
Caol Ila 12	50ml	฿480

Japanese

Yamazaki	50ml	฿710
Hibiki	50ml	฿510

Irish

Jameson	50ml	฿370
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USA

Jack Daniel's Old No.7	50ml	฿350
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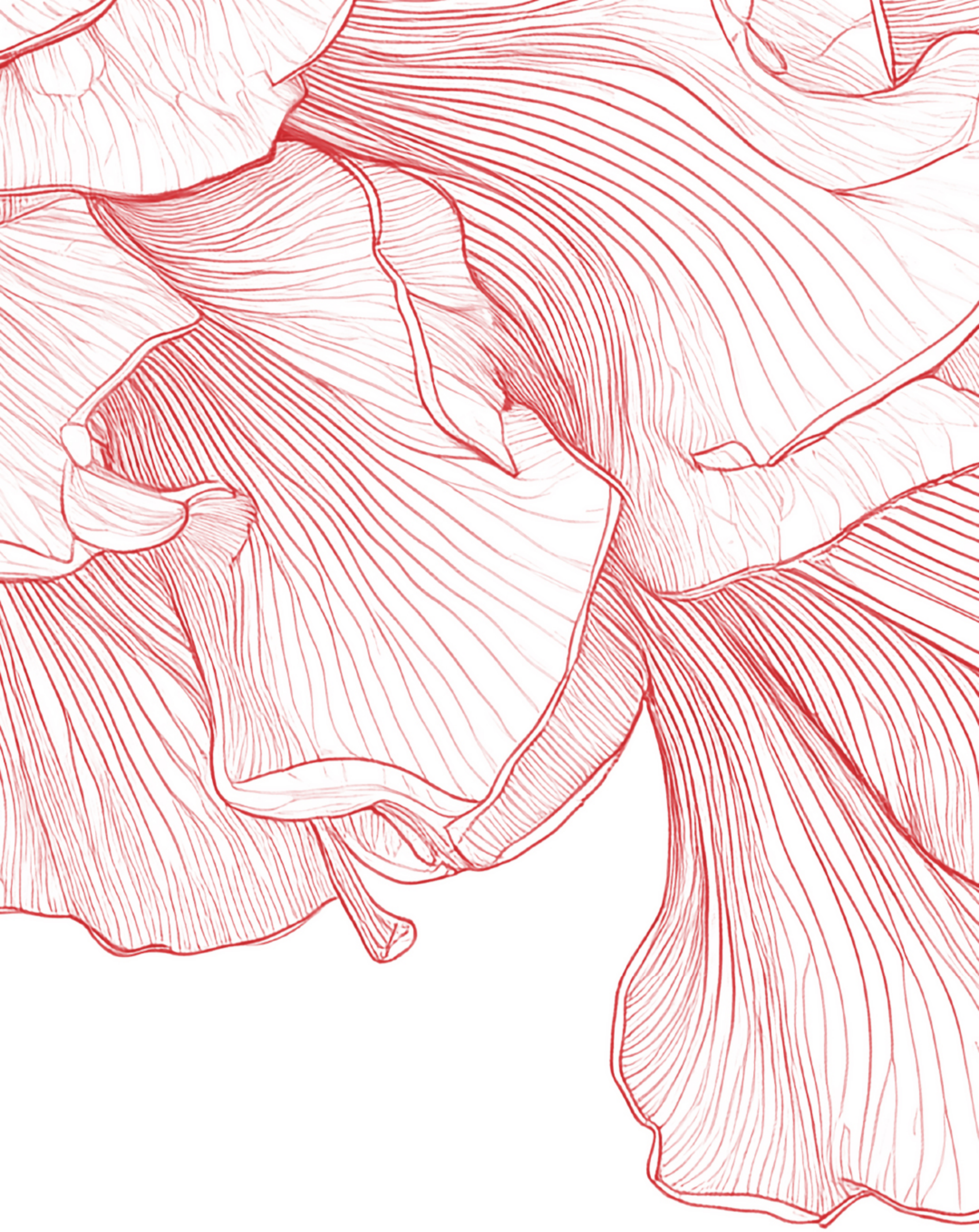
..... COGNAC

Hennessy V.S.	50ml	฿460
Remy Martin V.S.O.P.	50ml	฿590
Hennessy X.O.	50ml	฿1450

..... BEER

Corona	330ml	฿150
Hoegaarden	330ml	฿150
Singha	330ml	฿150

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BRYT & MORE

BAR MENU

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..... **DESSERTS**

Brut & More Dessert **฿390**
Flambéed apple tartare with vanilla curd cream, Brut red caviar and brownie

Pavlova with Sabayon Cream **฿330**
Crispy meringue with soft cream and fresh berries

 **Tropical San Sebastian with Mango Ice Cream** **฿330**

 **Mom's Sour Cream Cake** **฿340**

Honey Cake **฿320**
From the Hostess with Love

Exotic Fruit Plate **฿250**

Homemade Sweet of the Day **฿320**
A daily sweet surprise — ask our team about today's creation

 **Brut Recommends**

 **Thai Fusion**

..... **MAIN COURSE**

Sea Bass Fillet with Steamed Broccoli **฿620**
Grilled sea bass steak with steamed
broccoli and delicate lemon butter sauce

Salmon Steak with **฿650**
Béarnaise Sauce & Spinach
Salmon fillet served with classic Béarnaise
sauce on a sautéed spinach bed

U **Mussels in White Wine &** **฿650**
Dorblu Mousse
New Zealand mussels
in white wine with garlic served with
a Dorblu cheese mousse

Shrimp in Champagne Sauce **฿720**

Duck Confit with Wine-Poached Pear **฿590**

Gourmet Burger (Beef / Chicken) **฿590/฿450**

Beef Cheeks with Potato Purée **฿650**

 **Slow-Braised Lamb à la Massaman** **฿820**

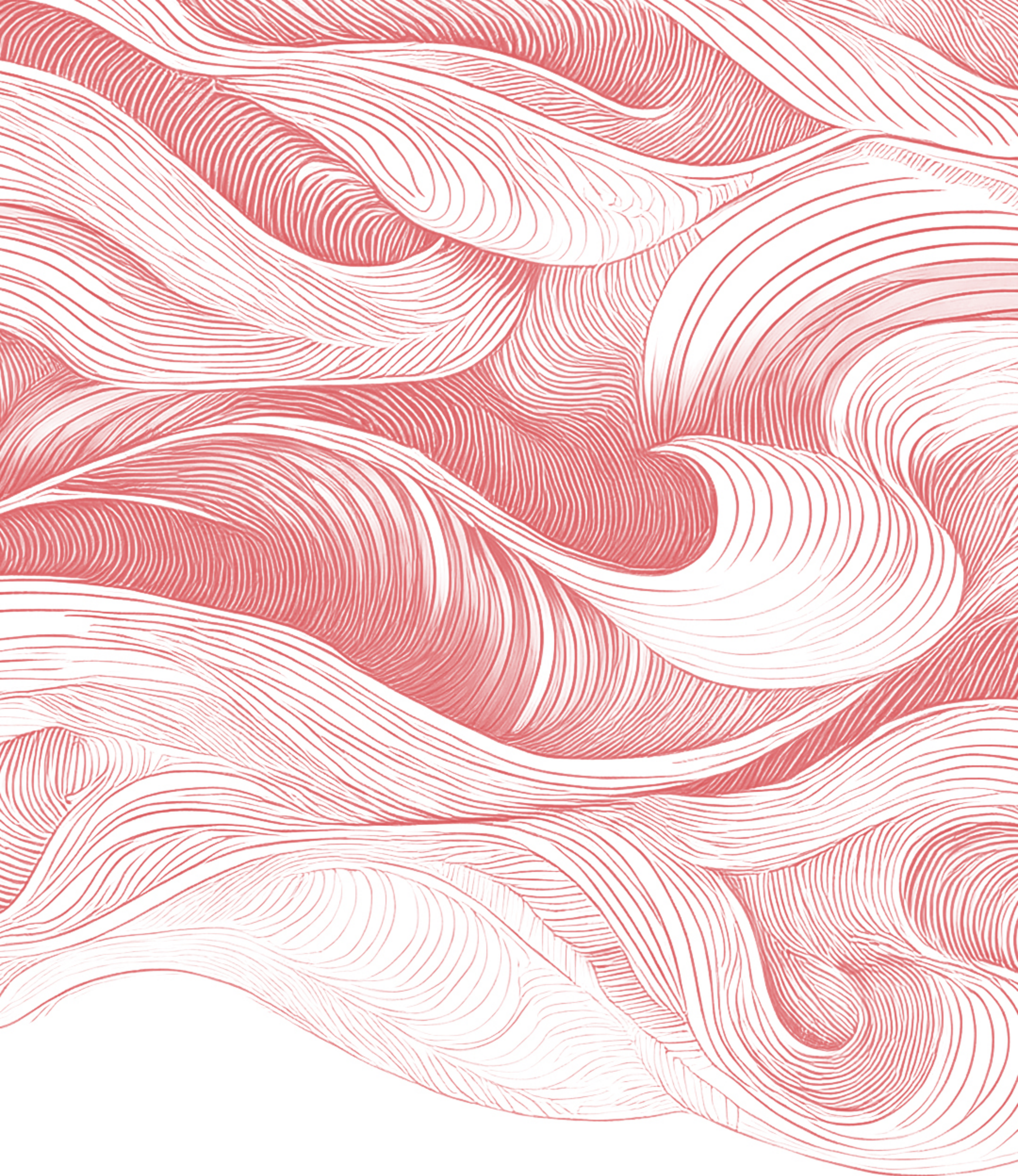
U **Slow-Cooked Beef & Gratin with** **฿850**
Tamarind Sauce

Chicken Breast on Mushroom **฿400**
Julienne

Cauliflower Steak with Caviar Sauce **฿750**

U **Brut Recommends**

 **Thai Fusion**



BRYT & MORE

MENU

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..... **PASTA**

Tagliatelle with Truffle Sauce,
Chicken & Mushrooms **฿480**

Nero Spaghetti with Seafood **฿560**

Carbonara with Parma **฿380**

 Saffron Risotto with
Shrimp Tartare & Kaffir Lime **฿450**

 Porcini Mushroom Risotto
in White Wine **฿530**

 Risotto à la Tom Yum with
Tiger Prawns **฿490**

 Brut Recommends

 Thai Fusion

..... **SALADS**

 **Stracciatella with Zucchini Ribbons,
Seasonal Berries & Champagne
Essence** **฿390**

 **Shrimp Salad with Avocado,
Mango & Sriracha Sauce** **฿440**

Bresaola & Roasted Pepper Salad **฿480**

Feta Verde **฿350**

Fresh mix of garden greens, cucumber
with Feta, dressed with vinegar dressing

**Caesar à la Brut with
Chicken or Shrimp** **฿390/฿420**

**Niçoise Salad with
Baby Potatoes & Quail Eggs** **฿370**

 **Five Shades of Beetroot with
Goat Cheese Mousse** **฿380**

**Fresh Vegetable Salad with
Smoked Sour Cream** **฿300**

Fresh cucumbers, tomatoes, sweet
peppers, radish with green onions
and smoked sour cream

 **Brut Recommends**

 **Thai Fusion**

SOFT DRINKS

Acqua Panna	250/750ml	฿100/฿180
San Pellegrino	250/750ml	฿100/฿180
Coca-Cola / Sprite / Schweppes	330ml	฿90
Mango / Pineapple / Watermelon Shake	250ml	฿180
Fresh Orange / Apple / Pineapple / Watermalon Juice	250ml	฿180
Fresh Coconut		฿180

..... COFFEE

Espresso	30ml	฿80
Americano	150ml	฿80
Cappuccino	150ml	฿120
Flat White	150ml	฿120
Latte	150ml	฿120

..... ICED COFFEE

Americano	150ml	฿80
Cappuccino	150ml	฿120
Flat White	150ml	฿120
Latte	150ml	฿120

We can make coffee with alternative milk.

..... TEA

Earl Grey / Jasmine	1000ml	฿120
GABA / Tieguanyin / Da Hong Pao	1000ml	฿350

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SOFT DRINKS

..... LEMONADES

Guava and Mint Chardonnay non-alco with guava, mint cordial, soda	150ml	฿180
Chili-Berries Candy Sauvignon Blanc non-alco, chili pepper and berries cordial, soda	150ml	฿180
Tangerine-Pineapple Tangerine super juice, pineapple syrup, soda	150ml	฿180
Lavender Lemonade Cordial lavender-lemongrass. soda	150ml	฿180

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..... **SOUPS**

 **Okroshka with Shrimp / Meat and Bubbles** **฿380**

Zuppa di Pollo **฿280**
Italian Chicken Soup

Porcini Soup with Duck Confit **฿350**

Rustic Gazpacho with Seared Shrimp Tartare **฿460**

Nordic Fish Soup **฿300**
Finnish salmon soup with potatoes, leeks and herbs

 **Tom Yum Cappuccino with Seafood & Coconut Foam** **฿370**
A delicate interpretation of the classic Thai soup

 **Brut Recommends**

 **Thai Fusion**

..... **STARTERS**

Red Pearl Caviar with Pancakes **฿820**

**Bluefin Tuna Tartare with
Lime & Avocado** **฿560**

Truffle Beef Tartare **฿680**

Vitello Tonnato **฿650**
Thinly sliced veal served with a smooth
tuna-capers sauce

**Shrimp Popcorn with Citrus Sauce
à la Brut** **฿450**

Burrata à la Frappé Vegetable **฿650**

U Crispy Spheres in Three States **฿370**
Crispy golden spheres filled with
duck confit, wild mushroom mousse
and salmon

**Potato Croquettes with Salted
Salmon & Guacamole** **฿490**

**Duck Pâté in Brut Mood with
Seasonal Jam** **฿380**

U Brut Recommends

 **Thai Fusion**

..... **TO WINE**

Radish à la Brut	฿100
Crisp radish with a hint of sea salt and smooth butter	
Bresaola	฿300
Parma	฿300
Parmesan	฿150
Goat Cheese	฿150
Dorblu	฿150
Mix of Nuts	฿280
Gherkins	฿100
Capers	฿150
Olives	฿150
Sun-Dried Tomatoes	฿150
Grissini	฿100
Chips	฿100
Grapes	฿100
Honey	฿100