

**CUL
DE
SAC**

CUL DE SAC ROOFTOP BAR THONGLOR

WELCOME TO CUL DE SAC!

I GREW UP HEARING STORIES ABOUT HOW MY FATHER WOULD PLAY OUTSIDE IN THE NEIGHBORHOOD AS A KID, KNOWING EVERY HOUSE IN THE SOI. I TRAVELLED & LIVED ABROAD WHERE I SAW A SPECTRUM OF PUBLIC SPACES, FROM PARKS TO WAREHOUSES, EACH ECHOING THE VIBRANCY OF LIFE, FROM THE DESIGN TO THE PEOPLE THAT FREQUENTED THEM AS LOCALS.

BANGKOK, THROUGHOUT THE LATE 90'S TILL THE MID 2010'S WAS WITH VERY LITTLE OF THESE SPACES & A MINIMAL INTEREST IN COMMUNITY CULTURE. EVERYTHING WAS MAINLY HANGING OUT AT SHOPPING MALLS. NEIGHBORS CHILLING ON THEIR FRONT PORCH IN THE EVENINGS? FORGET ABOUT IT.

LUCKILY, TIMES ARE CHANGING. AFTER A DECADE OF SOCIAL MEDIA BOOM, PEOPLE ARE FINALLY TIRED OF LIVING THEIR LIVES INDEPENDENTLY THROUGH SCREENS. THIS TIME IN HISTORY, OUR GENERATION IS SEEKING PHYSICAL CONNECTION ONCE AGAIN. WE WANT TO BE OUT & ABOUT, WE WANT TO FEEL ALIVE & WE WANT TO LIVE THE SUMMER OF OUR LIVES AGAIN.

SUCH IS THE CREATION OF CUL DE SAC, A NEIGHBORHOOD BACKYARD SPACE DESIGNED TO BRING PEOPLE CLOSER TOGETHER, THROWING BACK TO THE TIMES OF THE 80'S WHERE YOU COULD WALK INTO THE HOUSE NEXT DOOR WITHOUT EVEN HAVING TO KNOCK.

THINK OF THIS SPACE AS YOUR NEIGHBOR HAVING A HOUSE PARTY EVERY NIGHT, OR YOU GOING TO YOUR BEST FRIEND'S HOUSE TO PLAY GAMES & WATCH MOVIES ALL NIGHT. A PLACE WHERE YOU CAN TAKE IT EASY & HAVE AS MUCH FUN AS YOU WANT, WHERE BY THE TIME WE CLOSE EACH NIGHT, YOU WISH YOU COULD STAY AT THIS FRIEND'S HOUSE JUST A LITTLE LONGER.

WELCOME TO CUL DE SAC, I HOPE YOU ENJOY IT AS MUCH AS WE'VE ENJOYED MAKING IT FOR YOU. CHEERS TO OUR FRIENDSHIP & THE GOOD MEMORIES WE ARE ABOUT TO MAKE TOGETHER!

YOURS NEIGHBORLY,
KEVIN S.

CUL DE SAC – THONGLOR ROOFTOP BAR
THE QUARTIER HOTEL PHROMPHONG – THONGLOR

FOOD MENU

MAINS & GRILL

FISH AND CHIPS

430

SERVED WITH DILL YOGURT SAUCE

PANEER & VEGETABLE SKEWER

320

BELL PEPPER, TOMATO, MUSHROOM, AND MINT GRAVY

RIVER TIGER PRAWN

620

GARLIC, CHERRY TOMATO, CHIVES, AND BUTTER

SIGNATURE BURGER

630

SLOW-COOKED BEEF RIBS, CARAMELIZED ONION, LETTUCE AND PICKLED CUCUMBER

STEAK & POTATO

980

RIB-EYE, SMASHED BABY POTATOES, HERB BUTTER, CONFIT GARLIC AND PARSLEY

CHICKEN ENCHILADAS

610

BAKED WITH CHEDDAR CHEESE, SOUR CREAM AND TOMATO SALSA

PASTA

SPAGHETTI AGLIO E OLIO

440

PARMIGIANO-REGGIANO, GARLIC, CHILI FLAKES AND PARSLEY

CREAMY MUSHROOM PENNE

510

MIXED FOREST MUSHROOMS, PARMIGIANO-REGGIANO, AND BASIL

DESSERTS

MANGOLIA

290

STRAWBERRY WITH CRUNCHY BISCUIT

TIRAMISU

330

CLASSIC TRADITIONAL ITALIAN TIRAMISU

PANNA COTTA

280

SERVED WITH FOREST BERRY SAUCE

CUL DE SAC - THONGLOR ROOFTOP BAR

ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE AND 7% VAT

FOOD MENU

APPETIZERS

GUACAMOLE

380

SMASHED AVOCADO, CORIANDER, LIME, AND PICKLED JALAPEÑO. SERVED WITH NACHOS

EDAMAME

170

SERVED WITH SEA SALT OR CHILI FLAKES

SALMON TARTARE

510

AVOCADO, BASIL, LIME, EXTRA VIRGIN OLIVE OIL, CRISPY CUCUMBER AND RED RADISH

MAC AND CHEESE BALLS

340

CRISPY FRIED MACARONI BALLS WITH EMMENTAL, MOZZARELLA AND PARMESAN CHEESE
SERVED WITH TOMATO SALSA

VEGETABLE SAMOSA

280

SERVED WITH CHILI TOMATO SAUCE

CRISPY CALAMARI

460

TEMPURA CALAMARI SERVED WITH TARTARE SAUCE

JUICY BEEF TACOS

490

SLOW-COOKED BEEF RIBS, RED ONION, CORIANDER AND TOMATO

FRENCH FRIES

- ORIGINAL

210

- TRUFFLE AND PARMESAN

310

- CHEDDAR AND BACON

310

SALADS

NIÇOISE SALAD

510

LIGHTLY SEARED TUNA, QUAIL EGG, ANCHOVIES, TOMATO, OLIVES AND MUSTARD VINAIGRETTE

MYKONOS SALAD

390

TOMATO, RED ONION, FETA CHEESE, CUCUMBER, BELL PEPPER AND KALAMATA OLIVES

CUL DE SAC - THONGLOR ROOFTOP BAR

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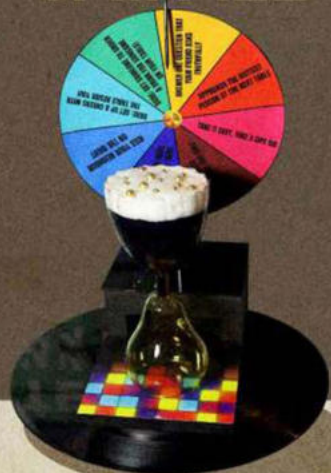
FLASHBACK FLAVORS

RETRO RADIO MIX



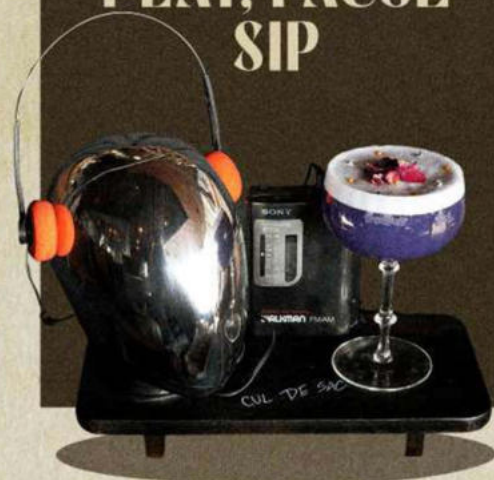
MIDORI, WHITE CRÈME DE MENTHE, BAILEY'S,
COCONUT CREAM, OAT MILK AND DASH OF SALINE
-430-

SPIN FIZZ



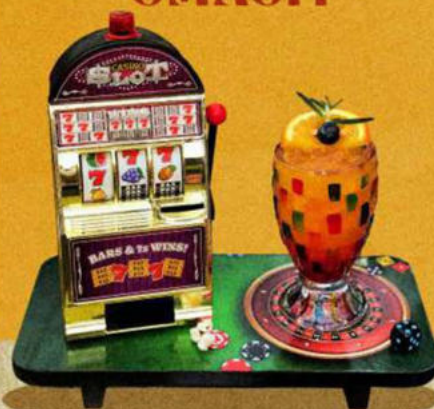
GIN, BLUE CURAÇAO, RASPBERRY PURÉE
LIME JUICE, EGG WHITE AND CLUB SODA
-480-

PLAY, PAUSE SIP



VODKA, STRAWBERRY PURÉE, LIME JUICE
BLUE CURAÇAO AND EGG WHITE
-430-

JACKPOT SMASH



WHITE RUM, FRESH PINEAPPLE JUICE, LIME JUICE
MINT AND MUDDLED STRAWBERRY
-460-

CUL DE SAC



TEQUILA, COINTREAU, LIME
SYRUP AND MANGO
-430-

RUBIK'S SIPPER



TEQUILA, ROASTED STRAWBERRY SHRUB
LIME JUICE AND WARM SPICE BITTER
-430-

SKATEBOARD FLIP



BOURBON, CAMPARI, TRIPLE SEC
LEMON JUICE AND ELDERFLOWER CORDIAL
-450-

PIXEL COOLER



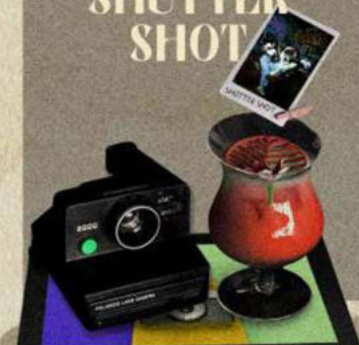
VODKA, BLUE CURAÇAO
COCONUT MILK AND LIME JUICE
-460-

RING RING CDS



BOURBON, RED VERMOUTH, CAMPARI
AND HONEY-GINGER SYRUP
-420-

SHUTTER SHOT



JACK DANIEL'S, LIME JUICE
PEACH SCHNAPPS AND CRANBERRY JUICE
-420-

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STAR CUL

White Rum, Syrup, Lime Juice
Triple Sec and Apple Syrup

-340-



JUNGLE BIRD

Dark Rum, Pineapple Juice, Red Bitter and Lime Juice

SCREAMING ORGASM

Vodka, Crème de Café, Amaretto and Single Cream

WOO WOO

Vodka, Peach Schnapps, Cranberry Juice and Bitters

BLUE HAWAIIAN

Rum, Blue Curaçao, Coconut, Pineapple Juice and Lime Juice

AMARETTO SOUR

Bourbon, Amaretto, Lemon Juice, Muscovado and Egg White

LONG ISLAND ICED TEA

Vodka, Rum, Gin, Tequila, Lemon Juice, Syrup and Coca Cola

COSMOPOLITAN

Vodka, Cointreau, Lime Juice and Cranberry Juice

DAIQUIRI

Light Rum, Syrup, Lime Juice and Triple Sec

MAI TAI

White Rum, Dark Rum, Lime Juice, Almond Syrup
Syrup, Pineapple Juice, Orange Juice and Cherry Heering

NAKED & FAMOUS

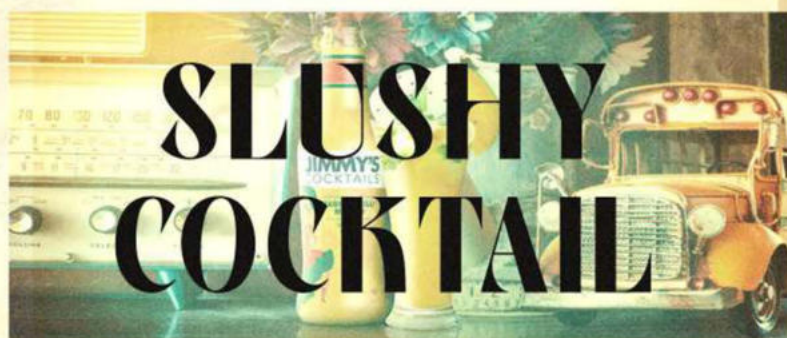
Tequila, Aperol, Triple Sec and Lime Juice

MARTINI

Vodka or Gin and Dry Martini

B52

Baileys, Kahlua and Cointreau



DISCO DARLING (FOR HER)



SKATING QUEEN

Vodka, Cranberry Juice, Coconut water
Lime, Dash of Saline and Malibu

-430-



HOTLINE HONEY

Vodka, Fresh Raspberry Purée
Lime Juice, Egg White
and Sparkling Wine

-460-

PINK REFLECTION

Vodka, Fresh Strawberry Purée
Oat Cream, Milk and Bailey's

-440-



NEON DIVAS

White Rum, Egg White, Lime Juice
Raspberry Purée and Simple Syrup

-440-



ELECTRIC BOOGIE FREEZE

Heineken, Lime, Midori and Pineapple Juice

350

POP STAR SLUSH

Vodka, Singha, Lime and Rose Syrup

350

FREEZE FRAME FIZZ

Vodka, Corona, Lime, Syrup and Blue Curaçao

380

REFRESHING SPARKLING DRINKS

TROPICAL GLOW



Orange Juice, Butterfly Pea Tea, Syrup
Lime Juice, Soda and Grenadine

-240-

BLOSSOM SPARKLER



Strawberry Syrup, Sparkling Wine
Lime Juice and Soda

-250-

CITRUS BLUSH



Blue Curaçao, Lime Juice
Sparkling Wine and Sprite

-260-

ROSE PETAL FIZZ



Rose Syrup, Lime Juice
Blue Curaçao and Soda

-250-

SHARING SIPPERS (1 LITER / 4 DRINKS)



-  PUNCH BOWL SANGRIA 1,200
-  WATERMELON MARGARITA PITCHER 1,100
-  GROOVY BERRY PUNCH 1,100
-  CLASSIC PIMM'S CUP BOWL 1,200

MOCKTAILS

CHIC GRAFFITI TWIST

Blue Curaçao, Lime
Passion Fruit Juice
and Pineapple Juice

-280-



LADY LUCK'S LANE

Mango Juice, Pineapple Juice
Strawberry Juice
and Lime Juice

-260-



THE RETRO RINGER

Guava Juice, Green Apple Juice
Aloe Vera Juice, Lime Juice
and Apple Cider Vinegar

-280-



THE SHIMMERING SINGER

Aloe Vera Juice
Lychee Juice, Syrup
Blue Grenadine and Lime Juice

-260-



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RUM



The Colonist White Rum
70 cl.

300 / 3,500



The Colonist Black Spiced Rum
70 cl.

300 / 3,500



Bacardi Light Rum (Classic)
75 cl.

300 / 3,500



Havana 3 Years (Gold)
75 cl.

380 / 3,800

GIN



Roku Gin 70 cl.

290 / 4,500



Hendrick's Gin 70 cl.

290 / 4,500



Bombay London Dry Gin 70 cl.

250 / 3,500



Tanqueray 75 cl.

250 / 3,500

VODKA



Grey Goose 75 cl.

300 / 4,500



Belvedere Vodka 70 cl.

280 / 4,000



Finlandia 75 cl.

300 / 4,500



Ciroc Vodka 70 cl.

300 / 4,500

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SINGLE MALT SCOTCH

Glenfiddich 12 Years 70 cl.	280 / 4,500
Glenfiddich 15 Years 70 cl.	550 / 5,500
Glenfiddich 18 Years 70 cl.	750 / 7,500
Glenmorangie 10 Years 70 cl.	300 / 4,500
Glenmorangie Lasanta 70 cl.	400 / 5,500

APERITIF

Campari 75 cl.	240
Ricard 70 cl.	240
Fernet - Branca 75 cl.	240
Aperol 70 cl.	240

BLENDED SCOTCH

Chivas Regal 12 Years 70 cl.	250 / 2,400
Chivas Regal 18 Years 70 cl.	300 / 4,000
J.W. Red Label 70 ml.	250 / 2,400
J.W. Black Label 75 ml.	270 / 2,700
Hennessy V.S.O.P. 70 cl.	650 / 4,300
Jameson Irish Whiskey 70 cl.	250 / 2,400
Regency V.S.O.P. Brandy 70 cl.	230 / 2,300

CHILLED JUICES

ORANGE	150
APPLE	150
PINEAPPLE	150
POMEGRANATE	150

H2O SPARKLING WATER

DRINKING WATER	50
EIRA STILL WATER 400 ML.	110
EIRA SPARKLING WATER 400 ML.	110
EIRA SPARKLING WATER 700 ML.	140

CARBONATED DRINKS

COCA COLA.....	80
COCA COLA LIGHT.....	80
SPRITE.....	80
ORANGE FANTA.....	80
SCHWEPES TONIC.....	80
SCHWEPES GINGER ALE.....	80
SCHWEPES SODA.....	80
ICED.....	100

CRAFT BEER



Wila Weizen 330 ml.

190



Whale Pale Ale 330 ml.

190



Raven IPA 330 ml.

220



Saensuk Hoppy
Wheat 330 ml.

280



Triple Pearl - Want' Napha
FDH New England IPA 330 ml.

280



Chalawan Pale Ale
330 ml.

190



Chatri IPA
330 ml.

190



Andaman Phuket Dark Ale
330 ml.

190



Bussabaex - Weisse
330 ml.

190



Say Play Cold IPA
330 ml.

190

BEER BUCKET

Build your own bucket with your
choice of beers:

• Chang • Singha • Corona • Heineken • Asahi	
5 Bottles	699
7 Bottles	999
9 Bottles	1,199

BEER

Chang Classic 320 ml.	160
Singha 320 ml.	160
Heineken 320 ml.	160
Asahi 330 ml.	160
Corona 335 ml.	180
Hoegaarden Classic 330 ml.	260
Hoegaarden Rosée 248 ml.	260



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CANNABIS

CRAFT SODA MELLOW BERRY

190

CRAFT SODA GRAPEFRUIT OG

190

BREE SODA YUZU LEMON

140

BREE SODA STRAWBERRY

140



SAKE



**Kagatobi Junmai
Daiginjo Ai**

(Glass) 180 ml. / 490

(Bottle) 300 ml. / 950

(Bottle) 720 ml. / 2,100



**Dewatsuru
Junmai Habataki**

(Glass) 180 ml. / 280

(Bottle) 720 ml. / 950



**Dewatsuru
Jizake Tokkuri**

(Glass) 160 ml. / 320

(Bottle) 500 ml. / 800

UMESHU



Kishuno Ume Miiry EG

(Bottle) 750 ml. / 1,200



Karen na Yuzu

(Glass) 160 ml. / 420

(Bottle) 500 ml. / 1,200

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SOJU



Soju Chum Churum
Peach 360 ml.

190



Soju Chum Churum
Strawberry 360 ml.

190



Soju Chum Churum
Yoghurt 360 ml.

190



Soju Chum Churum
Apple 360 ml.

190

SOJU CHUM CHURUM 3 BOTTLE 530 / 6 BOTTLE 1,000

PACKAGE

**PACKAGE
REGENCY
+ MIXERS**

2,500



**PACKAGE
CHIVAS
REGAL
12 YEARS
+ MIXERS**

2,600



**PACKAGE
JAMESON
+ MIXERS**

2,800



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WINE BY THE GLASS



Lamador Merlot

ORIGIN: Chile, Maule Valley

VARIETAL: Merlot

TASTING NOTES: Pleasant aromas of raspberries and prunes, with luscious and rich Merlot notes



260 / GLASS



Lamador Sauvignon Blanc

ORIGIN: Chile, Maule Valley

VARIETAL: Sauvignon Blanc

TASTING NOTES: Opens with aromas of citrus and tropical fruits, complemented by subtle notes of grass and herbs



260 / GLASS



Brushtail Estate Grey Label

ORIGIN: Australia

VARIETAL: Chardonnay

TASTING NOTES: Persistent bubbles leave the palate with a creamy, crisp finish. A refined sparkling wine that showcases the depth of Australian craftsmanship



240 / GLASS



Marius by Michel Chapoutier Rosé

ORIGIN: France, Languedoc-Roussillon

VARIETAL: Grenach, Cinsault, Syrah

TASTING NOTES: A delicate nose of floral and fruity aromas



290 / GLASS

ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE AND 7% VAT

RED WINE BY THE BOTTLE



Casas Des Bosque Gran Reserva

ORIGIN: Chile, Maipo Valley

VARIETAL: Cabernet Sauvignon

TASTING NOTES: Aromas of cassis and mint, with notes of dried figs and raspberries. Barrel aging imparts subtle layers of vanilla and sweet spices

2,500 / BOTTLE



El Jardin de La Emperatriz Crianza Rioja DOC

ORIGIN: Spain, Rioja

VARIETAL: 95% Tempranillo, 4% Garnacha, 1% Viura

TASTING NOTES: Scents of dark fruits such as blackberries and plums, wrapped in a ripe allure that evokes woodland berries at the height of their maturity

2,500 / BOTTLE



1924 Double Black Bourbon Barred Aged

ORIGIN: USA, California

VARIETAL: Cabernet Sauvignon

TASTING NOTES: Layered aromas of black fruits, warm spices and a touch of vanilla

3,100 / BOTTLE



Muriel Fincas De La Villa Gran Reserva DOC

ORIGIN: Spain, Rioja

VARIETAL: Tempranillo

TASTING NOTES: Aromas of vanilla, coffee, spice, and ripe fruit, complemented by bottle-aged notes of leather, tea leaves, and tobacco

3,400 / BOTTLE



Chateau du Barry Saint Emillon Grand Cru AOC

ORIGIN: France, Bordeaux

VARIETAL: 85% Merlot, 10% Cabernet Sauvignon, 5% Malbec

TASTING NOTES: Aromas of ripe blackberry and plum, accented by hints of tobacco, vanilla, and subtle earthy undertones

3,600 / BOTTLE



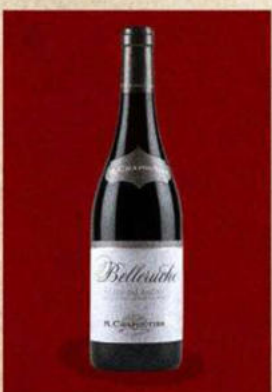
Chateau Fontesteanu Cru Bourgeois Haut Medoc AOC

ORIGIN: France, Bordeaux

VARIETAL: 53% Cabernet Sauvignon, 47% Merlot

TASTING NOTES: Expressive, with jammy aromas of red cherry and strawberry unfolding on the nose

3,600 / BOTTLE



M. Chapoutier Belleruche Cotes du Rhone Rouge

ORIGIN: France, Cotes du Rhone

VARIETAL: Grenache, Shiraz

TASTING NOTES: Intense, fruity aromas of blackcurrant and raspberry, elevated by subtle notes of white pepper

2,500 / BOTTLE



Le Preare Amarone della Valpolicella Classico

ORIGIN: Italy, Valpolicella

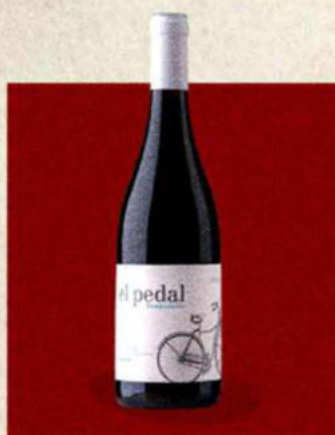
VARIETAL: 70% Corvina, 15% Corvinone, 15% Rondinella

TASTING NOTES: Overripe red fruits, both crunchy and pulpy, lead the palate. Spicy notes of pepper and cloves emerge in the background, followed by mineral hints and a deep nuance of tobacco

3,600 / BOTTLE

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RED WINE BY THE BOTTLE



**El Pedal Tempranillo
Rioja Alta DOCA**

ORIGIN: Spain, Rioja

VARIETAL: Tempranillo

TASTING NOTES: Aromas of violets and wild forest fruits layered over a backdrop of toasted bread, strawberry fruit gums, and caramel

2,400 / BOTTLE



**Château Macquin
Saint-Georges-Saint-Emilion**

ORIGIN: Bordeaux, France

VARIETAL: Merlot, Cabernet Franc

TASTING NOTES: Aromas of ripe cherries intertwined with a hint of graphite

3,400 / BOTTLE



**Trenel Fleurie
Cru du Beaujolais**

ORIGIN: Beaujolais, France

VARIETAL: Gamay

TASTING NOTES: A bouquet of violets, peonies, and cherry, complemented by spicy notes of pepper, liquorice, and leather

2,900 / BOTTLE



**La Mémoire de La Tour
Carnet, Haut Médoc**

ORIGIN: Bordeaux, France

VARIETAL: 60% Cabernet Sauvignon, 40% Merlot

TASTING NOTES: Notes of black fruit, led by blackcurrant and blackberry, followed by aromas of vanilla and roasted nuances

4,600 / BOTTLE



**Château Lalande-Borie,
Saint-Julien AOC**

ORIGIN: Bordeaux, France

VARIETAL: 55% Merlot, 45% Cabernet Sauvignon

TASTING NOTES: Fruity, with aromas of plum, seamlessly linked to well-integrated tertiary notes derived from wood

6,600 / BOTTLE



**Château de la Chaize
Côte-de-Brouilly Lieu-Dit
"Chavannes"**

ORIGIN: France, Cotes de Brouilly

VARIETAL: Gamay Noir

TASTING NOTES: Black and red fruits take center stage, with a lighter touch of graphite. The wine leans into the generosity of its fruit, offering sweeter, stewed tones that richly define its character

4,000 / BOTTLE

WHITE WINE BY THE BOTTLE



Lamador Sauvignon Blanc

ORIGIN: Chile, Maule Valley
VARIETAL: Sauvignon Blanc
TASTING NOTES: Opens with aromas of citrus and tropical fruits, complemented by subtle notes of grass and herbs

1,400 / BOTTLE



Amayna Sauvignon Blanc

ORIGIN: Leyda Valley, Chile
VARIETAL: Sauvignon Blanc
TASTING NOTES: Tropical notes of physalis, with a hint of fresh pineapple and white peach

3,000 / BOTTLE



Le Blanc de Château des Landes Bordeaux Blanc

ORIGIN: France, Bordeaux
VARIETAL: 50% Sauvignon Blanc, 50% Semillon
TASTING NOTES: Complex and intense notes of white fruits, citrus, and white flowers

1,800 / BOTTLE



Pfaff Tradition Riesling Alsace AOC

ORIGIN: Alsace, France
VARIETAL: Riesling
TASTING NOTES: Elegant bouquet with layered nuances of flint-like minerality, floral tones, a touch of citrus fruit, pine sap, and a hint of cinnamon

2,600 / BOTTLE



Casas del Bosque Gran Reserva Chardonnay

ORIGIN: Casablanca, Chile
VARIETAL: Chardonnay
TASTING NOTES: Buttered toast, white blossom, yellow apple and mineral length.

3,200 / BOTTLE



Jean Pabiot et Fils Les Chantebines Pouilly-Fumé

ORIGIN: Loire, France
VARIETAL: Sauvignon Blanc
TASTING NOTES: A bouquet of white flowers and yellow-fleshed fruits, delicately nuanced with a hint of minerality

3,500 / BOTTLE



Domaine Daniel Dampé & Fils Chablis AOC

ORIGIN: Burgundy, France
VARIETAL: Chardonnay
TASTING NOTES: Fresh accents of green apple and zesty lemon aromas

4,400 / BOTTLE



Jean Pabiot et Fils Cuvée Séduction Pouilly-Fumé

ORIGIN: Loire, France
VARIETAL: Sauvignon Blanc
TASTING NOTES: Woody tones complemented by notes of sweet spices

5,100 / BOTTLE

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ROSE BY THE BOTTLE



Louis Perdrier Brut Rosé

ORIGIN: Côte de Beaune, France
VARIETAL: Pino Noir, Syrah, Cinsault
TASTING NOTES: Scents of red fruits combined with bright citrus aromas

2,000 / BOTTLE



Lapostolle Le Rosé

ORIGIN: Cachapoal, Chile
VARIETAL: 44% Cinsault, 38% Grenache, 12% Syrah, 6% Mourvèdre
TASTING NOTES: Red berries and sweet cucumber, complemented by subtle notes of nectarine and pear.

2,400 / BOTTLE

SPARKLING BY THE BOTTLE



Maia Prosecco DOC Extra Dry Bio

ORIGIN: Veneto, Italy
VARIETAL: Glera
TASTING NOTES: White pear, jasmine, lime and a creamy bead.

2,500 / BOTTLE



Val D'Oca Rive S. Stefano Valdobbiadene Prosecco Superiore D.O.C.G.

ORIGIN: Veneto, Italy
VARIETAL: Glera
TASTING NOTES: Pear, green apple, lemon zest and a clean dry finish.

2,800 / BOTTLE



Chandon Brut Rose

ORIGIN: Australia
VARIETAL: Pinot Noir, Chardonnay
TASTING NOTES: Strawberry, watermelon, citrus and light cream.

3,200 / BOTTLE

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CHAMPAGNE BY THE BOTTLE



**Champagne Paul Dangin
& Fils Cuvée Carte Or Brut**

ORIGIN: Champagne, France
VARIETAL: Pinot Noir, Chardonnay
TASTING NOTES: Highlights notes
of cookies and pears

4,200 / BOTTLE



**Champagne Delot Blanc
de Noirs Brut**

ORIGIN: Champagne, France
VARIETAL: Pinot Noir
TASTING NOTES: Aromas
of stone fruits and dried fruits

4,900 / BOTTLE



**Champagne Paul Dangin
& Fils Cuvée Rosé Brut**

ORIGIN: Champagne, France
VARIETAL: Pinot Noir
TASTING NOTES: Cherry,
raspberry, and redcurrant notes,
gradually opening up to reveal
more pronounced strawberry aromas

5,300 / BOTTLE

MAGNUMS



**Tenuta Ulisse Amaranta
di Ulisse Montepulci**

ORIGIN: Abruzzo, Italy
VARIETAL: Montepulciano d'Abruzzo
TASTING NOTES: Flavors of
ripe red berries, with a touch
of spice on the finish

8,500 / BOTTLE



Louis Perdrier Brut

ORIGIN: Champagne, France
VARIETAL: Chardonnay
TASTING NOTES: Fresh
and delicate on the nose,
with pleasant fruit aromas

5,600 / BOTTLE

RECOMMENDED

CHAPERONE RESTAURANTS & BARS





AT THE QUARTIER HOTEL PHROMPHONG - THONGLOR ON 10TH FLOOR.
FACEBOOK: CUL DE SAC THONGLOR ROOFTOP BAR INSTAGRAM: CULDESAC.BKK
LINE: @CULDESAC.BKK TEL: 02 392 7007