

## *The Reserve Cocktails*

*Our mixologists showcase the best ingredients released exclusively for  
**lebua.***

### *Hangoverini Reserve*

*9,100*

*Dewar's Double Double 27 Years, Sweet Vermouth,  
Fresh Green Apple Honey and Rosemary infused.*

*Our signature cocktail created for the cast & crew of the movie  
"The Hangover part II" twisted with our premium and exclusive  
Johnnie Walker Blue Label King George V whisky.*

### *Dusk At Dome*

*3,000*

*A5 Wagyu Beef fat wash Remy Martin XO,  
Campari Cask,  
Age Traditional Balsamic Vinegar,  
Strega, Grand Marnier, Agar Wood Smoke  
and served with  
Medjool Dates & Gold Leaves.*

*"Dusk at Dome"  
evokes the image of sipping  
a luxurious cocktail high above Bangkok,  
right as the sun sets behind the skyline  
an exclusive moment only  
a place like **Lebua** offers.*



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Prices are in Thai Baht and subject to a 10% service charge and 7% government tax.

## Mixologist Special

### Eterna

1,700

*Remy Martin VSOP, Kraken Rum, Campari, Strega Grancaffè.*

*A contemplative sipper that lingers like memory and smoke.*

*Barrel-aged for a month, Eterna unveils a bittersweet harmony of aged spirits.*

*Its meditative profile invites slow moments and thoughtful conversation.*

*Served with a fruit and nut chocolate bar to enhance its depth.*

### Reverie

1,500

*Hennessy VSOP, Tawny Port Wine, Maraschino Luxardo,*

*Creole Bitters, Lemon Peel, Soda.*

*A quiet escape in a glass, Reverie evokes the warmth of a fading day, and the drifting thoughts left behind by smoke. Softly sparkling and indulgent, it blends notes of dried fruit and cherry oak.*

### Vitola

1,400

*Bulleit Bourbon, Aperol, Amarena Cherry Syrup, Lemon, Pineapple.*

*A dance of boldness and elegance, Vitola reimagines the Paper Plane with a zesty, vibrant twist and gracefully settling into a smooth.*

## *A Journey Beyond Time*



*Embark on a journey through Thailand's exquisite beauty where pristine beaches, vibrant traditions, and exotic flavors blend into an unforgettable experience of luxury and adventure.*

## *The Jungle Elephant*

1,400

*Hennessy VSOP, Campari,  
Coconut Pandan,  
Tamarind Pineapple Foam.*

*In Thailand, the elephant is more than a majestic animal it's a sacred symbol of loyalty, strength, and protection. Celebrated in art, religion, and tradition, elephants hold a special place in the heart of Thai heritage and identity.  
(Rich, Bittersweet, Smooth)*

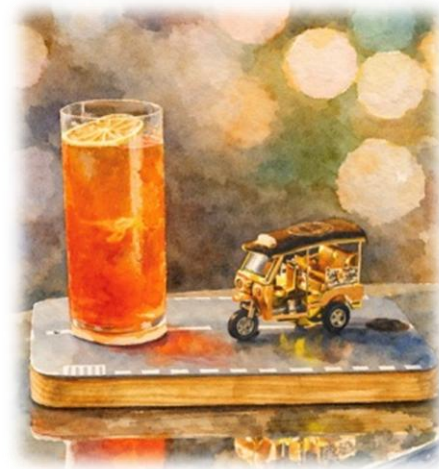


## *Tuk-Tuk Express*

1,200

*Five Blended Brown Spirit  
Infused Thai Tea, Vanilla,  
Clear Citrus, Pink  
Grapefruit Soda.*

*An ode to the pulse of Bangkok. Jump into a Tuk-tuk and you're immediately part of the city's wild rhythm, a blur of neon lights, honking horns, laughter, and life. This drink is a snapshot of that ride: fast, chaotic, thrilling, and uniquely Thai.  
(Velvety, Floral, Fragrant)*



*Thai Tides & Sip*     1,300

*Tanqueray, Sake,  
Watermelon & Thai Basil Cordial,  
Cardamom Tincture.*

*A cocktail that captures the charm of Thailand's floating markets- where fresh aromas drift over the water, flavors feel alive, and every sip flows with local traditions and discovery.  
(Fresh, Herbal, Crisp)*



*Erawan Splash*

1,400

*Grey Goose Infused Jasmine Flower,  
Bombay, Midori,  
Blue Curaçao, Splash Soda.*

*Deep within Thailand's ancient forests, sacred waters cascade over limestone cliffs, weaving through emerald foliage and mist-laden air. These cocktail channels the timeless rhythm of those hidden waterfalls — a moment of wild serenity and raw, flowing energy.  
(Bright, Melon-forward, Playful)*



## ***Muay Thai***

1,200

***Bacardi Carta Blanca infused Thai Chilli,  
Bacardi Ocho Blue Pea, Tamarind  
& Galangal Cordial, Kaffir Leaves.***

*A bold mash up of tradition and energy,  
named in playful homage to Thailand's  
national martial art, Muay Thai.  
Every sip echoes the discipline, rhythm,  
and raw power of the fighters who train  
from sunrise to sunset. It's not just a drink,  
It's a respectful nod to resilience, focus,  
and Thai pride.  
(Zesty, Vibrant, Exotic)*



## ***Tiger Drip***

1,600

***Patrón Silver, Pimento,  
Mint, Orange Bitter, Umami Bitter.***

*A modern symbol of intensity and  
cool precision. Inspired by the fierce tiger,  
revered, and deeply rooted in  
Thai folklore these cocktail drips  
with quiet confidence.  
Like the balm it's named after,  
it lingers long after first contact,  
leaving a mark that's bold yet refined.  
(Cool mint, Fiery Spice, Depth)*



*Grey Goose, Strega,  
Passionfruit Puree,  
Banana Syrup, Lemon.*

*Inspired by beauty and  
good vibes of Thailand's iconic beaches,  
this tropical and easy-sipping cocktail  
captures the essence of Islands where  
crystal clear waters, white sands,  
and vibrant reefs meet golden sunsets.  
A taste of paradise in every sip.  
(Vibrant, Tropical, Silky)*



### *Non-Alcoholic Cocktails*

*Inspired by the colors of the Thai flag, this stunning mocktail weaves together bold  
flavors and vibrant layers to honor Thailand's beauty,  
tradition, and unity in a single glass.*

*Red*

900

*Hibiscus & Aloe Vera Grape Cordial, Cardamom, Pomegranate, Soda.*

*White*

900

*Lychee Juice with Pandan, Coconut Puree, Popcorn Syrup.*

*Blue*

900

*Blue Pea & Orange Blossom Cordial, Pineapple, Fever Tree Tonic.*

## *Classic Dome Cocktails*

### *Hangoverini*

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*1,500*

*Dewar's 18 years, Sweet Vermouth, Fresh Green Apple,  
Honey and Rosemary infused.*

*Now a must-have cocktail specially created for the cast & crew of  
The Hangover part II movie shot extensively at the bars & restaurants of our hotel.*

### *Dome 266*

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*1,300*

*Bacardi 8 Years Reserva Ocho Rum, Bacardi Carta Blanca,  
Homemade Lemon grass & Fresh mints.*

*A twisted classic Mojito made with premium ingredients and made **at 266m** height.*

# CLASE AZUL TEQUILA

*Celebrating our Journey*

	<i>Bottle</i>	<i>Glass</i>
<i>Clase Azul 25<sup>th</sup> Anniversary</i> <i>Limited Edition &amp; Exclusively for lehua</i>	190,000	7,900
<i>Clase Azul Tequila Reposado</i>		1,500
<i>Clase Azul Tequila Gold</i>		3,500
<i>Clase Azul Tequila Añejo</i>		6,800

## Cognac

<i>L'Or de Jean Martell</i>	<i>Glass</i> 25,000
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*L'Or de Jean Martell is an incredibly exceptional Cognac that brings together Eaux-de-vie from the Grande Champagne and Borderies terroirs, some of which have been aged for up to a century. Encased in a meticulously crafted crystal decanter, it showcases deep, captivating hues that immediately catch the eye. Crafted through the blending of more than 400 different Eaux-de-vie to achieve perfection, this Cognac promises a sensory journey like no other.*

*Its flavor profile is a harmonious blend of citrus, dark berries, gingerbread, and woody notes, culminating in an exquisite and lingering finish.*

## ***Hennessy Richard***

**17,800**

*Hennessy Richard is a blend of exceptionally rare Eaux-de-vie, aged anywhere from 40 to nearly 200 years old. This results in an incredibly limited annual production, consisting of just 12 French oak barrels.*

*The nose of this cognac offers a delightful and well-balanced complexity, with hints of vanilla, pepper, and floral notes. On the palate, you'll experience a fine-textured fruitiness, beautifully influenced by the presence of fine oak, creating a cognac experience that is truly exquisite and unparalleled.*

## ***Rémy Martin, Louis XIII***

**17,200**

*Louis XIII by Remy Martin showcases a remarkable blend of Eaux-de-vie aged from 40 to 100 years, elegantly presented in a stunning Baccarat decanter.*

*This masterpiece unveils a floral aroma with hints of honeysuckle and fruity undertones, while the palate presents a harmonious mix of cinnamon, almonds, peach, and woody spices. The finish is a delicate symphony, combining grape notes with sweet oak spice and lingering floral nuances.*

## ***Spirits***

### ***Tequila***

### ***Glass***

*Don Julio 1942*

*3,000*

*Don Julio Reposado*

*1,000*

*Patrón El Cielo*

*2,500*

*Patrón Añejo*

*1,200*

*Patrón Reposado*

*1,100*

*1800 Cristalino Añejo*

*1,200*

*1800 Añejo*

*1,100*

## ***Mezcal***

*Montelobos* 1,200

## ***Vodka***

*Ciroc* 1,200

*Stolichnaya Elit* 1,200

*Grey Goose* 1,100

## ***Gin***

*Tanqueray Ten* 1,400

*No.3* 1,400

*Roku Japanese Craft Gin* 1,200

*Hendrick's* 1,200

## ***Rum***

## ***Glass***

*Zacapa 23* 1,400

*Matusalem Gran Reserva 23* 1,400

*Bacardi Gran Reserva Diez 10 Years* 1,000

## ***Cognac***

*Hennessy, XO* 1,900

*Hennessy, VSOP* 1,200

*Rémy Martin, XO* 2,000

*Rémy Martin, VSOP* 1,100

*Martell Noblige* 1,200

*Moyet, Très Vieille Fine Champagne, NO. 8* 8,900

*Moyet, Très Vieille Fine Champagne, NO. 5* 8,100

## *Armagnac & Calvados -France*

### Darroze

*Bas- Armagnac 20years* 1,700

### Calvados Drouin

*Calvados XO* 1,900

## *Exclusive Scholerhof Eau-de-vie, Germany*

*Williams-Christ Brand - William's pear* 2,000

## *Port Wine*

*Graham's Tawny Port* 1,100

## *Whisky*

### *Single Malt*

*Glass*

#### *Speyside*

*The Macallan Sherry Oak,25 years* 22,000

*The Macallan Rare Cask* 5,000

*The Macallan Double Cask,18 years* 4,350

*The Macallan Sherry Oak, Cask,18 years* 4,000

*Aberfeldy 21 years* 3,500

*Glenfiddich 30 years* 7,000

*Glenfiddich 21 years* 2,750

*Glenfiddich 18 years* 1,100

*The Singleton 15 years* 1,200

*The Singleton 12 years* 1,000

## *Islay*

<i>Lagavulin 16 years</i>	1,800
<i>Ardbeg 10 years</i>	1,100
<i>Talisker 10 years</i>	1,100

## *Irish Whiskey*

<i>Bushmills Black Bush</i>	1,100
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## *Whisky*

### *Blended Scotch*

	<i>Glass</i>
<i>Johnnie Walker King George V</i>	4,000
<i>Johnnie Walker Blue Label</i>	3,000
<i>Dewar's Double Double 32 years</i>	6,000
<i>Dewar's Double Double 27 years</i>	4,000
<i>Dewar's Double Double 21 years</i>	2,000
<i>Dewar's 25 years</i>	3,000
<i>Dewar's 18 years</i>	1,100
<i>Dewar's 15 years</i>	1,000
<i>Royal Salute, The 100 cask Selection</i>	3,000

### *Bourbon & Rye Whiskey*

	<i>Glass</i>
<i>Michter's - Bourbon</i>	1,400
<i>Michter's - Rye</i>	1,400
<i>Wild Turkey Bourbon</i>	1,100
<i>Wild Turkey Rye</i>	1,100

## *Aperitif/ Liqueur*

	<i>Glass</i>
<i>Cherry Heering</i>	1,000
<i>ST Germain</i>	1,000
<i>DOM Bénédicte</i>	1,000
<i>Noilly Prat</i>	1,000
<i>Martini Rosso Vermouth</i>	1,000
<i>Martini Bianco Vermouth</i>	1,000
<i>Martini Dry Vermouth</i>	1,000
<i>Amaro Averna</i>	1,000

## *Champagne & Wine*

<i>Champagne</i>	<i>Glass</i>	<i>Bottle</i>
<i>Billecart-Salmon, Brut Réserve NV</i>	1,960	9,800
<i>Ayala, Brut Majeur NV</i>	1,900	8,800
<i>Bollinger, Special Cuvée, Brut NV</i>	2,200	10,800
<i>Ayala, Brut Rosé NV</i>	2,500	12,500

## *White Wine*

<i>Sauvignon Blanc, Craggy Range Te Muna, Martinborough, New Zealand, 2023</i>	980	4,900
<i>Terlan Tradition, Pinot Grigio, Alto Adige, Italy, 2024</i>	990	4,900
<i>Chablis, Jean-Paul &amp; Benoît Droin, Burgundy, France, 2023</i>	1,500	7,300

### *Rosé Wine*

<i>Château Minuty Prestige, Côtes-de-Provence, France, 2024</i>	1,000	5,000
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### *Red Wine*

<i>Henschke, Henry's Seven, Shiraz, Barossa Valley, 2023</i>	1,150	5,500
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<i>Bourgogne Pinot Noir, Nicolas Potel, Burgundy, France, 2023</i>	1,300	6,500
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<i>Château Cos d'Estournel, Pagodes de Cos, France, 2017</i>	1,600	7,800
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