

BEER

Erdinger, Weissbräu, Germany	\$13
Asahi, Japan	\$12
Corona, Mexico	\$12
Tiger, Singapore	\$12
Heineken, Netherlands	\$12
Lion, Sri Lanka	\$12
Tsingtao, China	\$12

NON ALCOHOLIC BEER

Heineken Zero, Netherlands	\$ 8
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Monkey 47, Germany	\$26
Ki No Bi, Japan	\$24
Matsui <i>The Hakuto</i> , Japan	\$24
Tanqueray, UK	\$24
Canaima, Venezuela	\$22
The Botanist, UK	\$22
Roku, Japan	\$22
Hendricks, UK	\$22
Aviation, USA	\$20
Sipsmith, UK	\$20
Tanqueray <i>Flor de Sevilla</i> , UK	\$18
Bombay Sapphire, UK	\$18

RUM/CACHAÇA

Zacapa XO, Guatemala	\$36
Zacapa 23, Guatemala	\$27
Diplomatico, Reserva Exclusiva, Venezuela	\$26
Dictador, Colombia	\$24
Pyrat XO, Guyana	\$24
Flor de Caña, Gran Reserva, 7 years, Nicaragua	\$20
Angostura 1919, Trinidad	\$18
Havana Club, Añejo, 3 years, Cuba	\$18
Havana Club, Añejo, 7 years, Cuba	\$18
Cachaça 51, Brazil	\$18

VODKA

Tito's, USA	\$26
Nikka Coffey, Japan	\$22
U'Luvka, Poland	\$22
Beluga Noble, Russia	\$20
Grey Goose, France	\$20
Belvedere, Poland	\$18
Cîroc, France	\$14

TEQUILA

Don Julio <i>1942</i>	\$66
Clase Azul, Plata	\$38
Don Julio, Blanco	\$26
Patrón, Añejo	\$24
Casamigos, Blanco	\$24
Patrón, Silver	\$22
Jose Cuervo, Silver	\$18

MEZCAL

Casamigos, Joven	\$24
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PISCO

Capel Moai, Pisco Reservado, Chile	\$22
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WHISKY

Single Malt Scotch

Macallan Estate Reserve, Highland	\$42
Auchentoshan 18 years, Lowland	\$24
The Glenlivet 18 years, Speyside	\$24
Glengoyne 18 years, Highland	\$24
Ardbeg 10 years, Islay	\$24
Glenkinchie 12 years, Lowland	\$22
Macallan 12 years, Highland	\$20
Bowmore 12 Years, Islay	\$18

Blended Scotch

Johnnie Walker, Blue Label	\$38
Johnnie Walker, Gold Label	\$28
Monkey Shoulder	\$18
Chivas Regal 12 Years	\$18
Johnnie Walker, Double Black	\$18

Japanese Whisky

Hibiki, Suntory	\$35
Suntory <i>The Chita</i>	\$24
Yamazakura Blended	\$22
Kuyaroshi <i>Tottori</i>	\$22
Togouchi <i>Kiwami</i>	\$20
Mars <i>Iwai</i>	\$18
Nikka <i>From the Barrel</i>	\$18

USA Whiskey

Knob Creek, Kentucky	\$20
Gentleman Jack, Tennessee	\$20
Maker's Mark, Kentucky	\$18

ARMAGNAC/BRANDY/COGNAC

Courvoisier XO	\$40
Martell XO	\$40
Hennessey VSOP	\$22
Camus VSOP, Elegance	\$20
Bas Armagnac Castarede 15 years	\$22
Lecompte Calvados 12 years	\$18

PORT / SHERRY

Ramos Pinto 20 Year Tawny	\$34
Niepoort Vintage 2009	\$26
Niepoort Colheita 2008	\$22
Niepoort Ruby Dum	\$16
Lustau Solera, Reserva, Pedro Ximenez, <i>San Emilio</i>	\$18
Lustau Solera, Reserva, Manzanilla	\$18
Tio Pepe, Fino	\$18

GRAPPA

GAJA, Grappa di Barolo	\$22
Nonino, Chardonnay, Barique	\$20
Grappa Alexander	\$18

SOCHU/SOJU/SAKE/UMESHU

lichiko Mugj, Japan, 180ml	\$36
Chum Churum, South Korea, 360ml	\$26
Gokyo Kiokezukuri Kimoto, Junmai, Japan, 180ml	\$24

BARREL AGED COCKTAILS \$26

Negroni
Gin, campari, martini rosso

Spice Cognac
Hennessey VSOP, crème de cacao brown, cinnamon, star anise

MOCKTAILS \$14

Sweet Basil Manta Ray
Sweet basil leaves, balsamic vinegar, strawberry purée, honey, lime juice, apple juice

Honey Green
Honeydew, spinach, celery, honey, grapefruit juice

Dhoni
Rocket leaves, parsley, mint, lettuce, basil, fresh mango, fresh pineapple, honey

Passion Mary
Passion fruit, orange bitters, rosemary, lime, brown sugar

Spinach Colada
Spinach, fennel, pineapple juice

Thila Deep
Kaffir-lime leaves, fresh lime, brown sugar, sprite

Lemongrass cooler
Lemongrass, honeydew melon, honey, soda water

LASSI \$12
Mango/fruit of the day (choice of sweet, salted or plain)

WINE BY THE GLASS

Champagne
NV Taittinger, Brut, Remis, France \$32

Sparkling
NV Siltera Santa Anna, Prosecco DOC, Italy \$16

White Wine
2021 Mommessin, Chardonnay, France \$16
2022 Le Due Torri, Pinot Grigio, DOC, Italy \$16
2023 Babich Sauvignon Blanc, Marlborough
New Zealand \$17

Rose Wine
2023 Forbidden Vines, Marlborough, New Zealand \$16
2022 Maison Saint Aix, Provence AOC, France \$18

Red Wine
2019 Catena Zapata, Vista Flores, Malbec, Argentina \$16
2023 Indomita, Cab Sauvignon, Central Valley, Chile \$16
2018 Château Soverain, Pinot Noir, USA \$17
2022 Chateau Bateau Rouge, Bordeaux AOC, France \$18

COCKTAILS

SIGNATURE \$26

Doctor Coco

Vodka, martini bianco, pandan leaves syrup, coconut milk, lime juice

Sun-Kissed Martini

Cachaça, triple sec, honey melon, lime juice

Thila Passion

Tequila, fino sherry, lemongrass, passion fruit, agave syrup

Passion Fruit Fizz

White rum, Passion fruit, mint leaves, brown sugar, soda

Maalifushi Martini

Vodka, ruby port, strawberry & kaffir leaf syrup, lime juice

COMO Colada

White rum, spiced rum, Malibu, coconut milk, pineapple juice, sweet basil leaves

INFUSED \$28

Golden Dusk

Saffron-infused rum, amaretto, angostura bitters

Azure Bloom

Butterfly pea-infused gin, lychee, lime juice, prosecco

Vanilla Whisper

Vanilla & pineapple-infused vodka, passion fruit, simple syrup, egg white

Island Mirage

Jalapeño-infused tequila, cointreau, green apple, simple syrup

R&G (Ruby and Ginger)

Pomegranate & ginger-infused gin, cinnamon, tonic water

CLASSIC \$22

Martini

Gin, martini extra dry, green olives

Mojito – classic, ginger or passion fruit

White rum, lime juice, mint leaves, soda

Margarita

Tequila, triple sec, lime juice

Daiquiri – classic, strawberry or passion fruit

White rum, lime juice, simple syrup

Pisco Sour

Pisco, lime juice, simple syrup, egg white, angostura bitters

Aperol Spritz

Aperol, prosecco, soda

Moscow Mule

Vodka, lime juice, ginger beer

Old Fashioned

Bourbon whiskey, sugar, orange peel, angostura bitters

Paloma

Tequila, grapefruit juice, lime juice, agave syrup, soda

FRESH JUICES \$12

Seasonal fresh juices

Fresh lime juice or lime soda, sweet or salted

Fresh young coconut

SOFT DRINKS \$6

Coke, Diet Coke, Sprite, Fanta, Ginger Ale

Soda Water, Tonic Water

STILL WATER \$10

Evian, France 750 ml

SPARKLING WATER \$10

Perrier, France 750 ml

San Pellegrino, Italy 750 ml

COFFEE

Espresso, Macchiato, Americano *Regular, Decaf* \$7

Cappuccino, Café Latte, Double Espresso,

Hot Chocolate, Café Mocha \$8

Iced Cappuccino, Iced Latte, Iced Chocolate \$8

SIGNATURE COFFEE \$10

Vietnamese Coffee

Double espresso combined with condensed milk.

Café De Olla

Double espresso, cinnamon and brown sugar.

Iced Ginger Coffee

Double espresso, ginger extract and homemade syrup, brown sugar, milk and dark chocolate.

Turmeric Latte

Cinnamon, honey syrup, coconut cream, turmeric

And top up with Double espresso.

Mangonino

Double espresso, mango syrup and fresh cream.

TEA \$6

English breakfast, Earl Grey, Green Tea, Chamomile

Peppermint

COMO SHAMBHALA GINGER TEA \$6



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BEVERAGE MENU