

Quote of the week:

***“One who asks questions is a fool for five minutes;
one who does not ask a question remains a fool
forever”***

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The **D**IPLOMAT Drink List

WINE SELECTION

Glass
150 ml Bottle

CHAMPAGNE & SPARKLING

Krug “Grand Cuvee”, Reims		22,500
Dom Perignon, Epernay		21,000
Veuve Clicquot Ponsardin ‘La Grande Dame’ Reims		25,500
Moët & Chandon ‘Brut Imperial’, Epernay		7,500
Victoire Brut Prestige, Champagne, France	660	3,250
Glera brut Veneto, IGT, Italy	390	1,900
Jacobs Creek Trilogy, Australia	430	2,100
Treviso, Villa Sandi, Prosecco, Italy (375 ml.)		1,150

WHITE WINES

Jean-Louis Quinson, Petit Chablis, Chardonnay, France	540	2,700
Brancott Estate Sauvignon Blanc, Marlborough, New Zealand	490	2,400
Oxford Landing, Sauvignon Blanc, South Australia	420	2,050
Villa Martina, Pinot Grigio, Friuli Venezia Giulia, Italy	400	1,900

RED WINES

M. Chapoutier Côtes-du-Rhône “Collection Bio”, France	490	2,400
Oxford Landing, Cabernet Shiraz, South Australia	420	2,050
Morgan Bay, Cabernet Sauvignon, California, USA	510	2,500

ROSE WINES

Mirabeau Classic Cotes de Provence, France	410	2,000
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The **D**IPLOMAT Cocktail Series

A Diplomat is appointed by a state to conduct international diplomacy, furthermore in representation and protection of the interests and nationals of that state. This is also the role of the Diplomat Series at Conrad Bangkok. A hand crafted range of classic international cocktails put forward to be the best representation of their creating nation. The new limited menu showcases cocktails that only use premium spirits and ingredients in their creation, and who's recipes inspired by the origins of each drink.

The Frenchman - **CHAMPS ELYSÉES**

920

A touristy Parisian Boulevard, and arguably the most well-known street in France lends its name to this silky cocktail. The first reference of this iconic drink is in the Savoy Cocktail Book by Harry Craddock in 1930. Originally a party sized cocktail made for six or more, however when scaled down and made with a spectacular cognac we see a drink that personifies Parisian elegance. A delectable blend of Cognac, yellow chartreuse, lemon juice and fine white sugar

**Diplomat Bar uses
Martell X.O.**

The Cuban - **MOJITO**

380

Arguably the world's most popular cocktail, born in Havana Cuba although the origins (like many great drinks) are subject to debate. One story tells of a medicinal combination of a crude form of Rum, mint, sugar and lime was brought onto Sir Francis Drake's ships in 1586 as a cure for dysentery and scurvy. Others say it came from the slaves working in the sugar cane fields in the 19th century. Regardless all will agree that it is hard to beat a cold refreshing mojito.

**Diplomat Bar uses
Havana Club 3 years
and Havana Club 7
Years**

The Singaporean - **THE SINGAPORE SLING**

400

The famous long drink originally created sometime before 1950 at the famous Long Bar at the Raffles Hotel Singapore. It's creator was Ngain Tong Boon, a Hainanese Bartender, and it was originally known as a Gin Sling. There are a number of "original recipes" floating around in the cocktail world today, however Diplomat Bar's is based on the one served in the Raffles hotel today. A fine blend of Gin, Herring Cherry Liqueur, Cointreau, Benedictine, pineapple juice and lime juice.

**Diplomat Bar use
Beefeater**

The **DIPLOMAT** Cocktail Series

The Mexican - **MARGARITA**

450

As the legend goes, in 1938 a bartender named “Danny” Herrera dreamed up the cocktail for one of his customers in his restaurant in Tijuana. She was an aspiring actress named Marjorie King who was allergic to all hard alcohol other than tequila. While the origins are still contested a Margarita creates a pure and enjoyable way to enjoy a tequila shot. Combining tequila, salt and lime to create a phenomenal drink.

**Diplomat Bar uses
Olmeca Gold**

The Scottish - **DUNMORE SOUR**

440

Born in the late 1800s, the Sour was crafted to bridge the gap between older-style punches that were cumbersome and spirit heavy, and the increasingly popular cocktails that comprised fancy liqueurs. The equal blend of sweet and sour helps to perfectly balance the spirit. In this case the luxuriously complex Chivas 18's 85 flavors are complemented to excellence. Furthermore here it's all about the little details. The addition of pineapple syrup injects a zesty, luscious finish to create a truly refreshing libation.

**Diplomat Bar use
Chivas Regal 12yr**

The Englishman - **Cucumber Gimlet**

440

A cocktail hailed as the drink of the gods by drunk British officers in the 19th century. A drink that not only made their long trips at sea more enjoyable, but also due to its heavy lime content also helped to prevent scurvy. Named after Rear-Admiral Sir Thomas Desmond Gimlette (served 1879-1913), the recipe from the 1930's Savoy cocktail books calls for Gin and Lime cordial in equal parts. However with the beautiful cucumber notes presented by Hendricks gin, the addition of cucumber to the gimlet creates a wonderful, balanced and refreshing drink.

**Diplomat Bar uses
Hendricks Gin**

The Italian - **NEGRONI**

380

Widely believed that this drink was invented in Florence Italy, when Count Camillio Negroni asked for his favourite drink (the Americano) to be strengthened. Replacing soda with Gin and lemon with Orange one of the 21st centuries most classic cocktails was born. An extra smooth blend of premium gin, sweet vermouth and Campari, garnished with an orange twist!

**Diplomat Bar use
Beefeater, Campari
and Martini Rosso**

The **D**IPLOMAT Cocktail Series

The Russia - **MOSCOW MULE**

440

While many cocktails have wonderful stories that define their origins. The Moscow Mules origin comes purely from John G. Martin, at the Cock and Bull bar in the 1940's. In those days no one drank vodka, and the American's even jokes that Vodka was Russian for Horrible. John G. Martin purchased Smirnoff Vodka in 1939 and could not move the stuff. He addressed the problem with Cock and Bull's owner Jack Morgan and they came up with the Moscow Mule, a blend of vodka ginger and lime. After marketing it like crazy they put Vodka back on the map!

**Diplomat Bar uses
Absolute Blue
Vodka**

The Spaniard - **SANGRIA**

600

Based on a popular red wine punch that started to become famous across Europe between 1700 and 1800. The Claret Cup Punch was the drink of Choice of Jane Austin's Heroines for example. However Sangria became popular when it was served in 1964 at the World's Fair. The Spanish would serve this fruity wine punch, with a hit of brandy to all visitors and the rest is history.

**Diplomat Bar uses
imported wine and
Martel VSOP**

The American - **OLD FASHIONED**

480

Said to be the original cocktail, and whose foundation is a true American hero - Bourbon Whiskey. The Diplomat Bar recipe takes it's influence from the Pendennis Club in Louisville, who stake claim to the origin of the Old Fashioned. Bourbon whisky; stirred over a mash of brown sugar, bitters, a lemon twist, orange slice and a cherry; and poured over a single large ice cube.

**Diplomat Bar uses
Jim Beam**

The Brazilian - **CAIPIRINHA**

380

Pronounced 'Kie-Pur-Reen-Yah', literally translated as "little countryside drink". This drink is has become as much of a Brazilian icon as samba and carnival, fascinating considering it is made of cachaca which was originally seen as a poor mans drinks. Said to be the favouroite drink of queen

**Diplomat Bar uses
Engenho Cachaça
Envelhecida
Tradicional**

The **D**IPLOMAT Signature Cocktail

B - SWEET

380

A cocktail created for the Thailand Seasonal Dinning promotion 2016. An interpretation of Thailand's best known dessert, with its origins in Bangkok - Mango Sticky Rice - in a glass. To get you inspired, we've curated this month's signature drink inspired by Thailand's most popular fruit. A silky smooth, creamy blend of aged dark rum, fresh mango, and coconut.

**Diplomat Bar uses
Malibu Rum**

PHEONIX

380

With it's bright red and gold hues, along with a flavor that promises to reignite any celebration with a kick, we're calling this cocktail recipe, The Phoenix.
(Winner of Thai Rum Cocktail Contest 2006)

**Diplomat Bar uses
Chivas Regal 12 yrs**

HAVANA HAGO

350

The bar use premium product of Havana golden rum from Cuba and Amaretto, sweet Italian liqueur bringing smooth finish, which made a cocktail double oaky aged in Diplomat. A light sweetness and fruity note from both distill beverage double ageing complement hints of apple, tobacco and dry oak. This aromatic strength bring new depth to original

**Diplomat Bar uses
Rum Havana Gold**

CHIVASANOVA

350

Chivasanova based on rich and fruity texture, create on mid November of 2018. This smoky cocktail combine with blended Chivas Regal Scotch whisky, cherry brandy, angostura bitter and cranberry juice which bring rich and fruity test thought the tong.

**Diplomat Bar uses
Chivas Regal 12 yrs**

TAMMY FRESH

350

Connect the deep cultural relevance of dining in Thailand to our portfolio of dining experiences, to elevate Hilton brand awareness with the "Foodies" and "Signature Drink" from F&B

**Diplomat Bar uses
Havana Club 3 years**

The **DIPLOMAT** Drink List

SPIRITS

Single Bottle

HOUSE POUR

Ballantine's fines	320	3,800
Havana Gold 3 yrs	320	3,800
Beefeater Gin	320	3,400
Chivas Regal 12 yrs	350	5,000
Absolut Elyx	420	5,500
Martell VSOP	420	6,500
Olmeca Gold Tequila	420	6,800
John Jameson	340	3,600
Makers Mark	450	7,500

GIN

Beefeater	320	3,400
Beefeater 24 Gin	420	5,000
Tanqueray	320	4,500
Bombay Sapphire	320	4,500
Hendrick's	380	6,200
Boxer	380	5,900
Treasure, Columbian Aged	470	7,200
Edinburgh	450	6,800

VODKA

Absolut	320	3,400
Absolut Pears	320	3,400
Absolut Peach	320	3,400
Absolut Mandrin	320	3,400
Absolut Raspberri	320	3,400
Absolut Vanilla	320	3,400
Absolute Elyx Vodka	420	5,500
Ciroc	380	5,000
Belvedere	380	5,000
Grey Goose	360	5,000
Grey Goose Orange	380	5,000
Beluga	420	6,800

RUM

Havana Club 3 yrs	320	3,800
Havana Club 7 yrs	420	5,000
Captain Morgan Dark Rum	320	3,800
Bacardi Carta Blanca Rum	320	4,500
Diplomatico Reserva Exclusiva 12 yrs	420	6,800

December 2018

Prices are subject to 10% Service Charge and 7% Government Tax

The **D**IPLOMAT Drink List

SPIRITS

Single Bottle

TEQUILA

Olmecca Gold	420	6,800
Don Julio Reposado	420	7,300
Patron Silver	380	5,900
Patron Anejo	420	7,300
Casa Noble	520	8,200

BOURBONS & WHISKEYS

BOURBON/CANADIAN/IRISH

John Jameson	340	3,600
John Jameson Black Barrel	350	5,000
Canadian Club	320	3,600
Jack Daniel's	320	4,200
Jim's Beam Double Oak Cask	320	4,200
Jim's Beam	320	4,200
Makers Mark	450	7,500
Black Bush	320	4,200

BLENDED WHISKEYS

Royal Salute 21yrs	1,300	20,000
Ballantine's 12 yrs	320	4,200
Ballatine's 17 yrs	450	7,500
Ballatine's 21 yrs	790	13,800
Ballatine's 30 yrs	1,350	24,000
Chivas Regal 12 yrs	350	4,500
Chivas Regal Extra	350	5,200
Chivas Regal 18 yrs	480	9,200
Chivas Regal 25 yrs	1,480	31,000
Chivas Mizenara	400	6,000
J&B Rare	320	3,400
Gold Label Reserve	500	7,900
Johnnie Walker Platinum	700	12,900
Johnnie Walker Blue Label	1,400	22,000

The **DIPLOMAT** Drink List

SINGLE MALTS

Single Bottle

ISLANDS (ISLAY & SKYE) - *Peaty & Maritime*

Ardbeg 10 yrs	440	6,800
Talisker 10 yrs	480	8,300
Tailsker 18 yrs	1,200	20,000
Laphroaig 15 yrs	1,950	30,000
Laphroaig 18 yrs	2,650	37,000

HIGHLANDS - *Smooth & Floral*

Glenmorangie 10 yrs	380	5,500
Glenmorangie Quinta Rubon (Port)	440	6,900
Glenmorangie Lasanta (Sherry)	440	6,200
Glenmorangie Quarter Centum	4,400	59,500
Oban 14 yrs	570	10,300

SPEYSIDE - *Fruity & Delicate*

The Glenlivet Founder's Reserve	350	5,500
The Glenlivet 15yrs	580	10,350
The Glenlivet 18yrs	950	15,500
The Glenlivet 21yrs	1,500	24,000
Singleton Glen Ord 12yrs	380	5,000
Singleton 15 yrs	420	6,200
Singleton 18 yrs	550	8,800
Glenfiddich 12 yrs	400	5,500
Glenfiddich 15 yrs	470	7,900
Glenfiddich 18 yrs	650	12,500
Glenfiddich 21 yrs	1,500	21,900
Glenfiddich 30 yrs	4,500	77,000
Cragganmore	550	9,000
Dalwhinnie	600	9,900
Macallan 12 yrs	600	9,400
Macallan 18 yrs	2,200	31,500

LOWLANDS - *Light & Fresh*

Glenkenchie 12yrs	570	9,400
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The **D**IPLOMAT Drink List

SPIRITS

Single Bottle

COGNAC

Martell Cordon Bleu	1,300	19,500
Martell XO	1,300	21,000
Martell VSOP	420	6,500
Hennessy VSOP	420	6,700
Hennessy XO	1,300	19,500
Hennessy Paradis Extra	4,200	70,800
Remy Martin VSOP	420	5,700
Remy Martin XO	1,300	19,500
Courvoisier XO	1,300	19,500

ARMAGNAC & CALVADOS

Château de Laubade XO	1,000	15,300
Calvados Père Magloire	420	5,600

APERITIF

Martini Bianco, Martini Rosso, Martini Dry Campari	320	2,800
Dubonnet	320	3,400
Ricard	320	2,800
Pernod	320	3,400
Fernet Branca	350	5,800

LIQUEUR

Amaretto, Jagermeister, Malibu, Kahlua	340	3,600
Bailey's Irish Cream	340	3,800
Drambui	320	3,600
Grand Marnier, Dom Benedictine Frangelico	320	3,600

PORT AND SHERRY

Taylor's Ruby, Taylor Tawny	350	3,700
Tio Pepe, Harvey Bristol Cream	350	3,700
Dow's Tawny Port 20 yrs.	1,400	18,000

The **D**IPLOMAT Drink List

SELECTION OF DIMAH “EXCEOTIONAL” TEAS 210

Brilliant English, Original Earl Grey
Sencha Green Tea, Jasmine Flower Green Tea
Pure Chamomile, Pure Peppermint

SELECTIONS OF TEARAPY TEAS 210

Jasmine Lemongrass, Ginger , Orange Ginger
Mulberry, White Tea, Vanilla Jasmine

REFRESHING T's 210

Thai Iced Tea
Iced Lemon Tea, Iced Coffee

REFRESHING C's 230

Coffee Milk Shake
Iced Mochaccino (Espresso, Chocolate, Milk)

COFFEE 230

Cappuccino, Café latte, Mocha Coffee
Café Diplomat (Espresso, Honey, Milk & Cream)
Fresh Brewed Coffee, Espresso

LIQUEUR COFFEE's 450

Mexican Coffee
Tequila, Kahlua, Coffee & Cream

Spider
Light Crème de Cacao, Amaretto, Kahlua,
Coffee & Cream

Irish Coffee
Irish Whisky, Coffee & Cream

Royal Coffee
Cognac, Coffee & Cream

The **D**IPLOMAT Drink List

VIRGIN COCKTAILS 200

Brazilian Light

Raspberry juice, lime, brown sugar

Ice Tea Punch

Orange juice, ice tea, honey

Virgin Colada

Pineapple juice, coconut cream

Ginger Cooler

Ginger, peppermint, lime wedge, ginger ale

Cleansing Palate

Carrot, ginger, green apple

Bubble Cinnamon

Cinnamon powder, soda, lime

SODAS 140

Coke, Coke Light, Sprite, Tonic, Soda, Ginger Ale, Coke Zero

MINERAL & SPARKLING WATER

Badoit (330 ml) 180

Badoit (750 ml) 280

Evian (330 ml) 180

Evian (750 ml) 280

San Pellegrino (500 ml) 200

San Pellegrino (1,000 ml) 330

FRESH JUICE 220

Orange, Pineapple, Mango, Watermelon, Coconut, Tamarind

DOMESTIC BEERS 280

Singha, Singha Light, Tiger, Chang, Heineken, Asahi, Carlsberg

DRAFT BEERS

Est.33 350

Singha Glass 280

Pitcher 700