

DRINKS MENU



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SIGNATURE COCKTAILS

PATARA K.N.N. Havana club 3 year old rum shaken with cranberry juice and Dijon Crème de Cassis.	10.00
PATARA PASSION A blend of vodka, fresh passion fruit and lime. Topped with lemonade and crushed ice.	10.00
THAI MOJITO The classic Mojito with a Thai twist.	10.00
HENDRICK'S SOUR Hendrick's gin shaken with lime juice and cucumber. Garnished with fresh coriander.	12.00
CHAMPAGNE COCKTAILS	
CHAMPAGNE MOJITO Our take on the classic Mojito. Thai rum shaken with fresh mint and lime juice. Topped with Champagne.	12.00
PATARA ROYAL Hibiscus flower syrup and Dijon Crème de Cassis. Topped with Champagne.	12.00
BELLINI A fresh fruit purée of your choice topped with Champagne.	12.00
LONG DRINKS	
THAI LONG ISLAND ICED TEA The classic five spirits shaken with traditional Thai tea, lemon juice and sugar for a smooth rounded finish.	10.00
THAI PIMM'S Pimm's mixed with fresh mint, young ginger, Thai sweet basil and cucumber. Finished with lemonade.	10.00
PASSION FRUIT CAIPIRINHA Cachaça, fresh lime and passion fruit muddled with sugar. Served over crushed ice.	10.00
SECRET GARDEN Tanqueray mixed with strawberry, green apple, fresh mint, orange and finished with lemonade.	10.00
LYCHEE COLLINS Grey Goose vodka, lychee liqueur, fresh lime juice and lychee juice	12.00



MARTINI COCKTAILS

BUTTERFLY KISS Thai rum shaken with fresh lemongrass, lychee purée and lemon juice. Finished with a dash of Blue Curaçao.	10.00
LYCHEE MARTINI Vodka martini shaken with Thai lychee.	10.00
AFTER DINNER COCKTAILS	
BANGKOK CAPPUCCINO Thai rum and Amaretto shaken with a shot of freshly brewed espresso. Crowned with milk foam.	9.50
ESPRESSO MARTINI Vodka and Kahlúa shaken with freshly brewed espresso.	9.50
CLASSIC COCKTAILS	
Bloody Mary Caipirinha Collins Cosmopolitan Daiquiris Manhattan Margarita Martinis Mai Tai Mojito	
Old Fashioned Sours	10.00
Porn Star Martini	12.00
NON-ALCOHOLIC COCKTAILS	
THAI ICED TEA (CHA YEN) Traditionally homebrewed Thai ceylon served over ice with a splash of fresh milk.	4.30
PASSIONATA Lemon, orange and passion fruit finished with a dash of Angostura bitters and lemonade.	5.75
BERRY LOVER Mixed berries shaken with apple juice. Served over ice with a splash of lemonade.	5.75



NON-ALCOHOLIC COCKTAILS

and strawberry fruit.

VIRGIN PATARA PASSION A blend of fresh passion fruit and lime. Topped with lemonade and crushed ice.			5.75
ZERO MOJITO Fresh mint, lime and fine sugar crushed with a splash of soda.			5.75
CHAMPAGNE/SPARKLING		125ml	Bottle
SACCHETTO VINI, PROSECCO EXTRA DRY FILI, ITALY A fresh and fruity sparkling Prosecco with fine bubbles.		8.50	29.50
CHAMPAGNE MOUTARD BRUT RÉSERVE, FRANCE A full, creamy Chardonnay palate leading through to a fresh, clean and fruity finish.		12.00	40.00
CHAMPAGNE MOUTARD PRESTIGE ROSÉ, FRANCE Fresh red fruit such as raspberries and wild strawberries evolve towards peppery and spicy aromas.			45.00
CHAMPAGNE LAURENT PERRIER, BRUT LA CUVÉE, FRANCE Clean and wonderfully fresh with a suppleness on the palate and a lingering finish.			75.00
CHAMPAGNE DOM PERIGNON, FRANCE A full flavoured, fine and precise Champagne with notes of toast, soft peach, a hint of liquorice and an opulent palate with a refined, silky finish.			195.00
ROSÉ WINES	175ml	250ml	Bottle
ROSÉ D'ANJOU, DOMAINE DES CÈDRES, FRANCE This is a strawberry fruity wine with hints of black pepper and a balanced sweetness.	6.95	8.90	24.00
SHIRAZ ROSÉ, MONSOON VALLEY, THAILAND An off-dry rose with a with smokey cranberry			26.00



WHITE WINES	175ml	250ml	Bottle
WHITE PENINSULA-DE-SETUBAL, CINTILA, PORTUGAL An intense, fruity aroma and a soft mouthfeel with a hint of peach and ginger.	6.70	8.30	22.00
VIOGNIER, VIÑA EDMARA, CHILE A gorgeous combination of apricots, pineapple and peaches through to a fresh appley finish.	6.85	8.90	24.00
PINOT GRIGIO, NOVITÀ, ITALY Fresh, crisp and clean Pinot Grigio with vibrant pear and apple flavours.	6.85	8.90	24.00
PREMIUM COLOMBARD, MONSOON VALLEY, THAILAND Fresh, dry and tingly on the palate full of lemon and crisp juniper flavours.	7.10	9.30	26.00
SAUVIGNON BLANC, SAINT CLAIR, NEW ZEALAND A full, crisp, wine showing intense flavours of passion fruit and herbaceous notes over a creamy texture.	9.30	12.00	35.00
CHABLIS, DOMAINE GRAND ROCHE, FRANCE Typical fresh, mineral notes on nose and palate through to a dry, mouth-watering finish.	11.50	15.75	46.00
FOUNDERSTONE UNOAKED CHARDONNAY, BERTON VINEYARD, AUSTRALIA A fruity driven wine with aromas of candied lemon, lime and honey-dew melon through to a zesty finish.			24.00
SANCERRE, DOMAINE GÉRARD MILLET, FRANCE Vibrant Sauvignon notes of grapefruit and lemon with good weight and a clean crisp finish.			38.00
POUILLY FUME LAURIER, DOMAINE TABORDET, FRANCE A classic Pouilly Fume showing green apple and citrus notes combined with white flowers finishing on a long mineral and flinty note.			42.00
RIESLING SCHOENENBOURG GRAND CRU, DOPFF AU MOULIN, FRANCE A generous and textured wine with rich and spicy developed tones laced with underlying citrus flavours, long, dry and elegant.			65.00



RED WINES	175ml	250ml	Bottle
RED PENINSULA-DE-SETUBAL, CINTILA, PORTUGAL A rich, red cherry and vanilla wine, with soft tannins and an easy-drinking finish.	6.70	8.30	22.00
MERLOT VIN DE PAYS D'OC, TERRE DU SOLEIL, FRANCE An easy drinking and soft Merlot from the South of France showing ripe plum and raspberry flavours.	6.80	8.40	23.00
PINOT NOIR, VIÑA EDMARA, CHILE A light bodied Pinot Noir with stylish sweet cherry and strawberry fruit, fresh and quite delicious.	6.95	9.00	25.00
SHIRAZ, MONSOON VALLEY, THAILAND Medium bodied palate showing ripe blackberry fruit and balanced tannins.	7.10	9.30	26.00
RIOJA CRIANZA, HUGONELL, SPAIN A classic and meaty Rioja blend of rich strawberry fruit, beautifully integrated vanilla and savoury characters.	7.65	9.80	28.00
1300 MALBEC, ANDELUNA, ARGENTINA Enticing aroma of fresh black fruits with spicy minerality through to a smooth finish. Classic Argentinian Malbec.	8.70	11.00	32.00
ST EMILION, CHÂTEAU FLEUR DE LISSE, FRANCE A classic Saint Emilion showing baked and earthy flavours warm and savoury.	·,		39.00
CHIANTI CLASSICO RISERVA, CARPINETO, ITALY A traditionally styled Chianti Classico, smooth and robust with earthy notes and a savoury finish.			42.00
SYRAH, LISMORE ESTATE VINEYARDS, SOUTH AFRICA Dense and smoky black olives, beautifully concentrated with lovely finesse and elegance. The epitome of fine Syrah.			59.00
CHÂTEAUNEUF-DU-PAPE, DOMAINE DE LA SOLITUDE, FRANCE A traditional yet modern style Châteauneuf with a savoury			62.00
and earthy red berried quality through to a fine and			

long finish.



BEERS		Bottle
Singha 330ml		4.75
Chang 320ml		4.75
APERITIFS, SPIRITS & LIQUEUR	25ml	50ml
APERITIF		
Campari	6.00	9.25
Pimm's	6.00	9.25
Martini Bianco	6.00	9.25
Martini Extra Dry	6.00	9.25
Martini Rosso	6.00	9.25
GIN		
Bombay Sapphire	6.20	9.50
Opihr	6.50	10.00
Hendricks	6.50	10.00
Tanqueray No.10	7.80	12.00
VODKA		
Absolut	6.20	9.50
Grey Goose	6.50	10.00
City Coose	0.50	10.00
RUM		
Havana Club 3yr	6.20	9.50
Sangsom (Thai)	6.20	9.50
WHISKY		
Mekhong (Thai)	5.85	9.00
Jack Daniel's	5.85	9.00
Chivas Regal	6.20	9.50
Jameson	6.20	9.50
Johnnie Walker Black Label	6.20	9.50
Johnnie Walker Blue Label	13.20	20.00
SINGLE MALT WHISKY		
Glenfiddich	6.20	9.50
Cragganmore 12yr	6.20	9.50
Crugguimore 12yi	0.20	7.50
TEQUILAS		
Jose Cuervo	6.20	9.50
Jose Cuervo Gold	6.50	10.00
LIQUEURS		
Amaretto, Baileys, Cointreau, Grand Marnier,	5.85	9.00
Kahlúa, Sambuca, Malibu, Tia Maria,	5.85	9.00
COCNIAC AND ADMACSIAC		
COGNAC AND ARMAGNAC Janneau VSOP	6.20	0.50
Courvoisier VSOP		9.50
Remy Martin VSOP	6.50 6.50	10.00
Hennessy XO	13.00	10.00 20.00
11ennessy AO 6	13.00	20.00
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TEA & COFFEE

FRESH HERBAL TEA Choice of fresh lemongrass, fresh ginger or fresh mint.	4.75
CLASSIC TEA Choice of English Breakfast, Earl Grey, Darjeeling, Chrysanthemum, Peppermint or Chamomile.	3.50
FLOWER TEA Choice of Jasmine or Green Tea.	5.00
THAI ICED TEA	4.30
THAI ICED COFFEE	4.30
AMERICANO, ESPRESSO	3.00
DOUBLE ESPRESSO, MACCHIATO, CAPPUCCINO, LATTE, MOCHA	3.50
IRISH COFFEE	9.50
LIQUEUR COFFEE	9.50
SPARKLING SODA	
A choice of: Coconut, Lemon, Pineapple, Raspberry, Mango or Passion fruit.	3.95
FRESH FRUIT JUICE & SOFT DRINK	
FRESH APPLE OR ORANGE JUICE	4.50
STILL OR SPARKLING WATER (750ml)	4.25
APPLETISER (275ml)	4.50
COKE, DIET COKE (330ml)	3.50
LEMONADE, GINGER ALE, GINGER BEER TONIC WATER, SLIM LIME TONIC	2.50
BITTER LEMON, SODA WATER (200ML)	3.50
ALL MIXERS	1.00



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