Taste the passion in every plate. Discover untold stories through flavours. Awaken your senses at CHAR.
A single destination with three distinctive dining experiences.
Cohiba Siglo No. 1
Perfect for aficionado looking for a quick moment of escape  1,690

Cohiba Siglo VI
Pure and perfect progression of pleasure, a must for true cigar lovers  3,190

Hoyo de Monterrey Epicure Especial
Rich and dark flavors of espresso, woods, vanilla, cocoa  1,890

Hoyo de Monterrey Epicure No. 2
Strong with earthy flavors  1,690

Montecristo Petit Tubos
Medium to full  1,100

Patargas Serie D No. 4
Aroma of wood and spice in equal does. A connoisseur’s cigar  1,790

Romeo Y Julieta No.1
Discrete, woody, rather light, fresh and dry taste  890

Romeo Y Julieta No.3
Discretion, light and a little monotonous. Well-suited to smoker who prefer lighter cigars  690

Romeo y Julieta Short Churchills
Earthy, nutty and a touch of cocoa  1,590

Cohiba Mini
Ideal for a break time moment with lovely mild spicy aromas  220

All prices are subject to 10% service charge and 7% VAT.
Oysters from America and Europe  
Seasonal oyster served with lemon, chili jam and mignonette.  
100 baht each

Cheese + Cured Meats  
Shaved jamon, salami and chorizo from the Iberian Coast with a selection of the finest seasonal cheeses (5) served with pickles, mustard, marcona almonds and grilled bread.  
1,800 baht

Black Truffle Toasty  
Grilled sourdough from “Amantee Bakery” stuffed with four cheeses, caramelized onions and black truffles. Served with parmesan-truffle fries.  
350 baht

Dirty Fries  
Steak fries covered with BBQ pork and melted cheddar cheese.  
200 baht

Tuna Crostini  
Bluefin tuna from Japan, spicy aioli, and avocado relish on grilled sourdough.  
650 baht

Spicy Salmon Salad  
Raw salmon sashimi with grilled tomato, glass noodles and mixed herbs.  
250 baht

Crispy Calamari  
Baby squid marinated in lemongrass, pickled chilies and cilantro aioli.  
350 baht

Spicy Chicken Wings  
Crispy, boneless chicken wings with hot sauce and buttermilk dip.  
350 baht

Tom Yum Goong Fries  
Grilled red prawns, fish sauce caramel and tom yum mayo on spicy french-fries.  
350 baht

Shrimp Scampi  
Sauteed shrimps in garlic-chili butter served with spaghetti and garlic bread.  
400 baht

Chicken Schnitzel  
Brined chicken cutlet, crusted and pan fried. Served with brown butter and gribiche.  
350 baht

Grilled Flat Iron Steak  
Marinated and fire grilled wagyu beef served with Nam Jim Jeaw (Thai chili sauce).  
600 baht

Beef Sliders  
30 day dry aged Japanese beef and aged white cheddar cheese on Hawaiian rolls. Served with fries.  
500 baht

Daily Dessert  
ask your server  
350 baht

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CHAR Rooftop Bar  
Sip on contemporary signature cocktails in stylish surroundings as you drink in the spectacular Bangkok skyline.

Operating Hours: 05.00 PM – 01.00 AM  
DJ: Tuesday – Saturday from 08.00 PM – 12.00 Midnight

Soar to the 26th floor and unwind under the stars at CHAR Rooftop Bar with a beverage crafted by our talented bartenders. Every sip awakens the senses as you enjoy the vibrant social scene and breath-taking views of the Bangkok skyline.

Savour revamped classic concoctions while DJs play a fun mixture of lounge, downtempo, and electro music. With a retractable rooftop and refreshing drinks, CHAR is your go-to spot to kick-start a good night out.
**CHAR’s Signature**

**Burnt Ends**
Chivas Regal XV, Punt e Mes, Maraschino Liqueur, Shiraz Merlot & Ronnefeldt Rooibos, Angostura Bitters, Chocolate Bitters

“The best after dinner cocktail; mix of whisky, wine and tea syrup. Don’t worry, you won’t get burnt”

400 baht

**Smokehouse**
Chivas infused Leather, Antica Formula, Carpano Classico Vermouth, Benedictine, Laphroaig 10, Orange Bitters

“This cocktail best represents Char Bangkok”

400 baht

**Tha Ones Without**

**Sparkling/Mineral Water**

<table>
<thead>
<tr>
<th></th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>Acqua Panna</td>
<td>190</td>
</tr>
<tr>
<td>San Pellegrino (75 cl.)</td>
<td>290</td>
</tr>
<tr>
<td>Perrier (33 cl.)</td>
<td>180</td>
</tr>
<tr>
<td>Highland (33 cl.)</td>
<td>180</td>
</tr>
</tbody>
</table>

**Mocktail**

<p>| | |</p>
<table>
<thead>
<tr>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Wireless Passion</strong></td>
<td>250</td>
</tr>
<tr>
<td>Pineapple, Passion Fruit, Pandanus Syrup, White egg, Black Pepper</td>
<td></td>
</tr>
</tbody>
</table>

<p>| | |</p>
<table>
<thead>
<tr>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Lady Chee</strong></td>
<td>250</td>
</tr>
<tr>
<td>Lychee juice, Orange juice, Lemon juice, Rose grenadine syrup, White egg</td>
<td></td>
</tr>
</tbody>
</table>

**Soft Drink**

<table>
<thead>
<tr>
<th></th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>Coke</td>
<td>150</td>
</tr>
<tr>
<td>Coke Zero</td>
<td>150</td>
</tr>
<tr>
<td>Sprite</td>
<td>150</td>
</tr>
<tr>
<td>Schweppes: Tonic Water, Ginger Ale, Soda Water</td>
<td>180</td>
</tr>
<tr>
<td>Fentimans: Tonic, Rose Lemonade</td>
<td>180</td>
</tr>
<tr>
<td>Naturally Light Tonic, Ginger Beer, Ginger Ale</td>
<td></td>
</tr>
<tr>
<td>Red Bull Imported</td>
<td>180</td>
</tr>
</tbody>
</table>

**Juice**

<table>
<thead>
<tr>
<th></th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>Apple, Orange, Pineapple</td>
<td>180</td>
</tr>
<tr>
<td>Cranberry, Lime Soda</td>
<td>180</td>
</tr>
<tr>
<td>Blended: Mango, Watermelon</td>
<td>250</td>
</tr>
</tbody>
</table>

**Twe Selection Tea**

<table>
<thead>
<tr>
<th></th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>Earl Grey, Moroccan Mint, Sancha, Chamomille</td>
<td>190</td>
</tr>
</tbody>
</table>

All prices are subject to 10% service charge and 7% VAT.
**Irish Whisky** (4.5cl)
- Jameson
- Jameson Black Barrel

**Blended Scotch Whisky** (4.5cl)
- Chivas Regal 12yrs
- Chivas Extra
- Chivas XV 15yrs
- JW Black Label
- JW Gold Label
- Chivas Regal 18yrs
- JW Blue Label

**Single Malt Scotch Whisky** (4.5cl)
- Glenfiddich 12yrs, Glenmorangie 10yrs
- Talisker 10yrs
- Macallan 12yrs, Laphoig 10yrs
- Lagavulin 16yrs

**Bourbon & USA** (4.5cl)
- Evan Williams
- Jim Beam
- Jack Daniel’s
- Rittenhouse, Marker’s Mark
- Woodford Reserve

**Digestif** (3cl)
- Jagermeister, Frangelico, Sambuca, Limoncello, Bailey’s, Amaretto, Cointreau, Kahlua, Grappa
- Poire Williams, Calvados
- Maison Fontaine Blanche / Verte
- Martell VSOP, Hennessy VSOP
- Martell Cordon Bleu
- Henessy XO, Remy Martin XO

**Sherry** (3cl)
- Tio Pepe

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Glass / Bottle

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chivas XV 15yrs &amp; Chivas 12yrs</td>
<td>360 baht</td>
</tr>
</tbody>
</table>

"When you find the golden goose, you will find the golden eggs"

360 baht

**Golden Goose**

Absolut Vodka Elyx, Martini Bianco Vermouth, Rittenhouse Rye Whiskey, Gherkin Brine
Charcoal Syrup, Gold dust

"Spanish jargon for "Hungover". Carne means meat and Cruda means Raw"

390 baht

**Carne & Cruda**

Olmeca Tequila, Alpus San Juan del Rio Mezcal, Cointreau, Lime Juice, Agave Syrup, Smoked Fresh Pressed Clarified Pineapple Juice

All prices are subject to 10% service charge and 7% VAT.
**CHAR’s Signature**

### 49 °C

*Beefeater Gin infused Morgentau tea, Rinomato, Fernet Blanca, Lemon Juice, Vanilla – Falernum Syrup, Ginger Ale*

“This red cocktail symbolizes the rare beef steak, which is best served at 49 degrees”

390 baht

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**CHAR-Siu**

*Havana Club 7 YO, Alain Milliat Apricot Nectar, Grapefruit Juice, Lime, Roselle –Safflowe Dried Chili Syrup, Hibiscus Espuma*

“Inspired by the Cantonese cuisine of siu mei”

400 baht

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### Draught Beer

<table>
<thead>
<tr>
<th>Beer</th>
<th>Glass / Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>Singha</td>
<td>190</td>
</tr>
</tbody>
</table>

### Beer Bottle

<table>
<thead>
<tr>
<th>Beer</th>
<th>Glass / Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>Asahi, Heineken</td>
<td>200</td>
</tr>
<tr>
<td>Beer Lao Dark</td>
<td>220</td>
</tr>
<tr>
<td>Corona, Heogaarden, Stella Artois</td>
<td>320</td>
</tr>
<tr>
<td>Hoegaarden Rose</td>
<td>350</td>
</tr>
</tbody>
</table>

### Aperitif (3cl)

<table>
<thead>
<tr>
<th>Aperitif</th>
<th>Glass / Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ricard, Aperol, Penod, Campari, Aperol, Martini Dry, Martini Bianco, Martini Rosso</td>
<td>290 / 3,900</td>
</tr>
<tr>
<td>Antica Formula, Fernet Branca, Branca Menta</td>
<td>290 / 6,200</td>
</tr>
</tbody>
</table>

### Vodka (4.5cl)

<table>
<thead>
<tr>
<th>Vodka</th>
<th>Glass / Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>Absolut</td>
<td>290 / 3,200</td>
</tr>
<tr>
<td>Belvedere, Beluga</td>
<td>380 / 4,800</td>
</tr>
<tr>
<td>Absolute Elyx</td>
<td>380 / 4,800</td>
</tr>
<tr>
<td>Grey Goose</td>
<td>400 / 5,800</td>
</tr>
</tbody>
</table>

### Gin (4.5cl)

<table>
<thead>
<tr>
<th>Gin</th>
<th>Glass / Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>Beefeater</td>
<td>290 / 3,200</td>
</tr>
<tr>
<td>Beefeater 24 / Tanqueray</td>
<td>320 / 3,600</td>
</tr>
<tr>
<td>Bombay Sapphire</td>
<td>340 / 3,800</td>
</tr>
<tr>
<td>Iron Ball</td>
<td>380 / 3,900</td>
</tr>
<tr>
<td>Hendrick’s, G’Vine Botanist, G’Vine Floraison</td>
<td>450 / 5,900</td>
</tr>
</tbody>
</table>

### Rum (4.5cl)

<table>
<thead>
<tr>
<th>Rum</th>
<th>Glass / Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>Havana Club 3yrs</td>
<td>290 / 3,200</td>
</tr>
<tr>
<td>Havana Club 7yrs, Sailor Jerry</td>
<td>320 / 3,800</td>
</tr>
<tr>
<td>Cachaca Leblon</td>
<td>340 / 4,800</td>
</tr>
<tr>
<td>Dictador 20yrs, Ron Zacapa 23yrs</td>
<td>480 / 7,500</td>
</tr>
</tbody>
</table>

### Tequila (4.5cl)

<table>
<thead>
<tr>
<th>Tequila</th>
<th>Glass / Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>Olmeca Gold</td>
<td>290 / 3,200</td>
</tr>
<tr>
<td>Casa Noble Crystal</td>
<td>380 / 5,800</td>
</tr>
<tr>
<td>Casa Noble Reposado</td>
<td>450 / 6,500</td>
</tr>
<tr>
<td>Casa Noble Anejo</td>
<td>480 / 7,500</td>
</tr>
<tr>
<td>Patron Silver</td>
<td>380 / 5,800</td>
</tr>
<tr>
<td>Patron Reposado, Don Julio</td>
<td>450 / 6,500</td>
</tr>
<tr>
<td>Patron Anejo</td>
<td>480 / 7,500</td>
</tr>
<tr>
<td>Don Julio Reposado</td>
<td>480 / 7,500</td>
</tr>
</tbody>
</table>
Our G&Ts

No. 1
1/4 Beefeater infused Green Tea
3/4 Schweppes Indian Tonic
Fresh Passionfruit
Black Peppercorn
Mint leaves
450

No. 2
1/4 The Botanist
3/4 Fever-Tree Indian Tonic
A dash of Bob's Vanilla Bitter
Vanilla Pod
Ginger
450

No. 3
1/4 G'Vine Floraison
3/4 Fever-tree Mediterranean Tonic Water
A drop of Pomegranate Juice
Thyme
Pomegranate
450

No. 4
1/4 Hendrick's
3/4 Fentimans Rose Lemonade
Japanese Cucumber
Rosemary
450

Our Long Drinks

John Collins
1/3 Evan Williams
1/3 Lemon Juice
1/3 Soda water
Maraschino Cherry
Orange Zest
350

Long Island Icetea
Gin, Rum, Vodka
Tequila
Cointreau
Lime
Coke
350

Moscow Mule
1/4 Beluga
Ginger Ale
Lime
Ginger
380

Our Absinthe

Fontaine Of Youth
1/4 La Maison Fontaine Blanche / Verte
3/4 Mineral Water
Japanese Cucumber
Lemon
350

Verte Passion
1/4 La Maison Fontaine Verte
1/4 Beefeater Gin
1/4 Passion Fruits
1/4 Orange and Lime Juice
Basil Leaves
430

Ember Rose
Smoked Rosemary Beefeater24, Thai Fermented Rice, Khao Mak, HOB Rose Syrup, Fentimans Rose Lemonade, Rose Water

“In the barbeque pit, the ember is the gentlest heat for cooking”
400 baht

Yam CHA-R
Jameson Black Barrel, Raspberry Puree, Lotus Syrup, Lemon Juice, Coffee, Thai Tea, Whole Milk

“Glass tea”, inspired by its clarified color and a tribute to our neighborhood.
400 baht

All prices are subject to 10% service charge and 7% VAT.
CHAR Classic Cocktails

Classic Selected

Cosmopolitan
Vodka, Cointreau, Cranberry Juice, Lime, Syrup
Old Fashion
Bourbon, Angostura Bitters, Orange Zest
Negroni
Gin, Antica Formula, Campari
Morganita
Tequila, Cointreau, Lime, Syrup
Manhattan
Bourbon, Antica Formula, Angostura Bitters
Vesper
Beefeater 24, Absolut Elyx, Martini Bianco

Wine By The Glass

Sparkling/Champagne

Glera
Prosecco Pitars Cuvee Stella, NV
Pinot Noir
Andre Clouet Grand Reserve, Blanc De Noirs, Reims, France, NV

White

Sauvignon Blanc
Domaine Goisot Corps de Garde, St. Bris, Burgundy, 2016
Pinot Grigio
Pinot Grigio, Villa Martina Alfiere, Friuli 2013
Chardonnay
Chateau Los Boldos, Central Chile, 2017

Red

Syrah
Jamsheed Harem La Syrah, Yarra Valley, Australia, 2016
Carmenere
Chateau Los Boldos, Central Chile, 2017
Montepulciano d’abruzzo
Talamonti, Italy, 2017

Sweet

Palomino, Pedro Ximenez, Moscatel
Gonzalez Byass, Solera 1847, Andalucia, Spain, NV
Moscato D’asti
Massolino, Piedmont, Italy, 2013

Wine Pairings

Red Wine and a Charcuterie platter
2,800 baht
Sparkling Brut and 6 oysters
1,700 baht
White Wine and 6 oysters
1,700 baht
Bottega Prosecco Gold and 6 oysters
3,200 baht

If your favourite it’s not in the list, please approach our staff.