



# AZURE

POOL LOUNGE & BAR

# Appetizers

Hand-cut chips, garlic aioli, slow-roasted tomato ketchup	150
Smashed avocado, tomato salsa, olive oil, garlic toast	210
Salt and pepper calamari, lemon	280
Grilled chicken satay, peanut curry sauce	250
Vietnamese prawn spring rolls, mint, basil, cucumber	260
Crispy prawn spring rolls	260
Thai crispy prawn cakes, sweet plum chili sauce	250
Crispy chicken wings, Thai whiskey barbecue sauce, pickled jalapeño	230
Beef burger sliders, caramelized onions, rocket, slow-roasted tomato ketchup	260

# Salads

Rocket salad, bean sprouts, cherry tomato, avocado, shaved parmesan, toasted sesame seeds	220
Caesar salad	270
Add chicken	80
Add prawns	100
Greek salad	250
Garden salad, tomato, cucumber, capsicum, Italian vinaigrette	225
Prawn and avocado salad, cherry tomatoes, spring onions, coriander, mango	260
Tomato and mozzarella salad, basil, balsamic, rosemary, olive oil	260
Som tum Thai salad, green papaya, prawns, crushed peanuts, chili, lime, palm sugar, fish sauce	280
Thai beef salad, sliced grilled wagyu beef, spicy Thai salad dressing	280

# Sandwiches

Club sandwich, hand-cut chips	280
Beef burger, bacon, cheese, tomato, onion relish, hand-cut chips	350
Grilled steak sandwich, tomato chutney, lettuce, grilled onions, Parmesan	390
Tomato and mozzarella panini	260
Chicken Caesar wrap	280
Pulled pork burger, Thai whiskey barbecue sauce, coleslaw, hand-cut chips	350

# Mains

Massaman curry, wagyu beef, steamed rice	310
Phad Thai, rice noodles, prawns, tamarind, crushed peanuts, bean sprouts, garlic chives	310
Fried rice, prawn or chicken	290
Stir-fried pork or chicken, Thai basil, garlic chili, black soy, steamed rice, fried egg	280
Fish and chips, cod fish, lemon, tartare sauce	390

# Pizzas

Four cheese – blue cheese, mozzarella, cheddar, Parmesan	350
Seafood – prawns, calamari, smoked salmon, cherry tomatoes, onions, basil, cheese	390
Spicy salami – Milano salami, roasted peppers, cherry tomatoes, Parmesan	350
Hawaiian – ham, pineapple, cheese	320
Margherita – tomato, mozzarella, basil	280
Add mushrooms	50
Add chicken or ham	80
Add prawns	100
Add parma ham	120
Add smoked salmon	150

# Desserts

Seasonal fruit plate	150
Mövenpick ice cream	190
Macaroons – salted caramel, chocolate or vanilla (per piece)	55
Mango sticky rice, fresh mango, mango sauce	200
Chocolate brownie, fresh strawberries, whipped cream, caramel sauce	180
Chilled vanilla bean panna cotta, raspberry sauce, berries, nut biscotti	180

All prices are in Thai baht and are subject to 10% service charge and applicable government taxes.  
If you have any allergy concerns, please inform your server prior to ordering.

# Drinks

## SIGNATURE COCKTAILS

### Mojito

Rum, mint, sugar, lime

### Blood & Sand

Scotch whiskey, sweet vermouth, cherry brandy, orange juice

### Tommy's Margarita

Tequila, lime, honey

### Bloody Mary

Vodka, tomato, Worcestershire sauce, black pepper, horseradish

### Gimlet

Gin, lime, sugar

### Spritz

Aperol, dry white wine, soda

### Moscow Mule

Vodka, lime, ginger, soda

## SPIRITS

### WHISKEY

#### BOURBON/TENNESSEE

Jack Daniel's

Maker's Mark

#### RYE

Rittenhouse Rye

#### BLENDED MALT

Chivas Regal Aged 12 Years

Johnnie Walker Black Label Aged 12 Years

#### SINGLE MALT

Glenlivet 12 Year Old

## VODKA

Absolut

Cîroc

Grey Goose

## GIN

Beefeater

Bombay Sapphire

Hendrick's

## RUM

Havana Club Añejo 3 Años

Flor de Caña 7yrs

Goslings Black Seal

Bacardi

## TEQUILA

Olmeca Gold

Patrón XO Café

Patrón Silver

325

350

350

325

300

350

325

400

450

450

350

400

550

325

400

450

325

350

450

350

400

375

350

325

400

500

## WINE

### SPARKLING WINE

Zonin Prosecco

330/1,980

### ROSÉ WINE

Château Cavalier, Côtes de Provence, France

420/2,250

### WHITE WINE

Mar Y Sol, Sauvignon Blanc, Chile

270/1,400

Slent, Chenin Blanc, South Africa

320/1,400

Ogier, Côtes du Rhône,

360/1,700

Gentilhomme White, France

### RED WINE

Mar Y Sol, Carmenere, Chile

270/1,400

La Carraia Ruber, Cabernet Sauvignon, Italy

320/1,400

Ogier, Côtes du Rhône, Gentilhomme Red,

360/1,700

France

## BEER

Singha, Asahi, Heineken, Chang

170

Borealis Rare Iceberg

330

Chalawan Pale Ale - American Pale Ale, ABV 4.70%

330

Chatri - IPA, ABV 5.20%

330

Vedett Extra White

380

Duvel

380

Estrella Damm Inedit 750 ml

890

## TEA & COFFEE (hot or iced)

Espresso, long black

120

Double espresso

150

Cappuccino, café latte, café mocha

130

Add shot of espresso

60

Thai Iced Tea

150

Thai Iced Coffee

150

## SMOOTHIES & JUICES

Mango, lime, honey smoothie

150

Banana, cashew smoothie

150

Raspberry, ginger, oat smoothie

150

Pineapple, orange, apple or guava juice

120

## LEMONADES & ICED TEAS

Homemade lemonade

150

Homemade hibiscus lemonade

150

Passion fruit, cranberry, vanilla, iced jasmine tea

150

Lychee, apple, mint, iced green tea

150

## SOFT DRINKS

Pepsi, Pepsi Max, 7 Up, ginger ale, soda

110

Red Bull

175

Evian 33 cl, Perrier 33 cl

110

Evian 75 cl, Perrier 75 cl

180

Acqua Panna 50 cl, San Pellegrino 50 cl

110

Acqua Panna 75 cl, San Pellegrino 75 cl

180

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# BANGKOK MARRIOTT HOTEL SUKHUMVIT

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