Brasserie AVA Sukhumvit 59

LUNCH & DINNER

午餐 & 晚餐菜单

A GASTRONOMIC JOURNEY WITH AN AVIATION INSPIRED

LUNCH
11:30 A.M. UNTIL 4.30 P.M.
DINNER
6 P.M. UNTIL 10.30 P.M.

SALAD & APPETIZER 沙拉 & 开胃菜



BABY ROMAINE CAESAR SALAD 320
婴儿长叶莴苣凯撒沙拉

Baby cos lettuce, bacon, croutons, onsen egg, and parmesan cheese
嫩罗马生菜、培根、面包丁、温泉蛋和帕玛森奶酪



TOMATO SALAD 380
番茄沙拉

Mix heirloom tomatoes, Stracciatella cheese, cucumber gazpacho, honey lemon dressing and black olives
混合原种番茄，布拉塔芝士，
黄瓜西班牙凉菜汤，蜂蜜柠檬酱和黑橄榄



CURED SALMON 620
腌三文鱼

Avocado guacamole, crab and cucumber dressing
牛油果酱，蟹肉和黄瓜

NOURISH TUNA BOWL 滋养金枪鱼碗 520
Seared tuna with fava beans, soba noodles, eggplant, and green chili sauce
烤金枪鱼配蚕豆，荞麦面，茄子，和绿辣椒酱

CHARCUTERIE PLATTTER 熟食板 790
Selection of assorted Salami, mortadella, parma ham Italian cheese & Antipasto
精选各式腊肠，摩泰台拉香肚，帕尔马火腿，意大利奶酪和开胃菜

AVOCADO ROCKET SALAD 牛油果芝麻菜沙拉 520
Fresh avocado, almond sliced, red radish, Balsamic dressing
新鲜牛油果，杏仁片，红萝卜，意大利黑醋汁

FROM THE GRILL 来自烤炉

GRILLED RIB EYE STEAK (240 GRAMS) 1,500
烤肋眼牛排（240克）



Truffle mashed potato, asparagus, garlic confit, roasted tomato on vine and red wine sauce
松露土豆泥，芦笋，油酥大蒜，
烤蕃茄搭配葡萄和红酒酱

NORWEGIAN GRILLED SALMON 550
烤挪威三文鱼

Roasted Mediterranean baby vegetable and lemon butter sauce
烤地中海婴儿蔬菜和柠檬黄油酱

海鲜 SEA FOOD

FISH & CHIP 520
炸鱼薯条

Crispy battered fish, potato fries, lemon and tartar sauce.
脆皮鱼，薯条，柠檬和塔塔酱

SEAFOOD ON ICE 1,690
冰镇海鲜

Prawns, octopus, New Zealand mussel, tiger prawn, rock lobster, oyster, Mignonette, lemon wedges, seafood sauce, Ponzu
对虾，章鱼，新西兰蚌，虎虾，岩石龙虾，生蚝，木犀草，柠檬角，
海鲜酱，柚子酱油

SEAFOOD ON FIRE 1,690
烤海鲜

Prawns, octopus, New Zealand mussel, tiger prawn, rock lobster, oyster, lemon wedges, seafood sauce, cocktail sauce
对虾，章鱼，新西兰蚌，虎虾，岩石龙虾，生蚝，柠檬黄油，柠檬角，
海鲜酱，鸡尾酒酱



Celery Vegan Vegetarian Gluten Egg & Poultry Dairy Beef Pork Chicken Fish Shrimp Crustaceans Molluscs Alcohol Soybeans Peanuts Tree Nuts Lupin Sesame Spicy Less Spicy Sulphur Dioxide Mustard

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MAIN COURSE 主菜



CHEF RECOMMENDED 主厨推荐

KUROBUTA PORK 790
黑猪肉

A dish of fashionable city, Saffron risotto, creamy mushroom sauce

时尚城市的一道菜，藏红花意大利调味饭，奶油蘑菇酱



ROASTED PERI PERI BABY CHICKEN 490
烤佩里雏鸡

Roasted half baby chicken, pumpkin puree, tomato cherry, baby carrot, French bean

烤半只雏鸡，南瓜浓汤，油酥樱桃翻去，婴儿胡萝卜，四季豆



SIGNATURE DISH 招牌菜

BEEF ROSSINI WITH FOIE GRAS 1,400
鹅肝牛排罗西尼

Aged Australian ribeye, wrapped and prepared with red wine and truffle, topped with crushed foie gras, and served with truffle beef jus.

澳大利亚熟成肋眼牛排，以红酒与松露包裹烹制，顶部铺以碎鹅肝，佐松露牛肉酱汁。

SANDWICH & BURGERS
三明治 & 汉堡



AVA BURGERS (200 GRAMS) 590
AVA 汉堡

Wagyu beef patty, Cheddar cheese, Gherkin, tomato, caramelize onion & potato fries

和牛肉饼，切达干酪，腌黄瓜，番茄，焦糖洋葱和薯条

AVA CLUB SANDWICH 290
AVA 俱乐部三明治

Crispy bacon, Cheddar cheese, fried egg, poach chicken, tomato, lettuce & potato fries

脆培根，切达干酪，煎蛋，水煮鸡肉，番茄，生菜和薯条

CROQUE MONSIEUR 420
火腿芝士三明治

Baked sandwich with Paris ham, Gruyere cheese & Mornay sauce with potato fries.

烤三明治搭配巴黎火腿，格鲁耶尔干酪和奶油蛋黄沙司

CROQUE MADAME 420
烤火腿芝士鸡蛋三明治

Baked sandwich with Paris ham, egg, Gruyere cheese & Mornay sauce with potato fries.

烤三明治搭配巴黎火腿，鸡蛋，格鲁耶尔干酪和奶油蛋黄沙司

HEALTHY WRAP 390
健康卷

Chickpeas hummus, shredded carrots, kale and lettuce served with mix leaf salad.

鹰嘴豆泥，胡萝卜碎，甘蓝和生菜混合叶子沙拉

ADDITIONAL 额外的		
ADD EGG 加蛋		30
ADD BACON 加培根		50



Celery · Vegan · Vegetarian · Gluten · Egg & Poultry · Dairy · Beef · Pork · Chicken · Fish · Shrimp · Crustaceans · Molluscs · Alcohol · Soybeans · Peanuts · Tree Nuts · Lupin · Sesame · Spicy · Less Spicy · Sulphur Dioxide · Mustard

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PASTA

意大利面



CHEF RECOMMENDED 主厨推荐

PENNE BEEF BOLOGNESE 450

牛肉肉酱通心粉

Homemade Wagyu beef Bolognese, parmesan cheese.

自制和牛肉酱，帕玛森芝士

SPAGHETTI LOBSTER 650

龙虾意面

Poached tail and its bisque

水煮龙虾尾和浓汤



FETTUCCINE CARBONARA 290

奶油培根意大利宽面

Guanciale, parmesan cheese with egg

意大利熏猪颊肉，帕玛森芝士和鸡蛋



SPAGHETTI AOP 290

AOP意大利面

Cooked with garlic, bacon, chili, and parsley.

使用大蒜、培根、辣椒、和欧芹烹制



SOUP

汤

SUMMER SOUP WITH GARDEN SALAD 220

夏季汤和田园沙拉

Clear roasted tomato broth, seasonal vegetables

清烤番茄浓汤，时令蔬菜

ITALIAN LENTILS SOUP 220

意大利扁豆汤

WILD MUSHROOM CAPPUCCINO SOUP 320

野生蘑菇卡布奇诺汤

Truffle oil, shaved Champignon and foam

松露油，香菇和泡沫



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LOCAL MAIN COURSE 当地主菜

CHEF RECOMMENDED 主厨推荐



PAD TAI PRAWNS 390
虎虾泰式炒河粉

Wok-fried rice noodle with tamarind sauce, and prawns

罗望子酱炒米粉和虾

PAD KRA PAO 炒罗勒

Wok-fried with hot basil & chili served with fried egg

罗勒叶炒辣椒配煎蛋

CHICKEN/PORK 鸡肉 / 猪肉 220

SEAFOOD/BEEF 海鲜 /牛肉 250

THAI FRIED RICE 泰式炒饭

Wok-fried rice with egg and condiment served with fried egg.

调味蛋炒饭配煎蛋

VEGETABLES 蔬菜 200

CHICKEN/PORK 鸡肉 / 猪肉 220/240

PRAWNS 虾 280

CRABS 蟹 420





CHIANG MAI KHAO SOY NOODLE 350
清迈风味面条

Thai-Northern style noddle with curry, and chicken

北方风味咖喱和鸡肉

GAI PAD MED MAMUANG 260

Stir fried chicken with cashew nuts.

腰果炒鸡肉

SOUP & CURRY
汤 & 咖喱

TOM KHA GAI 290
椰子鸡汤

Light coconut soup and chicken.

椰子清汤和鸡肉

GANG JUED MOO SUB 250

Clear soup with egg Tofu, Chinese cabbage, mince pork.

清汤搭配鸡蛋豆腐，中国白菜，碎猪肉

TOM YUM GOONG 350
冬阴功 CHEF RECOMMENDED 主厨推荐

Spicy tiger prawn soup with straw mushroom and lemongrass.

辣虎虾汤配草菇和香茅

GAENG KIEW WANN
泰式绿咖喱

Coconut green curry, eggplant, sweet basil & chili.

椰奶绿咖喱，茄子，甜罗勒和辣椒

CHICKEN 鸡肉 250

BEEF 牛肉 280

VEGETABLES & TOFU 蔬菜和豆腐 220

MASSAMAN CURRY
马沙文咖喱

Coconut massaman curry, potato, shallot, peanut

CHICKEN 鸡肉 320

BEEF 牛肉 480

SIGNATURE DISH 招牌菜



CRAB CURRY WITH WILD BETEL LEAF
蟹肉咖喱和野生宾榔叶 420

Coconut curry, crab meat, betel leaves

椰奶咖喱，蟹肉，宾榔叶



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SALAD & APPETIZER 沙拉 & 开胃菜



GRILLED BEEF SATAY 420
烤沙爹牛肉

Grilled beef Satay with toast bread, Achar & peanut sauce.

烤沙爹牛肉搭配吐司面包，印度式腌菜和花生酱

POMELO SALAD WITH SHRIMP 320
柚子沙拉搭配虾

Pomelo, shallot, chili, lime leaf, crispy shallot and sxhrimp.

柚子，胡葱，辣椒，柠檬叶，脆葱和虾

THAI SPICY PAPAYA SALAD 190
泰式辣木瓜沙拉

Papaya salad, garlic, chili, tomato, dried shrimp.

木瓜沙拉，大蒜，辣椒，番茄，干虾

CHICKEN FRIES 290
炸鸡

Deep fries medium chicken wing, Nam Jim Jaew, pickled radish.

油炸鸡翅中，泰式酸辣酱，酸萝卜



SIDE
配菜

MASHED POTATO TRUFFLE 松露土豆泥	240	DOUBLE FRIED FRIES 炸薯条	150
STEAMED MIXED VEGETABLE 混合蒸蔬菜	190	MIX LEAF SALAD 混合叶子沙拉	150
STEAMED JASMINE RICE 蒸茉莉香米	120		



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CAFE BUONGIORNO GELATO

AUTHENTIC ITALIAN GELATO

Café Buongiorno Gelato Artigianale embodies the timeless art of artisanal gelato, with recipes steeped in centuries of traditionfrom the Buongiorno estate.

The Buongiorno estate was well known for the creamiest milk and a wide variety of fruits. Generations of the Café Buongiorno family made gelato by blending milk, cream, and fresh seasonal fruits from their farm to indulge in during the summer heat. Gelato is a beloved treat in the Café Buongiorno family.

The legacy of Café Buongiorno Gelato lives on through these recipes, passed down from generation to generation.
Each scoop is a tribute to the past, which is still present.

展现了永恒的手工冰淇淋艺术， 其配方源自 Buongiorno 庄园数百年的传统。
Buongiorno庄园以含乳脂最高的牛奶和种类繁多的水果而闻名。 Café Buongiorno 家族几代人曾经通过混合来自他们农场的牛奶、奶油和新鲜的时令水果来制作冰淇淋以沉浸在夏日的炎热中。 在 Café Buongiorno家族中冰淇淋是一种深受喜爱的美食。
Café Buongiorno Gelato 的遗产通过 这些食谱代代相传。
每一勺都是对仍然存在的过去的致敬。

		SINGLE SCOOP 单	DOUBLE SCOOPS 双
ALLA BIRRA GELATO	啤酒奶油冰淇淋	110	190

A unique blend of your favorite craft brew and a creamy indulgence. A one-of-a-kind experience.

将您最喜欢的精酿啤酒与奶油般的享受独特结合。一种独一无二的体验。

ROMAN CHOCOLATE GELATO	罗马巧克力冰淇淋	90	150

Luxuriously creamy gelato crafted with premium cocoa and decadent chocolate for pure indulgence. A pure chocolate paradise – as if you were in Rome.

奢华的奶油冰淇淋，由优质可可和美味的巧克力制成，带来纯粹的享受。一个纯粹的巧克力天堂——仿佛置身于罗马。

VANILLA GELATO	香草冰淇淋	90	150

Velvety smooth and creamy gelato crafted with the finest vanilla and highest quality ingredients. Every mouthful is a simple, joyful journey.

天鹅绒般顺滑的奶油冰淇淋，由最好的香草和最高质量的原料制成。每一口都是简单而愉快的旅程。

MULLED RED WINE GELATO	葡萄酒味冰淇淋	130	230

A luxuriously smooth indulgence infused with aromatic spices and the rich flavors of traditional mulled wine. A sophisticated twist on the classic dessert.

奢华顺滑的享受，融入芳香的香料和传统热红酒的丰富风味。经典甜点的精致转变。

DESSERT
甜品

STICKY TOFFEE PUDDING 220
太妃糖布丁

SEASONAL FRUITS PLATTER 220
时令水果拼盘



NEW YORK CHEESECAKE 280
纽约芝士蛋糕



VANILA CREME BRULEE 220
香草焦糖布丁



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BEVERAGE MENU

饮料菜单

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LUNCH
11:30 A.M. UNTIL 4.30 P.M.
DINNER
6 P.M. UNTIL 10.30 P.M.

SPARKLING WINE	BY GLASS	BY BOTTLE (75 CL)
ZONIN PROSECCO BRUT, ITALY	410	2,200
JACOB'S CREEK RESERVE, AUSTRALIA		2,200
CHANDON BRUT, AUSTRALIA	480	2,350
CHANDON ROSE BRUT, AUSTRALIA	490	2,450

CHAMPAGNE		
MOET CHANDON BRUT IMPERIAL N.V.		9,900
MOET CHANDON ROSE BRUT IMPERIAL N.V.		10,500
VEUVE CLICQUOT BRUT YELLOW LABEL N.V.		10,200
VEUVE CLICQUOT ROSE BRUT YELLOW LABEL N.V.		12,000

WHITE		
MATUA VALLEY, MARLBOROUGH, SAUVIGNON BLANC, NEW ZEALAND	410	1,950
VICTORIA PARK, CHARDONNAY, AUSTRALIA	430	2,050
PENFOLDS, KOONUNGA HILL, AUTUMN, RIESLING, AUSTRALIA	450	2,200
FAMILLE PERRIN, COTES DU RHONE, RESERVA WHITE, FRANCE	490	2,350

RED		
MATUA VALLEY, MARLBOROUGH, PINOT NOIR, NEW ZEALAND	410	1,950
VICTORIA PARK, CABERNET SAUVIGNON, AUSTRALIA	430	2,050
TRIVENTO, MALBEC, ARGENTINA	450	2,200
FAMILLE PERRIN, COTES DU RHONE, RED, FRANCE	490	2,350

APERITIF		
MARTINI DRY VERMOUTH, ITALY	290	3,300
PERNOD, FRANCE	300	3,300
RICARD, FRANCE	300	3,300
PIMM'S NO.1, ENGLAND	300	3,300
APEROL, ITALY	310	3,500
CAMPARI, ITALY	310	3,500
MARTINI ROSSO SWEET VERMOUTH, ITALY	310	3,500
MARTINI BIANCO VERMOUTH, ITALY	310	3,500



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GIN	BY GLASS	BY BOTTLE (75 CL)
BOMBAY SAPPHIRE GIN, ENGLAND	380	3,600
TANQUERAY GIN, ENGLAND	390	3,700
IRON BALL GIN, THAILAND	390	4,800
ROKU GIN, JAPAN	410	4,900
HENDRICK'S GIN, ENGLAND	420	4,900
RUM		
MEKHONG GOLD RUM, THAILAND	290	2,900
PAMPERO BLANCO WHITE RUM, VENEZUELA	380	3,600
CAPTAIN MORGAN JAMAICA RUM, JAMAICA	390	3,600
BACARDI WHITE RUM, CUBA	380	3,700
CHALONG BAY RUM, THAILAND	390	3,700
PHRAYA GOLD RUM, THAILAND	410	4,500
VODKA		
TITO'S AMERICAN CRAFT VODKA, USA	370	3,600
KETEL ONE VODKA, THE NETHERLANDS	390	3,700
BELVEDERE VODKA, POLAND	390	3,900
GREY GOOSE VODKA, FRANCE	420	4,900
TEQUILA		
PATRON XO CAFE TEQUILA, MEXICO	390	3,600
DON JULIO BLANCO TEQUILA, MEXICO	410	4,900
DON JULIO REPOSADO TEQUILA,MEXICO	550	7,200
WHISKY		
JW BLACK LABEL, SCOTLAND	390	3,700
MONKEY SHOULDER, SCOTLAND	390	3,900
JW GOLD LABEL RESERVE, SCOTLAND	410	5,900



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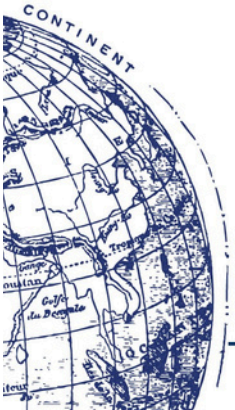
BEVERAGE MENU

饮料菜单

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BOURBON WHISKY	BY GLASS	BY BOTTLE (75 CL)
JIM BEAM, USA	380	3,600
BULLEIT, USA	380	3,600
JACK DANIEL'S, USA	390	3,900
MAKER'S MARK, USA	370	4,600
BULLEIT RYE, USA	410	5,200
OTHER WHISKY		
JOHN JAMESON, IRISH	390	3,600
CANADIAN CLUB, CANADIAN	380	3,600
SINGLE MALT WHISKY		
THE SINGLETON OF DUFFTOWN 12 YEARS, SPEYSIDE	430	4,900
GLENMORANGIE THE LASANTA, HIGHLAND	490	5,600
GLENFIDDICH 12 YEARS, SPEYSIDE	450	5,900
TALISKER 10 YEAR, ISLAND	590	8,300
THE BALVENIE DOUBLEWOOD 12 YEARS, SPEYSIDE	590	7,900
COGNAC / BRANDY		
REGENCY V.S.O.P. THAILAND	380	3,700
HENNESSY V.S.O.P. FRANCE	590	7,200
HENNESSY X.O. FRANCE	1,550	22,000
LIQUEUR		
MALIBU | SOUTHERN COMFORT | AMARETTO	300	3,500
BAILEY'S IRISH CREAM | FRANGELICO	320	3,500
COINTREAU I CAFFEE BORGHETT I KAHLUA	320	3,500
JAGERMEISTER I SAMBUCA I SAMBUCA CAFFE	320	3,500
GRAND MARNIER I LIMONCELLO		



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Brasserie AVA Sukhumvit 59

BEVERAGE MENU

饮料菜单

A GASTRONOMIC JOURNEY WITH AN AVIATION INSPIRED

LUNCH
11:30 A.M. UNTIL 4.30 P.M.
DINNER
6 P.M. UNTIL 10.30 P.M.

BEER

LOCAL BOTTLES	ABV	33 CL
TIGER, SINGAPORE	5.0%	190
CHANG COLD BREW, THAILAND	5.0%	190
SINGHA, THAILAND	5.0%	200
HEINEKEN, THE NETHERLANDS	5.4%	200
ASAHI, JAPAN	5.2%	200

IMPORT BOTTLES

SAN MIGUEL LIGHT, PHILIPPINES 330 ML	5.0%	200
CORONA, MEXICO 335 ML	4.5%	300

WHEAT

HOEGAARDEN, BELGIUM 330 ML	4.9%	340



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Brasserie AVA Sukhumvit 59

BEVERAGE MENU
饮料菜单

A GASTRONOMIC JOURNEY WITH AN AVIATION INSPIRED

LUNCH
11:30 A.M. UNTIL 4.30 P.M.
DINNER
6 P.M. UNTIL 10.30 P.M.

CLASSIC COCKTAILS

APEROL SPRITZ 380
Prosecco, Aperol, Soda & Orange Zest [3:2:1]

NEGRONI 410
Bombay Sapphire, Campari, Martini Rosso & Slice of Orange

DAIQUIRI 380
Pampero White Rum, Triple sec, Lime juice & syrup

MINT MOJITO 390
Spicy rum, Lime juice, Fresh lime, Simple syrup, Mint Ginger beer

MOSCOW MULE 420
Grey goose vodka, Lime juice wedges and a sprig of mint,

WHISKY SOUR 390
Bulleit rye, Lime juice, Syrup, Angostura bitters & Egg white

SINGAPORE SLING 420
Tanqueray gin, Cherry liqueur, D.O.M. Benedictine,
Fresh pineapple juice, Lime uice, Grenadine, Bitters & soda

THAI SABAI 410
Thai gold rum, Freshly squeezed lemon juice, Sugar syrup,
Sweet Thai basil leaves, Soda

THAI LOCAL DRINK

CHA NOM 160
ChaTraMue, Thai Tea with condensed milk

TWG TEA

BLACK TEA

ENGLISH BREAKFAST TEA 180
This classic was originally blended as an accompaniment to the traditional English breakfast. Very strong and full-bodied with light floral undertones, this TWG Tea black tea is perfect with morning toast and marmalade

ROYAL DARJEELING FTGFOP1 180
The king of India teas, this TWG Tea first flush black tea boasts an exquisite fragrance and a vibrant, sparkling taste that develops remarkable overtones of ripe apricots. An exquisite daytime tea

GREEN TEA

JASMINE QUEEN TEA 190
Intoxicating TWG Tea jasmine flowers enhance the sparkling elegance of this delicately fashioned green tea

MOROCCAN MINT TEA 180
A great favourite, this fine TWG Tea green tea is perfectly blended with suave and strong Sahara mint. A timeless classic

BLUE TEA

IMPERIAL OOLONG 180
A well-balanced and flavorful-fermented TWG Tea with a sweet and fruity savour and a divine, Lingering after taste.

SOLO HERB

CHAMOMILE 170
Soft and soothing, these rare TWG Tea chamomile flowers boast a rich honey aroma and yield a golden, Theine-free cup

RED TEA

VANILLA BOURBON TEA 190
Red tea from South Africa blended with sweet TWG Tea vanilla.
Enveloping, this theine-free tea can be served warm or iced
at any time of the day and is perfect for children as well

SARNIES SPECIAL BLEND
EXCLUSIVELY MADE FOR INTERCONTINENTAL BANGKOK SUKHUMVIT
(MEDIUM ROAST)

The InterContinental Bangkok Sukhumvit Blend was carefully crafted to create a unique flavour profile with notes of whiskey, vanilla, chocolate, and sweet spices.
The blend consists of coffee beans from three different origins: Honduras Whiskey Barrel-aged, Thailand, and Myanmar.
This coffee is roasted specifically for espresso, resulting in lower acidity, which pairs well with milk-based drinks.
Additionally, it offers a delightful experience for black coffee enthusiasts



ILLY
(DARK ROAST)

Signature blend combining 9 Arabica origins. 100% Arabica blend intense beans
Traditional Italian method blend

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Brasserie AVA Sukhumvit 59

BEVERAGE MENU
饮料菜单

A GASTRONOMIC JOURNEY WITH AN AVIATION INSPIRED

LUNCH
11:30 A.M. UNTIL 4.30 P.M.
DINNER
6 P.M. UNTIL 10.30 P.M.

COFFEE SELECTION

CUSTOMIZATION

Skinny Milk +30

Soy Milk+30

Almond Milk +30

Oat Milk +30

Extra Shot Espresso +40

RISTRETTO 180
A short shot of espresso made with the same amount of ground coffee but extracted with half the amount of water. This produces a concentrated shot of coffee with more intense aroma

ESPRESSO 170
Our standard serving of espresso is a double shot, if you prefer a single shot please request upon ordering. A balanced, creamy feel and a lingering sweet aftertaste with a natural layer of cream on top

ESPRESSO MACCHIATO 180
A shot of espresso topped with a dash of milk foam

AMERICANO/LONG BLACK (AVAILABLE ON ICE) 180
A shot of espresso diluted with hot water

FLAT WHITE 190
A medium milk coffee with a shot of espresso, Steamed milk and 0.5 cm of milk foam

CAPPUCCINO (AVAILABLE ON ICE) 190
A light milk coffee with a shot of espresso, Steamed milk, and 1 cm of milk foam

CAFFE LATTE (AVAILABLE ON ICE) 190
A strong milk coffee consisting of equal portions of espresso and steamed milk

MOCHA (AVAILABLE ON ICE) 180
A shot of espresso, choice of milk / dark chocolate, steamed milk, and 0.5 cm of milk foam

CHOCOLATE (AVAILABLE ON ICE) 180
A cup of steamed milk combined with traditional cacao powder

DECAFFEINATED COFFEE (AVAILABLE ON ICE) 180
A shot of Espresso diluted with hot water. Decaf coffee contains minimal caffeine content

AFFOGATO

CLASSIC AFFOGATO 250
Vanilla Gelato, Illy or Sarnies Coffee, Enzo Peroni in Viterbo Chocolate, Hazelnut, Vanilla & Almond Biscotti

ROMAN CHOCOLATE 240
Chocolate Gelato, Illy or Sarnies Coffee, Enzo Peroni in Arrone Chocolate & Malt Biscotti

THAI TEA AFFOGATO 230
Vanilla Gelato, Thai Tea, Enzo Peroni in Middle East Chocolate & Pistachio Biscotti

AFFOGATO MARTINI 290
Kahlua, Vanilla Gelato, Illy or Sarnies Coffee, Enzo Peroni in Thailand Coffee & Macadamia Biscotti



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Brasserie AVA Sukhumvit 59

BEVERAGE MENU
饮料菜单
A GASTRONOMIC JOURNEY WITH AN AVIATION INSPIRED

LUNCH
11:30 A.M. UNTIL 4.30 P.M.
DINNER
6 P.M. UNTIL 10.30 P.M.

AVA MOCKTAIL CLASSIC

HELLO THONGLOR 240
Elder Flower & TWG Bourbon Vanilla tea Infused Rosemary syrup, Lime Juice & San pellegrino limonata

SUKHUMVIT 59 250
Blossom Sakura Monin Syrup, Citric Acid, Beet Root Bitter

ARUNSAWAD 250
Tonic water, Thai Malai syrup, Cold brew coffee

MANGO STICKY RICE 250
Mango sticky rice syrup, Coconut juice, Lime juice

THAI SABAI DEE 240
Freshly squeezed lemon juice, Sugar syrup, Sweet Thai basil leaves, Soda water

RECOMMENDED PREMIUM SOFT DRINKS

FRANKLIN & SONS GINGER BEER	180
RED BULL (PRODUCT OF EUROPE)	190

For Soft Drink Available Upon Request

JUICE

ORANGE, PINEAPPLE, MANGO, LIME, YOUNG COCONUT, WATERMELON	200

STILL & SPARKLING WATER

STILL

ACQUA PANNA 500 ML	180
ACQUA PANNA 750 ML	250

SPARKLING

SAN PELLEGRINO 500 ML	200
SAN PELLEGRINO 750 ML	280



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Brasserie AVA Sukhumvit 59

WINE LIST
酒单

A GASTRONOMIC JOURNEY WITH AN AVIATION INSPIRED

LUNCH
11:30 A.M. UNTIL 4.30 P.M.
DINNER
6 P.M. UNTIL 10.30 P.M.

SPARKLING WINE

	BY GLASS	BY BOTTLE (75 CL)
JACOB'S CREEK RESERVE, AUSTRALIA		2,200
CHANDON BRUT, AUSTRALIA	480	2,350
CHANDON ROSE BRUT, AUSTRALIA	490	2,450

CHAMPAGNE

MOET CHANDON BRUT IMPERIAL N.V.		9,900
VEUVE CLICQUOT BRUT YELLOW LABEL N.V.		10,200
MOET CHANDON ROSE BRUT IMPERIAL N.V.		10,500
VEUVE CLICQUOT ROSE BRUT YELLOW LABEL N.V.		12,000

WHITE

MATUA VALLEY, MARLBOROUGH, SAUVIGNON BLANC, NEW ZEALAND	410	
VICTORIA PARK, CHARDONNAY, AUSTRALIA	430	2,050
PENFOLDS, KOONUNGA HILL, AUTUMN, RIESLING, AUSTRALIA	450	2,200
FAMILLE PERRIN, COTES DU RHONE, RESERVA WHITE, FRANCE	430	2,350

RED

MATUA VALLEY, MARLBOROUGH, PINOT NOIR, NEW ZEALAND	410	1,950
TRIVENTO RESERVE MALBEC, ARGENTINA	420	2,000
VICTORIA PARK, CABERNET SAUVIGNON, AUSTRALIA	390	2,050
FAMILLE PERRIN, COTES DU RHONE, RESERVA WHITE, FRANCE	490	2,350

WHITE

FRANCE

MOUTON CADET CLASSIC BLANC – 2022	2,150
E.GUIGAL SAINT JOSEPH AOC – 2019	4,500
DOMAINES BARONS DE ROTHSCHILD, R DE RIEUSSEC – 2020	6,000
LOUIS JADOT, CHABLIS 1ER CRU FOURCHAUME – 2020	8,500



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Brasserie AVA Sukhumvit 59

WINE LIST
酒单

A GASTRONOMIC JOURNEY WITH AN AVIATION INSPIRED

LUNCH
11:30 A.M. UNTIL 4.30 P.M.
DINNER
6 P.M. UNTIL 10.30 P.M.

	BY GLASS	BY BOTTLE (75 CL)
ITALY		
CASTELLO DI BANFI, SAN ANGELO PINOT GRIGIO IGT TOSCANA – 2021		2,700
ALOIS LAGEDER PINOT GRIGIO "PORER" DOC – 2020		2,900
AGRICOLA, QUERCIABELLA BATAR TOSCANA IGT- 2016		13,000
ITALY		
GIRARD, CHARDONNAY, CARNEROS – 2021		4,900
AUSTRALIA		
PENFOLDS KOONUNGA HILL AUTUMN RIESLING - 2019		2,500
GEORGE WYNDHAM BIN 222, CHARDONNAY – 2022		2,500
PEWSEY VALE EDEN VALLEY RIESLING – 2022		3,200
PENFOLDS BIN 311 CHARDONNAY TUMBARUMBA – 2018		4,500
VASSE FELIX, CHARDONNAY – 2022		4,900
ARGENTINA		
BODEGAS SALENTEIN PORTILLO, SAUVIGNON BLANC – 2022		2,600
TERRAZAS RESERVA, CHARDONNAY – 2022		3,200
NEW ZEALAND		
MATUA VALLEY, MARLBOROUGH, SAUVIGNON BLANC – 2023		1,950
TAHUNA, PINOT GRIS HAWKE'S BAY – 2022		2,800
SILENI ESTATES, THE STRAITS MARLBOROUGH SAUVIGNON BLANC – 2022		3,200
CHILE & SOUTH AFRICA		
CASILLERO DEL DIABLO RESERVA PRIVADA SAUVIGNON BLANC, CHILE – 2017		2,600
CONCHA Y TORO, MARQUES DE CASA CONCHA, CHARDONNAY, CHILE – 2021		2,800
KEN FORRESTER, OLD VINE RESERVE, CHENIN BLANC, SOUTH AFRICA– 2022		2,900



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Brasserie AVA Sukhumvit 59

WINE LIST
酒单

A GASTRONOMIC JOURNEY WITH AN AVIATION INSPIRED

LUNCH
11:30 A.M. UNTIL 4.30 P.M.
DINNER
6 P.M. UNTIL 10.30 P.M.

	BY GLASS	BY BOTTLE (75 CL)
SWEET WINE		
FAMILLE PERRIN, MUSCAT BEAUMES DE VENISE, FRANCE 375 ML. – 2022		3,400
RED		
FRANCE		
MOUTON CADET CLASSIC ROUGE - 2020		2,150
DOMAINES BARONS DE ROTHSCHILD, CHATEAU PARADIS CASSEUIL - 2018		4,500
E.GUIGAL, CHATEAUNEUF DU PAPE AOC - 2017		6,500
ITALY		
AGRICOLA QUERCIABELLA, CHIANTI CLASSICO, DOCG - 2019		5,100
CASTELLO DI BANFI, BRUNELLO DI MONTALCINO DOCG - 2017		6,900
USA		
GIRARD NAPA VALLEY, CABERNET SAUVIGNON - 2018		6,500
AUSTRALIA		
GEORGE WYNDHAM BIN 888, CABERNET MERLOT – 2022		2,500
PENFOLDS, BIN 23 PINOT NOIR TASMANIA – 2018		4,800
VASSE FELIX, CABERNET SAUVIGNON - 2021		6,500
YALUMBA, PARADOX SHIRAZ, NORTHERN BAROSSA VALLEY – 2018		6,500
PENFOLDS, BIN 407 CABERNET SAUVIGNON – 2019		8,500
ARGENTINA		
TERRAZAS RESERVA, MALBEC – 2021		3,800
BODEGAS CARO, CABERNET SAUVIGNON, MALBEC – 2021		8,600



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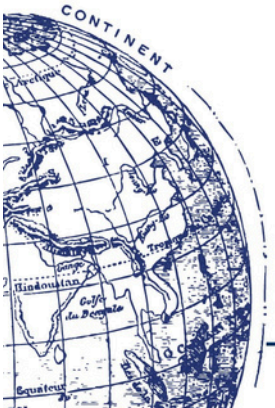
Brasserie AVA Sukhumvit 59

WINE LIST
酒单

A GASTRONOMIC JOURNEY WITH AN AVIATION INSPIRED

LUNCH
11:30 A.M. UNTIL 4.30 P.M.
DINNER
6 P.M. UNTIL 10.30 P.M.

	BY GLASS	BY BOTTLE (75 CL)
NEW ZEALAND		
SILENI ESTATES, THE PLATEAU, PINOT NOIR – 2019		3,800
CHILE & SOUTH AFRICA		
CASILLERO, DEL DIABLO RESERVA PRIVADA, CABERNET SAUVIGNON - 2020		2,500
CONCHA Y TORO, MARQUES DE CASA CONCHA CABERNET SAUVIGNON - 2020		2,700
FAIRVIEW ESTATE PINOTAGE – 2020		3,100
STONE TOWN, CABERNET SAUVIGNON MERLOT – 2020		3,200
ROSE WINE		
PENFOLDS MAX'S ROSE LIMITED ADELAIDE HILLS – 2021		2,500



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