

THE FOOL SPEAKEASY



SIGNATURE COCKTAILS
VOL. 02



*Chapter
1-2*

CAPTURING THE "FOOL"
ARCHETYPE —
CREATIVE, MISCHIEVOUS, AND
UNCONVENTIONAL

—
WE DELIVER UNFORGETTABLE
EXPERIENCES AND LASTING
MEMORIES TO OUR GUESTS,
DRIVEN BY
PASSION AND CREATIVITY.

FOOL

AILS



BE FOOLISH.
BE REMEMBERED.





SIGNATURE COCKTAILS
VOL. O2



BE FOOLISH.
BE REMEMBERED.



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Prices are in Thai Baht and subject to 7% applicable government tax.

WHY WE NAMED “THE FOOL”

We are a group of passionate people who came together to create a truly unique drinking experience—one that transports our guests to a world of endless possibilities. Inspired by the tarot, we carefully searched for a name that would capture the heart of our vision.

And so, **The Fool** was born.

In the tarot, **The Fool** represents the start of a journey and a leap into the unknown. We believe every visit to our bar should feel thrilling and joy-filled, leaving you with cherished memories.

The Fool is more than a name; it's the guiding spirit of our craft cocktail bar. With a dedicated team committed to shaping a new drinking culture in Phuket, we can't wait to welcome you and create an incredible, unforgettable experience at **The Fool**.

DRINK CONCEPT

Experience the magic of **The Fool**, where tarot readings inspire our unique drink concept. Explore ancient mythology, dream interpretation, and timeless legends as we uncover the hidden meanings behind each fruit and flower in our drinks.

We take pride in sustainability, using mindful, locally sourced ingredients. Get ready for an enchanting journey with every sip at **The Fool**—where captivating flavors and symbolism come together.

THE FOOL MENU VOL. 02

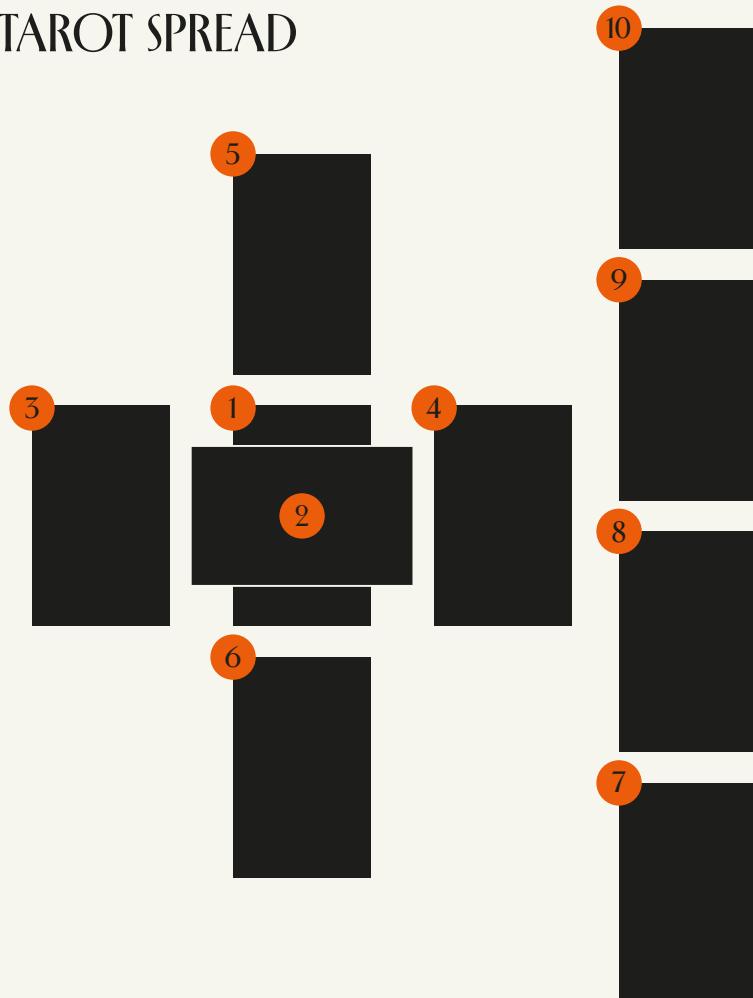
The Fool Menu Vol. 02 unfolds as a ten-part journey through flavor and story.

Discover new signature drinks inspired by the *Celtic Cross*, revisit guest favorites from our previous menu alongside our house classic cocktail recipes, explore elegant low-ABV and aperitivo selections, and wander through the Thai Journey—a chapter shaped by tastes from across Thailand. To complete the experience, enjoy our Serious Zero (non-alcoholic) creations, a carefully curated spirits list, and thoughtful small plates.

Chapter 1

CELTIC CROSS



CELTIC CROSS
TAROT SPREAD

Join us on a ten-card Celtic Cross drink journey, guided by The Fool, unfolding through 2025-2026. This is our vision for the cocktail scene—a diversion-inspired adventure that blends fun, sustainability, and local support. Each card position reflects a state of mind, our personality, and our outlook on the path ahead.

NO. 1 | THE PRESENT

CURRENT COCKTAIL TRENDS

NO. 2 | THE CHALLENGE

THE COCKTAIL TREND WE WANT TO PUSH FOR
THE PHUKET BAR SCENE

NO. 3 | THE PAST

REVIVAL OF PAST CLASSIC COCKTAILS

NO. 4 | THE FUTURE

THE COCKTAIL TREND WE WANT TO PURSUE

NO. 5 | CONSCIOUS

OUR INTENTION TO PUSH THE BOUNDARIES
OF OUR DRINKS

NO. 6 | UNCONSCIOUS

WHAT GUESTS ARE LOOKING FOR

NO. 7 | ADVICE OR INFLUENCE

AN INNER FORCE LEADING US TO CREATE FROM
THE UNIQUENESS OF THAI CUISINE

NO. 8 | EXTERNAL INFLUENCES

DRINKS INFLUENCED BY CURRENT F&B TRENDS

NO. 9 | HOPES

A RECREATION OF THE CLASSIC OLD FASHIONED
WE CREATED, FOR EVERYONE TO ENJOY

NO. 10 | OUTCOME

THE DRINK WHERE WE USE ANY FOOD AND DRINK
TECHNIQUES WE HAVE

"A REMINDER THAT STRENGTH RESIDES
WITHIN YOU; BE FEARLESS YET GENTLE
WHEN FACING ADVERSITY." — THEA ENGST,
SPIRITS OF THE TAROT,
2023, P. 180



NO. 1 | THE PRESENT

PRICE 420.-

No. 1 Strength The Present

Alcohol by Volume (ABV): 7.4%

DRINK STYLE

Clear, Carbonated;
Low-ABV

TASTING NOTES

Fruity, Nutty, Sour,
Smoky

INGREDIENTS

- Siete Misterios Mezcal
- Kiwi Liqueur
- Monsoon Melon Green Tea
- Lemon
- Kaffir Lime, Pandan, Lemongrass, and Orgeat
- Carbonation

THE PRESENT

At the beginning of every journey, we prepare our minds to move with the flow. Let Strength embrace you—cultivate a steadfast mind and be fearless.

DRINK INTERPRETATION

We aim to align with the current F&B trend of low-ABV drinks—cocktails with lower alcohol by volume.



SYMBOLIC REFLECTION

Kiwi fruit is highly valued in many cultures, especially in China and New Zealand, where it is regarded as almost sacred. It symbolizes strength, health, well-being, kindness, and harmony with nature.

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G
IN TOUCH WITH YOUR
F E M I N I N E
POWER AND YOUR
SACRED
P O W E R E R
- THEA ENGST,
" P I R I T S
S P I R I T U A L .
T A R O T ,
O
THE
2023, p. 169

NO. 2 | THE CHALLENGE OR PROBLEMS PRICE 420.-

No.2
**THE HIGH
PRIESTESS**
*The Challenge
or Problems*

Alcohol by Volume (ABV): 10.5%

DRINK STYLE
Fruity and Earthy
Singapore Sling

TASTING NOTES
Flowery, Juicy, Earthy

INGREDIENTS

- Nordés Gin
- Raspberry Liqueur
- Cherry Heering
- Bénédicte D.O.M.
- Cointreau
- Pomegranate Juice
- Lapsang Souchong Tea
- Shiitake, Cumin, and Beetroot Cordial
- Lemon

DRINK
INTERPRETATION

The cocktail trend we seek to advance
in the Phuket bar scene.

SYMBOLIC REFLECTION

In Jewish tradition, the pomegranate
symbolizes righteousness and
wisdom. It is said to contain 613
seeds, corresponding to the 613
commandments of the Torah,
linking the fruit to divine law,
spiritual guidance, and a life of wisdom
and obedience.



THE HIGH PRIESTESS



NO. 3: THE PAST

PRICE 460.-

No. 3 QUEEN OF PENTACLES *The Past*

Alcohol by Volume (ABV): 10.9%

THE PAST

With the lessons of past experiences, we remain grounded, yet we are reminded not to dwell there. Like the abundant and generous Queen of Pentacles, we can use all we have faced to build a better future.



QUEEN OF PENTACLES

DRINK INTERPRETATION

Revival of the classic Milk Punch cocktail

SYMBOLIC REFLECTION

In Aztec culture, corn signifies abundance. As a staple crop, it represents prosperity and a bountiful harvest, while the maize goddess Chicomecóatl symbolizes agricultural abundance and sustenance.

DRINK STYLE

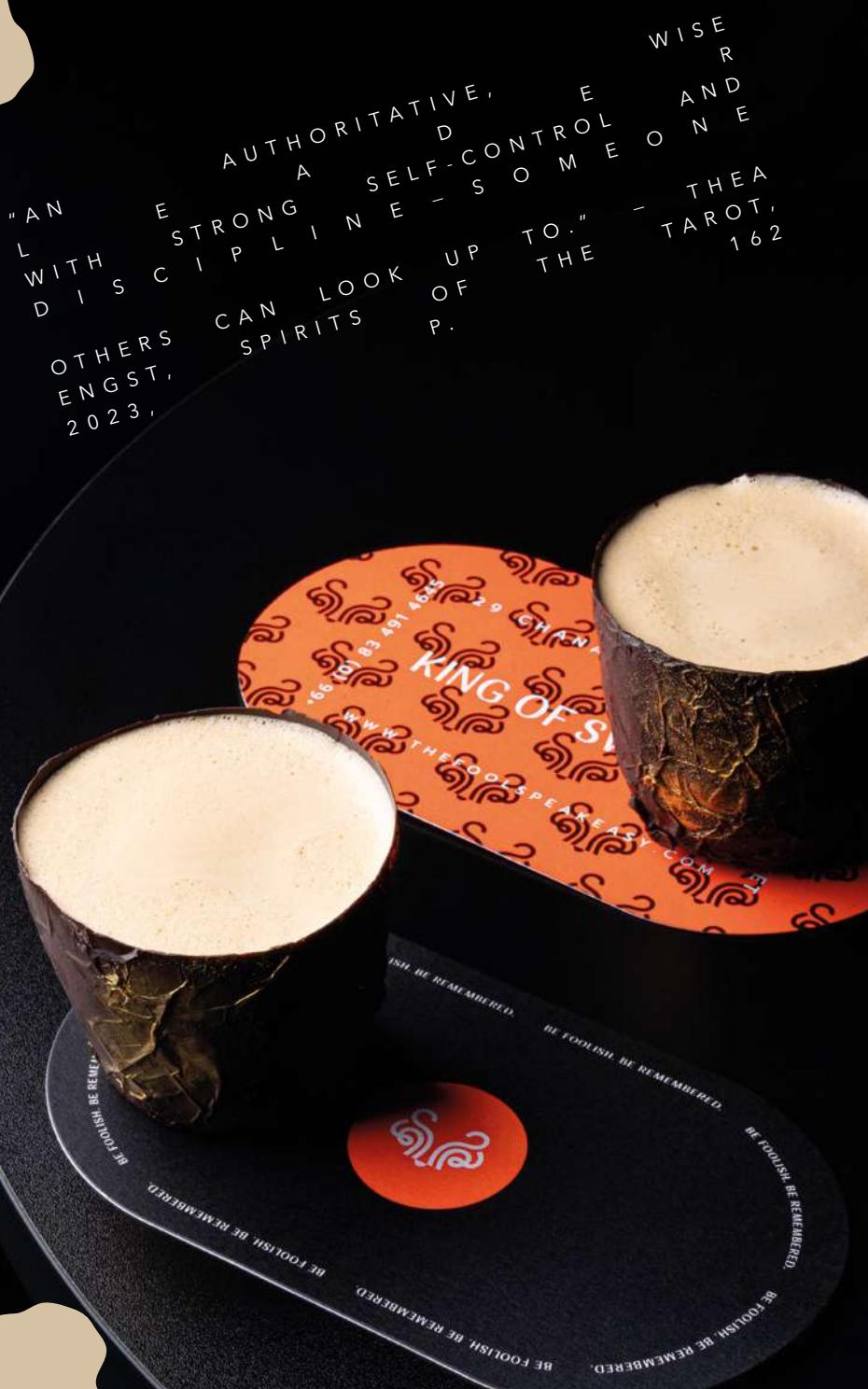
Savory and Spicy Milk Punch

TASTING NOTES

Smoky, Spicy, Creamy, Sour, Garlicky

INGREDIENTS

- Olmeca Altos Plata
- Siete Misterios Mezcal
- Cheetos Distillate
- Bell Pepper
- Fried Garlic, Butterscotch, and Honey
- Corn Milk
- Lime and lemon



No. 4 KING OF SWORDS *The Future*

THE FUTURE

Think ahead, aim high, and move forward—even through hardship—by trusting your own capabilities. Be your own King of Swords.



KING OF SWORDS

DRINK

INTERPRETATION

The future cocktail trend we aim to pursue, focusing on culinary techniques and savory ingredients.

SYMBOLIC REFLECTION

Passion fruit is closely associated with passion. Its name, however, originates with 16th-century Spanish missionaries who saw in the intricate passion flower a symbol of the Passion of Christ—his suffering and crucifixion. Today, its vibrant color, intense flavor, and exotic character naturally evoke intense emotion, desire, and passion.

TASTING NOTES

Bitter, Sweet, Savory, Salty

INGREDIENTS

- Monkey Shoulder Blended Scotch Whisky
- Popcorn Liqueur
- Tia Maria
- Honduras Barrel-Aged Coffee
- Lacto-Fermented Passionfruit and Salted Caramel Cordial



ALONG MANY JOURNEYS, THE ENERGY OF THE NINE OF SWORDS MAY ARISE, BRINGING WORRIES TO MIND. THIS IS A REMINDER THAT YOUR EXPERIENCE

D E P E N D S

O Y O U N

MINDSET, AND

EVERYTHING WILL BE

A R I G H T .

NO. 5: ABOVE OR CONSCIOUS

PRICE 450.-

No. 5 NINE OF SWORDS *Above or Conscious*

Alcohol by Volume (ABV): 12.3%

DRINK STYLE

Savory, Food-inspired

TASTING NOTES

Grassy, Savory, Fishy

INGREDIENTS

- Hendrick's Gin
- Mancino Bianco with Lemongrass, Galangal, and Kaffir Lime Leaf Distillate
- Blackberry Liqueur
- Lime
- Coconut and Greek Yogurt Foam
- Dried Squid

ABOVE OR CONSCIOUS

Along many journeys, the energy of the Nine of Swords may arise, bringing worries to mind. This is a reminder that your experience depends on your mindset, and everything will be all right.

DRINK INTERPRETATION

How we intend to push the boundaries of our drinks

SYMBOLIC REFLECTION

Blackberries are rich in potent antioxidants, such as anthocyanins and flavonoids.

These compounds combat oxidative stress and inflammation in the brain, both linked to mood disorders and cognitive decline.



"A TIME TO BE PATIENT
AND CONSISTENT WHILE
WORKING TOWARD YOUR FUTURE
GOALS." - THEA ENGST, 2023, P. 127



NO. 6: BELOW OR UNCONSCIOUS

PRICE 490.-

No. 6 SEVEN OF PENTACLES *Below or Unconscious*

Alcohol by Volume (ABV): 11.8%

DRINK STYLE

A Picante with herbal,
tropical notes

TASTING NOTES

Fruity, Herbal, Sweet, Sour

BELow OR UNCONSCIOUS

While working toward long-term goals, underlying feelings of self-doubt or impatience may arise. When they do, be patient like the Seven of Pentacles and allow things to unfold naturally, without becoming discouraged by slow progress.

INGREDIENTS

- Bacardí 8
- Fernet Branca
- White Wine and Coriander Root Distillate
- Green Guava and Sugarcane Juice
- House-made Spicy Cola Syrup
- Lime

DRINK INTERPRETATION

Our take on the emerging modern classic, the Picante, which has gained popularity over the past year.

SYMBOLIC REFLECTION

Sugarcane, with its thick, tough exterior that protects a sweet interior, symbolizes resilience—the ability to endure and overcome obstacles to achieve a rewarding outcome.



SEVEN OF PENTACLES

NO. 7: ADVICE OR YOUR INFLUENCE

PRICE 440.-

Alcohol by Volume (ABV): 7.7%

No. 7 ACE OF PENTACLES

Advice or Your Influence

DRINK STYLE

Highball with a Thai twist

TASTING NOTES

Fruity, Nutty

ADVICE OR YOUR INFLUENCE

Be blessed by the sign of the Ace of Pentacles. Make use of what you already have and keep moving forward—the best is yet to come.

DRINK INTERPRETATION

A drink influenced by Thai culture and cuisine.

SYMBOLIC REFLECTION

Pandan is often associated with prosperity in Southeast Asian cultures due to its use in ceremonies and its connection to good fortune and well-being.



ACE OF PENTACLES





NO. 8: EXTERNAL INFLUENCES

PRICE 490.-

Alcohol by Volume (ABV): 11.5%

No. 8 TEN OF SWORDS *External Influences*



EXTERNAL INFLUENCES

There are signs from the universe with the energy of the Ten of Swords: rest, let the past be the past, pick up the pieces, and be ready to move forward.

DRINK INTERPRETATION

This drink is influenced by current F&B trends, emphasizing low-ABV, savory profiles, and minimalist presentation.

SYMBOLIC REFLECTION

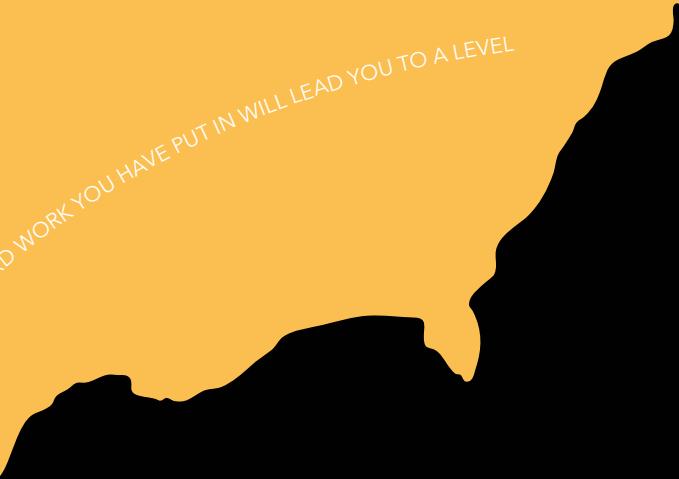
Grapes are associated with life, growth, and new beginnings. The cycle of the grapevine—from small fruit to bountiful harvest—reflects themes of life, death, and rebirth.

DRINK STYLE Fruity and Savory Enzoni

TASTING NOTES Savory, Fruity, Sweet, Sour

INGREDIENTS

- Demonio de los Andes Acholado Pisco
- Amaro Montenegro
- Mancino Vermouth, Fat-washed with Truffle Olive Oil
- Crème de Cacao White
 - Acidified Grape and Green Apple Juice
- Maison Perrier Forever Pink Grapefruit



NO. 9: HOPES

PRICE 420.-

No. 9 TEN OF PENTACLES *Hopes*

Alcohol by Volume (ABV): 20.9%

DRINK STYLE
Old Fashioned

TASTING NOTES
Sweet, Fruity, Bold

INGREDIENTS

- Glenfiddich 12 Year
- Apricot Liqueur
- Mancino Bianco
- Milk Oolong Tea

HOPES
Keep your head held high.
Honor past memories and experiences,
maintain positive connections and good
energy, and—with the blessing
of the Ten of Pentacles—keep
moving forward.

DRINK
INTERPRETATION
A recreation of the classic
Old Fashioned that we created and
hope everyone will enjoy

SYMBOLIC REFLECTION
Apricots are linked to wealth
and gold in Feng Shui practices
and are often displayed to attract
prosperity.



TEN OF PENTACLES

NO. 10: OUTCOME

PRICE 560.-

Alcohol by Volume (ABV): 9.9%

No. 10 TWO OF WANDS Outcome

DRINK STYLE

Tropical Beer Boulevardier

TASTING NOTES

Fruity, Sweet, Bitter, Sour

INGREDIENTS

- Michter's Bourbon
- Amaro Lucano
- Mancino Bianco
- Pineapple
- Sweet Soy Sauce and Tamarind Cordial
- Chatri IPA
- Lime

OUTCOME

The epilogue of the year's journey. With guidance from the Two of Wands, we hope everyone enjoyed their divine experiences at our bar and, by using past experiences, will create a great year ahead with strong connections and friendships.

DRINK INTERPRETATION

A drink that uses all the food and drink techniques we have in-house

SYMBOLIC REFLECTION

Pineapple – Hospitality and welcome. Once a rare and costly fruit in Europe and early America, serving it to guests became a gracious way to show generosity and offer a warm welcome.



TWO OF WANDS

Chapter 2

THE FOOL

THAI JOURNEY



C



THE FOOL 2 THAI JOURNEY

Features 7 signature cocktails and 1 special selection from our award-winning cocktail, crafted with Thai craft spirits and locally sourced ingredients.

Join the Fool's journey through Thailand—our culture, heritage, and soul.



“IT IS TIME TO TRAVEL OUT OF YOUR COMFORT ZONE AND TAKE A STEP TOWARD PERSONAL GROWTH.” - THEA ENGST, SPRITS OF THE TART, 2023, P. 72



NO. 1: THREE OF WANDS

PRICE 450.-

Alcohol by Volume (ABV): 10.4%

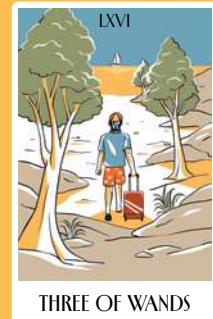
No. 1 THREE OF WANDS ~~Three~~ *of Wands*

DRINK STYLE
20th Century Cocktail-inspired

TASTING NOTES
Bright, Fruity, Sweet, Sour

INGREDIENTS

- Undeadman Gin
- Crème De Cacao White
- Absinthe
- Green Guava and Green Melon
- Lime



SYMBOLIC REFLECTION

Guava often symbolizes personal growth by representing inner nourishment, natural abundance, and the unveiling of hidden potential. Its rich, unassuming exterior and vibrant, sweet interior offer powerful metaphors for personal discovery, resilience, and vitality.

"A TIME TO REST AFTER A FIGHT, ESCAPING A BAD SITUATION THAT IS NOT HEALTHY OR IS SIMPLY NO LONGER SERVING YOU." - THEA ENGST, SPIRITS OF THE TAROT



NO. 2: SIX OF SWORDS

PRICE 390.-

No. 2 SIX OF SWORDS *Six of Swords*

Alcohol by Volume (ABV): 9.7%

SYMBOLIC REFLECTION

Cucumber signifies renewal through its association with spiritual purification, fertility, and new beginnings, particularly in the context of the Hindu festival of Janmashtami, where it is symbolically cut to represent a fresh start and rebirth. It connects to growth, vitality, and emotional cleansing.

DRINK STYLE Gin and Juice



TASTING NOTES Grassy, Juicy, Sour

INGREDIENTS

- Nakin Gin
- Peanut Butter Distillate
- Cucumber Juice
- Giffard Elderflower Syrup
- Thai Garlic Brine
- Lime

"IT IS A TIME TO

ACT-TAKE ACTION

O U I C K L Y

,ECISIVELY, AND CONFIDENTLY,

LEAVING THE PAST BEHIND

I N

O R D E R

T R O O "

G R O W

- THEA

ENGST, SPIRITS

OF THE TAROT,

2 0 2 3

P. 80



NO. 3: EIGHT OF WANDS

PRICE 450.-

No. 3 EIGHT OF WANDS Eight of Wands

Alcohol by Volume (ABV): 14.4%

SYMBOLIC REFLECTION

In Chinese culture, the Asian pear is considered a symbol of separation and parting because of a homophonic superstition. The Chinese word for pear, lí (梨), sounds exactly like the word for separation or parting, lí (离).

DRINK STYLE

Juicy Americano

TASTING NOTES

Bitter, Sweet, Fruity

INGREDIENTS

- Iron Balls Gin
- Siete Misterios Mezcal
- Bitter Bianco
- Mancino Secco
- Asian Pear
- Carbonation



"T U R N
 YOUR BACK
 ON
 W H A T
 I
 H O L D I N G
 Y O U
 BACK, USING YOUR OWN
 COURAGE TO MOVE ON
 AND EMBRACE CHANGE."
 - THEA ENGST, SPIRITS
 OF THE TAROT, 2023,
 P. 70



NO. 4: EIGHT OF CUPS

PRICE 420.-

No. 4 EIGHT OF CUPS *Eight of Cups*

Alcohol by Volume (ABV): 13.3%



EIGHT OF CUPS

SYMBOLIC
REFLECTION
Papaya is often associated with fertility and new beginnings and, in some contexts, represents the potential for new life.

DRINK STYLE
Bloody Mary

TASTING NOTES
Fruity, Grassy, Nutty, Sweet, Spicy, Sour

INGREDIENTS

- Sod Chaeng Coconut Rum Infused with Ripe Papaya
- Toasted Rice Distillate
- Cilantro Vermouth
- Ancho Reyes
- Worcestershire Sauce
- Lime
- Franklin & Sons Ginger Beer



NO. 5: KNIGHT OF WANDS

PRICE 390.-

Alcohol by Volume (ABV): 14.1%

No. 5 KNIGHT OF WANDS *Knights of Wands*



KNIGHT OF WANDS

SYMBOLIC REFLECTION

Mango symbolizes ambition, prosperity, and joy—qualities that resonate with the bold energy of the Knight of Wands. In many tropical cultures, it represents abundance and vitality, often shared as a gesture of friendship and good fortune. Here, the mango becomes a symbol of adventurous spirit and vibrant passion, mirroring the journey embodied in this cocktail.

DRINK STYLE

Mango Sticky Rice Milk Punch

TASTING NOTES

Fruity, Sweet, Toasty

INGREDIENTS

- Phraya Elements
- Toasted Rice Distillate
- Malibu Coconut Rum
- The Bitter Truth Pimento Dram
- Mango Purée
- Silpin Mango Sticky Rice
- Lime
- Milk Wash

"IT IS TIME FOR YOU TO TAKE CENTER STAGE



AND STEP INTO THE ROLE OF LEADER WITH POSITIVE ENERGY AND

CREATIVITY." - THEA ENGST, SPIRITS OF THE TAROT, 2023, P. 70

NO. 6: KING OF WANDS

PRICE 450.-

No. 6 KING OF WANDS

King of Wands

SYMBOLIC REFLECTION

Oranges are often associated with generosity, abundance, and energy, much like the King of Wands, who has a long-term perspective and enjoys the fruits of his labor.



KING OF WANDS

DRINK STYLE

Fruity & Smoky Paper Plane

TASTING NOTES

Bitter, Sour, Grassy, Boozy

INGREDIENTS

- Prakaan Peated Malt Whisky
- Aperol
- Amaro Montenegro
- Rice Paddy Herb Distillate
- Orange and Som Kwai

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R E S P O N S I B I L I T I E S .
C H O O S I N G
O N FOCUS,
M A N
RESPONSIBILITIES WELL" - THEA ENGST,
S P I R I T S O F T H E T A R O T ,
2 0 2 3 , P . 1 1 8



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B A L A N C I N G

NO. 7: TWO OF PENTACLES

PRICE 390.-

No. 7 TWO OF PENTACLES

Two of Pentacles

Alcohol By Volume (ABV): 14.3%

DRINK STYLE
Fruity & Tropical Hanky Panky

TASTING NOTES
Fruity, Boozy, Herbal

INGREDIENTS

- Chalong Bay Rum
- Fernet Branca
- Monsoon Lotus Tea
- Pomegranate & Thai Boat Noodle Spices Mix
- Local Stingless Smoke Honey

SYMBOLIC REFLECTION

Grapefruit symbolizes the harmony of opposites – from its hybrid origins to its sweet-bitter flavor – and invites us to seek balance amid life's contrasts, valuing growth and renewal over perfection.



TWO OF PENTACLES

NO. 8: CHOK DII

PRICE 420.-

Alcohol By Volume (ABV): 10.5%

No. 8
CHOK DII
*Award-Winning
"Mekhong The Spirit
Competition
2025"*



DRINK STYLE
Highball

TASTING NOTES
Lightly Spicy, Tropical,
Umami, Dry

INGREDIENTS
- Mekhong
- Siete Misterios Mezcal
- Ancho Reyes
- Tamarind & Sugarcane
Cordial
- Cacao-husk Soda

CHOK DII
(Thai for "good luck,"
and evoking balance
and celebration) is
a highball built on Mekhong
and inspired by the four pillars of
Thai flavor: sour, sweet,
salty, and spicy. Bright and
balanced, it offers lightly spicy,
tropical and umami notes
with a dry, refreshing finish.

Chapter 3

**THE
FOOT
ALL-STARS**



C THE FOOL ALL-STARS 3



No. 0 THE FOOL *The Fool*



KEY MEANINGS

Freedom, youth, new beginnings

DRINK STYLE

Carbonated, Low-ABV

TASTING NOTES

Fruity, Floral, Fragrant,
Sweet and Sour

INGREDIENTS

- 42 Below Vodka
- Nordes Gin
- White Wine and
Thai Basil Distillate
- Fruit Punch
- Giffard Elderflower Syrup
- Carbonation

50 PRICE 420.-

Prices are in Thai Baht and subject to
7% applicable government tax.

"THE FOOL CARD MARKS THE BEGINNING OF A NEW CYCLE OR JOURNEY. KEEP YOUR HEAD UP AND STEP BOLDLY INTO THE FUTURE."
– ALISON DAVIES, THE TALES BEHIND TAROT, 2023, P. 17



No. 1 THE MAGICIAN *The Magician*



KEY MEANINGS

Action, creativity, success

DRINK STYLE

Whiskey Sour

TASTING NOTES

Juicy, Spicy, Smoky, Sweet and Sour

"THE MAGICIAN CALLS YOU TO STEP INTO YOUR POWER."

YOU HAVE ALL YOU NEED TO MAKE YOUR DREAMS COME TRUE. NOW IS THE TIME TO MANIFEST." – ALISON DAVIES, THE TALES BEHIND TAROT, 2023, P. 21

INCREDIENTS

- Jameson Black Barrel Infused With Jackfruit
- Compass Box Peat Monster
- Mule Curry Rum Liqueur
- Ginger and Cardamom
- Pineapple
- Lime
- AER Cocktail Enhancer

PRICE 420.-

Prices are in Thai Baht and subject to
7% applicable government tax.



No. 6 THE LOVERS *The Lovers*



KEY MEANINGS

Love and relationships, maturity, decisions

DRINK STYLE

Tiki cocktail

TASTING NOTES

Fruity, Juicy, Sweet and Sour, with a hint of Bitterness

INGREDIENTS

- Aperol
- Plantation 3 Stars
- Malibu
- Clarified Pineapple, Thai Hairy Basil, and Hazelnut
- Lemon

"THE LOVERS CARD SHOWS THAT LOVE IS ON YOUR MIND. A DECISION MUST BE MADE; BE OPEN AND FOLLOW YOUR HEART." – ALISON DAVIES, THE TALES BEHIND TAROT, 2023, P. 41



52 PRICE 490.-

Prices are in Thai Baht and subject to 7% applicable government tax.

No. 18 THE MOON *The Moon*



KEY MEANINGS

Fear, Illusion

DRINK STYLE

Cosmopolitan

TASTING NOTES

Juicy, Spicy, Sweet and Sour

INGREDIENTS

- Demonio de los Andes Acholado Pisco
- Disaronno Amaretto
- Pomelo, Cranberry, Jasmine
- Earl Grey Syrup
- Lemon
- Melodorum Siamense

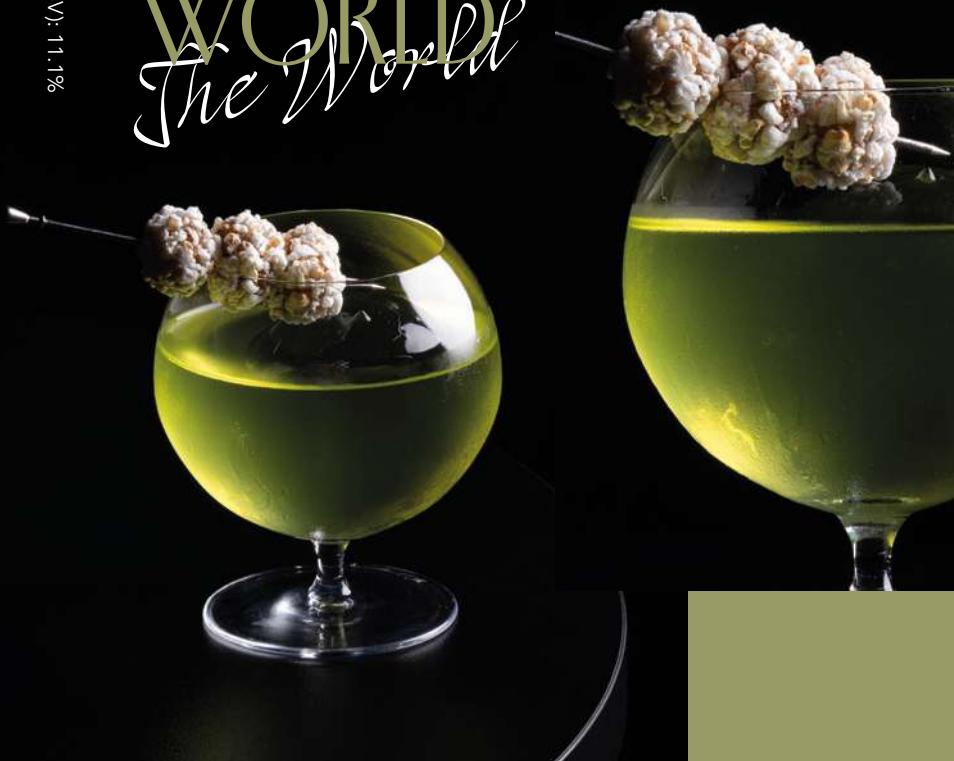
"THE MOON SUGGESTS NOTHING IS AS IT SEEMS. THIS IS A TIME OF ILLUSION. LET YOUR INTUITION GUIDE YOU AND YOU WILL FIND ILLUMINATION." – ALISON DAVIES, THE TALES BEHIND TAROT, 2023, P. 89



PRICE 420.-

Prices are in Thai Baht and subject to 7% applicable government tax.

No. 21 THE WORLD *The World*



KEY MEANINGS

Completion, success, reward, joy

DRINK STYLE

Midori Sour; Long Island Iced Tea

TASTING NOTES

Juicy, Nutty, Sweet and Sour

INGREDIENTS

- Tanqueray London Dry Gin
- Plantation 3 Stars
- Midori Melon Liqueur
- Coconut, Chrysanthemum, and Yuzu Cordial
- Lemon

"THE WORLD CARD SIGNALS SUCCESS; YOU HAVE REACHED YOUR GOAL, SO TAKE THE MOMENT TO ENJOY THIS FEELING. A CYCLE IS COMPLETE AND FULFILLMENT IS YOURS." – ALISON DAVIES, THE TALES BEHIND TAROT, 2023, P. 101



Chapter 4 CLASSIC & MAJOR ARCANA



CLASSIC &
MAJOR ARCANA

No. 0 THE FOOL★

"THE FOOL CARD MARKS THE BEGINNING OF A NEW CYCLE OR JOURNEY. KEEP YOUR HEAD UP AND STEP BOLDLY INTO THE FUTURE." – ALISON DAVIES, THE TALES BEHIND TAROT, 2023, P. 17



THE FOOL

DRINK STYLE

Carbonated, low-ABV

TASTING NOTES

Fruity, Floral, Fragrant

INGREDIENTS

- 42 Below Vodka
- Nordes Gin
- White wine and Thai basil distillate
- Fruit punch
- Giffard Elderflower Syrup
- Carbonation

| PRICE 420.- |



No. 2 THE HIGH PRIESTESS / CORPSE REVIVER

"THE HIGH PRIESTESS INVITES YOU TO EMBRACE YOUR FEMININE POWER. TRUST YOUR INTUITION AND KNOW THAT YOU HAVE THE ANSWERS WITHIN." – ALISON DAVIES, THE TALES BEHIND TAROT, 2023, PP. 13-97



DRINK HISTORY

Popularized by Harry Craddock's 1930 Savoy Cocktail Book; the "Corpse Reviver" name dates to 19th-century hangover cures, with Craddock's No. 2 becoming the iconic version.

DRINK STYLE

Whiskey Sour

TASTING NOTES

Juicy, Spicy, Smoky
Sweet and sour

INGREDIENTS

- Jameson Black Barrel Infused with Jackfruit
- Compass Box Peat Monster
- Mule Curry Rum Liqueur
- Ginger and Cardamom
- Pineapple
- Lime
- AER Cocktail Enhancer

| PRICE 420.- |

No. 1 THE MAGICIAN★

"THE MAGICIAN CALLS YOU TO STEP INTO YOUR POWER. YOU HAVE ALL YOU NEED TO MAKE YOUR DREAMS COME TRUE. NOW IS THE TIME TO MANIFEST." – ALISON DAVIES, THE TALES BEHIND TAROT, 2023, P. 21



THE MAGICIAN



TASTING NOTES

Bright, Sweet, and Sour

INGREDIENTS

- Hendrick's Gin
- Cocchi Americano
- Cointreau
- Absinthe
- Lemon



THE HIGH PRIESTESS

| PRICE 460.- |

No.3 THE EMPRESS / HOUSE GRASSHOPPER

DRINK HISTORY

Commonly credited to Philibert Guichet of Tujague's in New Orleans for a 1918-19 competition; earlier mentions appear in Boothby's 1908 book. Guichet's creamy version surged in the 1950s-60s, revived in the 1970s, and is now a classic after-dinner drink.

"THE EMPRESS SIGNALS A CREATIVE PERIOD. NURTURE YOUR INTERESTS AND LET YOUR CREATIVITY FLOW. A MOTHER FIGURE IN YOUR LIFE IS THERE TO HELP YOU." – ALISON DAVIES, THE TALES BEHIND TAROT, 2023, PP. 13-97



TASTING NOTES

Sweet, Minty, Creamy Mouthfeel

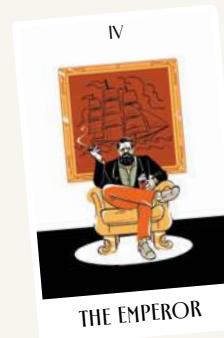
INGREDIENTS

- Tanqueray London Dry Gin
- Crème De Menthe Green
- Crème De Cacao White
- Heavy Cream

| PRICE 390.- |

No.4 THE EMPEROR / MANHATTAN

"THE EMPEROR EXUDES AUTHORITY. CONSIDER HOW YOU CAN EMBRACE THE ROLE OF A FATHER FIGURE FOR OTHERS." – ALISON DAVIES, THE TALES BEHIND TAROT, 2023, PP. 13-97



TASTING NOTES

Bold, Warm, Oaky

INGREDIENTS

- Bulleit Rye Whiskey
- Mancino Rosso
- Creole Bitters
- Aromatic Bitters
- Saline Solution

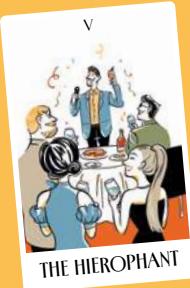
| PRICE 480.- |



No.5 THE HIEROPHANT / RUM ESPRESSO MARTINI



"THE HIEROPHANT ASKS YOU TO ADDRESS YOUR SPIRITUAL BELIEFS. SEEK KNOWLEDGE AND WISDOM FROM THOSE YOU TRUST." – ALISON DAVIES, THE TALES BEHIND TAROT, 2023, PP. 13-97



DRINK STYLE

Tiki cocktail

TASTING NOTES

Fruity, Juicy, Sweet and Sour, with hints of Bitterness

INGREDIENTS

- Aperol
- Plantation 3 Stars
- Malibu
- Clarified Pineapple & Thai Hairy Basil
- Hazelnut
- Lemon

| PRICE 490.- |

DRINK HISTORY

Created by Dick Bradsell in 1980s London. Originally called the Vodka Espresso (vodka, coffee liqueur, fresh espresso, sugar), it became the Espresso Martini and rose to modern-classic status for its caffeine-meets-cocktail appeal.

TASTING NOTES

Bold, Vanilla, Bittersweet

INGREDIENTS

- Bacardi 8
- Tia Maria
- Averna Amaro
- Vanilla
- Honduras Barrel-Aged Coffee

| PRICE 480.- |

No.6 THE LOVERS★



"THE LOVERS CARD SHOWS THAT LOVE IS ON YOUR MIND. A DECISION MUST BE MADE; BE OPEN AND FOLLOW YOUR HEART." – ALISON DAVIES, THE TALES BEHIND TAROT, 2023, P. 41



DRINK STYLE

Tiki cocktail

TASTING NOTES

Fruity, Juicy, Sweet and Sour, with hints of Bitterness

INGREDIENTS

- Aperol
- Plantation 3 Stars
- Malibu
- Clarified Pineapple & Thai Hairy Basil
- Hazelnut
- Lemon

| PRICE 490.- |

DRINK HISTORY

Created by Dick Bradsell in 1980s London. Originally called the Vodka Espresso (vodka, coffee liqueur, fresh espresso, sugar), it became the Espresso Martini and rose to modern-classic status for its caffeine-meets-cocktail appeal.

TASTING NOTES

Bold, Vanilla, Bittersweet

INGREDIENTS

- Bacardi 8
- Tia Maria
- Averna Amaro
- Vanilla
- Honduras Barrel-Aged Coffee

| PRICE 480.- |

No.7 THE CHARIOT / GIN BASIL SMASH



DRINK HISTORY

Created in 2008 by Jörg Meyer at Le Lion in Hamburg, this Whiskey Smash riff swaps mint for fresh basil. Briefly dubbed "Gin Pesto," it won Best New Cocktail at the 2008 Tales of the Cocktail and became a modern classic.

TASTING NOTES

Bright, Grassy, Sweet & Sour

INGREDIENTS

- Tanqueray London Dry Gin
- Redistilled White Wine & Italian Basil
- Simple Syrup
- Lemon



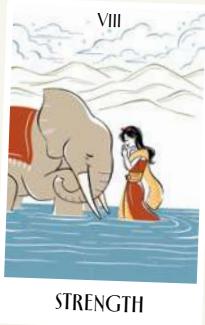
THE CHARIOT

| PRICE 390.- |

"THE CHARIOT URGES YOU TO DRAW UPON YOUR WILLPOWER AND STAY FOCUSED. TAKE POSITIVE ACTION, AND YOU WILL REAP THE REWARDS!" – ALISON DAVIES, THE TALES BEHIND TAROT, 2023, PP. 13-97

No.8 STRENGTH / TOMMY'S MARGARITA

"THE STRENGTH CARD SHOWS THAT YOU HAVE THE CONFIDENCE TO OVERCOME ANY OBSTACLE. CHANNEL YOUR EMOTIONS AND FACE YOUR FEARS." – ALISON DAVIES, THE TALES BEHIND TAROT, 2023, PP. 13-97



STRENGTH

DRINK HISTORY

Created by Julio Bermejo at Tommy's Mexican Restaurant in San Francisco c. late 1980s-1990. Replaces orange liqueur with agave syrup for a cleaner, tequila-forward profile; now an IBA New Era classic.

TASTING NOTES

Fruity, Sweet & Sour

INGREDIENTS

- Los Arcos Tequila
- Giffard Agave Syrup
- Lime

| PRICE 440.- |

Alcohol By Volume (ABV): 16.8%
DRINK HISTORY
Created by Ada "Coley" Coleman at the Savoy's American Bar (early 1900s) for actor Sir Charles Hawtrey. His "By Jove, that's the real hanky-panky!" gave it its name. Later immortalized in The Savoy Cocktail Book (1930).

TASTING NOTES
Bright, Bold, Herbal

INGREDIENTS

- Tanqueray London Dry Gin
- Mancino Rosso
- Fernet Branca

| PRICE 440.- |

No.9 THE HERMIT / HANKY PANKY

"THE HERMIT INVITES YOU TO RETREAT AND SEEK REFUGE IN YOUR INNER WORLD. REFLECT, RECHARGE, AND VALUE YOUR ALONE TIME." – ALISON DAVIES, THE TALES BEHIND TAROT, 2023, PP. 13-97



THE HERMIT

No.10 WHEEL OF FORTUNE / OLD CUBAN

"WHEEL OF FORTUNE HERALDS CHANGE. EMBRACE THE TWISTS AND TURNS OF FATE AND EXPECT THE UNEXPECTED." – ALISON DAVIES,

THE TALES BEHIND TAROT,
2023, PP. 13-97

TASTING NOTES
Bright, Bold, Herbal, Refreshing

INGREDIENTS

- Bacardi 8
- Sparkling Wine
- Aromatic Bitters
- Simple Syrup
- Lime Juice
- Fresh Mint

DRINK HISTORY

Created in 2001 by Audrey Saunders in New York as an elevated Mojito: aged rum, mint, lime, bitters, and topped with sparkling wine instead of soda. Now a modern classic.

| PRICE 450.- |

No.11 JUSTICE / OLD-FASHIONED



DRINK HISTORY

Often dubbed the original cocktail (1806: spirits, sugar, water, bitters). The name stems from ordering a whiskey cocktail "made the old-fashioned way" as fancier riffs emerged. The Pendennis Club tale is doubtful; the term predates it. Craft revival restored the classic: whiskey, sugar, bitters, orange peel.

TASTING NOTES

Bold, Spiced, Vanilla

INGREDIENTS

- Bulleit Bourbon Whiskey
- Simple Syrup
- The Bitter Truth Aromatic Bitters

| PRICE 450.- |

Prices are in Thai Baht and subject to 7% applicable government tax.

No.12 THE HANGED MAN / NEGRONI

TASTING NOTES

Bright, Bittersweet

INGREDIENTS

- Tanqueray London Dry Gin
- Campari & House Blended Amaro
- Mancino Rosso



DRINK HISTORY

Originating in Florence c. 1919 at Caffè Casoni, the Negroni likely arose when Count Camillo Negroni asked bartender Fosco Scarselli to strengthen his Americano by replacing soda with gin and garnishing with orange. Its equal-parts formula (gin, Campari, sweet vermouth) and balanced bitterness made it a global classic.

| PRICE 420.- |

Prices are in Thai Baht and subject to 7% applicable government tax.

No.13 DEATH / JAPANESE HIGHBALL

DRINK HISTORY

A simple whisky-and-soda that became central to Japanese drinking culture in the 1950s, popularized by Suntory as a refreshing, food-friendly option. After fading in the '80s-'90s, it surged back from 2008 with Suntory's "Kaku Highball" campaign. Its hallmark is meticulous technique: super-chilled components, clear hard ice, gentle builds, and high carbonation.



TASTING NOTES

Crisp, Light, Bubbly

INGREDIENTS

Suntory Kakubin Whisky
- Lemon
- Saline Solution
- Milk Oolong Soda

| PRICE 390.- |

"THE DEATH CARD CLOSES A DOOR IN YOUR LIFE. THIS MAY BE AN ENDING, BUT IT IS ALSO A NEW BEGINNING." – ALISON DAVIES, THE TALES BEHIND TAROT, 2023, PP. 13-97

No.14 TEMPERANCE / VERMOUTH SODA

DRINK HISTORY

Not an invented cocktail, but a classic aperitif serve. born from vermouth's 18th-19th century rise in Italy and France. As soda water spread in the late 1800s, topping vermouth with soda became a light, refreshing staple—especially beloved in Spain's "vermut hour."

TASTING NOTES

Flowery, Light, Bubbly

INGREDIENTS

- Mancino Bianco
- Citric Solution
- Perrier



"THE TEMPERANCE CARD URGES YOU TO FIND BALANCE. ACT IN MODERATION AND REMAIN CALM. IN STILLNESS THERE IS PEACE." – ALISON DAVIES, THE TALES BEHIND TAROT, 2023, PP. 13-97

| PRICE 440.- |

No.15

THE DEVIL / NEGRONI SBAGLIATO

"THE DEVIL WARNS OF TEMPTATION: YOU MAY BE A SLAVE TO YOUR DESIRES OR TRAPPED IN UNHEALTHY PATTERNS. ACKNOWLEDGE THIS, AND TAKE THE FIRST STEP TO FREEDOM." – ALISON DAVIES, THE TALES BEHIND TAROT, 2023, PP. 13-97



DRINK HISTORY

Created c. 1972 at Bar Basso in Milan by Mirko Stocchetto, the "mistaken" Negroni swaps gin for sparkling wine (typically Prosecco), yielding a lighter, effervescent, bittersweet twist that became a modern classic.

TASTING NOTES

Bittersweet, Light, Bubbly

INGREDIENTS

- Campari & House Blended Amaro
- Mancino Rosso
- Prosecco

| PRICE 440.- |

No.16

THE TOWER / MEZCAL BATANGA

DRINK HISTORY

The Batanga was created in 1961 by Don Javier Delgado Corona at La Capilla in Tequila, Jalisco. Built with tequila, lime, and cola in a salted-rim glass—and famously stirred with his prep knife—it became an unfussy Mexican classic. This version riffs with mezcal for a smoky twist.

TASTING NOTES

Sweet, Smoky, Lightly Sour

INGREDIENTS

- Siete Misterios Mezcal
- Fernet-Branca
- Lime
- Coca-Cola

"THE TOWER IS A LIGHTNING BOLT SENT TO SHAKE THINGS UP. THE GROUND MAY BE SHIFTING, BUT WITH SUDDEN CHANGE COMES ENLIGHTENMENT AND GROWTH." – ALISON DAVIES, 2023, PP. 13-97



| PRICE 480.- |

No.17 THE STAR / GIN MARTINI



DRINK HISTORY

An American icon from the late 19th century, likely evolved from the Martinez.

As London Dry gin rose in popularity, the recipe moved from sweet vermouth to dry, giving us the Dry Martini by the early 1900s.

"THE STAR IS

A BEACON OF HOPE, SIGNALING A POSITIVE PERIOD. THERE IS LIGHT AT THE END OF THE TUNNEL, AND JOY IS WITHIN YOUR GRASP."

— ALISON DAVIES, 2023,
PP. 13-97

TASTING NOTES

Crisp, Bold

Choose Your Garnish: Pickled olive, pickled onion, pickled pink ginger, pickled mango, or lemon zest

INGREDIENTS

- Tanqueray London Dry Gin
- Mancino Secco

| PRICE 420.- |



DRINK STYLE

Cosmopolitan

TASTING NOTES

Juicy, Spicy, Sweet and Sour, Smoky

INGREDIENTS

- Demonio de los Andes Acholado Pisco
- Disaronno Amaretto
- Pomelo
- Cranberry
- Jasmine
- Earl Grey Syrup
- Lemon
- Melodorum Siamense

| PRICE 420.- |

No.18 THE MOON★

"THE MOON SUGGESTS NOTHING IS AS IT SEEMS. THIS IS A TIME OF ILLUSION. LET YOUR INTUITION GUIDE YOU, AND YOU WILL FIND ILLUMINATION." — ALISON DAVIES, THE TALES BEHIND TAROT, 2023, P. 89



DRINK HISTORY

Created c. 1948 at Harry's Bar in Venice by Giuseppe Cipriani and named for painter Giovanni Bellini, inspired by its rosy hue. Traditionally white peach purée with Prosecco, it grew from a seasonal Venetian serve into a global classic.

No.19 THE SUN / BELLINI

"THE SUN BRINGS WARMTH AND HAPPINESS. YOU ARE INFUSED WITH VITALITY—STEP INTO THE SPOTLIGHT; IT'S TIME TO SHINE." — ALISON DAVIES, 2023, PP. 13-97



TASTING NOTES

Fruity, Bubbly

INGREDIENTS

- Peach Schnapps
- Peach Purée
- Citric Solution
- Prosecco

| PRICE 450.- |

No.20

JUDGEMENT / JUNGLE BIRD

DRINK HISTORY

Created in 1978 by Jeffrey Ong at the Aviary Bar, Kuala Lumpur Hilton. Originally a welcome drink named for the hotel's tropical birds, it's distinguished by the use of Campari with rum, pineapple, and lime for a bittersweet tropical profile.

"THE JUDGEMENT CARD CALLS YOU TO RISE UP. YOU ARE ABOUT TO MAKE A BREAKTHROUGH. LET GO OF THE PAST AND STEP INTO THE FUTURE."
– ALISON DAVIES, 2023,
PP. 13-97



TASTING NOTES
Fruity, Tropical Bittersweet

INGREDIENTS

- Plantation 3 Stars
 - Campari
- Pineapple Juice
- Simple Syrup
- Lime Juice

| PRICE 450.- |

No.21

THE WORLD*

DRINK STYLE

Midori Sour,
Long Island Iced Tea

TASTING NOTES

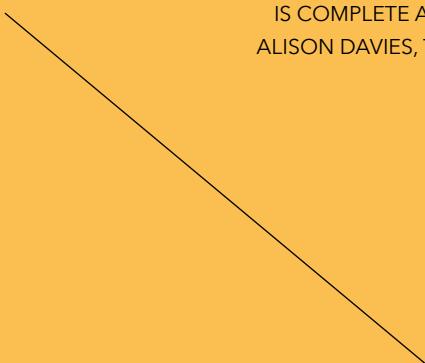
Juicy, Nutty, Sweet and Sour

INGREDIENTS

- Tanqueray London Dry Gin
- Plantation 3 Stars
- Midori Melon Liqueur
- Coconut, Chrysanthemum & Yuzu Cordial
- Lemon



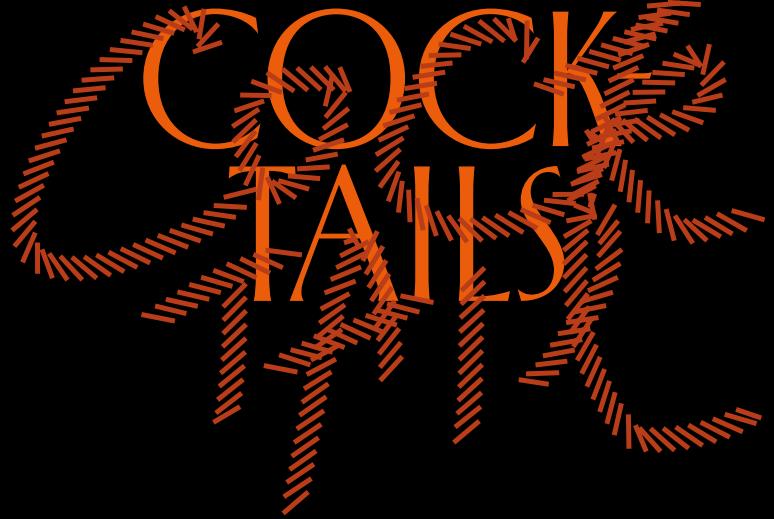
"THE WORLD CARD SIGNALS SUCCESS; YOU HAVE REACHED YOUR GOAL, SO TAKE A MOMENT TO ENJOY THIS FEELING. A CYCLE IS COMPLETE AND FULFILLMENT IS YOURS." – ALISON DAVIES, THE TALES BEHIND TAROT, 2023, P. 101



| PRICE 450.- |

Chapter 5

LOW-ABV COCKTAILS



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5

LOW-ABV/APERITIVO

Focus on low-ABV trends with a selection of quality brands—easy to drink without overwhelming your senses.



NO. 1: MANCINO SAKURA X THE FOOL PRICE 420.-

Alcohol by Volume (ABV): 3.3%

No. 1

MANCINO SAKURA X THE FOOL

Mancino Sakura x The Fool



TASTING NOTES

Sweet, Floral

INGREDIENTS

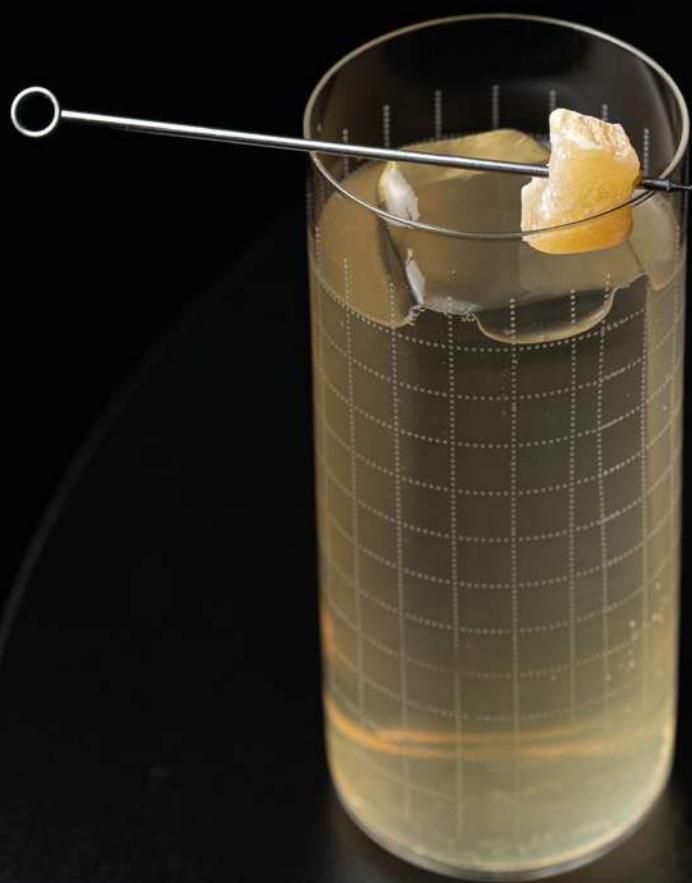
- Mancino Sakura
- Cold-brew Monsoon
- Melon Green
- Giffard Elderflower
- Perrier
- Citric Solution

NO. 2: COCCHI AMERICANO
X THE FOOL

PRICE 390.-

Alcohol by Volume (ABV): 4.4%

No.2
COCCHI
AMERICANO X
THE FOOL
*Cocchi
Americano x
The Fool*



TASTING NOTES

Herbal, Gingery

INGREDIENTS

- Cocchi Americano
- Crème De Cacao White
- Redistilled White Wine
- Thai Basil
- Franklin & Sons
 Ginger Beer
- Citric Solution



NO. 3: RATAFIA ROSSI X THE FOOL

PRICE 420.-

Alcohol by Volume (ABV): 6.5%

No.3
RATAFIA
ROSSI X
THE FOOL
*Ratafia Rossi x
The fool*



TASTING NOTES

Juicy, Umami

INGREDIENTS

- Ratafia Rossi
- Mancino Rosso
- Clarified Tomatoes,
Bell pepper & Italian basil

Prices are in Thai Baht and subject to 7% applicable government tax.

NO. 4: ST-GERMAIN ELDERFLOWER
X THE FOOL

PRICE 390.-

Alcohol by Volume (ABV): 5.6%

No. 4
ST-GERMAIN
ELDERFLOWER
X

THE FOOL
*St-Germain Elder
flower x The Fool*



TASTING NOTES

Fruity, Sweet, Floral

INGREDIENTS

- St-Germain Elderflower Liqueur
- Tio Pepe
- The Bitter Truth Celery Bitters
- Cold-brew Monsoon
- Jasmine Green Tea
- Giffard Hazelnut Syrup

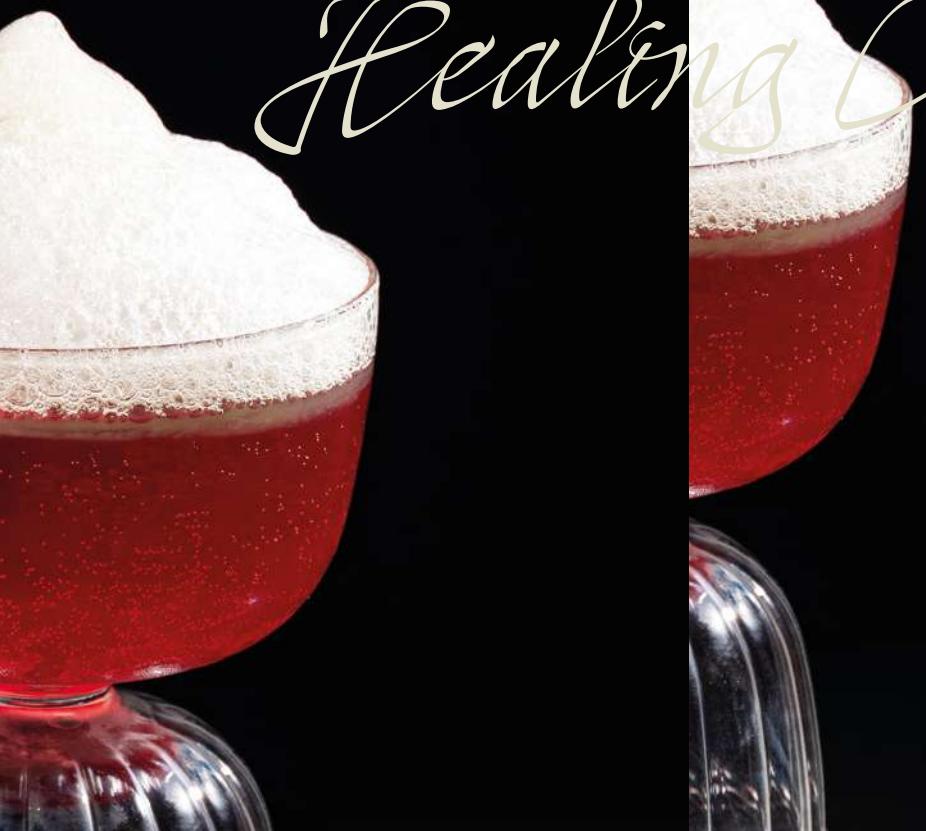
Chapter 6

SERIOUS ZERO HEALING CARD”



C

Serious Zero Healing Card



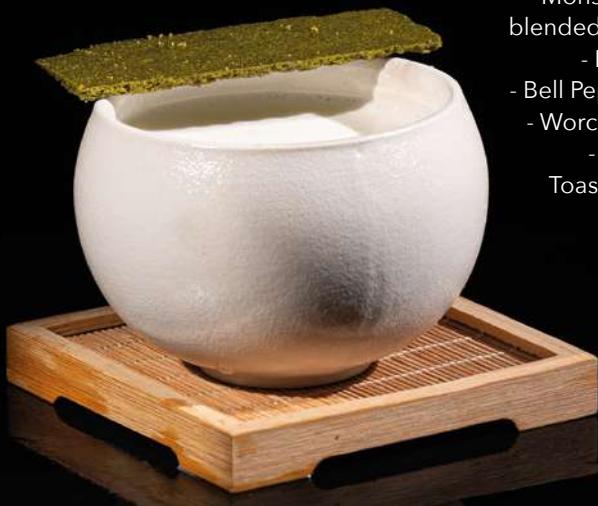
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Draw a card and take this moment as your personal healing time. Perfect for those who prefer not to drink alcohol or wish to cut back, these non-alcoholic creations invite you to slow down, reflect, and nurture yourself. Each drink is inspired by a tarot card, offering a moment of restoration through distinctive flavors and thoughtful craft. Embrace the wisdom of your card as you savor your beverage.



No.1 FOUR OF SWORDS *Four of Swords*

"IT'S TIME TO SCLUDE
YOURSELF, MEDITATE, REST, AND
RECONNECT WITH YOUR INNER SELF." –
THEA ENGST, SPIRITS OF THE TAROT,
2023, P. 144



86 PRICE 250.-

Prices are in Thai Baht and subject to
7% applicable government tax.



SYMBOLIC REFLECTION

Ginseng – A sign of vitality and longevity; an adaptogen that balances yin and yang and supports resilience under stress.

DRINK STYLE

Bullshot-inspired

TASTING NOTES

Savory, Sweet, Creamy

INGREDIENTS

- Monsoon Doi-Suthep blended Tea with Ginseng
- Dashi Stock
- Bell Pepper & Chili syrup
- Worcestershire Sauce
- Jasmine & Toasted Rice Foam

No.2 THREE OF SWORDS *Three of Swords*

"A REMINDER THAT
ALL HARDSHIPS AND DIFFICULT TIMES WILL
PASS." – THEA ENGST, SPIRITS OF
THE TAROT, 2023, P. 143

SYMBOLIC REFLECTION

Pomegranate – Seeds of hope and renewal; its ruby hue symbolizes passion, vitality, and emotional healing.

DRINK STYLE

Pimm's Cup-inspired

TASTING NOTES

Juicy, Spicy, Glassy

INGREDIENTS

- Non-Alc Rosé Wine
- Beetroot
- Pomegranate
- Giifard Chai Tea Syrup
- Franklin & Sons Ginger Beer
- Cucumber & Sesame Foam



Prices are in Thai Baht and subject to
7% applicable government tax.

PRICE 290.- 87

No.3 NINE OF CUPS *Nine of Cups*

"YOUR ACTIONS
BRING
POSITIVE
RESULTS AND GOOD
FORTUNE."
- THEA ENGST, SPIRITS
OF THE TAROT,
2023, P. 107



SYMBOLIC REFLECTION

Blueberry – An emblem of abundance, prosperity, and longevity; a “gift from the Great Spirit.”

DRINK STYLE

Daiquiri-inspired

TASTING NOTES

Herbal, Fruity, Sour

INGREDIENTS

- Non-Alc Rum
- Blueberry & Hops cordial
- Italian Basil
- AER
- Maison Perrier
- Strawberry

Prices are in Thai Baht and subject to 7% applicable government tax.

88 PRICE 250.-



No.4 SIX OF PENTACLES *Six of Pentacles*

SYMBOLIC REFLECTION

Yuzu – A sign of new beginnings and good fortune; its bright aroma is thought to ward off misfortune.

DRINK STYLE

Negroni-inspired

TASTING NOTES

Bitter, Bright, Sweet

INGREDIENTS

- Non-Alc Gin
- Non-Alc vermouth
- Non-Alc Italian Bitter
- Yuzu
- Mint Extract
- Saline Solution
- Perrier

"NOW IS THE TIME TO LOOK
AROUND AND SEE HOW YOU CAN HELP
OTHERS." - THEA ENGST, SPIRITS OF THE TAROT, 2023,
P. 124



Prices are in Thai Baht and subject to 7% applicable government tax.

PRICE 250.- 89



No.5 SIX OF CUPS *Six of Cups*



"A DEEP CONNECTION TO
YOUR CHILDHOOD
AND INNER CHILD."
- THEA ENGST, SPIRITS OF
THE TAROT, 2023,
P. 103

SYMBOLIC REFLECTION

Strawberry & chamomile –
Strawberry for love and joyful
innocence; chamomile for peace,
comfort, and gentle healing.

DRINK STYLE

Ramos Gin Fizz-inspired

TASTING NOTES

Fruity, Sweet, Creamy

INGREDIENTS

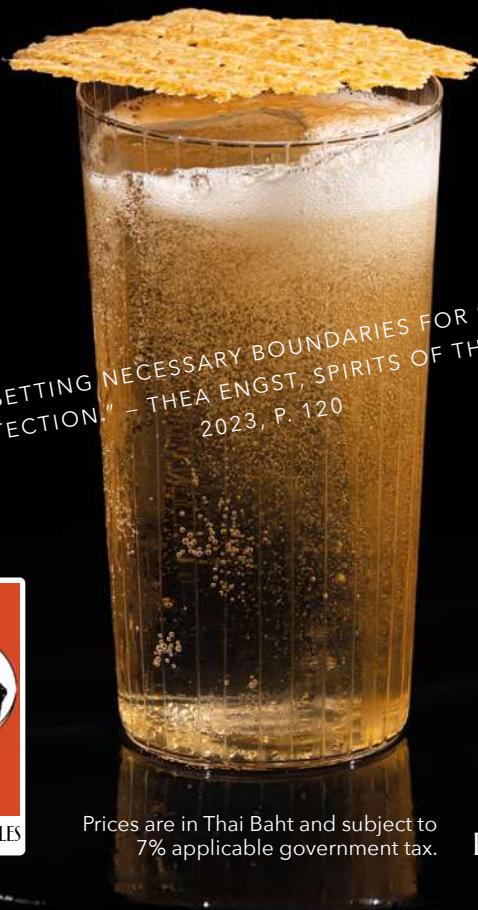
- Non-Alc Gin
- Strawberry & Coconut
- Cold-brew Chamomile Tea
- Chocolate Syrup
- Half & Half
- Lemon & Lime
- Orange Blossom Water
- Perrier



90 PRICE 290.-

Prices are in Thai Baht and subject to
7% applicable government tax.

No.6 FOUR OF PENTACLES *Four of Pentacles*



SYMBOLIC REFLECTION

Fig – Associated with security,
prosperity, and grounded stability.

DRINK STYLE

Highball-inspired, with
a local touch

TASTING NOTES

Fruity, Sweet, Umami

INGREDIENTS

- Non-Alc Gin
- Cold-brew Cacao Husk Tea
- Fig & Rosemary Cordial
- Kombucha
- Umami Bitters
- Maison Perrier Forever Peach

"SETTING NECESSARY BOUNDARIES FOR SELF-
PROTECTION." – THEA ENGST, SPIRITS OF THE TAROT,
2023, P. 120



Prices are in Thai Baht and subject to
7% applicable government tax.

PRICE 290.- 91

No. 7 PAGE OF SWORDS *Page of Swords*

SYMBOLIC REFLECTION

Coconut – Resilience and adaptability: a tough shell with refreshing rewards within.

DRINK STYLE

Old Fashioned-inspired, with a local twist



"A PERFECT TIME TO START SOMETHING NEW SPARKED BY YOUR CURIOSITY." – THEA ENGST, SPIRITS OF THE TAROT, 2023, P. 156

TASTING NOTES

Bitter, Sweet

INGREDIENTS

- Blended Apple Black Tea
- Coconut Sap Water
- Phuket Chocolate Bitters

No. 8 PAGE OF WANDS *Page of Wands*

SYMBOLIC REFLECTION

Cranberry – Strength, confidence, and bold vitality.

DRINK STYLE

Highball inspired by the classic Americano

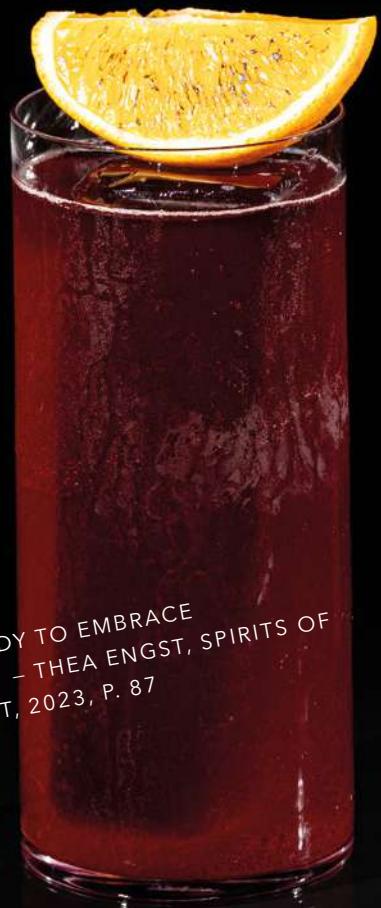
TASTING NOTES

Fruity, Bitter, Bubbly

INGREDIENTS

- Non-Alc Italian Bitter
- Mule Wine Kombucha
- Cranberry
- Franklin & Sons Tonic Water

"YOU ARE READY TO EMBRACE
CHANGE AND BE BRAVE." – THEA ENGST, SPIRITS OF
THE TAROT, 2023, P. 87



Prices are in Thai Baht and subject to 7% applicable government tax.

92 PRICE 270.-



Prices are in Thai Baht and subject to 7% applicable government tax.

PRICE 290.- 93

No.9 PAGE OF PENTACLES *Page of Pentacles*

SYMBOLIC REFLECTION

Ginger –
Grounding and
nurturing energy;
stability and
fertility for new
ventures.

DRINK STYLE

Highball inspired
by the Gin Buck

TASTING NOTES

Bright, Flowery,
Spicy

INGREDIENTS

- Non-alc gin
- Hazelnut
- Kombucha
- Homemade
ginger ale



94 PRICE 250.-

Prices are in Thai Baht and subject to
7% applicable government tax.

No.10 PAGE OF CUPS *Page of Cups*

INGREDIENTS

- Blended black tea
- Raspberry & Mulberry Cordial
- Kombucha
- AER
- Lemon

SYMBOLIC REFLECTION

Raspberry – Kindness, virtue, and
passion; its vivid color evokes
heart and warmth.

DRINK STYLE

Clover Club-inspired

TASTING NOTES

Fruity, Tart, Sweet and Sour



Prices are in Thai Baht and subject to
7% applicable government tax.

"NEW BEGINNINGS IN LOVE, GOOD NEWS,
AND BURSTS OF CREATIVITY." - THEA ENGST,
SPIRITS OF THE TAROT, 2023, P. 110

PRICE 250.- 95

SPIRITS LIST

ALL SPIRITS INCLUDE
A CHOICE OF
PREMIUM MIXER.

GIN

A selection of gins from various countries, served with your choice of premium tonic.

THAILAND

| | |
|------------|-------|
| Nakin | 420.- |
| Iron Balls | 520.- |
| Saneha | 390.- |
| Undeadman | 540.- |
| Kosapan | 440.- |

UK

| | |
|------------------------|-------|
| Tanqueray London Dry | 400.- |
| Tanqueray No.10 | 490.- |
| Bombay Sapphire | 490.- |
| Beefeater 24 | 390.- |
| Hendrick's | 550.- |
| The Botanist Islay Dry | 590.- |
| Gunpowder Irish | 520.- |
| Gunpowder Brazilian | 580.- |
| Pineapple | 690.- |
| Andulaman | 690.- |

NETHERLANDS

| | |
|---------------------|-------|
| Bobby's Jenever | 520.- |
| Bobby's Pineng Raci | 520.- |

GERMANY

| | |
|----------------|-------|
| Monkey 47 | 820.- |
| Monkey 47 Sloe | 760.- |

FRENCH

| | |
|------------------|-------|
| G'Vine Floraison | 540.- |
|------------------|-------|

SPAIN

| | |
|----------|-------|
| Nordes | 550.- |
| Gin Gold | 820.- |

PRICE PER 45 ML

AUSTRALIA & TASMANIA

| | |
|----------------------------|-------|
| Four Pillars Rare Dry | 550.- |
| Four Pillars Bloody Shiraz | 590.- |
| Four Pillars Yuzu | 580.- |
| Forty Spotted Wild Rose | 620.- |

INDIA

| | |
|------------|-------|
| Cherapunji | 460.- |
|------------|-------|

RUM/RHUM/RON

| | |
|---------------------------|-------|
| Bacardi 8 | 490.- |
| Bacardi 10 | 590.- |
| Havana Club 3y | 350.- |
| Havana Club 7y | 480.- |
| Flor De Cana 12y | 490.- |
| Ron Zacapa Centenario 23y | 680.- |
| Plantation 3 Star | 440.- |
| Plantation Pineapple | 440.- |
| Nusa Caña Coconut | 350.- |
| Appleton Estate 12y | 520.- |
| Sailor Jerry Spiced | 380.- |
| Gosling Black Seal | 420.- |
| Sagatiba Cristalina | 420.- |
| Cachaca | |

THAILAND

| | |
|---------------------|-------|
| Chalong Bay | 350.- |
| Sod Chaeng | 350.- |
| Mekhong Thai Spiced | 320.- |
| Phraya Element | 390.- |
| Phraya 8 | 520.- |

VODKA

| | |
|-------------------------|-------|
| Grey Goose | 520.- |
| 42 Below | 350.- |
| Lanna (Thai) | 360.- |
| The White Rabbit (Thai) | 360.- |
| Ketel One | 390.- |
| Kai Lychee | 380.- |
| Tinto Heritage Feni | 420.- |

TEQUILA, MEZCAL & AGAVE SPIRITS

| | |
|----------------------------|---------|
| Olmeca Altos Plata | 620.- |
| Clase Azul Reposado | 1,850.- |
| Código 1530 Tequila Rosa | 750.- |
| Komos Reposado Rosa | 1,850.- |
| Patron Silver | 620.- |
| Patron Reposado | 720.- |
| Patron El Alto | 1,700.- |
| Don Julio Blanco | 620.- |
| Don Julio Reposado | 690.- |
| 818 Blanco | 620.- |
| Los Arcos | 480.- |
| Mezcal Los Siete Misterios | 620.- |

INDIA

| | |
|-----------------------|-------|
| Maya Pistola Reposado | 650.- |
| Maya Pistola Anejo | 680.- |

WHISKY/EY

| | |
|--------------------|-------|
| The Macallan 12y | 950.- |
| Double Oak | |
| Bowmore 12y | 590.- |
| Glenfiddich 12y | 580.- |
| Ardbeg 10y | 590.- |
| Bruichladdich | 850.- |
| The Classic Laddie | |

BLENDED

| | |
|----------------------|-------|
| Monkey Shoulder | 480.- |
| Chivas Regal 12y | 440.- |
| Dewars 12y | 450.- |
| JW Black Label | 440.- |
| JW Black Ruby | 450.- |
| Jameson Black Barrel | 390.- |

AMERICAN

| | |
|-------------------|-------|
| Michter's Bourbon | 680.- |
| Michter's Rye | 720.- |
| Bulleit Bourbon | 490.- |
| Bulleit Rye | 520.- |
| Wild Turkey 101 | 490.- |

JAPANESE

| | |
|-----------------------|-------|
| Nikka From The Barrel | 850.- |
| The Kyoto Aka-Obi | 440.- |
| The Chita | 520.- |
| Suntory Kakubin | 380.- |

AUSTRALIAN

| | |
|------------------|-------|
| Lark Citrus Cask | 950.- |
|------------------|-------|

BRANDY, COGNAC & PISCO

SPAIN

| | |
|------------------------|-------|
| Carlos I | 490.- |
| Lustau Brandy De Jerez | 390.- |

FRANCE

| | |
|-----------------------------|-------|
| Remy Martin 1738 | 750.- |
| H by Hine | 490.- |
| Camus Ile de Ré Fine Island | 470.- |
| Pisco Demonio de los | 420.- |
| Andes Acholado | |

APERITIF & LIQUEUR

| | |
|------------------------|-------|
| Fernet Branca | 420.- |
| Aperol | 420.- |
| Campari | 420.- |
| Ratafia Rossi | 480.- |
| Mancino Secco | 390.- |
| Mancino Bianco | 390.- |
| Mancino Rosso | 390.- |
| Cocchi Bianco | 420.- |
| Cocchi Rosa | 420.- |
| Lillet Blanc | 380.- |
| Tio Pepe | 390.- |
| Jägermeister | 390.- |
| St-Germain Elderflower | 480.- |

INCLUDES LARGE
CLEAR BLOCKS OF
PREMIUM ICE, HOUSE PICKLES,
AND CITRUS WEDGES.

SPIRITS BY BOTTLE

PRICE PER BOTTLE

GIN

| | |
|----------------------------|---------|
| Monkey 47 Dry | 8,750.- |
| Beefeather 24 | 3,300.- |
| Tanqueray London Dry | 3,500.- |
| Bombay Sapphire London Dry | 3,500.- |

RUM

| | |
|----------------|---------|
| Bacardi 8 | 5,200.- |
| Havana Club 7y | 7,100.- |

VODKA

| | |
|------------|---------|
| Grey Goose | 5,600.- |
| Ketel One | 2,700.- |

TEQUILLA

| | |
|---------------------|---------|
| Olmeica Altos Plata | 7,350.- |
| Patron Silver | 7,200.- |
| Patron Reposado | 9,500.- |
| Don Julio Blanco | 7,700.- |
| Don Julio Reposado | 8,950.- |
| 818 Blanco | 7,700.- |
| Los Arcos | 4,800.- |

WHISKY-EY

| | |
|----------------------|---------|
| Monkey Shoulder | 4,900.- |
| Dewars 12y | 4,350.- |
| JW Black Label | 4,300.- |
| Jameson Black Barrel | 4,700.- |

BEER

| | |
|---------------------------|-------|
| Fullmoon Chatri IPA 330ml | 330.- |
| Kirin 330ml | 180.- |

CAFFEINATED & SOFT DRINKS

CAFFEINATED

| | |
|---|-------|
| Double Espresso | 100.- |
| Hot Americano | 120.- |
| Ice Americano | 140.- |
| Ice Matcha Coconut | 180.- |
| Honduras Barrel Aged Cold Brew Coffee | 180.- |
| Cold Brew Monsoon Peach, Ginger, Rose Tea | 180.- |

NON-ABV

0.0%

PRICE PER 30ML

*Included 1 Premium Choice of Mixer & Soft Drink

| | |
|-------------|-------|
| Sobers W 0% | 450.- |
| Sobers R 0% | 450.- |
| Sobers G 0% | 450.- |

SOFT DRINKS

| | |
|---|-------|
| Perrier (330ml) | 120.- |
| Maison Perrier Forever Lemon (250ml) | 120.- |
| Maison Perrier Forever Strawberry (250ml) | 120.- |
| Maison Perrier Forever Grapefruit (250ml) | 120.- |
| Maison Perrier Forever Peach (250ml) | 120.- |
| Franklin & Sons Mallorcan Tonic (200ml) | 120.- |
| Franklin & Sons Light Tonic (200ml) | 120.- |
| Franklin & Sons Ginger Beer (200ml) | 120.- |
| Fever-Tree Indian Tonic (200ml) | 120.- |
| Mont Fleur (500ml) | 50.- |
| Coca-Cola (180ml) | 80.- |

SMALL PLATES

| | | | |
|--|-------|---|-------|
| <u>1. PRAWN CRACKED</u> (กุ้งกระเบื้อง) | 220.- | <u>10. GARLIC TANGO GAMBAS</u> (กุ้งหัดผัดกระเทียมแบบสเปน) | 320.- |
| Minced prawn, crispy wontons, sweet-and-sour sauce | | Spanish-style garlic prawns with mushrooms, olive oil, red pepper, sherry vinegar and paprika. Served with house-made ciabatta | |
| <u>2. ARTISAN HONEY PORK BUNS</u> (ขบมปังหมูอบน้ำผึ้ง) | 180.- | <u>11. GRILLED SQUID BLACK INK RAMEN</u> | 250.- |
| Braised pork belly with Chinese whisky | | (ราเมนหมึกย่างกระเทียมหมึกดำ) | |
| <u>3. GRILLED CHICKEN NACHOS</u> | 250.- | Ramen with grilled teriyaki squid and garlic, lemon shoyu broth, leeks and squid ink | |
| (ไก่ย่างน้ำพริกมะเขือกับบabaโซเชปส์) | | <u>12. BEEF TALLOW FRIED RICE</u> (ข้าวผัดมันเนื้อ) | 320.- |
| Grilled chicken skewer, Thai-style baba ganoush, salsa and tortilla chips | | Stir-fried Japanese rice in beef tallow with grilled Australian beef, crispy fried egg, crispy garlic and homemade radish kimchi | |
| <u>4. CLASSIC NACHOS</u> 🌶 | 200.- | <u>13. HERBED BABY POTATOES</u> 🌶 (มันชุปปอกดเครื่องเทศยุโรป) | 150.- |
| Tortilla chips topped with melted cheese, olives, jalapeños, sour cream, guacamole and salsa | | Baby potatoes crusted with thyme, rosemary and parmesan | |
| <u>5. CURED ANDAMAN PONZU</u> (ปลาบ่ำเลม่อนซอสญี่ปุ่น) | 250.- | <u>14. CRISPY BANANA PEPPERS</u> 🌶 | 150.- |
| Cured local Andaman fish with lemon ponzu and honey miso | | (พริกหยวกยัดไส้ชีสกอกดกรอบ) | |
| <u>6. CUBED STRIP-LOIN</u> (เนื้อย่างสูกเต้า) | 320.- | Air-fried banana peppers stuffed with cheese | |
| Grilled Australian striploin cubes with Thai chimichurri and lemon-soy egg yolk | | | |
| <u>7. CORN CHEESE DUCK MALA</u> 🍗 (อกเป็ดหนาล่าข้าวโพดเผ็ด) | 250.- | | |
| Grilled duck breast, vegetable skewer, grilled eggplant, parmesan popcorn and spicy mala | | | |
| <u>8. MALA CORN CHEESE VEG SKEWERS</u> 🌶 (ผักย่างหนาล่า) | 220.- | | |
| Grilled vegetable skewers with eggplant, parmesan popcorn and spicy mala | | | |
| <u>9. BLACK INK CALAMARI</u> (หมึกดำกอกดไข่เค็มมาโย) | 190.- | | |
| Crispy squid in black-ink butter with salted egg mayo and pickles | | | |



DESSERT

HOME MADE ICE-CREAM & DESSERT

HOUSE TIPSY SORBET

169.-



Create your
perfect trio –
Garibaldi,
Lemon Drop,
Caipirinha,
Piña Colada

HOUSE CARROT CAKE

95.-





BE FOOLISH.
BE REMEMBERED.



THE FOOL SPEAKEASY



SIGNATURE COCKTAILS
VOL. 02