

DRINK LIST

DRINKS LIST



SIGNATURE COCKTAILS CREATED BY SALIM KHOURY

Salim Khoury, the former Head Barman of the famous American Bar at the Savoy Hotel in London, visited The Nai Harn every year since our re-opening in 2015 and spent one month working with and training our team in the fine art of mixology. Salim joined the American Bar in 1969 and worked there for more than 30 years before he was appointed the 10th Head Barman in 2003.

During his illustrious career he also won the UK "Barman of the Year" award in 1992 with his cocktail tribute to Princess Diana, the "Blushing Monarch". To celebrate his association with The Nai Harn, Salim Khoury created a number of signature cocktails for our guests to enjoy. Sadly, Salim passed away after a short illness in June 2021. It is now our turn to celebrate his life by dedicating a special edition of his favourite cocktail, the Martini, to him. Stirred of course - never shaken...!!!

COCKTAILS AVAILABLE BETWEEN 10.00 AM TO 10:00 PM

TRIBUTE AND SIGNATURE COCKTAILS

Lady Nai Harn A delicate, well balanced drink, created especially for the opening of The Nai Harn resort. Chalong Bay rum, Limoncello, mango juice, lime juice, mixed with honey and mint.	THB 480
Nai Harn Dusk A well-balanced drink to suit all taste, mudding strawberries with honey, using a Lumka Vodka local spirit distilled in Chiang Mai, mixed with Sweet Vermouth and apple juice.	THB 480
Nai Harn Tikimosa A very refreshing drink in a long Tiki glass. Using a local rum Lamai Rum distilled in Lamphun Province. Mixed with fresh fruit juices, Malibu, cinnamon and coconut milk.	THB 480
Rum-ble A long refreshing drink, also created for the opening of The Nai Harn resort. Chalong Bay Rum, golden rum, Triple sec, pineapple and lime	THB 480
Nai Harn Sunset Emulating the sunset over Nai Harn resort in this subtle refreshing drink. Saneha Gin, Fresh watermelon muddled with basil leaves, fresh lime top with prosecco.	THB 480
Nai Harn Cooler Indulge yourself in this long fruity drink. Using our quality Thai Gin-Saneha Gin, orange marmalade, pineapple juice, orange juice and lime juice.	THB 480
Blushing Monarch Created by Salim Khoury, crowned barman of the year in the UK 1992. Gin, Campari, passion fruit juice and triple sec.	THB 480
Planter's Punch Captain Morgan Dark Rum, orange juice, pineapple juice and grenadine syrup.	THB 440
Mai Tai Ruby Captain Morgan Dark Rum and Orange Curacao, lime juice, orange juice, pineapple juice and red grenadine syrup	THB 440
Mai Tai Created at Trader Vic's San Francisco. Jamaican Rum with tropical fruit juices.	THB 440

Zombie	THB 590
Gold Rum, Captain Morgan, SangSom Rum, Falernum, grenadine, bitter angostura and mixed fruit juice.	
Lychee Mojito	THB 480
Chalong Bay Rum, Lychee liquor, lime juice, fresh lime, mint leaves and brown sugar.	
Ginger Spice	THB 480
Chalong Bay White Spice Rum, contratto vermouth bianco, apple juice, fresh lime juice, pineapple juice, honey and dash of Campari.	
Contratto Connection	THB 480
Contratto bitter, contratto aperitif, contratto vermouth bianco, mango juice, orgeat, fresh lime juice and honey.	
CHAMPAGNE COCKTAILS	
Classic Champagne Cocktail	THB 1,440
The original champagne cocktail created during pre-prohibition era. It gets sweeter as you reach the bottom. A delicious mixture of sugar, Angostura bitters and Brandy, topped up with Bille cart-Salmon Champagne.	
Bellini	THB 540
Created in the 30s by Giuseppe Cipriani at Harry's Bar, Venice, Italy. Pureed peaches, topped up with Prosecco.	
French 75	THB 540
Named after the Calibre 75mm gun, during World War I. Gin, lemon juice, sugar syrup, topped up with Prosecco.	
Kir Royal	THB 540
Crème de cassis with Prosecco.	
Mimosa	THB 540
Created in the Ritz hotel in Paris in 1925 after a plant named Mimosa. Freshly squeezed orange juice topped up with Prosecco.	
Rossini	THB 540
Strawberry Purée. Topped up with Prosecco	
MARTINIS	
Espresso Martini	THB 440
Vodka, Kahlua and Espresso	
Martini	THB 440
Dry or Dirty and dash of Dry Vermouth.	
Vesper	THB 440
Gin, Kina Lillet and Vodka.	
Lychee Martini	THB 440
Vodka, Lychee Liqueur, and Fresh Lychee	
Pornstar Martini	THB 440
Vodka infuse Vanilla, Passion fruit Purée onside Prosecco	
Mocha Martini	THB 540
Patron XO Café Tequila, Cremé de Cacao (Brown), fresh espresso coffee	

TROPICAL DRINKS

Banana Colada Frozen ripe banana with Baileys, Malibu, Kahlua	THB 460
Daiquiri (choose your own flavor) Frozen strawberry, lychee, pineapple, mango, lime	THB 460
Mango Frost Rum, Malibu, Pineapple juice, coconut cream, mango	THB 460
Margarita (choose your own flavor) Frozen strawberry, lychee, pineapple, mango, lime	THB 460

LOCAL & ARTISANAL BEVERAGES

At The Nai Harn we take great pride in offering our guests authentic produce that are locally sourced and made. Aside from many exciting food products there are also a number of alcoholic beverages worth exploring.

CHALONG BAY DISTILLERY

A partner of province locally spirit at nearby Chalong bay (Hence the name) this is truly original hand crafted using sustainable production binds the traditional French art of distillation Using a traditional Copper still import from France and centuries-old distillation process, Chalong Bay's innovative craftsmanship has produced an award-winning rum of incredible character

RUM 45ml.

Chalong Bay Rum	THB 360
Chalong Bay White Spice 100% Sugar cane juice from Thailand	THB 360

GIN 45 ml.

Saneha Gin	THB 360
Saneha Luminous A handcraft gin with touch 100% Natural Thai herb	THB 360

VODKA 45 ml.

Lanna Vodka 100% Thai Jasmine rice	THB 360
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Lamai Thai Rum	THB 320
Founded in 2012 Lamai is a rum brand based in Lampun province in the North of Thailand. You can expect extra attention to detail: not only do they use 100-percent sugarcane, but all of it is sourced from a farm in the province, while the Rum comes in a classy ceramic bottle made in Lampang's famous ceramic village. Lamai premium Rum is made using a double-distilled method, which makes for a smoother drink.	

CLASSIC DRINKS

Aperol Spritz THB 540

A classic Aperol topped up with Prosecco and dash with soda water

B&B THB 440

Created in the 30s famous 21 club in New York. Brandy and Benedictine.

Black Russian THB 440

Vodka and Kahlua

Blood and Sand THB 540

Named after 1922 movie starring Rudolph Valentino. Whisky, Vermouth, orange juice, Cherry Heering.

Bloody Mary THB 440

Vodka and tomato juice

Blue Margarita THB 440

Tequila, Blue Curacao, lime juice and syrup

Caipirinha THB 440

National Brazilian cocktail Cachaça, Sugar, and Fresh lime

Charlie Chaplin THB 440

Created and originally served at New York's Waldorf-Astoria prior to 1920. Sloe Gin, The Bitter Truth Apricot Liqueur, lime.

Cosmopolitan THB 440

This is a well-balanced drink of Vodka, lime, Triple sec, Cointreau and cranberry juice. Became popular in New York by Sex and the city TV program writer Candace Bushnell.

Daiquiri THB 440

This drink was created by an American engineer called Jennings Fox in Santiago Cuba 1896. Light rum, lime juice, sugar syrup.

Gimlet THB 440

Gin, Lime Cordial and lime juice

Harvey Wallbanger THB 440

Vodka, Galliano and orange juice

Long Island Ice Tea THB 440

Gin, Rum, Tequila, Vodka, Triple Sec, lime juice, syrup and cola

Manhattan THB 540

Bulleit Rye Whiskey, Mancino Rosso and The Bitter Truth Aromatic Bitter. Stirred and served in a Nick & Nora glass. Like the original... Don't miss it!

Margarita THB 440

The drink was created to an actress called Marjorie King in 1940s. Later on name was changed from Marjorie to Spanish Mexican Margarita.

Mojito	THB 440
A classic long drink. Local Rum, lime, mint and sugar. Created at the heart of bar culture in Havana Cuba and was favourite of the famous writer Ernest Hemingway.	
Moscow Mule	THB 440
Created in the 40s. A long refreshing Drink with Vodka, lime, Angostura and ginger beer.	
Negroni	THB 440
Classic Italian Aperitivo Gin, Mancino Rosso and Campari	
Ramos Gin Fizz	THB 440
One of the great classic cocktails created in New Orleans by Henry Ramos. Gin, Cointreau and lime juice.	
Old Fashioned	THB 440
Created in Pendennis club in Kentucky. Brown sugar soaked with Angostura bitters and Bourbon.	
Paloma	THB 440
Ultimate Tequila highball cocktail with grapefruit soda and Fresh Lime	
Pina Colada	THB 440
Light Rum, Malibu, pineapple juice, coconut cream and syrup	
Rusty Nail	THB 440
Drambuie and Scotch whisky.	
Sea Breeze	THB 440
Vodka, cranberry juice and grape fruit juice	
Side Car	THB 440
Brandy, Triple Sec, lime juice and syrup	
Singapore Sling	THB 440
Gin, Peter Heering, Bénédictine D.O.M, pineapple juice, lime juice, grenadine syrup and soda	
Tequila Sunrise	THB 440
Tequila, orange juice and grenadine syrup	
Tom Collins	THB 440
Gin, lime juice, syrup and soda	
SWEET & CREAMY	
Brandy Alexander	THB 440
This classic blend of Brandy, chocolate liqueur and cream is rich, creamy and spicy.	
Golden Dream	THB 440
Galliano, Triple Sec, orange juice and cream	
Grasshopper	THB 440
Cream de Menthe Green, Cream de Cacao White and cream	
Sambuca Café	THB 440
Sambuca, Cream de Cacao Dark, espresso and cream	
Sweet Dreams	THB 440
A perfect after dinner concoction for those who have a sweet tooth. Malibu, Kahlua, dark rum and cream.	

SWEET & SOUR

Amaretto Sour THB 440
Almond Liqueur with sweet & sour

Midori Sour THB 440
Melon Liqueur with sweet & sour

Apricot Sour THB 440
Apricot brandy with sweet & sour

Bourbon Sour THB 440
Bourbon with sweet & sour and Angostura bitter

Gin Sour THB 440
Gin with sweet & sour

MOCKTAILS

Nai Harn Smoothie THB 250
Green apple, Lychee, Honey, and Fresh milk.

Tropical Breeze THB 250
Mango Puree, Coconut, Pineapple juice and lime.

Berry X2 THB 250
Cranberry juice, Grenadine and Peach syrup topped with Tonic water.

Berry Basil Smash THB 250
Pomelo juice, Strawberry Purée, Almond syrup, Thai sweet basil topped with Soda water.

Peach Margarita THB 250
Passion fruit juice and Peach Purée, Fresh Ginger and topped with Ginger Ale.

Pink Guava Mojito THB 250
Pink Guava juice, lime, Mint leaves, and Lemonade topped off

Virgin Tom Kha Colada THB 250
Muddled Tom Yum herbs with pineapple juice and coconut milk

SPECIALTY COFFEES

Irish Coffee THB 390
Coffee, Irish whisky and whipped cream. Created in 1942 by Irish Bartender called Joe Sheridan.

Jamaican Coffee THB 390
Coffee with Dark Rum & Tia Maria

Mexican Coffee THB 390
Coffee with Tequila & Kahlua

Café Royal THB 480
Coffee with Cognac

SHOTS

B52 THB 390
Kahlua, bailey's Irish cream and grand Marnier

Detox THB 390
Smirnoff, Peach schnapps & cranberry

Lemon drop THB 390
Vodka citron, lemon juice & triple sec

Purple haze THB 390
Vodka, grand Marnier, lime juice, crème de Classic

SPIRITS

VODKA 45 ML.

Smirnoff THB 410
Absolut - Original and Vanilla, Citron, Mandarin THB 440
42 Below - Original THB 470
Ketel One THB 470
Beluga THB 580
Absolut-ELYX THB 700
Belvedere THB 700
Grey Goose THB 700

GIN 45 ML.

Saneha Gin THB 360
Gordon's THB 410
Beefeater THB 410
Bombay Sapphire THB 440
Tanqueray THB 440
Hendrick's Gin THB 690

**With Fever Tree Tonic, Indian tonic water, or Mediterranean tonic water*

RUM & CACHAÇA 45 ML.

Captain Morgan Dark THB 360
Goslings Black Seal Dark THB 360
Appleton Estate THB 390
Diplomatico Exclusiva THB 540
Pyrat X.O. THB 710
Ron Zacapa 23 years THB 710
Mount Gay 1703 THB 1,800
Canarío Cachaça THB 360

THAI SPIRITS 45 ML.

Mea Khong THB 320
Sang Som THB 320
Chalong Bay Rum THB 360
Chalong Bay White Spice Rum THB 400
Saneha Gin THB 360
Saneha Luminous Gin THB 360
Lanna Vodka THB 360

TEQUILA & MEZCAL 45 ML.

Jose Cuero Silver THB 410
Patron Silver THB 570
Herradura Blanco THB 570
Don Julio Reposado THB 650
Creyente Mezcal THB 570

SCOTCH WHISKY - BLENDED 45 ML.	
Johnnie Walker Black Label 12 yr	THB 420
Johnnie Walker Double Black Label	THB 480
Johnnie Walker Gold Label Reserve	THB 900
Johnnie Walker Blue Label	THB 1,265
Monkey Shoulder Blended Malt Whisky	THB 520
Compass Box The Spice Tree	THB 1,260
Chivas 12 years	THB 390
Chivas 18 years	THB 890
Chivas Royal Salute 21 years	THB 1,900

SCOTCH WHISKY – SINGLE MALT 45 ML.	
Monkey Shoulder Blended Malt Whisky	THB 520
Arran 10 years old	THB 520
Arran 14 years old	THB 560
Glenlivet Founder Reserve 12 years old	THB 650
Glenmorangie 10 years old	THB 660
Glenmorangie The Lasanta 12 year old	THB 920
Glenmorangie 18 years old	THB 1,270
Glennfiddich 12 years old	THB 510
Glennfiddich 15 years old	THB 1,020
Glennfiddich 18 years old	THB 1,260
Laphroaig 10 years old	THB 1,050
Laphroaig 18 years old	THB 1,980
Macallan 12 years old	THB 1,150
Macallan 18 years old	THB 1,820
Compass Box The Spice Tree	THB 1,260
Nikka Whisky	THB 1,270
Auchentoshan 16 years old	THB 1,640
Craigallachie 18 years old	THB 1,650
Springbank 17 years old	THB 4,950

JAPANESE WHISKEY - 45 ML.	
White Oak Akashi Blended Whiskey	THB 650
White Oak Akashi Single Malt	THB 1,180
Nikka Coffey Grain	THB 1,530

BOURBON WHISKEY 45 ML.	
Jim Beam	THB 360
Wild Turkey	THB 390
Jack Daniel's	THB 520
Jack Daniel's Single Barrel	THB 1,040
Elijah Craig Small Batch	THB 700
Elijah Craig Small Batch Barrel Proof	THB 1,290
Jefferson Reserve	THB 1,190

COGNAC 45 ML.	
Remy Martin V.S.O.P.	THB 430
Hennessy V.S.O.P.	THB 520
Hennessy X.O.	THB 1,280
Remy Martin X.O.	THB 1,280
Martell Cordon Bleu X.O.	THB 1,280
Hennessy Paradis	THB 4,500

GRAPPA 30 ML.	
Nonino Chardonnay Grappa	THB 250
Tiganello Grappa	THB 290

LIQUEUR 45 ML.

Disaronno Amaretto	THB 350
Fragelico	THB 440
St.Germain Elderflower	THB 440
Patron XO Café	THB 460

SAKE - Craft 120 ml.

Fukumitsuya Kagatobi Junmai-Ginjo	THB 490
Koshi No Kanbai Bassen Ginjo	THB 590
Born Junsui Pure Junmai Daiginjo	THB 620
Kanemasu Tresure Black Junmai Daiginjo	THB 890
Kanemasu Hatsuhana Junmai Daiginjo	THB 1,150

LOCAL BEER

Chang 320 ml.	THB 200
Phuket 275 ml.	THB 200
Singha 320 ml.	THB 200

LIGHT BEER

San Miguel Light 330 ml.	THB 240
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LOCAL CRAFT BEER

Chalawan Pale Ale 330 ml.	THB 380
Bussaba Ex Weisse 330 ml.	THB 380

ALCOHOL FREE BEER

Heineken 0.0% 330 ml.	THB 240
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IMPORTED BEER

Tiger 320 ml.	THB 200
Asahi 320 ml.	THB 240
Heineken 320 ml.	THB 240
Stella Artois 310 ml.	THB 240
Corona 330 ml.	THB 385
Hofbräu München Weisse 500 ml.	THB 480

FRESH FRUIT JUICE

Fresh Lime juice	THB 170
Fresh Mango	THB 180
Fresh Coconut juice	THB 180
Fresh Pineapple juice	THB 180
Fresh Watermelon juice	THB 180
Fresh Orange juice	THB 280

FRUIT JUICE

Apple	THB 170
Kiwi	THB 170
Mango	THB 170
Orange	THB 170
Pineapple	THB 170
Pink Guava	THB 170

FRESH FRUIT SHAKE

Fruit Shake	THB 220
Mango, Watermelon, Pineapple Passion fruit, Coconut	

Smoothie

Mango, Pineapple, Apple, Banana, Passion fruit	THB 250
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Milk Shake

Banana, Chocolate, Vanilla, Strawberry, Coconut	THB 250
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STILL MINERAL WATER

Antica fonte 330 ml.	THB 160
Antica fonte 650 ml.	THB 280
Acqua Panna 750 ml.	THB 280

SPARKLING MINERAL WATER

Antica fonte 330 ml.	THB 160
Antica fonte 650 ml.	THB 280
San Pellegrino 750 ml.	THB 280

SOFT DRINK

Coke	THB 110
Coke No Sugar	THB 110
Fanta	THB 110
Soda Water	THB 110
Sprite	THB 110
Fever Tree Tonic Premium Indian	THB 180
Fever Tree Tonic Mediterranean	THB 180
Fever- Tree Ginger Beer	THB 180
Fever- Tree Pink Grapefruit Soda	THB 180
Red bull	THB 190

**OSMOSIS COFFEE**

Americano coffee	THB 145
Brewed Coffee	THB 145
Café Latte	THB 165
Cappuccino	THB 165
Espresso	THB 145
Mocha coffee	THB 165
Double Espresso	THB 195
Ice Café Latte	THB 165
Ice Coffee	THB 165

SPECIAL COFFEE

Affogato Coffee	THB 185
Espresso Shakerato	THB 165
Marocchino Freddo	THB 165
Onda al Cioccolato	THB 165
Coccola al Caffè	THB 165

Madura of Australia Tea Collection

Chamomile	THB 165
Earl Grey Tea	THB 165
English Breakfast Tea	THB 165
Peppermint Tea	THB 165
Green Tea	THB 165