

WINE

RED

CABERNET SAUVIGNON	
TRIBUTE (California)	14 48
MERLOT	
STERLING (Napa Valley, CA)	14 48
PINOT NOIR	
FIRESTEED (Oregon)	14 48
MALBEC	
SÉPTIMA (Argentina)	14 48
TEMPRANILLO	
RAIMAT (Spain)	14 48



WHITE

SAUVIGNON BLANC	
LA GALOPE (France)	14 48
CHARDONNAY	
DRY CANYON (California)	14 50
PINOT GRIGIO	
GABRIELLA (Italy)	13 45
RIESLING	
SCHMITT (Germany)	13 48
MOSCATO	
CAPOSALDO (Italy)	14 48
SPARKLING	
RUFFINO PROSECCO (187 ml.) (Italy)	15



BEER

BOTTLES & CANS

MILLER LITE 4.2%, PILSNER (Wisconsin, USA)	6
GUINNESS 4.2%, STOUT (Dublin, Ireland)	7
HEINEKEN 5%, LAGER (Amsterdam, Netherlands)	7
CORONA 4.6%, MEXICAN LAGER (Mexico)	7
YUENGLING 4.5%, Lager (Pennsylvania, USA)	6
ANGRY ORCHARD 5%, Hard Cider (Walden, USA)	6

DRAFT

SINGHA 5%, Thai Lager (Thailand)	8.5
SAPPORO 4.9%, Japanese Lager (Japan)	9
SIERRA NEVADA 6.8%, IPA (California, USA)	8.5
BLUE MOON 5.4%, Belgian White (Colorado, USA)	7
SAMUEL ADAMS (Seasonal) (Massachusetts, USA)	7

DESSERT DRINKS

● IRISH COFFEE	● MEXICAN COFFEE	● ITALIAN COFFEE	● SAMBUCA COFFEE
Kahlua, Irish Whiskey, Coffee & Whipped Cream	Kahlua, Tequila, Coffee & Whipped Cream	Frangelico, Amaretto, Coffee & Whipped Cream	Sambuca, Coffee & Whipped Cream

\$15

COCKTAILS



LOST IN GARDEN 17
Vodka (GF), St. Germain, Cointreau, Pineapple



MIDNIGHT MERMAID 17
Coconut Rum, Pineapple, Island Punch Liqueur, Peach, Melon, Lemon & Lime Soda



CHESHIRE CAT 17
Bourbon, Blueberry Cordial, Lime, Ginger Ale



KHAO SAN ROAD 17
Vodka (GF), Thai Tea, Citrus, Lavender, Anchan Tea



DK OLD FASHIONED 17
Bourbon, Rye Whiskey, Aromatic Bitters, Ginger, Orange Peel



PURPLE RAIN 16
Japanese Gin, Yuzu, Lime, Anchan Tea Float



WONDERLAND 17
Irish Gin, Lavender, Cointreau, Lemon, Egg White Foam



LOVE AT FIRST SIGHT 17
London dry gin, Aperol, Lemon, Strawberry Syrup, Egg White



GINGER COSMO 16
Vodka (GF), Domaine de Canton, Cranberry, Lime, Ginger Juice, Grenadine



SPICY DAISY 16
Reposado Tequila, Thai Chili, Agave Nectar, Lime, Dry Curaçao



ESPRESSO MARTINI 16
(Vodka or Tequila), Espresso, Irish Cream, Hazelnut Liqueur



LYCHEETINI 16
Vodka, Black Raspberry, Lychee Liqueur, Cointreau, Citrus



MAI TAI 15
Dark & Light Rum, Cointreau, Orange Liqueur, Lime, Orange, Pineapple, Grenadine



APEROL SPRITZ 16
Aperol, Sparkling Wine, Navel Orange Wedge



SIAM MULE 15
Vodka (GF), House-Made Ginger Beer, Lime, Mint



MOJITO 15
Rum, Cointreau, Syrup, Mint, Lime Juice, Soda (Extra \$1 For Choice of Flavor: White Peach Mango, Strawberry, Watermelon)



SINGAPORE SLING 15
Gin, Cherry Brandy, Peach Liqueur, Orange, Pineapple, Lime, Syrup & Grenadine



PIÑA COLADA // BLUE HAWAII (Blue curaçao) 16
Malibu, Pineapple & Coconut Cream, Pineapple Juice



REFRESHING DRINKS

UNSWEETENED ICED TEA (Refill)	3.0
FRUIT JUICE	5.0
Choice of : Orange, Pineapple, Cranberry, Mango, Lychee & Apple Juice	
SODA (Refill)	3.0
Coke, Diet Coke, Sprite, Ginger Ale	
SPRING WATER (500ml.)	6.0
SPARKLING WATER (500ml.)	8.0



LOVE YOUZU	8.5
Lemonade, yuzu, Anchan	
YUZU MATCHA	8.5
FRESH FRUIT PUNCH	6.5
Refreshing of Cranberry, Pineapple, Orange & Strawberry Juice	
DOK KHAO SPARKLER	6.0
Choice of Sala Cider, Cream Soda, Blue Hawaii, Pomegranate, Lychee, White Peach	



LEMONADE	5.0
POMEGRANATE LEMONADE	7.0
STRAWBERRY LEMONADE	7.0
FROZEN DAIQUIRI	8.0
Choice of Ruby Lychee, Strawberry, Mango, Piña Colada, Blue Hawaii, White Peach	

Our Beverages are individually prepared and therefore not refillable

SPECIALTY COFFEE & TEA

	Iced	Hot
ESPRESSO	-	5.00
AMERICANO	6.00	5.00
CORTADO	-	6.00
CAPPUCCINO	-	6.00
FLAT WHITE	-	6.00
AFFOGATO	-	7.00
LATTE	7.00	6.00
THAI TEA LATTE	7.50	6.50
MATCHA LATTE	7.50	6.50
UBE LATTE	7.50	6.50
HOT CHOCOLATE	-	5.50
HOT TEA (with Honey extra \$1)	-	4.00
Choice of Jasmine Tea, Green Tea		Per person

MILK & FRUIT TEA

	Regular	Boba
THAI TEA	7.00	8.00
THAI COFFEE	7.00	8.00
LYCHEE THAI TEA	7.00	8.00
MATCHA PINK LADY	8.00	9.00
THAI TEA MATCHA	8.00	9.00
MILK TEA	6.50	7.50
SAKURA ROSE	6.50	7.50
PURPLE TARO	6.50	7.50
MANGO	6.50	7.50
MATCHA	7.00	8.00
FLAVORED ICED TEA	6.00	7.00
(White Peach, Strawberry, Mango, Passion Fruit, Lychee, Pomegranate)		

WAFFLE

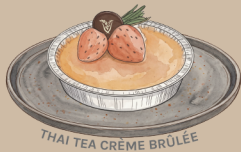
NUTELLA BANANA	16	
Waffle with Nutella, Banana & Vanilla Ice Cream		
STRAWBERRY	16	
Waffle with Fresh Strawberry & Strawberry Ice Cream		
MANGO ALOHA!!	16	
Waffle with Mango Ice Cream & Fresh Mango		
CHOCOLATE	16	
Chocolate Waffle with Nutella, Strawberry, Vanilla Ice Cream		

DOK KHAO'S DESSERT



CHAMBORD RASPBERRY	13
Raspberry Chambord chocolate mousse, chocolate cake with milk chocolate Rocher glaze and edible golden leaf.	

THAI TEA CRÈME BRÛLÉE	11
Homemade Thai tea custard, smooth & silky, with vanilla bean and a hint of Grand Marnier.	



GOLDEN BANANA & ICE CREAM	13
Batter-fried banana with coconut milk ice cream.	

LYCHEE CHEESECAKE	11
Homemade! Creamy cheesecake with a hint of lemon and Thai lychee.	



SWEET STICKY RICE & MANGO	13
Seasonal : The most iconic Thai dessert, sweet sticky rice, mango, coconut milk and mungbean.	

COCONUT CAKE	10
Two layers of soft & tender coconut cake covered in coconut meat.	



CHOCOLATE LAVA WITH VANILLA ICE CREAM	13
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MANGO ENTREMETS	13
Fresh mango confit with white chocolate crémeux, cocoa butter shell, crunchy cookie base.	

TIRAMISU	10
Light and creamy, with a rich aroma of coffee and hints of Amaretto and chocolate-cocoa.	



MANGO PARFAIT	15
Fresh mango with sweet sticky rice and mango ice cream, mung bean.	

SWEET STICKY RICE & THAI CUSTARD	10
Soft coconut custard made with coconut cream, egg, mung bean, and palm sugar.	



ICE CREAM	7
Choice of : Coconut/ Strawberry/ Mango/ Vanilla Bean	