

WINE

RED

CÔTES DU RHÔNE	15	55
Château MontPlaisir (France)		
CABERNET SAUVIGNON	15	55
Équoia (Monterey, CA)		
CABERNET SAUVIGNON	90	
Stack House (Sonoma, CA)		
PINOT NOIR	18	70
3 Pillars (Los Carneros, CA)		
TEMPRANILLO	15	55
Finca Mónica (Rioja, Spain)		
MALBEC	15	55
Gouguenheim (Mendoza, Argentina)		

SPARKLING

ORGANIC PROSECCO	14	52
Terre di Marca (Veneto, Italy)		
PROSECCO EXTRA DRY		55
Carmina 'Loggia' (Veneto, Italy)		

WHITE/ROSÉ

SAUVIGNON BLANC	15	55
La Galope (France)		
SAUVIGNON BLANC		80
Domaine La Clef du récit (France)		
VINHO VERDE	13	48
Raza (Portugal)		
CHARDONNAY	16	58
Martin Ray (Sonoma Coast, CA)		
RIESLING	15	55
Schumann-Nägler (Germany)		
ALVARINHO	14	52
Tiroliro (Minho, Portugal)		
PINOT GRIGIO	15	55
Perfectus (Veneto, Italy)		
VINHO VERDE ROSÉ	13	48
Tiroliro (Vinho Verde, Portugal)		

BEER

BOTTLES & CANS

STELLA ARTOIS 5.2%, PILSNER	8
(Leuven, Belgium)	
PERONI 5%, PILSNER	8
(Vigevano, Italy)	
LEFFE 6.6%, BLONDE	8
(Namur, Belgium)	
AMSTEL LIGHT 3.5%, LAGER	6
(Amsterdam, Netherlands)	
CORONA 4.6%, MEXICAN LAGER	7
(Mexico)	
MUAY THAI 5%, Thai Tea infused IPA	8
(Maryland, USA)	

DRAFT

SINGHA 5%, Thai Lager (Thailand)	8.5
SAPPORO 4.9%, Japanese Lager (Japan)	9
DOGFISH HEAD 6%, IPA	8.5
(Delaware, USA)	
BLUE MOON 5.4%, Belgian White	7.5
(Colorado, USA)	

DESSERT DRINKS

• IRISH COFFEE	• MEXICAN COFFEE	• ITALIAN COFFEE	• SAMBUCA COFFEE
\$15			
Kahlua, Irish Whiskey, Coffee & Whipped Cream			
Kahlua, Tequila, Coffee & Whipped Cream			
Frangelico, Amaretto, Coffee & Whipped Cream			
Sambuca, Coffee & Whipped Cream			

NON-ALCOHOLIC

STELLA ARTOIS 0.0%, LAGER	8
ATHLETIC less than 0.5%, IPA	7

COCKTAILS



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



MIDNIGHT MERMAID 18
Coconut Rum, Pineapple, Island Punch Liqueur, Peach, Melon, Lemon & Lime Soda



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



SPICY DAISY 16
Reposado Tequila, Thai Chili, Agave Nectar, Lime, Cointreau



SIP LIKE A STAR 17
Bourbon, Peach, Passion Fruit, Pineapple



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



WONDERLAND 17
Scottish Gin, Anchan Tea, Lime, Lavender, Cointreau, Egg White Foam



LYCHEETINI 17
Vodka, Black Raspberry, Lychee Liqueur, Cointreau, Citrus



ESPRESSO MARTINI 17
(Vodka or Tequila), Espresso, Hazelnut Liqueur, Irish Cream



MAI TAI 16
Dark & Light Rum, Cointreau, Dry Curaçao, Lime, Pineapple, Orange, Grenadine



APEROL SPRITZ 16
Aperol, Sparkling Wine, Navel Orange Wedge



SIAM MULE 15
Vodka (GF), Ginger Syrup, Lime, Ginger Ale, Mint



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 (1l.)	9.0
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, Blueberry	



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	-	5.50
Choice of Green Tea with Jasmine, Chai Tea, Earl Grey, English Breakfast, Camomile Herbal)		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



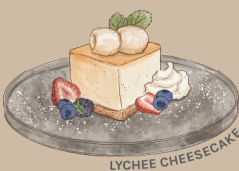
CHAMBORD RASPBERRY	13
Raspberry Chambord chocolate mousse , chocolate cake with milk chocolate Rocher glaze and edible golden leaf.	

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.	

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	



CHOCOLATE LAVA WITH VANILLA ICE CREAM	13
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PISTACHIO CHERRY CAKE	14
Butter cake with Morello cherry mousse, pistachio mousse & white-chocolate pistachio glaze.	

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.	

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



MANGO RASPBERRY	14
Vanilla sponge cake, mango mousse, raspberry mousse.	

