

**1826 IS THE COCKTAIL BAR OFFERING  
CREATIVE MIXOLOGY, A VARIETY OF  
HIGH END SPIRITS AND FUSION BITES INSPIRED  
BY OUR AWARD WINNING RESTAURANTS,  
MEXICANO, DA VINCI AND RANG MAHAL.**



**f 1826 Bar**



**@ 1826 Bar**

1 8 2 6

MIXOLOGY & ROOFTOP BAR

# SNACK MENU



**MIXED  
POTATO  
PLATTER**

THB 280 .-



**CHEESY  
GARLIC  
BREAD**

THB 240 .-



**BUTTER  
CHICKEN  
WINGS**

THB 250 .-

**CHICKEN  
WINGS**  
(Choice of BBQ sauce  
or Indian Butter)

THB 280 .-

**LARB  
MOO  
THORD  
(PORK)**

THB 230 .-



**SLIDERS  
(FISH OR  
CHICKEN  
OR BEEF)**

THB 280 .-



Prices are in Thai Baht and subject to 10% service charge and applicable government tax



**LARB PED  
SPRING ROLL  
(DUCK)**

THB 220 .-



**ONION  
RINGS**

THB 220 .-



**CHARCUTERIE  
& CHEESE  
BOARD**

THB 350 .-



**MIXED  
OLIVES**

THB 200 .-



**PRAWN &  
VEGETABLE  
TEMPURA**

THB 250 .-



**COTTAGE  
TIAN**

THB 250 .-





## PRAWN SKEWERS

THB 250.-



## TACOS (CHICKEN OR BEEF)

THB 250/280.-



## MASSAMUN CHICKEN WRAP

THB 230.-

## PORK RIBS

THB 350.-



## NACHOS GUACAMOLE

THB 320.-

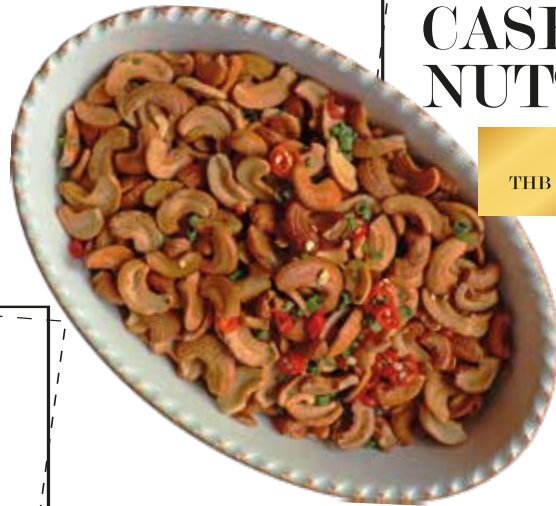


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**SPICY  
SALMON  
SALAD**

THB 270 .-



**SPICY  
CASHEW  
NUTS**

THB 200 .-

# SWEET MENU



**GULAB  
JAMUN**

THB 250 .-



**CHURROS**

THB 220 .-





# SUN DOWNER'S @ 1826

6 PM - 7 PM

THB 149++

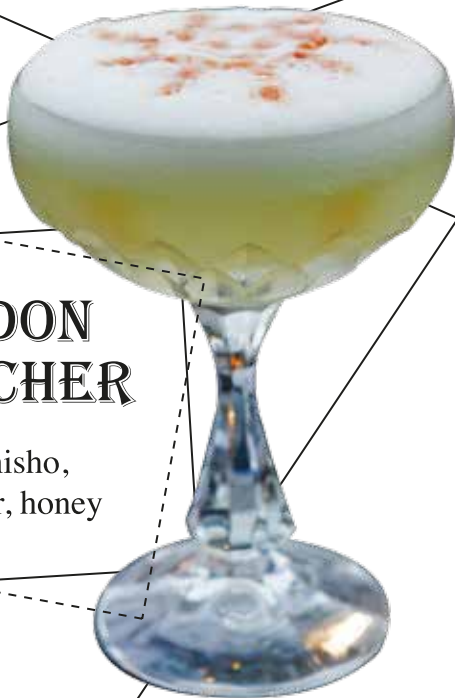
## SUNSET

Lemongrass  
infused rum,  
blood orange,  
grapefruit



## LONDON QUENCHER

Gin, shiso,  
cucumber, honey



## CHILLI IN ME

Thai chilli infused tequila,  
sundried tomatoes,  
rosemary



BEERS THB 99++

# SAWADEE KRUB

— THB 350 —



This cocktail signifies a warm welcoming, with a blend of locally produced spirits, topped with sparkling wine and cotton candy.

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## THE INGREDIENTS

- Raspberry infused Rum
- Fresh Raspberry
- Lemongrass
- Sparkling Wine
- Cotton Candy

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# ONCE UPON A TIME IN REMBRANDT

— THB 350 —



This cocktail is inspired by our Tuk-Tuk that sits in the lobby today. Rembrandt was the first hotel to introduce tuk tuk service to its guests back in the 90's. Our mixologist has used local ingredients to showcase the rich heritage of Bangkok, in this creation.

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## THE INGREDIENTS

- Chilli infused Thai Rum
- Sundried Tomatoes
- Fresh Pineapple Juice
- Himalayan Pink Salt
- Kaffir Lime



# FLORA

— THB 380 —



Flora has been inspired from the Rembrandt garden. Fragrant, floral and summery, a splash of elderflower cordial, chamomile tea and butterfly pea tea adds a new dimension to the classic gin beauty.

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## THE INGREDIENTS

- Hanami Gin
- Chamomile Tea
- Elderflower
- Butterfly Pea Tea
- Elderflower Tonic

# MUMBAI MULE

— THB 380 —



The mixologist has put his own distinctive spin on a classic cocktail with a bouquet of exotic Indian herbs from Rang Mahal  
This mule has a real kick to it.

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## THE INGREDIENTS

- Kaffir Lime infused Vodka
- Indian Herbs
- Lemon Juice
- Syrup
- Homemade Ginger Beer

# UVA AMARA

— THB 450 —



Uva Amara translating to 'Grape Bitters' is inspired from the old-world region of Italy. Our mixologist brings a marriage of flavours between home blended amaro and red wine by aging them for 30 days in a barrel.

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## THE INGREDIENTS

- Campari
- Red Wine
- Home Blend Amaro
- Grand Marnier



# HACIENDA DE FASHION

— THB 450 —



This unique blend of agave has been inspired from our award winning "Mexicano Restaurante Autentico". Bangkok's first Mexican restaurant that has not been bettered in over two decades.

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## THE INGREDIENTS

- Duo of Tequila
- Mezcal
- Cinnamon Agave Syrup
- Homemade Chocolate and Coffee Bitters

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# HOLI

— THB 350 —



Holi better known as the “festival of colours in India”, where folks throw colored water on one another. Add a dash of vibrant syrup to your cocktail, to reminisce this celebration.

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## THE INGREDIENTS

- Vodka
- Blue Curacao
- Cherry and Cranberry Mix
- Orange Juice
- Coconut Cream

# TIRAMISU MARTINI

— THB 380 —



This dessert cocktail has been inspired from our Italian restaurant da Vinci. Our mixologist has transformed this Italian delicacy into a liquid dessert.

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## THE INGREDIENTS

- Vodka
- Tequila Cacao
- Espresso
- Kahlua
- Vanilla
- Mascarpone  
Cheese Foam

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# THE HANGING GARDEN OF KURSEONG

— THB 450 —



Our mixologist has drawn inspiration from the famous tea gardens in Kurseong, West Bengal. Gin infused with Earl Grey leaves adds complexity and flavor, to this hanging garden.

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## THE INGREDIENTS

- Gin infused with Earl Grey Tea
- Fresh Pineapple Juice
- Earl Grey Tea Cordial
- Spiced Red Wine

# BHOGI

— THB 380 —



At Bhogi, the first day of the four-day Pongal festival, bonfires are lit, and people look forward to change. Let's drink for the good things to come.

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## THE INGREDIENTS

- Supari infused Whiskey
- Supari Syrup
- Lime Juice
- Egg White
- Bitters

# THE ROYAL VINTAGE

— THB 500 —



An artistic creation with hints of bitter sweet notes,  
presented in all its grandeur

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## THE INGREDIENTS

- Calvados
- Cinnamon and  
Peach Liqueur
- Apple Juice
- Egg White Foam
- Chaat Masala Powder

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# GEISHA

— THB 450 (Regular Whiskey) —  
— THB 750 (Japanese Whiskey) —



This sake based cocktail is inspired from Japanese women who were characterized by traditional costumes and makeup, A concoction of complex ingredients brings life to this Geisha.

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## THE INGREDIENTS

- Nigori Sake
- Chivas 12yrs Infused Galangal
- Tamarind Paste
- Yuzu Pineapple Juice
- Galangal and Basil Cordial
- Pickled Cucumber
- Egg White

# THE UNDECIDED

— THB 450 —

Still undecided on what to drink?  
Let our mixologists prepare their favourite mix.



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# Spirits

# Price

## Gin

Beefeater	290
Beefeater 24	320
Bombay Sapphire	320
Tanqueray	320
Hanami	320
Whitley Neill Rhubarb & Ginger	340
Whitley Neill Quince	340
Whitley Neill Original	340
Rogue Society	380
Hendrick's	390
G'vine Floraison	390
Carounn	390
Gin Mare	390

## Vodka

Absolute Original	290
Bangkok	290
42 Below	320
Grey Goose	380
Grey Goose VX	620

## Tequila

El Jimador Bianco	260
El Jimador Reposado	290
Patron Silver	280
Patron Reposado	380
Patron XO Cafe	380

## Rum

Dead Man's Fingers Spiced Rum	290
Dead Man's Fingers Coconut Rum	290
Havana 3 Years	290
Havana 7 Years	320
Chalong Bay Original	320
Phraya	340
Bacardi 8 Years	370
Dictador 12 Years	370
Don Papa	390
Ron Zacapa 23 Years	420



# Whiskey

# Price

## Bourbon

Jim Beam	280
Jack Daniel's	280
Gentleman Jack	340
Maker's Mark	340
Woodford Reserve	420

## Rye

Rittenhouse	320
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## Scotch

Chivas Regal 12 Years	290
Black Label	320
Chivas Regal 18 Years	480

## Single Malts

Monkey Shoulder	340
Macallan 12 Years	420
Aberlour 12 Years	420
Talisker 10 Years	520
Laphroaig 10 Years	620
Glenlivet 18 Years	850
Glenfiddich 12 Years	390
Glenfiddich 18 Years	850

## Irish Whiskey

John Jameson	290
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## Japanese Whiskey

Suntory Hibiki Japanese Harmony	760
The Yamazaki Single Malt 12 Years	770

<b>Cognac</b>	
Martell VSOP	380
Hennessy VSOP	380
<b>Beers</b>	
Singha	190
Asahi	190
San Miguel Light	190
<b>Mineral Water</b>	
Singha 0.5L	60
Acqua Panna 0.5L	90
San Pellegrio 0.5L	130
<b>Soft Drink</b>	
Coca-Cola, Sprite, Fanta	100
Coca-Cola Light	100
Ginger Ale	100
Tonic ( Schweppes )	100
Tonic ( Fever Tree )	120
Please ask your attendant for flavours available	

# WINE MENU

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		<u>By Bottle</u>	<u>By Glass</u>
<b>Champagne and Sparkling</b>			
G01	Prosecco, Follador, Treviso, Italy, No Vintage (90 points Wine spectator)	1,400	290
G02	Brut, Ernest Rapeneau, Champagne, France, No Vintage	2,450	650
<b>White</b>			
G03	Sémillon Chardonnay, Lindeman's, South Eastern Australia, Australia, 2017	1,100	290
G05	Riesling, Prinz von Hessen, Rheingau, Germany, 2016	1,750	380
G06	Sauvignon Blanc 'Estate', Brancott, Marlborough, New Zealand, 2018	1,790	390
<b>Rosé</b>			
G07	Bardolino Chiaretto DOC, Zenato, Veneto, Italy, 2017	1,500	290
<b>Red</b>			
G08	Shiraz Cabernet Sauvignon, Lindeman's, South Eastern Australia, Australia, 2017	1,100	290
G09	Merlot 'Bin 999', George Wyndham, South Eastern Australia, Australia, 2018	1,390	320
G010	Malbec 'Alamos', Catena Zapata, Mendoza, Argentina, 2017 (91 points James Suckling)	1,650	380
G011	Chianti Vigna di Pallino DOCG, Tenuta Sette Ponti, Tuscany, Italy, 2015 (90 points James Suckling)	1,750	390





# Review us

If we have exceeded your expectations  
please share it with your fellow foodies on



 1826bar

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