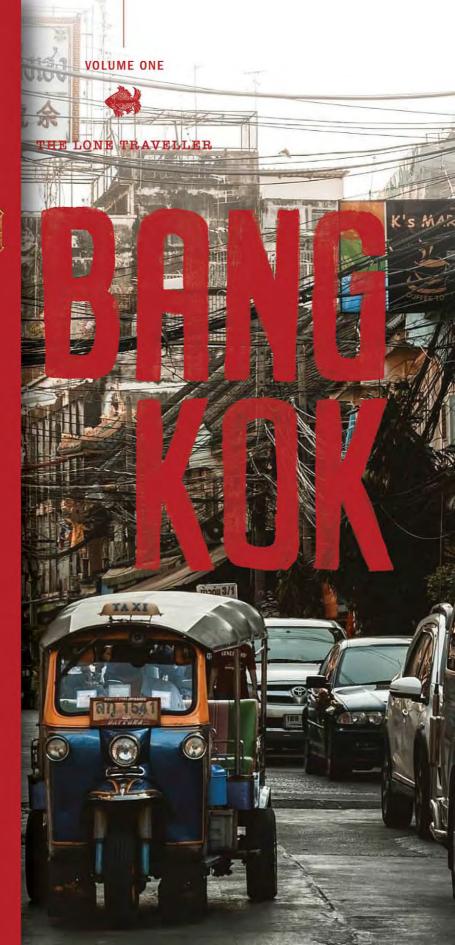
ลองชิม

LONG & CHIM

THE LONE TRAVELLER

COCKTAIL MENU





THE LONE TRAVELLER

BANGKOK

Bangkok traces its roots to a small trading post during the Ayutthaya Kingdom in the 15th century, which eventually grew and became the site of two capital cities; Thonburi in 1768 and Rattanakosin in 1782. Bangkok was at the heart of the modernization of Siam and later renamed Thailand.

Join us on a journey through the Four Trails of Bangkok where you can experience smells, tastes and all the visual aspects of its lively districts. Utilizing locally grown Thai ingredients, modern innovative ideas and sustainable ways to approach a unique drinking experience.





Market

Might

JOCKTAIL 1

tree fruit

banana | wattleseed | cassia bark

20 day fermented fruit wine with the essence of banana



OCKTAIL 2

spice merchant

gin | mace vermouth lime leaf | white pepper

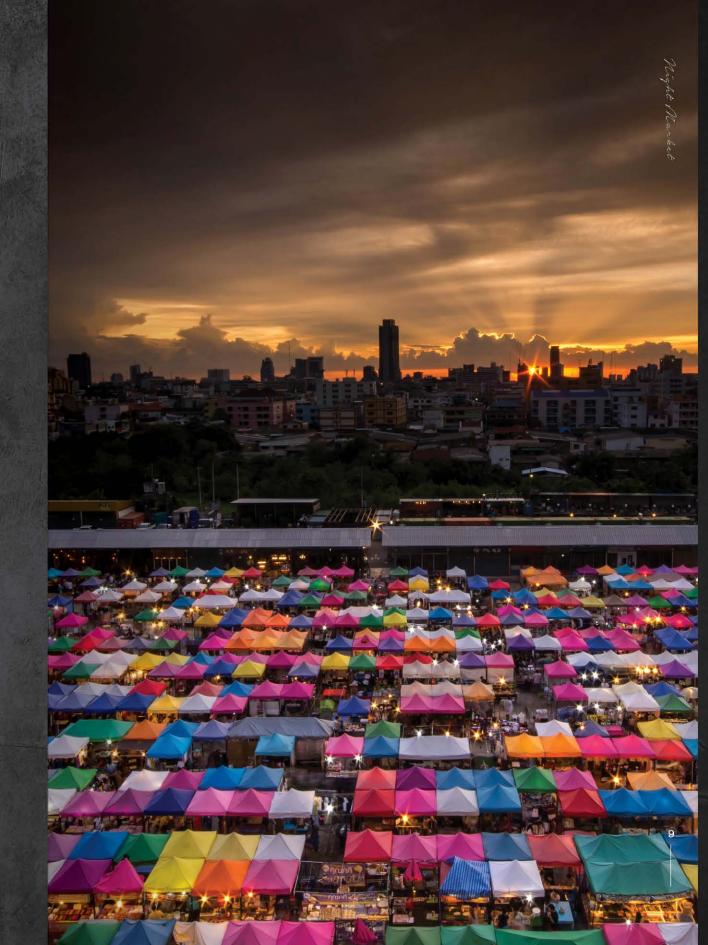
20

COCKTAIL 3

bargain highball

vermouth | distilled pandan sand ginger | barter*

18*



COCKTAIL 4

temple of dawn

cocchi bianco | lemongrass oil rose campari | CO2

in 1768 King Taksin arrived at this place of worship just as dawn was breaking | red fanta, fruit and flower petals are offered to the ghosts







VOLUME ONE ROUTE 2

COCKTAIL 5

floating market

pisco | pineapple & black cardamom ferment coconut | champagne

19

COCKTAIL 6

orchard

jackfruit ferment | peach champagne acid | fizz



VOLUME ONE ROUTE 3

Yaowarat

Doad

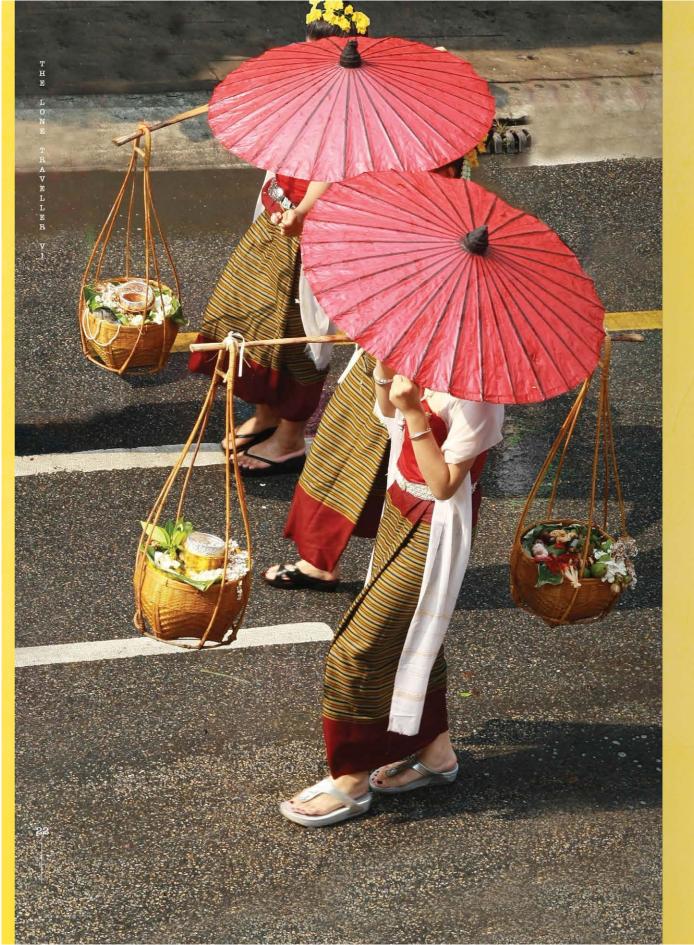
COCKTAIL 7

oliang

distilled coffee | sticky rice | chocolate tannin

Oliang; the famous street drink also known as thai iced coffee, sold everywhere on the streets of Bangkok





VOLUME ONE ROUTE 3

COCKTAIL 8

emerald buddha

gin | black cardamom white wine | pickled cucumber

20

COCKTAIL 9

soi 6

orange | black flower absinthe | champagne

VOLUME ONE ROUTE 4 Darlway Marklong

VOLUME ONE ROUTE 4

COCKTAIL 10

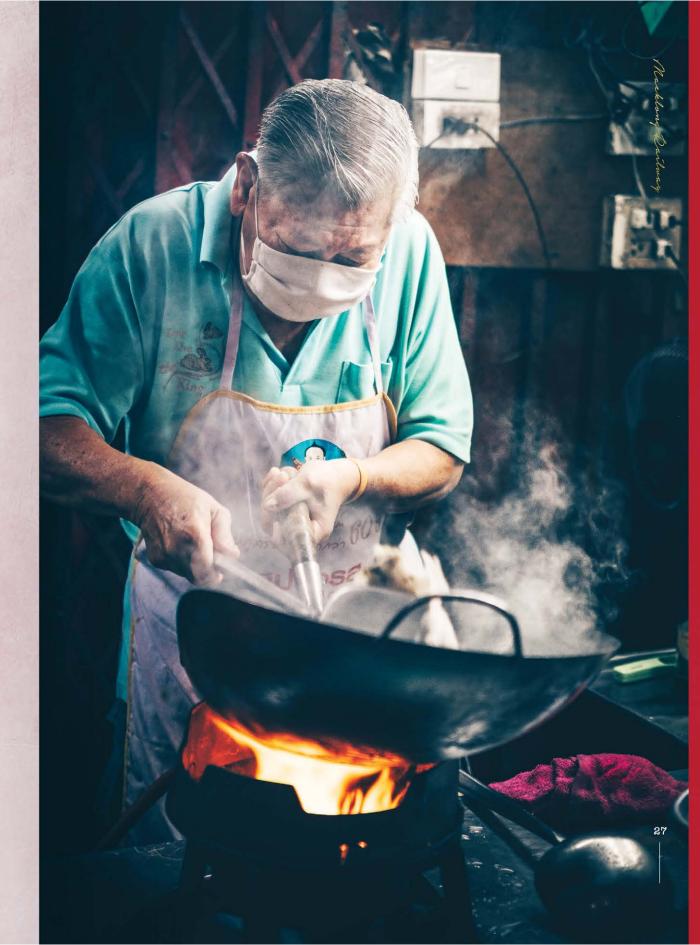
burnt wok

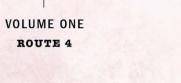
cognac | chrysanthemum | dry white | smoke

street food is the heart and soul of Bangkok | often cooked over hot coals, capturing the breath of the wok

60

700ml share bottle | 15% ABV







express aisle

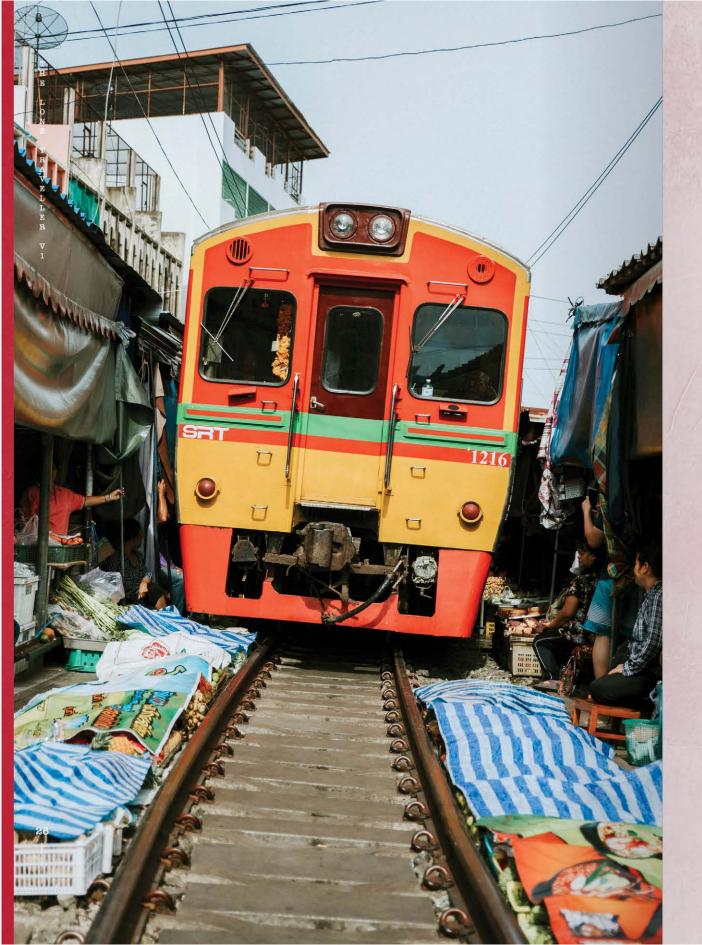
copper dog scotch | coconut fermented apple | vermouth

19

COCKTAIL 12

yellow drink

white rum | plantain | dill fino | parsley



you want ping pong

bartenders weekly show

COCKTAIL 13

Ask staff for this weeks cocktail.



