

coCo Bar



coCo
Secrets



coCco *Secrets*

Clever, mysterious, and surprisingly sustainable. Every great bar has its hidden gems, and these are ours. This collection showcases the behind-the-scenes magic of our master mixologist. These are our best-kept secret to mindful and sophisticated drinking.



Khun Nut

Inventive, enigmatic, and dedicated to the craft. Every exceptional cocktail has a visionary behind it, and for us, that is Khun Nut. This selection unveils the botanical alchemy and eco-conscious spirit of our master mixologist. These creations are Khun Nut's personal invitation to a world of mindful and elevated drinking.



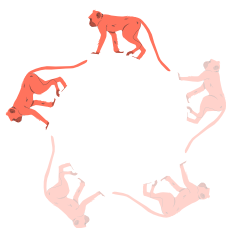
Shell Shock

Inspired by our Jaras restaurant, we upcycle leftover oyster shells to infuse our gin, giving it a beautifully savory ocean essence. Paired with a refreshing basil and cucumber cordial and topped with elderflower tonic.

THB 360

Gin infused Oyster Shell • Elderflower Tonic
Basil & Cucumber cordial

Citrus • Savory • Herbal



Alcohol



Sweetness





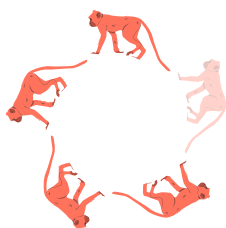
Gardener Secret

A captivating and clarified mystery in a glass. We blend the bold, smoky allure of Mezcal with an earthy, house-made beetroot shrub and delicate elderflower liqueur. A drink of distinct character for those who love a sophisticated, smoky aroma.

THB 370

Mezcal • Elderflower Liqueur
Beetroot Shrub

Earthy • Smoky • Floral



Alcohol



Sweetness





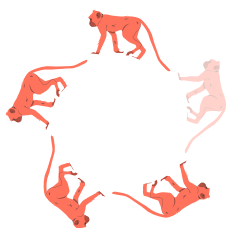
Siam Cloud

A decadent and modern homage to Thailand's most beloved dessert. Premium Phaya Rum is fat-washed with coconut oil to add a rich complexity, blended with Averna liqueur, and elegantly crowned with an aromatic, airy mango sticky rice foam.

THB 360

Thai Rum Fatwashed • Averna Liqueur
Mango Sticky Rice Air Foam

Rich • Earthy • Bright



Alcohol



Sweetness





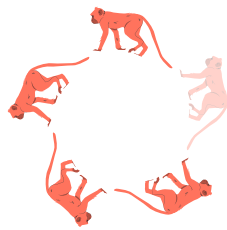
Whatever Thai Tea

Your favorite local street-side tea, elevated to speakeasy standards. We infuse premium vodka with classic Thai tea, shaken with white cacao and a touch of saline, and finish it with a luscious vanilla foam for a perfectly creamy, subtly spiced indulgence.

THB 360

Vodka infused Thai Tea • White Cacao
Saline Solution • Top Vanilla foam

Vanilla • Spice • Creamy



Alcohol



Sweetness





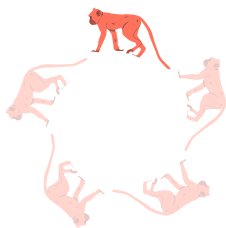
Monkey Sea

A vibrant, health-forward spritz designed for sun-drenched afternoons by the beach. Tangy, effervescent Kombucha tea harmonizes beautifully with bittersweet Aperol.

THB 380

Aperol • Kombucha Tea
Limoncello

Bittersweet Citrus
Floral • Refreshing



Alcohol



Sweetness





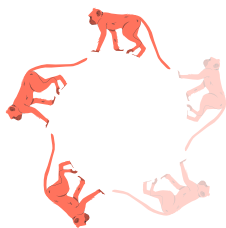
Pina de Tepache

Rooted in sustainable mixology, this cocktail gives breakfast pineapple peels a second life by fermenting them into a traditional, funky Tepache. Shaken with Tequila Reposado, agave syrup, and tepache vinegar for a bright, tropical kick.

THB 370

Homemade Tepache • Tequila Reposado
Agave Syrup • Tepache Vinegar

Spicy • Tropical • Funky



Alcohol



Sweetness





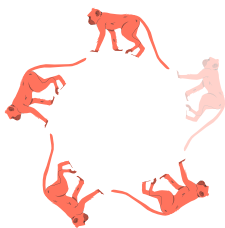
Cooper Shadow

A theatrical dessert inspired by Tiramisu flavors. Jack Daniel's infused with cacao nibs meets Amaretto and a sweet red wine reduction. The experience is completed with aromatic oak wood smoke, leaving a lingering, nutty, and dry finish.

THB 390

Cacao Nibs • Amaretto Liqueur • Red Wine Reduction
Angostura Bitter • Smoke with Oak Wood

Rich • Dark • Sophisticated



Alcohol



Sweetness





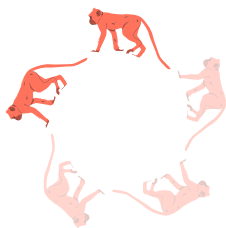
Frame Buesa

An elegant and effortlessly refreshing highball. Lillet Rose and Malfy gin are brightened by Tio Pepe and a vibrant, homemade raspberry shrub. Topped with Prosecco and soda, then finished with a fragrant mist of rose blossom spray.

THB 380

Lillet Rose • Malfy • Tio Pepe • Raspberry Shrub
Prosecco • Soda • Rose Blossom Spray

Bright Red Fruit
Citrus • Floral



Alcohol



Sweetness





#coCcoSecrets

COCO

Bar





COCKTAIL CLASSICS

French 75	390
Gin, Lime Juice, Prosecco	
Dry Martini	360
Gin, Dry Vermouth	
Negroni	390
Gin, Campari, Sweet Vermouth	
Old Fashioned	390
Maker's Mark Bourbon, Brown Sugar Angostura Bitter	
Pisco Sour	360
Pisco, Lime Juice, Sugar Syrup	
God Father	340
Scotch Whiskey, Amaretto	
Brandy Alexander	340
Cognac, Crème De Cacao, Cream	
Dark & Stormy	380
Dark Rum, Fresh Lime, Ginger Beer	
Sidecar	360
Cognac, Triple Sec, Lime Juice, Sugar Syrup	

BEER & CIDER

Chang Cold Brew 300 ml / 500 ml	130 / 240
Singha	170
Heineken / Heineken 0.0 (Alcohol Free)	170
Corona	220
Moose Cider	150





GIN

Stuttgart Gin, Germany	600
Beefeater London Dry, UK	340
Bombay Sapphire, UK	360
Bosford Premium Rose, UK	380
Broker London Dry, UK	260
Caorunn, Scotland	440
G'Vine Floraison, France	490
Hendrick's, Scotland	440
Iron Balls, Thai	420
Martin Miller's, UK	470
McCormick Extra Dry, USA	260
Monkey 47 Dry, Germany	600
Roku, Japan	410
Sabatini, Italy	500
Saneha, Thai	450
Siam Lanna, Thai	410
Strangers & Sons, India	550
Malfy Con Arancia, Italy	390
Malfy Con Limone, Italy	390
Malfy Rosa, Italy	390
Malfy Original, Italy	390
Kosapan, Thai	380

Prices are subject to 7% government tax
and 10% service charge





THE CRAFTED ZERO PROOF CREATIONS

Coco Lemongrass Fizz	220
Coconut Water, Lemongrass Syrup, Lime, Soda	
Berry Basil Smash	220
Strawberry, Thai Basil, Lime, Honey, Soda	
Spicy Sunset	220
Tamarind, Chili, Lime, Pineapple, Soda	
Pomelo Ginger Cooler	220
Fresh Pomelo, Ginger Syrup, Lime Juice, Tonic	
Passion Fruit Spritz	220
Passion Fruit, Lime, Soda, Mint	

VODKA

Absolut	330
Below 42	270
Grey Goose	360
Ketel One	480
Stolichnaya Elit Ultra Luxury	670

COGNAC

Camus VSOP	420
Camus XO	950
Hennessy VSOP	420
Hennessy XO	950
Rémy Martin XO	850





RUM

Phraya Rum Element	320
Phraya Rum Gold	360
Bacardi Blanca	280
Captain Morgan	280
Chalong Bay	390
Dictador 12 years	500
Dictador 20 years	760
Havana 3 years	280
Havana 7 years	320

TEQUILA

Olmecca Gold	360
Herradura Blanco	580
Herradura Resposado	640
Herradura Anejo	770
Don Julio Blanco	550
Don Julio Resposado	600

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WHISKY

The Glenlivet 12 Years Old	450
The Glenlivet 18 Years Old	750
Glenfiddich 12 Years Old	450
Glenfiddich 15 Years Old	590
Glenfiddich 21 Years Old	1,600
The Balvenie 12 Years Old	550
The Balvenie 14 Years Old	750
Johnnie Walker Black Label	320
Johnnie Walker Gold Label	450
Johnnie Walker Blue Label	1,500
Jack Daniel's	290
Jim Beam	290
Chivas Regal 12 Years Old	320
Maker's Mark	390

SOFT DRINKS & JUICES

Coke, Coke Zero, Sprite, Ginger Ale	90
Schwepps Tonic	90
Saiyok Tonic Thailand	80
Fever Tree Indian Tonic	130
Fever Tree Mediterranean	130
Fever Tree Elderflower	130
Fever Tree Refreshing Light	130
Fever Tree Ginger Beer	130
Whole Coconut	150
Fresh Juice	130
Chilled Juice	110



WHITE WINE

	Glass	Bottle
Dr. Loosen Riesling Dry 2023, Germany	350	1,700
Moulin De Gassac Chardonnay 2024, France	340	1,650
Arcadian Sauvignon Blanc 2025, Australia	290	1,400

RED WINE

Villa Wolf Pinot Noir 2022, Germany	350	1,700
Fantini Montepulciano D'Abruzzo 2022, Italy	340	1,650
Arcadian Shiraz 2022, Australia	290	1,400

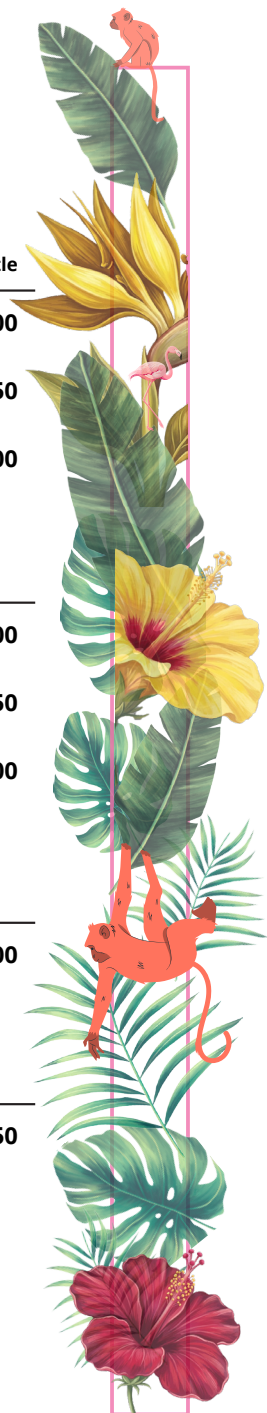
ROSÉ WINE

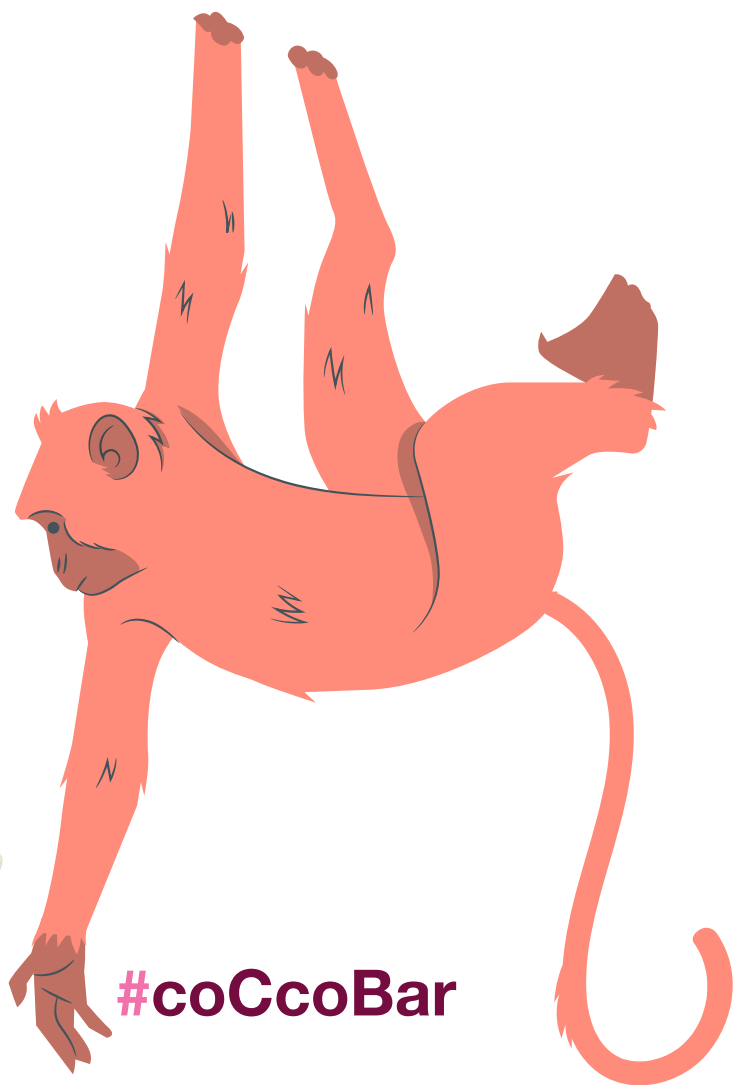
Essenciel Coteaux Provence Rosé 2024, France	320	1,600
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SPARKLING WINE

Prosecco Prego Nero Brut Italy	350	1,650
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#coCcoBar

Thai Tapas

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Bar

Crafted by the award-winning team at Jaras, coCco's curated food selection is composed of innovative Thai tapas dishes that bring a bold twist to traditional flavours. Each dish is a perfect balance of spice, texture, and aroma, featuring premium ingredients, smoky grills, rich curries, and zesty seafood. A deliciously modern take on Thai cuisine, designed for sharing and savouring.





THAI TAPAS

Tiger Prawn & Northern Sausage 365

กุ้งย่างและไส้ฉั้ว (s)

Grilled Tiger Prawn / Thai Northern Sausage / Chilli Oil Spicy Dip

A smoky and succulent pairing of grilled tiger prawn and bold Northern sausage, enhanced with fragrant chilli oil and a zesty spicy dip

Massaman Meatball 390

มัสมั่นมีทบอล (m, n, g)

Massaman Curry / Thai Tajima Meatballs Mashed Potato

Rich and aromatic Massa man curry enveloping tender Tajima beef meatballs, served with creamy mashed potato for a comforting Thai twist

Thai Spiced Grilled Beef 495

พล่าเนื้อย่าง (m)

Thai Tajima Tenderloin / Chilli Paste Roasted Rice Shallot / Spring Onion

Succulent grilled Tajima beef, infused with smoky chilli paste and aromatic herbs, finished with the nutty crunch of roasted rice

Crispy Spiced Squid 250

ลาบปลาหมึกทอด (g)

Deep-Fried Squid / Roasted Rice Spicy Powder / Chilli Mayo

Crispy golden squid tossed in aromatic roasted rice and spicy seasoning, perfectly complemented by a creamy chilli mayo dip.

(m) Must Try (n) Nuts (Peanut & Tree Nut) (so) Soy
(s) Shellfish (se) Sesame (g) Gluten (wheat)





THAI TAPAS

Pandan-Wrapped Chicken

200

ไก่ห่อใบเตย (so, se, g)

Chicken thigh / Thai aromatics / pandan leaves, sesame-soy glaze

Succulent chicken thigh marinated in traditional Thai aromatics, wrapped in fragrant pandan leaves and deep-fried to perfection. Served with a toasted sesame-soy glaze

Crispy Heart of Palm

165

ยอดมะพร้าวสามรส (so, g)

Heart of palm / tamarind sauce / fried basil / dried chili

Crispy heart of palm glazed in a tangy tamarind reduction, garnished with fragrant fried basil and dried chili.

Savory Toasted Cashews

145

เม็ดมะม่วงหิมพานต์คั่วเกลือ (se, n)

Cashews, sea salt, scallions, roasted sesame seeds

Premium toasted cashews seasoned with sea salt, fresh scallions, and aromatic roasted sesame seeds.



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