

WHERE NIGHTS SPARKLE WITH CRAFTED ELEGANCE.

A TRIP TO THE STARS

AT AXIS & SPIN WE'RE TAKING YOU ON A CULINARY ADVENTURE WHERE EACH BITE IS DESIGNED TO THRILL YOUR SENSES. THE CREATIONS COMBINE ART, TECHNIQUE AND TASTE TO DELIVER AN EXTRAORDINARY EXPERIENCE.



<u>SUN</u>

<u>THB 390</u>

Red Label, Blood Orange Syrup, Orange Juice, Egg White, Campari and Lime Juice (garnished with orange slice and edible flower)

Hot as the summer and radiant as the sun that gives us daylight, the Sun brings the refreshing quality of orange juice with a sweet citrus flavour enveloped by fruity, tangy notes of raspberry and white grapefruit from the 1883 Blood Orange Syrup.

MERCURY.

<u>THB 390</u>

Tequila Blanco, Blue CuraÇao, Passionfruit Syrup, Pineapple Juice and Lime Juice (garnished with spring mint and fresh passionfruit)

Taking inspiration from the smallest planet in the solar system located nearest to the sun, Mercury brings the sweet and sour flavors of passionfruit with a subtle bitter finish and the dainty aromas of Agave from Tequila Blanco.

<u>venus</u>

<u>THB 390</u>

Vodka, Martini Bianco, Cream de Cacao White (garnished with lemon peel)

Named after the Roman goddess of love and beauty and the second brightest natural object in the Earth's night sky, Venus brings a rich flavour of apples baked with ginger and cinnamon from the Martini Bianco emulsified with delicious milk chocolate flavours, underpinned by faint vanilla and apricot tones.

<u>EARTH</u>

<u>THB 390</u>

Tequila Blanco, Blue CuraÇao, Midori, Fresh Mint, Egg White and Lime Juice (garnished with cinnamon powder and spring mint)

The very planet we call home, Earth brings the bright blue colours of Blue CuraÇao to represent our deep oceans, scented with a fragrant warm spice syrup. Egg whites are also featured to give the cocktail more texture, impersonating the clouds in our atmosphere





MARS THB 390

Phraya Rum, Red Wine, Chamomile Tea, Lychee Syrup, Maraschino cherry and Lime Juice (garnished with cherry) A magnificent red sphere in the sky, Mars was named after the Roman god of war and have often been rumored to house extraterrestrial life. Mars comes with the rich and smooth qualities of the local Phraya Rum which is amongst the finest rums worldwide that uses carefully selected top quality sugarcane. Blended with the mellow flavors of chamomile tea, the subtle sweet and slightly tart taste of lychee syrup, and distinctive flowery aroma of maraschino cherry.



JUPITER THB 390

White Wine, Drambuie, White Peach Syrup, Warm Spice Syrup and Lime Juice (garnished with apple slice and edible flower)

The largest planet in our solar system and named after the Roman god of sky and thunder, This cocktail elegantly fuses white wine with a golden honey liqueur infused with heather honey, white peach, and spices.







SATURN THB 390

Gin, Martini Rosso, Aperol, Banana Syrup, Lime Juice and Egg White (garnished with orange peel) A gas giant famous for its seven rings, Saturn infuses the delicate flavors of banana with the subtle aromas of martini rosso and the citrusy sweet with bitter oranges, rhubarb, herbs, and vanilla taste of Aperol. Egg whites also add texture to this cocktail.

<u>URANUS</u>

<u>THB 390</u>

JW Black Label, Drambuie and Fernet-Blanca (rimmed glass with honey)

Referencing the Greek god of the sky, Uranus is the only planet whose equator is almost at a right angle to its orbit. Glowing with a blue hue in outer space, this cocktail brings a winter spice and treacle with hints of white pepper and citrus, infused with the golden Drambuie scotch whiskey – like the red light absorbed by the methane in the planet's upper atmosphere, and Fernet – Blanca.





NEPTUNE

<u>THB 390</u>

White Rum, Blue Curaçao, Blueberry Syrup, Apple Juice and Lime Juice (garnished with Kaffir lime leaf) Now known as the farthest solar planet in our system, this massive celestial body has inspired this emulsion of white rum with the cooling aromas of sweet berry from the blueberry Syrup, blended with the sweet and sour flavors of apple juice.

<u>PLUTO</u>

<u>THB 390</u>

Gin, Chambord, Blue Gin (Infused Butterfly Pea), Rose Syrup, Lime Juice and Egg White (garnished with fresh strawberry)

A dwarf planet on the Kuiper belt, Pluto has inspired this concoction of Gin and lime juice with the rich flavors of Chambord with herbal bitterness of Blue Gin infuse butterfly pea and floral aromatic from Rose syrup, adding egg whites into the drink for extra texture.







<u>MOON THB 390</u>

Cachaca Rum, Limoncello, Vanilla Syrup, Angostura Bitter and Lime Juice

This cocktail takes inspiration from the Moon, the Earth's only natural satellite, which is known for its divine white surface that alluringly glows in the night's sky with the occasional eclipses that leave us awestruck. The cocktail has a strong lemon base where Limoncello – a Lemon liqueur – brings a sweet and sour taste to the concoction with a hint of Vanilla and Cane from Cachaca.



OYSTER I SHALLOT VINEGAR SPICY SEAFOOD SAUCE LIME WEDGES (3)THB 360 (6)THB 620



CHEESE PLATTER I DRIED FRUIT OLIVE I HONEY I BREAD (3)THB 550 (5)THB 850



PARMA HAM (100 G.) CANTALOUPE I OLIVE CRISPY BREAD I CASHEW NUT THB 520



MERCURY BALL FRIED SHRIMP BALLS GINGER LIME AIOLI

THB 300

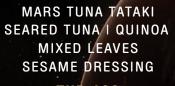


BRUSCHETTA I AVOCADO MANGO I FRESH TOMATO BASIL I COTTAGE CHEESE (V) THB 280



CHEESY NACHOS GUACAMOLE I SOUR CREAM TOMATO SALSA (V) THB 360





THB 480





AXIS & SPIN SALAD GARDEN LEAVES I AVOCADO TOMATO I OLIVE POWER BALSAMIC (V)

THB 360



THB 380



CRISPY CHICKEN KARAAGE CAPSICUM MIXED LEAVES I LEMON THB 320



BEEF PATTY SLIDER (3) LETTUCE I TOMATO SMOKY BBQ SAUCE THB 450





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