



canopy

T r e e b a r

Menu



Light Meals & Snacks

Buffalo Chicken Wings

: 260

Buttermilk marinated crispy wings, honey & sriracha sauce, blue cheese dip

Cheesy Fries : 180

Aged cheddar cheese sauce, truffle oil, fried garlic

Iberian Ham & cheese Croquettes : 220

Homemade Crispy golden croquettes filled with a rich Iberian ham & truffle
Served with 10 spice aioli.

Curried Cauliflower Popcorn

: 199

Crunchy Cauliflower florets served with smoky BBQ Sauce.

Cheese & charcutier Board : 499 / 699

Cheese - Manchego, Brie, Gorgonzola, Gouda

charcutier - Spanish Chorizo, Prosciutto Di Parma, Salami Milano, smoked Ham

All boards are served with chefs' choice of Nuts, fruits & house preserves.

Loaded Nachos : 190

Baked nachos with trio of cheese, black olives, sliced onion & Jalapeño
Pico de gallo, sour cream

Add Ons:

Chili con carne 120

Pulled Cajun chicken 79

Guacamole 40

Beef Chimichurri Skewers

: 260

Tender beef skewers, grilled and served with a zesty chimichurri sauce.

Fried Kaffir lime Calamari

: 240

Crispy calamari with aromatic Kaffir lime, Served with Citrus aioli.

Salads & Dips

Burrata Salad : 350

Heirloom cherry tomato, pesto, raspberry glaze, parmesan crisp, romesco sauce

Phuket Prawn Cocktail

: 320

Poached River prawns, avocado salsa, gem lettuce, heirloom tomatoes, cocktail dressing, quail egg.

Tuna Niçoise Salad : 340

Seared tuna, green bean, baby potato, mixed greens, kalamata olive, quail egg, cherry tomato, vinaigrette



Hummus & Pita

270

Creamy blend of chickpea, tahini, fresh lemon juice, extra virgin olive oil served with homemade pita bread



Contains Dairy



Contains Egg



Contains Gluten



Contains Nuts



Contains Seafood



Vegan



Contains Chili



Contains Pork

Subjected to a 10% service charge and 7% government tax

POKE BOWLS *Signature Dish* 399

Available from 11am to 5pm

Reel in Flavour 🐟 🐟

Soy ginger salmon, miso tuna chunk, ponzu, jasmine rice, wakame salad

Tropical Couture 🌿 🥑 🥥

Coconut flake, crispy tempura tofu, jasmine rice, mango, coriander, flaxseed, chilly mayo, avocado

Add Ons:

Chicken satay (3 pcs) 99

Soy ginger salmon (100 g) 99

Tempura tofu (100 g) 99

Tempura prawns (3 pcs) 99

Crispy beef (100 g) 99



Burgers & Sandwiches

Chipotle Wagyu Beef slider 🍷 🌿 🥑 : 420

Brioche bun, monterey jack cheese, lettuce, tomato, avocado, chipotle mayo

BBQ Pulled Chicken Slider 🍷 🌿 🥑 : 320

Brioche bun, Cole slaw, BBQ sauce, Pickled cucumber

Roast Beef Sandwich 🍷 🌿 : 350

Tenderloin, grilled pepper, caramelized onion, emmental cheese, chimichurri sauce, ciabatta bread

Phuket Lobster Roll 🌿 🐟 : 390

Lobster meat, celery, green onion, fennel, dill leaf, mango salsa, citrus mayo, served in a brioche hot dog bun

Sourdough Avocado Toast 🍷 🌿 : 260

Avocado, sun-dried tomatoes, lemon olive oil, ranch dressing, maldon sea salt

Add Ons: Grilled chicken breast (150 g) 60,

Sauté shrimps (5 pcs) 99, Herb grilled salmon (100 g) 150

Fish Tacos 🐟 🌿 🌿 : 260

Deep-fried Andaman Seabass, spicy mayo, shredded coleslaw, cilantro, tortilla bread



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MAINS

Available from 5pm to 11pm



Bangers and Mash

   355

Cumberland pork sausage, mash potato, onion gravy and garlic butter peas



Mediterranean Seabass Fillet

  420

Signature Dish

Pan seared vegetable, fennel puree, dill caper salsa, confit tomato



Aussie Ribeye Steak

280 Gram *Signature Dish*

  1,499

Australian black Angus beef, 270 days grain fed marbling score 4/5 roasted cajun baby potato, king oyster mushroom, rosemary jus



Roasted Herb Cauliflower Steak

  250

White bean puree, chimichurri, confit tomato

Grilled Andaman Tiger Prawns

(3 Pcs)    599

Lemon Butter sauce, grilled asparagus.



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DESSERTS



Coconut Crème Brulé 🥥 🍷 : 280

coconut-infused custard layer with crisp of Caramel topped with fresh berries

Cheesecake Popsicle 🥥 🍷 🌿 : 360

Cheesecake topped with strawberry compote, crumble

Opera Cake 🥥 🍷 🌿 320

Red velvet soil, fresh berries, fruit gel, siphon sponge

Bingsu 🥥 🍷 : 280

Fluffy milk-based shaved ice, tropical fruit, sweetened condensed milk, fresh mango coulis, coconut flake



Ice Coolers

Authentic Italian Gelato/Sorbet 🥥 🌿

Salted Caramel, French Vanilla, Coconut / Sorbet Passion fruit, Mango
1 Scoop: 90 | 2 Scoops: 130 | 3 Scoops: 160



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CANOPY BEVERAGE

Home of the Canopy Tikis

Sip the island spirit with handcrafted Tiki-style cocktails with a dash of local flair



Lost Beach Colada 299

White rum, coconut rum, maraschino liqueur, vanilla, fresh pineapple chunk, lime, sparkling coconut

Tropical Terrace 320

Vodka, x-rated tropical fusion liqueur, passionfruit, maraschino liqueur, vanilla, lime, dash of campari



Jungle Jamboree 299

White rum, dark rum, orange curaçao, fresh pineapple chunk, orange juice, lime, red wine-infused syrup



Canopy Grog 320

Pineapple-infused rum, white rum, dark rum, honeyspice, green mango, ginger gomme, lime, saline

Home of the Afterglow Ambience

Our enchanting classics, twisted for a high vibe from morning to late night

Botanical Daisy 330

Vodka, fernet branca amaro, lime, strawberry, cranberry juice, dash of campari, rose essence



Alchemist 320

Gin, crème de violettes, elderflower liqueur, lime, foamee, butterfly pea syrup



Café Caribbean Martini 350

Pineapple-infused rum, coffee liqueur, espresso, orgeat, aromatic bitters, chocolate bitters

Kata Matador 350

Blanco tequila, blanco vermouth, mezcal joven, charred pineapple chunk, pineapple juice, agave, lime, aromatic bitters, saline

CANOPY BEVERAGE

Home of the Smoky & Oaky

(Choice of oak, pecan, apple & cherry smoke)

Canopy Barrel Age Boulevardier 320

Bourbon whiskey, campari, sweet vermouth

Rum Old Fashioned 290

Spiced rum, aged rum, sugar, aromatic bitter, chocolate bitter

Home of the Iconic Cocktails

Paloma 310

Tequila, lime, agave syrup, pink salt, pink grapefruit soda, grapefruit bitter

Negroni Sbagliato 290

Campari, sweet vermouth, sparkling wine

Canopy Bloody Mary 290

Scotch whisky, tomato juice, lime juice, worcestershire, cajun powder, salt and pepper

New York Sour 290

Bourbon whisky, lime, sugar, aromatic bitters, foamee, white, red wine

Aperol Spritz 350

Aperol, sparkling wine, soda

Jungle Bird 290

Dark rum, campari, pineapple, sugar, lime

Draft Beers

Bussaba 250

Bottles Beers

Chang 135

Singha 140

Chalawan Pale Ale 250

Corona 250

Heineken 210

Heineken 0% 120

Soft drinks

Coke, Coke Light, Sprite, Fanta Orange, Ginger Ale, Tonic Water,

Soda Water 90 Red Bull Energy Drink 160

Smoothies “Unleash the power of nature in a glass!” 160

Berry Tweet | Strawberry puree, banana, yogurt, milk, honey

Green Detox | Spinach, green apple, cucumber, lime, honey, coconut water

Tropical Tango | Pineapple, mango juice, yogurt, orange juice, banana, honey

CANOPY BEVERAGE

Mocktails

Canopy Summer'69 190

Mango juice, coconut juice, fresh pineapple chunk, coconut milk, vanilla syrup, rose essence

Butterfly Effect 190

Homemade butterfly pea syrup, lime juice, elderflower syrup, apple juice

Wild Berry Splash 190

Strawberry puree, blueberry puree, raspberry puree, lime juice, cranberry juice, soda

Novo Passionate 190

Passion fruit, orange juice, lime juice, vanilla syrup, mint leaf, soda

Ice- Cream Milk Shake 110

Chocolate, vanilla, strawberry

Water

Acqua Panna 170
San Pellegrino Sparkling (small) 149 (large) 229

Fresh Juices 160

Fresh squeezed orange, fresh young coconut, watermelon, pineapple, lime

Chilled Juices 110

Apple, orange, mango, pineapple

Coffee

Orange Espresso 150

Coconut Espresso 150

Affogato Al Caffè 150

Espresso, Americano 110

Cappuccino, Café Latte,

Espresso Macchiato 125

Iced Coffee 130

(Iced Americano, Iced Cappuccino,

Iced Café Latte)

Moonsoon Tea

Thai Breakfast, Thai Earl Grey,

Jasmine Green, Siam Herbal,

Lychee Oolong 120

Fruit Iced Tea 150

(Peach, Strawberry, Passionfruit)

Thai Iced Tea (Cha-Yen) 90

Our sustainable, forest-friendly teas are grown in harmony with the forest

LIQUEUR MENU

Blended Whisky

Johnnie Walker Black Label (Blended Scotch) 300
Johnnie Walker Gold Label (Blended Scotch) 350
Johnnie Walker Blue Label (Blended Scotch) 1,350
Monkey Shoulder (Blended Malt) 350

Single Malt

Glenfiddich 12 Years (Speyside) 480
Ardbeg Single Malt (Islay) 480
Prakaan Double Cask 380
Prakaan Peated Malt 350

American & Irish

Jack Daniel's
(Tennessee) 300
Jim Beam
(Kentucky) 250
Woodford Reserve
(Kentucky) 350
John Jameson
(Ireland) 250

Gin

Tanqueray 250
Bombay Sapphire 250
Hendricks 380
Beefeater 200
Saneha 250
Bulldog 300
Monkey 47 450

Rum

Bacardi Carta Blanca 200
Captain Morgan 220
Plantation Pineapple 300
Chalong Bay Rum 220
Sailor Jerry Spiced 220
Phraya Elements 220
Phraya 8 Years 300
Kraken Spiced Rum 280

Vodka

Absolut 200
Ketel One 250
Belvedere 290
Stolichnaya 200
Grey Goose 350
Ciroc 320

Tequila

Jose Cuervo Silver 200
818 Tequila Blanco 350
Don Julio Reposado 450
Patron Anejo 550
Creyente Mezcal Joven 350

Cognac

Hennessy V.S.O.P 550
Remy Martin V.S.O.P 550

Aperitifs

Aperol 250
Ricard 250
Martini Rosso, Bianco, Dry 250
Campari 250
Fernet Branca 290

Liqueur

Malibu 250
Bailey's Irish Cream 250
Jägermeister 250
Sambuca 200
Disaronno 250
Pallini Limoncello 250
Frangelico 250



Sparkling Wine & Champagne

Glass / Bottle

Brut, Belleville France	270 / 1,300
Prosecco, Martini DOC, Italy	430 / 2,100
Rose Brut, Chandon, Australia	/ 2,500
Brut, Moet&Chandon Imperial, France	/ 6,200
Brut, Veuve Clicquot Yellow Label, France	/ 6,500
Brut, Dom Perignon, Brut	/ 25,000

White Wine

Glass / Bottle

Chardonnay, Eclipse Lunar, South Australia	270 / 1,300
Chardonnay, Chateau Ste. Michelle Columbia Crest Grand Estate, USA	410 / 1,900
Sauvignon Blanc, Oxford Landing, South Australia	320 / 1,500
Sauvignon Blanc Sileni Estates, Marlborough New Zealand	490 / 2,300
Pinot Grigio, Prego Delle Venezie, Italy	310 / 1,400
Verdicchio, Casal Di Serra dei Castelli di Jesi DOC, Italy	470 / 2,200
Sauvignon Blanc, Pouilly - Fume Pascal Jolivet, France	/ 3,900
Chardonnay, Chablis Domaine Laroche Saint Martin, France	/ 3,500
Gewurztraminer, Lucien Albrecht Reserve, France	/ 2,500

Red Wine

Glass / Bottle

Shiraz Cabernet, Eclipse Lunar, South Australia	270 / 1,300
Cabernet Sauvignon, Barton&Guestier, France	350 / 1,600
Cabernet Sauvignon, Concha Y Toro	370 / 1,700
Casillero Del Diablo, Chile	
Melot, Oxford Landing, South Australia	320 / 1,500
Melot, Rawson's Retreat Penfolds, South Australia	350 / 1,600
Pinot Noir, Villa Maria, Marlborough New Zealand	450 / 2,200
Malbec, Argento Reserva, Argentina	390 / 1,900
Montepulciano, Moda' d'Abruzzo, Italy	/ 1,700
Sangiovese, Chianti Classico Banfi Toscana, Italy	/ 2,900
Sangiovese, Frescobaldi Remole Toscana IGT, Italy	/ 2,300
Tempranillo, Familia Torres Celeste Crianza, Spain	/ 3,200
Amarone, Brigaldara Valpolicella Cavolo DOCG, Italy	/ 4,900

Rose Wine

Glass / Bottle

Pink Moscato, DB Emeri's Garden, Australia	290 / 1,300
Zinfandel, Beringer Main&Vine, California USA	410 / 1,900

Dessert Wine

Glass / Bottle

Sauternes, Carmes De Rieussec AOC, France (375ml)	/ 2,900
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