



ESPRESSO BAR

#KrokACafeEspressoBar

Appetizer & Salad

KROK-A-CAFÉ CHICKEN

*Deep-Fried Chicken Wings
with Krok A Café Sauce*

THB 390 

COFFEE RUBBED JACK'S CREEK AUSTRALIAN BLACK ANGUS BEEF TENDERLOIN GRAIN FED

with Espresso Bourbon Sauce

THB 1,290



 Chef Recommended  Vegen  Vegetarian  Nuts  Shellfish
 Mild Spicy  Medium Spicy  Spicy

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

If you have a food allergy or a special dietary requirement, please notify your server or chef,
we are more than happy to provide recommendations.

CRISPY FRIED SQUID

Fennel Salt and Black Aioli

THB 490

GRILLED KUROBUTA PORK CHOP SALAD WITH TOMATO

Shallots, Celery and Spicy Lime Sauce

THB 650 

SPICY SEAFOOD SALAD

Tomato, Onion and Celery

THB 490  

THAI SPICY MINCED PORK OR MINCED CHICKEN SALAD + STICKY RICE

THB 320 



BEEF BURRITO

*Shallot, Lettuce and Mozzarella Cheese
with Sour Cream and Tomato Salsa*

THB 490 

DEEP-FRIED HAND-CUT POTATOES

*Rosemary + Garlic, Ketchup
and Seeded Mustard Mayo*

THB 290 

APPETIZER & SALAD

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 Mild Spicy  Medium Spicy  Spicy



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Making it Big

DRUNKEN SHELL FISH STEW


*Prawns, Mussels, White Clam, Squid
with Fennel, Chili Flakes, Tomato,
Onion, Red Wine, Basil Pesto
and Garlic Bread*

THB 1,100  



300G JACK'S CREEK AUSTRALIAN BLACK ANGUS BEEF RIB EYE GRAIN FED

*Chili & Salt-Crusted + Roasted Bone Marrow,
Herb Butter, Lemon and Potato Puree*

THB 2,490 



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SOM TAM PON LA MAI + GAI YANG

*Mixed Tropical Fruit Salad
with Grilled Turmeric Chicken + Sticky Rice*

THB 490 

TRIPLE PORK SAUSAGE

*with Onion Gravy and Mashed Potato,
Carrot, Green Peas*

THB 690

BEEF SAUSAGES

*with Onion Gravy and Mashed Potato,
Carrot, Green Peas*

THB 690

CRISPY PORK LEG

*Crispy Pork Knuckle Serve with Red Sauerkraut,
Whole Grain Mustard, Coriander and Chili Relish,
Creamy Mashed Potato*

THB 1,100

MAKING IT BIG



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 Mild Spicy  Medium Spicy  Spicy


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Pizza & Pasta

MARGHERITA PIZZA


*Cherry Tomato, Basil
and Mozzarella Cheese*

THB 390 



QUATTRO FORMAGGI PIZZA

*Tomato Sauce, Blue Cheese, Parmesan,
Goat Cheese and Mozzarella Cheese*

THB 440 

ITALIAN SALAMI PIZZA

*Salami, Black Olive, Basil
and Mozzarella Cheese*

THB 450.-



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 Mild Spicy  Medium Spicy  Spicy

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SPAGHETTI ALLE VONGOLE

*White Clams, Garlic, Chili Flake,
Parsley and White Wine*

THB 420  



FETTUCCINE IN CLASSIC RAGU BEEF BOLOGNESE

*Thai Angus Beef, Onion, Celery, Carrot, Red Wine
and Parmesan Cheese*

THB 550

PIZZA & PASTA



 **Chef Recommended**  **Vegen**  **Vegetarian**  **Nuts**  **Shellfish**
 **Mild Spicy**  **Medium Spicy**  **Spicy**

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Cheese & Cold Cuts

BAKED BRIE

*Rosemary, Dried Chili, Sea Salt + Honey
and Toasted Ciabatta*

THB 480  

FLOATING CHARCUTERIE BOARD - SELECTION OF CHEESES

*Cold Cuts, Fruit, Dried Fruits,
Crackers, Jam and Honey*

THB 2,500

 Chef Recommended  Vegen  Vegetarian  Nuts  Shellfish
 Mild Spicy  Medium Spicy  Spicy

Dessert



PIÑA COLADA PARFAIT

*Grilled Sriracha Pineapple, Caramel,
Coconut Ice-Cream*

THB 250

CAPPUCCINO CRÈME BRÛLÉE

*Torched Cinnamon Sugar,
Coffee Beans and Espresso Shot*

THB 290



Chef Recommended



Vegen



Vegetarian



Nuts



Shellfish



Mild Spicy



Medium Spicy



Spicy

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CRISPED PANDAN CUSTARD BREAD ROLL

with Creamy Pandan Custard Dip

THB 250

SELECTION OF ICE-CREAM SCOOPS

*Vanilla, Chocolate, Mango, Coconut,
Strawberry & Raspberry Sorbet*

THB 220



NO-BAKE MOCHA PIE

Creamy Espresso & Chocolate Flavored

THB 320

DESSERT



 **Chef Recommended**  **Vegen**  **Vegetarian**  **Nuts**  **Shellfish**
 **Mild Spicy**  **Medium Spicy**  **Spicy**

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

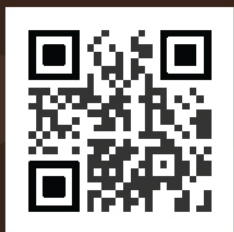
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KROK-A-CAFÉ ESPRESSO BAR

is a place for appreciating crafted cuisine. Combining culinary traditions and bold creativity, the menu here is one of both complexity and balance, where inspiration and attention to detail can be savored in each dish made by chefs using only premier ingredients.

We thank everyone for making moments and memories at **KROK-A-CAFÉ ESPRESSO BAR**. Our dishes are crafted to present our guests with a special time and we take pride in serving up experiences.

Sincerest thanks.



#KrokACafeEspressoBar

#MASONexperience



ESPRESSO BAR

Drink Menu

#KrokACafeEspressoBar

KROK-A-CAFÉ ESPRESSO BAR

Blended from fine spirits, cocktails are popular for their variety of tastes and the possibility of creating a personal favorite. In keeping with the bold identity of **KROK-A-CAFÉ ESPRESSO BAR**, our mixologist brings forth new scents, sights and sensations using base spirits, sweet or sharp fruits and even the alluring fragrance of herbs and spices, telling entire stories that perfectly accompany a view of the expansive ocean. Let your imagination be awoken at **KROK-A-CAFÉ ESPRESSO BAR**



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



ESPRESSO BAR

Signature Cocktails

KROK-A-CUMBER

*Gin, Orange liqueur, Lime Juice,
Cucumber Juice*

TURQUOIZILA

*White Rum infused Rose, Blue Curacao,
Rose' Syrup, Pineapple Juice, Lime Juice*

SUMMER SIPPERS

*Vodka, Orange liqueur, Mango Puree,
Lime Juice, Soda Water*

MELODY OF THE SEA

*Vodka Raspberry, Midori, Lime Juice,
Sugar Syrup, Sprite, Fresh Strawberry*

THB 380



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ESPRESSO BAR

Signature Cocktails



SUNDOWNER

*White Rum, Dark Rum,
Orange Curacao,
Mango Juice, Pineapple Juice,
Lime Juice, Strawberry Syrup*

RUBY PROMISE

*Tequila Gold, Grand Marnier,
Pomegranate Juice,
Lime Juice, Sugar Syrup,
Schweppes Lime Soda*

CANDLE LIGHT

*Vodka Citron, Cointreau,
Orange Juice, Passionfruit,
Lime Juice, Sugar Syrup*

ULTRA VIOLET

*White Rum, Orange liqueur,
Butterfly Peas Juice,
Lime Juice, Sugar Syrup*

THB 380

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

Try it

KROK-A-CUMBER

Reflecting the distinct identity of Krok-A-Cafe Espresso Bar is the boldly unique KROK-A-CUMBER cocktail. Based in gin, cucumber infused liqueur brings this drink to life with a simple yet alluring flavor that pairs perfectly with the 180-degree ocean view at MASON.

THB 380



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

Try it

RUBY PROMISE

A sweet nectar, RUBY PROMISE places the flavor of pomegranate front and center, adding to it gold tequila and Grand Marnier as well as the tang of a Schweppes lime soda for a truly special experience.

THB 380



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Try it

ULTRA VIOLET

With a subtly sharp fragrance from orange zest, ULTRA VIOLET brings together white rum and orange liqueur, tempering the robust flavor of the rum with butterfly pea tea and lemon. Be enchanted by the mix of tastes and scents in every sip.

THB 380



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

Try it

TURQUOIZILA

This hit cocktail uses both white and dark barrel-aged rum, balancing the vigorous flavors of both spirits with sweet and sour fruit juices such as pineapple and lemon, as well as strawberry syrup for a drink that is deliciously complete.

THB 380



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Try it

SUNDOWNER

An absolute classic, the SUNDOWNER starts with rose-infused white rum and has its colors and verve intensified with rose syrup, pineapple juice and lime juice. Calming yet still vivifying, this cocktail is beloved by all looking to complement a vision of the setting sun.

THB 380



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SPECIALTY

Coffee Cocktails



ESPRESSO MARTINI

Vodka, Coffee Liqueur, Crème de Cacao Dark

INSOMNIA

Vodka, Coffee Liqueur, Baileys Irish Cream, Amaretto, Freshly Brewed Espresso Coffee

IRISH COFFEE

Irish Whiskey, Coffee Liqueur, Brown Sugar, Black Coffee and Whipped Cream

ITALIAN COFFEE

Amaretto Liqueur, Freshly Brewed Espresso Coffee, Whipped Cream and Nutmeg

FRANGELICO CAFE

Frangelico, Chocolate Syrup, Vanilla Ice-Cream, Freshly Brewed Espresso Coffee Freshly Brewed Espresso Coffee

AFFOGATO

Affogato, Amaretto Liqueur, Vanilla Ice-Cream

THB 380

CLASSIC COCKTAILS

THB 350

<i>Blue Hawaii</i>	<i>Caipirinha</i>	<i>Cosmopolitan</i>
<i>Dry Martini</i>	<i>Bloody Mary</i>	<i>Mai Tai</i>
<i>Margarita</i>	<i>Mojito</i>	<i>Long Island Iced Tea</i>
<i>Pina Colada</i>	<i>Sex On The Beach</i>	<i>Singapore Sling</i>
<i>Strawberry Daiquiri</i>	<i>Tequila Sunrise</i>	<i>Whiskey Sour</i>
<i>Zombie</i>	<i>Irish Coffee</i>	

APERITIFS

<i>Pernod / Ricard / Campari</i>	THB 240
<i>Martini Rosso / Martini Bianco</i>	THB 280
<i>Martini Extra Dry</i>	THB 280

GIN

<i>Beefeater</i>	THB 240
<i>Tanqueray / Bombay Sapphire</i>	THB 320
<i>Hendrick's</i>	THB 390

RUM

<i>Thai Rum Mae Khong / Sang Som</i>	THB 220
<i>Bacardi Light / Cachaca Canario</i>	THB 240
<i>Captain Morgan Dark</i>	THB 240
<i>Havana Club 7 Years</i>	THB 290

VODKA

<i>Absolut / Smirnoff</i>	THB 240
<i>Grey Goose</i>	THB 340

TEQUILA

<i>Sierra Silver / Sierra Gold</i>	THB 240
<i>Don Julio Reposado</i>	THB 510

SCOTCH WHISKY

<i>Ballantine's Finest</i>	THB 260
<i>Dewar's Special Reserve</i>	THB 290
<i>JW. Black Label 12 Years</i>	THB 320
<i>Chivas Regal 12 Years</i>	THB 320
<i>JW. Gold Label Reserve</i>	THB 450

SINGLE MALT WHISKY

<i>Glenfiddich Single Malt Whisky 12 Years</i>	THB 350
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BOURBON AMERICAN WHISKEY

<i>Jim Beam</i>	THB 260
<i>Jack Daniel's</i>	THB 320
<i>Jack Daniel's Single Barrel</i>	THB 480

IRISH & CANADIAN WHISKEY

<i>Canadian Club / John Jameson</i>	THB 260
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COGNAC

<i>Hennessy VSOP</i>	THB 420
<i>Martell VSOP / Remy Martin VSOP</i>	THB 510
<i>Hennessy XO</i>	THB 990

LOCAL BEER

<i>Singha / Chang</i>	THB 220
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IMPORTED BEER

<i>Asahi / San Miguel Light</i>	THB 220
<i>Heineken</i>	THB 250
<i>Corona</i>	THB 280
<i>Hoegaarden</i>	THB 320

CHAMPAGNE COCKTAILS

<i>Bellini</i>	<i>Kir Royal</i>	THB 480
<i>Mimosa</i>	<i>Rossini</i>	
<i>Midori Fizz</i>		

FRESHLY SQUEEZED JUICES

THB 220

- | | | |
|-----------|------------|-------|
| Apple | Carrot | Guava |
| Pineapple | Lime | Mango |
| Orange | Watermelon | |

FRESHLY FRUITS FRAPPE

THB 220

- | | | |
|---------|------------|------------|
| Apple | Banana | Cantaloupe |
| Coconut | Guava | Kiwi |
| Lime | Pineapple | Orange |
| Mango | Strawberry | Watermelon |

Signature Mocktails

BERRY DELIGHT

Blueberry, Lime, Apple Juice, Raspberry Syrup

TOPICAL SWEETIE

Guava Juice, Orange Juice, Red Grenadine

MANGO BREEZE

Mango Juice, Passionfruit Syrup, Lime Juice and Schweppes Lime Soda

SHIRLEY TEMPLE

Maraschino Cherry Syrup, Lime Juice, Top with Ginger Ale

PASSIONZILA

Passionfruit, Mint, Lime, Soda

THB 250

Passionzila



FRESHLY BREWED COFFEE HOT & ICED

THB 160

| *Black Coffee*

| *Americano*

| *Cappuccino*

| *Cafe Latte*

| *Espresso*

| *Mocha*

| *Cafe Macchiato*

| *Flat White*

| *Double Espresso*

DUO FUSION

THB 220

AKANI

Thai Tea with Espresso

COCOA TREES

Thai Tea with Cocoa

EMPIRE MATCHA

Matcha Green Tea with Thai Tea

HAVEST TIME

Matcha Green Tea with Purple Sweet Potato

Chaidim | PREMIUM TEA

ชาйдิม

THB 220

English Breakfast

Earl Grey

Green Tea Jasmine

Dong Ding Oolong

Chamomile Blossoms

Lemongrass Pandan Butterfly Pea

ICED TEA

THB 220

Original Iced Tea

Serve with Milk or Lemon

Thai Iced Tea

Traditional Thai Style iced tea with condensed milk

Iced Matcha Green Tea

Green Tea with Condensed Milk

CHOCOLATE

THB 220

Hot or Iced

MINERAL WATER

Mont Fleur 500 ml.

THB 70

Evian 330 ml.

THB 160

Evian 750 ml.

THB 250

Acqua Panna 500 ml.

THB 200

Acqua Panna 1000 ml.

THB 320

SPARKLING WATER

Perrier Sparkling 330 ml.

THB 180

Perrier Sparkling 750 ml.

THB 350

San Pellegrino 750 ml.

THB 350

SOFT EMOTION

THB 95

Coke

Coke Zero

Sprite

Ginger Ale

Tonic Water

Soda Water

Schweppes Lime Soda

Purity

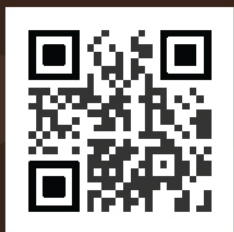


KROK-A-CAFÉ ESPRESSO BAR

Let the distinct identity of **KROK-A-CAFÉ ESPRESSO BAR** serve as the perfect setting for its thoughtfully crafted drinks. Made using an array of unique ingredients, the beverages here refresh and rejuvenate with their simplicity as each blend is designed to deliver perfection to you and your special someone.

We thank everyone for making moments and memories at **KROK-A-CAFÉ ESPRESSO BAR**. Our drinks are crafted to present our guests with a special time and we take pride in serving up experiences.

Sincerest thanks.



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