



SURA + NAREE

Sura-Naree, a Thai phrase translating to “Belles and Booze”, is a collection of Sappe’s most refined cocktail recipe. Each drink depicts a dramatic story of the epic female protagonists from various Thai novels and film, whose lives are spicily shaped or influenced by alcohol.



Keerati

In the embrace of her high-born status, a married lady's clandestine romance flourished with a young student at Mitake Waterfall, Japan. Though societal expectations compelled her to maintain virtue until her final breath, his love endured, offering solace on her deathbed. Japanese Gin serves as a poignant symbol of her romantic odyssey in Japan, its essence enriched and softened by the fragrant blooms of Mitake Waterfall.

**Daiginjo sake, Japanese Gin, Hibiscus
Egg white, Yuzu, Lemon, Edible paper
topper Smoked rose water**

\$27



Boonlueng

In the shadow of her captivating allure, a seasoned widow beckons with a legendary catchphrase whispered seductively to her stepson: “Chan, could you rub my back with those ice cubes?” To embody the essence of a high-class lady, a graduate of France's finest, we showcase Cognac and Champagne, crafting a silhouette of Boonlueng that exudes luxury and sparkles with elegance. When serving the drink, the server will step into the role of Chan, gracefully pouring the beverage over ice to reenact the iconic scene.

Home made Sappe bitters
Cognac, Grand marnier
Champagne, Orange oil
\$27



Lamyong

She's a stunning rural Thai woman who took a wrong turn in life. Her euphoric days were tragically overshadowed by alcohol and promiscuity. While her story may appear tragic, no one can deny that she embraced life to the fullest.

The recipe for Lamyong incorporates the infusion of Thai herbal tablets, believed by locals to offer health benefits. Additionally, honey, Pandan, and Bael are infused to impart sweetness and a comforting aroma. Served alongside Thai seasonal pickled fruits, a countryside favorite, this drink acts as a rabbit hole, providing an escape from reality and a journey into euphoria.

**Vodka infusion with Thai herbal (Leaves,
Wood, Flower, Berries) Pandan, Bael Star
gooseberry pickled with chili salted
powder**
\$19



E - Tim

An interracial love story unfolds between Itemi, a Japanese tourist, and Ei-Ting, a Thai boxer guarded by emotional walls. Through her sweetness and genuineness, she gradually melts away his icy exterior, proving herself to be the one. This drink embodies their harmonious bond—a fusion of chili-infused Japanese whiskey and umami Thai caramelized fish sauce foam—serving up a brand-new, unique Old Fashioned with a spicy twist.

Spicy Japanese Whiskey
Montenegro, Nam Pla Wan cordial
Nam Pla Wan foam (Shallot,
Coconut sugar, Egg white) Spicy
dried shrimp rim (optional)
\$19



Somsri

This Thai version of Vicky from Small Wonders, Somsri 422R, represents a fascinating exploration of AI and its potential to emulate human emotions. By embodying the first robotic female protagonist in Thai romance, Somsri's story prompts contemplation on whether AI can truly replicate human experiences, including love. The drink inspired by her features reflects this theme by mimicking Somsri's creation process, blending ingredients with a slushy machine, and incorporating Thai elements for flavor. It's a creative fusion of technology and tradition, inviting drinkers to ponder the boundaries between artificial and human emotions.

**Gold Tequila, Cointreau Lime,
Guava puree Spicy plum powder
rim, Lime zest
\$19**



Miss Dolly

Dolly's journey from being the less favored twin to becoming Thailand's most beloved diva is a testament to patience and determination in the face of adversity. Like a precious gem hidden within a rock, her outstanding talents and inner strength emerged through years of hardship and perseverance. The drink inspired by her story embodies her sui generis individuality, which may seem unconventional at first but hides an extraordinary taste, much like the unexpected brilliance that shines forth from within Dolly herself. It's a celebration of her tenacity and the beauty found in embracing one's singularity.

**Home made Sappe bitters Brandy
infused clove, Blood orange
Bergamotto, Yuzu, Charcoal
Foamer bitters, Orange oil
\$19**



Boonrod

Her story during the Vietnam War highlights a unique narrative of resilience and talent amidst challenging circumstances. While other Thai women may have succumbed to exploitation by American G.I.s,

Boonrod's decision to pursue her culinary skills instead is commendable. The drink inspired by her journey takes the classic American Long Island iced tea and infuses it with an exotic and citrusy twist, mirroring Boonrod's strength and ingenuity, celebrating her choice to carve her own path despite the challenges she faced.

Vodka, Gin, Tequila, Rum
Grand marnier, Blue curacao
Coconut sugar syrup, Lime
Pineapple puree, Sarsi extract
\$19



A Liu

A-Liw's journey within her patriotic mafia dynasty challenges traditional gender norms and showcases her determination to assert her rightful place as a successor. Her success in proving herself amidst masculine empowerment symbolizes the triumph of the phoenix over the dragon. The drink inspired by her story elegantly captures this dichotomy, with the red Roselle-infused Cabernet Sauvignon representing femininity, floating above the yellow-infused Chinese liquor symbolizing Sino masculine majesty. It's a powerful blend of flavors and symbolism, reflecting A-Liw's resilience and the complexity of her journey.

**Baijiu, Mandarin puree
Grand marnier, Lime
Cabernet infused Roselle
Roselle airfoam**

\$19



Renu

The Thai version of the Femme Fatale that embodies both mesmerizing beauty and dark allure, wields enchantments to fulfill her desires. This scarlet drink captures her fatal charm, while the magic ice ball, adorned with a golden leaf, holds within it all the sins and desires she manipulates to her advantage. It's a tantalizing concoction that seduces the senses, mirroring the irresistible allure and mystique of the Femme Fatale's character.

Lillet rough infusion Bael

Amaro di angostura

Creme de cassis, Bael

\$19



Riam

A timeless romance, transcending social boundaries and geographic distances, resonates with the enduring power of love and memory. Despite being uprooted from her rural life to the bustling metropolis, she never lost sight of her roots or her beloved. Though their story may have ended tragically, their love continues to inspire artists today. This house-made rice sake evokes the comforting aroma of the homey rice field, while the accompanying holy water offers a cleansing for the weary soul.

**Vodka fermented sticky rice
(Unfiltered Sake in Thai version)**

**Holy water (Skinny Italicus
Bergamotto)**

\$19