

VIRGIN DRINKS

Best Pizza in town
Thai crafted drinks
Funky tunes
Sunset

Fresh 
coconut -160

0% Proof

PINE HONEY BASIL	220
Phuket pineapple, Thai basil, lime, wild flower honey	
ALOE LIME HONEY	220
Aloe Vera juice, kaffir lime, lemongrass, lime, and longan honey	
ROSEBERRY	220
Blueberry muddled with rosemary, lime, Homemade vanilla syrup, soda water	
FRESCO	220
Passion fruit, mint leaf, lemongrass, lime, vanilla bourbon , homemade ginger ale	
COFFEE OR ME	250
Cold brew coffee, cinnamon, rosella, citrus, Valencia orange infused lemongrass tonic	

HOMEMADE BREWS

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GINGER BEER	160
Elegance spicy with its own unique kind of burning heat. Sip it slowly, and enjoy the chilled, effervescent sensation that fills your mouth and belly.	
LEMONADE	160
Natural, fermented lemon soda has a lovely floral sweetness and delicate effervescence that quenches your thirst just right on a hot summer afternoon	
KOMBUCHA	190
Our Kombucha is in house fermented and naturally flavored	
- Black tea	
- Mango	
TEPACHE	160
Vibrant and tart with the flavor of pineapple, and spiced infused. A traditional fermented drink from Mexico	

PINE FAVORITES

PINE
BEACH BAR

Signature TACO's

TUNA CEVICHE - 325

Tuna tartar, house made berries vinegar, organic herbs, avocado salsa

SEE BASS CEVICHE - 275

Fresh caught local fish, lemon juice, chili, herbs and coriander mango salsa

From the Grill

WAGYU BEEF CRAFT BURGER - 510

Tomato jam, cheese and braised onion served with fries

T-BONE STEAK - 830

(Good for 2, amazing for 1)

Australian dry-aged T-Bone steak, fermented roots, sautéed Chiang Mai potatoes and black garlic

BISTECCA - 890

Dry aged Wagyu rib eye, roasted cauliflower, fermented vegetable BBQ lettuce heart

GRILLED LAMB CHOP - 710

With sautéed artichoke, green beans, herb butter, and spiced breadcrumb

OVEN ROASTED HALF CHICKEN - 470

Organic marinated chicken, roasted roots and black garlic

LOCAL CATCH OF THE DAY - 430

Local grown roasted roots and lemon wedge

STEAMED SNAPPER STEAK - 450

Light soy sauce, fermented tomatoes & preserved lemon with chilly

KAMALA SEABASS BURGER - 510

Royal Thai guacamole, house made onion pickle served with fries

Pastas

HOME MADE TRUFFLE PASTA - 650

Rustic butter, truffle paste, Parmesan cheese and fresh summer truffle

LINGUINE VONGOLE & BOTTARGA - 420

Leeks, parsley, cherry tomatoes, lemon zest

ANDAMAN PRAWNS RAVIOLI - 590

Fresh prawns ravioli, bisque and shellfish butter

Pizzas

TRUFFLE - 650

Mozzarella, dry porcini, black truffle paste, Parmesan

VEGETARIAN - 350

Fresh tomato sauce, fior di latte and local grown smoked vegetables

SEAFOOD - 445

Fresh caught local seafood, fresh tomato sauce, roasted tomato, chili flakes and local rocket lettuce

CLASSIC - 290

Fresh tomato sauce, fior di latte, mozzarella, oregano and basil

BRESAOLA - 400

House cured bresaola, fresh rocket, parmesan cheese, tomato sauce

BURRATA - 500

Fresh tomato sauce, roasted tomatoes, sundried tomatoes, fresh basil & Oregano

PIZZA OF THE DAY - 380

Ask our team for the daily special

Please inform your server of any food allergies, food intolerance, dietary requirements or restrictions that you or any of your party may have. Menu is subject to change.

All prices are in Thai Baht and subject to 10% service charge and applicable taxes

MUST TRY SPIRITS

DIPLOMATICO RESERVA EXCLUSIVA, VENEZUELA – 450
A smart looking Venezuelan rum, Diplomático Reserva Exclusiva is matured in whiskey barrels. This was awarded a Gold Medal at the International.

MOUNT GAY XO, BARBADOS – 480
A full bodied rum from Barbados. This was awarded its 5th Gran Gold award at the Monde Selection in Brussels, as well as a trophy at the 2001 International Spirits Challenge in London.

FLOR DE CAÑA 18 YEAR OLD, NICARAGUA – 600
Unanimously claimed best among the best by critics. Stunning and full-bodied, with a rich complexity of flavors and a smooth finish.

HINE CIGAR RESERVE XO – 900
Created by Bernard Hine in collaboration with Nicholas Freeman of cigar purveyors Hunter & Frankau, this rich, deep, spicy Cigar Reserve was designed to accompany a fine cigar.

HAKUSHU 12 YEAR OLD SUNTORY, JAPAN – 2,500
This Hakushu is lightly peated and very delicate. Light and crisp with fresh notes of cut hay and sweet mixed peels, a little hazelnut, barley malt and a slight citrus zest.

SAKE SELECTION

300 ml. per bottle

**KINMON AKITA
JUNMAI X3 | 1,600**

Using 3 times the amount of 'Koji' than your ordinary sake, the umami and smooth sweetness of the rice is displayed as well as the rich flavor-fullness.

**DASSAI JUNMAI
DAIGINJO 50 | 1,175**

The fragrance reminds one of the fruity sweetness of a green apple and the subtle taste of the rice, giving this sake an overall smooth flavor.

MASUMI JUNMAI GINJO KARAKUCHI KIIPPON | 3,100 PREMIUM

Even with a dryness of +6 there is a pleasant sweetness with a subtle fragrance that does not linger too long, giving it a clean finish and good balance.

**KOZAEMON JUNMAI GINJO
SHINANO MIYA | 1,250**

light and fruity taste with a refined fragrance, this all rounded player can be enjoyed at many levels from a wide range of serving temperature to various food pairing.

**MASUMI JUNMAI OKUDEN
KANZUKURI | 1,300**

Mellow and mild-mannered in every aspect, this sake fully brings out the sweetness and umami of the rice. It can be enjoyed both chilled and warmed.

Japanese Specials

EDAMAME - 115

Green soy beans with sea salt

**DRY AGED YELLOW FIN
TUNA TATAKI - 515**

Dry aged yellow fin tuna, Daikon chili, chopped spring onion, house made ponzu and house salad

MAGURO NUTTO DON - 535

Yellow fin tuna, house made fermented soybean, aged soy sauce, organic raw egg yolk, spring onion and nori

UNAGI DON - 450

Japanese sea eel, Teriyaki sauce, pickled ginger, Kochihikari rice, Sansho pepper

STEAK DON - 550

Aged beef 100 gram, Teriyaki sauce, moshiro salt, white onion, mushroom, Koshihikari rice

CHICKEN TERIYAKI DON - 350

Organic chicken Koshihikari rice with house made Teriyaki sauce

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Thai selection

We respect Thai tradition and authentic taste, by using locally sourced ingredients.
We proudly support our local producers, farmers and fishermen.

KHAO PHAD PHAK – 320

Fried rice with carrot, onion, spring onion and kale
ข้าวผัดผัก

KHAO PHAD

Thai Fried rice with selection of
ข้าวผัด

Prawn กุ้ง - 590

Crab ปู - 590

PHAD KA PAO KAI DOW

Stir fired hot basil with garlic, chilli, fried egg served with rice
ผัดกะเพราไข่ดาว

Minced pork หมูสับ - 350

Minced chicken ไก่สับ - 350

Seafood ทะเล - 390

PHAD THAI

Stir fried noodle with tamarind sauce, bean sprout, tofu, peanut and chive
ผัดไทย

Chicken ไก่ - 490

Seafood ทะเล - 520

Prawn กุ้ง - 590

TOM YUM GOONG - 430

Thailand's famous hot and sour soup with Andaman king prawn, lemongrass, galangal and mushroom
ต้มยำกุ้ง

PLA KRAPONG TOM SOM – 410

Southern clear soup with white snapper, shallot, lemongrass, turmeric and spring onion

ต้มส้มปลากระพง

GAENG KEOW WAN GAI - 480

Green curry with chicken, pea eggplant, sweet Thai basil, coconut milk

แกงเขียวหวานไก่

PHAD PAK MIANG - 380

Stir fried Miang leave with egg and garlic

ผัดผักเหียง

PLA NUENG MA NOW - 650

Steamed white snapper with lemongrass, galangal, bokchoy and spicy lime dressing

ปลาึ่งมะนาว

GAENG POO MEE HOON - 750

Crab meat with Southern yellow curry served with rice noodles

แกงปูหมี่หูน

Bites

SMOKED OLIVES - 195

Castelvetro and Kalamata olives, house smoked with tamarind wood chips

ROSEMARY AND SEA SALT

WHITE PIZZA BREAD – 155

Freshly wooden baked flat bread, sea salt, and rosemary

TOASTED SOURDOUGH AND HOMEMADE BUTTER - 80

TRUFFLE FRIES WITH PARMESAN - 320

Healthy and Delicious

CHIANG MAI GARDEN SALAD - 385

Combination of bitter, medicinal herbs, leaf salad, raspberry vinaigrette, woodworm leaves, organic cherry tomato

BEET ROOT - 315

Cream of beet, roasted beet, fresh mix lettuce, lemon dressing and goat's cheese

GRILLED CAESAR SALAD - 290

Lightly grilled hydroponic lettuce, Caesar dressing, croutons, aged Parmesan and anchovies

With Chicken +150 / Local prawn +200

MIXED GREEN KAISO SALAD - 380

Organic green salad, mixed seaweed, Ponzu dressing

CRUNCHY HEART SALAD - 325

Organic mixed lettuce, pine nuts, house made ricotta cheese, sun dried tomato and lemon dressing

A Great start

CALAMARI - 320

Deep fried squid, tartar sauce, chilli pickles and micro herbs

FRESH BURRATA - 450

Heirloom tomatoes, roasted pumpkin with herbs and extra virgin olive oil

CHARRED OCTOPUS - 570

Black garlic, Escalivada and Pimiento sauce

CRISPY SOFT-SHELL CRAB - 375

Sweet and spicy dressing, raw mango & papaya, fresh radish, lime and chili

OVEN BAKED MEATBALL - 410

Beef meat ball, Parmesan cheese, tomato sauce, and garlic crostini

Sweets

SEASONAL FRUIT PLATTER - 170

Selection of fresh cut fruits

NUTELLA PIZZA – 325

The dream of all Nutella lovers

MANGO PASSION FRUIT MOUSSE - 250

Pistachio financier, black berry jelly, coconut sponge and almond candy

COCONUT PANNA COTTA - 260

Strawberry, Yuzu soup, orange syrup, Parmesan crispy

DRUNKEN TIRAMISU - 420

Mascarpone cheese, lady finger, coffee, alcohol, sugar

AFFOGATO - 210

Shot of espresso with homemade coconut ice-cream

HOUSE MADE GELATO – 55

PER SCOOP

Mark Rin chocolate

Coconut

Gelato of the day

WINES BY THE GLASS

		GLASS	BOTTLE
SPARKLING			
NV	Prosecco Spumante Aromatico Brut "IL FRESCO" Veneto, Italy	125ml 410	375ml 1,250
WHITE WINE			
2018	Concha y Toro, Sendero Sauvignon Blanc Central Valley, Chile	340	1,700
2017	Monsoon Valley, Chenin Blanc, Hua Hin, Thailand	550	2,650
2017	Hill-Smith, Chardonnay, Eden Valley, Australia	660	3,300
ROSE WINE			
2017	Planeta Rose Sicilia IGT, Sicily, Italy	430	2,200
2019	Monsoon Valley, White Shiraz Rose Hau Hin, Thailand	390	2,000
RED WINE			
2017	Wither Hills, Pinot Noir, Marlborough, New Zealand	490	2,500
2015	Anakena, Merlot, Central Valley, Chile	470	2,300
2018	Concha y Toro, Cabernet Sauvignon Reservado Central Valley, Chile	340	1,700

NON-ALCOHOLIC DRINKS

JUICES	160
Apple, watermelon, pineapple, orange, mango, fresh coconut	
ARTESIAN SOFT DRINKS	250
ID tonic, , Light tonic, Yuzu tonic, Pink grape fruit tonic, Valencia orange tonic	
SOFT DRINKS	130
Coca-Cola, Coca-Cola Light, Sprite, Tonic, Ginger Ale, Soda water	

CIGARS

Montecristo #4	1,100
Partagas Chicos Cello	1,210
Cohiba Siglo III	2,430
Cohiba Siglo VI	3,550
Partagas Serie D No 4	1,950
Montecristo Open Eagle	2,400
Hoyo de Monterrey Coronations	655
Quintero Tubulares	440
Romeo Y Julieta No 1	895
Romeo y Juleta No 3	715
Guantanamera Cristales	385

0% Proof

PINE HONEY BASIL	220
Phuket pineapple, Thai basil, lime, wild flower honey	
FRESCO	220
Passion fruit, mint leaf, lemongrass, lime, vanilla bourbon , homemade ginger ale	
COFFEE OR ME	250
Cold brew coffee, cinnamon, rosella, citrus, Valencia orange infused lemongrass tonic	

BEANS & LEAVES

COLD BREW COFFEE	180
Grown and small batch roasted in Chiang Mai. Mae Thon Luang – Pa Un Kee Village - DoiSam Muen	
ILLY COFFEE – 150 single shot/180 double shot	
Espresso – Latte – Cappuccino – Lungo	
RONNEFELDT TEA	180
English Breakfast - Earl Grey - Darjeeling Chamomile – Peppermint – green tea	

CRAFT COCKTAILS - 450

PINE STIGGINS

Aged rum infused pineapple, coconut rum, banana liqueur, almond, demerara, pineapple, coconut, malic acid, milk, seltzer

STRAWBERRY HIBISCUS MARGARITA

Reposado tequila, strawberry & orange zest liqueur, citrus, spiced hibiscus pomegranate, saline

LA PRIMAVERA

Reposado tequila, Aperol, passion fruit, homemade grapefruit soda, lemon, creole bitters, Prosecco

CALL ME A CAB

Peravian pisco, house made strawberry liqueur, elderflower, lime, dry apple cider

LILY FLEUR

Grape vine flower gin, Pierre Ferrand dry curacao, herbal liqueur, peach liqueur, coconut rum, pure cane syrup, citric acid, tonic bitters, seltzer.

ENDLESS SUMMER

Single malt vodka, Campari, Pineau des Charentes rouge vermouth, espresso liqueur, watermelon, lemon, orange bitter, ginger, fizz

THE LAST SAMURAI

Japanese craft gin, sake, pomelo, tartaric, cucumber bitter, yuzu tonic, shiso leaf

AERO 2.0

Aperol, Wild Turkey Bourbon 101, Avena, Citric acid

CARIBBEAN SPICED

Venezuelan aged rum, Amaretto Disaronno, Pere' Magloire V.S. calvados, lemon, spiced demerara, aromatic bitter, Shichimi Togarashi

THE INTERCONTINENTAL NEGRONI

Campari, vermouth bianco Infused green jasmine tea, vermouth rosso infused coffee bean, London dry gin, olive brine, orange & chocolate bitters

HOMEMADE BREWS

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SPIRITS

Burnett's Gin	330
Lunazul Tequila	290
Diplomatico Planas Rum	290
Glenfarclas Heritage	330
Evan Williams Bourbon	290
Russian Standards Vodka	290

BEER

Singha	150
Chang	150
Chalawan IPA	290
Heineken	160
Corona	290
Asahi	160

WATER

Acqua Panna	130 270
250ml 750ml	
San Pellegrino	130 270
250ml 750ml	

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