THE
OSKAR TRIBUNE

·Vol. XVII· ·Est. in Bangkok, Thailand· ·No. 2569·

LATE EDITION: 5 PM. – 2 AM EVERYDAY

KITCHEN OPEN TILL MIDNIGHT, 1 AM ON FRIDAY & SATURDAY

FALL 2026 MENU

OSKAR BISTRO

Taking a modern approach to bar-meets-restaurant, Oskar Bistro marries class and comfort in one inviting location. This versatile venue is great for a hearty meal, a bottle of wine shared with friends, or a night out dancing. We serve classic French and European dishes with an Oskar twist and believe that prices should be reasonable and each mouthful memorable.

CHEF JULIEN LAVIGNE

Chef Julien has a long-standing love affair with food. You can trace the relationship back to when he was a 15-year-old intern at a famous French restaurant, honing his craft. He has trained in Michelin star restaurants, and brought his knowledge and creativity to Oskar's kitchen. His impeccable palate sets the tone for Oskar cuisine, and you can taste his passion in every portion.

oskar password: oskarb11
OskarBangkok
097 289 4410
info@oskar-bangkok.com

CONTENTS

FOOD

STARTERS & SALADS, PLATTERS 2
RAW CORNER 2
FROM THE GRILL 3
BURGERS, SKEWERS 3
FROM THE SEA, FROM THE FARM 4
COCOTTES 4
PASTA & RISOTTO 5
PIZZA 5
SNACKS, SIDE DISHES, HAPPY ENDING 6

BEVERAGE

WATER & SOFT 7
APERITIF, DIGESTIVE, BEER & CIDER 7
COCKTAILS 8-9
NON ALCOHOLIC DRINKS 9
SPIRITS 10-11
WINES BY THE GLASS 12

FOOD

by: Chef julien lavigne

• • • Kitchen Open Till Midnight & 1 Am. On Friday & Saturday • • •

STARTERS & SALADS

SANTORINI GREEK SALAD 280
Dofann feta goat cheese, kalamata olives, watermelon, bell pepper.

BRESAOLA & ENDIVE SALAD 425
Beef bresaola, Belgium endive, Gorgonzola, candied walnut, Xerez dressing.

CHICKEN CÆSAR 300
Char-grilled chicken, bacon, Parmigiano, poached egg.

SALMON CÆSAR 330
Smoked and cured salmon, white anchovies, horseradish, bacon.

NEW **YAM NEUA YANG** 340
WAGYU M5
Spicy Thai grilled beef salad.

YAM WUNSEN 320
Spicy Thai seafood and glass noodle salad.

NIÇOISE TUNA SALAD NEW 395
Grilled tuna, green beans, potatoes, quail eggs, olives, anchovies, lemon dressing.

PHUKET SALAD 345
Blue swimming crab, avocado, sweet and sour mango, coriander.

PRAWN & SCALLOP CEVICHE 345
Avocado, jalapeño, coriander, spiced corn.

OSKAR SALAD 570
Seared foie gras, smoked duck ham, braised duck and Emmental cheese truffle sandwich.

TOMATO & BURRATA 340
Organic mixed tomatoes, micro herbs salad, pomegranate molasse dressing.

Add 18-month Parma ham *120*

RAW CORNER

BEEF CARPACCIO 370
Comté cheese, quail eggs, hazelnut, pickled mushroom, grain mustard.

RED TUNA TARTARE 365
Sweet and sour mango salad, green sriracha, fragrant peanut crumble.

SALMON CARPACCIO 385
Yuzu dressing, wasabi cream cheese, shokupan bread.

BEEF TARTARE
BLACK ANGUS - HAND CUT

• **MEDITERRANEA** 490
Anchovies, Taggiasca black olives, sun-dried tomatoes, capers, pine nuts, sfincione Sicilian focaccia.

• **À LA PARISIENNE** 490
Cornichons, shallots, parsley, capers, old grain mustard, yolk egg, toasted sourdough bread.

PLATTERS

ANTIPASTO ITALIANO REG. 430 LARGE 730
18-month Parma ham, coppa artigianale, salame piccante, Pecorino Pepato, Gorgonzola Dolce, marinated bocconcini, Taggiasca olives, sfincione-style focaccia, house condiments.

MEXICAN PLATTER REG. 470 LARGE 790 NEW
Wagyu beef smash tacos, prawn & scallop ceviche, avocado guacamole, spiced red bean, nachos.

• • • • • •

Cold cuts and cheese platters come with sourdough bread and condiments.

COLD CUTS & CHEESE LARGE 740
Parisian white ham, truffle saucisson, 18-month Parma ham, organic chicken liver mousse, Brie de Meaux AOP, 12-month Comté AOP, Blue Fourme d'Ambert AOP, local St-Marcellin Lamoon.

COLD CUTS REG. 390 LARGE 670
Parisian white ham, truffle saucisson, 18-month Parma ham, Spanish chorizo, beef bresaola, organic chicken liver mousse.

CHEESE REG. 420 LARGE 720
12-month Comté AOP, Brie de Meaux AOP, Blue Fourme d'Ambert AOP, fresh cottage cheese Quark, local St-Marcellin Lamoon.

ALL PRICES ARE IN THAI BAHT AND SUBJECT TO 10% SERVICE CHARGE AND 7% VAT.

• • • Kitchen Open Till Midnight & 1 Am. On Friday & Saturday • • •

FROM THE GRILL

200G FLANK STEAK AUS WAGYU BEEF M5 690
The lean cut that proves less fat doesn't mean less fun.

200G TENDERLOIN AUS BLACK ANGUS BEEF 1,190
Tender and buttery, the most luxurious cut.

250G STRIPLOIN AUS WAGYU BEEF M5 1,290
Premium cut, high heat, pure indulgence.

300G PICANHA AUS ANGUS GRAIN FED BEEF 1,490
Juicy and flavorful, a samba for your taste buds.

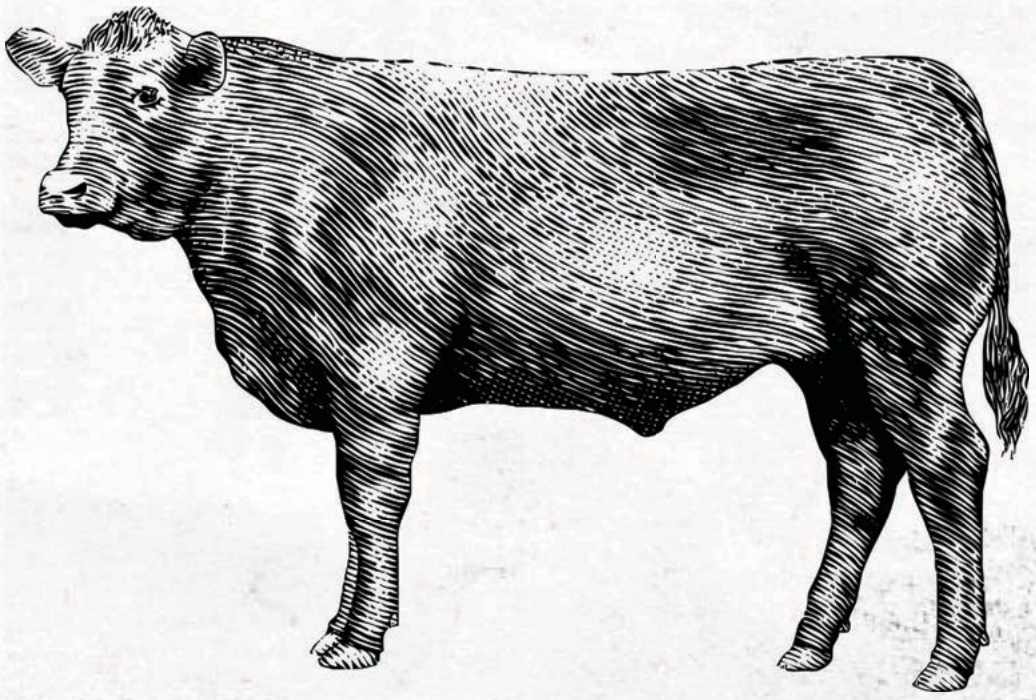
300G RIB-EYE AUS WAGYU BEEF M5 1,590
Signature marbling for the king of steaks.

All served with baby spinach and carrots, sautéed mushrooms.

Choose your sauce: béarnaise, pepper or truffle & red wine.

180G HANGER AUS BLACK ANGUS BEEF & CHIMICHURRI 595
Rich and zesty, with a bold green zing. Roasted organic baby potatoes, vine tomatoes.

300G EXTENDED RANGE PORK CHOP 590
Rustic charm with a gourmet edge. Roasted Delikatess baby potatoes, rocket salad, spiced San Marzano tomato confit.



BURGER & CO

SPICED CHICKEN KEBAB 340
Caramelized bell pepper & onion, shoestring fries, harissa and yogurt sauces.

OSKAR WAGYU BEEF BURGER 450
150g patty, cheese, lettuce, tomatoes, king sauce, potato wedges.

Add bacon *40*

SMASH SLIDERS *(3 pcs)* 380
Wagyu beef, American cheese, pickled cucumber, diced onion, Oskar signature sauce.

CROQUE-MONSIEUR 330
Paris ham, Emmental cheese, mesclun salad.

FISH & CHIPS 510
Battered sea bass, potato fries, mushy peas & condiments tartare dip.

GRILLED SKEWERS

2 PIECES PER ORDER

CHICKEN FILLET 265
Yellow curry dip.

SALMON 310
Wasabi and soy sauce dip.

BEEF LOK LAK 340
Salt, pepper and lime dip.

AUS LAMB KOFTA KEBAB 310
Tzatziki dip.

PRAWNS 325
Thai seafood sauce.

ALL PRICES ARE IN THAI BAHT AND ARE SUBJECT TO 10% SERVICE CHARGE AND 7% VAT.

VEGETARIAN PORK SPICY

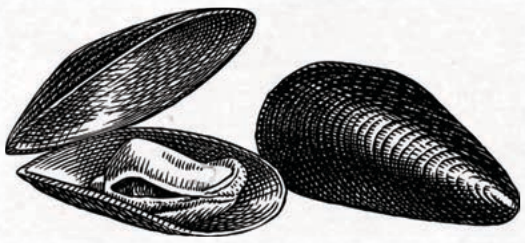
FROM THE SEA

CRISPY SKIN SALMON 590
Crunchy vegetables, potatoes gnocchi, lemon and dill beurre blanc.

700G WHOLE SEA BASS STEAMED 650
Soy and ginger sesame hot sauce, aromatic Thai rice.

SEARED TUNA STEAK 630
Wasabi mashed potatoes, yuzu butter sauce.

SEARED SEA BASS MEDITERRANEAN-STYLE 495
Char-grilled capsicum, zucchini, artichoke, confit tomato ragù, Taggiasche olives.



450G BOUCHOT MUSSELS

• À LA MARINIÈRE 660
White wine steamed, French fries, garlic mayonnaise.

• THAI-STYLE NEW 660
Thai basil, lemongrass, kaffir lime, chilli, potato fries, seafood sauce.

Oysters

#3 Fines de Claire

by Chironfils

3 PCS. / 329
6 PCS. / 629
12 PCS. / 1,299

RECOMMENDED WINE:

SAINT-MARTIN DOMAINE LAROCHE CHABLIS AOC 1,895
Chardonnay. Burgundy, France – 2023.

COCOTTES

Comfort food slow-cooked to perfection in an individual baking dish.

• • • • • •

SEAFOOD TOM YAM 350
Spicy Thai soup, squid, shrimps, mussels, Jasmine rice.

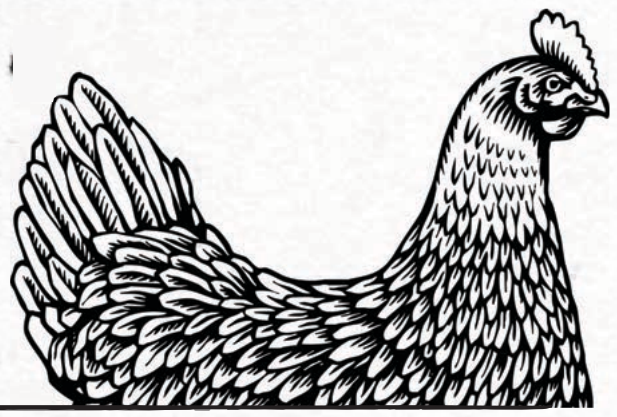
SALMON TERIYAKI 395
Ginger and garlic fried rice, shiitake, broccoli.

CHICKEN BASQUAISE NEW 395
Free-range chicken breast, bell pepper piperade, tomato, Espelette chilli, chorizo, pilaf rice.

BRAISED SPICED LAMB 405
Vegetables, couscous, homemade harissa sauce.

DUCK PARMENTIER 380
Braised duck leg, Kampot pepper sauce, mashed potatoes, salad.

BOEUF BOURGUIGNON 450
Beef stew in red wine, mushrooms and bacon, truffle mashed potatoes.



FROM THE FARM

NEW **OSKAR DUCK CONFIT** 540
Potato mousseline, cognac & green peppercorn sauce.

GRILLED CHICKEN BREAST MORELS MUSHROOMS 560
Red label organic chicken breast, pilaf rice, pancetta, cream sauce.

PORK RIBS 490
BBQ GLAZED - FREE RANGE
Oskar wedges, zesty coleslaw, smoky barbecue sauce, double cream dip.

PORK FILET MIGNON 580
À LA DIJONNAISE - FREE RANGE
Paris mushroom, Delikatess potatoes, sautéed baby spinach, Dijon mustard cream sauce.

450G BRAISED LAMB SHANK 760
Slow-cooked, fall-off-the-bone goodness. Potato mousseline, ratatouille, rosemary, lamb jus.

COUSCOUS ROYALE REG. 430 LARGE 730
Light, fragrant, and royally garnished. Beef meatball, lamb, chicken, merguez, harissa broth.

• • • Kitchen Open Till Midnight & 1 Am. On Friday & Saturday • • •

PASTA & RISOTTO

Gluten-free option available

MEATBALL SPAGHETTI WAGYU BEEF 390
Tomato ragù sauce, pistachio, Pecorino.

CARBONARA LINGUINE 420
Guanciale, Pecorino, Parmigiano, organic egg yolk.

AMATRICIANA PENNE 420
Guanciale, 'nduja sausage, Pecorino, tomato sauce, onion.

WAGYU BEEF LASAGNA REG. 440 / NEW LARGE 780
Tomato ragù, Parmigiano.

TRUFFLE MAC & CHEESE 390
Porcini, truffle, Gorgonzola, Parmigiano, Fontina, Mozzarella.

RAVIOLI AL RAGÙ HANDMADE 420
Spinach ravioli, beef & pork tomato ragù, salted Ricotta.

GNOCCHI ALLA TRAPANESE HANDMADE 375
Potato gnocchi, Burrata, almond pesto, organic tomatoes.

BLUE CRAB SPAGHETTI NEW 470
Blue Crab meat, cherry tomatoes, garlic, chili, breadcrumbs.

SEAFOOD A.O.P. SPAGHETTI 390
Shrimps, scallops, squid, garlic, chili.

LINGUINE VONGOLE 360
Italian clams, garlic, basil.

SPAGHETTI AL CARTOCCIO 520
Baked in foil; prawns, squid, clams, scallops, mussels, spicy tomato sauce, basil.

• • • • • •

RISOTTO

PRAWNS & SCALLOPS 560
Red prawns, Hokkaido scallops, carnaroli risotto, artichoke, prawn jus.

TRUFFLE & MUSHROOMS 410
Porcini, fig, port wine sauce.
Add seared foie gras *220*

WOOD OVEN PIZZA

NAPOLITANA STYLE—thick crust, small size, or ROMANA STYLE—thin crust, large size.
The Choice is yours!

CLASSIC

MARGHERITA 210 | 285
Tomato, basil, Mozzarella.

VEGETARIANA 250 | 345
Cherry tomatoes, artichoke, mushrooms, rocket.

SALAME PICCANTE 260 | 360
Mozzarella, Parmigiano, oregano.

DIAVOLA 340 | 465
'Nduja sausage, salame piccante, smoked Scarmorza, spicy tomato, oregano.

PROSCIUTTO E FUNGHI 300 | 415
Paris ham, button mushrooms, Mozzarella.

5-CHEESE 320 | 435
Gorgonzola, Fontina, Mascarpone, Parmigiano, Mozzarella.

PARMA 320 | 435
12-month Parma ham, Mozzarella.

FRUTTI DI MARE 320 | 435
Prawns, crab, squid, mussels, coriander pesto, Mozzarella.

CALZONE CLASSICO 445
Paris ham, Paris mushroom, mozzarella, tomato.



SPECIAL

CAPRESE 250 | 345
Sun-dried tomato, San Marzano tomato sauce, Bocconcini, basil.

TRUFFLE PARMA 360 | 485
12-month Parma ham, Mascarpone, white truffle oil.

SFIZIOSA 300 | 415
Italian sausage, salame piccante, Paris ham, pancetta, Mozzarella.

RUSTICA 360 | 485
Italian sausage, salame piccante, bell pepper, mascarpone, oregano.

BRESAOLA 360 | 485
White base, beef bresaola, truffle Mascarpone, grilled onions, hazelnuts.

AMERICANA 400 | 540
"Philly style" wagyu beef, bell peppers, onions, smoked Scarmorza, jalapeños pickled.

OSKAR 350 | 470
Parma ham, dry fig, rocket, Mozzarella, truffle oil, balsamic.

SNACKS

STEAMED EDAMAME 120
Soybeans, Kombu vinegar dip sauce.

BRUSCHETTA REG. 180 | LARGE 310
18 months Parma ham & basil, Italian anchovies & tomato confit.

OSKAR WEDGES 200
BBQ and ranch yoghurt dip.

WAGYU BEEF TACOS REG. 350 | LARGE 510
Avocado guacamole, spiced ground beef, melted Cheddar, soft tortilla.

NEW **MOROCCAN CRISPY BEEF BRIOUAT** *(5 pcs)* 320
Spiced Angus ground beef, tahini & harissa dip.

WOOD-FIRED FLAMMEKUECHE 285
Flatbread, double cream, red onion, smoked bacon.

CHICKEN TENDERS 210
Sriracha dip.

OSKAR WINGS 220
Deep-fried chicken wings, spicy honey dip.

AVOCADO GUACAMOLE REG. 265 | LARGE 400
Homemade nachos, beetroot chips.

CALAMARI FRITTI 240
Wasabi and soy sauce dip.

SHRIMP TEMPURA BITES 230
Lime sweet chili mayonnaise dip.

SIDE DISHES

All vegetarian friendly

French Fries – Shoestring Fries
Hom Mali Rice – Couscous – Mixed Salad
110

Mixed Green Vegetables – Mashed Potatoes
Roasted Potatoes – Pilaf Rice
Garlic Broccoli – Ratatouille
125

Sautéed Mushrooms – Truffle Mashed Potato
140

HAPPY ENDING

All vegetarian friendly

• • • • • •

CHEESE SELECTION 295
16-month Comté, Brie de Meaux, Gorgonzola.

• • • • • •

TIRAMISÙ 230
Coffee and marsala soaked savoiardi biscuits, mascarpone cream, chocolate.

NEW **OSKAR PANNA COTTA** 250
Amalfi lemon, pistachio, Amarena cherry.

FREAKY SUNDAE 260
Chocolate fudge, Madagascar vanilla ice cream, salted caramel sauce, almond nougatine, hot chocolate sauce.

CLASSIC CRÈME BRÛLÉE 240
Madagascar vanilla.

TRIO GOURMAND 250
A selection of three mini desserts tiramisù, apple pie, crème brûlée.

HOT CHOCOLATE LAVA 295
(72% cocoa) Madagascar vanilla ice cream.

WARM APPLE PIE 260
Salted caramel almond chunks, frangipane, hazelnut ice cream.

OSKAR CHOCOLATE TART 280
72 % chocolate ganache, salted butter caramel, macadamia nougatine, chocolate ice cream.

MANGO & BERRIES TART 290
Vanilla and citrus custard, blueberries, strawberries, passionfruit coulis, mango sorbet.

ICE CREAMS & SORBETS
- ONE SCOOP 110
- TWO SCOOPS 195

Chocolate	Hazelnut	Vanilla
Salted Caramel	Pistachio	Mango
Lemon	Raspberry	Strawberry



BEVERAGE

WATER

Aura 50 cl.	60
Acqua Panna 100 cl.	160
San Pellegrino 50 cl.	120
San Pellegrino 100 cl.	180

JUICE & SOFT

Apple	85
Pineapple	85
Orange	85
Lime	85
Passion fruit	85
Cranberry	105
Grapefruit	105
Coke	85
Coke Zero	85
Tonic	85
Sprite	85
Thai Red Bull	85
Ginger Ale	85
Schweppes Lemon	85
Red Bull Import	145
Fever-Tree:	
Mediterranean Tonic	145
NEW Indian Tonic	145
Elderflower Tonic	145
Ginger Beer	145

TEA & COFFEE

Hot tea	80
Espresso	100
Double espresso	200
Latte, Cappuccino	130

APERITIF & LIQUEUR

APEROL	225	TAYLOR PORT RUBY	245
MARTINI BIANCO	225	SOUTHERN COMFORT	245
MARTINI CLASSICO	225	CHERRY HEERING	245
NEW OLMECA CHOCOLATE TEQUILA	225	GALLIANO VANILLA	285
PERNOD	235	DRAMBUIE	295
RICARD	245	GRAND MARNIER	315
CAMPARI	245	NEW BELVEDERE DIRTY BREW COFFEE	325

DIGESTIVE

CRÈME DE MENTHE GREEN	225	AMARO MONTENEGRO	245
GIFFARD MENTHE PASTILLE	225	BAILEY'S	245
JÄGERMEISTER	225	MIDORI	245
SAMBUCA BLACK	225	KAHLÚA	255
SAMBUCA WHITE	225	COINTREAU	265
LIMONCELLO	235	GRAPPA	265
TEQUILA STRAWBERRY CREAM	235	FERNET BRANCA / MENTA	285
AMARETTO DI SARONNO	245	FRANGELICO	295
AMARO AVERNA	245	D.O.M. BENEDICTINE	305



BEER & CIDER

HEINEKEN 0.0	125	CORONA	205
MOOSE CIDER ORIGINAL	145	VEDETT IPA	255
MOOSE CIDER INDIE SUMMER	145	HOEGAARDEN	265
HEINEKEN	145	HOEGAARDEN ROSÉE	265
ASAHI	145	PUNK IPA	330
SINGHA	145	DUVEL STRONG BLOND ALE 8.5% VOL.	330
SAN MIGUEL LIGHT	145	LA CHOUFFE BLONDE 8% VOL.	330
CHANG	145	LA CHOUFFE STRONG DARK 10% VOL.	330
BEER LAO DARK	170		

ALL PRICES ARE IN THAI BAHT AND ARE SUBJECT TO 10% SERVICE CHARGE AND 7% VAT.

OSKAR'S DRINK LIST

COCKTAILS

OSKAR

SIGNATURES

BOOTY CALL 295
Vodka, Midori, lime juice, almond syrup.

DATING MYSELF 295
Raspberry vodka, crème de cassis, lime juice, blueberry syrup.

FRENCH KISS 295
Gin, vodka, tequila, lime juice, blueberry syrup, prosecco.

OSKAR HEMINGWAY 295
White rum, maraschino liqueur, grapefruit juice, cherry syrup, lime juice, grapefruit syrup.

STRAWBERRY DREAM 295
Vodka, Aperol, strawberry syrup, lime juice, Sprite.

YELLOW BIRD 295
Vodka, Galliano, Malibu, pineapple, passion.

NEW **COPPER KICK** 325
Gin, ginger beer, lime juice, syrup, basil leaves, Angostura bitters.

PRETTY IN PINK 325
Pink gin, Cherry Heering, pomegranate, lime, rose, almond syrup.

MEXICAN MULE 395
Mezcal, ginger beer, Angostura bitter, lime juice, syrup.

NEGRONIS

PARMA NEGRONI 295
Gin, Campari, grapefruit juice, tonic.

MEXICAN NEGRONI 335
Tequila, mezcal, Kahlúa, Campari, vermouth.

NEGRONI MULE 325
Gin, Campari, vermouth, lime juice, ginger beer, Angostura bitters.

CELEBRITY NEGRONI NEW 355
Spiced rum, Campari, vermouth, sparkling wine.



BUBBLES

FLOWER FIELDS SPRITZ 275
Sparkling wine, elderflower, lavender, rose.

LILLET BIANCO SPRITZ NEW 325
Lillet, elderflower syrup, sparkling wine.

APEROL SPRITZ 335
Sparkling wine, Aperol, soda, orange peel.

CAMPARI SPRITZ 335
Sparkling wine, Campari, soda, orange peel.

ST-GERMAIN SPRITZ NEW 345
Sparkling wine, St-Germain elderflower, soda.

MARTINIS

APPLE 295
Apple flavored vodka, apple juice, lime juice.

LYCHEE & ROSE 295
Vodka, lychees, rose, lemon.

PORNSTAR MARTINI 295
Vodka, passion fruit liqueur, vanilla, lime juice, passion fruit, sparkling wine.

RASPBERRY & PASSION 295
Vodka, raspberry, passion, apple.

CHOCOLATE 295
Vodka, crème de cacao, cognac, cream.

WILD MARTINI 295
Vodka infused with chili and lemongrass, apple juice, lime juice, syrup.

ESPRESSO 325
Vodka, Kahlúa, Frangelico, espresso.

DRY OR DIRTY MARTINIS

Choose your fight!

SMIRNOFF VODKA	315
GORDON'S GIN	315
CIROC VODKA	495
TANQUERAY GIN	395
BELVEDERE VODKA	495
HENDRICK'S GIN	495

ALL PRICES ARE IN THAI BAHT AND SUBJECT TO 10% SERVICE CHARGE AND 7% VAT.

LATINO CORNER

CAIPIRINHA 255
Cachaça, lime juice.

CAIPIROSKA 255
Vodka, lime.

DAIQUIRI 255
Rum, lime juice.

MARGARITA 255
Tequila, triple sec, lime juice.

MOJITO 255
Rum, lime, mint, soda.

RED MOJITO 255
Rum, triple sec, strawberry purée, lime juice.

LATINO MOJITO 255
Rum, peach schnapps, passion fruit, lime juice.

APPLE & LYCHEE MOJITO 275
Tequila, lychee liquor, lime juice, apple juice.

GIN & TONIC CLUB

BEEFEATER ON FIRE 325
Fever-Tree Mediterranean tonic, agave syrup, lemon & orange peel, juniper, basil leaves, chili.

ROKU FLORAL NEW 365
Fever-Tree Indian tonic, orange, lemon, ginger, black pepper, rosemary, juniper berry.

TANQUERAY ZEST 395
Fever-Tree Mediterranean tonic, lemon & orange peel, juniper, coriander root, thyme, orange bitter.

BOMBAY SAPPHIRE EXOTIC 395
Fever-Tree Elderflower tonic, blueberry, lemon & dragon fruit peel, juniper, coriander leaves.

HENDRICK'S BOTANICAL 495
Fever-Tree Elderflower tonic, rose syrup, pepper, juniper, cucumber, coriander root, thyme.

CLASSICS

BLOODY MARY 255
COSMO 255
GIN FIZZ 255
HEMINGWAY 255
MAI TAI 255
PIÑA COLADA 255
BLACK RUSSIAN 255
WHITE RUSSIAN 255
LONG ISLAND ICE TEA 265
B52 295
OLD FASHIONED 295
SANGRIA 295
VESPER MARTINI 295
PALOMA 295
AROUND THE WORLD 305
WHISKY SOUR 325
NEGRONI 335
NEGRONI SBAGLIATO 335
SINGAPORE SLING 335
BOULEVARDIER 355
MANHATTAN 355

SOURS

CONTAINS EGG WHITE

THAI WHISKY SOUR 255
Mekhong whisky, pineapple, syrup.

DESERT ROSE SOUR NEW 325
Pink gin, rose syrup, grapefruit Juice, lime juice, Peychaud's bitters.

LAVENDER PISCO SOUR 325
Pisco, lime juice, lavender, bitter.

CHERRY BLOSSOM SOUR 325
Gin, cherry syrup, lychee.

GOLD CINNAMON SOUR 345
Bourbon, crème de cassis, cinnamon, angostura, lime juice.

NEW YORK SOUR 395
Bourbon, syrup, lemon juice, red wine.

SHOT TRAYS

6 SHOTS FOR THE PRICE OF 5

Espresso Martini, Dating Myself	600
Jägermeister, Sambuca, El Tequileño	1,125
NEW Olmeca Chocolate Tequila	1,125
Strawberry Cream Tequila	1,175
Blow Job	1,275
Cascahuín Blanco	1,475
NEW Belvedere Dirty Brew Coffee	1,625
1800 Coconut Reserva	1,825
Don Julio Blanco	1,875
Patrón XO Cafe	1,975

STILL VIRGIN

BLOODY NOT SO MARY
VIRGIN MOJITO
VIRGIN PIÑA COLADA
FRUIT PUNCH
LYCHEE BREEZE
BERRY COOLER
11 ICED TEA

- 170 -

ALL PRICES ARE IN THAI BAHT AND ARE SUBJECT TO 10% SERVICE CHARGE AND 7% VAT.

OSKAR'S DRINK LIST

SPIRITS

OSKAR

Bottle service includes 4 mixers and ice. Bottles must be consumed within one month.
One premium mixer or cranberry / grapefruit juice jug = 2 mixers. Mineral waters not included.

Corkage fee for bottles of spirits is 1,500++ and includes ice.

VODKA



SMIRNOFF	225	2,990	*(70 cl)*
KETEL ONE	235	3,090	*(70 cl)*
ABSOLUT	245	3,190	*(70 cl)*
RUSSIAN STANDARD	245	3,190	*(70 cl)*
STOLICHNAYA	245	3,190	*(70 cl)*
CIROC	295	3,990	*(75 cl)*
BELUGA SILVER	345	4,890	*(70 cl)*
BELVEDERE	345	4,890	*(70 cl)*
GREY GOOSE	355	5,390	*(75 cl)*
NEW GREY GOOSE ALTIUS	925	14,190	*(70cl)*

GIN

GORDON'S	225	2,990	*(70cl)*
GORDON'S PINK	235	3,090	*(70cl)*
TANQUERAY	235	3,190	*(75cl)*
BEEFEATER	245	3,190	*(70cl)*
BOMBAY	245	3,190	*(70cl)*
ROKU	265	3,690	*(70cl)*
IRON BALLS GIN	295	3,990	*(75cl)*
SANTUS PETRUS	295	3,990	*(75cl)* NEW
TANQUERAY 10	325	4,590	*(75cl)*
GINSTR	335	4,490	*(50cl)*
HENDRICK'S	345	4,890	*(70cl)*
HENDRICK'S CABARET	345	4,890	*(70cl)*
THE BOTANIST	415	6,090	*(70cl)*
MONKEY 47	435	5,990	*(50cl)*

TEQUILA & MEZCAL

NEW EL TEQUILEÑO	225	3,490	*(100cl)*
OLMECA GOLD	235	3,090	*(75cl)*
NEW CASCAHUÍN BLANCO	295	3,990	*(75cl)*
1800 COCONUT RESERVA	365	5,290	*(75cl)*
DON JULIO BLANCO	375	5,390	*(75cl)*
NEW CASCAHUÍN AÑEJO	375	5,390	*(75cl)*
PATRÓN SILVER	395	5,790	*(75cl)*
NEW PATRÓN XO CAFE	395	5,790	*(75cl)*
MONTELOBOS ESPADIN	395	5,790	*(70cl)*
DON JULIO REPOSADO	425	6,290	*(75cl)*
NEW OCHO PLATA	425	6,290	*(75cl)*
NEW OCHO REPOSADO	445	6,590	*(75cl)*
DON JULIO 1942	1,155	18,090	*(75cl)*
CLASE AZUL REPOSADO	1,295	20,490	*(75cl)*



RUM

CAPTAIN MORGAN WHITE	225	2,990	*(70cl)*
CAPTAIN MORGAN SPICED	235	2,990	*(70cl)*
CAPTAIN MORGAN DARK	235	3,090	*(75cl)*
BACARDI WHITE	245	3,190	*(75cl)*
HAVANA 3 YEARS	245	3,190	*(75cl)*
MALIBU	245	3,190	*(70cl)*
SAILOR JERRY	245	3,190	*(75cl)*
HAVANA 7 YEARS	255	3,390	*(75cl)*
FLOR DE CAÑA 12 YEARS	335	4,690	*(75cl)*
DIPLOMATICO RESERVA	355	5,090	*(70cl)* NEW
ZACAPA 23 YEARS	465	6,990	*(75cl)*

ALL PRICES ARE IN THAI BAHT AND SUBJECT TO 10% SERVICE CHARGE AND 7% VAT.

WHISKEY & BOURBON

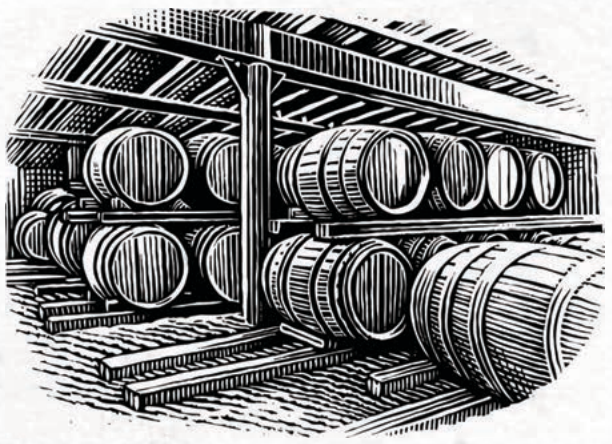
JIM BEAM	225	2,990	*(70cl)*
EVAN WILLIAMS	235	3,090	*(70cl)*
JACK DANIEL'S	255	3,390	*(70cl)*
JACK DANIEL'S HONEY	255	3,390	*(70cl)*
MAKER'S MARK (75CL)	255	3,390	*(75cl)*
BULLEIT BOURBON (70CL)	275	3,790	*(70cl)*
JACK DANIEL'S GENTLEMAN	275	3,790	*(75cl)*
JIM BEAM DOUBLE OAK (BLACK)	275	3,790	*(70cl)*
BUFFALO TRACE BOURBON	285	3,890	*(75cl)*
WILD TURKEY BOURBON 81 PROOF	305	4,090	*(75cl)*
ELIJAH CRAIG 12 YO BOURBON	345	4,890	*(75cl)*
BULLEIT RYE	365	5,290	*(70cl)*
WOODFORD RESERVE	375	5,390	*(75cl)*
MICHTER'S RYE	395	5,790	*(70cl)*

SINGLE MALT

GLENMORANGIE 12 YEARS	375	5,390	*(70cl)* NEW
SINGLETON 12 YEARS	395	5,790	*(70cl)*
GLENFIDDICH 12 YEARS	425	6,290	*(70cl)*
GLENLIVET 12 YEARS	465	6,990	*(70cl)*
TALISKER 10 YEARS	495	7,490	*(70cl)*
SINGLETON 18 YEARS	565	8,090	*(70cl)*
BALVENIE 12 YEARS	565	8,090	*(70cl)*
GLENKINCHIE 12 YEARS	565	8,090	*(70cl)*
GLENFIDDICH 15 YEARS	565	8,090	*(70cl)*
LAPHROAIG ISLAY 10 YEARS	625	9,090	*(75cl)*
MACALLAN SHERRY OAK CASK 12 Y.	695	10,290	*(70cl)*
LAGAVULIN 16 YEARS	705	10,390	*(70cl)*
BOWMORE 18 YEARS	715	10,590	*(70cl)*
GLENFIDDICH 18 YEARS	715	10,590	*(70cl)*
TALISKER 18 YEARS	925	14,190	*(70cl)*

WHISKY

J.W. RED LABEL	225	2,990	*(70cl)*
BALLANTINE'S FINEST	235	3,090	*(70cl)*
J&B	235	3,090	*(70cl)*
CANADIAN CLUB	245	3,190	*(75cl)*
FIREBALL	245	3,190	*(75cl)*
JAMESON	245	3,190	*(75cl)*
SUNTORY KAKUBIN	245	3,190	*(70cl)*
J.W. BLACK LABEL	285	3,890	*(75cl)*
CHIVAS 12 YEARS	285	3,890	*(70cl)*
J.W. BLACK RUBY	295	4,590	*(100cl)*
MONKEY SHOULDER	295	3,990	*(70cl)*
NEW SUNTORY TOKI	345	4,890	*(70cl)*
J.W. GOLD LABEL	345	4,890	*(75cl)*
J.W. GREEN LABEL	365	5,290	*(75cl)*
CHIVAS 18 YEARS	525	7,490	*(70cl)*
J.W. BLUE LABEL	1,125	17,590	*(75cl)*



COGNAC & BRANDY

MASSENEZ CALVADOS	245	3,190	*(70cl)*
TACAMA PISCO ACHOLADO	255	3,390	*(70cl)* NEW
MASSENEZ FRAMBOISE SAUVAGE	295	3,990	*(70cl)*
MASSENEZ POIRE WILLIAMS	295	3,990	*(70cl)*
HENNESSY V.S.	305	4,090	*(70cl)*
RÉMY MARTIN V.S.O.P.	425	6,290	*(70cl)*
HINE RARE V.S.O.P.	435	6,390	*(70cl)*
HENNESSY V.S.O.P.	445	6,590	*(70cl)*
RÉMY MARTIN X.O.	995	15,890	*(70cl)*
HENNESSY X.O.	1,055	16,890	*(70cl)*

ALL PRICES ARE IN THAI BAHT AND ARE SUBJECT TO 10% SERVICE CHARGE AND 7% VAT.

WINES BY THE GLASS

OSKAR

We strive to offer all selection at the fairest prices.
We offer generous pours of 150 ml for reds, rosés and whites, and 125 ml for sparklings.

WHITES

CONCHA Y TORO 230 | 1,150
RESERVADO - CHARDONNAY
CHILE - NV
Smooth and sunny; tropical fruit meets creamy charm.

DE BORTOLI 235 | 1,175
FAMILY SELECTION
SAUVIGNON BLANC
YARRA VALLEY, AUSTRALIA - 2024
Crisp, grassy, and zippy, like a garden party in a glass.

SCHILD ESTATE 280 | 1,400
CHARDONNAY
BAROSSA VALLEY, AUSTRALIA - 2025
Ripe and bold. Think peach cobbler with a buttery kick.

NEW **PIGHIN GRAVE DOC 295 | 1,475**
PINOT GRIGIO
FRIULI, ITALY - 2025
Fresh and chill with pears, lemon zest, and easy vibes.

VILLA MARIA 300 | 1,500
SAUVIGNON BLANC
MARLBOROUGH,
NEW ZEALAND - 2025
Loud and proud with gooseberry, lime, and a green snap.

E. GUIGAL 330 | 1,650
CÔTES-DU-RHÔNE AOC
VIOGNIER - FRANCE - 2024
Rich yet refreshing, stone fruits and a hint of flowers.



REDS

CONCHA Y TORO RESERVADO 230 | 1,150
CABERNET SAUVIGNON - CHILE - NV
Bold and fruity with blackcurrant punch and a smooth ride.

DE BORTOLI, FAMILY SELECTION 235 | 1,175
SHIRAZ - YARRA VALLEY, AUSTRALIA - 2023
Juicy and spicy with ripe berries and a peppery twist.

MOUTON CADET, CUVÉE HERITAGE, BORDEAUX AOC 290 | 1,450 NEW
MERLOT - FRANCE - 2022
Polished blackberry, vanilla spice, smooth finish.

POLVANERA LA MARCHESANA, PRIMITIVO IGT 290 | 1,450
PUGLIA, ITALY - 2024
Rich and jammy with dark fruit explosion and a southern soul. Organic wine.

VELENOSI, PROPE, MONTEPULCIANO D'ABRUZZO DOC 295 | 1,475
ITALY - 2023
Rustic and round with cherries, spice, and easy-drinking charm.

CALROSSIE VINEYARD, GRANDE RESERVE PINOT NOIR 300 | 1,500 NEW
MARLBOROUGH, NEW ZEALAND - 2024
Red cherry and raspberry nose. Light-bodied, silky palate, fine tannins, fresh finish.

TILIA - MALBEC - MENDOZA, ARGENTINA - 2024 300 | 1,500
Plush and punchy with dark berries, mocha, and smooth tannins.

CHÂTEAU BIBIAN, CRU BOURGEOIS, HAUT-MÉDOC AOC 320 | 1,600
BORDEAUX, FRANCE - 2020
Classy and deep, cassis, tobacco, and polished structure.

E. GUIGAL, CÔTES-DU-RHÔNE AOC 330 | 1,650
SYRAH - FRANCE - 2022
Savory and spicy with black pepper, olives, and smooth power.

SPARKLING & ROSÉ

ZONIN, PROSECCO BRUT DOC, VENETO, ITALY - NV 260 | 1,560
Light and lively with green apple, bubbles. Good vibes only.

FIGUIÈRE, MÉDITERRANÉE ROSÉ IGP 300 | 1,500
GRENACHE, CINSAULT, SYRAH - CÔTES DE PROVENCE, FRANCE - 2024
Dry and breezy, peach skin, citrus zest. Pure Côte d'Azur chill.

ALL PRICES ARE IN THAI BAHT AND SUBJECT TO 10% SERVICE CHARGE AND 7% VAT.