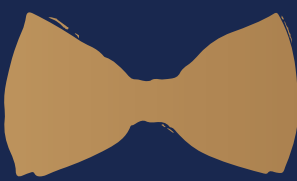


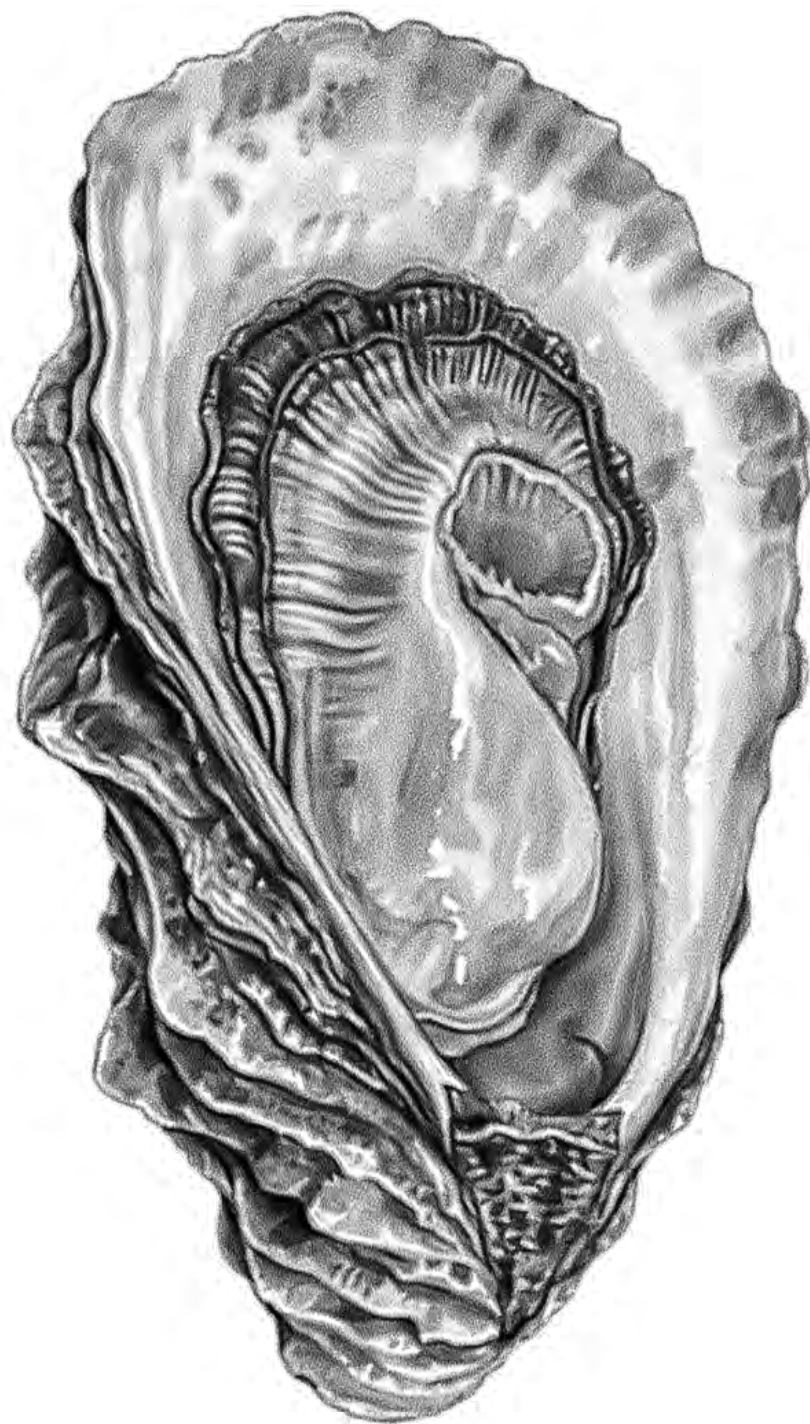
come

leo 

come

Food & drinks

come
leo  come



Caviar & Oysters

KALUGA BLACK CAVIAR

Kaluga caviar, lemon, sour cream,
blinis, baguette

50 g * 5 000

RED CAVIAR

Red caviar, lemon, sour cream,
blinis, baguette

50 g * 1 000

.....

OYSTERS GILARDUE #2

Oysters, lemon, mignonette sauce

6 pcs / 12 pcs * 1 800 / 3 400

come
leo 
come

Start it Raw

TUNA & RED PRAWN TARTARE

Tuna, red prawn, avocado mousse,
infused with lemon gel & creamy green oil sauce

1 450

SALMON TARTARE

Salmon, guacamole, cherry tomato,
covered with creamy citrus sauce

770

WAGYU BEEF TARTARE

Wagyu Japanese striploin with capers, garlic,
parsley, dijon mustard, on top of brioche bun & covered
with black caviar, black truffle

1 600

SCALLOP CEVICHE

Marinated scallop trio:
saffron / purple dragon fruit / yuzu

1 300

SEAFOOD TARTLETS

Trio of tartlets:
avocado mousse, salmon, red caviar / tuna, ponzu,
sesame / tiger shrimp, basil soy, black caviar

1 000

RED SHRIMP CARPACCIO

Red shrimp, lemon gel, olive oil

1 050

WAGYU BEEF CARPACCIO WITH STRACCIATELLA & BLACK CAVIAR

Wagyu beef carpaccio, stracciatella,
black caviar, parmesan, arugula, olive oil

1 700

come
leo 
come

Starters

ZUCCHINI ROLL WITH LOBSTER & BLACK CAVIAR

Zucchini roll filled with basil, ricotta, parmesan,
egg yolk and lobster, topped with black caviar
and creamy truffle sauce

1 250

BURRATA WITH HEIRLOOM TOMATOES & ANCHOVIES

Burrata, cherry tomatoes, basil,
olive oil, anchovies

750

MEZE HUMMUS, BABA GANUSH, BELL PEPPER PASTE

Trio of spreads with focaccia:
hummus / baba ganoush / bell pepper paste

370

PREMIUM COLD CUTS

Serrano ham, coppa, salame felino,
mortadella with pistachio, speck

1 100

PREMIUM CHEESE SELECTION

Parmigiano reggiano 36 months, sardinian pecorino
with truffle, sardinian soft cheese primo sale,
drunk cheese in barolo (blue cheese),
manchego cheese

1 200

CHICKEN LIVER PATE

Pate spheres with wine jelly served with brioche

380

come
leo
come

Salads

SEAFOOD SALAD

Shrimp, calamari, tuna, mussels, creamy,
unagi sauce, cherry tomatoes
980

BEEF SALAD

Mixed salad, roasted bell peppers, tomatoes,
thin-sliced beef, parmesan,
vitello tonnato dressing, balsamic glaze
920

GREEK SALAD

Cucumber, tomatoes, onion, extra virgin olive oil,
oregano, olives, bell peppers, feta cheese
600

ROCKET CHERRY

Arugula, cherry tomatoes, olive oil, parmesan cheese
420

Sides

TRUFFLE
MASH

Potato, truffle pasta, truffle oil, milk, butter
250

MUSHROOMS & TRUFFLE
RISOTTO

Arborio rice, chanterelles, porcini,
onion, white wine, garlic, parmesan,
butter, parsley
720

GARDEN RISOTTO

Arborio rice, green peas, zucchini, broccoli,
onion, white wine, parmesan, butter
620

BROCCOLINI

Broccolini, olive oil extra virgin
420

PEPERONATA

Roasted bell peppers, thyme, rosemary,
garlic, tomatoes in juice
520

FRENCH FRIES

250

GRILLED VEGETABLES

Zucchini, bell peppers, eggplant, asparagus,
baby carrots, pesto
380

come
leo  come

Mains

GRILLED OCTOPUS WITH HUMMUS, RICOTTA-FETA MOUSSE

Grilled octopus, hummus, ricotta-feta lemon
mousse, wine-capers sauce

1 350

GRILLED TUNA WITH SPINACH & TRUFFLE CREAM

Grilled tuna with sautee spinach, pan seared
shiitake mushrooms, creamy truffle sauce

950

SEA BASS FILLET WITH ASPARAGUS & RED CAVIAR

Pan fried sea bass fillet, asparagus,
lemon butter sauce, red caviar

780

BEEF ROSSINI

Beef tenderloin, black truffle, foie gras,
black caviar, red wine demi-glace

2 200

BABY CHICKEN WITH SWEET POTATO PUREE

Grilled chicken with chimichurri sauce,
sweet mashed potato

670

DUCK LEG CONFIT WITH CARROT & ORANGE PUREE

Duck leg, carrots, orange juice, butter

720

VENISON TENDERLOIN WITH CAULIFLOWER-GREEN PEA PUREE

Venison tenderloin, cauliflower puree,
pea puree, red wine-thyme butter sauce

1 400

come
leo 
come

elle

KING CRAB LEGS

King crab legs with ginger sauce,
lemon and clarified butter

100 g * 700

CARABINERO PRAWNS

Carabinero prawns with ginger sauce,
lemon and clarified butter

100 g * 950

SALT-CRUSTED SEA BASS

Andaman sea asian sea bass

100 g * 400

TOMAHAWK

Tomahawk with garlic herb butter, demi-glace sauce,
BBQ sauce, pepper sauce

100 g * 600

JAPANESE WAGYU STRIPLOIN A5

Japanese wagyu striploin A5 with garlic herb butter, demi-
glace sauce, BBQ sauce and pepper sauce

100 g * 670

JAPANESE WAGYU RIBEYE A5

Japanese wagyu ribeye A5 with garlic herb butter, demi-
glace sauce, BBQ sauce and pepper sauce

100 g * 750

AUSTRALIAN WAGYU T-BONE

Australian wagyu T-bone with garlic herb butter, demi-
glace sauce, BBQ sauce and pepper sauce

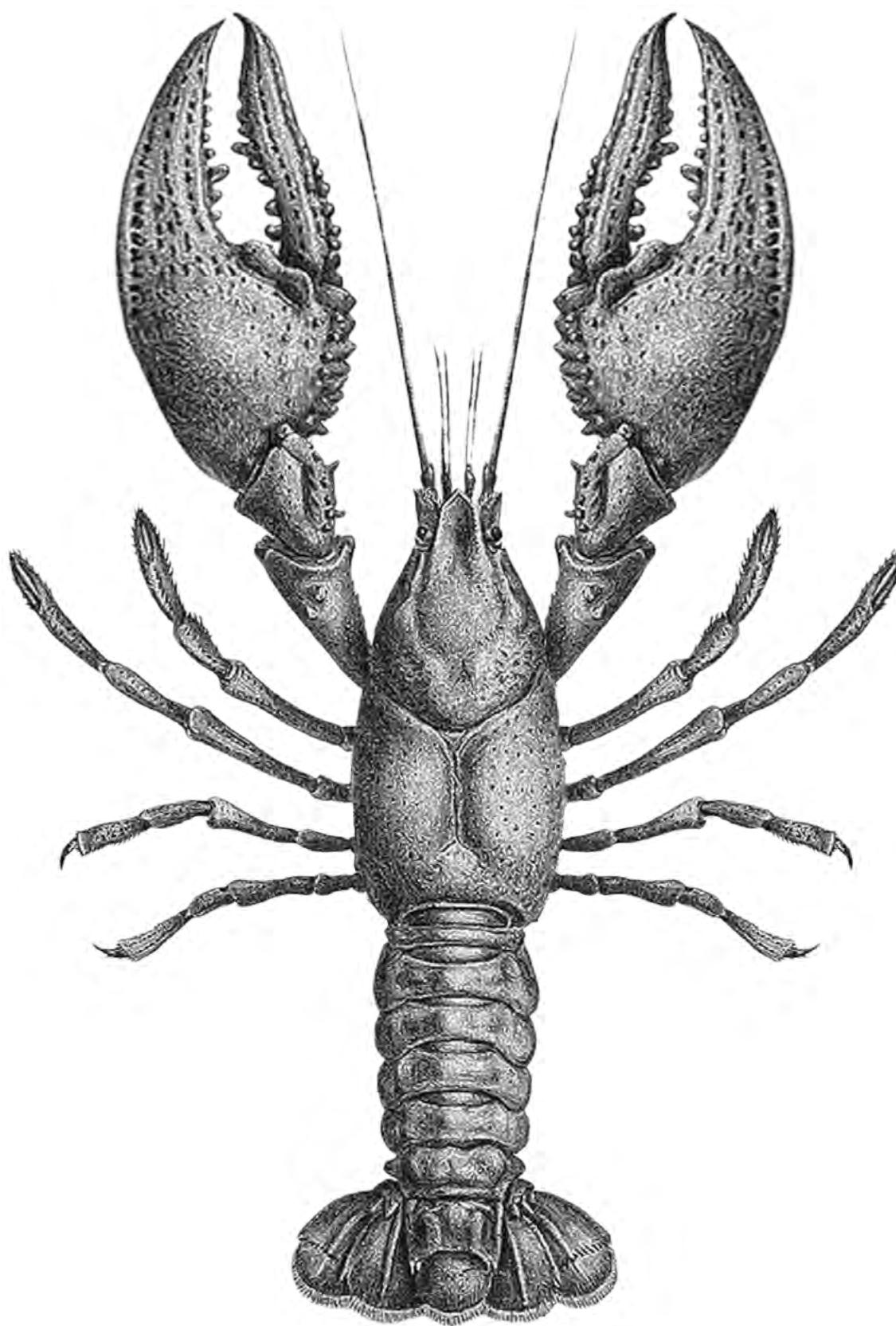
100 g * 470

LAMB RACK WITH PISTACHIO SAUCE

Lamb rack, pistachio sauce, and truffle-red wine sauce

350 g * 1 400

come
leo  come



elle

BLUE LOBSTER

Lobster, butter, ginger sauce

100 g * 750

LOBSTER SOUP WITH CREAMY CRAB BISQUE

San Marzano tomatoes, onion, carrot, celery, crab, lobster

1 200

LOBSTER PASTA

Spaghetti with lobster, bisque sauce, cherry tomatoes

1 450

Extras

TRUFFLE

1 g * 150

WHITE TRUFFLE

1 g * 600

FOIE GRAS

50 g * 500

JAPANESE



SECTION

Appetizers

CHUKA SALAD

Seaweed, cucumber, sesame sauce
250

EDAMAME

Edamame with sriracha, soy sauce
and sesame oil
250

WAGYU SANDO

Wagyu beef, brioche, truffle
mayo, jalapeno
1 100

WAGYU TATAKI

Wagyu beef, spicy ponzu, yuzu gel
950

TUNA TATAKI

Bluefin tuna, teriyaki, sesame,
ginger, sesame oil
1 100

SALMON TATAKI

Salmon, citrus sauce
700

JAPANESE



SECTION

Sashimi

selection

SALMON SASHIMI

Salmon, daikon, ginger, wasabi
450

RED PRAWN SASHIMI

Red prawn, daikon, ginger, wasabi
720

BLUEFIN TUNA SASHIMI

Bluefin tuna, daikon, ginger, wasabi
650

HAMACHI SASHIMI

Hamachi, daikon, ginger, wasabi
720

SCALLOP SASHIMI

Scallop, daikon, ginger, wasabi
650

LOBSTER SASHIMI

lobster, daikon, ginger, wasabi
1 000

PREMIUM SASHIMI SET

Salmon, scallop, red prawn, hamachi, lobster, bluefin tuna
2 700

Nigiri

selection

HOTATE NIGIRI

Rice, scallop
420

SALMON NIGIRI

Rice, salmon
300

UNI NIGIRI

Rice, sea urchin
350

RED PRAWN NIGIRI

Rice, red prawn
480

PREMIUM NIGIRI SET

Hotate nigiri, uni nigiri, salmon nigiri, red prawn nigiri
1 400

JAPANESE

come
leo 
come

SECTION

all

Rolls / Mains

ROYAL
SALMON PHILADELPHIA

Nori, rice, philadelphia cheese, salmon,
cucumber, salmon roe
800

IMPERIAL SWEET SHRIMP

Nori, rice, tempura prawn, baby romano leaf,
pepper, spicy mayo, edible gold,
black caviar, sweet japanese shrimp
2 800

DRAGON LOBSTER
EEL ROLL

Nori, rice, lobster, avocado, cucumber, eel,
teriyaki sauce, spicy sauce
1 700

OCEAN IMPERIAL ROLL

Nori, rice, salmon, cucumber, hamachi, asparagus,
avocado, toro tuna, uni roe
1 250

BEEF DON

Wagyu beef, rice, soy-marinated egg yolk,
sesame, onion, bonito, nori
1 050

SALMON DON

Salmon, rice, soy-marinated egg yolk,
sesame, onion, bonito, nori
670

UNI DON

Rice, uni, soy-marinated egg yolk, sesame,
onion, bonito flakes, nori
950

PREMIUM
MIXED SEAFOOD DON

Rice, salmon, tuna, scallop, scampi,
red prawn, red caviar, soy-marinated egg yolk,
sesame, onion, bonito flakes, nori
1 700

Hand rolls

SALMON HAND ROLL

Salmon, cucumber, red caviar,
nori, rice, wasabi
420

BLUEFIN TUNA HAND ROLL

Tuna, japanese mayo, jalapeno,
sesame, nori, rice, wasabi
720

SCALLOP HAND ROLL

Scallop, red caviar,
nori, rice
550

WAGYU HAND ROLL

Wagyu beef, truffle, black
caviar, nori, rice
900

JAPANESE

come
leo 
come

SECTION

Something Sweet

PURE GOLD

Mango-passion fruit crempate, coconut mousse,
coconut biscuit, milk chocolate

420

CHOCOLATE LAVA CAKE

Chocolate fondant, vanilla ice cream,
cherry «Heering» liqueur

400

ASSORTED GELATO

Vanilla, salted caramel, raspberry

300

THAI ASSORTED FRUIT PLATTER

Seasonal fruit platter

650

CLC

Vanilla panna cotta, truffle oil, valrhona chocolate,
sparkling wine sorbet, black caviar

800

DAISY'S MILLE-FEUILLE

Crispy pastry layers, vanilla french custard cream,
fresh raspberries, raspberry gelee

620

come
leo 
come

Bar & Drinks

SAKE

traditional

BY GLASS

Junmai Ginjo
EIKUN MIDORI-NO-EIKUN
75 ml * 580

Junmai Nama Genshu
BOJIMAYA MUROKA
75 ml * 480

special

BY BOTTLE

Limited Edition
IMAYO TSUKAKA KOI
720 ml * 13 000

Sparkling
DASSAI 45
360 ml * 3 000

Sparkling
CHIYOMUSUBI
«SYUWATTO SCRA»
300 ml * 1 800

Yuzu Junmai
HOMARE ALLADIN
300 ml * 2 800

Nigori
KINMON AKITAFUJI
300 ml * 1 500

traditional

BY BOTTLE

Junmai Daiginjo
DASSAI BEYOND
720 ml * 52 000

Junmai Daiginjo
DASSAI 23
720 ml * 12 000

Junmai Daiginjo
DASSAI 23
300 ml * 5 200

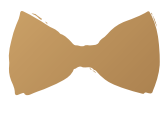
Junmai Daiginjo
NANAKANBA
720 ml * 5 900

Junmai Ginjo
INATA HIME GOURIKI
720 ml * 3 500

Junmai
BLACK IMAYO TSUKAKA
SUPER DRY
300 ml * 1 900

Junmai
IMAYO TSUKASA IMA
FOR OYSTERS
300 ml * 1 600

Junmai
NANAKANBA TOKUBETSU
720 ml * 3 500

come
leo 
come

Bar & Drinks

UMESHU

introduction

This is not just a Japanese liqueur — it is a mood.
Umeshu from Kishu is made for long evenings, soft light, quiet music
and conversations that linger. Two styles, two characters, two ways to
enjoy the night: one bold and expressive, the other refined and effortless.
Both elegant, both timeless.

KISHUU AKAI

75 ml ✧ 300

Ruby-red, like city lights reflected in a champagne glass.
Made from Japanese ume plum with red shiso leaves, this umeshu
is vibrant, confident, and full of character.

Expect a balance of gentle sweetness and fresh acidity, layered with
herbal notes of shiso — hints of basil, mint, and soft spice. Round, smooth,
and expressive, it is a drink that likes attention. Perfect with rich dishes,
wagyu, Japanese cuisine, and fruit-based desserts.

KISHUU RYOKUCHA

75 ml ✧ 300

Clean, calm, and perfectly tailored.
An umeshu infused with Japanese green tea (ryokucha), designed
for those who appreciate quiet sophistication.

Fresh tea aromas, subtle bitterness, and delicate plum sweetness create
a crisp, elegant profile. Light, refreshing, and precise, it works beautifully
as an aperitif and alongside raw dishes, sashimi, nigiri, and light desserts.
A drink that never raises its voice — yet always makes an impression.

come
leo 
come

Bar & Drinks

VODKA

TITO'S HANDMADE
40 / 750 ml * 400 / 6 300

GREY GOOSE
40 / 750 ml / 1,75 l * 500 / 8 000 / 18 500

BELUGA
CELEBRATION
40 / 700 ml * 550 / 8 500

RUM

MATUSALEM
PLATINO
40 / 700 ml * 380 / 6 000

THE KRAKEN BLACK
SPICED
40 / 700 ml * 420 / 6 700

BACARDI 10 Y.O.
40 / 700 ml * 550 / 8 500

BUMBU XO
40 / 700 ml * 600 / 10 000

ZACAPA CENTENARIO 23 Y.O.
40 / 700 ml * 650 / 10 500

ZACAPA XO
40 / 750 ml * 1 500 / 24 000

come
leo 
come

Bar & Drinks

TEQUILA & MEZCAL

JOSE CUERVO
TRADICIONAL SILVER
40 / 700 ml * 420 / 6 700

LOS SIETE MISTERIOUS
DOBA-YEJ
40 / 750 ml * 550 / 9 000

PATRON SILVER
40 / 750 ml * 500 / 8 400

PATRON REPOSADO
40 / 750 ml * 620 / 10 400

PATRON ANEJO
40 / 750 ml * 700 / 11 700

PATRON EL CIELO
700 ml * 28 000

PATRON EL ALTO
750 ml * 32 000

CLASE AZUL PLATA
40 / 750 ml * 1 300 / 22 000

CLASE AZUL REPOSADO
40 / 750 ml * 2 200 / 36 000
1,75 l * 80 000

CLASE AZUL BLANCO
AHUMADO
40 / 750 ml * 2 400 / 43 000

CLASE AZUL
GOLD
750 ml * 76 000

CLASE AZUL
ANEJO
750 ml * 100 000

CLASE AZUL
ULTRA
750 ml * 250 000

CLASE AZUL
DURANGO
40 / 750 ml * 3 500 / 58 000

CLASE AZUL
GUERRERO
750 ml * 79 000

CLASE AZUL
SAN LUIS POTOSI
750 ml * 98 000

1800 GUACHIMONTON
ANEJO TEQUILA
750 ml * 32 000

DON JULIO 1942
REPOSADO X CLC EDITION
40 / 750 ml * 2 300 / 37 000

come
leo 
come

Bar & Drinks

GIN

BULLDOG

40 / 750 ml * 380 / 6 300

BOMBAY SAPPHIRE

40 / 750 ml * 400 / 6 600

MALFY CON LIMONE

40 / 700 ml * 400 / 6 600

MALFY ROSA

40 / 700 ml * 400 / 6 600

BOBBY'S PINANG RACI

40 / 700 ml * 420 / 6 800

GUNPOWDER BRAZILIAN PINEAPPLE

40 / 700 ml * 420 / 6 800

GUNPOWDER SARDINIAN CITRUS

40 / 700 ml * 420 / 6 800

HENDRICK'S

40 / 700 ml * 460 / 7 300

NORDES

40 / 700 ml * 550 / 8 600

THE GARDENER

40 / 700 ml * 600 / 9 000

FORTY SPOTTED WILD ROSE

40 / 700 ml * 600 / 9 000

FORTY SPOTTED BUSH HONEY

40 / 700 ml * 600 / 9 000

MONKEY 47 DRY

40 / 500 ml * 700 / 8 000

NO. 3 LONDON DRY

40 / 700 ml * 700 / 11 000

* Gin & Tonic

Pick a gin – we do the rest
Fever-Tree Indian or Mediterranean tonic
+170 THB

come
leo 
come

Bar & Drinks

SCOTCH

single malt

ARRAN AMARONE
CASK FINISH

40 / 700 ml * 560 / 8 800

GLENMORANGIE
NECTAR D'OR 16 Y.O.

40 / 700 ml * 600 / 9 000

GLENFIDDICH
15 Y.O.

40 / 700 ml * 650 / 10 000

LAGAVULIN
16 Y. O.

40 / 700 ml * 1 100 / 17 000

DALMORE
CIGAR MALT

40 / 700 ml * 1 150 / 18 000

DALMORE
20 Y.O.

40 / 700 ml * 2 600 / 40 000

THE MACALLAN
DOUBLE CASK 12 Y.O.

40 / 700 ml * 1 000 / 15 000

THE MACALLAN
DOUBLE CASK 15 Y.O.

40 / 700 ml * 1 500 / 25 000

single malt

THE MACALLAN
SHERRY OAK 18 Y.O.

40 / 700 ml * 4 000 / 60 000

THE MACALLAN
TIME SPACE MASTERY

40 / 700 ml * 11 500 / 180 000

THE MACALLAN
SHERRY OAK 25 Y.O.

40 / 700 ml * 15 000 / 250 000

THE MACALLAN
DOUBLE CASK 30 Y.O.

40 / 700 ml * 25 000 / 400 000

blended

CHIVAS REGAL
12 Y.O.

40 / 700 ml * 400 / 6 300

MONKEY SHOULDER

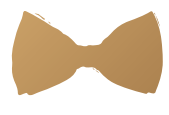
40 / 700 ml * 420 / 6 600

CHIVAS REGAL ULTIS

40 / 700 ml * 1 200 / 21 000

JOHNNIE WALKER
BLUE LABEL

40 / 700 ml * 1 600 / 26 000

come
leo 
come

Bar & Drinks

WHISKY / WHISKEY

asian

KAVALAN CONCERTMASTER
PORT CASK FINISH

40 / 700 ml * 550 / 8 500

NIKKA TAILORED
40 / 700 ml * 1 000 / 15 500

HIBIKI
JAPANESE HARMONY
40 / 700 ml * 1 100 / 17 000

YAMAZAKI
12 Y.O.
40 / 500 ml * 2 300 / 25 000

american

EVAN WILLIAMS SINGLE
BARREL VINTAGE

40 / 750 ml * 450 / 7 500

MICHERS'S US *1 KENTUCKY
STRAIGHT BOURBON
40 / 700 ml * 600 / 9 000

MAKER'S 46
40 / 700 ml * 650 / 10 000

KENTUCKY OWL BOURBON
BATCH #11
40 / 700 ml * 3 000 / 47 000

irish

JAMESON
BLACK BARREL
40 / 700 ml * 400 / 6 200

THE SEXTON
SINGLE MALT
40 / 700 ml * 450 / 7 000

All prices are subject to 7% VAT

come
leo 
come

Bar & Drinks

COGNAC & BRANDY

PERE MAGLOIRE X.O. CALVADOS

40 / 700 ml * 550 / 8 600

CAMUS ILE DE RE FIND ISLAND

40 / 700 ml * 450 / 7 000

CAMUS XO PRESIGE DECANTER

40 / 700 ml * 2 200 / 34 000

HENNESY VS

40 / 700 ml * 550 / 8 500

HENNESY VSOP

40 / 700 ml * 700 / 11 000

HENNESY PARADIS

40 / 700 ml * 7 000 / 110 000

LOUIS XIII

40 / 700 ml * 25 000 / 300 000

GRAPPA

NONINO ANTICA CUVÉE RISERVA

40 / 700 ml * 550 / 8 600

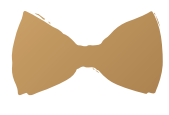
GRAPPA SASSICAIA

40 / 500 ml * 1 000 / 10 300

PISCO

DEMONIO DE LOS ANDES MOSCATEL

40 / 700 ml * 350 / 5 500

come
leo 
come

Bar & Drinks

BITTERS & LIQUORES

APEROL

40 ml * 300

AMARO
MONTENEGRO

40 ml * 300

CAMPARI

40 ml * 320

COUINTREAU

40 ml * 320

GRAND MARNIER CORDON
ROUGE

40 ml * 340

L'ERMITAGE GREEN

40 ml * 320

BRANCA MENTA

40 ml * 250

FERNET BRANCA

40 ml * 250

LIMONCETTA DI SORRENTO

40 / 700 ml * 380 / 5 500

JAGERMEISTER

40 / 700 ml * 380 / 4 700

come
leo 
come

Bar & Drinks

FORTIFIED WINES

«NECTAR» PEDRO XIMENEZ,
GONZALEZ BYASS

75 ml * 600

COCKBURN'S 10 Y.O.
TAWNY PORT

75 ml * 1 000

QUINTA DO VESUVIO,
2001 VINTAGE PORT

75 ml * 2 400

TAYLOR'S,
2003 VINTAGE PORT

75 ml * 3 000

GRAHAM'S,
1994 VINTAGE PORT

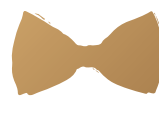
75 ml * 3 400

GERARD BERTRAND
LEGEND RIVESALTES 1945

75 ml * 5 400

RATAFIA CHAMPENOIS
«SOLERA 90-19»,
DOMAINE HENRI GIRAUD

75 ml * 1 400

come
leo 
come

Bar & Drinks

BEER

MENABREA
LAGER BIONDA, 4,8%
0,33 l * 440

BALADIN NAZIONALE
ITALIAN ALE, 6,5%
0,33 l * 550

HEINEKEN
NON ALCOHOLIC 0.0 %
0,33 l * 240

LEMONADE

FOUR CITRUS
Mandarin / Calamansi / Sudachi / Yuzu
glass / carafe 900 ml * 220 / 900

TROPICAL
Pineapple / Passionfruit / Kaffir Lime
glass / carafe 900 ml * 220 / 900

WATER

AQUA PANNA
0,25 / 0,75 l * 150 / 250

SAN PELLEGRINO
0,25 / 0,75 l * 180 / 300

SOFT

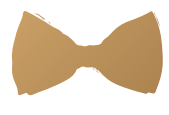
FEVER-TREE
Indian / Ginger beer / Soda
0,2 l * 200

FEVER-TREE TONIC
Indian / Mediterranean
0,5 l * 500

COKE / SPRITE
0,25 l * 120

SUNRAYSIA JUICE
Cranberry / Orange / Pear / Apple
0,25 l * 250

RED BULL / RED BULL ZERO
0,25 l * 250

come
leo 
come

Bar & Drinks

TEA

———— green tea ————

GREEN TEA WITH JASMINE

240

LONGJING PREMIUM

280

———— red / black tea ————

EARL GREY

240

JIN JUN MEI NO. 6

280

SHU PU-ERH

240

———— herbal and other tea ————

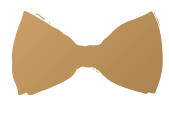
FLOWER DREAM

Ivan Tea Fermented with Willowherb, Meadowsweet, Oregano,
Lemon Balm, Peppermint, Hyssop, Chamomile

210

YELLOW-GOLDEN BUCKWHEAT

210

come
leo 
come

Bar & Drinks

COFFEE

———— classic / signature ————

ESPRESSO

110

DOUBLE ESPRESSO

110

AMERICANO

110

CAPPUCCINO

140

LATTE

140

FLAT WHITE

150

.....
ESPRESSO TONIC

240

RAF COFFEE

220

MATCHA

MATCHA

170

MATCHA LATTE

200

————
* we have DECAF

———— PLANT MILK +50 THB ————

Almond / Coconut

All prices are subject to 7% VAT