

# CALEŌ

*Cocktail Menu*





Welcome to Caleō, where the world's most legendary social clubs are brought to life in a celebration of elegance and grandeur. Our menu is a gateway to a world of luxury, inviting you to travel through time and across continents as you savor cocktails inspired by iconic venues that have shaped the art of fine drinking. At Caleō, every sip is an invitation to indulge in the stories and traditions that have defined these storied establishments.

Each section of our menu is a tribute to a different era and locale, from the refined oasis of Rangoon's Pegu Club to the vibrant energy of Miami's Babylon Club. We've carefully selected these venues to reflect a lineage of cultural significance, where passion for life, craftsmanship, and excellence come together. Our cocktails are more than drinks; they're experiences that capture the essence of these legendary clubs, offering you a taste of history, adventure, and opulence in every glass. Each cocktail is crafted with freshly squeezed juices for the purest expression of flavor.

As you explore the pages ahead, let yourself be transported. Discover the secrets of these iconic clubs, where the atmosphere is as intoxicating as the drinks themselves. At Caleō, we invite you

# Cocktail Line Up



## Elephant Walk

Blanco Tequila, Dark Rum,  
Fenugreek, Palo Santo, Coconut  
Milk, Mango

520



## Pegu Club

London Dry Gin, Toasted Sesame,  
Cassia, Black Tea, Orange Curaçao,  
Fresh Lime, Bitters

520



## Burmese Ruby

Lemongrass & Lime Leaf Vodka,  
Campari, Thai Chili Aperol,  
Passion Fruit, Lemon

480



## Blue Gardens Martini

Thai Gin, Olive Oil Vodka, Dry  
Vermouth, Cocchi Americano,  
Orange Bitters, Celery Bitters

520



## Ghostly Heart

Mezcal, Cocchi Americano, Crème  
de Cacao Blanc, Sour Mandarin,  
Green Cardamom, Soda Water

540



## Lights in the Fog

Blended & Islay Scotch, Pommeau de  
Normandie, Oloroso Sherry,  
Cinnamon, Absinthe, Aromatic Bitters

480



## Royal Bermuda Yacht Club

Cocoa Nib Rum, Golden Thai  
Falernum, Orange Curaçao,  
Fresh Lime

520



## Coral Reef

Bourbon, Amontillado Sherry,  
Tamarind, Grapefruit, Raspberry,  
Aromatic Bitters

480



### Regatta Colada

Clarified Piña Colada Milk Punch,  
Champagne

680



### Rick's Gimlet-France

Gin, Raspberry, Herbs de Provence

520



### Rick's Gimlet-Portugal

Gin, Chamomile, White Peppercorn

520



### Rick's Gimlet-Morocco

Gin, Sour Grapefruit, Sweet  
Paprika, Grains of Paradise

520



### Bazaar Encounter

Aged Rum, Gin, Grape  
Molasses, Red Dates, Crème de  
Cacao, Fresh Lemon,  
Rosewater, Soda

480



### Midnight in Morocco

Cognac, Cold Brew, Mekhong Rum,  
Espresso Liqueur, Café aux  
Épices Cordial

520



### The World is Yours

Blanco Tequila, Salted Tomato,  
Papaya, Thai Basil, Savory  
Citrus Bitters

580



### Cuban Connection

White Rum, Pineapple, Crème de  
Pêche, Black Pepper, Honey, Mint

480



### Push it to the Limit

Silver Cachaça, Genever,  
Calamansi, Pomegranate, Lime  
Leaf, Orange Blossom

520



### In Bloom

Cucumber, Bluefly Tea, Dragon  
Fruit, Raspberry Shrub

380



### Joy Ride

Non-Alcoholic Aperitif, Paprika  
Cordial, Grapefruit, Soda

380



### The Sun Also Rises

Thai Tea, Passion Fruit, Fresh  
Lemon, Egg White, Ginger Beer

380



Pegu Club



# The Pegu Club

*Yangon, Myanmar, 1871*

Welcome to The Pegu Club, a storied oasis established in 1871. Once a retreat for British officers, it became a place for weaving tales and creating legends. Let the breeze off the Irrawaddy River and whispers of the past enchant you as you savor a cocktail, capturing the spirit of an era when life's finest pleasures were enjoyed slowly.

*Palo Santo,  
Coconut Milk*

*Blanco Tequila,  
Dark Rum,  
Fenugreek*



*Mango*

## Elephant Walk 520

*Creamy, Aromatic, Lush*

Beneath the jungle canopy, the air is dense with the scent of earth and wood, heavy like the footsteps of elephants moving through the undergrowth.

## Pegu Club 520

*Savory, Citrusy, Bright*

As the day fades and the sun sinks low, the warm air is thick with spice and the last light of dusk.

*Fresh Lime,  
Bitters*



*London Dry Gin,  
Toasted Sesame,  
Cassia, Black Tea,  
Orange Curaçao*

*Passion fruit, Lemon*

*Lemongrass &  
Lime Leaf Vodka,  
Campari*

*Thai Chili  
Aperol*



## Burmese Ruby 480

*Fragrant, Fiery, Herbaceous*

In the heart of the jungle, the air pulses with heat and wild fragrance, alive with the promise of untamed lands and lush, hidden treasures.



The  
Tuxedo Club



Tourney  
3

# The Tuxedo Club

*Tuxedo Park, New York, 1886*

Enter the world of The Tuxedo Club, a bastion of elegance in East Egg. The clink of crystal and hum of jazz set the stage for an evening of endless possibilities. Enjoy a perfectly crafted martini or simply soak in the atmosphere as you relive the glamor of a bygone era, where the night is always young and full of promise.

*Orange Bitters,  
Celery Bitters*



*Thai Gin,  
Olive Oil Vodka,  
Dry Vermouth*

*Cocchi  
Americana*

## Blue Gardens Martini 520

Crisp, Clean, Refined

The gardens were a kind of place where time slows, where you sip and wait, because something is bound to happen, though you are not quite sure what.

## Ghostly Heart 540

Juicy, Smoky, Refreshing

Under a silver moon, the air shimmers with a whisper of smoke and citrus, flickering like a breath between the living and the lost.

*Cocchi Americana*



*Mezcal*

*Sour Mandarin,  
Green Cardamom,  
Soda Water*

*Crème de  
Cacao Blanc*

*Oloroso Sherry,  
Cinnamon,  
Absinthe*



*Blended & Islay Scotch,  
Pomneau de Normandie*

*Aromatic  
Bitters*

## Lights in the Fog 480

Spirited, Warming, Nutty

Through the thick mist, faint lights glimmer and fade, their warmth mingling with the chill of smoke and spice, like memories drifting just out of reach.



Royal Bermuda  
Yacht Club



# Royal Bermuda Yacht Club

*Hamilton, Bermuda, 1844*

Welcome to the Royal Bermuda Yacht Club, founded in 1844 and honored by Prince Albert in 1846. A haven for sailors and socialites, this historic club blends the art of yachting with Bermuda's relaxed charm. Imagine yourself on the deck, enjoying a sea breeze and a cocktail steeped in history and flavor, capturing the spirit of the island.

*Fresh Lime*

*Cocoa Nib  
Rum*



*Golden  
Thai Falernum,  
Orange Curaçao*

## Royal Bermuda Yacht Club 520

Complex, Spiced, Tropical

Sunlight dances on the waves, and the breeze carries the scent of citrus and spice, a reminder of far-off shores and endless summer days.

## Coral Reef 480

Tangy, Fruity, Nutty

Warm tides shift and shimmer, where bright fruit and earthy depths collide, echoing the hidden beauty of a world beneath the surface.

*Tamarind,  
Cherry Liqueur*

*Grapefruit,  
Raspberry,  
Aromatic Bitters*



*Bourbon,  
Amontillado Sherry*

*Champagne*

*Clarified  
Piña Colada  
Milk Punch*



## Regatta Colada 680

Lush, Silky, Bubbly

White sails catch the breeze as light, tropical notes drift across the deck, crisp and effortless like a sunlit afternoon on the open sea.



Rick's Café  
Américain



# Rick's Café Américain

*Casablanca, Morocco, 1942*

Welcome to Rick's, a 1942 expat gin bar and allied hideaway in neutral Morocco. Secrets spill as easily as drinks, and fortunes are won—or lost—with a roll of the dice. Grab a cocktail before Frank starts the nightly piano show, and let the echoes of “As Time Goes By” set the mood for an evening of intrigue and Casablanca’s undeniable charm.



## Bazaar Encounter 480

Complex, Fragrant, Rich

Through the maze of market stalls where whispers of rose and molasses drift, a fleeting taste of something rare and unexpected arises.

Red Dates,  
Crème de Cacao



Aged Rum,  
Gin,  
Grape Molasses

Fresh Lemon,  
Rosewater, Soda

Espresso  
Liqueur

Café aux  
Épices Cordial



Cognac,  
Cold Brew,  
Mekhong Rum

## Midnight in Morocco 520

Bold, Aromatic, Bittersweet

Under the stars, the air is thick with coffee and spice, the night unfolds slowly—rich, smooth, and full of mystery.

## Rick's Gimlet Flight

Flight: 780 / Cocktail: 520

A flight of three Gimlets, like tales collected on a journey from the gentle hills of France, through Portugal's winding coast, to the bustling souks of Morocco. Each one captures the spirit of a land passed through, a fleeting taste of adventure as you move eastward, gathering new stories and secrets—Gimlets fit for travelers and dreamers alike.



THE  
*Palm*

MOT  
HOTEL

Welcome

COMMERCIAL  
RATES  
FREE SHOWTIME

FREE  
WIRELESS  
INTERNET

ENTER

Free  
TV

Babylon  
Club

COLONY  
HOTEL

BOULEVARD

# The Babylon Club

*Miami, Florida, 1980*

Step into The Babylon Club, where the nightlife of Miami comes alive. Recognized as the playground for the elite and notorious, The Babylon Club is where ambition converges with extravagance. Whether you are channeling your inner Tony Montana or just looking to unwind, the cocktails below are the perfect way to savor the flavor of this legendary club.

## *Thai Basil*

*Savory  
Citrus  
Bitters*



*Blanco Tequila,  
Salted Tomato,  
Papaya*

## The World is Yours 580

Savory, Exotic, Umami

The air vibrates with the pulse of the city, thick with possibility, like a promise of a fortune hanging just out of reach, waiting to be claimed.

## Cuban Connection 480

Zesty, Herbaceous, Clarified

Old secrets linger in the shadows while new beginnings dance under the glow of the stage lights.

*Lime Leaf,  
Orange Blossom*

*Silver Cachaca,  
Genever, Calamansi*



*Pomegranate*

## *Mint*

*White Rum,  
Pineapple,  
Crème de Pêche*

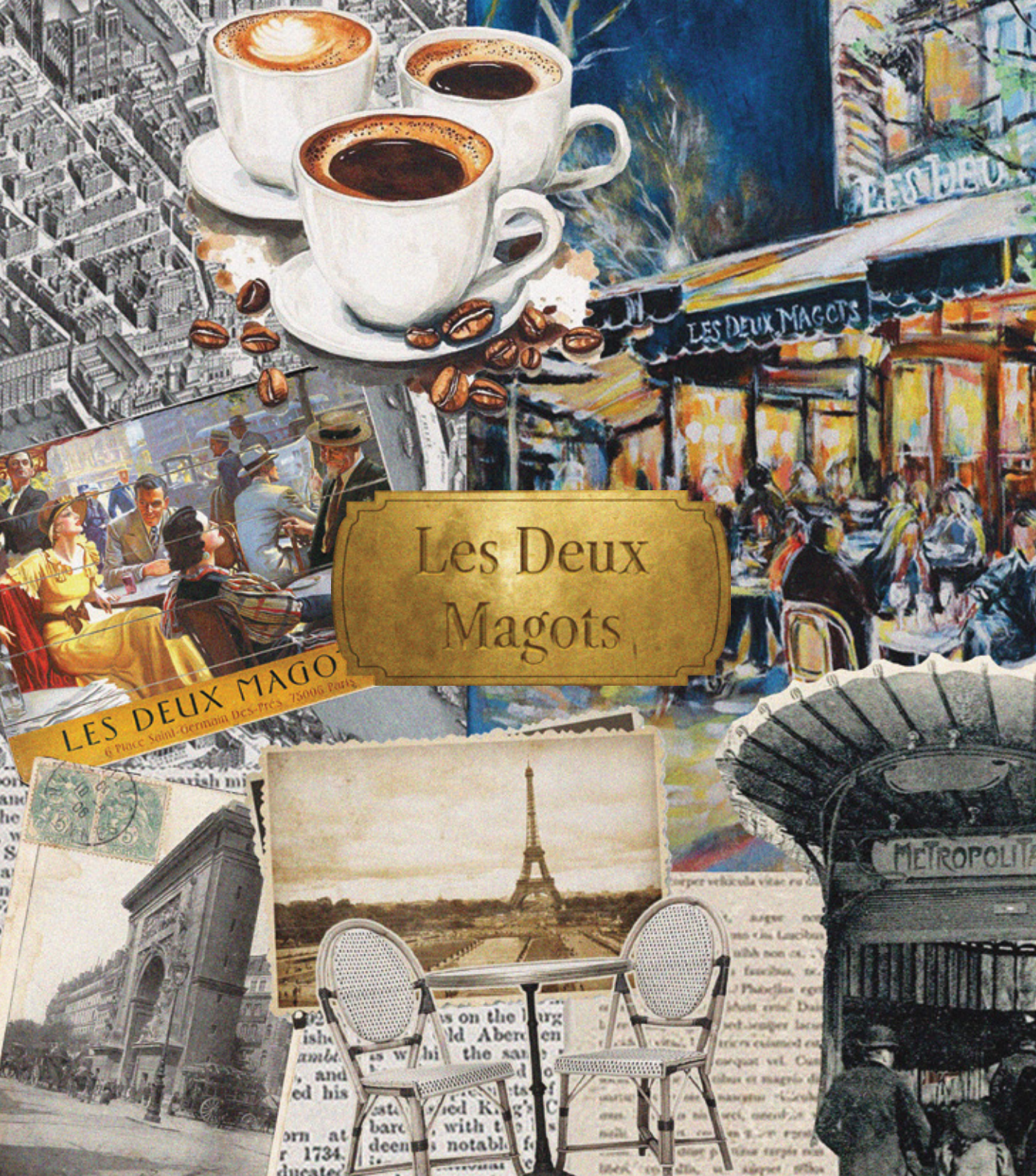


*Honey  
Black Pepper*

## Push it to the Limit 520

Vibrant, Citrusy, Floral

The night blurs in neon streaks and sharp edges, risk and reward clash under the electric glow, daring you to go further, faster.



Les Deux  
Magots

LES DEUX MAGO  
6 Place Saint-Germain Des-Prez, 75006 Paris

METROPOLITA

# Les Deux Magots

*Paris, France, 1884*

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Welcome to Les Deux Magots, an iconic Parisian café captivating minds and hearts since 1884. Nestled in Saint-Germain-des-Près, it has hosted greats like Sartre, de Beauvoir, and Hemingway. A symbol of elegance and tradition, it is where the art of conversation and the pleasure of a perfectly brewed tea come together.

## SPIRIT-FREE COCKTAILS

*Cucumber*

*Raspberry  
Shrub*

*Bluefly Tea,  
Dragon Fruit*



**Joy Ride** 380

*Bittersweet, Zesty, Refreshing*

As dreamers linger over the afternoon's last light, notes of spice and citrus cut through the air, playful and a bit daring.

*Thai Tea,  
Passion fruit,  
Fresh Lemon*



*Egg White,  
Ginger Beer*

**In Bloom** 380

*Refreshing, Fruity, Tropical*

On a quiet café corner, flavors pop bright and crisp—like spring flowers breaking through the cracks of old stone.

*Grapefruit,  
Soda*



*Paprika  
Cordial*

*Non-Alcoholic  
Aperitif*

**The Sun Also Rises** 380

*Fizzy, Tart, Silky*

In the golden haze of morning, thoughts linger and exotic flavors unfold softly, capturing the promise of a new day.

# Soft Drinks & Beers

Beers		Juices	220
Chang, Thailand	220	Orange	
Sapporo, Japan	280	Watermelon	
Bussaba Ex Weisse, Thailand	350	Coconut	
Sayplay IPA, Thailand	350	Pineapple	
Duchesse de Bourgogne, Belgium	380		

## Carbonated Beverages

<i>Fever-Tree Collection</i>		240
Premium Tonic Water		
Mediterranean Tonic		
Elderflower Tonic		
Premium Soda Water		
Pink Grapefruit Soda		
Ginger Beer		
Ginger Ale		
Pepsi Original   Pepsi Zero   7 Up		160
Lychee & Kaffir Lime Kombucha		300
Pineapple & Passion Fruit Kombucha		300

## Mineral & House Water

We are committed to reducing our carbon footprint. We proudly partner with NORDAQ water filtration system to bring you the purest premium water whilst retaining beneficial salts and minerals.

Your choice of unlimited still and sparkling water for THB 200 per guest.

### Still

Chang Natural Still Water 700ml	220
Acqua Panna 500ml	220
Acqua Panna 750ml	320

### Sparkling

Chang Natural Sparkling Water 700ml	220
San Pellegrino 500ml	220
San Pellegrino 750ml	320
Perrier 750ml	320

# Snacks



Signature



Locally Sourced

(V) Vegetarian

(GF) Gluten Free

## Prunier Caviar

Served with Buckwheat Blinis, Crème Fraiche

### Caviar Français

BAE “Baeri” Caviar (30g)

Elegance in every bite—  
rich and delicate, a symbol of indulgence

3,600

### Caviar Français

GUE “Osciette” Caviar (30g)

A refined, nutty profile—  
perfect for celebrations

4,500

## Market Oysters

Chilled on Ice, Served with Champagne Vinaigrette,  
Fresh Lemon, and Condiments

*An ode to the romance of the sea—luxurious, briny, and refreshing*

Half Dozen

1,600

Dozen

2,300

If you have any special dietary requirements, food allergies or intolerances, please inform our Ladies & Gentlemen.  
All prices are in Thai Baht and subject to 10% service charge and 7% government tax.

## Caleō Truffle Fries

Shaved Parmesan,  
Chives

380

## Charcuterie Board

Chef's Selection of Smoke & Cured Meats,  
Pickles & Toast

1,200

## Artisan Cheese Board

Caleō Cheese Selection, Quince Jelly,  
Grapes, Crisps, Bread

1,200

# New York Club Classics

## Caleō Sliders

Smashed Black Angus, Aged Cheddar,  
Bacon Coffee Maple Jam, Fries

780

## Buffalo Wings

Boneless, Blue Cheese Dip,  
Honey Bbq, Celery

680

# Myanmar Street Food

## Chili Lobster Bao

Phuket Lobster, Chili Sauce,  
Lettuce, Crispy Garlic

790

## Pork Belly Bao

Pork Belly, Pickles, Grilled Pineapple,  
Chili Mayo

680

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# Moroccan Escape

## Ménage À Trois *(V)*

Hummus, Smoked Mutabbal,  
Muhammara, Pita

390

## Grass-Fed Lamb Chops *(GF)*

Chili Paste, Garlic, Olive Oil,  
Arabic Spices

1,150

# Bermuda Coastal Journey

## Tamarind Grilled Fish

Marinated Day Catch, Ginger Cilantro,  
Zesty Chili-Lime Dressing

680

## Chipotle Fish Tacos

Spiced Fish, Chipotle Crema,  
Crispy Tortilla

520

# Parisian Indulgence

## Foie Gras Terrine

Tub-Tim Siam Pomelo,  
Pistachio, Brioche

950

## Croque-Leō

Toasted Brioche,  
Ham, Comté

550



Signature



Locally Sourced

*(V)* Vegetarian

*(GF)* Gluten Free

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