

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.

*Blanco Tequila,
Dark Rum,
Fenugreek*

*Palo Santo,
Coconut Milk*



Mango

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.

*Lemongrass &
Lime Leaf Vodka,
Campari*

Passion fruit, Lemon



*Thai Chili
Aperol*

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.

*Fresh Lime,
Bitters*



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

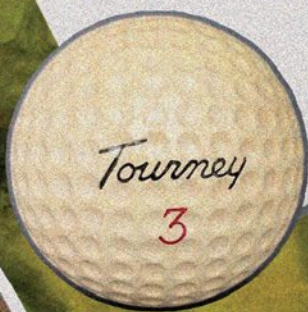
Burmese Ruby 480

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



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.

*Oloroso Sherry,
Cinnamon,
Absinthe*



*Blended & Islay Scotch,
Pomneau de Normandie*

*Aromatic
Bitters*

Cocchi Americana



Mezcal

*Sour Mandarin,
Green Cardamom,
Soda Water*

*Crème de
Cacao Blanc*

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.



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.

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.



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.



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.

Mint

*White Rum,
Pineapple,
Crème de Pêche*



*Honey
Black Pepper*

Pomegranate

*Lime Leaf,
Orange Blossom*

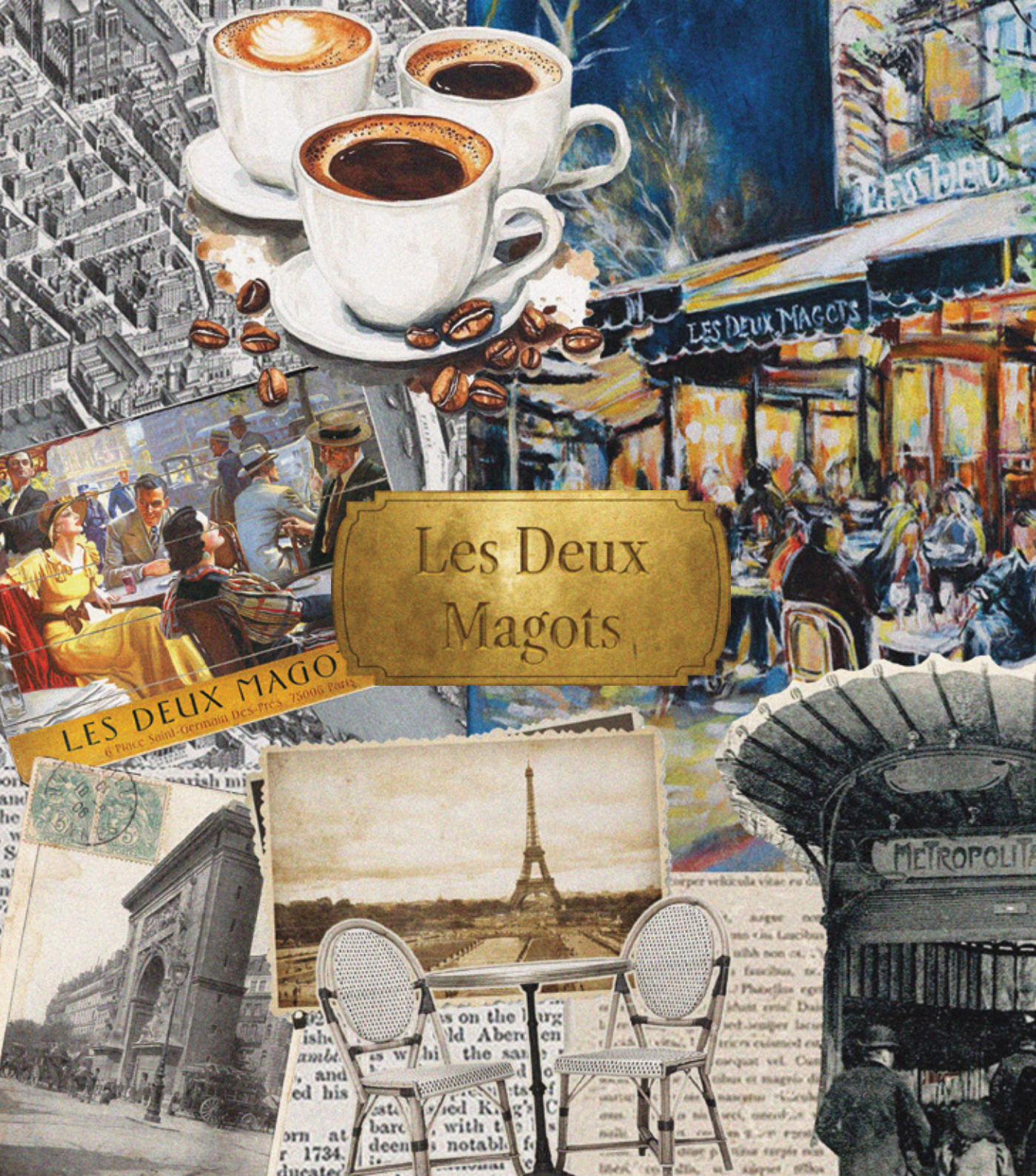


*Silver Cachaca,
Genever, Calamansi*

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 MAGOTS
6 Place Saint-Germain Des-Prez 75006 Paris

METROPOLITAN

Les Deux Magots

Paris, France, 1884

Welcome to Les Deux Magots, an iconic Parisian café captivating minds and hearts since 1884. Nestled in Saint-Germain-des-Prés, 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 (0.0% ABV)

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

Chang, Thailand	220
Sapporo, Japan	280
Bussaba Ex Weisse, Thailand	350
Sayplay IPA, Thailand	350
Duchesse de Bourgogne, Belgium	380
Corona Cero, Mexico (0.0% ABV)	220

Juices

220

Orange
Watermelon
Coconut
Pineapple

Carbonated Beverages

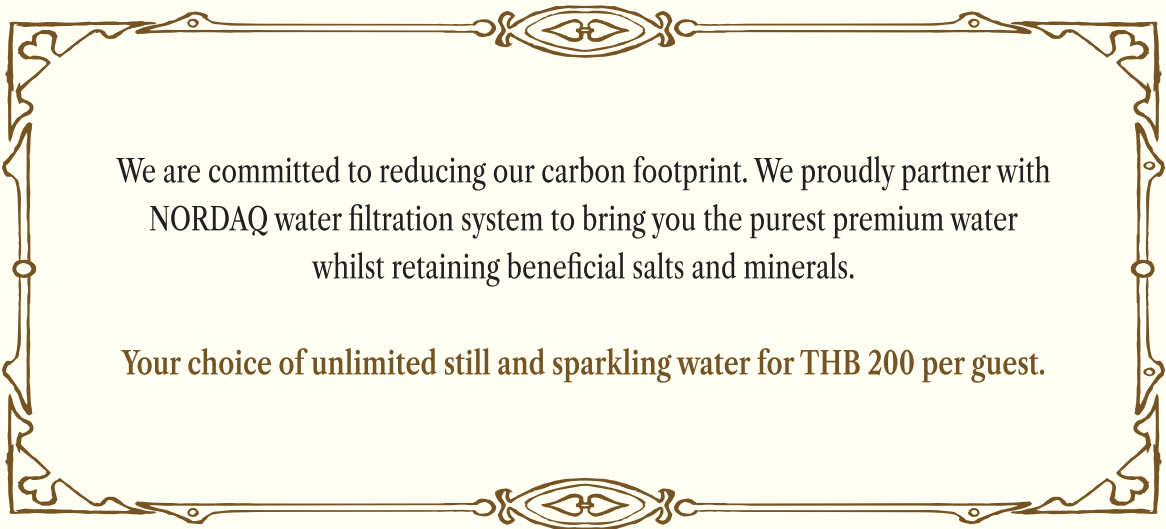
Fever-Tree Collection

240

Premium Soda Water
Pink Grapefruit Soda
Indian Tonic
Mediterranean Tonic
Elderflower Tonic
Ginger Beer
Ginger Ale

Coke Original Coke Zero Sprite	160
Lychee & Kaffir Lime Kombucha (0.5% ABV)	300
Pineapple & Passion Fruit Kombucha (0.5% ABV)	300

Mineral & House Water



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

ON ICE

Ice, salt, and a little ceremony

Perseus Caviar - 30G

Served With Buckwheat Blinis, Crème Fraîche and Chives

No. 2 Superior Oscietra

Eleven-Year Sturgeon, Double Matured.
Large, Firm Pearls with a Rich,
Creamy, Nutty Finish

4,200

No. 3 Schrenckii Caviar

Ten-Year Sturgeon, Matured Three
Months. Powerful Umami with Intense
Seaweed Notes

3,800

Oysters (GF)

Daily Selection

Choose Your Accompaniment :

Traditional: Mignonette, Lemon

Thai Style: Seafood Sauce, Crispy Shallot, Chili Pašte

Half Dozen

1,600

Dozen

2,300



Signature



Locally Sourced

(V) Vegetarian

(GF) Gluten Free

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.

THE BOARDS

*For the long conversation
Designed to share for 2-3 guests*

The Cheese Board (V)

Chiang Rai Brie, Thanchan Goat Cheese
in Grapevine Ash, Pyea, Umarine with
Seasonal Accompaniments

1,100

The Charcuterie Board

Coppa, Parma Ham, Chorizo with
Cornichons, Mustard and Sourdough

1,100

The Full Board

Chef's Selection of Both with
Seasonal Accompaniments

1,500

SALT & CRUNCH (V) (GF)

The reason for one more round

Nori & Chili Fries

Nori, Chili Oil, QP Mayonnaise,
Chili Flakes

280

Black Truffle Fries

Black Truffle, Truffle Purée, White
Truffle Oil, Maldon Salt

380

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SIGNATURE BITES

Made for a Glass in the Other Hand.

Yellowfin & Oscietra

Yellowfin Tuna Tartare, Sesame Oil,
10 g No. 2 Superior Oscietra Caviar, House-Made Lavosh Crackers

1,700

Crispy Prawn Toast

Ayutthaya River Prawn, Jinda Chili,
Sesame, Scallions, Salmon Roe

380

Larb Wagyu Tartare

A5 Wagyu, Larb Spices, Khao Jee
Grilled Rice Cake, Kaffir Lime

590

Ibérico Mac & Cheese

Crispy Fried Macaroni and Cheese Bars,
Jamón Ibérico, House-Made Tomato Chili Jam

420

Pa Thong Ko & Parma

Thai Fried Dough, Mascarpone Crème,
Parma, Extra Virgin Olive Oil

380



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Siam Lobster Pocket Buns

Poached Lobster, Turmeric and
Lemongrass Mayonnaise, Thai Chili,
Toasted Brioche

980

Add On No. 3 Schrenckii Caviar 10 g 980

Caleō Beef Sliders

Two Pieces. Black Angus Beef, Comté, Caramelized
Onion, Bacon Maple Coffee Jam, House Pickles and Fries

**Plant-based option available upon request*

780

Add On Black Truffle Fries 100

Add On Nori & Chili Fries 50

Hat Yai Fried Chicken

Southern Thai Fried Chicken, Kaffir
Lime Powder, Crispy Shallot, Chives

450

Ricotta & Truffle Honey (V)

Nakhon Pathom Ricotta, Truffle Honey,
Toasted Baguette, Organic Hazelnuts

460

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