

EMPANADAS



Golden pastry envelopes, delicately baked, inspired by the vibrant spirit of Latin cuisine and elevated for the refined lounge experience. Crafted by hand and served warm from the oven, each empanada reveals a rich balance of aromatic spices, premium ingredients, and artisanal sauces designed for indulgent sharing and elegant evenings.

CAMARONES

Freshly minced prawns with sweet corn, capsicum, garlic, and house spices, complemented by avocado and salsa rioja.

THB 360

POLLO

Slow-pulled chicken with pineapple, capsicum, garlic, and aromatic spices, accompanied by vibrant pineapple salsa.

THB 340

CARNE DE RES

Premium ground beef with garlic, capsicum, and onion, delicately infused with signature spices, served with salsa de mayo.

THB 380



CERDO

Pulled chorizo pork with carrot, tomato, and capsicum, seasoned with signature spices and served with classic chimichurri.

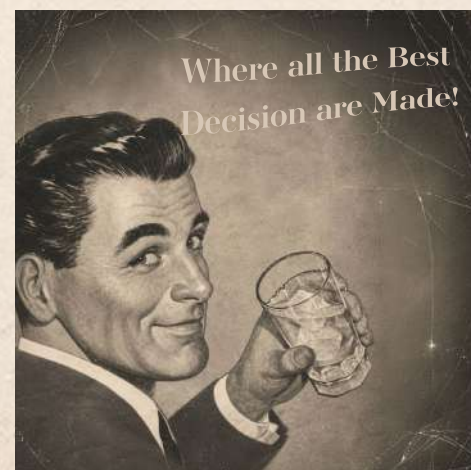
THB 340

Please inform our team of any dietary requirements or allergies and we will be delighted to assist.
Vegan and Vegetarian menu options are available.

SOCIAL HOUR

18:00 - 19:00 Daily

**SPECIAL PRICES ON SELECTED COCKTAILS,
GREAT MUSIC, AND GOOD VIBES.**



Prices are subject to 10% service charge and applicable government taxes.

More than a bar,
here is a place to
linger, a speakeasy
hidden in plain sight.



A place where the golden age of cocktail culture meets the warmth of Santiburi. Inspired by the post-Prohibition era and Latin America's rich spirit traditions, it pairs crafted drinks, curated vinyl, and genuine Thai hospitality to create an evening worth lingering over.

*Authentic flavours.
Timeless sounds.
Memories rekindled.*

Santi means saint, peace, and tranquility. Created as the signature cocktail, SANTI captures a sense of calm with a spirited edge. It is a refined expression of charm, balance, and new beginnings. A peaceful pour with a charming spirit.

SANTI *Smoky, Rich, Complex*

Silver Kight Whiskey 8 years, Pure Cane Syrup, Lemon Juice, Cabernet Sauvignon **THB 400**



1933

Aroma, Fruity, Effervescence

Italicus Rosolio di Bergamotto, Prosecco Brut, Singha Beer Foam, Kaffir Lime Zest **THB 380**



KOH-MHUI

Sip the essence of the island with our masterfully crafted cocktails, capturing the vibrant flavors of Samui's hidden orchards and pristine shores in every glass.



Gaeng-Som
Spices, Herbal, Aromatic

Saneha Gin, Gaeng Som Cordial*, Pineapple, Lime Juice, Sea Salt **THB 390**

* We've captured the soul of **Gaeng Som** in this bespoke cordial - pineapple and tamarind provide a bright foundation for an aromatic journey through Thai garden herbs; lemongrass, tumeric, and bird's eye chili.

Mango Sticky Rice

Tropical, Floral, Rich

Nasan Surat Vodka, Coconut Water, Mango & Jasmine Rice Purée

Alcoholic **THB 390**
Non-Alcoholic **THB 290**



Samujito

Fruity, Herbal, Refreshing

Samui Local Fermented Rum, Fresh Pineapple, Lime Wedge, Mint Leaves, Coconut Cane, Singha Soda, Crispy Coconut

Alcoholic **THB 350**
Non-Alcoholic **THB 280**



Prices are subject to 10% service charge and applicable government taxes.

THE TEQUILA

Where the Gulf of Thailand meets the Latin spirit.

We've taken the essence of our island—its hidden orchards and pristine shores—and married it with the bold, earthy complexity of fine tequila. Discover a masterfully crafted cocktail menu that celebrates local soul and South American flair in every sip.



1933 Margarita

Sour, Smoky, Smooth

1800 Blanco Tequila, Lime Juice, Agave Syrup, Orange Liqueur, Smoked Salt Rim

THB 450



Samui Negroni

Bitter, Aromatic, Refreshing

1800 Coconut Tequila, Suze, Lillet Blanc, Cumin Bitter, Basil Coconut Oil

THB 420



Paloma Sour

Sour, Fruity

Jose Cuervo Especial Reposado Tequila, Aloe Vera Syrup, Agave Syrup, Grapefruit Syrup, Lime Juice, Sucro

THB 390



SUAN

A sensory journey through our lush gardens, where native blooms and coastal botanicals inspire a curated collection of refined mixology.

Feung-Fa

Sour, Floral, Refreshing

Ketel One Vodka, Samui Fermented Rum, Ume Plum Purée, Roselle Pink Pepper Syrup, Lemon Juice, Gold Gritter, Singha Red Lemon Soda

THB 380

TANG-KWA

Herbal, Refreshing

Tanqueray Gin, Orange Liqueur, Cucumber, Ginger, Cucumber Syrup, Lime Juice, Ginger Beer

THB 370

MAYOM

Rich, Aromatic

Saneha Gin, Dry Vermouth, Mayom Brine

THB 370



Prices are subject to 10% service charge and applicable government taxes.

The Ritual

Every night at 19:33

Experience our nightly signature ritual with a exclusive tasting or signature serve. A nightly moment of smoke, rhythm, and a taste of 1933 craft.



THE MEZCAL & PISCO



Mad Negroni

Complex, Smoky, Bitter

400 Conejos Mezcal Joven, Campari, Sweet Vermouth, Mala Bitter

THB 450



Leelawadee

Aromatic, Rich, Creamy

Creyete Mezcal Joven, Elderflower Syrup, Frangipani Tea, Citric, Angostura Bitter, Coconut Foamy

THB 420



Golden Rabbit

Tropical, Fruity

400 Conejos Mezcal Joven, Aperol, Honey Chrysanthemum, Lime Juice, Prosecco Brut

THB 450



Dok-Bua

Refreshing, Herbal

Pisco, Red Syrup, Lime Juice, Lotus Oil

THB 390



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