

TUXEDO

Menu

E s p r e s s o B a r

WHAT MATTERS!

At Tuxedo, we use Lescure French Butter and "Grand Moulin de Paris" French Flour for all Boulangerie Production, you get the best of the best!

SIGNATURE

Laugen Croissant

A Specialty from Austria & Switzerland. Laugen Croissant is a Croissant that has been pretzelized, it has the texture of a layered flaky croissant & buttery goodness, mixed with doughy chew & dark crust with light saltiness

Tropezienne

*(Brioche with Orange Blossom Cream)
Known as "La Tarte de Saint-Tropez". A dessert pastry consisting of a filled brioche. It was named by a French famous actress Brigitte Bardot while she was filming 'And God Created Woman'*

Rubik Brioche Cube

Safflower Artisan Bread

Madeleine 4 Pieces

Classic, Lemon, Macha, Gingerbread

85.-

Marble Brick

French Butter, Cacao Barry Ganache, Grand Marnier

Tuxedo Macarons

White Vanilla Tahitian Cream, Black Chocolate Ganache

La Foret Noir.

Chocolate Biscuit, Dark Cherry, White & Chocolate Ganache

Pêcher Rosé

Amaretto Biscuit, Peach Coulis, Rose Mousse

Double Fromage

Baked Lemon Cheesecake, Cheese Crumble and Cheese Mousse

Whole

680.-

Per Slice

150.-

350.-

180.-

160.-

160.-

170.-

A LA MINUTE

(7:00 am – 9:00 pm)

Grab & Go

(7:00 am – 10:00 am)

Pick your favorite pastry and your choice of coffee or tea to go. Have a great day!

Crème Catalane, Orange Crème Brulee

Spain's famous custard dessert known as Catalan Cream flavored with orange.

220.-

Blueberry & Brie Grill Cheese Honey Toast

Grilled Safflower toast with Brie Cheese and Blueberry compote

280.-

Pulled Pork Ciabatta Sandwich

*Shredded Braised Pork, Tomato and Jalapeno Chili
Served with a side of Mixed Salad*

240.-

Club Sandwich

Grilled Bacon, Fried Egg, Tomato, and Steamed Chicken

290.-

Grilled Vegetable Club Sandwich

Grilled Zucchini, Eggplant, Tomato and Cheddar Cheese, Olive Tapenade and Basil Pesto

280.-

Please visit Our Pastry Basket for Our Chef's Daily Special and Monthly Promotion

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TUXEDO'S SELECTION OF COFFEE BEANS

Tuxedo Exclusive Blend (Medium Roast)

Doi Chang, Chiang Rai, Thailand | Sumatra
Indonesia | Best of Panama

Tuxedo Local Blend (Medium Dark Roast)

Northern Thailand

We are brewing by weight for every cup of coffee. (Extraction Brew Ratio)

SIGNATURE COFFEE

48 Hours Cold Drip Coffee

150.-

Served over ice as an espresso-sized shot with a slice of orange. The "cold drip" is a 48-hour process using our drip tower, AKMA, that allows iced water to slowly drip over freshly ground coffee while preserving as much of the flavour as possible.

Magic (Australian-style coffee)

120.-

Shot of Ristretto, $\frac{3}{4}$ cup of steamed milk and 0.5 cm milk foam

Shakerato

140.-

Non-alcoholic Espresso Martini: Chilled Espresso shaken to a froth served in a Martini Glass

Dirty Tuxedo

140.-

Signature blend of dairy products, Chocolate Sauce and Coffee

Neat Tuxedo

140.-

Signature blend of dairy products and Coffee

COFFEE

Tuxedo Ristretto

100.-

A short shot of Espresso made with the same amount of ground coffee but extracted with half the amount of water. This produces a concentrated shot of coffee with more intense aroma.

Tuxedo Espresso

100.-

Our standard serving of Espresso is a Double shot, if you prefer a Single shot please request upon ordering. A balanced, creamy feel, aromas of chocolate, a hint of acidity and a lingering sweet aftertaste with a natural layer of crema on top.

Espresso Macchiato

120.-

A shot of Espresso topped with a dash of Milk foam.

Tuxedo Con Pana

120.-

A TUXEDO shot of Espresso topped with Whipped Cream.

Americano/ Long Black

120.-

(Available on Ice)

A shot of Espresso diluted with hot water.

Cappuccino

130.-

(Available on Ice)

A light milk coffee with a shot of Espresso, Steamed Milk and 1cm of Milk foam.

Caffè Latte

130.-

(Available on Ice) A strong milk coffee consisting of equal portions of Espresso and Steamed Milk.

Piccolo Latte

120.-

(Available on Ice)

A small portion of Caffè Latte: Shot of Ristretto, Steamed Milk and 0.5 cm of Milk foam.

Flat White

120.-

A medium milk coffee with a shot of Espresso, Steamed Milk and 0.5 cm of Milk foam.

Mocha

140.-

(Available on Ice)

A shot of Espresso, choice of Milk / Dark Chocolate, Steamed Milk and 0.5 cm of Milk foam.

Babyccino

120.-

(Recommended for Kids)

Steamed Milk with sprinkle of Chocolate Powder on top.

Tuxedo Chocolate

140.-

(Available on Ice)

A cup of Steamed Milk combined with traditional Cacao powder

Options Available For All Coffees:

- o Skinny Milk +10
- o Soy Milk +10
- o Almond Milk +10
- o Whipping Cream +20
- o Extra Shot Espresso +30

CHILLED JUICE

Orange | Pineapple
Apple | Mango | Guava

150.-

SOFT DRINK

Coke | Diet Coke |
Coke Zero | Sprite |
Fanta Ornage

110.-

San Pellegrino Sparkling
Beverages

Limonata | Aranciata |
Chinotto

130.-

Red Bull
(Product of Europe)

130.-

WATER & SPARKLING WATER

STILL

Acqua Panna
500 ml 130.-

750 ml 190.-

Mont Fleur
500 ml 50.-

SPARKLING

San Pellegrino
500 ml 150.-

750 ml 210.-

TUXEDO SIGNATURE MOCKTAIL

SECRET GARDEN

Black Tea, Raspberry Puree, Elderflower Syrup, Lime Juice, Fresh Raspberry

180.-

CLAN MAN

Apple Juice, Cinnamon Syrup, Lime Juice, Egg white, Chocolate, Dried Red Apple

180.-

T.X. FRESHING

Cranberry Juice, Japanese Cucumber, Passion Fruit Syrup, Lime Juice, Mint Leaf

180.-

BEER

DRAUGHT BEER

	250ml	500ml
Singha, Thailand	150.-	240.-
Asahi, Japan	160.-	250.-

LAGER

Singha, Thailand	160.-
Phuket, Thailand	180.-
Asahi, Japan	180.-
Tiger, Singapore	160.-
Beer Lao, Laos	160.-
Beer Lao Dark, Laos	160.-
Heineken, Holland	180.-
Corona, Mexico	280.-

CIDER

Magners Apple, England	260.-
Brothers Rhubarb & Vanilla, England	330.-

WHEAT

Vedett, Belgium	280.-
Bussaba Ex-Weisse, Thailand	250.-

IPA

Vedett, Belgium	290.-
Brewdog Punk, Scotland	320.-

ALE

Chalawan Pale Ale, Thailand	280.-
Duvel, Belgium	250.-

LIGHT

Singha Light, Thailand	160.-
San Miguel Light, Philippines	180.-

NON – ALCOHOLIC

Heineken 0.0, Holland	140.-
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WINE

SPARKLING & CHAMPAGNE

Zonin Prosecco, Italy	320.- 1,500.-
Chandon Brut, Australia	1,800.-

ROSE

Parallèle 45 Rosé Paul Jaboulet, France	320.- 1,500.-
Chandon Brut Rose, Australia	1,800.-

WHITE

Little Yering Chardonnay Yering Station, Australia	320.- 1,500.-
Ogier Cotes du Rhone Gentilhomme White, France	350.- 1,800.-

RED

Little Yering Shiraz Yering Station, Australia	320.- 1,500.-
Ogier Cotes du Rhone Gentilhomme Red, France	350.- 1,800.-

VODKA

42 Below, <i>New Zealand</i>	290.- 3,200.-
Grey Goose, <i>France</i>	360.- 4,900.-
Siam Lanna, <i>Singapore</i>	290.- 3,200.-
Beluga Noble, <i>Russia</i>	350.- 4,800.-
Tito's Handmade Craft Vodka, <i>USA</i>	300.- 3,400.-

GIN

Bombay Sapphire, <i>England</i>	290.- 3,200.-
Star of Bombay, <i>England</i>	350.- 5,200.-
Tanqueray, <i>Scotland</i>	290.- 3,200.-
Hendrick's, <i>Scotland</i>	360.- 4,900.-
Iron Balls, <i>Thailand</i>	320.- 3,800.-

TEQUILA

Patron Silver, <i>Mexico</i>	290.- 3,200.-
Patron XO Cafe, <i>Mexico</i>	290.- 3,200.-
El Jimador Blanco, <i>Mexico</i>	290.- 3,200.-
El Jimador Reposado, <i>Mexico</i>	360.- 4,900.-

RUM

Bacardi Carta Blanca, <i>Puerto Rico</i>	290.- 3,200.-
Bacardi 8 Y Carte Ocho, <i>Puerto Rico</i>	320.- 4,500.-
Sailor Jerry Spiced Rum	290.- 3,200.-
Ron Zacapa 23 Y, <i>Guatemala</i>	490.- 6,800.-
Chalong Bay Tropical Series, <i>Thailand</i>	290.- 3,200.-

CACHACA

Cashaca Canario, <i>Brazil</i>	290.- 3,200.-
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PISCO

Demonio De Los Andes, <i>Perú</i>	290.- 3,200.-
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BOURBON & RYE

Jim Beam	290.- 3,200.-
Jack Daniel's	300.- 3,500.-
Maker's Mark	320.- 4,500.-
Bulleit Bourbon	350.- 4,800.-
Woodford Reserve	380.- 5,200.-

SINGLE MALT WHISKY

Aberfeldy 12Y	420.- 6,500.-
Aberfeldy 16Y	550.- 8,500.-
Glenfiddich 12Y	360.- 5,600.-
Glenfiddich 15Y	450.- 7,200.-
The Balvenie Doublewood 12Y	450.- 7,200.-

BLENDED WHISKEY

JW Black Label	290.- 3,200.-
JW Gold Label Reserve	360.- 5,800.-
Monkey Shoulder	340.- 4,800.-
Suntory Hibiki Harmony	740.- 13,500.-

OTHER WHISKEY

John Jameson, <i>Ireland</i>	290.- 3,200.-
Canadian Club, <i>Canada</i>	290.- 3,200.-
Mekhong, <i>Thailand</i>	340.- 4,800.-

COGNAC

Hennessy VSOP	420.- 6,500.-
Remy Martin VSOP	420.- 6,500.-

ABSINTHE

La Maison Fontaine Blanche	360.- 5,800.-
La Maison Fontaine Chocolate	360.- 5,800.-

LIQUEUR

Malibu Southern Comfort Amaretto	250.-
St. George NOLA Mr. Black Cold Brew	280.-
Bailey's Irish Cream Kahlua Jägermeister	
Sambuca Coffee Grand Marnier	
ST-Germain Frangelico	



ALL SPIRITS ARE SERVED IN 45ML MEASURE | ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE AND 7% VAT



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TEA SELECTION

by TWG

English Breakfast

160.-

This classic was originally blended as an accompaniment to the traditional English breakfast. Very strong and full-bodied with light floral undertones.

Earl Grey

160.-

A strong British blend of black teas, dark in color and rich in aroma. Perfect alone or with a dash of milk.

Grand Jasmine Tea

160.-

An outstanding Chinese Green Tea blended with superior TWG jasmine blossoms. The infusion is delicate and refined and gives an enveloping floral aroma.

Oolong Prestige

160.-

A superior TWG Blue tea which boasts an aromatic flowery fragrance and a complex and lightly astringent infusion.

Vanilla Bourbon (Theine-Free)

160.-

A superior TWG Blue tea which boasts an aromatic flowery fragrance and a complex and lightly astringent infusion.

Moroccan Mint

~~160.-~~ favorite, this fine TWG green tea is perfectly blended with suave and strong Sahara mint. A timeless classic.

LOOSE TEA SELECTION

BLACK TEA

Napoleon Tea

210.-

This tea of destiny combines a high-quality black tea with a sophisticated TWG Tea blend of sweet French spices with a hint of vanilla, giving a most extraordinary and fully developed aroma. A tea of sensual warmth and sweetness.

French Earl Grey

210.-

A fragrant variation of the great classic, this TWG Tea black tea has been delicately infused with citrus fruits and French blue cornflowers.

Royal Darjeeling

210.-

The king of India teas, this TWG Tea first flush black tea boasts an exquisite fragrance and a vibrant, sparkling taste that develops remarkable overtones of ripe apricots. An exquisite daytime tea.

GREEN TEA

Silver Moon Tea

210.-

The king of India teas, this TWG Tea first flush black tea boasts an exquisite fragrance and a vibrant, sparkling taste that develops remarkable overtones of ripe apricots. An exquisite daytime tea.

Pink Flamingo Tea

210.-

A graceful TWG Tea blend of green tea with crimson hibiscus blossoms that will brighten your day. This quirky mélange infuses into a rose – color cup with tart, fruity overtones.

RED TEA

Eternal Summer Tea

210.-

A fragrant South Africa red tea embellished with notes of sweet summer rose blossoms accented with raw berries, which finish with a lingering aftertaste reminiscent of ripe Tuscan peaches. A theine-free tea to be enjoyed hot or iced at any time of the day.

Afternoon

tea 12:00 - 4:30 pm

Includes a pot of TWG Loose Tea of your choice or coffee

Tuxedo Afternoon Tea Set (for two)

980.-

Hand Crafted Contemporary European Patisserie & Savory Items

Carlton Afternoon Tea Set (for two)

1,080.-

Classic selection of Singaporean Sweets & Savory Delights

Old Scottish Scones Set (for one/ two)

380.- / 680.-

Served with Cream Chantilly, Butter and Jam

Tipsy High Tea

add 320.-

Signature Espresso Martini, Hendricks Tea Pot Cocktail or a Glass of Prosecco

What the Flour..

T45 French Style Flour: Soft Wheat Fine White Flour for cake; Pure French Style Flour, perfect for making high quality cakes and sweets. T45 flour is equivalent to type 00 Italian Flour.

T55 French Style Flour. Hard Wheat White Flour for baking. Strong French Style White Bread Flour. Type T55 is ideal for making bread, puff pastries, croissants and baguettes. This type of Flour is best known for making Croissants. This Flour gives a light open textures loaf with a crisp crust.

T55 Flour is equivalent to type 0 Italian Flour.

T65 French Style Flour: Extra Strong Bread Flour for little dark breads. Strong French Style little coarse bread Flour; Type T65 is ideal for making baguettes and artisan dark breads. This type of Flour is best known for making baguettes. This Flour gives a light open textured loaf with a crisp crust. It is high in protein content and has phenomenal fermentation tolerance. T65 flour is equivalent to Type 1 Italian Flour.

T150 French Style Flour: Coarse Ground Wholemeal Flour for baking. Wholemeal French Style Coarse Flour; Type T150 is ideal for making whole wheat, high fiber artisan breads and baguettes. This type of flour is best suited for all your whole wheat baking needs. This Flour gives a brown textured loaf with a crisp crust. It is high in mineral content & protein and gives a nice wholemeal aroma. This wholesome Flour gives nutrition, texture and flavor of wholemeal (including bran & germ) to everything that you bake with it. T150 Flour is equivalent to Type 2 Italian Flour.

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SIGNATURE MACARONS

Tuxedo Signature Macarons

White Vanilla Tahitian Cream,
Black Chocolate Ganache

6 pieces 350.-
3 pieces 180.-

Macarons

Yuzu Caramel
Strawberry Sesame
Thai Tea
Coconut Lime
White Vanilla Tahitian Cream
Black Chocolate Ganache

6 pieces 350.-
3 pieces 180.-
1 piece 65.-

PÂTISSERIE

9:00 am - 9:00 pm

	Whole	Per Slice
Marble Brick <i>French Butter, Cacao Barry Ganache, Grand Marnier</i>	680.-	150.-
La Foret Noir <i>Chocolate Biscuit, Dark Cherry, White & Chocolate Ganache</i>		160.-
Madeleine 4 Pieces <i>Classic, Lemon, Macha, Gingerbread</i>		160.-
Pêcher Rosé <i>Amaretto Biscuit, Peach Coulis, Rose Mousse</i>		160.-
Caramel Baileys <i>Baileys Cremuex with Caramel Mousse</i>		180.-
Ape 2.0 <i>Rich Dark Chocolate Mousse, Chocolate Biscuit, Crunchy Feuilletine and Caramel Banana Flambé</i>		220.-
Blueberry Cheesecake <i>Philadelphia Cream, Sour Cream, Blueberry Compound</i>		170.-
Double Fromage <i>Baked Lemon Cheesecake, Cheese Crumble and Cheese Mousse</i>		170.-
Strawberry Short Cake <i>Sable Breton, Butter Sponge, Vanilla White Chocolate Whip Ganache, Strawberry Jelly and Fresh Strawberry.</i>		140.-
Mango Green Tea Coco <i>Green Tea Jaconde, Mango Compote and White Chocolate Green Tea Mousse</i>		175.-

The Story of Macaron

According to Larousse Gastronomique the 'Macaron' was created in 1791 in a convent near Cormery. In 1792, Macarons began to gain fame when two Carmelite Nuns, seeking asylum in Nancy during the French Revolution, baked and sold the Macaron cookies in order to pay for their housing.

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SANDWICH, TOAST & PUFF

Teriyaki Salmon Sandwich

Broiled Salmon, Teriyaki
Sauce & Pickled Ginger
195.-

Pulled Pork Ciabatta Sandwich

Shredded Braised Pork,
Tomato and Jalapeno Chili
Served with a side of Mixed
Salad
240.-

Blueberry & Brie Grill Cheese Honey Toast

Grilled Safflower toast with
Brie Cheese and Blueberry
compote
280.-

Singapore Chicken & Potato Curry Puff **75.-**

Sardine Curry Puff **75.-**

Durian Puff Craquelin

4 pcs of Singapore Style
pastry filled with cream
190.-

VIENNOISERIE

T55 French Style Flour is
used for making
Croissant & Danish.
This Flour gives a
light open texture with a
crisp crust.
0.55% mineral content.

Italian Sausage, White Cheese and Spinach Danish **195.-**

Tuna Nicoise Danish **260.-**

Walnut Caramel Scroll **105.-**

Mixed Fruit Danish **155.-**

Tropezienne **105.-**

Rubik Brioche Cube **105.-**

Laugen Croissant **85.-**

Butter Croissant **75.-**

Almond Croissant **90.-**

Pain Au Chocolat **85.-**

ARTISAN HAND CRAFTED BREAD (7:00 am- 9:00 pm)

Back to the basics! At Tuxedo
Espresso Bar we use a bread
making method that most
bakers know as Sourdough,
Biga or Poolish as pre-
fermentation technique to
enhance flavor and crumb.
Bread can be kept longer,
with an enhanced shelf life, it
is also described as a healthy
bread option due to its
natural lactic acid and
prebiotic development during
long fermentation.

Classic French Baguette **75.-**

Olive Ciabatta **155.-**

Safflower Artisan Bread **275.-**

Kraftkorn Multi Seed **315.-**

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