



BREAKFAST
BRUNCH
LUNCH
SUNSET
DINNER
DRINKS

SIWILAI ROCKET COFFEEBAR.
a collaboration at **CENTRAL EMBASSY**
SIWILAISTORE.COM | ROCKETCOFFEEBAR.COM
[@siwilaistore](https://www.instagram.com/siwilaistore) [@rocketcoffeebar](https://www.instagram.com/rocketcoffeebar) [#siwilairocket](https://www.instagram.com/siwilairocket)

ALL-DAY BREAKFAST

EGG DISHES

Rocket's Benedict 210
Soft-boiled eggs on dark sourdough bread with seasoned hollandaise sauce, rocket leaves, and crispy chorizo

Chilled Frittata Antipasti 225
With spinach and mushrooms on ciabatta with ricotta, saffron aioli, truffle, and rocket leaves

The Scramble 165
Sour cream scrambled eggs on toasted country rye with spring onion

Omelet 165
With freshly chopped herbs on toasted country rye

SIDES FOR YOUR EGGS

Crispy Prosciutto	75	Semi-dried Tomatoes	60
Grilled Halloumi	75	Gouda	60
Crispy Chorizo	75	Potato Hash	45
Gravlax	75	Braised Baby Kale	45
Brown Button Mushrooms	60		

OUR EGGS

Hill tribe areas of Thailand:
Contain some of the purest arable soil in the world. Free from chemicals and pollutants, providing fertile ground for biodynamic operations.

Hill tribe hens:
Pasture-based and 100% organic-fed, allowing them a completely natural diet and the space to roam freely in the fresh air. Meaning our eggs meet and exceed the highest regulations for both free-range and organic. No hormones, pesticides, synthetics, chemicals, or antibiotics. High in omega fatty acids, beta-carotene, and vitamin A and E. Low in cholesterol and saturated fats. Golden with a creamy texture and rich flavor.

GRAINS, FRUITS, & BERRIES (V)

Buckwheat Waffle 165
Whipped mascarpone and hot sour berries compote

Coconut Porridge 165
Oats and barley cooked in slightly sweetened young coconut water, topped with fresh mango and pomegranate, and coconut milk (please let us know if you'd like your porridge unsweetened)

Yoghurt Bowl 165
Choose either house made GRANOLA or MUESLI, served with probiotic yoghurt, fresh berries, and honey on the side

Seasonal Fruit Salad 150
Selection of fresh market fruits in agave nectar with spearmint and lime

Almond Bircher 165
Nuts, oats, sunflower and chia seeds in banana puree and house made almond milk

BREAKFAST BITES

Egg & Soldiers 60
Soft-boiled egg with toasted bread sticks

Egg & Tuna 90
Hard-boiled egg mixed with cooked tuna and parsley on sourdough bread

The Roll - Rye OR Wheat (choose one) 105
With Gouda, tomato, and cucumber + lettuce/peppers/sprouts for (V)
OR cotto ham OR salami (choose one)





Piccolo Latte

Rocket's Benedict



Chilled Frittata Antipasti

Peach & Ginger ROCKET POP



The Scramble

Caffè Latte



French Earl Grey Tea

Omelet



Bango Smoothie

Espresso

Egg & Tuna Breakfast Bite



Green Smoothie

Fresh Spearmint Tea



Pure Pineapple

Coconut Porridge



The Roll - wheat with ham

Granola Yoghurt Bowl
*takeaway



ROCKET FUEL Cold Brew

Almond Bircher

SOUPS, SALADS, & SANDWICHES

SOUPS *Served with artisanal bread*

Roast Pumpkin-Carrot (V) 165
With cumin and basil sour cream (hot)

Tomato-Watermelon Gazpacho (V) 165
With shiso leaf and olive oil

SALADS

*Salad Talad (V) 285
House made tofu with market greens, herbs, flowers, and berries in aged raspberry vinegar

Zucchini & Trevally 390
Poached house cured trevally fillet with zucchini, ricotta, croutons, and sea salt in lemon olive oil

Crab & Pineapple 330
With iceberg lettuce, cucumber cubes, pea tendrils, red lentils, lemon mayo, and chilli dressing

*SRC Salad 315
Mustard leaves, pomegranate, roast pear and beet, crispy prosciutto, walnuts, Parmesan shaves, and balsamic-mustard

Herbed Slow-Roast Sirloin 450
Watercress, red onion, sugar snap peas, garlic croutons, semi-dried cherry tomatoes, and Dijon mustard crème

*Pollo on Fire 330
Fire-roasted chicken, romaine salad, coriander, chilli, and citrus supremes in jalapeño dressing

Rock Lobster & Soba 465
Cucumber julienne, hon shimeji and enoki mushrooms, shiso leaf, edamame, and red chilli in sesame-ginger dressing

Silky Tofu (V) 210
House made tofu with roast eggplant, mizuna, cherry tomatoes, and lemongrass-chilli dressing

SANDWICHES

Triple Decker Roast Pork 285
Dark rye with orange zest, allspice, pickled cucumber and cabbage, romaine, red onion, tomato, mustard cream, and a side of English mustard

*The Press Club 375
Roast pork tenderloin, cotto ham, Gouda cheese, chipotle mustard, roast peppers, romaine lettuce, and red onion pressed in a ciabatta

Fiery Chicken Sandwich 240
Dry-spice rubbed grilled chicken thigh, Gouda cheese, romaine lettuce, and sourdough bread

Gravlax on Dark Rye 300
House dry-cured Norwegian salmon, red onion and cucumber pickles, celery cress, horseradish, red oak, mustard leaves, and lemon-dill crème

Toast Skagen 300
Local prawns, horseradish-dill mayo, and tobiko with lemon, iceberg lettuce, and sourdough bread

Grilled Veggie Ciabatta (V) 225
Pumpkin, zucchini, peppers, onions, tomatoes, and rocket leaves with mozzarella and green pesto

Cheese Toastie (V) 195
Rye bread grilled with fontina cheese, truffle paste, and black pepper, served with a mini tomato-watermelon Gazpacho

OUR BREADS & PASTRY

All the breads and pastry in our menus are handcrafted in-house daily by our international team of pastry chefs and bakers.

*Exclusively at SIWLAI ROCKET COFFEEBAR |

(V) = Vegetarian

All prices are in THB & subject to 10% service charge & 7% VAT

NORDIC LIGHTS

Swedish Meatballs 330

Pork and beef meatballs served with gravy, mashed potatoes, lingonberries, and pickled cucumber

The Daily Hash 285

Varying range of meats, hams, and sausages chopped and fried served with potato, purple potato, carrot, peas, watercress, pickled beets, and fried egg

Grilled Mackerel 195

With dark rye, potato chips, mustard leaves, and creamy cucumber salad

ALL-DAY DINNER

*Summer Slices 390

Mediterranean-style grilled vegetables, slow-roast pork, and herbed goat cheese cr me served with sourdough bread toast

*Lax & Crunch 420

House dry-cured Norwegian salmon with lime cream cheese, herbed salad, and crispy potato wedges

*The Burger 390

Multigrain bun, Ku beef 160g patty, mozzarella, beef tomato, balsamic mustard, basil mayo, rocket leaves, crispy prosciutto, and crispy potato wedges

Azdora (V) 285

Strozzapreti pasta with seasonal mushrooms, truffle pesto cream sauce, shaved Parmesan, and parsley

*Gnocchi Bed 345

Pan-seared with olive oil, garlic, green peas, cotto ham, soft hill-tribe egg, and tarragon

Catalana 330

Cavatelli pasta with stir-fry of Butifarra sausage, garlic, and chilli served with rocket leaves, cherry tomatoes, and shaved Parmesan

*Bolognese 375

Fettuccine pasta with beef, lamb, and pork in cream, red wine, and tomatoes

Pan Seared Snapper 315

With quinoa tabouleh, seasoned yoghurt, coriander, and beetroot chips

Crispy Duck Leg Confit 285

With wilted spinach, tamarind jus, roast red radishes, eringi mushrooms, and potato terrine

Half a Roast Chicken 285

With roast carrots, spiced chicken jus, hikama slaw, coriander, and lime

Slow Cooked Salted Pork Belly 300

With roast garlic mash, roast fennel, natural jus, pomegranate, and puffed rice crispies

DESSERTS

DECONSTRUCTED

Sapparot 240

Pineapple and lime mousses, roast coconut ice cream, coconut water tapioca, and ginger gel, with sesame cookie

Ichigo 240

Strawberry and raspberry in sorbet, mousses, gels, meringue, tuile as well as fresh and dried with sous vide rhubarb, vanilla bean pudding, lemon curd, and star anise crumbles

Mokaya 240

Milk chocolate mousse, caramel and chocolate sauces, Ecuadorian chocolate ice cream, caramel snow and tuile, hazelnut cake, salted almonds, and fresh orange supremes

HOUSE MADE ICE CREAMS & SORBETS

One Serve 95

Ice creams: roast coconut | Ecuadorian chocolate | Madagascan vanilla
Sorbetes: strawberry | lemon-yuzu

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NON-ALCOHOLIC DRINKS

ROCKET POPS

*Elderflower & Cucumber 135

Elderflower, cucumber, and spearmint with soda and fresh lemon

Blackberry & Liquorice 135

House made blackberry-liquorice-anise cordial with soda and fresh lemon

Peach & Ginger 135

House made peach-ginger-cardamom cordial with soda and fresh lemon

CRUSHES

British Summer 165

Fresh grapefruit, lime, spearmint + elderflower and soda

St. Tropez 150

Fresh watermelon, lime, passionfruit + vanilla bean and soda

*Applemon 165

Fresh green apple, lemon, spearmint + cane sugar and soda

ROCKET Coconut 105

Freshly opened young coconut - with love from ROCKET S.49

ICED TEA

Black Lemon 120

French Earl Grey, fresh lemon, cane sugar

Coco-Mate 120

Yerba Mate, fresh lemon and young coconut water, agave nectar

SLOW-JUICED

Pure Watermelon 80

Slow-juiced fresh watermelon

Pure Pineapple 80

Slow-juiced fresh pineapple

Alkazing Green 90

Cucumber, spinach, pineapple, lime

Roots 90

Beetroot, carrot, ginger

SOFT DRINKS & WATER

San Pellegrino Sodas 150

Aranciata Rossa | Chinotto | Limonata

Natural Mineral Water 135

San Pellegrino (sparkling) |
Acqua Panna (still)

Still Mineral Water 45

Coca-Cola etc. 75

Red Bull (European) 180

OUR COFFEE

All espresso based coffees at Rocket Coffeebar use 18g ground coffee per single shot, which makes each espresso equivalent to a double ristretto. Our house espresso blend is 100% Arabica from: Thailand, Indonesia, Brazil, Guatemala

The roast is lighter than traditional espresso roasts, allowing the bean characters to shine through better than in a dark roasted espresso blend, especially when tamping 18g of it.

As an option, you can choose the current alternative, sometimes a blend; sometimes a single origin. Please ask us what today's option is.


THB 15 extra per drink.



COCKTAILS - DAYTIME


Aperol Spritz 345 
Aperol, sparkling wine, soda, and fresh orange

A Fresher Mule 330 
Vodka, Angostura Bitters, fresh lime and ginger juice, cucumber, and spearmint

Bloody Mary 330 
Vodka, tomato juice, Tabasco, Worcestershire, celery salt, black pepper, fresh lemon and celery


Michelada 195 
Glass of ice with salted rim, Sriracha, fresh lime, and a bottle of Phuket Beer


Poptail 360 
House made watermelon-passionfruit ice pop with sparkling wine


Sgroppino 390 
Sparkling wine with house made lemon-yuzu sorbet


Botany Bay 360 
Gin, yuzu liqueur, slow-juiced pineapple, fresh lemon and green grapes

#SIWILAIROCKET EXCLUSIVES


*Spring 330 
A refreshingly crisp palate of British rhubarb and gin along elderflower notes, fresh lemon, and club soda


*Summer 330 
Round and juicy, with Brazilian sugar cane rum, fresh pineapple and lime, spiced up with a little ginger

*Fall 330 
A lush vodka combination of blackcurrants and pear, with fresh spearmint and lime, lightened up with club soda


*Winter 330 
South American spirit flair joined by gentle peach and lychee with the edge of lemon and yuzu

COCKTAILS - NIGHTTIME


Sazerac 390 
Rye whiskey, touch of absinthe and sugar, Peychaud's Bitters, and lemon zest

Martinez 295 
Gin, sweet vermouth, orange bitters, and maraschino

Tommy's Margarita 295 
Tequila blanco, agave nectar, fresh lime, and sea salt

Microjito 315 
Rum blanco, fresh lime and spearmint, sugar, and soda

Nidation 360 
Gin, pamplemousse, fresh lemon/grapefruit/spearmint + elderflower and soda

Kafferinha 315 
Cachaça, Rocket Fuel syrup, fresh lime and orange

St. Tropez Smash 295 
Vodka, slow-juiced watermelon, passionfruit, vanilla bean, and fresh lime

BEER & CYDER

Phuket Beer 180 (Bucket of 5 for 795)
Lager, 33cl - served with wedge of lemon

Birra Roma Bionda 285 (Bucket of 5 for 1,295)
Lager, 33cl

Aspall Suffolk Cyder 490
Premier Cru (dry apple), 50cl - served with charred cinnamon stick
Peronelle's Blush (apple-blackberry), 50 cl - served with clear ice, fresh spearmint and lemon + vanilla dust

ESPRESSO DRINKS

Affogato 125
Espresso with house made
Madagascar vanilla ice cream

Caffè Americano (i) 85
Espresso and hot water

Caffè con Panna 85
Espresso with whipped cream

Caffè Latte (i) 95
Espresso, steamed milk, a little foam

Caffè Mocha (i) 125
Espresso, Valrhona chocolate,
steamed milk, a little foam

Caffè Shakerato 85
Espresso shaken with ice
and sugar, served straight-up

Espresso (i) 75
Standard extraction time, single shot

Espresso Macchiato 85
Espresso with a dollop of milk foam

Flat White (i) 95
Espresso, steamed milk, no foam

Piccolo Latte (i) 90
Espresso and half the milk
of a regular Caffè Latte

SINGLE ORIGIN POUR-OVER

Pot (250ml) 150
Always new, always fresh, carefully chosen to bring diversity to your
coffee experience. Please ask us for current selection.

ROCKET SPECIALS

Hot Cocoa 180
Ecuadorian cocoa stick, a large cup steamed milk, a dollop whipped cream

Cederberg Rules 165
Pour-over with single origin coffee, red tea
with green almonds and cocoa nibs, lemon zest, orange zest

Salted Caramel Affogato 150
Espresso, house made Madagascar vanilla ice cream,
salted caramel sauce, anise crumbles

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ROCKET FUEL Cold Brew Coffee

100% Arabica-blend S Btl 105 | L Btl 315
Thailand/Indonesia/Brazil/Guatemala

POT OF HOT TEA FOR ONE 150

COUNTRY SPECIFIC

Caribbean Voyage
red - South Africa

Emperor Pu-Erh
matured - China

Imperial Lapsang Souchong
smoky - China

Imperial Oolong
blue - Taiwan

Yerba Mate
tisane - Brazil

Pai Mu Tan
white - China

Royal Darjeeling FTGFOP1
black - India

Se Chung
blue - China

Sencha
green - China

Uva Highlands BOP*
black - Sri Lanka

CLASSICS & MORE

Alexandria
green with mint
and Mediterranean spices

Chamomile
tisane

Cote d'Azur
white/green with
exotic fruits and wild flowers

English Breakfast
black

French Earl Grey
black with bergamot, other citrus, and
French blue cornflowers

Fresh Spearmint
tisane

Pomme Prestige
black with fragrant apples

Sakura! Sakura!
green with cherry blossoms

