

BUA – บัว

The lotus, a symbol of purity, resilience and enlightenment, blooms gracefully in tranquil waters, embodying the balance between nature and serenity. Inspired by this timeless flower, BUA was envisioned as a sanctuary afloat a lotus pond at Anantara Mai Khao.



WHERE SPIRITS *Bloom*

Nestled like a lotus on tranquil waters, BUA rests gracefully atop a sparkling pond—a sanctuary of intimacy and refined indulgence. More than just a bar, BUA offers an immersive experience, seamlessly blending natural beauty with the mastery of fine spirits.

As the sun dips below the horizon, casting golden hues across the lagoon, the soothing notes of modern jazz fill the air. Inside, BUA's intimate charm shines, featuring a curated selection of premium white spirits—gin, rum, tequila, and more. A menu of 12 signature cocktails, each inspired by unique stories and artistry, enhances the allure.

Celebrate the purity of its namesake and the resurgence of the world's finest white spirits at BUA, a hidden gem where moments are crafted, and spirits rise.



Signature Creations

MOONLIT MURMUR

490

Under the soft glow of moonlight, secrets and dreams flow freely. This cocktail's delicate, smooth layers evoke quiet, intimate conversations shared beneath the stars.

Asura | Cointreau | Passion fruit | Lime | Vanilla Cinnamon Syrup | Cocktail Foamer

WHISPER OF THE LOTUS

420

Under the moonlit canopy, a whisper floats across the lotus pond. This drink holds the secret conversations of the night.

Phraya Rum | Coconut & Lychee Cold Brew | Yuzu Syrup | Fever Tree Elderflower Tonic | Walnut Bitter

EPISODE THREE

450

Inspired by Thailand's iconic *Tom Yam*, this cocktail captures the perfect harmony of spice, citrus, and warmth. Each sip awakens the senses with vibrant, aromatic layers – bold yet beautifully balanced. A modern tribute to Thailand's fiery and flavorful spirit.

Caorunn Tom Yam Gin | Riesling Cordial | Tom Yam Syrup | Lime

LOTUS ECLIPSE

500

Tucked beneath the bamboo canopy of Anantara Mai Khao, captures the sweet escape of paradise – where silence hides stories, and curious monkeys watch from the treetops.

Diplomatico Reserva Rum | Se Busca Mezcal | Sambuca Black | Banana Syrup | Chocolate Bitter

BUA

400

Inspired by Thailand's revered "Queen of Aquatic Plants," this cocktail embodies the purity and grace of the lotus. Each sip tells a story of Thai culture, where every part of the lotus—from its roots to petals—becomes a symbol of spirituality and indulgence.

Gordon Pink Gin | Peach Liqueur | Cranberry | Lime | Rose syrup | Cocktail Foamer

NORTH & SOUTH MARGARITA

420

Inspired by tamarind's sour-sweet charm, this cocktail honours the essence of Thai cuisine, found in everything from Pad Thai to Tom Yum. A meeting of bold Thai flavours and classic margarita zest, it's a sip of culinary heritage.

Jose Cuervo Tequila | Se Busca Mezcal | Cointreau | Black Spiced Tamarindine | Lime | Syrup



Signature Creations

888 NEGRONI

490

As the sun sets and the night whispers its secrets, this cocktail invites you into a world of mystery and allure. A blend of bold flavors and unexpected twists, it's the perfect drink to sip as the dusk unfolds and the adventure begins.

818 Tequila Blanco | Campari | Punt E Mes | Fernet Branca

TWILIGHT

490

When darkness falls, the lagoon comes alive with nature's night performers. This enchanting blend evokes fireflies illuminating the water's edge, as herons glide through the mist and nocturnal blooms release their sweet fragrance into the evening air.

Ketel One Vodka | Cointreau | Aloe vera | Pineapple | Lime | Honey Clove Syrup

THE WHITE COCONUT

500

Inspired by the purity of island serenity, The White Coconut embodies calm beneath the tropical sun. Smooth, creamy, and gently aromatic, it captures the essence of paradise in every sip. A taste of escape – simple, elegant, and irresistibly soothing..

Phraya Rum | Coco Lopez | Pineapple | Mango | Sugar Sugar Syrup

TUB TIM SIAM

490

Tub-Tim Siam Pomelo, a rare GI-certified fruit from Southern Thailand, symbolises luck and wealth. Savour its sweet essence in this cocktail, crafted for indulgence and prosperity.

Four Pillar Bloody Shiraz Gin | Mancino Sakura Vermouth | Pomelo Lime | Vanilla Syrup

Monsoon Garden Low abv. 7.27%

380

A fresh floral breeze after the rain – delicate tea notes with a sparkling, uplifting finish.

Gordon Gin | Monsoon Tea Cordial | Elderflower Tonic

Bird Song Low abv. 2.92%

420

As Inspired by the gentle mornings of *Anantara Birdwatching*, *Bird Song* captures the quiet beauty of nature awakening. As the first light touches the trees, the air fills with soft melodies of tropical birds – delicate, vibrant, and full of life.

Mancino Secco | Lillet Rosé | Mixed Berry Shrub | Pineapple | Mediterranean Tonic

PREMIUM WINE SELECTION

CHAMPAGNE

NV	Ruinart Blanc de Blancs Brut, <i>Champagne, France</i>	8,000
2013	Dom Pérignon Brut, <i>Epernay, France</i>	20,000
2015	Louis Roederer Cristal Brut, <i>Reims, France</i>	25,000
NV	Krug Grande Cuvée 171 ème Édition, <i>Reims, France</i>	25,000
NV	Armand De Brignac Brut Gold, <i>Reims, France</i>	26,000
2013	Louis Roederer Brut Cristal Rosé, <i>Reims, France</i>	29,000

WHITE WINE

2018	Domaine William Fèvre Chablis Grand Cru Les Clos <i>Burgundy, France</i>	11,000
2022	Domaine Leflaive Bourgogne Chardonnay, <i>Burgundy, France</i>	13,000
2021	Joseph Drouhin, Montrachet Grand Cru “Marquis de Laguiche” <i>Côte de Beaune, France</i>	58,000

RED WINE

2021	Caymus, <i>Napa Valley, California, USA</i>	7,500
2020	Martin Ray Stags Leap, <i>Napa Valley, California, USA</i>	7,900
2020	Ornellaia, Tenuta Dell’Ornellaia, <i>Tuscany, Italy</i>	16,500
2015	Château Lynch – Bages, 5ème Grand Cru Classé, <i>Pauillac, France</i>	21,000
2020	Sassicaia, DOC, Tenuta San Guido, <i>Tuscany, Italy</i>	29,500
2011	Château Latour, Premier Grand Cru Classé, <i>Pauillac, France</i>	49,500
2018	Château Haut-Brion 1er Grand Cru Classé, Pessac-Léognan, <i>France</i>	56,000
2015	Château Lafite Rothschild, Pauillac Bordeaux Blend, <i>Bordeaux, France</i>	60,000
2012	Domaine Comte Georges de Vogüé Bonnes Mares Grand Cru, Pinot Noir <i>Burgundy, France</i>	60,000

PREMIUM WINE SELECTION

BY THE GLASS (150ML)

CHAMPAGNE / PROSECCO Glass / Bottle

NV Villa Cornaro Extra Dry Prosecco, *Veneto, Italy* 400 / 2,000

NV Louis Roederer Brut, *France* 960 / 4,800

ROSE WINE

2022 Château d'Esclans Whispering Angel, *Provence, France* 490 / 2,450

WHITE WINE

2022 Sileni Sauvignon Blanc, *Marlborough, New Zealand* 450 / 2,200

2021 Atlan & Artisan Riesling, *Mosel, Germany* 460 / 2,300

2022 Stonefish Margaret River Chardonnay, *Western, Australia* 480 / 2,400

RED WINE

2023 Florian Mollet, Sancerre Pinot Noir, *Loire, France* 490 / 2,450

2020 Kruger Family Reserve Stellenbosch, *South Africa* 580 / 2,900

2022 Tenuta Lucente *Toscana, Italy* 660 / 3,300



Tipsy Treats

MINI BAO BUNS   210
WITH SPICED PORK BELLY

Marinated pork belly, pickled cucumber and crushed peanuts.

TRUFFLE PARMESAN POPCORN  180

Popcorn dusted with truffle oil and parmesan cheese.

TUNA TARTARE   200
ON CRISPY WONTONS

Tuna, sesame oil, soy, spring onion served on crunchy wonton chips,
topped with avocado and microgreens

CHORIZO STUFFED DATES 200

Filled with spicy chorizo, wrapped in parma ham.








SWEET AND SPICY MIXED NUTS    200

Mix of roasted nuts with a sweet honey glaze.
A hint of chili and a rosemary.

TRUFFLE FRIES WITH AIOLI    350

Thin-cut fries tossed in truffle oil and parmesan served with a garlic aioli.

Prices are in Thai Baht and are subject to 10% service charge plus applicable government tax

Vegan  Vegetarian  Contains Pork  Gluten Free 
Lactose Free  Locally Sourced Dish  Locally Sourced Fish 

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness

Please inquire with senior management if you have any dietary restrictions, allergies or special considerations



Signature Creations

SOBER SIPS

Indulge in Sober Sips, a curated selection of non-alcoholic cocktails, designed to deliver vibrant flavours and refined elegance without the spirits.

WATER IMPRESSION

350

Gin Botanical Zero Alcohol | Pineapple | Aloe Vera Juice | Honey Clove Syrup

BERRY BLOSSOMS

350

Sweet Amaretti Zero alc. | Pineapple Juice | Mixed Berry Syrup | Lime

SPARKLES OF YUZU

450

Gin Botanical Zero Alcohol | Jasmine Cordial | Yuzu Syrup | Fever Tree Mediterranean

POMELO SPRITZ

450

Dolce Spritz Zero alc. | Pomelo & Ginger Nectar | Lime | Fever Tree Elderflower Tonic

Zero Proof Spirits



Glass / Bottle

Rebels Amaretti

320 / 3,000

Rebels Botanicals Dry Gin

320 / 3,000

Non-Alc. Sparkling Wine

Glass / Bottle

Rimuss Bianco Dry , Switzerland

330 / 1,510

Aromatic and youthfully fresh aperitif variant.

French Bloom Le Rose, French

3,510

A well-balanced complexity of minerality and freshness with rose petals and freshly berry aromas.