THE SPIRIT OF GODAL

In the Japanese philosophy of Godai (Ξ \pm), the world is shaped by the quiet interplay elements that flow through nature — Earth, Water, Wind, Fire and Void.

Similar to a Zen Garden, where elements are arranged in harmony to inspire stillness, the philosophy of *Godai* resonates with the tranquil surrounding of Nai Lert Park, a sanctuary where nature breathes in quiet balance with traditions. Our signature cocktails honour the essence of each natural element, offering a meditation, a moment to pause and to embrace the beauty of the fleeting present.

Crafted in collaboration with Michele Montauti, Director of Beverage and Bars, and Chaisiri "Golf" Buranagit, this cocktail menu reflects a harmonious balance, where innovation meets tradition in every pour.

EARTH 地

Grounding, enduring and rich with depth, these cocktails showcase flavours that speak of time, tradition and quiet strength through robust flavours and earthy botanicals.

Komorebi

Dappled Sunlight Filtering Through Leaves Nikka from the Barrel Whisky, Matcha Milk Punch, Yuzu, Palo Santo Tincture, Genmaicha Syrup

Tsuchi Essence

Essence of the Earth
Grey Goose Vodka, Sake Olive, Maraschino,
Clarified Tomato Water

WATER 水

Fluid and effortless, water represents a seamless harmony of purity and grace, slowing with refined simplicity.

These cocktails embody the essence of water through delicate flavours, ethereal textures and a sense of tranquility through the purity of Japanese ingredients.

Seiran

Clear Blue Mist
The Botanist Gin, Blue Spirulina-Infused Sake,
Mancino Secco Vermouth, Lemon Shiso Cordial,
Chrysanthemum Seaweed Cordial, Citrus, Lychee

Hikinami

The Power of The Ocean

Matusalem Platino Rum, Umami Tincture,
Nori Yuzu Cordial, Clarified Watermelon Juice

FIRE 火

A spark, a flicker or a slow burn, fire is bold, untamed and alive with intensity. These cocktails evoke the dynamism of fire, using bold, spicy and smoky flavours paired with visually striking presentations.

Kaji No Mai

The Dance of Flames
Los Siete Misterios Doba-Yej Mezcal, Umeshu,
Espolon Reposado Tequila, Shichimi Togarashi-Infused
Campari, DiBaldo Rosso Vermouth

Hi No Kokoro

Heart of Fire Flor de Caña 4 Year Old Rum, Capsicum, Jalapeno, Giffard Piment d'Espelette, Homemade Herbal

WIND 風

Fleeting and light, wind represents freedom of movement and embodies adaptability and creativity. These cocktails are designed to evoke the breeze with their airy textures, herbal aromas and ethereal presentations.

Kaze No Sora

Sky Breeze Nikka Coffey Gin, KID Junmai Sake, St-Germain Liqueur, Yuzu, Sudachi Cordial, Mint, Soda

Fu Jin Whisper

The Whisper of the Wind God Grey Goose Vodka, Dayame Sochu, Mancino Sakura Vermouth, Peach, Citrus

VOID 空

The absence that holds everything, a canvas for the unexpected where boundaries dissolve into possibility. Void is the most enigmatic element, representing the unseen and the formless. These cocktails embody the nature of void through minimalist presentations, mysterious flavours and unexpected sensory elements that provoke contemplation.

Ku No Yami

The Darkness of Emptiness Michter's US*1 Bourbon, Mancino Kopi Vermouth, Hojicha Tea, Black Sesame Syrup

Mu No Bigaku

The Aesthetic of Nothingness Roku Gin, Suze, Sencha Kombu, Grape Juice, Floral Mirin, Lemon, Saline Solution

Non-alcoholic versions can be tailormade upon request.