

БАЯВÙ SPECIALS

Available on 1–31 December, 2025.

Hairloom Tomato Salad

Compressed Watermelon, Aged Balsamic,
Basil Pesto, Rocket, La Buffalo Stracciatella.
THB 440

Grilled Octopus

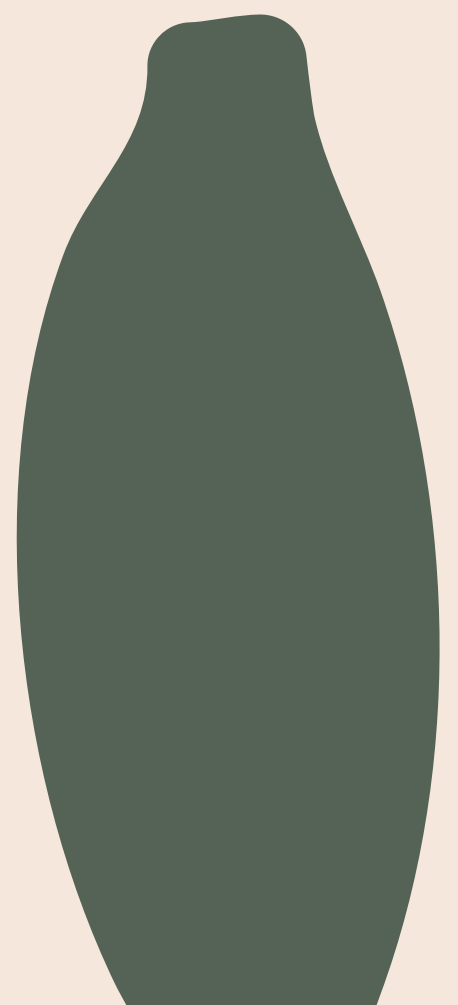
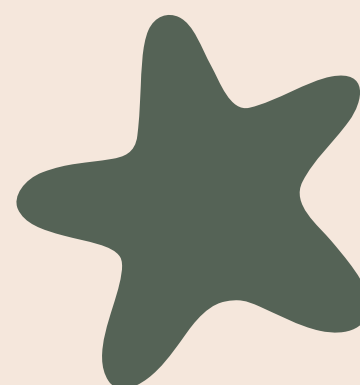
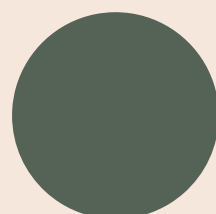
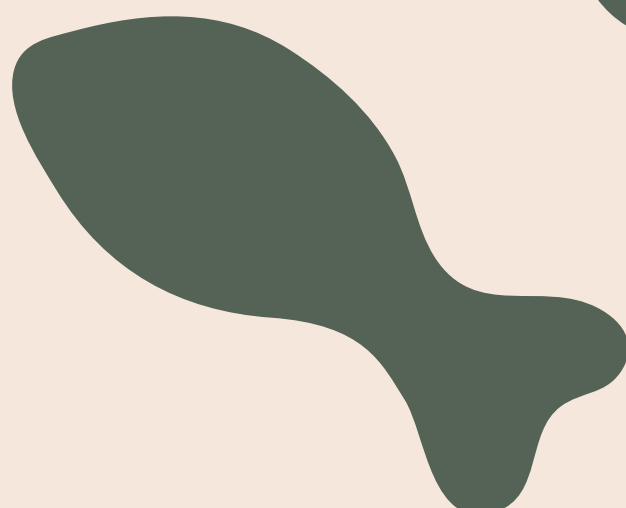
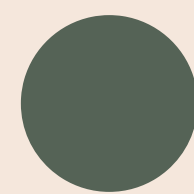
Roasted Octopus, Cauliflower Purée,
Chili Oil, Salsa Verde.
THB 500

Barbùmisù

Our version of the classic Tiramisu
with Fresh Strawberries.
THB 250

Price is Subject to 10% Service Charge and 7% VAT

БАЯВÙ



FIREWORKS SPECIAL.

BARBÙ BITES

Greek Salad (D) Tomatoes, Bell Peppers, Onions, Kalamata Olives, Tossed with Feta and Oregano.	400
Spanish Crab Omelette (S, E, G, D) Eggs, Potatoes, Crab Meat, Caramelized Onions, Served with Tomato Bread.	400
Fried Chicken Pops (D, E, G) Crispy bite-sized fried chicken, Spiced with Mediterranean Herbs.	300
Calamari Fritters (S, E, D, G) Tender Fried Squid Served with Bold Black Garlic Aioli.	400
Bikini Sandwich (D, G) A Sandwich Filled with Jamón Serrano, Truffle, Emmental Cheese, Organic Butter.	350
Garlic Prawns (S, G) Prawns Sautéed with Garlic, Chili, and Olive Oil.	400
Charred Broccolini (N, D) Grilled Broccolini with Almond Vinaigrette, Pistachios.	300
Steak Tartare (E, D, G, S) Australian Tenderloin with Truffle Aioli, Cured Egg Yolk, Arugula, Baguette Toast.	600
Padrón Peppers Fried Spanish Green Peppers Sprinkled with Sea Salt.	300
Classic or Curly Fries (D) Classic Fries, Seasoned with Parmesan Cheese.	300

DESSERT

Barbùmisu (D, E) Classic tiramisu with Surprise dress code.	200
Big Chocolate Cookie (D, E, N, G) Big Chocolate Chip Cookie, Homemade Nutella Ice Cream, Fresh Strawberries, Marshmallow, Nuts.	200
Brioche (D, E, G) Oven-baked Brioche, Homemade Nutella Ice Cream, Salted Caramel Cream.	200

SIGNATURE PIZZAS

Margherita (D, G) Marinara, Mozzarella, Basil, Parmesan Cheese.	320
Pepperoni (D, G) Marinara, Mozzarella, Pepperoni Cups, Fresh Basil, Pecorino.	420
Sausage & Mushroom (D, G) Marinara, Mozzarella, Mushrooms, Fennel Sausage, Kale, Garlic, Stracciatella.	420
Seafood (S, D, G) Seafood, Rocket, Mozzarella, Garlic Oil, Chili Oil.	420
Moroccan Lamb (D, N, G) Roasted Lamb, Mozzarella, Feta Cheese, Roasted Garlic Béchamel, Pistachio Dukkah, Fresh Mint Leaves.	450
Prosciutto & Stracciatella (D, S, G) Marinara, Prosciutto, Anchovy, Stracciatella, Fresh Basil.	450

PINCHOS / SKEWERS

Minimum order of 2 skewers per serving

Pork Belly Pork Belly, Garlic Sauce, Salsa Brava.	250
Lamb Kebab (N, D, E) Lamb Meatballs, Muhammara, Feta Cheese.	300
Harissa Chicken (D) Chicken Thigh, Charred Corn, Harissa & Honey Glaze, Whipped Yogurt.	250
Australian Beef Skirt Steak Beef Skirt, Salsa Verde, Black Garlic Beef Jus.	300
Scallops (S) Japanese Scallops "à la plancha", Pickled Carrot Purée, Vanilla Essence, Crispy Chorizo.	300
Halloumi Cheese (D) Grilled Halloumi Cheese, Oregano Oil, Avocado Cream, Pico de Gallo.	250

BARBÙ

ALLERGENS: (S) Contains Seafood or Shellfish / (N) Contains Nut / (D) Contains Dairy / (E) Contains Egg / (G) Contains Gluten

All prices are in Thai Baht, and are Subject to 10% Service Charge and 7% VAT.

BEVERAGE.

COCKTAILS

Marrakech Spritz

Beefeater Gin Infused with Thyme, Pomegranate Juice, Rose Water, Fresh Lemon Juice, Sage Syrup, Prosecco

500

Casablanca Mojito

Bacardi Carta Blanca Rum Infused with Lavender, Fresh Mint Leaves, Fresh Lime Juice, Soda Water, Moroccan Spice Syrup (Cinnamon, Coriander, Clove)

500

Berry Smash

Cabernet Sauvignon Blended with Crème De Cassis, Fresh Lemon Juice, Honey Syrup, Raspberries Purée

500

Rosemary Grapefruit Paloma

Jose Cuervo Especial Silver Tequila Infused with Rosemary, Grapefruit Soda, Lime Juice

500

Citrus Thyme Collins

Absolut Vodka infused with Thyme, Fresh Lemon Juice, Thyme Syrup, Soda

500

ZERO PROOF

Citrus Gin Sling

Sober Spirit Gin, Light Indian Tonic, Fresh Lemon

450

WINE BY GLASS

WHITE

Tenuta Santanna Pinot 300
Grigio Venezia DOC 2023

RED

Pellegrino 'Parthenium' 300
Nero D'Avola 2023

SPARKLING

Nua Vino Spumante Brut 400

ROSÉ

Muga, Rioja DOC 2022 400

SOFT DRINKS

200

Coke / Coke Zero /
Sprite / Soda /
Tonic / Ginger Ale /
Mineral Water
Sparkling Water

SPIRITS

Xoriguer Gin 400
Havana 3Y 400
Absolut 400
Jose Cuervo 400
Especial Silver
Absolut 400
Se Busca A Mezcal 400
Macallan Year 12 500

BEER

300

Estrella Damm
Voll Damm
San Miguel Light

JUICE

200

Orange / Pineapple /
Mango / Apple



BARBÙ

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A FESTIVE DINNER FOR TWO

THB 1,799 Per Person, Available on 24 December.

STARTER

Oyster & Cava Granita
with Lemon Zest and Dill Oil

Red King Prawn Carpaccio
Mango, Basil Oil, Crispy Garlic

Chargrilled Scallop Skewers
Mediterranean Garden Salad, Avocado Cream, Chorizo Crumble,
Crustacean Essence

Pan-Seared Foie Gras Escalope
Paired With Strawberry Ice Cream and Spiced Gingerbread Toast

MAIN COURSE

Salt-Baked Seabass
Flambéed Tableside, Salsa Verde, Salmon Caviar
or

24-Hour Beef Short Ribs
Truffle Red Wine Reduction, Roasted Chestnuts

SIDE

Broccolini, Potato Purée

DESSERT

Christmas Barbùmisù
with Fresh Strawberries
or

Christmas Torrija
Salted Caramel, Homemade Ice Cream, Red Fruits

Price is Subject to 10% Service Charge and 7% VAT

BARBÙ

A MEDITERRANEAN NEW YEAR'S EVE

Available on 31 December, 6pm–10pm

THB 3,000++ per person

FROM THE SEA

Fresh Oysters

Cava Mignonette, Lemon

Seafood Bar

Red Prawns, Lobster Tails, Mussels, Clams & Crab

Salmon & Tuna Carpaccio

Citrus, Olive Oil

Octopus Tiradito

Paprika Oil, Potato Espuma

GARDEN & GRAZING

Tarifa Tuna Tartare Toast

Served with Avocado

Heirloom Tomato & Burrata Salad

Basil, Olive Oil

BARBÙ Greek Salad

Feta Cheese, Olives, Oregano

Vitello Tonnato

Rocket, Capers

Iberian Cheese & Charcuterie Board

Manchego, Idiazabal, Brie Truffle, Serrano Ham, Chorizo, Sobrasada

Marinated Olives,

Pickles, Dried Fruits & Nuts

FROM THE FIRE

Andalusian Calamari & Prawns

Saffron, Squid Ink Aioli

Gambas al Ajillo

Sizzling Garlic Prawns in Clay Pots

“La Bomba” Barceloneta Style

Spicy Sauce

Mediterranean–Marinated Skewer

Selection of: Lamb, Beef & Chicken

Grilled Seasonal Vegetables

with Romesco Sauce

LIVE & CARVED

Lobster & Saffron Risotto

finished in a Parmesan Wheel

Carved Galician Octopus

with Potato Confit, Smoked Paprika & Arbequina Olive Oil

Porchetta Carving Station

with Rosemary Jus & Fennel Salad

24-Hour Braised Beef Short Ribs

carved live, served with Truffle Jus & Padrón Peppers

BARBÙ Paella

Seafood & Saffron Rice cooked in Traditional Paella Pans

DESSERTS

BARBÙMISÙ

Our iconic tiramisù

Caramelized Brioche

with Homemade Ice Cream & Salted Caramel

Big Cookie Skillet

with Nutella & Roasted Almonds

Chocolate & Olive Oil Mousse

with Candied Orange

Mediterranean Citrus Tart

Topped with Meringue

Christmas Torrija

with Saffron Milk & Vanilla Ice Cream

Chocolate Fountain

with Strawberries & Marshmallows

Crêpes Suzette flambéed

with Grand Marnier

Festive Petit Fours & Macarons

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