



ESTRELA

ESTRELA ROOFTOP BAR & RESTAURANT



Where tropical vibes meet city heights.
Phuket Town's best rooftop with breathtaking views
and exotic cocktails.



OPEN DAILY FROM
16:30-00:00



ESTRELA

Experience the best of Estrela
with our exciting promotions!

Check-in & Tag:

Follow and share your visit on social media
and get a **10% discount!**



Follow us on Facebook and Instagram **@estrelarooftopbar**
and share your visit on Facebook or Instagram



Leave us a review and get a **5% discount on food and beverage**
(Cannot be combined with any other offers)



Google



Tripadvisor

Estrela Rooftop Bar & Restaurant
17th Floor, Novotel Phuket City Phokeethra
Open daily from 16:30-00:00 hrs.



HAPPY HOUR

BUY 1 GET 1 FREE 16:30 - 18:00

SAME DRINK

SPECIAL OFFER

- Singha Beer Bucket (Buy 2 Get 1 Free)



320

ESTRELA COCKTAILS

- | | | |
|---|---|-----|
| - Phokeethra Honey Jito
White Rum, Lime, Mint Leaves, Honey, Brown Sugar Top with Soda |  | 380 |
| - Rest in the Sky
Gin, Campari, Lime, and Grenadine |  | 250 |
| - Chuen Chee Wa
Rum, Coconut Liqueur, Passionfruit Juice, Mango Juice, Coconut Syrup |  | 320 |
| - Ong Lai Spicy
Thai Spiced Rum, Pineapple Juice, Lime Juice, Homemade Ginger Syrup |  | 250 |

CLASSIC COCKTAILS

- | | | |
|---|---|-----|
| - Long Island Ice Tea
Gin, Vodka, White Rum, Tequila, Triple Sec, Lime Juice and Syrup Top with Coke |  | 400 |
| - Margarita
Tequila, Triple Sec, Lime Juice and Syrup |  | 250 |
| - Daiquiri
White Rum, Triple sec, Lime Juice and Syrup |  | 250 |
| - Cosmopolitan
Vodka, Triple sec, Cranberry Juice, Lime Juice and Syrup |  | 250 |
| - Pina Colada
White Rum, Malibu, Pineapple Juice, Coconut Milk and Syrup |  | 250 |
| - Mojito
White Rum, Lime, Mint Leave and Brown Sugar Top with Soda Water |  | 250 |

MOCKTAILS

- | | | |
|--|---|-----|
| - Exotic Green Tea
Jasmin Green Tea Homemade Lemongrass Syrup, Lime Juice, Lychee Juice |  | 190 |
| - Phuket Island
Butterfly Pea Tea, Lime Juice, Grenadine Syrup |  | 190 |

SPIRIT PLUS MIXER

- | | |
|--------------------|-----|
| - Kilo Gin | 250 |
| - Kilo Vodka | 250 |
| - Pampero Blanco | 230 |
| - Jose Cuervo Gold | 230 |
| - JW Red Label | 230 |
| - Jim Beam | 235 |

HOUSE WINE

- | | |
|--|-----|
| - BIRCHGROVE, South Australia (Red Wine) | 280 |
| - BIRCHGROVE, South Australia (White Wine) | 280 |

FRUIT JUICE (CHILLED JUICE)

- | | |
|--------------|-----|
| - Pineapple | 165 |
| - Watermelon | 165 |
| - Orange | 165 |

PRICES ARE IN THAI BAHT INCLUDE A 10% SERVICE CHARGE AND 7% VAT



LADY NIGHT

WEDNESDAY

- Enjoy a **buy-one-get-one-free** offer on signature drinks all night long! Plus, enjoy a **20% discount** on the food menu when you join with three or more ladies.



GENTLEMEN NIGHT

THURSDAY

Enjoy **buy one, get one free** on whiskey cocktails all night long!

- Godfather	320.-
- Manhattan	320.-
- Negroni	320.-
- Old Fashioned	320.-
- Whisky Sour	280.-



LGBTQ+ CLASSIC COCKTAIL 199.-

FRIDAY

Pride Night Genderless: Special drink prices at **199 Baht**, open to everyone.

- Mai Tai	- Caipirinha
- Cosmopolitan	- Mojito
- Margarita	- Blue Hawaii
- Daiquiri	- Gin Fizz
- Pina Colada	- Sex on the Beach

LGBTQ+ SIGNATURE COCKTAIL & MOCKTAIL

- Rainbow Magic (Cocktail)	250.-
- Gin in Summer (Cocktail)	250.-
- Pride Bliss (MockTail)	190.-
- Pink Bunny (Mocktail)	190.-



ESTRELA COCKTAILS

- Start Me Up  350
Campari, Martini Bianco infused Coffee Bean, Cream de Cacao,
Pandan Syrup, Lime Juice and Syrup Top with Soda
- Chuen Chee Wa  320
Rum, Coconut Liqueur, Passionfruit Juice, Mango Juice, Coconut Syrup
- Nam Phueng Khom  350
Vodka Infused Rosella, Campari, Martini Bianco, Lime Juice,
Pandan Syrup, Top with Soda
- The Islander  300
White Rum, Strawberry infusion of honey, Lime, Honey Syrup
- Ong Lai Spicy  250
Thai Spiced Rum, Pineapple Juice, Lime Juice, Homemade Ginger Syrup
- Midnight Driver  350
Gin, Vodka, Cream de Cassis, Lime Juice, Syrup, Cranberry Juice
- Love Story  250
Vodka, Midori, Pineapple Juice, Lime Juice, Grenadine Syrup
- Phokeethra Honey Jito  380
White Rum, Mint Leaf, Lime Juice, Honey Syrup
- Rest in the Sky : Gin, Campari, Lime Juice and Grenadine  250

CLASSIC COCKTAILS

- Maitai : White Rum, Dark Rum, Orange Curacao,
Pineapple Juice, Orange Juice, Lime Juice and Syrup  250
- Long Island Ice Tea : Gin, Vodka, White Rum,
Tequila, Triple Sec, Lime Juice and Syrup top with Coke  400
- Cosmopolitan : Absolut Vodka, Triple Sec, Cranberry Juice,
Lime Juice  250
- Margarita : Tequila, Triple Sec, Lime Juice and Syrup  250
- Pina Colada : White Rum, Malibu, Pineapple Juice and Coconut Milk  250
- Whisky Sour : Jim Beam, Lime Juice and Syrup  280
- Mojito : White Rum, Lime, Mint Leave and Brown Sugar
top with Soda Water  250
- Old Fashioned : Jim Beam, White Sugar, Angostura Bitter,
Soda water, Aromatic Orange Peel  320
- Negroni : Gin, Campari, Sweet Vermouth, Soda  320
- Mimosa : Orange Juice Top with Sparking Wine  380
- Aperol Spritz : Aperol, Sparkling Wine, Soda  380

PRICES ARE IN THAI BAHT INCLUDE A 10% SERVICE CHARGE AND 7% VAT



APERITIF



- Campari	260	5,500
- Martini Rosso	235	5,000
- Pernod	250	4,500
- Ricard	250	4,500
- Aperol	260	5,000

GIN

- Beefeater	250	4,000
- Cordon	250	4,000
- Tanqueray	320	6,000
- Bombay Sapphire	320	6,000
- Kilo	250	4,000
- Caorunn	380	

VODKA

- Absolut	220	3,500
- Absolut Vanilla	230	4,000
- Ketel One	300	6,000
- Ciroc	330	7,500
- Belvedere	370	7,800
- Grey Goose	370	7,800
- Kilo	250	4,000

RUM

- Phraya Gold	300	
- Diplomatico	350	
- Pyrat XO Reserve	350	7,500
- Bacardi Rum Superior	230	4,500
- Pampero Blanco	230	4,000
- Captain Morgan Dark	230	4,500

TEQUILA

- Jose Cuervo Gold	230	3,800
- Don Julio Reserva	450	9,000

LIQUEUR

- Cointreau	260	4,500
- Galliano	330	6,500
- Baileys	260	4,500
- Kahlua	260	4,500
- Benedictine Dom	300	8,000
- Grand Marnier	300	8,000
- Drambuie	300	8,000

PRICES ARE IN THAI BAHT INCLUDE A 10% SERVICE CHARGE AND 7% VAT



MOCKTAILS

- Exotic Green Tea (Jasmin Green Tea Homed Made Lemongrass Syrup, Lime Juice, Lychee Juice)	190
- Love Is in the Air (Strawberry, English Breakfast Tea, Lime Juice, Honey Syrup)	190
- Phuket Island (Butterfly Pea Tea, Lime Juice, Grenadine Syrup)	190

FRUIT JUICE

- Fruit Frappe (Mango/ Pineapple/ Watermelon/ Strawberry/ Kiwi/ Lime)	180
- Young Coconut Juice	200
- Chilled Juice (Apple/ Pineapple/ Watermelon/ Orange)	165

SMOOTHIES

Smoothies of the Day	220
----------------------	-----

COFFEE

	Hot	Ice
- Latte	130	145
- Cappuccino	130	145
- Mocha	140	155
- Chocolate	140	155
- Coffee	100	145
- Espresso	100	
- Hot Milk	80	

TEA

- English Breakfast, Earl Grey, Green Tea, Jasmine, Chamomile, Mint	120
---	-----

SOFT DRINK

- Coke	99
- Coke Light	99
- Fanta Orange	99
- Fanta Green	99
- Soda Water	99
- Tonic Water	99
- Ginger Ale	99
- Evian Atill 330 ml.	180
- Santa Spark 500 ml.	300
- Santa Spark 1000 ml.	330

PRICES ARE IN THAI BAHT INCLUDE A 10% SERVICE CHARGE AND 7% VAT





WHISKY

- Johnnie Walker Red Label	230	4,000
- Johnnie Walker Black Label	290	6,000
- Johnnie Walker Gold Label	360	7,500
- Johnnie Walker Blue Label	1,800	40,000
- Chivas Regal 12 Years	330	6,000
- Chivas Regal 18 Years	650	14,000
- Chivas Regal Salute 21 Years	1,500	28,000
- J&B Scotch	230	4,000
- John Jameson	260	4,500
- Canadian Club	260	4,500

SINGLE MALT

- Glenfiddich 12 Years	450	8,500
- Singleton 12 Years	420	8,000
- Glenmorangie Original 10 Years	420	8,000
- Laphroaig 10 Years	770	14,000
- Macallan Malt 12 Years	580	11,000

BOURBON

- Jim Beam	235	4,500
- Jack Daniel's	230	4,500

BRANDY

- Hennessy V.S.O.P	500	9,500
- Hennessy X.O.	1,450	32,000
- Martell V.S.O.P	600	11,000
- Martell Cordon Bleu	1,450	32,000
- Remy Martin V.S.O.P	600	12,000
- Remy Martin XO Excellence	1,450	28,000

LOCAL BEER

- Singha	-	160
- Chang	-	160

IMPORTED BEER

- Tiger	-	160
- Heineken	-	200
- Asahi	-	200
- Corona	-	350

RED WINE

	Bottle	Class
- KALLESKE Barossa Valley Moppa Shiraz	4,200	
- AVIGNONESI Cantaloro Toscana IGT (Organic Wine)	3,100	
- PA ROAD Marlborough Pinot Noir	3,100	
- VERAMONTE Reserva Pinot Noir Casablanca (Organic Wine)	2,500	
- LA PLAYA 'ESTATE SERIES' Cabernet Sauvignon	2,500	
- ALDRIDGE, Shiraz Cabernet	2,500	510
- VILLARRICA Cabernet Sauvignon	2,400	
- LES SOLSTICES Cuvee Tradition Rouge de France	2,300	
- BRICKGROVE, South Australia (House Wine)	1,300	280

WHITE WINE

	Bottle	Class
- Pa Road Marlborough Sauvignon Blanc	3,100	
- VOYAGER ESTATE Coastal Chardonnay	3,000	
- VOYAGER ESTATE Sauvignon Blanc Semillon	2,800	
- ALDRIDGE, Chardonnay	2,500	510
- TORRESELLA Pinot Grigio Venezia DOC	2,400	
- VERAMONTE Reserva Casablanca Valley Chardonnay (Organic Wine)	2,500	
- VERAMONTE Reserva Casablanca Valley Sauvignon Blanc (Organic Wine)	2,500	
- LES SOLSTICES Cuvee Tradition Blanc de France	2,300	
- BRICKGROVE, South Australia (House Red Wine)	1,300	280

ROSE WINE

	Bottle	Class
- Torressela Pinot Grigio Rosé Venezia DOC	2,800	
- Les Pins D' Aubane Rose de France (House Rose Wine)	1,600	350

SPARKLING WINE

	Bottle	Class
- Torressela Prosecco Rosé DOC Brut	3,000	
- Torressela Prosecco DOC Extra Dry	2,500	
- CRAZIOSA Spumante Sparkling Rose Wine	1,900	
- DOMAINE COLD RIVER cuvee brut	1,500	300

CHAMPAGNE

	Bottle
- Bollinger La Grande Année 'The Great Year'	35,000
- Bollinger Special Cuvee 'Special Vintage'	23,000

WINE LIST

PRICES ARE IN THAI BAHT INCLUDE A 10% SERVICE CHARGE AND 7% VAT

LIGHT BITES สลัดและอาหารเรียกน้ำย่อย

Start your meal with a burst of fresh, vibrant flavors or order a selection of snacks perfect for sharing.

CHEESY FRENCH FRIES

THB 195

Crispy golden fries draped in a warm, velvety cheese sauce – comfort food done right!

Add crispy bacon bits for THB 40.

เฟรนช์ฟรายส์ราดชีส (เพิ่มเบคอนกรุบกรอบ + 40 บาท)



SALMON SALAD

THB 430

Tender grilled salmon tossed with crunchy lettuce, tomatoes, boiled eggs and a tangy miso dressing.

ปลาแซลมอนย่างกับน้ำสลัดมิโซะ



MINT HUMMUS

THB 285

Mediterranean-inspired green pea and mint hummus paired with a selection of freshly baked bread.

ถั่วเขียวบดเสิร์ฟพร้อมขมิ้นบั้งส์โตลันดีเตอเรียเนียน



TUNA CEVICHE

THB 460

Fresh tuna marinated with garlic, lime, and a touch of mango sweetness, bringing the perfect balance of zest and spice.

น้ำปลาทุ่นาสดกับมะม่วงสุกและน้ำสลัดมะนาว



RATATOUILLE

THB 350

A comforting French favorite, featuring slow-cooked veggies in a rich tomato sauce.

สลัดกับรวมกับขมิ้นบั้งส์โตลันดีเตอเรียเนียน



SEAFOOD BISQUE

THB 295

Dive into this creamy classic blend with fresh prawns, squids, and mussels – a warming delight in every spoonful

ซูปริมซีฟู้ด



Kindly inform us if you have any dietary restrictions, food allergies, or specific dietary preferences, such as vegetarian or halal, to ensure we can accommodate your needs accordingly.

โปรดแจ้งให้เราทราบหากท่านมีรายการแพ้ยาอาหาร หรือรับประทานอาหารที่ดัดแปลงเป็นพิเศษจาก: อกไก่, เนื้อสัตว์, ไข่, ปลา, หรืออื่นๆ

PRICES ARE IN THAI BAHT INCLUDE A 10% SERVICE CHARGE AND 7% VAT

SPICY ARANCINI RICE BALL

THB 390

Crispy Italian risotto balls filled with Parmesan cheese, and bell peppers, served with a rich tomato sauce flavor. A delicious bite-sized indulgence, golden-fried to perfection.

ข้าวปั้นออร์แกนิกชีสเบ็ด

ข้าวปั้นริชวอตได้ใจตาเลิมนทอกรอบ สอดไส้ชีสพาร์เมซาน พริกขี้หนู
เสิร์ฟร้อนๆพร้อมซอสมะเขือเทศ กลิ่นหอม กรอบนอก นุ่มใน



SALMON TATAKI

THB 480

Delicately seared salmon fillet served with a flavorful Japanese sesame soy dressing. Crisp salad greens, and a touch of sesame add the perfect balance of freshness and texture. A light yet indulgent dish.

แซลมอนทากากิ

เนื้อปลาแซลมอนลนไฟเบาๆ เสิร์ฟพร้อมน้ำสลัดงาซีอิ๊วญี่ปุ่น
ผักสลัดสด มะเขือเทศเชอร์รี่ และงาดำ เพิ่มกลิ่นรสกรุบกรอบให้กับเมนูสุดพิเศษ

TUNA SALAD
WITH PONZU SAUCE

THB 350

Delicately seared tuna slides tossed with crisp greens, and shallots. Drizzled with a tangy ponzu dressing. A refreshing mix of flavors and textures with a hint of citrus.

สลัดทูน่าขอสพอนซี

ทูน่าลัดสไลด์ลนไฟอ่อน เสิร์ฟพร้อมผักสลัด ฝรั่ง และต้นหอม
ราดด้วยซอสพอนซีรสเปรี้ยวกลมกล่อม
เพิ่มความสดชื่นในทุกคำ



FRIED SEAFOOD
WITH TARTAR SAUCE

THB 480

Delight in golden-fried prawns, squid, and New Zealand mussels, coated in semolina flour for a crispy, tender bite. Paired with homemade tartar sauce.

ซีฟู้ดทอดกรอบ เสิร์ฟกับซอสทาร์ทาร์

กุ้ง ปลาหมึก และหอยแมลงภู่นิวซีแลนด์ ชุบแป้งเบนิมาทอดกรอบ
ที่ให้คุณค่าทางโภชนาการสูง เสิร์ฟพร้อมซอสทาร์ทาร์โฮมเมด
และเลมอนหั่นแว่น เพิ่มความสดชื่น

Kindly inform us if you have any dietary restrictions, food allergies, or specific dietary preferences, such as vegetarian or halal, to ensure we can accommodate your needs accordingly.

โปรดแจ้งพนักงานทราบหากท่านมีรายการแพ้อาหาร หรือรับประทานอาหารที่ดัดแปลงเป็นพิเศษ: จาก ผัก ไข่สัตว์ปีก ไข่ปลา หรืออื่นๆ

PRICES ARE IN THAI BAHT INCLUDE A 10% SERVICE CHARGE AND 7% VAT

MAIN COURSE อาหารจานหลัก

Enjoy a selection of hearty dishes using fresh ingredients to satisfy and delight you.

HOMEMADE TORTELLINI



THB 420

Fresh, hand-rolled tortellini stuffed with ricotta and spinach, bathed in a rich tomato sauce and served alongside zesty tomato bruschetta. An Italian indulgence crafted to satisfy.

ทอร์เทลลินี่สดกัโหล่คั่วซอสและผักชีโรยหน้ากับสลัดมะเขือเทศบนขนมปังกรอบ



SAFFRON RISOTTO



THB 420

This saffron-infused risotto, with a splash of spicy sauce and crunchy vegetables. A dish that's as vibrant as the views around you.

ข้าวสาลีอบกับหญ้าขี้ฉี่และผักสดและชีโรยหน้า

AUSTRALIAN WAGYU BEEF SIRLOIN STEAK (MB 6-7) 200G

THB 955



Savor the tender, marbled perfection of Wagyu beef, grilled just right, with a side of caramelized vegetables and buttery potato fondant.

เนื้อวากิวเสิร์ฟกับผักย่าง และมันฝรั่งนวดเนย



DUCK CONFIT

THB 455

Exquisitely slow-cooked duck leg, crispy on the outside and tender within, served with creamy mashed potatoes, asparagus, carrots, and a tangy orange glaze for a harmonious finish

เป็ดตุ๋นกับมันนวดและซอสส้ม



Kindly inform us if you have any dietary restrictions, food allergies, or specific dietary preferences, such as vegetarian or halal, to ensure we can accommodate your needs accordingly.

โปรดแจ้งให้เราทราบหากท่านมีรายการแพ้อาหาร หรือรับประทานอาหารที่ต้องจำกัดไขมัน: จาก มันสัตว์ ไข่ หรืออื่นๆ

PRICES ARE IN THAI BAHT INCLUDE A 10% SERVICE CHARGE AND 7% VAT

DESSERTS ของหวาน

Lush and decadent creations that bring a sweet close to your rooftop dining experience. Crafted to be as unforgettable as the Phuket Sunset.

ENTREMET & MANGO MOUSSE

THB 320

A Chocolate Entremet served next to a light mousse made with ripe, tropical mangoes.

มูสชีวคโทแลตม-ม่วง



PASSIONFRUIT CHEESE CAKE

THB 340

A tropical twist on cheesecake! Silky cream cheese meets the bold tartness of passionfruit.

เสาวรสครีมชีส



Sit back, soak in the view, and let our dishes transport you – one bite at a time. Estrela Rooftop Bar awaits your culinary adventure in the sky.

Kindly inform us if you have any dietary restrictions, food allergies, or specific dietary preferences, such as vegetarian or halal, to ensure we can accommodate your needs accordingly.

โปรดแจ้งให้พนักงานทราบหากท่านมีรายการอาหารหรือรับประทานอาหารที่ถึงงัวเครียมใดเฉพาะ: วาเกี๋, ฌงลวัก, วาซาล, หรืออื่นๆ

PRICES ARE IN THAI BAHT INCLUDE A 10% SERVICE CHARGE AND 7% VAT

THAI FUSION SPECIALS เมนูพิเศษประจำเดือน

Take your taste buds on an adventure with our limited-time only, Thai Fusion dishes, blending local flavors with global inspiration.

SOFT SHELL CRAB WITH MANGO SALAD

THB 380

Crisp soft-shell crab with juicy mango in a refreshing, light salad that's perfect for hot tropical nights.

สลัดปูเน้นกับมะม่วง



GRILLED SALMON WITH CHOO CHEE SAUCE

THB 500

Perfectly grilled salmon topped with choo chee, a creamy, coconut-based Thai red curry sauce with a touch of spice, delivering a truly unique flavor experience.

แซลมอนย่างราดซอสจู้จี้



Kindly inform us if you have any dietary restrictions, food allergies, or specific dietary preferences, such as vegetarian or halal, to ensure we can accommodate your needs accordingly.

โปรดแจ้งให้ทีมงานทราบหากท่านมีโรคการแพ้อาหาร หรือรับประทานอาหารที่ดัดแปลงเป็นพิเศษ: อาทิ นมรสจืด ไข่ขาว หรืออื่นๆ

PRICES ARE IN THAI BAHT INCLUDE A 10% SERVICE CHARGE AND 7% VAT