



Vesper: Step back in time for a fine cocktail

By **Becky Horace** | Review | Published December 01, 2014

Venue information

Vesper

10/15 Convent Road,
SilomBangkok, Thailand
10500



VESPER
cocktail bar & restaurant

Venue Type

Bar

Opening hours

Mon - Thu: 11:30 - 14:30,
17:00 - 00:00 Fri: 11:30 -
14:30, 17:00 - 01:00 Sat:
17:00 - 01:00 Sun: 17:00
- 00:00

Event information

**Vesper & Diageo
present World
Class Nights with
Tom & Tristan**

Next on: Wednesday 03

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Vesper is the place you will want to go for a drink, but this is not your average drinking establishment. Here you will enjoy a handcrafted bar menu with options like you have never seen before, pair that with a delicious dinner menu and you will feel as if you have been transported to another time; a time of espionage, intrigue, and beauty.



Off of the Silom BTS line, down Soi Convent, is a new cocktail bar and restaurant named Vesper. Husband and wife team, Chotipong and Debby, are foodies who loved their time abroad in London and wanted to share that love

December 2014 at 19:30



WORLD CLASS NIGHTS WITH TOM & TRISTAN

For two nights only, London's master mixologists
TOM ASKE & TRISTAN STEPHENSON
of the famed Worship Street Whistling Shop
(2012's 5th World's Best Bar) will be taking over our bar.
Maximum drinks and all-encompassing gustatory experience, guaranteed.

MONDAY, 1 DECEMBER (18:00-10:30)
WEDNESDAY, 3 DECEMBER (18:00-10:30)
Public night - Free Entry - 4 courses with food (before 10:00pm)
with Chef Lisa Agoston
Price: 2,400 net per guest
R.S.V.P at thevesperbar.co.uk 081 812 1818

Author information

Becky Horace

Becky is an American expat, who arrived to Bangkok in January 2013. Upon her arrival, she took on the role of Chief Mommy Officer. She is a freelance writer, Editor of BAMBI News. She is documenting her adventures through her writing and photography.

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of Europe with Bangkok. They named their new venture after Ian Fleming's James Bond's love interest, Vesper Lynd, in Casino Royale. The famous cocktail, the Vesper Martini, from this classic story is the perfect reflection of this establishment; classy, potent, and simply lovely.

Setting the scene

Walking in off of the busy Bangkok streets, Vesper is a welcomed change; all of a sudden you forget that you are in one of the busiest cities in the world. The outside noise is blocked out, the dark interior is inviting and warm, and the music playing in the background takes you back to old Europe, which is exactly what Chotipong and Debby were trying to create for their patrons. The light fixtures are made of crystal decanters, dark chocolate leather couches and chairs situated under vintage maps of Europe, and the crisp white marble table tops add to the theme of old Europe and reminds me of a scene out of a spy novel, where you could see a deal going down in the back corner over a couple of martinis. The bar, surrounded by bar stools, is completely stocked with every kind of liquor you could imagine to create their extensive bar menu; a cocktail lovers paradise.

Concoctions from the bar

Chotipong and Debby knew opening a restaurant bringing quality food to Bangkok was important but they had to stand out among the thousands of others. They wanted to bring London famous cocktails to Bangkok so they hired Colin Tait, originally from Scotland, who has been bartending in Edinburgh, Calgary, and Beijing, to lead their team of talented bartenders. For the original menu, Vesper worked with Fluid Movement, a London based team of mixologists who helped to develop the drinks offered but for their second menu, which is the current one when you go for a visit, Colin has taken what has worked well and added his own flair by creating options to please any palate.

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Vesper - Left: War of the Roses Right: Remember the Maine

Their special menu at the moment is called **Circa 1492**. 1492 was a year of discovery and began a new era in exploration. The team at Vesper wanted to take their patrons on a world tour to discover the different flavors of their location inspired cocktails. During my visit, I had the **War of the Roses** from Bosworth, England. This is a light, frothy, cold and fragrant drink, as you may have guessed smells like a rose garden. The cocktail is made of rose petals, Tanqueray gin, lavender honey, orange blossom, lemon, lime, egg white, and rose tea fog. The best part was the presentation of rose tea being poured over dry ice, creating a rose scented cloud that wafted through the air.

If you are more of the drinker who enjoys a stiff drink, I would highly recommend their barrel aged selections. They offer five different types of barrel aged cocktails, which are aged for no less than six weeks in American white oak. I enjoyed the **Remember the Maine**. I am an American girl, who enjoys whiskey and scotch, and this drink was right up my alley. The Remember the Maine is a rye based concoction with Vermouth, Benedictine liqueur, and Absinthe. This is one drink that will warm you up quickly and goes down smoothly.

Like I said before their drink menu is extensive. Vesper also offers cocktails for sharing, classic cocktails some with a fun twist, a mocktail menu, a flights of fancy menu which are for those who appreciate only the finest things in life, and a large wine selection.

The gastronomy

Cocktails are the

primary focus at Vesper but that isn't to say they haven't worked with one of the

[Vesper works] with one of the most popular chefs in Bangkok to create an amazing food menu

most popular chefs in Bangkok to create an amazing food menu. Luca Appino of la Bottega di Luca, which is ranked 16th in Bangkok's Best Restaurants, has created an Italian and Spanish influenced menu to pair perfectly with the cocktail menu. I had the opportunity to meet Chef Roberto and talked with him about the menu and the ingredients used. Vesper prides themselves on bringing the freshest and highest quality ingredients to their kitchen from around the world with seafood, meats, and cheese being imported weekly from Europe. Every dish is prepared fresh and is handmade to ensure the highest quality.

Be sure to try their signature **Pulpo Galaicia**, which is a giant roasted octopus from Spain served on a bed of spinach leaves, potatoes, and topped with black Taggiasche olives and olive oil. I am not an expert on octopus or squid, with this being my first time trying this dish but it was cooked very well, the flavors were well balanced and I really enjoyed it. If you are a pasta lover, you will have to try one of their handmade pasta dishes. The **Pici Duck Ragù**, which is egg free handmade pici pasta topped with five spice duck ragù was scrumptious. The pasta was thick and cooked to perfection with a hearty duck ragù on top making for a very comforting meal. My favorite dish of the night was the signature **Vesper pizza**. This pizza is topped with 36 month Bellota Iberico ham, mozzarella, dried figs, wild rocket, and tomato sauce. The saltiness of the ham and the sweet of the dried figs was a very smart combination. The crust was thin and crispy on the edges. This pizza is now my favorite out of the pizza I have had so far in Bangkok!



Vesper - Pizza

Bottom line

If you are a plain Jane kind of drinker, who likes the same cocktail you have been drinking for years the bartenders at Vesper can make you your favorite drink without hesitation. If you are feeling a little more adventurous why not talk with them about what types of drinks you do enjoy and they can whip you up one of their specialties. This is not a place where you have to be an expert on fancy cocktails, you can simply know what you like and they will point you in the right direction making for a new experience and one I am sure you will not soon forget.

The venue was decorated beautifully, it has a very classy feel but not pretentious in anyway, the staff is very welcoming and attentive; the food was beautifully presented and absolutely delicious; making it appealing to all of your senses.

Vesper is open Monday through Friday for lunch from 11:30am until 2:30pm offering a two course set lunch for 380++. If you would rather make it a datenight, they are open for dinner Monday through Thursday from 5pm until midnight and on Friday from 5pm until 1am.

For more information or reservations please visit their website www.vesperbar.co, check them out on Facebook

<https://www.facebook.com/vesperbkk>, or call 081-812-1818.



Vesper - Interior

Comments

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
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



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
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