

CLASSIC ESPRESSO BASED COFFEE

ESPRESSO	80
Standard extraction time, single shot	
CAFFÈ AMERICANO	90
Espresso and hot water	
CAFFÈ CON PANNA	90
Espresso with whipped cream	
CAFFÈ CORTADO	90
Espresso with steamed milk. 1:1	
PICCOLO LATTE	95
Espresso and half the milk of a regular caffè latte	
ESPRESSO MACCHIATO	100
Espresso with dallop of milk foam	
CAFFÈ LATTE	100
Espresso, steamed milk, a little foam	
CAPPUCCINO	100
Espresso, steamed milk, a lot of foam	
FLAT WHITE	100
Espresso, steamed milk, almost no foam	
CAFFÈ SHAKERATO	100
Espresso shaken with ice and sugar, served straight-up	
AFFOGATO	125
Espresso with in-house made Madagascan vanilla ice cream	
CAFFÈ MOCHA	125
Espresso, Ecuadorian cocoa, steamed milk, a little foam	

All prices are in THB and are subject to 10% service charge and 7% VAT

A stylized graphic of a coffee menu. It features a diamond shape containing the text 'COFFEE MENU' and '4.0'. The diamond is set against a background of geometric shapes that resemble a mountain range or a stylized city skyline, all rendered in a light blue color.

COFFEE MENU
4.0

POUR OVER / V60 150

Pour Over is an age old technique that relies on know-how and craftsmanship. We have tried and tested temperatures, grind coarseness, and weight to achieve the optimal coffee experience. This style of brewing delivers a lighter, smoother and more delicate coffee than Espresso or Aeropress, and is a great way of enjoying the subtle differences notable in lighter roasted single origin beans from various altitudes of the world.

STANDARD:

Coffee: 20g • Coffee Grind Size: Medium • Water Temp: 96c • Water: 270g • Brewing Time: 2.30min



AEROPRESS 150

AeroPress is a relatively new method of brewing that has similarities to Espresso, but is softer and less intense yet delivers a full body and wonderful clarity. The coffee is fully immersed in hot water then forced through an ultrafine filter by creating a vacuum resulting in quick extraction of flavors producing a less bitter coffee. If you enjoy a Caffè Americano, this is a great new way to experience your coffee.

REGULAR:

Coffee: 20g • Coffee Grind Size: Fine • Water Temp: 96c • Water: 200g • Brewing Time: 1.20min

KNOCK ME OUT:

Coffee: 20g • Coffee Grind Size: Medium • Water Temp: 96c • Water: 50g • Brewing Time: 45 Sec



ESPRESSO 80-125

At Rocket we use a lighter roast than what is traditionally used in Italian Espresso and we increase the amount of ground coffee to 18g per shot, which is the equivalent of a Double Ristretto. This results in a rich, aromatic and intense espresso that holds its own against the creaminess of milk and the dilution of water ensuring your coffee is always full flavored no matter how you prefer it. And it gives you a good jolt of energy as well.



COLD BREW COFFEE (S)120 or (L)320

Rocket's signature cold brew coffee aptly named "Rocket Fuel" is the result of a lengthy brewing technique that extracts an incredible amount of flavor and caffeine from the coffee grounds while it steeps in a cold room for 48 hours. This inhibits the bitterness from over developing but ensures a rich and intense flavor full of character with hints of chocolate and vanilla. We serve Rocket Fuel cold brew over ice with a slice of fresh orange.

BOTTLES:

Bottles are also available in both 120ml and 480ml if you wish to take one home or to the office.



SINGLE ORIGIN COFFEE ~ *SUMMER SELECTION*

To help you appreciate all the subtle flavours of our single origin coffee, we serve a palate cleanser of sparkling mineral water from the Eifel Mountains of Germany with each cup.

TANZANIA KILLIMANJARO AA..... 150

PROFILE: Dark Chocolate • Maple syrup • Full body

BEST BREWED: Espresso, Pour Over, AeroPress "Regular"

BRAZIL PEDRA REDONDA 150

PROFILE: Cuban Cigar • Honey • Lingering sweetness

BEST BREWED: Pour Over, AeroPress "Regular"

ETHIOPIA ARICHA 150

PROFILE: Cocoa / Chocolate • Apricot • Black tea

BEST BREWED: Pour Over, AeroPress "Knock Me Out"

ROCKET EXCLUSIVES

ROCKET FUEL ~ COLD BREW COFFEE 120

Thailand, Indonesia, Brazil & Guatemala

HOT COCOA 150

Chocolate ganache popsicle, a large cup steamed milk, a dollop whipped cream

BLACK CHERRY 145

Cold brew coffee served over ice with a large cherry cube and aromatic orange essence

SPICED CARAMEL - CHOCOLATE FRAPPÉ 225

In-house made ginger caramel, Rocket's chocolate ice cream topped with crispy chocolate spheres (optional whipped cream)