



HOUSE WINE BY THE GLASS

	Glass	Bottle
CHAMPAGNE & SPARKLING WINE		
Villa Cornaro Prosecco Extra Dry DOC, Veneto, Italy	490	2,400
Domaine Chandon Brut Rosé, Yarra Valley, Victoria, Australia	750	2,900
Pommery Brut Royal, Champagne, France	1,650	6,500
WHITE WINE		
Sensi Collezione Pinot Grigio, Delle Venezie IGT Veneto Italy	520	2,600
Schloss Vollrads 'Volratz' Riesling Trocken, Rheingau, Germany	540	2,700
Sileni Estates Cellar Selection Sauvignon Blanc, Marlborough, New Zealand	560	2,800
Robert Mondavi Private Selection Chardonnay, California, USA	580	2,900
ROSÉ WINE		
Gerard Bertrand 'Gris Blanc' Rosé, IGP Pays d'Oc, France	440	2,200
RED WINE		
Anakena Merlot, Rapel Valley, Chile	440	2,200
Kaiken Reserva Malbec, Mendoza, Argentina	480	2,400
Lightband Pinot Noir, Nelson, New Zealand	510	2,600
Kendall-Jackson AVANT Red Blend Cabernet Merlot, California, USA	540	2,700
SWEET WINE		
Bird of Fire, Botrytis Semillon, Riverina New South Wales, Australia	600	3,300
TRY OUR THAI WINE		
Monsoon Valley White Colombard, Hua Hin, Thailand	410	1,900
Monsoon Valley Rosé White Shiraz, Hua Hin, Thailand	410	1,900
Monsoon Valley Red Shiraz, Hua Hin, Thailand	410	1,900
WINE OF THE MONTH		
Whitehaven Sauvignon Blanc, Marlborough, New Zealand		3,000
Whitehaven Pinot Noir, Marlborough, New Zealand		3,600

Prices are in Thai Baht and subject to 10% service charge and applicable government taxes.



WINE BY THE BOTTLE

CHAMPAGNE

Demi-Sec Champagne - a combination of higher dosage of sugar and refreshing acidity helps soothes the palate from the spicier, hearty elements of Thai and Asian cuisine.

NV Pol Roger Demi-Sec 8,500

Rose Champagne - generally with more full-bodied with increased fruit succulence from a high percentage of Pinot noir that compliments spicier Thai and Asian cuisine

NV Philipponnat Royale Reserve Brut Rosé, France 6,500

NV Nicolas Feuillatte Brut Rosé, Champagne, France 7,500

NV Moët & Chandon Imperial Brut Rosé 8,500

NV - Non Vintage Champagne represents a consistent producer style by blending vintages and base wines, generally offering good price/quality rapport

NV Palmer & Co Brut Reserve, Reims, Champagne, France (375 ml.) 2,500

NV Lombard & Cie Brut, Champagne, France 5,500

NV Palmer & Co Brut Reserve, Reims, Champagne, France 6,500

NV Duval Leroy Fleur de Brut Premier Cru 7,000

NV Bollinger Special Cuvee Brut, Champagne, France 8,000

NV Moët & Chandon Imperial Brut 8,500

NV Krug Grande Cuvée 24,000

Prices are in Thai Baht and subject to 10% service charge and applicable government taxes.



WINE BY THE BOTTLE

Premium Vintage Champagne - defined by the characteristics of a single vintage and Grand Cru vineyards representing the pinnacle of a producers range

2004	Pol Roger Cuvée Sir Winston Churchill Brut	21,000
2009	Dom Pérignon, France	22,000

Demi-Sec Cremont - a combination of higher dosage of sugar and refreshing acidity helps soothes the palate from the spicier, hearty elements of Thai and Asian cuisine

NV	Vignerons de Sieur Coeur de Bulle, Languedoc-Limoux, France	3,000
----	---	-------

SPARKLING WINES

NV	Monsoon Valley Signature Brut Prestige, Hua Hin Hills, Thailand	1,900
NV	Mionetto Prosecco Brut, Treviso DOC, Veneto, Italy	2,400
NV	Jansz Premium Cuvee Brut, Tasmania, Australia	3,800

SPARKLING ROSÉ

NV	Villa Conchi Brut Rosé D.O. Cava Catalunya, Spain	2,400
NV	Breganze Rosa di Sera Spumante Rosato Extra Dry, Veneto, Italy	2,400
NV	Freixenet Cordon Rosado Brut Cava, Catalonia, Spain	2,500

Prices are in Thai Baht and subject to 10% service charge and applicable government taxes.



WINE BY THE BOTTLE

RIESLING: Aromatic White with Refreshing, Racy Acidity and Elegant Texture - There is no variety more suited to Thai cuisine and spicy dishes than Riesling with its powerful acidity and backbone of lemon and lime. It is particularly good with salads where ingredients like lime juice, lemongrass, greenpapaya, piquant fruits (pomelo, green mango) and mints. It is equally harmonious with grilled seafood and steamed fish, yet versatile and compatible with the pungency and heat of green curry. Depending on country or region, styles of Riesling range from crisp and chalky, bone-dry through to full-bodied with a tantalizing balance of natural residual sugar, or off-dry as they are known, that cools the elements of heat spiciness.

Riesling: Dry and Crisp

2017	Peter Lehmann Portrait Series Riesling, Eden Valley, Australia	3,000
2017	Pewsey Vale Dry Riesling, Eden Valley, Australia	3,500
2014	Grosset "Springvale" Riesling, Clare Valley, Australia	3,700

Riesling: Off-Dry (Some Natural Sugar Sweetness)

2016	Wairau River Gewurztraminer, Waipara Valley, Canterbury, New Zealand	3,500
2014	Pegasus Bay Riesling, Waipara Valley, Canterbury, New Zealand	3,700
2013	Domaine Ostertag Fronholz Riesling, Alsace, France	4,200
2006	Domaine Zind Humbrecht Clos Hauserer Riesling, Alsace, France	6,700

GRÜNER VELTLINER: this native Austrian white grape with its pomelo-like tanginess, juicy citrus and tropical fruit flavors and unique white pepper spicy character seems almost tailor made for Thai cuisine, particularly salads. Not unlike Riesling, it comes in different texture and dryness levels ranging from crisp and dry to more powerful and slightly viscous wines that are excellent with curries

Dry and Crisp

2017	Elfenhof GrünerVeltliner, Burgenland, Austria	2,300
2017	Weingut Hoch Grüner Veltliner, Hollenburger, Hollenburger, Kremstal, Austria	3,300

Prices are in Thai Baht and subject to 10% service charge and applicable government taxes.



WINE BY THE BOTTLE

CRISP WHITE WINES: with refreshing, racy acidity and crisp texture, these bone-dry, generally, un-oaked wines have a tangy, citrus backbone and with an overall assertive, invigorating quality that goes well with Thai salads, piquant fruits (pomelo, green mango), mints, broths and steamed fish - equally as a palate freshener for grilled seafood and lighter curries. Overall, their refreshing qualities are most suitable To the tropical climate.

2017	Yalumba 'Y Series' Sauvignon Blanc, South Australia	2,700
2016	Greywacke Marlborough Sauvignon Blanc, New Zealand	3,000
2017	Klein Constantia Sauvignon Blanc, Constantia, South Africa	3,000
2017	Oyster Bay Sauvignon Blanc, Marlborough, New Zealand	3,300
2016	Schubert Martin Borough Sauvignon Blanc, New Zealand	3,500
2017	Pascal Jolivet, Pouilly Fume, Loire Valley, France	4,800
2017	Joseph Mellot Sancerre La Chatellenie, Loire, France	5,000

MEDIUM-TEXTURED WHITE WINES: softer in mouth-feel these wines have an element of creaminess or added texture that is either inherent in the grape variety or influenced by the winemaking, generally having stone-fruit and tropical fruit flavors, yet still refreshing in citrusy acidity and finishing seemingly less-dry with the body and power to pair well with grilled chicken, fish and seafood and yellow curries.

2015	Chateau La Bastide, Cave De Marmandais, Bordeaux, France	3,300
2016	Handpicked Pinot Grigio, IGT Veneto, Italy	3,300
2017	Fairview, Darling Chenin Blanc , Paarl, South Africa	3,500
2008	Sadie Family Palladius, Chenin Blanc, Swartland, South Africa	6,500

Prices are in Thai Baht and subject to 10% service charge and applicable government taxes.



WINE BY THE BOTTLE

CHARDONNAY: Full-Bodied, soft textural white style with savory, nutty qualities and stone-fruit flavors; the oily, viscous mouth feel and inherent richness from oak-maturation balanced by refreshing citrusy acidity along with distinct spicy scents of turmeric, cardamom and fennel seed of chardonnay match well with richer yellow curries and many flavors of Indian cuisine. Equally well-suited to oilier fish and seafood grills along with white meats and chicken, chardonnay is generally a white wine of substance that pairs well with the more generous elements of Asian cuisine.

2017	Stonefish Chardonnay Margaret River, Western Australia	2,800
2017	Penfolds Koonunga Hill Chardonnay, South Australia	3,200
2016	Handpicked Chardonnay, Yarra Valley, Victoria, Australia	3,200
2016	Decoy Chardonnay, Sonoma County, USA	3,500
2015	Cave des Vignerons de Buxy Macon-Villages Buissonnier, Burgundy, France	3,500
2017	Hill-Smith Estate Chardonnay, Eden Valley, Australia	3,800
2016	Chablis, Albert Bichot Doamine Long-Depaquit Burgundy, France	4,000
2012	Chablis, Jeu De Dames Cyril Gautheron, Burgundy, France	4,000
2014	Ridge Vineyards Estate Chardonnay, Santa Cruz Mountains, USA	4,900
2017	Louis Jadot Chablis, Burgundy, France	6,500
2009	Domaine Fracois Raveneau Chablis Grand Cru Blanchot, Burgunday, France	14,600

Prices are in Thai Baht and subject to 10% service charge and applicable government taxes.



WINE BY THE BOTTLE

RHONE VALLEY WHITE VARIETALS: Oily Textured White Wines, Exotic Aromas, Tropical Fruits and Indian Spices one of the most intriguing illustrations of the synergies between spices and grapes is the distinct scents of turmeric, fennel and cardamom spices prevalent in Indian cuisine - found in the blend of the white grapes native to the Rhone Valley and Languedoc, namely marsanne, rousanne, viognier and grenache blanc. With their viscous textures, tropical fruit and oily, nutty flavors they seem made for pairing to yellow curries and a wide range of deep-fried specialties from Thai and Indian cuisines.

2016 Bruno Giacosa Roero Arneis DOCG, Piedmont, Italy 3,000

TRY OUR THAI WINE

2012 Monsoon Valley Cuvee de Siam Chenin Blanc-Colombard, Thailand 3,500

ROSÉ - is perhaps the most versatile of all wine styles when pairing the myriad of flavors of a Thai meal, from start to finish, and where dishes are traditionally shared. The combination of refreshing acidity, sweet aroma of red berries and juiciness of the palate with no tannins essentially behaving more like a white wine than red and served chilled – rosé is compliments the breadth of Thai cuisine, from salads to curries, moreover convivial to the tropical climate for all round drinking pleasure. French rosé from Provence and Southern Rhone tends to be lighter and drier-savory, whereas Spain and the new world offer fleshier styles with a degree of fruit sweetness that tames spiciness.

2019 Hugo Casanova Antano Cabernet Sauvignon Rose, Maule Valley, Chile 2,200

2017 Marchesi Antinori, Cipreseto Rosé, IGT Tuscany, Italy 2,300

2014 Villa Ruby Caresse de Rose, France, IPG, France 2,700

2017 Domaines Ott Cotes de Provence 'By.Ott' Rosé, France 2,700

2014 Ata Rangi Summer Rosé, Cabernet Merlot, Martinborough, New Zealand 3,300

2017 Château d'Esclans 'Whispering Angel' Rosé, Provence, France 4,200

Prices are in Thai Baht and subject to 10% service charge and applicable government taxes.



WINE BY THE BOTTLE

LIGHT REDS: with fine tannins can be as equally versatile as rose with spicy dishes across a broad spectrum of flavors, especially when served slightly chilled. Beaujolais is world renown for such qualities and we focus our selection on the Cru Villages that offer enhanced quality and more depth and richness than basic Beaujolais. From other parts of the world, there are reds that are fermented only in stainless-steel with no oak maturation that are equally supple, and wines that may have the presence of tannin but have such lively acidity they appear lighter, commonplace in Italy with wines such as Dolcetto.

2015	Fattoria Le Pupille, Morellino di Scansano DOCG, Italy	3,000
2014	Chanson Pere & Fils Fleurie Beaujolais Cru, Burgundy, France	3,200

PINOT NOIR: with its naturally sweet and juicy fruit, supple tannins and inherent spicy-warmth, is the ideal, most versatile, red grape and wine style to match the mouth-warming spices and chili of Thai food. That said; avoid salads, lime juice or lemongrass if you can, as the sourness will clash. Lighter pinots pair well with fish and seafood dishes that have spices, equally chicken and duck, with the juicier berry-fruit, more rounded styles of from the new world excellent with curries and spicy meat dishes. Pinot noirs from Burgundy tend to be more delicate with a savory earthiness and more noticeable acidity that can be palate refreshing but be mindful the dish is not too overwhelming for the wine.

2016	Lost Turtle Pinot Noir, Central Otago, New Zealand	3,200
2015	Cono Sur 'Viento Mar' Single Vineyard Block 21 Pinot Noir, San Antonio Valley, Chile	3,500
2016	Greywacke Pinot Noir, Marlborough, New Zealand	3,500
2015	Louis Latour Bourgogne Cuvee Latour Rouge, Burgundy, France	4,000
2016	Pegasus Bay Pinot Noir, Waipara, New Zealand	4,500
2010	Schubert Estate Marion's Vineyard, Martinborough, New Zealand	4,800
2017	Cave des Vignerons de Buxy Mercurey Buissonnier Rouge, Cote Chalonnaise, France	5,000
2014	Schubert Estate Block B Pinot Noir, Martinborough, New Zealand	5,400
2015	Dalrymple Pinot Noir, Pipers River, Tasmania, Australia	5,500
2011	Domaine Cote Roty Gevrey Chambertin, Burgundy, France	9,500

Prices are in Thai Baht and subject to 10% service charge and applicable government taxes.



WINE BY THE BOTTLE

MEDIUM BODIED REDS WITH FIRM TANNINS: One has to be mindful that strong tannins in red wine can clash with certain tangy-sour elements of Thai cuisine however, there is merit in the palate cleansing aspects of firm tannins and naturally high levels of acidity when it comes to richer dishes and robust flavors. Such qualities can be found in the wines from Tuscany and the Sangiovese grape, also in Piedmont with the Nebbiolo grape, in Austria with the Blaufränkisch grape, and in Rioja with the Tempranillo grape to which we have selected some excellent examples.

2016	Valle Reale Montepulciano D’Abruzzo, Italy	2,300
2017	Stonefish “Blackwood Valley” Merlot, Margaret River, Western Australia	2,500
2014	Sensi “Collezione” Montepulciano D’Abruzzo, Italy	2,500
2013	Clos Montblanc Castell, Tempranillo, Catalunya Spain	2,600
2015	Solar Viejo Crianza Tempranillo , Rioja, Spain	2,800
2016	Chianti Campoluce Sensi DOCG Tuscany, Italy	2,900
2016	Kanonkop, Pinotage, Stellenbosch, South Africa	4,000
2013	Handpicked ‘Collection’ Cabernet Sauvignon, Coonawara, South Australia	4,000
2014	Ridge Vineyard Estate Cabernet Sauvignon, Santa Cruz Mountains Sonoma USA	5,500
2007	Fontodi Flaccianello della Pieve IGT, Tuscany, Italy	8,400
2004	Pio Cesare Barbaresco il Bricco DOCG, Piedmont, Italy	13,000

Prices are in Thai Baht and subject to 10% service charge and applicable government taxes.



WINE BY THE BOTTLE

RHONE VALLEY VARIETALS: GRENACHE, MOURVEDRE, SHIRAZ, CARIGNAN

BLENDS: The warmer, drier regions of South Australia, France’s Southern Rhone Valley (the most famous being Châteauneuf-du-Pape) and Priorat, Spain are home to the grenache grape, known for its intense raspberry fruit sweetness and exotic spiciness - often partnered with mourvèdre lending a rustic earthiness and scents of Provincial herbs, along with the black pepper spice and vibrant black-berry fruit of shiraz and the perfume and suppleness of the cinsault grape all blend harmoniously in a style that is exotically aromatic and spicy, generous in body and fruit sweetness with firm tannins that cleanse that palate. These wines are ideal with robust curries and spicy red meat dishes.

2017	M. Chapoutier Les Vignes de Bila- Haut Cotes du Roussillon Villages, France	2,700
2015	Barton & Guestier Cotes du Rhone ‘Passport’ Rouge, France	2,800
2017	Yalumba Old Bush Vine Grenache, Barossa, Australia	3,500
2017	Penfolds Bin 2 Shiraz - Mourvedre, South Australia	3,500
2015	Henschke Henry’s Seven Shiraz Grenache Viognier, Barossa Valley, Australia	4,800
2016	Domaine Giraud Chateauneuf du Pape (GSM), Southern Rhone, France	6,000
2008	Ogier-Caves de Papes Chateauneuf du Pape Clos de l’Oratoire, Southern Rhone, France	8,000
2004	M. Chapoutier Hermitage Monier de la Sizeranne, Rhone, France	9,300

Prices are in Thai Baht and subject to 10% service charge and applicable government taxes.



WINE BY THE BOTTLE

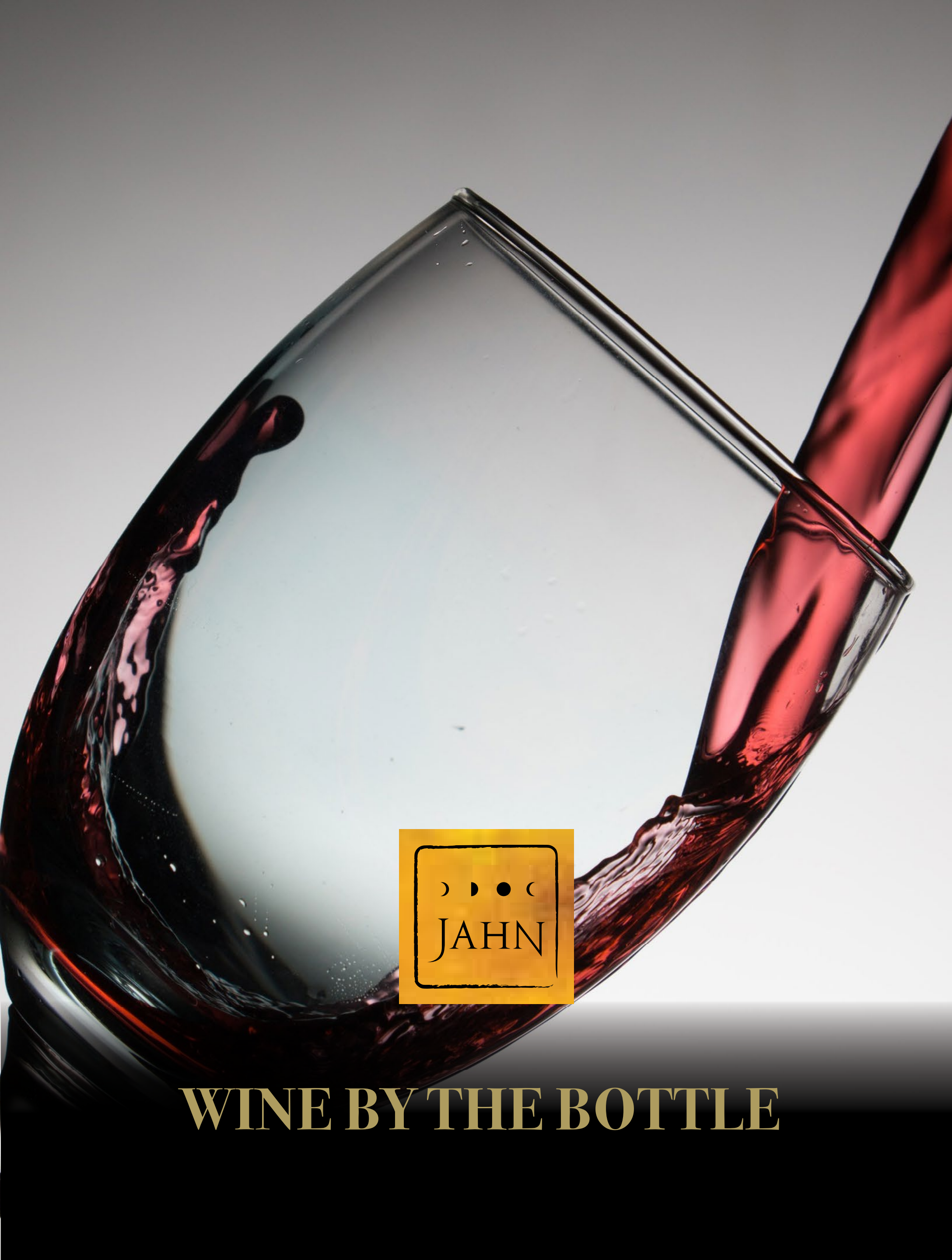
SYRAH - SHIRAZ: Distinct black pepper and mixed spice complexities, black & red berry fruit sweetness, earthy characters and rounded tannins - these are generous, powerful red wines that have a marked thread of spiciness throughout along with refreshing acidity and tension that make them ideal for spicy red meat dishes and red curries. New World Syrah and Shiraz (Australia) tend to be more rounded and generous underlying elegance, firm tannins and sub in body with sweeter fruit flavors, reflecting warmer, sunny climates and generally more approachable.

- 2017 Sunnyclyff Shiraz, Victoria, Australia 2,500
- 2017 Earthworks Shiraz, Barossa Valley, Australia 3,000
- 2017 Yalumba Organic Shiraz, South Australia 3,500

TRY THAI WINES: Wines from new latitude area

- 2015 Monsoon Valley Cuvee de Siam (Shiraz-Sangiovese) 3,500
Hua Hin Hills, South of Thailand

Prices are in Thai Baht and subject to 10% service charge and applicable government taxes.



WINE BY THE BOTTLE

FULL BODIED REDS: Generous in texture and rich red berry fruits, firm tannins and muscularly in structure - sometimes the robust flavors and challenging spiciness of Thai cuisine simply needs a big, full-bodied powerful red wine; to which we have selected some well-known examples from different regions around the world.

2017	Hugo Casanova Cabernet Sauvignon, Antano Reserve Maule Valley, Chile	2,200
2017	Bodegas Salentein Portillo Malbec, Mendoza, Argentina	2,700
2014	Vina El Principal 'Calicanto', Maipo Valley, Chile	3,200
2015	Francis Ford Coppola Diamond Collection Zinfandel, California USA	3,700
2014	Kanonkop Paul Sauer (Cab Sau, Cab Franc, Merlot), Stellenbosch, South Africa	3,700
2014	Montes Alpha Cabernet Sauvignon, Colchagua Valley, Chile	3,800
2015	Chateau St Jean Cabernet Sauvignon, California, USA	3,800
2005	Prats & Symington Post Scriptum de Chryseia, Douro, Portugal	5,000
2014	Yalumba The Cigar Cabernet Sauvignon, Coonawarra, Australia	5,000
2013	Viniterra Single Vineyard Malbec, Mendoza, Argentina	5,200
2011	Roccolo Grassi Amarone DOCG, Veneto, Italy	6,200
2009	Umberto Cesari Liano Sangiovese - Cabernet Rubicone IGT, Emilia-Romagna, Italy	6,500
2016	Caymus Vineyards Cabernet Sauvignon, Napa Valley, USA	7,000
2013	Silver Oak Cellars Cabernet Sauvignon, Napa Valley, USA	9,500
2007	Antinori Tignanello IGT, Tuscany, Italy	9,800
2007	Marchesi Antinori Solaia Toscana IGT, Tuscany, Italy	25,000
2013	Tenuta San Guido Sassicaia Bolgheri, Tuscany, Italy	26,000

Prices are in Thai Baht and subject to 10% service charge and applicable government taxes.



WINE BY THE BOTTLE

CABERNET SAUVIGNON & BORDEAUX BLENDS: The earthiness and spice complexities - young cabernets power and stronger, cooling tannins act as a palate refreshing contrast to mildly spicy red meat dishes and red curries. Hence our Bordeaux selection focuses on riper or more current vintages of the ‘Right-Bank’ blends dominated by Cabernet sauvignon, with Cabernet franc, Merlot and sometimes Petite Verdot. New World cabernet blends tend to be generous in body and red fruit flavors, reflecting warmer, sunny climates and generally more approachable.

BORDEAUX - LEFT-BANK: CABERNET SAUVIGNON, CABERNET FRANC, MERLOT & PETITE VERDOT

2012	Château Valentin Bordeaux, Haut Medoc, Bordeaux, France	3,000
2013	Château Martinon, Bordeaux Superieur, France	3,300
2015	Château Cissac, Cru Bourgeois, Haut-Medoc, France	5,000
1986	Château Calon-Segur, 3rd Growth, Saint Estephe, Medoc, France	12,000
1989	Château Calon-Segur, 3rd Growth, Saint Estephe, Medoc, France	13,000
2003	Château Branaire Ducru - 4th Growth, Saint Julien, Bordeaux, France	17,000
2010	Château Talbot, Saint-Julien, France	18,000
2010	Château Lynch Bages- 5th Growth, Pauillac, Bordeaux, France	24,000
2001	Château Latour - 1st Growth, Pauillac, France	37,000
2004	Château Lafite-Rothschild - 1st Growth, Pauillac, France	43,000
2014	Opus One , Napa Valley , USA	45,000
2004	Château Mouton-Rothschild - 1st Growth, Pauillac, France	48,000

Prices are in Thai Baht and subject to 10% service charge and applicable government taxes.



WINE BY THE BOTTLE

MERLOT - CABERNET FRANC & BORDEAUX BLENDS: Rich, opulent elegance, plummy red fruits, round tannins with a smoky earthiness and Indian spice complexities - the ‘Left-Bank’ Bordeaux communes of Pomerol and Saint Emilion are merlot dominant blends with cabernet franc, in general have a softness and fleshiness that make them attractive in their youth and suitably enjoyable with mildly spicy grilled red meats and poultry, also rich, mild red curries. New World merlots and blends tend to be more red fruit flavored and rounder, and not as firmly structured making them quite approachable.

2013	Château Poupille, Cotes de Castillon, Bordeaux, France	4,300
2012	Jean-Luc Thunevin “Bad Boy”, Pomerol, Bordeaux, France	5,500
2012	Château La Croix du Casse, Pomerol, Bordeaux, France	7,000
2010	Château Grand Mayne Saint Emilion Grand Cru Classe, Bordeaux, France	8,200
2009	Château Nenin, Pomerol, France	9,700
1985	Château Ausone Saint Emilion, Premier Grand Cru Classe A, Bordeaux, France	35,000
2012	Château Angelus, Saint-Emilion Grand Cru, France	45,000
1996	Château Lafleur, Pomerol, Bordeaux, France	49,000

Prices are in Thai Baht and subject to 10% service charge and applicable government taxes.