

Champagne & Sparkling Wines

	Vintage	Bottle
Zardetto, Sparkling Wine, Glera / Chardonnay, Italy Fabio Zardetto has created his own personal Cuvée; a blend of Glera (the new name for the Prosecco grape), for long-lasting, expressive citrus notes; Chardonnay, for rich body and creamy texture and Muscat, for fresh floral and grapey aromas. This fine Cuvée manages to be both playful and refined at the same time: sure to please even the most discerning palates.	N.V.	995
Danzante, DOC Prosecco Spumante Extra Dry, Italy Fresh, dry and elegant Prosecco with notes of green apples, fresh citrus and white flowers. Pairs perfectly with fresh seafood and charcuterie	N.V.	1,400
Taittinger, Champagne, Chardonnay/ Pinot Noir/ Pinot Muenier, France The brilliant body is golden yellow in colour. The bubbles are fine, while the foam is discreet yet lingering. The nose, very open and expressive, delivers aromas of fruits and brioche. It also gives off the fragrance of peach, white flowers (hawthorn, accia) and vanilla pod. The entry onto the palate is lively, fresh and in total harmony. This is a delicate wine with flavours of fresh fruits and honey.	N.V	3,800
Dom Perignon, Champagne, Pinot Noir / Chardonnay, France 2010. Winter was rigorous, spring dry and late. After a particularly sunny decade, such freshness was surprising. Summer was hot, but not excessively so. Then two days of diluvian rain brought this ideal trajectory to a halt. In just a few days, botrytis mold developed on the grapes, mainly on the pinot noir.	2009	15,000

Rose Wines

	Vintage	Bottle
Echeverria, rose, pinot noir, Reserva, Curico Valley Chile Light rose pink in colour, this Provence style rosé wine offers aromas of strawberry and white peach. In the mouth, its fruity character balances with fresh and mouthwatering acidity. Pairs well with anything Provencal, such as bouillabaisse, salade nicoise, pesto or grilled sardines, but also light pasta dishes, chicken, and salads and seafood.	2014	975
Grande Alberone, Vino Rosato, Apulia, Italy A light and dry Italian rose with fresh notes of red cherries, fresh strawberries and rose petals. Enjoy as an aperitif, with seafood, light pasta dishes or salads.	2019	1,350
Boutinot Cotes du Rhone, rose, Grenache, Cinsault, Syrah, France Bursts with the vitality of freshly picked red fruit. Delicately perfumed on the nose with notes of red berry fruits; the palate is luscious and juicy with a striking freshness adding a crisp tang to the finish. Enjoy as pizza and pasta dishes or salads.	2020	1,650

White Wines – Light, fresh and fruity

	Vintage	Bottle
Echeverria, Sauvignon Blanc, Reserva, Curico Valley Chile A classic New World Sauvignon Blanc with fresh notes of citrus, exotic fruits and freshly cut grass. Fresh and light, this wine will drink beautifully with all types of seafood or simply as a refreshing aperitif.	2017	995
M. Chapoutier IGP Pays, d Oc Vermentino, France A charming and intense wine from the south of France with notes of ripe grapefruits, candied lemons and dried herbs. Enjoy with fried fish, light pasta dishes or chicken dishes	2019	1,200

Santa Julia, Pinot grigio, Argentina A light and fruity Pinot grigio with notes of lemons, limes and white flowers. Drinks well with salads, light pasta dishes or seafood.	2020	1,200
Vezzani, Pinot Grigio, DOC Delle Venezie Italy A light and elegant Pinot grigio with wonderful notes of green apples, white flowers, toasted almonds and fresh limes. Great with salads, light starters or fresh fish	2018	1,300
Grande Alberone, Chardonnay Catarratto Inzolia Terre Siciliane IGP, Italy A fresh and slightly sweet Riesling which offers notes of peach, pineapple and candied lemons. Pairs perfectly with spicy Thai food as well as with salads or seafood.	2018	1,330
Max Ferd Richter, Multheimer, Sonnenlay, Germany A wonderful fresh and fruity Riesling with a hint of sweetness, paired with notes of ripe grapefruit, fresh limes and crushed rocks. Pairs perfectly with spicy Thai food and fresh seafood.	2018	1,500
Portia, Verdejo Rueda, Spain One of the few well-known Spanish white wines, this wine is fresh and dry with notes of grape fruit, candied lemons and white flowers. Enjoy with fresh shell fish or other types of seafood or with salads.	2018	1,800

White wines – Dry, medium body and aromatic

	Vintage	Bottle
Echeverria, Chardonnay, Reserva, Curico Valley Chile Bright yellow with golden hues. Fresh and juicy, this delicate Chardonnay expresses aromas of pineapples, melon and peach combined with exquisite citrus notes. The palate is silky and vibrant with a long tasty finish.	2017	975
Antech IGP Pays, d OC Chardonnay, France A dry and fruity Chardonnay from the south of France with notes of peach, yellow apples and pineapple. Drinks well with grilled fish, shell fish and even spicy Thai food.	2018	1,400
Astrolabe Durvillea Marlborough, Pinot Gris, New Zealand A blend of fruit parcels from the length and breadth of Marlborough made in a dry, mineral style to suit food and age well. Medium-bodied with pear and peach flavours mineral texture and a long finish. Salads, seafood, poultry and egg dishes-A versatile food wine that pairs particularly well with smoked salmon.	2018	1,600
Astrolabe Durvillea Marlborough, Sauvignon Blanc, New Zealand A complex and textured Sauvignon blanc from one of New Zealand's best producers. Pairs well with light chicken or pork dishes and all types of seafood.	2019	1,600
Frescobaldi Massovivo, Vermentino IGT Toscana, Italy A medium bodied and fruity Tuscan wine with notes of green apples, fresh pears and lime. Enjoy with seafood, salads or light pasta dishes.	2018	1,700
Fontanafredda Roero Arneis DOC, Italy A light but expressive white wine from the Piedmont in Italy. Notes of fresh pears, white flowers and hints of acacia honey. A great wine to pair with fresh shellfish or with light salads.	2017	1,700
Balthasar Ress, Rudesheimer, trocken, Germany A dry and very fresh Riesling from one of the best producers in Rheingau. Perfect to pair with fresh shellfish and other types of seafood.	2017	1,800
Sirch, Ribolla Gialla Friuli Colli Orientali DOC, Italy A completely unique wine from the indigenous Friuli grape, Ribolla Gialla. Fresh and intense citrus flavors combined with notes of white flowers, unripe pears and hints of toast. Enjoy with fresh shell fish, light fish dishes or with salads.	2018	2,000

White wines – Full body, powerful and oaky

	Vintage	Bottle
<p>M. Chapoutier Cotes du Rhone, Blanc AOC, France</p> <p>A round and easy drinking white wine from southern France with fruity notes of peach, yellow apples and hints of honey. Will pair nicely with most types of fish courses as well as salads and Thai food.</p>	2019	1,600
<p>Campillo, Blanco, Rioja, Spain</p> <p>A classic example of a white Rioja wine with powerful notes of candied citrus, Christmas spices and oak. A perfect pairing to chicken dishes but can also be enjoyed with heavy fish dishes or salads.</p>	2018	1,600
<p>Clarendelle, AOC Bordeaux Blanc, France</p> <p>A classic Bordeaux blend of Sauvignon blanc and Semillon, this wine has fruity notes of grapefruit, candied lemons and hints of oak. Great to pair with all types of fish, as well as light chicken dishes.</p>	2018	1,900
<p>Zuccardi “Q”, Chardonnay, Argentina</p> <p>A classic New World Chardonnay with a full body, aromas of yellow apples, dried lemons and fresh oak. A perfect pairing to roast chicken, grilled fish or fresh shellfish.</p>	2017	1,900
<p>Feudi di San Gregorio Fiano di Avellino DOCG, Italy</p> <p>A fresh and intense white wine from Campania with powerful notes of fresh citrus, grapefruit and crushed rocks. This wine will pair nicely with all types of fish and shellfish.</p>	2018	2,100

Dessert Wines

	Vintage	Bottle
<p>Kracher, Burgenland Muskat, Austria</p> <p>Hints of ripe Mirabelle and yellow apple show on the rather restrained nose. The palate adds bright, lemony freshness and zesty, pleasantly bitter citrus pith to the fruit, creating a texture alive with juiciness and shot through with freshness. It leaves a lasting, lemony aftertaste.</p>	2016	1,600

Red Wines – Light, fresh and fruity

	Vintage	Bottle
<p>M. Chapoutier IGP Pays, d Oc, Syrah and Grenache, France</p> <p>A fresh and juicy red wine from the south of France with fresh notes of dark plums, cherries and hints of dried herbs. Enjoy with chicken or pork dishes or even with grilled fish.</p>	2019	1,200
<p>Giordano, Collection DOC Montepulciano d Abruzzo, Italy</p> <p>An expressive and light Montepulciano with notes of dark cherries, plums and fresh herbs. Perfect to pair with light pasta dishes, Thai food and light meat dishes.</p>	2018	1,200
<p>Masi Bonacosta, DOC Valpolicella Classico, Corvina, Molinara, Rondinella, Italy</p> <p>89 points in Wine Enthusiast - "Made with 70% Corvina, 25% Rondinella and 5% Molinara, this opens with inviting aromas of red-skinned berry and baking spice. The easygoing juicy palate delivers red cherry, raspberry and a touch of white pepper alongside smooth tannins fresh acidity. Enjoy soon to catch the fruity richness."</p>	2017	1,800
<p>Sirch, Pinot Nero Friuli Colli Orientali DOC, Italy</p> <p>A light, juicy and easy drinking Pinot noir with wonderful fresh aromas of strawberries, red cherries and raspberries. Pairs nicely with Thai food, grilled fish or light meat dishes.</p>	2017	2,000

All prices are in Thai Baht and subject to 10% service charge and 7% value added tax

The management reserves the right to change the vintage without notice, we apologies for any inconvenience cause

Red Wines – Medium body, smooth and elegant

	Vintage	Bottle
<p>Echeverria, Cabernet Sauvignon, Reserva, curico Valley, Chile An intense and full-bodied Cabernet Sauvignon with notes of red and dark berries, dark plums and dried herbs. Great to pair with grilled meat dishes, hard cheeses and charcuterie.</p>	2018	995
<p>Santa Julia, Malbec, Argentina A classic example of an Argentinian Malbec with notes of coffee, dark chocolate, cassis and dark plums. Pairs nicely with all types of grilled meats.</p>	2019	1,250
<p>Santa Julia Magna, Cabernet, Malbec, Syrah, Argentina A fleshy, medium-plus-bodied Cabernet Sauvignon, Malbec and Syrah red wine blend produced by the Zuccardi family. Lively and fresh with blackberry, blueberry, dark plum, spicy and savoury on the palate. Nicely done. Pour with burgers and ribs. The perfect pairing for roasted meats especially chicken, rib steak or bison burgers.</p>	2018	1,475
<p>El Nino de, Campillo DOC Rioja, Spain A classic style of Rioja from one of its top producers. Fresh aromas of dark cherries, red plums, dried spices and hints of oak. The perfect pairing for roasted meats especially lamb, but also nice with hard cheeses and charcuterie.</p>	2018	1,600
<p>Frescobaldi Faunae Chianti Classico DOCG, Sangiovese, Italy Tenuta Parano 2017 has a bright, intense ruby-red colour with tinges of purple. The bouquet is incredibly elegant and fruity. The attack begins with flavours of red and black berries, followed by floral notes, hints of spices and finally, aromatic herbs. It is an intense and full-bodied wine, fresh and flavorful. The richly tannic finish is very persistent, clean and fresh.</p>	2017	1,700
<p>Zuccardi “Q”, Cabernet Sauvignon, Argentina A wonderful example of a New World Cabernet Sauvignon with fresh notes of blackberries, blueberries and dried spices. A perfect pairing with all types of grilled or roasted meats.</p>	2017	1,800
<p>Astrolabe Durvillea Marlborough, Pinot Noir, New Zealand A juicy and structured wine with aromas of dark cherries, red plums and slight hint of oak. Pairs nicely with roasted chicken, Thai food and grilled fish.</p>	2018	2,000
<p>Coto de Imaz, Reserva, Tempranillo, Rioja, Spain Look for spicy aromas on the nose and on the palate with lush, dark plum, dark cherry flavours with good acidity for food. Tannins are firm and pleasantly grippy. Pour with a roast shoulder of pork.</p>	2015	2,000
<p>Luis Felipe Edwards LFE900, Malbec, Chile A fine specimen of Malbec from a different country. Great, earthy, juicy and spicy Malbec redolent of sour black cherries, road dust, various spices and slate with hints of vanilla, dark chocolate and smoke.</p>	2015	2,400

Red Wines – Full body, powerful and oaky

	Vintage	Bottle
<p>Woolshed, Shiraz, Australia A powerful and expressive example of a Barbaresco with wonderful notes of bright tart cherries, rose petals, dried raspberries and a slight hint of tar. Pairs perfectly with light meat dishes, heavy pasta dishes and especially with hard cheeses and cold cuts.</p>	2018	999
<p>Sasso, Al Vento Primitivo di Manduria DOC, Italy A powerful but easy drinking Primitivo from the south of Italy. Wonderful expressive notes of dark plums, dark cherries and hints of roasted spices. Drinks well with spicy Thai food and roasted meats.</p>	2017	1,500

All prices are in Thai Baht and subject to 10% service charge and 7% value added tax

The management reserves the right to change the vintage without notice, we apologies for any inconvenience cause

Anura, Pinotage, Stellenbosch, South Africa	2016	1,600
A classic example of a South African Pinotage with notes of black cherries, dark plums and hints of dried spices. A great wine for pork or chicken dishes, but will also pair nicely with meat-based pastas.		
M. Chapoutier Cotes du Rhone Rouge, Grenache, Syrah, Mouvedre, AOC France	2019	1,600
A classic Cotes du Rhone from one of the premier producers in the region. Wonderful expressive notes of dried herbs, dark plums, ripe cherries and hints of black pepper. Enjoy with light meat dishes, Thai food or grilled seafood.		
Masi Campofiorin, IGT Rosso Del Veronese, Corvina, Rondinella and Molinara, Italy	2017	1,800
Masi's expertise in grape drying technique. Intense ruby red. Nose: ripe cherries and sweet spices, Palate : rich, intense cherries and berry fruit, good length and soft tannins. nExceptionally versatile. Good with pasta dishes dressed with rich sauces (meat or mushrooms); grilled or roast red meat.		
Zuccardi «Q», Malbec, Argentina	2018	1,900
A powerful and structured Malbec from one of the best producers in Argentina. Expressive notes of cocoa, dark plums and chocolate. Pairs especially well with steak but will accompany all types of grilled and roasted meats well.		
Hewitson, Shiraz, Barossa, Australia	2017	1,950
A fresh but full-bodied GSM blend from southern Australia with notes of dark cherries, roasted spices and Provençale herbs. Enjoy with Thai food, meat dishes or heavy pasta dishes		
Boutinot La Cote Sauvage, Syrah, AOC Cotes du Rhone Villages Cairanne, France	2016	2,100
A classic Cotes du Rhone with notes of dark berries, red plums, dried herbs and fresh spices. Drinks nicely with all types of grilled and roasted meats as well as with cold cuts and cheeses.		
Chateau D Arsac, AOC Margaux, France	2015	2,600
A complex and smooth Bordeaux wine from a top vintage. The wine has notes of blackberries, dark plums and hints of green peppers. A great wine to pair with beef dishes, heavy pork dishes or with meat-based pastas.		
Chateau Charmail, AOC Haut Medoc, France	2014	2,750
A wonderful example of a great Bordeaux wine with elegant notes of cassis, pencil lead and hints of green peppers. Can be enjoyed with all types of light meat dishes, hard cheeses and charcuterie.		
Chateau Brillette, AOC Moulis en Medoc, France	2010	2,900
A classic Bordeaux wine from one of the already legendary vintages in the region. This wine shows complex notes of candied cassis, dark plums and cedar wood. The perfect pairing for roasted pork, grilled chicken or steaks.		
Lucente, Sangiovese and Merlot, Toscana IGT, Italy	2016	3,300
The 2nd wine to the Luce wine, this wine is a blend of Sangiovese and Merlot and shows intense notes of dark fruits, fresh oak and dried spices. This is a perfect steak wine but will also pair nicely with heavy pork or chicken dishes.		
Fontanafredda Coste Rubin Barbaresco DOCG, Italy	2014	3,700
A powerful and expressive example of a Barbaresco with wonderful notes of bright tart cherries, rose petals, dried raspberries and a slight hint of tar. Pairs perfectly with light meat dishes, heavy pasta dishes and especially with hard cheeses and cold cuts.		

Red Wines Cellar Selection

	Vintage	Bottle
Masi Costasera, DOC Amarone della Valpolicella Classico, Italy A classic example of a top Amarone, this wine shows the typical notes of prunes, dark cherries and raisins. This is a powerful wine that would drink best with heavy meat dishes or event hard cheeses or chocolate desserts.	2015	4,800
Chateau D Armailhac, Cabernet Sauvignon, Merlot, Cabernet Franc, France One of the most popular Bordeaux wines in Thailand and here in one of its best vintages. Classic Pauillac characteristics of pencil lead, cassis and cedar wood with a long lingering finish. Enjoy with meat dishes or pastas.	2016	6,000
Luce, Toscana IGT, Merlot and Sangiovese, Italy One of the legendary SuperTuscan wines, here in 2016, one of the best vintages of that decade. Expressive and intense notes of dark plums, dried herbs, hints of oak and a long lingering finish. Enjoy with beef, lamb or heavy pork dishes.	2016	6,250
Chateau Pichon Longueville Comtesse De Lalande, France One of the best "Super Second" Chateaux and in a legendary vintage, this is about as good as it gets in Bordeaux. A complex and intense wine that is starting to show some development, but still teeming with fresh dark fruits and new luxurious French oak.	2005	14,000

Selections by the glass

Sparkling Wine

	Vintage	Glass	Bottle
Danzante DOC Prosecco Spumante Extra Dry, Italy	N.V.	320	1,400
Fresh, dry and elegant Prosecco with notes of green apples, fresh citrus and white flowers. Pairs perfectly with fresh seafood and charcuterie			

Rose Wine

Echeverria, rose, pinot noir, Reserva, Curico Valley Chile	2014	320	975
Light rose pink in colour, this Provence style rosé wine offers aromas of strawberry and white peach. In the mouth, its fruity character balances with fresh and mouthwatering acidity. Pairs well with anything Provencal, such as bouillabaisse, salade nicoise, pesto or grilled sardines, but also light pasta dishes, chicken, Moroccan and Mediterranean food, light Asian dishes, salads and seafood, especially shellfish or grilled tuna.			

White Wine

Echeverria, Sauvignon Blanc, Reserva, Curico Valley Chile	2019	280	995
A classic New World Sauvignon Blanc with fresh notes of citrus, exotic fruits and freshly cut grass. Fresh and light, this wine will drink beautifully with all types of seafood or simply as a refreshing aperitif			

Vezzani, Pinot Grigio, DOC Delle Venezie, Italy	2018	320	1,300
A light and elegant Pinot grigio with wonderful notes of green apples, white flowers, toasted almonds and fresh limes. Great with salads, light starters or fresh fish			

Antech, Chardonnay, Languedoc, France	2018	350	1,400
A powerful, but refreshing and elegant Chardonnay from the south of France. Loads of citrus and green apple aromas with some oak influence and a long lingering finish. Pairs nicely with all types of seafood and light meat dishes.			

Max Ferd Richter, Zeppelin, Riesling, Mosel, Germany, (off-dry)	2018	400	1,500
A wonderful fresh and light Riesling with a sharp acidity, fresh aromas of green apples, peach, white flowers, and a fruity finish. The ideal pairing for spicy Thai food, but also wonderful as an aperitif.			

Red Wine

Echeverria, Cabernet Sauvignon, Reserva, curico Valley, Chile	2018	280	995
An intense and full-bodied Cabernet Sauvignon with notes of red and dark berries, dark plums and dried herbs. Great to pair with grilled meat dishes, hard cheeses and charcuterie			

Woolshed, Shiraz, Murray Darling, Australia	2018	320	999
A classic Australian Shiraz with aromas of dark spices, dark berries and ripe plums. Full-bodied and powerful, this is a perfect pairing with grilled meats, but will also pair nicely with Thai food.			

M.Chapoutier Cotes du Rhone Rouge Grenache, Syrah, Mouvedre, France	2019	380	1,600
A classic Cotes du Rhone from one of the premier producers in the region. Wonderful expressive notes of dried herbs, dark plums, ripe cherries and hints of black pepper. Enjoy with light meat dishes, Thai food or grilled seafood.			

El Nino de Campillo, Rioja, Spain	2018	410	1,600
An elegant and complex Tempranillo from one of the best producers in Rioja. Wonderful notes of dark fruits and roasted spices with a long lingering finish. Pairs perfectly with most grilled meats, pasta dishes and charcuterie.			