

Handwritten COLLECTION

WINE LIST MENU



RED WINE

LOUIS DE MELAC MÉDOC AOC 2017 FRANCE



DEEP RUBY WITH A HINT OF GARNET AT THE RIM



CASSIS AND BLACKBERRY LIFTED BY CEDAR AND PENCIL SHAVINGS



MEDIUM-BODIED, FRESH AND DRY, WITH FINE TANNINS AND A SAVORY CASSIS-CEDAR FINISH



IDEAL WITH GRILLED RED MEATS OR HERB-ROASTED LAMB

PER BOTTLE

(1,470.- THB)

PER GLASS

245.- THB



ALAIN & TREILLE

SAUVIGNON BLANC

RED WINE

THOMAS GOSS CABERNET SAUVIGNON MC LAREN VALE - AUSTRALIA



MEDIUM RUBY



RICH AND GENEROUSLY LOADED WITH MULBERRIES, BLACK CHERROES AND SPICE





LONG LASTING, DELICIOUS, DENSE AND FRUIT PACKED



SUITS GRILLED BEEF, LAMB, BARBECUE, MUSHROOM DISHES; SAVORY HERBS, PEPPER SAUCES, AGED CHEESES

PER BOTTLE

1,750.- THB

** All prices are inclusive of VAT and a 10% service charge.

WHITE WINE

ALAIN DE LA TREILLE SAUVIGNON BLANC IGP VAL DE LOIRE - FRANCE



PALE STRAW YELLOW WITH GREEN **HIGHLIGHTS**



CITRUS FRUITS AND RIPE FRUITS NOSE



SMOOTH AND WELL-BALANCED MOUTH FINISHING ON TROPICAL FRUITS NOTES WITH AN AGEING RICHNESS AND DELICIOUS



ZESTY, CITRUSY LOIRE SAUVIGNON PAIRS WITH GOAT CHEESE, SHELLFISH, SALADS, ASPARAGUS, HERBED CHICKEN; SERVE CHILLED, AVOID CREAMY SAUCES

PER BOTTLE

1,450.- THB





WHITE WINE

DIGGINS ESTATE ORGANIC CHARDONNAY SOUTH AUSTRALIA



PALE YELLOW WITH GREEN HUES



CITRUS, PEACH AND TROPICAL FRUIT WITH SUBTLE WELL BALANCED SPICY OAK



MEDIUM BODIED WINE WITH COOL CLIMATE FLAVOURS OF CITRUS, LEMON AND PEACH WITH A LONG AND CRISP FINISH



MEDIUM-BODIED, STONE-FRUITED CHARDONNAY SUITS ROAST CHICKEN, BUTTERY SEAFOOD, CREAMY PASTA, GRILLED VEGETABLES; SERVE CHILLED



(1,450- THB)

PER GLASS

240.- THB

** All prices are inclusive of VAT and a 10% service charge.



ROSÉ

FAMILIA CORREA LISONI ROSE D.O. CENTRAL VALLEY - CHILE



PALE PINK



AROMAS OF WILD FLOWERS, RED BERRIES AND HERBS



FRESH, FRUITY WITH AND BALANCED ACIDITY



DRY, BERRY-SCENTED CHILEAN ROSÉ SUITS SALADS, SUSHI, GRILLED SHRIMP, CHARCUTERIE, MEDITERRANEAN TAPAS, CHILL WELL.

PER BOTTLE

(1,050.- THB

PER GLASS

185.- THB



PROSECCO ROSÉ

TORRESELLA PROSECCO ROSÉ DOC BRUTITALY



A PALE PINK HUE



FLORAL BOUQUET, WITH HINTS OF CITRUS AND A DISTINCT AROMA OF RED BERRY FRUITS



MINERAL, FRESH



CRISP, DRY ROSÉ BUBBLES PAIR WITH OYSTERS, SUSHI, PROSCIUTTO, CAPRESE, LIGHT PASTAS, TEMPURA; IDEAL APERITIF

PER BOTTLE

(1,900.- THB)

** All prices are inclusive of VAT and a 10% service charge.



PROSECCO

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AMORE RUBATO PROSECCO DOC EXTRA DRY ITALY



PALE LIGHT YELLOW COLOR



FRUITY NOTES OF PEACH, GREEN APPLE WITH SCENTS OF ACACIA AND LILAC



FRESH AND LIGHT WITH BALANCED ACIDITY AND BODY. ALONG PERSISTENT AFTER TASTE



GREAT WITH PROSCIUTTO, CRAB CAKES, FISH AND CHIPS, FRIED CHICKEN, CAESAR SALAD, BRUSCHETTA, AND SPICY ASIAN BITES.

PER BOTTLE

(1,500.- THB

PER GLASS

245.- THB



SPARKLING WINE

EDMOND THERY BLANC DE BLANCS BRUT FRANCE



GOLDEN YELLOW COLOR



FRUITY NOSE WITH NOTES OF YELLOW FRUIT, PEACH, AND APRICOT



A PLEASANT AND SOFT PALATE



BRIGHT, CITRUSY BRUT PAIRS WITH OYSTERS, SASHIMI, FRIED CHICKEN, GOAT CHEESE, CAVIAR, TEMPURA; PERFECT APERITIF

PER BOTTLE

(1,550.- THB)