

## CHAMPAGNE

**Moet et Chandon Cuvee, Dom Perignon, 2000**      **2000**      **฿16,000**  
*Aromas of almonds and grapefruit with a texture that curls and unfurls on the palate.*

**Veuve Cliquot, Ponsardin, Brut**      **NV**      **฿8,200**  
*Rich, intense fruity aroma with a dry taste.*

**Moet et Chandon Brut Imperial**      **Bottle**      **฿7,200**

*Crisp apple and grapefruit flavours that creates a subtle sweetness.*      **Half Bottle**      **฿2,900**

**Glass**      **฿780**

## SPARKLING

**Moscato d'Asti, Bosc d'La Rie, DOCG, NV**      **NV**      **฿3,000**  
*Full and lingering with soft flavours and an aromatic aftertaste.*

**Prosecco Zardetto Brut**      **NV**      **฿2,600**  
*Dry with subtle, persistent flavours of apple and a touch of honey.*

## WINE BY GLASS

### WHITE

**Chardonnay, Shadow Run Fox Creek, Australia 2010**

**Glass**      **฿450**  
**Bottle**      **฿1,800**

**Sauvignon Blanc, MontGras, Chile 2010**

**Glass**      **฿360**  
**Bottle**      **฿1,600**

- Please note that vintages may vary.

Prices subject to 10% service charge and 7% VAT.



## **BORDEAUX**

**Chateau Bonnet, Entre Deux Mers** 2009 **€3,200**  
*Dry clean floral flavours with a refreshing aftertaste.*

## **LOIRE**

**Pouilly Fume, Henri Bourgeois** 2009 **€4,300**  
*Intense, distinctive fragrance from Sauvignon grapes producing a sharp fruity white.*

**Sancerre, " Clos de Chaudenay "** 2006 / 2008 **€4,200**  
**Etienne Daulny**  
*A French Sauvignon Blanc. An elixir of gooseberry, creamy texture and sweet honey aroma from mature grapes.*

## **ALSACE**

**Gewurztraminer, Hugel** 2009 **€3,900**  
*Silky, supple, soft and seductive yet still dry and refreshing*

**Riesling, Hugel** 2009 **€3,800**  
*This dry, elegant, fresh young wine is lively, and refreshingly quaffable.*  
*Ideal for those who appreciate classic Riesling.*

## **NEW ZEALAND**

**Sauvignon Blanc, Cloudy Bay, Marlborough** 2010 **€5,500**  
*Zesty citrus flavours combine with subtle oak for a Kiwi Sauvignon Blanc Classic.*

**Sauvignon Blanc, Villa Maria, Marlborough** 2010 **€4,500**  
*Dry, tropical fruit flavours with a ripe herbaceous passion fruit aroma.*

**Chardonnay Ata Rangi Martinborough** 2008 **€3,500**  
*A classy almost chalky minerality offsets vibrant flavours of lemonade fruit and lime.*

**Sauvignon Blanc Ata Rangi, Martinborough** 2010 **€2,900**

• Please note that vintages may vary.

Prices subject to 10% service charge and 7% VAT.

*Flavours of passion fruit, and hints of gooseberry, ginger and grapefruit. This wine is all class; rich and finely blancel with great length on the palate.*

## **GERMANY**

**Batleriesberg Riesling Kabibel,** 2009 **฿3,200**  
**Immich Batlerieberg, Mosel**

*Lovely, aromatic, and inviting mineral, tropical nose with a hint of pine resin. Crisp palate with fantastic purity, and an electricity that makes this bottling so inviting. Robert Parker 91 points.*

**Riesling Wittman Rheinhessen** 2010 **฿3,000**

*Round and effusive, boasting apricot, passion fruits, grapefruit and mineral flavours. Elegant and juicy with terrific balance in a dry style and fine length. Wine Spectator : 90 Points*

## **UNITED STATES OF AMERICA**

**Sauvignon Blanc Vintner's Reserve,** 2007 **฿3,200**  
**Kendall Jackson**

*A delightfully refreshing wine with flavours of lime, melon, pear, intermingling with tropical fruits.*

**Chardonnay Kendall Jackson** 2008 **฿3,400**  
**Vintners Reserve, California**

*This Chardonnay bursts with tropical flavours such as mango, papaya and pineapple with citrus notes that explode in the mouth.*

## **SOUTH AFRICA**

**Sauvignon Blanc, Boekenhoutskloof,** 2009 **฿2,700**  
**Porcupine Ridge**

- Please note that vintages may vary.

Prices subject to 10% service charge and 7% VAT.

*Tropical nose with crisp freshness and a touch of Semillon for roundness.*

**Chenin Blanc, Ken Forrester,** 2009 **฿2,700**  
*A rich full bodied wine that is an excellent example of the harmonious balance between fruit and delicate oak /vanilla flavours.*

## **THAILAND**

**Monsoon Valley Colombard** 2010 **฿1,800**  
*Elegant and perfumed. Here in Thailand is a Wine that is similar to Sauvignon Blanc. Considered to be one of Thailand's best white wines.*

## **ITALY**

**Gavi, Michele Chiaro, DOCG** 2007 **฿3,600**  
*Ample, fruity and crisp. Made with 100% Cortese grape.*

**Planeta, La Segreta, Bianco Sicily, IGT** 2009 **฿2,600**  
*Mineral scents follow classic aromas of green citrus fruits, peach and melon. Good balance between acidity, suppleness, and fullness. Finish is round and aromatic.*

**Pinot Grigio Delle Venezie Allegrini** 2009 **฿2,700**  
*An elegant dry wine that is well balanced on the palate.*

## **CHILE**

**Chardonnay Reserve, Montgras** 2010 **฿2,800**  
*Mouth filling tropical flavoured delight. A full bodied, beautifully balanced chardonnay.*

**Sauvignon Blanc Reserva Louis Felipe Edwards** 2009 **฿2,500**  
**Colchagua Valley**  
*Bright and solid with lush flavours of lime and grapefruit supported by crisp acidity.*

• Please note that vintages may vary.

Prices subject to 10% service charge and 7% VAT.

**Chardonnay, Sunrise Concha Y Toro**                      **2009**                      **€2,400**  
*Dry, floral and fruity with crisp acidity for balance.*

**AUSTRALIA**

**Chardonnay, Show Reserva Rosemount, Hunter Valley**                      **2006**                      **€4,400**  
*Gorgeous aromas of tropical fruits spring from the glass while on the palate the wine displays peach, pineapple and citrus flavours.*

**Chardonnay, Howard Park,**                      **2007**                      **€3,900**  
*Intense lemongrass notes.  
 Has a long palate with excellent herbaceous fruit flavours.*

**Semillon Sauvignon Blanc, Leeuwin Estate**                      **2008**                      **€3,400**  
*Vibrant bouquet enhanced by tastes of fresh fruit with a clean zesty finish balanced by a touch of residual sweetness.*

**Chardonnay Piceadilly Grosset, Clare Valley, Australia**                      **2009**                      **€3,500**  
*Its low in alcohol, delicate, subtle and fine  
 And shows excellent integration of fruit and oak.*

**Riesling Polish Hill Grosset Clare Valley, Australia**                      **2009**                      **€3,300**  
*Superlative, exemplary Riesling of exceptional depth, length and balance.*

**Semillon Sauvignon Blanc Grosset, Australia**                      **2009**                      **€2,800**  
*Intense pristine flavours of white peach, nectarine, passion fruit and zesty stately minerality.  
 Shows excellent integration of fruit and oak.*

**Semillon, Peter Lehman “Barossa Art series”**                      **2006**                      **€2,500**  
*Fruit-driven, delicate and tightly structured in its youthful zestiness.*

**Chardonnay Oxford Landing, Australia**                      **2010**                      **€2,500**  
*The wine has an even texture and flavours of white stone fruit and fresh citrus. The palate finishes crisply with lingering tantalizing acidity.*

## RED WINE

### **FRANCE – BORDEAUX**

**Château Palmer Grand Cru Margaux France** 2002      **฿20,000**  
*Stunning aromatics in a big full-bodied style with superb purity and serious length.*

**Château Smith Lafitte, Grand Cru, Pesaac-Leognan** 2002      **฿10,900**  
*Intense nose of black fruits, chocolate and mineral.*

**Chateau La Tour Haut Brion Grand Cru Graves** 2002      **฿9,000**  
*A Full bodied, soft and supple wine.*

**La Fleur De Bouard Lalande De Pomerol, AOC** 2005      **฿7,800**  
*Round, soft, and very velvety with gorgeous fruit and tannins. This is big and juicy. 90 points Wine Spectator.*

**Chateau Bouscaut Rouge** 2005      **฿4,500**  
*A medium bodied wine with elegant strawberry and black cherry aromas interwoven with scents of cedar, and dried herbs*

**Château Bonnet Entre – Deau – Mers AOC, Andre Lurton** 2007      **฿3,300**  
*Cabernet and Merlot grapes combine to produce a full bodied red with a slightly dry finish.*

### **FRANCE – LOIRE**

**Rose, D’Anjou** 2009      **฿2,600**  
*Light red colour with cherry and raspberry aromas. Light, dry and easy to drink.*

### **FRANCE - RHONE VALLEY**

**Gigondas, Guigal** 2004      **฿4,700**  
*Full bodied with an intense nose dominated by peach and apricot. Elegant with a long finish*

• Please note that vintages may vary.

Prices subject to 10% service charge and 7% VAT.

**Crozes Hermitage, “Petite Ruche”, Chapoutier 2007**      **€4,500**  
*A full bodied wine with a nicely rounded finish.  
 100% Syrah grape.*

## **FRANCE – BURGUNDY**

**Gevrey Chambertin, Joesph Drouhin 2004**      **€7,800**  
*Excellent sweet red fruits. Ripe, and earthy flavours.  
 A non filtered wine. Decanting needed.*

**Chassagne Montrachet, Joseph Drouhin, 2007**      **€4,900**  
*“Gout de terroir” Well rounded with delicious  
 fruit and a soft finish.*

**Beaujolais Villages Georges Duboeuf 2010**      **€3,000**  
*Harmonious and smooth on the palate. It is delicious,  
 tender , light and very fruity.*

## **AUSTRALIA**

**Cabernet Shiraz, Black Lable, Wolf Blass 2001**      **€16,000**  
*Rich, full flavoured fruit, balanced by strong tannin  
 make this wine an Aussie favourite.*

**Cabernet Sauvignon, Wynns Coonawarra 2006**      **€5,000**  
*A rich, solid, sweet oak and ripe fruit bouquet  
 with a big rich, balanced palate; lots of tannins.*

**Shiraz, Peter Lehman 2003**      **€4,700**  
*Fine tannins combine with rich, opulent fruit for  
 a beautifully structured Wine.*

**Cabernet Merlot, Cape Mentelle, 2007**      **€4,500**  
*A deep dark red with flavours of sweet fruit, cassis,  
 dark chocolate and a touch of licorice.*

**Shiraz Cabernet Sauvignon Two Hands, 2006**      **€3,900**  
**The Bull and Bear, Barossa Valley**  
*Juicy Shiraz provides the perfect balance for the savoury  
 tannin and grip of Cabinet Sauvignon. Excellent quality.*

**Cabernet Merlot, Mad Fish, Margaret River 2008**      **€2,900**  
*Spicy Cabernet is softened by velvety, rich Merlot  
 for a well rounded and full bodied red.*

• Please note that vintages may vary.

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## **SPAIN**

**Gago, Telmo Rodriguez,** 2004 €4,500  
**Bodegas Toresanas**

*Flamboyant and lush. A fruit bomb possessing a deep ruby color. Round and supple texture.*

**Ars Macula, Tandem, Navarra** 2004 €3,700

*Nose reveals cedar, and clove along with black and red currants leading to a wine of elegance, depth and good aging potential.*

**Rioja Gran Condal Reserva** 2003 €3,600  
**Bodegas Rioja Santiago**

*Deep aroma, luxuriously round and velvety on the palate. Full balanced after taste.*

## **NEW ZEALAND**

**Pinot Noir , Ata Rangi Martinborough** 2008 €4,600

*Exotically perfumed with an explosion of juicy cherry, bitter chocolate, flavours and succulent nectarines skin texture.*

**Cabernet Merlot Te Mata Awatea Hawkes Bay** 2009 €4,200

*Intense blackberry current and dark plum flavours lead to a rich supple palate with a sustained finish.*

**Pinot Noir Felton Road** 2009 €3,900

*Dark compote of black fruit laced with raspberry and chocolate. Ripe dusty fine tannins complete the finish.*

## **ARGENTINA**

**Cabernet Sauvignon, Reserva, Terrazas** 2006 /2007 €3,500

*Developed sweet and soft tannins emerge from layers of fruit to form a persistent finish.*

*A wine which will develop its character for over ten years.*

- Please note that vintages may vary.

Prices subject to 10% service charge and 7% VAT.

**Malbec Altos Las Hormigas** 2009 **€2,800**  
*This plump red offers rounded cherry, plum and raspberry notes laced with a modest touch of roasted vanilla.*

## **UNITED STATES OF AMERICA**

**Cabernet Sauvignon, Beringer, Private Reserve** 2005 **€26,000**  
**Napa Valley**  
*Aromas of cassis, black cherry, dark chocolate transcend to rich expressions of black fruit, vanilla and brown spices mixed with ripe, supple tannins.*

**Merlot, Alexander Valley Vineyards** 2005 **€4,000**  
*The core of fruit flavour is deep and intense, with blackberry, spice, and herb.*

**Zinfandel, Seghesio Sonoma** 2009 **€3,500**  
*An excellent pairing with spicy cuisines. Velvety richness with flavours of blueberry and cherry.*

## **SOUTH AFRICA**

**Pinotage, Kanonkop, Stellenbosch** 2007 **€3,200**  
*A deep red full bodied Pinotage with complex black and red berry and oak flavours on the palate that will integrate well with bottle age.*

**Cabernet Sauvignon, Boekenhoutskloof, Porcupine Ridge** 2009 **€2,700**  
*Abundance of black currants and dark berries. Generous oaking, serious structure, rich and full.*

## **CHILE**

**Escudo Rojo, Baron Philippe de Rothschild** 2008 **€3,900**  
*A blend of Cabernet Sauvignon, Carmenère and Cabernet Franc. Abundance of dark fruit flavours with a touch of chocolate.*

- Please note that vintages may vary.

Prices subject to 10% service charge and 7% VAT.

**Cabernet Sauvignon Intriga Maipo Chile**                      **2008**                      **฿2,800**  
*The wine is dense and powerful with  
ripe juicy tannins and concentrated fruit flavours.*

**Merlot, Montgras**    **2009**                      **฿2,200**  
*Medium bodied offering ripe red fruit flavours  
with a smooth and supple finish.*

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