

sala ayutthaya eatery and bar

SALA COCKTAILS SIGNATURE

HERBAL FIZZ เฮอรัเบิล ฟิซ	350
Ketel One Vodka, Fresh Lime Juice, Apple Juice, Lemongrass Syrup, on top of Soda and Tonic	
TROPIC MARGARITA ทรอปิค มาการิต้า	350
Tequila, Fresh Lime Juice, Passionfruit, Mango Sticky Rice Syrup	
LADY ANCHAN COLLINS เลดี้ อัญชัน คอลิน	350
Tanqueray Gin, Fresh Lime Juice, Cranberry Juice, Butterfly Pea Syrup, on top of Tonic	
MATOOM SOUR มะตูม ซาวร์	350
JW Black Label, Fresh Lime Juice, Earl Grey Tea, Longan Syrup, Bitters	
FLORAL TONIC ฟลอรัล โทนิค	350
Tanqueray Gin, White Wine, Fresh Lime Juice, Malai Syrup, on top of Soda	
CHAO PHRAYA BREEZE เจ้าพระยา บรีซ	350
Tanqueray Gin, Blue Curacao, Citrus Liqueur, Fresh Lime Juice, Lychee syrup, on top of Soda and Tonic	
SAOWAROS SPRITZER เสาวรส สปีทเซอร์	350
Ketel One Vodka, Aperol, Apple Juice, Fresh Lime Juice, Passionfruit Syrup, on top of Soda	
PHRAYA SOUR พระยาซาวร์	350
Phraya Rum, Citrus Liqueur, Fresh Lime Juice, Syrup, on top of Red Wine	
PHRAYA POLITAN พระยา โพลีเทน	350
Phraya Rum, Vodka, Fresh Lime Juice, Cranberry Juice, Grenadine	
PHRAYA CIDER พระยาไซด์เดอร์	350
Phraya Rum, Apple Juice, Fresh Lime Juice, Peach Syrup	
PHRAYA PASSION พระยาแพชชั่น	350
Phraya Rum, Citrus Liqueur, Passionfruit, Lime Juice, Syrup	
THE RIVER เดอะ ริเวอร์	350
Tequila, Midori Melon, Lime Juice, Syrup	
ELECTRIC WATERMELON อิเล็กทริกส์ แดงโม	350
Vodka, Midori Melon, Lime Juice, Syrup, topped with Sprite	
SALA BLUE MOON ศาลา บลูมูน	350
Gin, Citrus Liqueur, Lime Juice, Blue Syrup, on top of Soda	

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

ราคาทั้งหมดเป็นสกุลเงินบาทและไม่รวมค่าบริการ 10% และภาษีมูลค่าเพิ่ม 7%

sala ayutthaya eatery and bar

SALA CLASSIC COCKTAILS

NEGRONI เนโกรนี	350
Caorunn Gin, Sweet Vermouth, Campari, Angostura Bitter, Orange Wedge	
OLD FASHIONED โอลด์ แฟชั่น	350
Bourbon Whiskey, Angostura Bitter, Sugar	
DAIQUIRI ไดคิวรี	295
White Rum, Citrus Liqueur, Lime Juice, Syrup	
DRY MARTINI ดราย มาตินี่	295
Gin, Martini Dry, served with an Olive	
LONG ISLAND ICED TEA ลอง ไอแลนด์ ไอซ์ที	295
5 kinds of White Spirits, Fresh Lime Juice, Syrup, Coca-Cola	
LYCHEE AND LEMONGRASS MARTINI ลิ้นจี่และตะไคร้ มาตินี่	295
Vodka, Lychee Juice, Lemongrass, Syrup, Fresh Lime juice	
MOJITO โมฮิโตะ	295
White Rum, Mint Leaves, Fresh Lime, Brown Sugar, on top of Soda	
MARGARITA มากาเร็ตต้า	295
Tequila, Citrus Liqueur, Syrup, Lime Juice	
PIÑA COLADA พิน่า โคลาด้า	295
White Rum, Malibu, Pineapple Juice, Coconut Milk, Syrup	
COSMOPOLITAN คอสโม่ โพลีเทิน	295
Vodka, Citrus Liqueur, Lime Juice, Cranberry Juice	
SALA MAI TAI ศาลาไหมไทย	295
White Rum, Dark Rum, Mekhong, Mango Juice, Orange Juice, Grenadine	

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

ราคาทั้งหมดเป็นสกุลเงินบาทและไม่รวมค่าบริการ 10% และภาษีมูลค่าเพิ่ม 7%

sala ayutthaya eatery and bar

BEERS

CHANG LAGER, 320ml THAILAND 5% เบียร์ช้าง	195
SINGHA BEER, 320ml THAILAND 5% เบียร์สิงห์	200
ASAHI, 330ml JAPAN 4.7% เบียร์อาซาฮี	200
HEINEKEN, 320ml HOLLAND 5% เบียร์ไฮเนเก้น	200
BUDWEISER, 330ml AMERICA 5% เบียร์บัดไวเซอร์	200
HOEGAARDEN ROSE, 330ml BELGIUM 4.9% เบียร์ฮูการ์เด็น	325
HOEGAARDEN WHITE 330ml BELGIUM 4.9% เบียร์ฮูการ์เด็น	325
HEINEKEN, 330ml HOLLAND 0% เบียร์ไฮเนเก้นไม่มีแอลกอฮอล์	195

DRAUGHT BEER

Chang Cold Brew by Pint 600 ml เบียร์สด ช้าง โคลด์ บรูว์	285
--	-----

GIN 45ml จิน

Bombay Sapphire, England 40%	290
Hendricks's, Scotland 41.4%	320
Bulldog, USA 40%	360
Caorunn, Scotland 41.8%	360
Four Pillar's Rare Dry Gin, Australia 1.8%	460
Roku Craft Gin, Japan 43%	520

VODKA 45ml วอดก้า

Absolut Elyx, Sweden 42.3%	240
Ketel One, Netherland 40%	340
Beluga Silver, Russia 40%	360
Grey Goose, French 40%	360

RUM 45ml รัม

Captain Morgan Black, Jamaica 40%	220
Bacardi White, Cuba 40%	220
Diplomatic Mantuano, Venezuela 40%	560

TEQUILA 45ml เตกีล่า

Sierra Silver Blanco, Mexico 40%	220
Don Julio Reposado, Mexico 40%	550

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

ราคาทั้งหมดเป็นสกุลเงินบาทและไม่รวมค่าบริการ 10% และภาษีมูลค่าเพิ่ม 7%

sala ayutthaya eatery and bar

APERITIF LIQUEURS 45ml

Vermouth - Martini Blanco, Rosso, Extra dry, Italy 25%	225
Pimm's No 1, England 25%	225
Amaretto, Italy 25%	225
Campari, Italy 25%	225
Ricard Pastis, France 45%	225
Bailey's Irish Cream, Ireland 17%	225
Midori, Japan 20%	225

WHISKEY

SCOTCH WHISKEY 45ml สก๊อตวิสกี้

JW Red Label, Scotland 40%	225
JW Black Label, Scotland, 40%	260
Chivas Regal Scotland, 40%	260
Ballantine's 12-year Scotland, 40%	360
Glenfiddich 12 years, Scotland, 40%	390
Macallan 12 year, Scotland, 40%	620

AMERICAN WHISKEY 45ml วิสกี้อเมริกา

Jim Beam, USA 40%	225
Jack Daniel's No.7, USA 40%	260

IRISH WHISKEY 45ml วิสกี้ไอริช

Jameson, Ireland 40%	250
----------------------	-----

COGNAC 30ml คอนยัค จากฝรั่งเศส

Hennessy VSOP, France 40%	520
Remy Martins VSOP, France 40%	520
Rémy Martins XO, France 40%	720
Hennessy XO, France 40%	720

THAI WHISKEY AND RUM 45ml วิสกี้และรัมไทย

Mekhong Whiskey, Thailand 35%	195
Phraya Premium Gold Rum Thailand 40%	260

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

ราคาทั้งหมดเป็นสกุลเงินบาทและไม่รวมค่าบริการ 10% และภาษีมูลค่าเพิ่ม 7%

sala ayutthaya eatery and bar

STILL WATER & SPARKLING WATER

STILL WATER 500ml	น้ำเปล่า	75
EVIAN MINERAL WATER 750ml	เอเวียงน้ำแร่ธรรมชาติ	265
SAN PELLEGRINO SPARKLING WATER 750ml	ซานเปเลกรีน	290
ซานเปเลกรีน น้ำแร่ธรรมชาติชนิดมีฟอง		

SOFT DRINKS

COCA-COLA 330ml	โค้ก	110
COCA-COLA LIGHT 330ml	โค้กไลท์	110
SPRITE 330ml	สไปรท์	110
FANTA ORANGE 330ml	น้ำส้มแฟนต้า	110
SODA WATER 325ml	โซดา	110
DRY GINGER ALE 330ml	ดรายจิงเจอร์เอล	110
TONIC WATER 325ml	น้ำโทนิค	110

FRESH FRUIT SHAKE

น้ำผลไม้ปั่น

WATERMELON SHAKE	น้ำแตงโมปั่น	195
PINEAPPLE SHAKE	น้ำสับปะรดปั่น	195
LIME SHAKE	น้ำมะนาวปั่น	195
YOUNG COCONUT SHAKE	น้ำมะพร้าวปั่น	195
MANGO SHAKE	น้ำมะม่วงปั่น	195
FRESH ORANGE SHAKE	น้ำส้มปั่น	195

FRESH FRUIT JUICE

น้ำผลไม้สด

YOUNG COCONUT JUICE	น้ำมะพร้าว	195
ORANGE JUICE	น้ำส้มคั้น	195

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

ราคาทั้งหมดเป็นสกุลเงินบาทและไม่รวมค่าบริการ 10% และภาษีมูลค่าเพิ่ม 7%

sala ayutthaya eatery and bar

SALA MOCKTAILS

VIRGIN MOJITO เวอร์จิน โมฮิโตะ	250
Mint muddled with Brown Sugar, on top of Ginger Ale	
VIRGIN PINA COLADA เวอร์จิน พิน่า โคลาด้า	250
Pineapple Juice, Coconut Milk, Syrup	
SAI NAM AYUTTHAYA สายน้ำอยุธยา	250
Pineapple Juice, Lime Juice, Orange Juice, Blue Syrup	
THE BRICK เดอะบริก	250
Blackcurrant Syrup, Lime Juice, Lychee Juice, Mint, Syrup	
SAWASSDEE AYUTTHAYA สวรรค์อยุธยา	250
Passion Fruit, Mango Juice, Lime Juice, Mint, Syrup	

SALA HEALTHY SMOOTHIES

BERRY SMOOTHIE สมูทตี้เบอร์รี่รวม	270
Cranberry, Strawberry, Blueberry, Yogurt, Chiang Mai Honey	
STRAWBERRY SMOOTHIE สตอเบอร์รี่สมูทตี้	270
Frozen Strawberry, Yogurt, Milk, Chiang Mai Honey Syrup	
SALA SMOOTHIE ศาลาสมูทตี้	270
Fresh Mango, Fresh Pineapple, Fresh Orange, Yogurt, Syrup	

HOMEMADE ICED AND FRAPPE DRINKS

THAI MILK TEA ชาไทยเย็น	225
THAI GREEN MILK TEA ชาเขียวเย็น	225
LEMON ICE TEA ชามะนาวเย็น	225
EARL GREY HONEY ชาเอิร์ลเกรย์ผสมน้ำผึ้งเย็น	225
THAI MILK TEA FRAPPE ชาไทยปั่น	225
THAI GREEN TEA FRAPPE ชาเขียวปั่น	225
CHOCOLATE FRAPPE ช็อคโกแลตปั่น	225

SODA DRINKS

BLACKCURRANT SODA แบล็กเคอเรนทชีดา	220
STRAWBERRY SODA สตอเบอร์รี่ชีดา	220
LIME SODA มะนาวชีดา	220
PEACH SODA พีชชีดา	220

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

sala ayutthaya eatery and bar

COFFEE BY SEGAFREDO INTER MEZZO

AMERICANO อเมริกาโน่	150
REGULAR COFFEE กาแฟปกติ	150
CAFFE LATTE ลาเต้	150
ESPRESSO เอสเพรสโซ่	150
CAPPUCCINO คาปูชิโน	150
MOCHA มอคค่า	150
HOT CHOCOLATE ช็อกโกแลตร้อน	150
DOUBLE ESPRESSO ดับเบิลเอสเพรสโซ่	180

SELECTION OF ICED COFFEE

ICED COFFEE กาแฟเย็น	185
ICED AMERICANO อเมริกาโน่เย็น	185
ICED CAPPUCCINO คาปูชิโนเย็น	185
ICED LATTE ลาเต้เย็น	185
ICED CHOCOLATE ช็อกโกแลตเย็น	185
ICED MOCHA มอคค่าเย็น	185

TEA BY DILMAH EXCEPTIONAL (HOT/ICED)

ELEGANT EARL GREY ชาเอิร์ลเกรย์	170/195
ENGLISH BREAKFAST ชาอิงลิชเบรกฟาส	170/195
ROSE WITH FRENCH VANILLA ชากุหลาบวานิลลา	170/195
FRAGRANT JASMINE GREEN TEA ชาเขียวมะลิ	170/195
PURE CHAMOMILE FLOWERS ชาคาโมไมล์	170/195

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

ราคาทั้งหมดเป็นสกุลเงินบาทและไม่รวมค่าบริการ 10% และภาษีมูลค่าเพิ่ม 7%

SELECTION BY THE GLASS

SPARKLING WINE

Zardetto Prosecco Private Cuvee Brut, Italy
Dry light and fresh Prosecco with aromas of lemon, lime, green apple and white flowers.
Great as an aperitif, with light snacks or with seafood.

VINTAGE

N.V.

GLASS

290

BOTTLE

1,550

ROSÉ WINE

Echeverria, Cabernet France Rosé, Chile
A dry and medium bodied rosé wine with notes of dried raspberries, dark cherries and roasted spices. Great with all types of seafood and salads.

2018

290

1,350

WHITE WINE

Echeverria Reserva, Sauvignon Blanc, 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

2021

280

1,350

Luis Felipe Edwards Chardonnay, Chile
Full of herbaceous and citrus fruit aromas, especially grapefruit and lemon, this light-bodied and Vibrant white wine is full of freshness.

2021

320

1,700

RED WINE

Echeverria Reserva, Cabernet Sauvignon, 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.

2021

280

1,350

Pour Le Vin Faim De Loup Syrah Vin de Pays d'Oc, France
Enticing aromas of juicy cherry, plum, and blackberry. The palate is soft, succulent and spicy with mouthfuls of lush, ripe berry fruit flavours, a touch of coffee, and spices, enhanced with a note of violets on the finish.
Pairs well with Argentinian angus tenderloin, beef with oyster sauce, or pasta dishes.

2019

320

1,700

Champagne & Sparkling Wines	Vintage	Bottle
Zardetto Prosecco Private Cuvée Brut, Italy (CSW01) Dry, light, and fresh Prosecco with aromas of lemon, lime, green apple, and white flowers. Great as an aperitif, with light snacks or with seafood.	N.V.	1,550
Torti Casaleggio Spumante Bianco - Extra Dry, Italy (CSW08) Pinot Nero and Chardonnay grapes are used where the sparkling is obtained during a long Charmat method. Straw-yellow in color with brilliant reflections and a pleasant aroma that is fruity and crisp. Excellent as aperitif or enjoyed throughout the entire meal.	N.V.	1,800
Brut Dargent Blanc de Blancs Chardonnay, France (CSW07) Made with traditional methods, this sparkling wine expresses white fruit aromas and numerous fine bubbles, where the palate is elegant, long-lasting, and well-balanced between freshness and fruitiness.	2020	1,850
Dom Pérignon Brut, Champagne, France (CSW06) One of the iconic Champagnes, this vintage Champagne offers complex notes of toast, candied lemons, and dried apples. Drinks perfectly with seafood but can also be enjoyed with light chicken or pork dishes.	2009	19,000
Rosé Wines	Vintage	Bottle
Echeverria, Cabernet Franc Rosé, Chile (ROSE04) A dry and medium-bodied rosé wine with notes of dried raspberries, dark cherries, and roasted spices. Great with all types of seafood and salads.	2014	1,350
Luna Estate Pinot Meunier Rosé, Martinborough, New Zealand (ROSE04) A textural rosé with rich flavors of macerated strawberries, grapefruit, and rose water. Enjoy as aperitif or pair it with grilled meat dishes.	2020	1,750

White Wines – Light, fresh and fruity	Vintage	Bottle
Echeverria Reserva, Sauvignon Blanc, Curico Valley, Chile (WWL13) 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.	2019	1,350
Cadis Soave DOC, Italy (WWL08) A historical white wine from northeastern part of Italy with refreshing flavors of honeydew melon, orange peel, and dried herbs. Wonderful pairing for fresh shellfish, salad or chicken dishes.	2020	1,500
Domaine Boutinot Cote Roche, Viognier, IGP Pays d Oc, France (WWL15) A luscious and vibrant Viognier from the South of France with notes of jasmine, citrus and apricot. The palate is refreshing yet complex due to a balanced use of oak.	2021	1,700
Astrolabe Durvillea Sauvignon Blanc, Marlborough, New Zealand (WWL10) <i>A complex and textured Sauvignon Blanc from one of New Zealand's best producers.</i> Pairs well with light chicken or pork dishes and all types of seafood.	2019	1,800
Max Ferd Richter, Zeppelin, Riesling, Mosel, Germany (off-dry) (WWL11) 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.	2019	1,850

White wines – Dry, medium body and aromatic	Vintage	Bottle
Tournon Viognier Marsanne, Victoria, Australia (WWM10) Done in the style of a classic Rhône white wine with expressive flavors of honeysuckle, stone fruit, and green almond. Pair this wine with salad or light pasta dishes.	2019	1,650
Poderi Dal Nespoli Dogheria Rubicone Pinot Bianco, Emilia-Romagna, Italy (WWM15) An elegant Pinot Bianco with attractive flavors of pear, peach, and green almond. Enjoy this wine with all type of fish and shellfish.	2020	1,750
Philippe Dreschler, Riesling, Alsace, France (WWM19) A pleasant aroma with bright floral notes, shades of lemon, grapefruit, oak, minerals, nuances or moist stone, and spices. An elegant, fresh, lively, with pronounced notes of minerals and colours, light and refreshing acidity, and a long citrus finish.	2020	1,850
M. Chapoutier, Côtes-du-Rhône Blanc, AOC, France (WWM12) 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.	2019	1,850
Col d'Orcia Vermentino, Tuscany, Italy (WWM17) A refreshing organic Vermentino with notes of green apple, lime, and fresh almond. Pair this wine with cold starters, raw seafood, or soft cheeses. Also pairs well with Thai food, fresh seafood, and charcuterie.	2018	1,850
Clarendelle AOC Bordeaux Blanc, France (WWM13) A classic Bordeaux blend of Sauvignon Blanc and Sémillon, 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.	2018	1,950

White wines – Full body, powerful and oaky	Vintage	Bottle
Segredos de Sao Miguel Reserva Branco, Alentejo, Portugal (WWF06) An interesting white wine from Portugal made with a blend of local grape varieties, showcasing flavors of dried gooseberries, ripe orchard fruits, and a hint of oak. Pairs well with grilled seafood, pork dishes and charcuterie.	2019	1,650
Uggiano Chardo, Chardonay Toscana, Italy (WWF10) The white wines that are made in Central Italy are not flashy or famous, but they can certainly be delicious. This area is known for making clean, light, white wines that are refreshing.	2019	1,950
Mas Des Bressades Costieres de Nimes Cuvée Excellence Blanc, Rhône, France (WWF12) A full-bodied, unctuous, rich and creamy Rhône white, made from Roussanne and Viognier varieties. Though fermented in oak, it doesn't show in its flavors. The wine has a real sense of balance, great texture, and complexity.	2021	3,150
Frescobaldi Benefizio Castello Pomino Bianco Riserva, Tuscany, Italy (WWF08) A rich and luscious Tuscany Chardonnay with rich flavors of yellow apple, orange peel and toasted almond. Enjoy with pasta, chicken, or grilled fish	2017	3,250
Domaine Bernard Millot Meursault Cuvée Augustin, France (WWF11) Made from Chardonnay with natural yeast and aged in the barrel for 12 months, this is pretty Meursault with fine nose, where floral and fruity scents intertwine, underlined by a slight woodiness. The round mouth is balanced by a fair acidity with a beautiful harmony.	2020	4,200

Red Wines – Light, fresh, and fruity	Vintage	Bottle
Gattavecchi Chianti Colli Senesi DOCG, Tuscany, Italy (RWL04) An expressive Chianti with charming aromas of raspberries, mushroom, and dried oregano. Great with charcuterie or tomato sauce-based dishes.	2020	1,650
Chauvet Frères Coteaux Bourguignons, Burgundy, France (RWL05) A light and fresh Pinot Noir from Burgundy with bright flavors of red cherries, strawberries, and ripe plum. Great match with Thai food or light meat dishes.	2020	1,650
Astrolabe, Durvillea, Pinot Noir, Marlborough, New Zealand (RWL06) 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.	2017	1,950

Red Wines – Medium body, smooth, and elegant	Vintage	Bottle
Echeverria Reserva, Cabernet Sauvignon, Curico Valley, Chile (RWM01) A fruity and easy drinking Cabernet Sauvignon with notes of red cherries, cassis, bay leaf, and dried herbs. Drink with hard cheeses and cold cuts, roasted meats, and pasta dishes.	2018	1,350
Grand Bateau AOC Medoc, Bordeaux, France (RWM12) An approachable Bordeaux red wine with notes of dark cherries, plums, and hint of dried spice. Pairs wonderfully with meat dishes or heavy pasta dishes.	2018	1,650
Tournon Victoria Shiraz, Victoria, Australia (RWM14) A smooth and soft Australian Shiraz with flavors of dark cherries, blackberries, and a hint of white pepper. Great paring with grilled and roasted meat or heavy pork dishes.	2017	1,650
M. Chapoutier, Côtes-du-Rhône Rouge, AOC, France (RWM06) A classic Côtes-du-Rhône 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.	2019	1,750
Tournon Shay's Flat Vineyard, Cabernet Sauvignon, Victoria, Australia (RWM13) A silky wine with expressive notes of blackberries, dark plums and dried cherries. The perfect wine to pair with grilled meats and pasta dishes.	2017	1,750
Terra Costantino 'deAetna' Etna Rosso DOC, Italy (RWM15) An intense but smooth red wine from northern Italy with expressive notes of dark cherries, red plums, and slight hints of oak. Pairs nicely with meat-based pastas, chicken or pork dishes.	2017	2,700
Château Charmail AOC Haut-Médoc, France (RWM16) 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.	2014	2,750
Château Deyrem Valentin Margaux, France (RWM19) 50% Merlot, 49% Cabernet Sauvignon, and 1% Petit Verdot, aged up to 16 months in equal parts of new and old oak. It is dense and impressively ripe with black fruits notes and generous tannins.	2015	3,800
Fontanafredda, Coste Rubin, Nebbiolo, Barbaresco, Italy (RWM18) 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.	2013	4,000

Red Wines – Full body, powerful and oaky	Vintage	Bottle
Luna Argenta Negroamaro-Primitivo, Puglia, Italy (RWF16) A smooth and full-bodied red wine from the south of Italy with notes of dark berries, dried herbs, and coffee. Wonderful pairing with Thai food or grilled meat.	2020	1,750
Santerno Bramante, Sangiovese, Romagna DOC, Italy (RWF21) The floral notes of violets triumph over the nose, accompanied by juicy fruity notes of strawberry, currant and raspberry, while the palate is appreciated for its freshness and pleasantly sharp tannins. Good persistence with hints of fruit and a slightly spicy closure.	2017	1,800
Zuccardi, Malbec Q, Mendoza, Argentina (RWF05) 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.	2018	1,850
Campo alle Comete Cabernet Sauvignon Toscana IGT, Italy (RWF15) A powerful but smooth Cabernet from a great vintage in Tuscany. Aromas of dark fruits, hints of oak, and smooth tannins. Great wine for steaks, lamb, or other meaty dishes.	2016	1,850
Zuccardi, Cabernet Sauvignon Q, Mendoza, Argentina (RWF14) 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.	2017	1,900
Anura, Pinotage, Stellenbosch, South Africa (RWF20) An elegant and aromatic nose, complimented by subtle aromas of juicy fruits. A velvety palate with prominent notes of black and red berries, featuring spicy undertones of cinnamon—this wine shows a great balance between oak and fruit flavours with a good tannin finish.	2018	2,000
Château Tour Prignac Grande Reserve AOC Medoc, Bordeaux, France (RWF18) A powerful but balanced classic Bordeaux red wine with attractive flavors of black current, eucalyptus, and mint. Pairs perfectly with cold cuts, roasted meats, or heavy pasta dishes.	2015	2,400
Terlato & Chapoutier S-Block Shiraz, Victoria, Australia (RWF17) A structural single vineyard Australian Shiraz with rich flavors of dark fruit, violet flowers, and hint of white pepper. Enjoy this wine with roasted meat or simply by itself.	2018	3,750
Museum, Numerus Clausus, Tempranillo, Cigales, Spain (RWF19) The top wine from Museum made from 100-year-old vines, this is packed with notes of dark fruit, spices, and French oak. This is a powerful wine that would pair best with grilled or roasted meats.	2009	5,500

Red Wines – Cellar Selection	Vintage	Bottle
Masi Costasera, Amarone della Valpolicella Classico, DOC, Italy (RWC01) 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, hard cheeses or chocolate desserts	2015	4,250
Lake's Folly Cabernets, Hunter Valley, NSW, Australia (RWC02) One of the finest red wine <i>from Australia's first boutique winery with flavors of dark berries, dried spices, mint, and a balanced body.</i> Pair this wine with roasted meat or pork dishes.	2013	4,400
Château Haut Bages Liberal AOC, Pauillac, France (RWC04) One of the original 1855 classified growth Château located in Pauillac, this is a powerful and intense Bordeaux wine with notes of blackberries, figs, dried leaves, and a lingering finish. Enjoy with all type of heavy meat dishes.	2012	7,000
Château d'Armailhac Merlot, Cabernet Franc, France (RWC03) One of the most popular Bordeaux wines in Thailand and here in one of its best vintages. Classic Pauillac have characteristics of pencil lead, cassis, and cedar wood with a long lingering finish. Enjoy with meat dishes or pastas.	2018	9,000
Château Montrose AOC Saint Estephe, Bordeaux, France (RWC05) Château Montrose is one of the only two second growth Château located in Saint-Estephe. The wine is smooth but powerful, with complex flavors of dark berries, licorice, and truffle notes. Enjoy it with all type of meat dishes.	2012	16,500