

## Champagne & Sparkling Wines

	Vintage	Bottle
<p><b>Zardetto, Sparkling Wine, Glera / Chardonnay, Italy</b></p> <p>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.</p>	N.V.	1,350
<p><b>Fontanafredda DOCG Asti Dolce, Italy</b></p> <p>A slightly sweet and fruity sparkling wine from the Piedmont in Italy. Notes of fresh citrus, candied pear and sweet grapes. Perfect for spicy Thai food or for fruity desserts.</p>	N.V.	1,700
<p><b>Oroperla, Prosecco, Valdobbiadene Superiore DOCG, Extra Dry, Italy 2019</b></p> <p>A dry and elegant Prosecco with notes of yellow apples, ripe lemons and crushed rocks. Enjoy as an aperitif, with snacks, fresh shellfish, seafood or Thai food.</p>		2,100
<p><b>Duval Leroy, Rose Champagne, Brut, France</b></p> <p>An intense and complex Pinot Noir-dominated Premier Cru Champagne. Expressive notes of red berries, red apples and toast. A perfect pairing with fresh shell fish or to enjoy with light meat dishes.</p>	N.V.	4,900
<p><b>Moet &amp; Chandon, Imperial brut, Champagne, France</b></p> <p>This light and fruity Champagne offers aromas of candied lemons, ripe pears and yellow apples. Wonderful as an aperitif, but also pairs perfectly with fresh seafood or light meat dishes.</p>	N.V.	6,900
<p><b>Dom Perignon brut, Champagne, France</b></p> <p>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.</p>	2009	19,000

## Rose Wines

	Vintage	Bottle
<p><b>Echeverria, rose, pinot noir, Reserva, Curico Valley Chile</b></p> <p>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, salad 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.</p>	2020	1,200
<p><b>Grande Alberone, Rose, Vino Rosato, Apulia, Italy</b></p> <p>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.</p>	2019	1,400
<p><b>Luna Estate Pinot Meunier Rose, Martinborough, New Zealand</b></p> <p>A textural rose with rich flavors of macerated strawberries, grapefruit and rose water. Enjoy as aperitif or pair it with grilled meat dishes.</p>	2020	1,750
<p><b>Mathilde Chapoutier Selection Grand Ferrage, Rose, Thailand</b></p> <p>A classic example of a Provence rose wine with fresh aromas of raspberries, strawberries and dried herbs. Enjoy this wine as an aperitif, with light seafood dishes or with salads.</p>	2019	1,900

## White Wines – Light, fresh and fruity

	Vintage	Bottle
<b>Echeverria, Sauvignon blanc reserva, Curico Valley, Chile</b> A light and fresh Sauvignon blanc with notes of grapefruit, fresh lemons and cut grass. Pairs nicely with all types of seafood and salads.	2020	1,350
<b>M. Chapoutier IGP Pays d Oc Vermentino, France</b> 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.	2018	1,550
<b>Astrolabe, Durvillea Marlborough, Sauvignon Blanc, New Zealand</b> 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	1,750
<b>Col d'Orcia Pinot grigio, Italy</b> A classic example of a Italian Pinot grigio, but with more complexity and body than the norm. Fresh notes of citrus fruits, wet stones and ripe pears with a long finish. Enjoy with seafood or by itself.	2018	1,800
<b>Max Ferd Richter, Zeppelin, Riesling, Mosel, Germany (off-dry)</b> 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	2,000
<b>Portia Verdejo Rueda, Spain</b> 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.	2019	2,250
<b>Balthasar Röss, Rudesheimer, trocken, Riesling, Germany</b> 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	2,400
<b>Domaine Faiveley, Chablis, Burgundy, France</b> A classic light and fresh Chablis with wonderful aromas of fresh limes, green apples and crushed rocks. The perfect wine for fresh oysters and other shell fish but can also be enjoyed by itself as an aperitif.	2017	3,250

## White wines – Dry, medium body and aromatic

	Vintage	Bottle
<b>Giordano Exclusivo Etichetta Oro Chardonnay Salento IGT, Italy</b> A medium bodied and smooth Italian Chardonnay with hints of ripe pears, yellow apples and a slight touch of oak. Enjoy with Thai food, chicken dishes or with grilled fish.	2018	1,550
<b>Antech, Chardonnay, Languedoc, France</b> 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.	2019	1,850

<b>M.Chapoutier, Cotes du Rhone, Blanc, AOC, France</b>	2019	2,200
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.		
<b>Fontanafredda Roero Arneis DOC, Italy</b>	2017	2,900
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.		
<b>Schieferkopf, Via Saint Jacques, Riesling, Alsace, France (dry)</b>	2016	3,450
A wonderful dry organic Riesling with intense notes of fresh lemons, grapefruits and crushed rocks. Pairs well with Thai food, fresh seafood and charcuterie.		

### **White wines – Full body, powerful and oaky**

	<b>Vintage</b>	<b>Bottle</b>
<b>Eclipse Chardonnay, Martinborough, New Zealand</b>	2019	2,500
A complex New World Chardonnay with aromas of apricot, roasted hazelnut and a buttery texture. Wonderful pairing with chicken, pork or grilled fish dishes.		
<b>Frescobaldi Benefizio Castello Pomino Bianco Riserva, Tuscany, Italy</b>	2017	3,250
A rich and luscious Tuscany Chardonnay with rich flavors of yellow apple, orange peel and toasted almond. Enjoy with pasta, chicken or grilled fish.		

### **White wines Cellar Selection**

	<b>Vintage</b>	<b>Bottle</b>
<b>M. Chapoutier Schistes d’Agrumes AOC Condrieu Viognier, Rhone, France</b>	2017	4,000
One of the classic French appellations, this Condrieu shows complex aromas of peach, ripe grape fruits, white flowers and hints of oak. A great pairing with grilled fish, chicken dishes or light pork dishes		

### **Red Wines – Light, fresh and fruity**

	<b>Vintage</b>	<b>Bottle</b>
<b>M. Chapoutier IGP Pays, d Oc, Syrah and Grenache, France</b>	2019	1,400
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.		
<b>Masi Bonacosta DOC Valpolicella Classico, Corvina, Molinara, Rondinella, Italy</b>	2017	1,800
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."		
<b>Sirch, Pinot Nero Friuli Colli Orientali DOC, Italy</b>	2017	2,000
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.		

## Red Wines – Medium body, smooth and elegant

	Vintage	Bottle
<p><b>Echeverria, Cabernet Sauvignon, Reserva, curico Valley, Chile</b> 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>	2020	1,390
<p><b>Santa Julia Magna, Cabernet, Malbec, Syrah, Argentina</b> 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	1,490
<p><b>El Nino de Campillo, Tempranillo, DOC Rioja, Spain</b> 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	2,100
<p><b>Astrolabe Durvillea Marlborough, Pinot Noir, New Zealand</b> 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	2,350
<p><b>Frescobaldi Faunae Chianti Classico DOCG, Sangiovese, Italy</b> 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	2,490
<p><b>Zuccardi “Q”, Cabernet Sauvignon, Argentina</b> 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	2,550
<p><b>Coto de Imaz, Reserva, Tempranillo, Rioja, Spain</b> 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	2,900

## Red Wines – Full body, powerful and oaky

	Vintage	Bottle
<p><b>Woolshed, Shiraz, Australia</b> 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	1,450
<p><b>Anura, Pinotage, Stellenbosch, South Africa</b> 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.</p>	2016	1,600
<p><b>M.Chapoutier Cotes du Rhone Rouge, Grenache, Syrah, Mouvedre AOC, France</b> 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.</p>	2019	1,800

<b>Zuccardi “Q”, Malbec, Argentina</b>	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.		
<b>Masi Campofiorin, IGT Rosso Del Veronese, Corvina, Rondinella and Molinara, Italy</b>	2017	2,100
Masi’s expertise in grape drying technique. Intense ruby red. Nose: ripe cherries and sweet spices, <b>Palate</b> : rich, intense cherries and berry fruit, good length and soft tannins. Exceptionally versatile. Good with pasta dishes dressed with rich sauces (meat or mushrooms) grilled or roast red meat.		
<b>Chateau D Arsac, AOC Margaux, France</b>	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.		
<b>Chateau Charmail, AOC Haut Medoc, France</b>	2014	2,900
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.		
<b>Lucente, Sangiovese and Merlot, Toscana IGT, Italy</b>	2016	3,500
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.		
<b>Fontanafredda Coste Rubin, Barbaresco DOCG, Italy</b>	2014	4,500
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**

	<b>Vintage</b>	<b>Bottle</b>
<b>Masi Costasera DOC Amarone della Valpolicella Classico, Italy</b>	2015	5,500
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.		
<b>Chateau D Armailhac, Cabernet Sauvignon, Merlot, Cabernet Franc, France</b>	2016	6,900
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.		
<b>Luce, Toscana IGT, Merlot and Sangiovese, Italy</b>	2016	7,500
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.		
<b>Chateau Pichon, Longueville Comtesse De Lalande, France</b>	2005	18,000
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.		

## ***Selections by the glass***

### **Sparkling Wine**

	<b>Vintage</b>	<b>Glass</b>	<b>Bottle</b>
<b>Zardetto, Sparkling Wine, Glera / Chardonnay, Italy</b>	N.V.	390	1,350
<p>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.</p>			

### **Rose Wine**

<b>Echeverria, rose, pinot noir, Reserva, Curico Valley Chile</b>	2020	340	1,200
<p>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, salad 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.</p>			

### **White Wine**

<b>Echeverria, Sauvignon Blanc, Reserva, Curico Valley Chile</b>	2020	340	1,350
<p>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.</p>			
<b>Giordano Exclusivo Etichetta Oro Chardonnay Salento IGT, Italy</b>	2018	360	1,550
<p>A medium bodied and smooth Italian Chardonnay with hints of ripe pears, yellow apples and a slight touch of oak. Enjoy with Thai food, chicken dishes or with grilled fish.</p>			
<b>Col d'Orcia Pinot grigio, Italy</b>	2018	420	1,800
<p>A classic example of a Italian Pinot grigio, but with more complexity and body than the norm. Fresh notes of citrus fruits, wet stones and ripe pears with a long finish. Enjoy with seafood or by itself.</p>			
<b>Max Ferd Richter, Zeppelin, Riesling, Mosel, Germany, (off-dry)</b>	2018	460	2,000
<p>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.</p>			

### **Red Wine**

<b>Echeverria, Cabernet Sauvignon, Reserva, curico Valley, Chile</b>	2020	340	1,390
<p>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>			
<b>Woolshed, Shiraz, Murray Darling, Australia</b>	2018	360	1,450
<p>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.</p>			
<b>M.Chapoutier Cotes du Rhone Rouge Grenache, Syrah, Mouvedre, France</b>	2019	420	1,800
<p>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.</p>			
<b>El Nino de Campillo, Rioja, Spain</b>	2018	460	2,100
<p>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.</p>			