



Wine List

Wine by the Glass

SPARKLING

Zardetto Private Cuvee | Italy SP3

Vintage

Glass | Bottle

N.V

340 | 1590

A brilliant straw-yellow with delicate bubbles, offering notes of pears, apples, peaches, and wildflowers. Pairs wonderfully with seafood, light pasta, and fresh fruit desserts.

◆ Lucien Albrecht | Cremant d'Alsace Brut | France SP43

N.V

450 | 2100

Yellow pale disk with nice brilliance and persisting mousse. An expressive nose full of fresh fruits, apple peaches and apricots. Nice maturity and ripe fruit on the palate. Ideal with seafood, light appetizers, and soft cheeses.

WHITE

Echeverria Sauvignon Blanc | Chile LW3

Vintage

Glass | Bottle

2024

340 | 1490

Bright yellow-green hues with aromas of herbs, green pepper, and citrus. Crisp and fresh, Perfect for seafood and light dishes.

I Lauri "Tavo" | Pinot Grigio | delle Venezie DOC | Italy WL47

2024

370 | 1690

Pale straw with green hints, offering ripe apple, pear, and peach notes. Refreshing and lightly floral. Great with seafood and lighter fare.

Graf Johann IV Riesling | Trocken | Rheingau | Geramany WL48

2023

390 | 1750

Bright citrus, green apple, and mineral notes with a crisp, zesty finish. Pairs beautifully with seafood, shellfish, light salads, spicy Asian dishes.

◆ Clearwater Cove | Sauvignon Blanc | Marlborough | New Zealand WL49

2024

395 | 1950

Freshly cut grass, hay paddock, gooseberry and Thai basil. Excellent with seafood, salads, and spicy Thai dishes.

RED

Echeverria | Cabernet Sauvignon | Chile LW1

Vintage

Glass | Bottle

2023

340 | 1490

Bright red with plum, strawberry, and spice, smooth and fruity. Pairs well with roasted chicken or beef curries.

Cantina Tollo | Gufo Merlot | Abruzzo | Italy RM79

2023

370 | 1690

Ripe blackberries, plums, and cocoa notes. Full-bodied and versatile. Great choice with meats and hearty pasta.

Reschke R-Series | Pinot Noir | Limestone Coast | Australia RM80

2023

380 | 1750

Red cherry, raspberry, and earthy tones. Light and elegant Ideal with poultry and salmon, or Duck confit.

◆ Thomson Steer | Shiraz | Coonawarra | Australia RM81

2021

420 | 1950

Juicy blackberry, plum, black pepper, and spice. Rich, velvety, with a long and flavorful finish.

Perfect with grilled steaks, lamb, barbecue, beef stews, mushroom risotto, and Massaman Beef Cheek.

ROSE

Echeverria | Cabernet Franc Rosé | Chile LW2

Vintage

Glass | Bottle

2023

340 | 1490

Vibrant red berries with floral hints, refreshing and crisp, perfect with seafood and salads.

Figuière | Méditerranée Rosé IGP | France RO35

2023

390 | 1850

Pale pink with strawberry, raspberry, and citrus aromas. Crisp and balanced, ideal with seafood and light bites.

◆ Château d'Esclans | Whispering Angel Rosé | Côtes de Provence | France RO36

2023

470 | 2300

Pale salmon with peach and strawberry notes. Delicate and beautifully made, great with seafood, salads, and fruity desserts.



Sommelier Recommended

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Wine by the bottle

CHAMPAGNE

		Vintage	Bottle
Dom Pérignon Cuvée Brut Moët Chandon France C4	2013	18500	
Offers flavors of green apple, citrus, toasted brioche, and mineral notes, with a delicate mousse and a long, refreshing finish.			
Moët Chandon Brut Imperial France C3	N/V	6900	
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.			
Robert de Pampignac Brut Champagne France C29	N/V	3900	
A Pinot Noir and Meunier dominant cuvee with a pale-yellow color. An aromatic nose of lemon and citrus fruit. Beautiful vivacity on the palate, a finish on chalk, and a nice balance.			
Nicolas Feuillatte Réserve Brut Champagne France C27	N/V	5600	
Aromas of juicy pear and crunchy apricot merge and weave in a beguiling fusion around a mass of delicate bubbles, gradually unleashing their true character over time.			
◆ Marc Hébrart MAREUIL-SUR-AY Mes Favorites Premier Cru Vieilles Vignes France C28	N/V	6800	
It has a truly noble PN fragrance, leading to an utter masterpiece of weightless concentration, as huge and yet as penetrable as a cumulous cloud. Mareuil is clearly great but it's also somewhat inscrutable; it has some of the malt of Ay, some mirabelle confiture, an almost gingery spice and top notes of chalk. This wine has great, gossamer opulence.			
Louis Roederer et Philippe Starck Brut Nature Blanc France C7	2015	6500	
The bouquet is pure, elegant, vertical, rich and concentrated. Nuances of ripe fruit combined with exceptional finesse: fine, delicate citrus peel (lemon, orange) and vanilla (Madagascar bourbon vanilla) along with warmer notes of baked apple and Tarte Tatin that gradually give way to aromas of nougat.			

CHAMPAGNE ROSE

		Vintage	Bottle
Marc Hébrart Brut Rose Champagne Premier Cru France C30	N/V	5600	
The NV Brut Rosé is a very pretty, effusive Champagne. Light in color but with gorgeous depth, the Rosé is a charmer. Cranberry, white pepper, mint, crushed rocks and slate give this its dynamic upper register.			
◆ Nicolas Feuillatte Brut Rosé France C26	N/V	5800	
A delicious cavalcade of redcurrant, blueberry and raspberry notes, combined with a hint of Gariguette strawberries. From within its refined and vibrant structure, its clean flavours are extremely delicate and nuanced.			



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Wine by the bottle

SPARKLING WINE

		Vintage	Bottle
Marcello Del Majno Prosecco Extra Dry Italy SP34	N /V	1700	
vibrant, bubbly delight with fresh notes of white peach, apple, and citrus, balanced by crisp acidity. Its smooth, frothy texture and elegant finish. Pairs beautifully with light dishes such as seafood, shellfish, sushi, salads, and soft cheeses.			
Villa Marcello Prosecco Extra Dry Italy SP41	N/V	1790	
Fresh aromas of green apple, pear, and white peach, with hints of floral notes. On the palate, it's crisp and lively, with a balanced sweetness and a refreshing finish. Nicely paired with light appetizers, seafood, sushi, salads, and soft cheeses. It's perfect for celebrating or enjoying as a refreshing start to any meal.			
Fontanafredda Asti Dolce DOCG Piedmont Italy SP27	N/V	1800	
This popular Italian D.O.C.G. sparkling wine is made from Moscato grapes. Straw-yellow with a sweet, lingering cherry flavor, it has inviting aromas of musk, sage, honey, and floral notes of linden, acacia, hawthorn, and orange blossoms. It pairs beautifully with fruit tarts, panna cotta, and berries, complementing their sweet, floral, and honeyed flavors.			
Caj Valdobbiadene Prosecco Superiore DOCG Brut Italy C32	N/V	1900	
it is pleasantly fruity, with notes of ripe golden apple and delicate hints of white flowers. At the palate it is a fresh, soft, full-bodied wine, with and harmonious finish. Pairs well with light, fresh dishes such as salads, seafood, or mild cheeses. Its fruity and floral notes complement these delicate flavors beautifully.			
Chamdeville Blanc de Blanc Brut France SP35	N/V	1900	
Light straw yellow in colour. The nose with medium intensity aroma notes includes grapefruit and stone minerals. Flavours notes include grapefruit, lemon zest and stone minerals. Pairs best with seafood, oysters, sashimi, or shellfish.			
Antech Eugénie Extra Brut AOC Crémant De Limoux France SP38	2021	2000	
Made with Chardonnay, Chenin Blanc, and Mauzac using the traditional champagne method, this sparkling wine aging 18 months for elegance and finesse. It features notes of white flowers, toast, and honey, pairing well with seafood, shellfish, oysters, light appetizers, soft cheeses, sushi, sashimi, and delicate poultry dishes.			
◆ Antech Héritage Brut AOC Crémant De Limoux France SP39	2020	2400	
Traditional or Champagne method from Chardonnay, Chenin Blanc, and Pinot Noir, is hand-harvested from 20-40 year-old vines. Crafted by six generations of the ANTECH family, it offers intense aromas of flowers, white peaches, citrus, and a hint of honey. It pairs well with seafood, light appetizers, salads, soft cheeses, fruity desserts, and light poultry dishes, thanks to its crisp acidity.			
SPARKLING ROSE	Vintage	Bottle	
◆ Antech Émotion Extra Brut Crémant de Limoux Rosé AOC France SP40	2022	2200	
Traditional or Champagne method from Chardonnay, Chenin Blanc, Mauzac, and Pinot Noir, undergoes an 18-month secondary fermentation in temperature-controlled cellars. It features delicate aromas of wild strawberries and a refreshing, lingering finish. Pairs with seafood, oysters, shrimp, grilled salmon, light salads, sushi, soft cheeses, charcuterie, and fruity desserts, thanks to its crisp acidity and elegant rosé notes.			



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Wine by the bottle

WHITE WINE

Light – Bodied dry | WHITE

		Vintage	Bottle
◆ Luis Felipe Edwards Sauvignon Blanc Central Valley Chile WL41		2024	1700
Full of herbaceous and citrus fruit aromas, especially grapefruit and lemon. Light-bodied and vibrant, this wine has a delicious freshness. Pairs beautifully with seafood dishes like ceviche or grilled fish, fresh salads, goat cheese, and light poultry.			
Paracombe Adelaide Hills Pinot Blanc Australia WM85		2021	1800
Bright, fresh, and crisp, a lively citrus, musk, and gooseberry aroma. It's perfect with spicy Thai dishes or seafood.			
Paracombe Chardonnay Single Vineyard Adelaide Hills Australia		2023	1800
Light to medium-bodied wine with fresh acidity, featuring flavors of melon, peach, and creamy apple. Nicely paired with seafood, shellfish, grilled chicken, salads, or light pasta dishes.			
Santa Julia Pinot Grigio Mendoza Argentina WM41		2022	1900
Ripe fruit aromas such as pears, apple, melon and some tropical notes of tropical fruit like pineapples and banana. FLAVOR: Good balance, nice acidity. Long and fresh finish.			
Les Fumées Blanches Sauvignon Blanc France WM77		2023	1800
Pale yellow color, green reflections. Dominant citrus typical of Sauvignon Blanc with notes of lemon, lime, exotic fruits (pineapple). Mineral notes (chalky and smoky). The mouth is elegant, lively and balanced on the freshness. Nice length on citrus zest and a mineral finish. Aperitif, Vegetables, Salads, White fish, Rice dishes would recommend.			
◆ San Simone Prestige Pinot Grigio DOC Grave Venezia Italy WM69		2024	1850
Light straw yellow in color, and fresh white wine that gives pleasant hints of pear and apple with floral hints to the nose and enchants the palate with its balanced notes of freshness and sapidity. Pairs beautifully with seafood, light pasta, salads, and mild cheeses, shellfish, sushi, and poultry.			
Pizzolato Pinot Grigio DOC Venezia Italy WM81 [Organic]		2022	1800
It is straw yellow, velvety, smooth and harmonious, with balanced acidity. Fruity with clear hints of toasted almonds, dried hay and walnut. Ideal as an aperitif. Pairs well with seafood, light fish dishes, appetizers, and soft cheeses. It's perfect as an aperitif.			
◆ Masi Modello Pinot Grigio Delle Venezie DOC Veneto Italy WM87		2023	2100
A delicate wine, full of floral notes, with a crisp acidity which makes it fresh and pleasing. Ideal as an aperitif, perfect with antipasti, risottos and pastas with light sauces. This wine gets on marvelously with fish, white meats and vegetable dishes.			
Silene Estates Cellar Selection Sauvignon Blanc Marlborough New Zealand WM64	2023	2200	
Bright green with passionfruit, tropical fruit, and gooseberry flavors. Balanced, fresh, and with a long finish. Pairs well with seafood, salads, goat cheese, and light poultry.			

Wine by the bottle

Light – Bodied | slightly sweet | WHITE

		Vintage	Bottle
Max Ferd. Richter Riesling Zeppelin Mulheimer Sonnenlay Mosel Germany WM43	2021		1900
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.			
Philippe Dreschler Gewurztraminer Vin D Alsace France WM72	2020		2900
Pure gold leaf hue almost luminous it was so bright. Light, fresh and complex aromatics featuring lychee and golden peach/apple. Some sweet spice only hints of roses petals. Pairs beautifully with Thai foods, Asian dishes, rich cheeses, and roasted poultry.			
◆ Dr. Loosen Riesling Germany WM62	2018		2500
Aromas of plush red peach, cherry and white currant flavors that are supported by zesty acidity, Long and creamy on the finish. Very versatile with a wide range of foods. Try with your favorite spicy chicken or pork dish, smoked salmon, Asian salad, or even barbecue. Fantastic on its own as well, ideal low alcohol sipper. pairs well with spicy chicken or pork, smoked salmon, Asian salads, and barbecue.			

Medium - Bodied dry | WHITE

		Vintage	Bottle
◆ d'Arenberg The Stump Jump Sauvignon Blanc Adelaide Hills McLaren Vale Australia WM60	2022		1800
Its aromas of passion fruit, gooseberry, green bean and just a twist of lantana. The palate offers more tropical flavors, again dominated by a refreshing and completely moreish passion fruit character. Sugar snap peas come to mind, both in terms flavor and texture, providing a refreshing crunch to the wine ensuring a long clean finish. Pairs well with seafood like shrimp or ceviche, fresh salads, and soft cheeses.			
Echeverria Chardonnay Chile LW5	2024		1590
Vibrant apple and pear notes with hints of citrus and subtle oak. Smooth, creamy, and refreshing—perfect with salads, seafood, roasted chicken, or creamy pasta.			
◆ Selfridges Organic White Garnatxa Blanca DO Terra Alta Spain WL46 [Organic Vegan]	2022		1990
White wine from the "Terra Alta DO" appellation in Catalonia, Spain. It is typically made from the "Garnacha Blanca" grape. This wine is known for its fresh and fruity character, often with notes of white fruit, citrus, and floral hints. Pairs well with Thai grilled fish or seafood salads.			
Pour Le Vin Zut Alors! Chardonnay Languedoc-Roussillon France WM59	2021		1700
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.			
Thierry Delaunay Sauvignon Blanc Touraine Loire Valley France WM83	2022		1800
Pale lemon in colour with a powerful, expressive and complex nose (exotic fruits, blackcurrant buds, grapefruit, peach) as well as some floral notes. Well-balanced, long and rich on the palate. Seductively fresh and fruity. Drink chilled (10°C) with fish, oysters and other seafood, or as an aperitif.			
Domaine Daniel-Etienne Defaix Chablis 1er Cru Vaillon Bourgogne France WL45	2010		6500
Brioche, Butter, Green apple, Earthy notes, Plum. Pairs excellently with grilled lobster, oysters, or seafood. Its crisp acidity and mineral notes enhance the flavors of seafood while complementing the brioche and buttery undertones.			

Wine by the bottle

Medium - Bodied dry | WHITE [continue]

		Vintage	Bottle
◆ Villa Maria Private Bin Sauvignon Blanc Marlborough New Zealand WM84	2023	1700	
Initially, the cool climate Awatere aromas jump out of the glass, displaying lime, lemongrass, and fresh herbs. In contrast, the warmer Wairau Valley vineyards produce heady aromatics reminiscent of grapefruit and tropical fruit flavours. Pairs well with fresh salads, grilled seafood, goat cheese, and dishes with citrus or herbaceous flavors. Its vibrant citrus and herbal notes enhance this light, refreshing foods.			
◆ Astrolabe Durvillea Sauvignon Blanc Marlborough New Zealand WL42	2023	2000	
Pale straw color with green highlights. Powerful gooseberry, white currant, red capsicum, passionfruit and lime peel aromas. Medium-bodied, with strong flavors of makrut lime, passionfruit, lemongrass and a refreshingly smooth, dry and persistent finish. An excellent pairing with our vegetarian/appetizer dishes.			
◆ Les Petits Bourgeons AOC Saint-Veran France WM82	2022	2800	
Bold robe with a smooth finish. Fresh fruits with vanilla, honey, and acacia. Pairs wonderfully with roasted chicken with herbs, creamy mushroom risotto, or soft cheeses such as Brie or Camembert. Its rich yet fresh character enhances the flavors of these comforting, savory dishes.			
◆ Jean Vincent Sancerre France WM70	2020/2022	3500	
Crisp, appropriately acidic, and aromatic, these wines are an amazing experience on both the nose and palate. Pairs well with goat cheese, oysters, smoked salmon, seafood, salads. Its crisp acidity enhances these light, flavorful dishes.			
◆ Alexana Terroir Series Chardonnay U.S.A WM67	2018	3500	
A bright, crisp chardonnay with complex notes of citrus, toasted brioche and vanilla bean. Its bright, citrusy and toasty notes complement these rich flavors beautifully. Pairs well with roasted chicken, seafood pasta, creamy cheeses, or dishes with buttery sauces.			
◆ Zuccardi "Q" Chardonnay Valle De Uco Mendoza Argentina WM42	2021	3500	
Creamy nose with some smoke, green-apple and lemon aromas. A textured chardonnay with fresh acidity and brightness to the fruit. Pair with fish, chicken and risotto.			
◆ Eikendal Janina Unwooded Chardonnay Stellenbosch South Africa WM68	2022	2750	
Rich honey flavours with notes of sweet apple, orange peel and lemon zest. A floral richness surprises on the palate which is carried through mid-palate with a delightful, fresh finish. pairs well with roasted poultry, seafood risotto, creamy pasta, and salads.			
◆ La Segreta Bianco Sicily Italy WM38 <small>[Greanico-Chardonnay-Fiano-Viognier]</small>	2021	1900	
An eclectic mix of 4 different grape varieties, this wine shows wonderful expressive notes of fresh herbs, peach, fresh pineapple and hints of chamomile flower. Enjoy as an aperitif, with light snacks or fresh seafood.			
◆ Balbi Soprani Roero Arneis DOCG Italy WM63	2020	1800	
A dry white wine, fresh and well balanced, with fruity notes and hints of almond. Suitable with fish-based dishes, white meats and vegetables. An excellent aperitif.			
◆ Casa Relvas Vidigueira Branco Alentejo D.O.C. Portugal WM61	2021	2200	
A refreshing Portuguese blend with notes of tropical fruits and a hint of vanilla, nicely paired with Poultry, well-seasoned fish, cod-fish and seafood.			

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Wine by the bottle

Full - Bodied dry | WHITE

		vintage	bottle
Luis Felipe Edwards Selection de Familia Gran Reserva Chardonnay Chile WM80	2022	1900	
Aromas of pineapples, fresh peaches, with soft touches of lime, elegantly fused with sweet notes of vanilla. pairs beautifully with grilled shrimp, roasted chicken, seafood pasta, or creamy cheeses.			
◆ Boutinot Cote Roche Viognier IGP Pays d'Oc France WM74	2021	1900	
On its appearance, pale lemon colour. On the nose, medium aromas intensity of lemon, citrus, tangerine, pear, apricot, peach, honeysuckle, orange blossom. Flavours intensity and balanced. Nicely pairs with grilled seafood, poultry, light salads, and creamy pasta.			
Yalumba Samuel's Collection Viognier Eden Valley Australia WM75	2020	2900	
An elegant and aromatic white wine that is immediately striking with its fragrant nose of orange blossom, apricot, and ginger. This wine is made from handpicked and quality grapes sourced from the Eden Valley region of Australia. Pairs well with roast chicken, spicy Thai food, seafood risotto.			
◆ Dog Point Chardonnay Marlborough New Zealand WF4	2019	3900	
A pure, bright and youthful citrus driven Chardonnay with complex smokey, flint, toast and biscuit notes derived from extended barrel aging on full solid. Pairs nicely with grilled seafood, roasted chicken, or creamy pasta dishes.			

DESSERT WINE

		Vintage	Bottle
◆ Domaine Lafage Muscat de Rivesaltes Grain de Vigne Roussillon France WM58	2021	3200	
The nose reveals notes of candied fruits. On the palate, this wine reveals aromas of orange jam and currants. It is balanced, has a fruity attack which evolves towards a long finish marked by muscat notes. Nicely pairs with Passion Fruit Panna Cotta.			
Gattavecchi Vin Santo Di Montepulciano DOC Italy 375ml. SW3	1995	3900	
The bouquet is intense, full and complex with notes of fresh and dried fruits. The flavorist generous, harmonious. A classic wine of meditation, it is perfect with cakes, sweets White Chocolate Cheesecake or Mango with sticky rice.			



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Wine by the bottle

ROSE WINE

		Vintage	Bottle
Showdown The Window Queen White Zinfandel Rosé California U.S.A RO29	2022		1500
A bright and fresh White Zinfandel from California, Lovely strawberry and redcurrant notes on the nose, with juicy summer fruits, and a hint of creaminess on the palate. A great aperitif wine served well chilled. Off dry. Pairs wonderfully with spicy dishes, barbecue, or a cheese platter with mild cheeses and fresh fruit.			
◆ Boutinot Les Cerisiers Côtes du Rhône Rosé AOC Côtes du Rhône France RO27 2020		1800	
Made of Grenache, Cinsault, and Syrah, this wine has delicate perfumed aromas of rosehip syrup, wild berry blossoms and cherries on the nose. Full flavoured, ripe and beautifully balanced with acidity. pairs perfectly with grilled chicken, ratatouille, or a charcuterie board featuring cured meats and olives. Its balanced acidity also makes it a lovely companion for seafood and light pasta dishes.			
M.Chapoutier La Cigale Qui Faisait Chanter Les Platanes Côtes de Provence Rosé France RO19 2022	2022	1900	
A classic Cotes de Provence Rose with flavors of raspberry, provincial herbs and some saline finish. This rosé pairs well with seafood salads, grilled shrimp, Niçoise salad, or oysters. It's perfect with Mediterranean dishes and light appetizers.			
Château Gigery AOC Côtes de Provence Rosé France RO34	2023	2200	
Pale and bright pink with tasty nose of ripe grapefruit and lime notes, Refreshing, a nice structure, delicate and complex at the same time. This rosé complements seafood dishes, citrus salads, grilled shrimp, or light appetizers. It's perfect for a refreshing summer meal.			
Château Cavalier Grand Cavalier AOC Côtes de Provence Rosé France RO28	2021	2300	
The palate is elegant and stylish. The aromatic palette becomes more complex with spicy notes joining the floral, citrus and red fruit aromas. The very fine and well-balanced structure is followed by a fresh finish. This rosé pairs beautifully with grilled chicken, seafood pasta, or a Mediterranean mezze platter. It's also great with spicy Thai dishes and fresh salads.			
Maison Boutinot Edalise Côtes de Provence Rosé France RO31 [Vegan]	2022	2400	
Delightfully crisp and refreshing, as Provence rosé should be. Delicate pale salmony pink in colour, with notes of white peaches, redcurrants and mandarin. Chilled Provence rosé is a fantastic food wine. Fresh seafood is the natural partner to the crisp acidity of this Edalise rosé but serve with more robustly flavoured summer dishes, such as a niçoise salad or feta cheese and spinach tart.			
◆ Domaine Lafage La Grande Cuvée Rosé Côtes Du Roussillon France RO33	2022	3500	
Very light in colour, its complexity and elegance surprise with aromas of crushed strawberry and sweet spices. The mouth is round a fruity, with a finish that reflects the quality of the terroir. It pairs beautifully with grilled salmon, roasted vegetables, mild cheeses, cured meats, berry salads, or light poultry dishes.			
Tropez Rosé AOC Côtes De Provence France RO32	2023	1900	
Fresh peach, grapefruit, and citrus aromas, a crisp fruity palate, and a smooth finish. Perfectly balanced, it pairs well with shellfish, oysters, lobster, or poultry with vegetables.			
Reserve Des Administrateurs Oeil-De-Perdrix Switzerland SH8	2021	3200	
Flaming salmon pink. Scents of red fruits, strawberries and white peaches, silky texture, elegant structure. Sensations richly fleshed on the palate revealing the pomp of a Pinot Noir harvested with beautiful maturity. Traditional vinification. Pairs well with smoked salmon, sushi, seafood, light poultry, or creamy cheeses.			



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Wine by the bottle

RED WINE

Light - Bodied dry | RED

		Vintage	Bottle
Silni Estates Cellar Selection Pinot Noir Hawke's Bay New Zealand RM53	2022	2300	
It has ripe, deeply coloured food wine has concentrated black cherry, which follow through to the palate where dark berry flavours are supported by soft tannins. Pair with: Roast chicken, grilled lamb, mushroom dishes, or hearty pasta.			
◆ Luna Estate Pinot Noir Martinborough New Zealand RL28 [Organic]	2019	2800	
Vibrant, deep crimson colour. A very energetic looking wine. Darker Pinot shades here; black cherry, black doris plum and sarsaparilla/cola notes on the first sniff, then meat, spice and earth with some woodsy/tarry smells. Plenty of floral prettiness as well with a waft of violet and lavender.			
Shadow Point Pinot Noir Monterey Central Coast USA RM58	2020	2500	
Transparent ruby red in colour. Earthy nose of cherry, strawberry, oak, licorice, mushroom, blackberry, tar and leather. Dry with medium acidity. Average balance, some pepper in the finish.			
Sirch Pinot Nero Colli Orientali del Friuli Italy RL30	2017	3200	
Brilliant ruby red, with an evident fragrance of raspberry and soft fruits, combined with a shade of violets, it is fresh, fruity and velvety, with a soft and elegant finish.			

Medium – Bodied | RED

		Vintage	Bottle
Luis Felipe Edwards Malbec Central Valley Chile RMF59	2022	1700	
A full-bodied but elegant Malbec from Chile. Fresh aromas of dark fruits, coffee, liquorice and chocolate with smooth round tannins and a long finish. Pair with steaks, grilled meats or hard cheeses.			
Luis Felipe Edwards Pai Pais DO Valle Del Itata Chile RM73	2022	1800	
It has lots of red fruit flavours of cherry, strawberry, red plum, cranberry and raspberry with hints of earthy mushrooms and vanilla.			
◆ Paracombe Cabernet Franc Adelaide Hills Australia RM72	2018	2200	
Matured in seasoned French Oak barrels, this vintage has delivered a wine with lifted berry, violets and spicy aromas. The palate provides alluring soft fruit, aniseed spice, fine tannin and a lingering finish. Enjoy now or will please with cellaring.			
Masi Bonacosta Valpolicella Classico DOC Italy RM35	2019	2500	
Medium intensity cherry red, Intense aromas of ripe cherries. Fresh and acidic, with soft and silky tannins. Cherry dominant notes of vanilla.			
Bindi Sergardi La Boncia Chianti DOCG Italy RM60	2020	3200	
Ruby red in colour, the wine has a full and intense fragrance with hints of red cherries and raspberries, and a touch of grapefruit. On the palate the wine is smooth and well-balanced with notes of red currant, strawberry and some savoury hints of tobacco and herbs.			
◆ Aristocratico Amarone Della Valpolicella DOCG Italy RM55	2019	4500	
Deep ruby red verging on garnet Complex with notes of ripe fruit, tobacco and spices round with sophisticated aromas and soft tannins.			
Fontanafredda Barbaresco Coste Rubín Italy RMF26	2014	6800	
Ruby-red with garnet highlights. On the nose ripe plums, blueberries and violets merge harmoniously with hints of licorice, cinnamon, and tobacco. Well-structured tannins and closely packed fruit fill the mouth, leading to a long finish.			



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Wine by the bottle

Medium - Bodied | RED [Continue]

		Vintage	Bottle
◆ Ratti Barolo Marcenasco DOCG Italy RM56	Iris, rose, botanical herb and dark spice aromas lead the way in this fragrant red, along with an enticing whiff of graphite. Elegantly structured and boasting youthful tension, the vibrant palate delivers juicy Morello cherry, crushed raspberry, cinnamon and star anise framed in taut, refined tannins.	2017 / 18	7500
◆ M. Chapoutier Côtes-du-Rhône Rouge Rhone Valley France RM74	This deep ruby-red Rhône-style red wine with purple hues offers aromas of ripe cherries, raspberries, black pepper, licorice, and herbs. On the palate, it's well-structured with soft tannins and balanced acidity, blending fruit and spice. The elegant finish lingers with dark berries and earthy notes. Perfect with grilled lamb, roasted vegetables, or aged cheeses.	2023	1900
◆ Tournon Shays Flat Vineyard Cabernet Sauvignon Victoria Australia RMF61	A medium bodied wine where the grapes are sourced from a single vineyard. The wine has flavors of dark berries, tobacco, and dark chocolate notes. Pair this elegant wine with grilled beef steaks, roasted lamb, or hearty mushroom dishes to complement its dark berry, tobacco, and chocolate flavors.	2017	1900
◆ Alexana Pinot Noir "Terroir Series" U.S.A RM54	A concentrated nose consisting of fresh cherries, wood spice, wild mushrooms, and rose petals. A penetrating palate with fresh red berries, cherry cola, fine-grained fruit tannins, dried tea leaves, and a hint of toasty oak. Enjoy this Pinot Noir with roasted duck, grilled salmon, or mushroom risotto to enhance its cherry, spice, and floral notes.	2018	4500
◆ Dog Point Pinot Noir Marlborough New Zealand RM1	A structured and powerful example of a Pinot noir with notes of dark plums, dark cherries, dried herbs and hints of oak. Pair with grilled fish, roasted meats or charcuterie and hard cheeses.	2019	4500
◆ Silensi Estates Plateau Grand Reserved Pinot Noir Hawke's Bay New Zealand RM67	2020 Complex aromas of varietal dark berry fruit and florals. The palate is rich with flavours of sweet dark cherry, spice and silky tannins. Complement this rich Pinot Noir with roasted chicken, duck confit, or a mushroom and herbs pasta to match its dark cherry, spice, and silky tannins.	3500	
◆ Zuccardi Emma Bonarda Mendoza Argentina RM27	An elegant but powerful Argentinean wine with brooding notes of red plums, dark cherries, black current and hints of oak. A great pairing with heavy pork dishes or with steaks or other grilled meats.	2013	3500
◆ Zuccardi "Q" Malbec Mendoza Argentina RMF2	2020 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.	3500	
◆ Eikendal Pinotage Stellenbosch South Africa RM57	The nose is full of berry, plum, cherry and chocolate flavours. The palate shows sophisticated oak integration with a supple and lingering finish. A wine made with passion and creativity and the immense attention to detail. Pair this expressive Pinotage with grilled lamb, beef stew, or smoky barbecued ribs to complement its berry, plum, and chocolate flavors, along with its sophisticated oak undertones.	2019	2800
◆ Evodia Pizarras Antiguas Spain RM46	Mix of great typicity and originality, a delicate style with notes of raspberry, sweet cherry and an intense taste. Enjoy this delicate and flavorful wine with roasted pork tenderloin, grilled vegetables, or a light tapas platter featuring chorizo and manchego cheese.	2018	3000

◆ Sommelier Recommended

Prices are in Thai Baht and subject to 10% service charge and 7% vat
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Wine by the bottle

Medium - Bodied | RED [Continue]

		Vintage	Bottle
Coto De Imaz Rioja Reserva DOC Spain RM61		2018	3200
Rich nose with jammy red fruit a cassis, raspberry. Cream and raspberries on the palate and violet soft round tannins. Pair this elegant Rioja Reserva with roasted lamb, grilled sausages, or mushroom risotto.			

Gattavecchi | Rosso di Montepulciano | Toscana DOC | Italy RM71

Deep ruby red, with a delicate bouquet of wild berries.
The palate is full, elegant, and harmonious, making it an excellent pairing for pasta, roasted meats, cheeses, and mushroom risottos.

Full - Bodied | RED

		Vintage	Bottle
Bodega Catena Zapata Alamos Malbec Uco Valley Mendoza Argentina SH16	2023	1900	
This Malbec features bright black cherry and floral aromas with spicy notes, offering a full, soft mouthfeel with berry, spice, and leather flavors. Its long finish with sweet tannins pairs perfectly with steak, lamb, or BBQ.			
Zuccardi "Q" Cabernet Sauvignon Uco Valley Mendoza Argentina RF16	2017	2900	
This full-bodied wine has an intense purple color, rich with ripe fruit and spicy notes, and a long, satisfying finish. It pairs beautifully with grilled steaks, venison, or hearty dishes.			
Paracombe Adelaide Hills Shiraz Australia RF36	2020	1800	
The grapes ferment slowly and gently to preserve flavor and tannins. This dark ruby wine offers intense cherry, plum, white pepper, spice, fine tannins, and subtle oak. pairs beautifully with grilled lamb, roasted beef, hearty stews, and flavorful game meats. It also complements dishes with smoky spices and aged cheeses.			
Yalumba The Cigar Cabernet Sauvignon Coonawarra Australia RM66	2019	3700	
The Cigar Cabernet Sauvignon, from the iconic Coonawarra region, is a medium to full-bodied wine with rich fruit and soft tannins, pairing beautifully with lamb, beef, or hearty stews for a harmonious dining experience.			
Boutinot La Cote Sauvage Cairanne Southern Rhône France RF39	2017	4500	
A classic Cairanne Cotes du Rhone Villages 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.			
Museum Numerus Clausus DO Cigales Tempranillo Vallado Italy RF30	2009	9200	
A brilliant, deep dark burgundy colour, with flecks of ruby. Concentrated ripe fruity taste, with intense hints of minerals (graphite, slate), balsamic hints (eucalyptus, pine) and spices (clove, cinnamon). Reminiscent of blackberries and cranberries wrapped in a creamy oak taste, with hints of hazelnut and toffee. Pair this rich, mineral-driven wine with roasted game meats or aged cheeses for a perfect harmony of flavors. Its depth enhances savory, spicy dishes beautifully.			
Feudi di San Gregorio Primitivo Puglia Italy RM76	2023	2200	
Full-bodied and smooth, with velvety tannins and well-balanced acidity. Flavors of dark fruits, cocoa, and a subtle smokiness lead to a long, elegant finish. Pairs beautifully with grilled red meats, hearty pasta dishes, or aged cheeses, complementing its rich dark fruit and smoky notes.			
Selfridges Organic Red Garnatxa Negra DO Terra Alta Spain RM75 <small>[Organic Vegan]</small>	2022	1990	
The Garnatxa grapes are grown organically (without any pesticides to harm the soil) in the villages of Batea, Gandesa, Corbera and Bot before being hand-picked for this full-bodied and fruity bottle - which is vegan. Enjoy it with grilled steaks.			



Sommelier Recommended

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