

White Key

① = Dry

② = Medium-Dry

③ = Medium

**Red Key**

Soft = ①

Medium = ②

Full = ③

WINE LIST

CHAMPAGNE AND SPARKLING

Fizz with exotic dishes needs to be on the delicate side, nothing too full-bodied and overpowering as this can upset the balance between food and wine. For this reason an elegant non-vintage Champagne or light "sparkler" would be the most appropriate choice here.

25. Prosecco Spumante, Pure ① **19.95**

25b. Prosecco Spumante ¼ Bottle ① **8.50**

Fully sparkling style of Prosecco with ripe peach, pear and apple flavours.

26. Champagne, Baron, n.v. ① **34.00**

26b. Champagne Gardet, Half bottle ① **20.00**

The perfect aperitif, nicely elegant fruit, ideal for any special occasion

27. Champagne Veuve Clicquot, Yellow Label, n.v. ① **48.00**

Lingering fruity flavours of apple and pear on the palate create a fresh, harmonious and lively Champagne. A society favourite!

28. Rosato Spumante, Villa Sandi, n.v ② **19.95**

Light and fresh sparkling wine brimming with ripe, creamy strawberry fruit.

ROSE WINES

Rose wines are always "a good bet" with Thai food, especially if they are not too dry and the fruit is well-ripened, from a sunny climate.

14. Pinot Grigio Blush, La Delfina (Italy) ① **15.50**

An amazing rose that combines power, finesse and ripe, juicy fruit.

15. Zinfandel Blush, Willowood (USA) ③ **14.95**

Stunning, intensely coloured rose wine bursting with ripe, luscious fruit that can match well with a really rich sauce

WHITE WINES

Perfect combinations of white wine with Thai food would include a fragrant Gewürztraminer blend or a Riesling Kabinett, which is an ideal match for mild noodle dishes. Tangy New World sauvignon or a blend of Semillon/Chardonnay provides a perfect choice, as does the classic counterpart from Sancerre or an inexpensive, lively Chenin.

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|---|-------------------------|--------------|
| 1.Sauvignon Blanc, Rio Rosa (Chile) ① | 125ml £3.25 175ml £4.25 | 14.95 |
| <i>Our house selection, gooseberry fruit aromas with a fresh "clean" finish</i> | | |
| 2. Pinot Grigio, Pure (Italy) ① | 125ml £3.50 175ml £4.50 | 16.50 |
| <i>Light, bright, fresh and delicate. Perfect with vegetarian alternatives.</i> | | |
| 3.Chardonnay / Torrontes, Las Manitos (Argentina) ② | | 14.95 |
| <i>Bright, fresh vivid fruit and appealing zippy, delicate apple and pear flavours.</i> | | |
| 4. Chardonnay, Finca El Picador (Chile) ② | | 15.95 |
| <i>Fruity flavours of fresh peach, ripe melon and juicy melon are matched by attractive notes of spice.</i> | | |
| 5.Viognier, Henri de Richemer (South of France) ② | | 17.00 |
| <i>Deliciously floral and perfumed, ideal with fragrant, gently spicy dishes.</i> | | |
| 6.Sauvignon Blanc Reserve, Nostros (Chile) ② | | 17.50 |
| <i>An overtly fruity style Sauvignon with a crisp citrus edge.</i> | | |
| 7.Torres Esmeralda, Gewurztraminer/Moscatel (Spain) ③ | | 20.50 |
| <i>Rich flavours of fragrant lychees, surely created especially for Thai food!.</i> | | |
| 8.Sauvignon Blanc, ARA (New Zealand) ② | | 22.00 |
| <i>Lush grapefruit and gooseberry flavours that linger on the palate.</i> | | |
| 9.Pinot Blanc, Rene Scherer, (France) ② | | 23.95 |
| <i>This wine, with its extremely flowery and aromatic nose, offers elegance and intensity.</i> | | |
| 10. Chablis, Domaine Fourey (Burgundy) ① | | 27.00 |
| <i>Crisp and dry with an intense, steely character</i> | | |
| 11.Sancerre, Domaine Rimbault (France) ① | | 28.50 |
| <i>A classic example of its type, very fruity yet deliciously dry</i> | | |

RED WINES

Red wines frequently lose out in matching with Thai food, but there are occasions when they really work well. Generally speaking Old World wines are more sympathetic as the New World style can be too powerful for such delicately flavoured dishes.

16. Merlot Rio Rosa (Chile) ② 125ml £3.25 175ml £4.25 **14.95**

Medium bodied wine with cherry fruit and a light tannin.

17. Shiraz / Malbec (Argentina) ② 125ml £3.50 175ml £4.50 **15.50**

A soft plummy red, with alluring, spicy red fruits.

18. Cabernet Sauvignon, Finca El Picador (chile) ② **16.00**

Light and smooth with plummy fruit aromas and a hint of raspberry.

19. Bardolino Classico, Zonin (Italy) ③ **17.50**

This medium-full bodied red wine has an approachable earthy style with wonderful aromas of berry fruit and a hint of oak.

20. Rioja Joven, Semi-Crianza (Spain) ② **17.50**

Medium bodied wine almost bursting with red berry fruit, soft tannins and vanilla oak. Makes a lovely combination with lamb dishes.

21. Shiraz, Murphy (Australia) ③ **18.00**

A rich, warm and generous red wine with intensely concentrated fruit flavours, mellowed by small oak maturation.

22. Pinot Noir Reserve, Nostros (Chile) ③ **18.50**

A smooth, fruity Pinot Noir from the Casablanca Valley. Red cherry flavours with a sweet, ripe fruit finish

23. Côtes du Rhône Terres de Fruits, Dauvergne-Ranvier (France) ③ **22.00**

Aromas of preserved fruit tantalise the nose. An elegantly structured palate with ripe fruit and a powerful, spicy richness.

24. Brouilly, Point du Jour (Cru Beaujolais) ① **28.00**

A gentle, fruity style that works well with lighter dishes and noodles or try it as a change from white with our giant juicy grilled prawns

BAR DRINKS

Beers

Singha	£3.25
Tiger	£3.25
Chang	£3.25
Magners	£3.25
Becks	£2.95
Wolf Brewery (LUPUS)	£3.25
Wolf Brewery (COYOTE)	£3.25

Spirits (25ml)

Bells Whisky	£2.00
Gordon's Gin	£2.00
Smirnoff Vodka	£2.00
Amaretto	£2.50
Bacardi Rum	£2.00
Captain Morgan's Rum	£2.00
Jameson Irish Whiskey	£2.00
Jack Daniels	£2.00
Southern Comfort	£2.00
Glenfiddich	£3.20
Campari	£2.00
Archers	£2.00
Martell Cognac VS	£3.00
Remy Martin VSOP	£3.45
Bushmills 10 year old	£3.20
Glenmorangie 10 year old	£3.20

Soft Drinks

Coca Cola (diet)	£2.00
Lemonade	£2.00
Orange Juice	£2.00
Pine Apple Juice	£2.00
Apple Juice	£2.00
Cranberry Juice	£2.00
Ginger Ale	£2.00
Soda and Lime	£1.75

Liqueurs (25ml)

Poças Ruby Port (50ml)	£3.00
Poças LBV Port (50ml)	£4.00
Baileys	£2.50
Cointreau	£2.50
Tia Maria	£2.50
Grand Marnier	£2.50
Malibu	£2.50
Drambuie	£2.50
Sambuca	£2.50

Water

Still (small)	£1.75
Still (large)	£3.50
Sparkling (Small)	£1.75
Sparkling (large)	£3.50