

WEINKARTE

Lamador Sauvignon Blanc (Chile)

glass 190 THB/bottle 950 THB

APPEARANCE: pale yellow with silver highlights.

NOSE: opening with aromas of citrus,tropical fruits and slight notes of grass and herbs.

Pairing food: sald-seafood-fish

Luz Chilena Cabernet Sauvignon (Chile)

glass 190THB/ bottle 950 THB

APPEARANCE: Intense ruby red

NOSE: Pleasant aroma of black fruit,prunes and cassis refreshing acidity and smooth tannins.

PAIRING FOOD: Meat on grill ,lamb.

VAL D'OCA Prosecco Blu Millesimato Extra Dry (Italy)

1200 THB

APPEARANCE Persistent and lively perlage.

NOSE The freshness heralded by the blue of the bottle finds a perfect match with the floral scent interspersed with the lively note of fruity aromas.

White wine / Weißwein

I Lauri Julia Chardonnay Colline Pescaresi (Italy)

1200 THB

APPEARANCE: A brilliant pale straw color

NOSE: An enticing bouquet of ripe flower,lemon,tropical fruit

PAIRING FOOD: Seafood, fish frill , fresh cheese, delicate meat, aperitif,

I Lauri Tavo Pinot Grigio delle Venezie (Italy)

1200 THB

APPEARANCE: Pale straw yellow

NOSE: Intense bouquet of white fruit, included ripe golden apple and pears

PAIRING FOOD: cold cut,fresh cheese,risotto with vegetables,salad,poultry.

Marius by Michel CHAPOUTIER Viognier (France)

1250 THB

APPEARANCE-NOTE : Pale yellow color with yellow tin/white fruit pears and flower blossom

PAIRING FOOD: crab, vegetable soup,aperitif, shell seafood,pasta,

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Red wine / Rotwein

Andeluna 1300 mt malbec (Argentina)

1200 THB

APPEARANCE: Intense purple color.

NOSE: Floral notes such as violet and fruit expression like red plum and strawberry smooth and balance on mouth. **PAIRING FOOD:** Roasted meat, matured cheese

Le Preare Ripasso Valpolicella DOC. (Italy)

1400 THB

APPEARANCE: Intense ruby color

NOSE: Delicious aromas of spices, ripe red fruit and plum in the scent.

PAIRING FOOD: All meat roasted ,tenderloin,brased,hard cheese,black truffle.

Rocca delle Macie Chianti Riserva DOCG (Italy)

1300 THB

APPEARANCE: Deep color ruby with purple reflection

NOSE: It showcases a balanced nose of dark fruit notes and slightly spiced aromas

PAIRING FOOD: all meat roasted,cold cut, AGED MIN 2 YEARS IN OAK BARELL

Bericanto Gran Riserva Colli Berici DOC (Italy)

1550 THB

APPEARANCE AND NOTES: deep red color ,black cherry complex aroma

PAIRING FOOD: Roasted meat,hard cheese. 2 year aged in barell

Vivaldi Amarone Classico della Valpolicella CLASSICO DOCG (Italy) 2500 THB

A top popular wine from Italy, Dense and compact garnet red, great aroma black cherry

Perfect all important meat roasted, mature cheese **VIVINO 4.2**

Rose Wine/ Rosè wein

Figuiere Mediterranee Cote du Provence (France)

1200 THB

APPEARANCE NOTES: pink light color with noted of white fruit peach

PAIRING FOOD: perfect as aperitif , shell,oyster,marinated fish