TROPICAL OASIS

A SIGNATURE MENU INSPIRED BY SOUTH AMERICAN INGREDIENTS. WE ARE STILL KEEPING IT FUN AND TIKI, BUT WE PROVIDE A MODERN TWIST TO THIS NEW SET OF SIGNATURE COCKTAILS.

Pineapple Clarity 420
Bacardi carta blanca, Campari, Cherry Heering, Thai milk tea, pineapple, lemon, Silpin samui coconut

Kaffirlicious 420
Tanqueray London dry, Alipus San Luis, kaffir lime, lemon, Silpin lanna longan

Passion of the Milk 420
Ketel One, Pimento Dram, Giffard piment d'espelette, passion fruit, lemon, milk

Hot & Corny 440
Wild Turkey, sloe gin, lemon, Silpin tamarind

Gin-chee 420
Tanqueray London dry, Pisco, oolong, Silpin lychee, grenadine, vanilla, lemon, mini apple, plum powder

Naked Fashion 440
Naked Malt blended malt, falernum, honey, rooibos organic tea, Montelobos Joven Espadin, tonka bean

Jolly Uncle 460
Montelobos Espadin Joven, Bulldog London dry, Campari, rainbow blend tea, Tsuruume yuzu sake, creme de peche, lemon, passion fruit foam

Baby Raptor 460
Ketel One, Aperol, Falernum, Silpin lod chong nam kathi, jackfruit, lemon, angostura, London Essence peach & jasmine soda, lychee cranberry foam, jasmine perfume

Silver Yard 460
Don Julio Blanco, Mancino secco, Silpin rice syrup, grapefruit cordial, lemon, soda, tajin

Hot House Margarita 460
Don Julio Blanco, chilli, Ancho Reyes Chile yerba mate tea, Disaronno Amaretto, vanilla, guava, lemon

Betty in the Yard 460
The Botanist Islay Dry, raspberry, strawberry mango sticky rice cordial, lemon, passion fruit foam

Beekeeper 460
Issan Samui, Issan, peated whisky, wild honey, pineapple, yerba mate, habanero, citrus, tamarind

Monkey Tail 440
Peddlers Salted Plum, Peddlers Shanghai Craft, mezcal, yuzu, Thai jasmine rice, milky Oolong, Carolina reaper

BOTANICAL GARDEN BY THE BOTANIST ISLAY DRY GIN

Island of Islay 420
The Botanist Islay Dry, ginger sake, Aperol, lemongrass, citrus, basil, passion fruit foam, jasmine peach soda

Botanical Odyssey 420
The Botanist Islay Dry, Liquore Strega, Cynar, longjing tea, citrus, organic yoghurt

CLASSIC COCKTAILS

LET ANY OF OUR TEAM MEMBERS KNOW IF YOU WOULD LIKE TO HAVE A CLASSIC COCKTAIL THAT ISN'T LISTED HERE.

Moscow Mule 420
Ketel One, ginger beer, lime

Gin Gin Mule 420
The Botanist Islay Dry, ginger beer, lime

Aperol Spritz 420
Aperol, Cinzano prosecco, soda

Negroni 420
Tanqueray London dry, Cinzano Di Torino Rosso 1757, Campari

Frosty Slushies

Hot House Slushy Margarita 460
Jose Cuervo Silver, Ancho Reyes Chile, Cointreau, spicy syrup, lime

Pink Lady Slushy 460
Bulldog London dry, lemon, tamarind, grenadine

MOCKTAILS

Pineapple Just Kidding 270
pineapple, beetroot, lime

Passionless-Fruit 270
house passion fruit syrup, pineapple, lime, ginger

= Dairy = Egg = Nuts = Cocktail Strength

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DRINKS

DRAFT BEER

Germany	
ABK Hefeweizen - Weissbier Anno 25	330 / 450
Thailand	
The Brewing Project "Anan" - DDH Hazy IPA	280 / 480
The Brewing Project "Wila" - Weizen	260 / 460
The Brewing Project "Crispy Boy" Helles - Lager	260 / 460
Japan	
Asahi - Lager	240 / 440
MEAD	
Cold Cat Brewing - Som Mapeed Mead	240 / 440

BOTTLE BEER

Italy	
Cuore Di Napoli - American Pale Ale	440
Paliata Imperial - Stout	490
Mexico	
Corona - Pale Lager	270
Spain	
1906 Reserva Estrella Galicia Especial - Lager	290

SOFT

Coke, Coke zero, Sprite, manao soda, soda water, A&W root beer	95
Franklin & Sons Premium Range *ginger beer, ginger ale, classic Indian, light Indian, elderflower & cucumber, mallorcan*	150

JUICE

pineapple, orange, fresh lemonade	150

COFFEE AND TEA

espresso, americano	120
latte, cappuccino	140
sencha, earl grey, English breakfast, oolong, peppermint, chamomile	95

WATER

Vittel	190
Perrier	220

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BAR.YARD MENU

KEEP CALM & HAVE A SALAD

Lobster & Shrimp Ceviche Verde 390
coriander-avocado, kaffir lime leaves, bird's eye chilli and corn tortilla chips

Oysters
shucked to order, served with tomatillo habanero "miñoneta" smokey chipotle mango salsa, fresh lemon, lime and tabasco
dozen (12) 990
half dozen (6) 590

Coal-Roasted Oyster
crispy rice vermicelli, chimichurri mayo and ricotta cheese
dozen (12) 820
half dozen (6) 490

Smoked Burrata Cheese Over Applewood 320
charred cantaloup, baby romaine lettuce, watercress, coriander seeds, crisp anchovies, cherry tomatoes, and chipotle & honey vinaigrette

Crispy Lobster & Fresh Mango Salad 270
rock lobster, local mangoes, coriander, carrots, cashew nuts and tamarind dressing

Carne Apache 420
Mexican style beef tartare, tomatillo, fresh coriander, red chilli, jalapeño, red wine vinegar, gherkin, quail egg, mustard, corn tortilla tostadas

FIRE UP THE SMOKERS

Smoked Pork Belly 390
BBQ spice rub pork belly, applewood smoked, pineapple BBQ sauce, grilled vegetables, pickled veggies

Carne Asada 490
beef hanger steak grilled over the coals, chilli de arbol salsa, caramelized onion, crushed garlic chipotle potatoes

Dark Beer Smoked BBQ Baby Pork Ribs 400g 420
slow cooked, dry ancho chilli rub, chipotle and black pepper BBQ sauce serve with pickled veggies on side

Slow Cooked Chipotle Beef Brisket 250g 590
tender and dry rub sliced brisket, baby potatoes and cracked pepper BBQ sauce

Rib-Eye Churrasco 690
150 days grass fed, 250 grams of hickory-smoked black angus beef, chipotle chimichurri, garlic and herb potatoes

Grilled Over Coals Mixed Sausage Platter 690
traditional kielbasa, smoked chicken, Mexican chorizo, Biala, chipotle cheddar kielbasa served with bacon sauerkraut, Dijon mustard, chipotle aioli and BBQ

Roasted Duck Leg Over The Coal 420
coated with smoked tomato-chipotle chilli sauce, charred spring onion and grilled cabbage

Charcoal-Grilled Chicken Tikka 320
chat masala, yoghurt, paratha, and mint chutney

BAR.YARD SHARING COMBOS AND PLATTERS

The Greatest Hits Platter 890
lobster pop-corn
dark beer, ancho chilli smoked BBQ baby pork ribs
6 wings & drumettes combo
pork neck nachos
smoked chicken quesadilla

From-the-Sea Grilled Ocean Platter 1,890
fresh broiled lobster 450-500g
seared salmon 200g
grilled squid 150g
tiger prawns 4 pieces
served with a grilled vegetable skewer
dipping sauces include: nam jim seafood and Thai chilli paste

Back Yard BBQ Sharing Platter 1,490
from the Kamado Joe BBQ oven
smoked pork belly
dark beer, ancho chilli smoked BBQ baby pork ribs
slow cooked chipotle beef brisket
4x grilled tiger prawns
comes with grilled vegetable, pickled veggies and hot butter buns

= BEEF = DAIRY = EGG = GLUTEN = NUTS = PORK
= SEAFOOD = SESAME = SOY SAUCE = VEGETARIAN ** VEGAN

= HOT = SPICY = MILD

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HAND CUDDLING

Baked & Lightly Crunched Chicken Wings & Drumette 210
6 wings and drumettes tossed in spicy pineapple BBQ sauce and blue cheese dip

Hua Hin Fresh Caught Fried Calamari 350
semolina crusted, sour cream spring onion dip and smoked chipotle mayo

Lobster Pop-Corn 350
Louisiana style crispy lobster chunks, roasted tomato salsa and smokey mayo

Crispy Snapper Bites 350
chipotle pepper & beer batter with fresh lime, miso lemon mayo and Thai seafood sauce

Quesabirria Lamb Taco Platter
dried ancho, guajillo, morita chilli, onion, feta cheese, mozzarella cheese, cilantro, served with consommé, homemade corn tortillas, red and green salsa
3 pieces 390
6 pieces 590

Bar.Yard Tacos x 3 or x 6 330 / 550
choose between:
soft and warm flour tortilla, soft corn tortilla, or crispy corn tortilla
choose filling:

pork ribs
slow cooked, off the bone
carne asada
charcoal grilled skirt steak
pollo tinga
pulled chicken breast cooked in chipotle
crispy soft-shell crab
beer batter, pickled jalapeño and horseradish mayo
al pastor
marinated pork shoulder, pineapple and achiote
vegetarian
grilled fresh cactus, zucchini, carrot, portobello mushroom, chipotle, coriander and goat cheese

Bar.Yard Quesadillas 350
flour tortilla folded and cut for sharing, served with roasted tomato salsa, sour cream, green onions and chipotle chimichurri
choices:
shrimp scampi, chimichurri
portobello mushroom, spinach, roasted sweet corn
smoked chicken and mozzarella cheese
carne asada – chipotle chimichurri

And Don't Forget the Nachos
choices:
shrimp scampi 590
smoked pork neck 350
kapaw nua 350
all served on a bed of hot corn tortilla chips, cumin, coriander, pico de gallo, spring onion cream, triple cheese mash-up, roasted tomato salsa and guacamole

BAD-ASS SKEWERS

Street Mex Corn 180
crushed pumpkin seeds, dried and smoked jalapeño peppers, parmesan and lime wedge

Charcoal Grilled Bacon Wrapped Shrimp Skewers 350
served on a smoking fire-grill, locally sourced shrimp with achiote marinade, bacon, chipotle sauce and salsa macha

Arabic Mixed Grilled 690
shish taouk, seabass, beef kofta, grilled tomatoes, capsicum, chilli garlic sauce, Arabic bread and harissa sauce

VEGETARIAN FAVOURITES

Grilled Paneer Panini Wrap 340
tightly wrapped paneer in a flour tortilla, cucumber salad, yoghurt and mint sauce

Guacamole, Salsa, Chips & Pico ** 240
warm, crunchy corn tortillas with roasted tomato salsa

Smoked BBQ Vegetables ** 120
portobello mushrooms, zucchini, carrots and cauliflower

Nachos mixed roasted vegetables 340
cactus, portobello mushroom, zucchini, aubergine, and triple cheeses mash-up

SWANKY ENDINGS

Fire & Ice S'mores 210
roasted marshmallows, graham crackers, vanilla ice cream and gianduja chocolate

Banana Chimichangas 290
stuffed nutella, buttered graham cracker and cinnamon sugar coated, served with vanilla ice cream

The Sweet Spot Picnic Platter 510
fire & ice s'mores, churro cheesecake bar, seasonal fruits, daily paletas and ice cream of the day

Toasted Churro Cheesecake Bar 290
Madagascar vanilla cream cheese, cinnamon sugar coated served with goat milk cajeta and burnt marshmallows

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WHISKY

SPEYSIDE

	GLASS / BOTTLE
Aberlour 18	1,900 / 21,180
Cragganmore 12	580 / 7,650
Glenfiddich 12	440 / 5,800
Glenfiddich 15	580 / 7,650
Glenfiddich 18	640 / 11,230
The Balvenie Doublewood 12	580 / 7,650
The Balvenie Portwood 21	2,100 / 32,500
The Glenlivet Founder's Reserve	320 / 4,290
The Glenlivet 18	780 / 14,000
The Glenrothes 12	680 / 11,090
The Macallan 12 Double Cask	680 / 11,550
The Macallan 12 Triple Cask	800 / 11,550
The Macallan 15 Double Cask	1,450 / 16,900
The Macallan 12 Sherry Oak	680 / 11,500
The Macallan 18 Sherry Oak	2,900 / 36,000
The Macallan Rare Cask	3,100 / 64,000
The Macallan A Night On Earth 2023 Edition	990 / 21,000
The Macallan Harmony Collection	
Rich Cacao Limited Edition	1,800 / 30,000
The Singleton of Dufftown 12	400 / 5,800

HIGHLAND

	GLASS / BOTTLE
Dalmore 12	580 / 7,650
Dalmore 15	680 / 11,550
Glenmorangie Lasanta 12	510 / 6,430
Glenmorangie Nectar D'Or 12	580 / 7,650
Glenmorangie The Original 10	420 / 5,290

ISLAY/ISLANDS

	GLASS / BOTTLE
Ardbeg 10	510 / 6,430
Ardbeg Uigeadail	620 / 9,780
Ardbeg Corryvreckan	680 / 11,550
Bowmore 12	620 / 9,780
Bowmore 15	840 / 13,500
Bowmore 18	1,550 / 19,900
Bruichladdich Port Charlotte	680 / 11,550
Bruichladdich The Classic Laddie	680 / 11,550
Laphroaig 10	610 / 9,780
Lagavulin 16	800 / 14,500
Talisker 10	580 / 7,680

LOWLAND

	GLASS / BOTTLE
Auchentoshan 18	620 / 9,780
Auchentoshan 21	1,450 / 24,440
Auchentoshan Three Wood	580 / 7,650

JAPAN

	GLASS / BOTTLE
Yellow Label	280 / 2,890
Hibiki Harmony	680 / 12,990
Chita Single Grain	620 / 9,780

IRISH

Jameson	280 / 3,890
Jameson Black Barrel	380 / 4,890
Teeling Small Batch	320 / 4,290

BOURBON / RYE

	GLASS / BOTTLE
Bulleit Bourbon	380 / 4,890
Bulleit Rye	420 / 5,290
Michter's Straight Bourbon	480 / 6,290
Michter's Sour Mash Whiskey	480 / 6,290
Michter's US # 1 Kentucky Straight Rye	480 / 6,290
Wild Turkey 81	380 / 4,890
Wild Turkey 8	460 / 6,000

BLENDED / SCOTCH

	GLASS / BOTTLE
Compass Box Spice Tree Blended Malt	980 / 20,000
Compass Box Great King St Artist's Blend	750 / 13,500
Chivas 12	320 / 4,000
Chivas Mizunara	510 / 6,430
Chivas 18	580 / 7,650
Dewar's 18	620 / 8,210
Johnnie Walker Black Label	250 / 3,500
Johnnie Walker Blue Label	1,490 / 21,000
Johnnie Walker Gold Label Reserve	400 / 6,000
Johnnie Walker Gold Label 18	400 / 6,000
Johnnie Walker Gold Label - XR 21	650 / 13,500
Monkey Shoulder	320 / 4,290
Naked Malt	420 / 5,600

SPIRITS

VODKA

	GLASS / BOTTLE
Belvedere	420 / 5,290
Grey Goose	420 / 5,290
Haku	420 / 5,290
Ketel One	280 / 3,890
Tito's	380 / 4,000
Grey Goose Magnum	14,000

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TEQUILA

	GLASS / BOTTLE
Clase Azul Reposado	1,650 / 25,000
Claze Azul Gold	75,000
Claze Azul Anejo	150,000
Curado Blanco Espadin	440 / 6,100
Curado Blanco Cupreata	440 / 6,100
Don Julio Reposado	580 / 7,650
Don Julio Blanco	480 / 6,290
Don Julio 1942	1,500 / 25,000
Jose Cuervo Especial Silver	290 / 3,890
Ocho Reposado	480 / 4,290
Patron Silver	440 / 6,100
Patron Reposado	480 / 6,400
Patron El Cielo Prestige Silver	1,600 / 25,000
818 Eight Reserve	1,650 / 26,000
818 Reposado	480 / 6,400

MEZCAL

	GLASS / BOTTLE
Alipus San Luis	420 / 5,290
Alipus San Andres	420 / 5,290
Alipus San Baltazar	420 / 5,290
Alipus San Juan	420 / 5,290
Creyente Joven	420 / 5,600
Los Siete Misterios Doba Yej	490 / 6,900
Montelobos Espadin Joven	450 / 6,500

GIN / SLOE GIN

	GLASS / BOTTLE
Bombay Sapphire	290 / 4,200
Bombay Sapphire Premier Cru	440 / 6,100
Bulldog London Dry	290 / 4,200
Canaima	420 / 5,000
Elephant	380 / 5,500
Hayman's Sloe Gin	490 / 4,500
Hendrick's	420 / 5,290
Iron Balls	390 / 4,290
Lady Triệu Contemporary	420 / 5,800
Martin Millers	390 / 5,000
Monkey 47	580 / 5,800
Peddlers Salted Plum	420 / 4,600
Peddlers Shanghai Craft	440 / 4,900
Roku	390 / 5,000
Siam Lanna	320 / 4,200
Sipsmith London Dry	440 / 6,000
Tanqueray No. 10	420 / 6,000
Tanqueray London Dry	290 / 4,200
The Botanist	490 / 6,300

RUM

	GLASS / BOTTLE
Angostura 1919	420 / 5,290
Appleton Estate Rare Blend 12	320 / 4,290
Bacardi Carta Blanca	280 / 3,890
Bacardi Ocho	390 / 4,900
Brugal 1888	580 / 8,000
Brugal Añejo	280 / 4,000
Brugal Extra Dry	280 / 4,000
Flor de Cana 12	400 / 5,500
Issan	320 / 4,000
Kraken Black Spiced	320 / 4,200
Matusalem 15	380 / 4,400
Mount Gay Black Barrel	380 / 4,890
Plantation Barbados 5	380 / 4,890
Plantation XO 20th Anniversary	580 / 7,650
Ron Zacapa 23	580 / 7,650
Samui by Issan	320 / 4,000
Santa Teresa 1796	440 / 6,500

LIQUORS

	GLASS
Disaronno	320
Drambuie	320
Grand Marnier	320
Yellow Chartreuse	460

APERITIVO

	GLASS
Aperol	280
Campari	280
Fernet Branca Mentha	340
Pernod	280
Ricard	280

COGNAC / PISCO

Demonio De Los Andes	280
Hennessy VS	400 / 5,800
Remy Martin VSOP	450 / 6,500
Remy Martin 1738	510 / 10,500

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WINES & CHAMPAGNES

CHAMPAGNES & SPARKLING WINE

NV Bollinger, Special Cuvée, Brut, Champagne, France	1,290 / 6,400
NV Bisol & Figli, Belstar, Prosecco, Brut, Veneto, Italy	440 / 2,300

SPARKLING ROSÉ

NV Contadi Castaldi, Franciacorta Rosé, Lombardy, Italy	480 / 3,300

WHITE WINES

2022 Christophe Patrice, Chardonnay, Chablis, Burgundy, France	520 / 2,600
2021 Castello Banfi, San Angelo, Pinot Grigio, Toscana IGT, Tuscany, Italy	460 / 2,300
2021 Protos, Verdejo, Rueda, Castilla y León, Spain	400 / 2,000
2022 Villa Maria, Private Bin, Sauvignon Blanc, Marlborough, New Zealand	440 / 2,200
2021 Pascal Jolivet, Sauvignon Blanc, Sancerre, Loire, France	3,900
2021 E. Guigal, Côtes-du-Rhône, Rhône, France	2,600
2021 Pio Cesare, L'Altro, Chardonnay, Langhe, Piedmont, Italy	2,900
2020 Planeta, La Segreta, Il Bianco, Sicilia, Italy	2,500
2020 Planeta, Etna Bianco, Sicilia, Italy	2,800
2021 Weingut Prinz von Hessen, Riesling, Classic, Rheingau, Germany	2,600
2021 Laurenz V., Singing Grüner Veltliner, Weinland, Austria	2,600

ROSÉ WINES

2021 M de Minuty, Rosé, Côtes de Provence, Provence, France	560 / 2,800
2021 M de Minuty, Rosé, Côtes de Provence, Provence, France (Magnum 1.5 L)	7,800

RED WINES

2020 Chartron et Trébuchet, Bourgogne Pinot Noir, Burgundy, France	520 / 2,600
2020 Michel Lynch, Nature, Merlot, Bordeaux, France	490 / 2,450
2020 Domaine de L'Ostal, Estibals, Minervois, Languedoc-Roussillon, France	460 / 2,300
2021 Alamos, Malbec, Mendoza, Argentina	400 / 2,000
2016 Château Bernadotte, Haut-Médoc, Bordeaux, France	3,200
2019 Pio Cesare, Barolo, Piedmont, Italy	6,900
2018 Pio Cesare, Oltre, Langhe, Piedmont, Italy	3,000
2021 Castello Banfi, Chianti Classico, Tuscany, Italy	2,900
2018 Felline Sinfarosa, Zinfandel, Primitivo di Manduria, Puglia, Italy	3,100
2018 Torbreck, Old Vines, Grenache-Shiraz-Mourvèdre, Barossa Valley, Australia	2,600
2019 Wente Vineyards, Southern Hills, Cabernet Sauvignon. Livermore Valley, California, USA	3,000
2017 Brigaldara, Amarone della Valpolicella Cavolo, Veneto, Italy	4,600

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PREMIUM WINES & CHAMPAGNES

CHAMPAGNE BY THE BOTTLE

NV Bollinger, Special Cuvée, Brut, Champagne, France — 6,400
60% Pinot Noir, 25% Chardonnay and 15% Meunier. Over 85% Grands and Premiers crus exclusive use of the cuvée.

2014 Bollinger, La Grande Année, Brut, Champagne, France — 15,000
61% Pinot Noir and 39% Chardonnay (a wine of precision and finesse, blending from 19 Crus)

NV Duval Leroy, Blanc de Blancs, Millésime, Prestige, Brut, Champagne Grand Cru, France — 8,600
100% Chardonnay selected only from Grand Cru villages

2015 Louis Roederer, Philippe Starck Limited Edition, Millésimé, Brut Nature, Champagne, France — 7,900
55% Pinot Noir, 25% Pinot Meunier and 20% Chardonnay. Zero dosage - no sugar added

2009 Louis Roederer, Cristal, Millésimé, Brut (Magnum 1.5 L), Champagne, Champagne, France — 49,000
60% Pinot Noir and 40% Chardonnay from 100% Grand Cru Vineyards

2012 Dom Pérignon, Vintage, Brut, Champagne, Champagne, France — 38,000
52% of Chardonnay and 48% of Pinot Noir. 2012 is the latest Vintage release and is produced from only exceptional grapes

NV Krug, Grande Cuvée, 170ème Édition, Brut, Champagne, Champagne, France — 46,000
43% Pinot Noir, 35% Chardonnay and 22% Pinot Meunier, based on the 2014 vintage

NV Armand de Brignac, Ace of Spades, Gold, Brut, Champagne, Champagne, France — 45,000
A blend of Pinot Noir, Pinot Meunier, and Chardonnay. The most iconic cuvée in the range.

NV Telmont, Reserve, Brut Champagne, Champagne, France — 7,100
43% Chardonnay, 37% Meunier, 20% Pinot Noir

2006 Krug, Grande Cuvée, Brut, Champagne, Champagne, France — 69,500
45% Pinot Noir, 35% Chardonnay and 20% Pinot Meunier, "CAPRICIOUS INDULGENCE"

NV Bollinger, Special Cuvée, Brut (Magnum 1.5 L), Champagne, Champagne, France — 17,500
60% Pinot Noir, 25% Chardonnay and 15% Pinot Meunier

NV Ruinart, Blanc de Blancs, Brut Champagne Champagne, France — 17,500
100% Chardonnay

CHAMPAGNE ROSÉ

NV Bollinger, Rosé, Brut, Champagne, France — 8,500
62% Pinot Noir, 24% Chardonnay and 14% Pinot Meunier (An assembly of over 85% Grand Cru and Premier Cru)

NV Ruinart, Rosé, Brut, Champagne, France — 15,000
55% Pinot Noir and 45% Chardonnay (Made of 100% Premier Cru from the Montagne des Reims and Côte des Blancs)

NV Duval Leroy, Rosé, Prestige, Champagne Premier Cru, France — 8,600
90% Pinot Noir and 10% Chardonnay, selected only from Premier Cru villages

2013 Louis Roederer, Cristal Rosé, Millésimé, Brut, Champagne, France — 42,000
55% Pinot Noir and 45% Chardonnay. The 2013 vintage of Cristal Rosé from Louis Roederer is a highly refined and delicate wine

NV Telmont, Reserve, Rose, Brut, Champagne, Champagne, France — 8,500
87% Chardonnay, 13% Meunier

WHITE - OTHERS

2020 Weiser-Künstler, Ellergrub, Riesling Große Eule «GE», Mosel, Germany — 5,800
100% Riesling «Grosse Eule» (a take on the «Grosses Gewächs» of the VDP)

2019 Quintodecimo, Giallo D'Arles Greco Di Tufo Irpinia Campania, Italy — 7,400
100% Greco

RED - ITALY

2015 Villa Russiz, Graf de La Tour, Merlot, Collio, Friuli-Venezia Giulia, Italy — 6,400
100% Merlot (Graf from La Tour)

2018 Marchesi di Barolo, Serragrilli, Single Vineyard, Barbaresco, Piedmont, Italy — 6,200
100% Nebbiolo

2018 Marchesi di Barolo, Sarmassa, Single Vineyard, Barolo, Piedmont, Italy — 6,200
100% Nebbiolo

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ราคาอาหารและเครื่องดื่มยังไม่รวมค่าบริการ 10% และ ภาษีมูลค่าเพิ่ม 7%

PREMIUM WINES & CHAMPAGNES

2018 Castello di Bossi, Girolamo, Toscana IGT, Tuscany, Italy — 6,000
100% Merlot

2016 Barone Ricasoli, Castello di Brolio, Casalferro, Toscana IGT, Tuscany, Italy — 5,500
100% Merlot

2018 Castello di Bossi, Corbaia, Toscana IGT, Tuscany, Italy — 5,600
A blend of Cabernet Sauvignon and Sangiovese from more than 40-year-old vines

2019 «Luce», Tenuta Luce, Toscana IGT, Tuscany, Italy — 18,000
50% Merlot and 50% Sangiovese (Italy's version of Opus One, founded by Robert Mondavi and the Frescobaldi family)

2018 «Solaia» Marchesi Antinori, Toscana IGT, Tuscany, Italy — 45,000
73% Cabernet Sauvignon, 20% Sangiovese and 7% Cabernet Franc
(The smallest production of Solaia ever & only produced in the best vintages)

2016 Cortonesi, La Mannella, Brunello di Montalcino, Tuscany, Italy — 5,500
100% Brunello (Sangiovese)

2014 Stella di Campalto, Podere San Guiseppe, Rosso di Montalcino, Tuscany, Italy (Magnum 1.5 L) — 18,000
100% Brunello (Sangiovese)

2019 "Sassicaia" Tenuta San Guido, Bolgheri Sassicaia, Tuscany, Italy — 43,000
85% Cabernet Sauvignon and 15% Cabernet Franc

2017 Cantine Argiolas Korem, Bovale, Isola dei Nuraghi IGT, Sardinia, Italy — 6,500
A blend of Bovale Sardo (Graciano), Carignano and Cannonau

2017 Argiano Brunello di Montalcino Tuscany, Italy — 6,300
100% Brunello (Sangiovese Grosso)

RED - FRANCE

2018 Domaine Laporte, Les Royaux, Sancerre Loire, France — 5,500
100% Pinot Noir

2017 Chateau Cos d'Estournel 2eme Cru Classe, Saint-Estephe, France — 31,000
66% Cabernet Sauvignon, 32% Merlot, 1% Petit Verdot and 1% Cabernet Franc, it was aged in 60% new oak.

2019 Domaine Henri Delagrange, Vieilles Vignes Volnay Côte de Beaune, Burgundy, France — 6,600
1005 Pinot Noir from old vines

2016 Château Pedesclaux, Grand Cru Classé Pauillac Saint-Estephe, France — 7,500
48% Cabernet Sauvignon, 45% Merlot, 4% Petit Verdot and 3% Cabernet Franc

2018 Château Faugeres, Grand Cru Classé Saint-Emilion Bordeaux, France — 7,200
85% Merlot, 10% Cabernet Franc and 5% Cabernet Sauvignon

RED - OTHERS

2018 Silver Oak, Cabernet Sauvignon, Napa Valley, California, USA — 12,000
100% Cabernet Sauvignon

2015 Dominus Estate Christian Moueix Napa Valley California, USA — 39,000
100% Cabernet Sauvignon

2005 (2004) Alejandro Fernández, Dehesa La Granja, Dehesa 14 Vino de la Tierra Castilla y León, Spain — 5,000
100% Tempranillo (Matured 14 years in bottle before release)

2020 Bodegas Noemia, Malbec J Alberto Patagonia Argentina — 5,700
100% Malbec

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