MENU

11.00 to 18.00 hrs.

SALADS

Dukkah spiced chicken supreme C / N
Dry rubbed and char-grilled chicken breast, chick peas and roasted vegetables
310

Sustainable Tasmanian salmon C / H / G
Marinated in maple syrup, soy sauce and ginger, shaved fennel, green apple, radish, mixed salad
440

Coast Caesar P
Heart of romaine, Parmigiano Reggiano, bacon, Caesar dressing
artisan baguette crisps
250

Add your favorite:
Grilled chicken breast P 290
Flash cooked sea prawns P 360
Smoked Tasmanian salmon P 390

STARTERS

Half dozen of "imported" oysters D / G / C
red wine vinegar with shallots, lime
350

Blue swimmer crab, avocado, pomelo G
light lemon zesty mayonnaise
360

Local Burrata G / V / S / N
Mixed colored cherry tomatoes, aged balsamic, fresh basil oil
460

Ceviche tostadas S
Crispy tortilla, marinated tuna, avocado, lime, peppers, iceberg, sea grapes, mango
290,-

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AND APPLICABLE GOVERNMENT TAX.

Coast board P / N

Prosciutto di Parma, salami Milano
Saucisson, Pork rillette,
Brie, goat cheese, gorgonzola
Grapes, walnuts
Olives, mixed pickles, semi dry tomatoes
590

BRUSCHETTA'S ON ARTISAN SOUR DOUGH

Cherry tomatoes, extra virgin olive oil, shallots, rocket V – 120
Sautéed mushrooms, Parmigiano Reggiano V – 130
Cooked ham, mozzarella P – 140
Garlic and parsley V – 95

TAPAS

Chicken wings

Larb kai tod

Beef nam tok

Deep fried calamari

Tortilla chips and goat cheese dip V

Truffle oil potato wedges and grated parmesan V
210

SOUPS

Roasted tomato cream soup, Ciabatta croutons V
230

Local seafood cioppino with a twist, mussels, clams, prawns, scallops, squid, sea bass G
460

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PASTA RISOTTO

Penne Chorizo P
Smoked chorizo, chicken breast
Extra virgin olive oil, garlic, wild mushrooms, dash of cream
350

Seafood spaghetti
Spaghetti, local seafood,
Extra virgin olive oil, garlic, prawns, squid, clams, white wine
450

Coast tagliatelle
Local seafood, flash fried cherry tomatoes, broad beans and saffron dill beurre blanc
390

Spaghetti carbonara P
Crispy bacon, egg yolk, parmesan
320

Mushroom Risotto G / V
Black truffle and mushroom risotto
Enriched with French butter
Green asparagus tips
350

Seafood risotto G
Local seafood and homemade bisque
350

ARTISAN BREAD SANDWICHES

Grilled chicken and avocado on dark rye bread
Oak lettuce, mango chutney, tomato, capsicum spread
280

Mozzarella and tomato on Ciabatta V / N
Italian pesto spread, rocket, cracked black pepper
250

Roast beef and pickled red wine onion on sourdough bread
Horseradish Dijon, iceberg
350

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BURGER & MORES

Served with your choice of Criss cross or French fries

The coast burger

Angus beef patty, melted Morbier cheese
Onion confit, chopped iceberg, bloody Mary BBQ sauce, pickled cucumbers
390

Philly cheese and steak

Marinated sirloin strips with onion gravy, green and red peppers,
melted cheddar cheese in French baguette
350

Sea prawn and avocado wrap

Seared sea prawns, tomato salsa, yellow mango, chopped iceberg, wasabi mayo
340

Thai satay wrap N

Mixed lettuce, char grilled chicken satay, pickles, peanut sauce
280

The coast club P

Triple layers of house made bread, mayonnaise,
lettuce, tomato, cheddar cheese, egg, crisp bacon, chicken breast
330

PIZZA

Your choice of Roman thin crust or Neapolitan thick crust

Parma & rocket P

Tomato sauce, mozzarella, burrata, prosciutto di Parma, rocket
510

360 degree P

Tomato sauce, mozzarella, prosciutto di Parma, artichokes, olives, mushrooms
450

Margherita V

Tomato sauce, cherry tomatoes, mozzarella, basil
350

Four cheese V

Mozzarella, Gorgonzola, Parmesan, Fontina
440

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Regina P
Tomato sauce, mozzarella, mushrooms, ham
390

Truffle V
Cream base, truffle paste, truffle oil, mozzarella, parmesan shaved, rocket
490

COASTAL SEAFOOD

Pan seared seabass filet G / C
Thai spiced cherry tomato salad, local clams, shallots, coriander
390

Mediterranean herbed salmon steak
Summer succotash, yellow pepper sauce, potato chats
510

Coast fish n' chips
Battered sea bass, fries, malt vinegar, tartare sauce
380

PRIME MEATS AND GRILL

With choice of 1 sauce, red wine, peppercorn, Bearnaise, rosemary gravy, mushroom or Jack Daniels

Homemade BBQ pork spare ribs G
French fries and mixed salad
440

New Zealand Angus, grass fed beef sirloin steak 250gr G
Hand cut fries, pumpkin
990

Dukkah spiced chicken breast N
French fries, grilled vegetables
440

Choice extra side dishes 90

Mashed potatoes **G**
Criss cross fries
Mixed salad **G**
French Fries
Roasted vegetables **G**
Sautéed wild mushroom with herbs **G**
Truffle potato wedges

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DESSERTS

Florida key lime pie
230

Brandy snap rolls
Served with Chantilly cream & seasonal fruits
230

ICE CREAM 90 PER SCOOP

Chocolate
Rum & raisin
Salted caramel
Italian pistachio
Vanilla

SORBET 90 PER SCOOP

Mango
Raspberry
Lemon

ICE CREAM CREATION

Mango mania
Mango ice cream, passion fruit sauce, yellow mango, whipped cream
260

Very raspberry
Raspberry ice cream, strawberry sauce, fresh strawberries,
whipped cream
260

Chocolate fudge N
Chocolate and salted caramel ice cream, chocolate sauce, chocolate brownie, caramel sauce, whipped cream
260

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MENU

18.00 to 22.30 hrs.

SALADS

Dukkah spiced chicken supreme C / N
Dry rubbed and char-grilled chicken breast, chick peas and roasted vegetables
310

Sustainable Tasmanian salmon C / H / G
Marinated in maple syrup, soy sauce and ginger, shaved fennel, green apple, radish, mixed salad
440

Coast Caesar P
Heart of romaine, Parmigiano Reggiano, bacon, Caesar dressing
artisan baguette crisps
250

Add your favorite:
Grilled chicken breast P 290
Flash cooked sea prawns P 360
Smoked Tasmanian salmon P 390

STARTERS

Half dozen of "imported" oysters D / G / C
red wine vinegar with shallots, lime
350

Blue swimmer crab, avocado, pomelo G
light lemon zesty mayonnaise
360

Local Burrata G / V / S / N
Mixed colored cherry tomatoes, aged balsamic, fresh basil oil
460

Ceviche tostadas
Crispy tortilla, marinated tuna, avocado, lime, peppers, iceberg, sea grapes, mango
290

Tiger shrimp Pil Pil
Spicy seared shrimps with garlic, cherry tomatoes, Thai chili paste, oven fresh focaccia
330

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Coast board P / N
Prosciutto di Parma, salami Milano
Saucisson, pork rillette,
Brie, goat cheese, gorgonzola
Grapes, walnuts
Olives, mixed pickles, semi dry tomatoes
590

SOUPS

Roasted tomato cream soup, Ciabatta croutons V
230

Local seafood cioppino with a twist, mussels, clams, prawns, scallops, squid, sea bass G
460

PASTA RISOTTO

Penne Chorizo P
Smoked chorizo, chicken breast
Extra virgin olive oil, garlic, wild mushrooms, dash of cream
350

Seafood spaghetti
Spaghetti, local seafood,
Extra virgin olive oil, garlic, prawns, squid, clams, white wine
450

Coast tagliatelle
Local seafood, flash fried cherry tomatoes, broad beans and saffron dill beurre blanc
390

Spaghetti carbonara P
Crispy bacon, egg yolk, parmesan
320

Mushroom Risotto G / V
Black truffle and mushroom risotto
Enriched with French butter
Green asparagus tips
350

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Served with your choice of Criss cross or French fries

The coast burger

Angus beef patty, melted Morbier cheese
Onion confit, chopped iceberg, bloody Mary BBQ sauce, pickled cucumbers
390

PIZZA

Your choice of Roman thin crust or Neapolitan thick crust

Parma & rocket P

Tomato sauce, mozzarella, burrata, prosciutto di Parma, rocket
510

360 degree P

Tomato sauce, mozzarella, prosciutto di Parma, artichokes, olives, mushrooms
450

Margherita V

Tomato sauce, cherry tomatoes, mozzarella, basil
350

Four cheese V

Mozzarella, Gorgonzola, Parmesan, Fontina
440

Regina P

Tomato sauce, mozzarella, mushrooms, ham
390

Truffle V

Cream base, truffle paste, truffle oil, mozzarella, parmesan shaved, rocket
490

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COASTAL SEAFOOD

Pan seared seabass filet G / C
Thai spiced cherry tomato salad, local clams, shallots, coriander
390

Mediterranean herbed salmon steak
Summer succotash, yellow pepper sauce, potato chats
510

Coast fish n' chips
Battered sea bass, fries, malt vinegar, tartare sauce
380

Coast seafood platter G
Grilled seabass, calamari, tiger prawns, mussels, mixed salad
490,-

PRIME MEATS AND GRILL

With choice of 1 sauce, red wine, peppercorn, Bearnaise, rosemary gravy, mushroom or Jack Daniels

Homemade BBQ pork spare ribs G
French fries and mixed salad
440

New Zealand Angus, grass fed beef sirloin steak 250gr G
Hand cut fries, pumpkin
990

New Zealand Angus, grass fed beef tenderloin steak 250 gr G
Mushrooms, baby tomatoes, truffle mashed potatoes
1,290,-

Milk fed lamb rack G
Baby carrots, sugar snaps, chat potatoes
1,150,-

New Zealand Angus, grass fed Rib eye steak 250 gr G
French fries, roasted bone marrow
1,100,-

Dukkah spiced chicken breast N
French fries, grilled vegetables
440

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Choice extra side dishes 90

Mashed potatoes **G**
Criss cross fries
French Fries
Mixed salad **G**
Roasted vegetables **G**
Sautéed wild mushroom with herbs **G**
Truffle potato wedges

DESSERTS

Florida key lime pie
230

Brandy snap rolls
Served with Chantilly cream & seasonal fruits
230

ICE CREAM 90 PER SCOOP

Chocolate
Rum & raisin
Salted caramel
Italian pistachio
Vanilla

SORBET 90 PER SCOOP

Mango
Raspberry
Lemon

ICE CREAM CREATION

Mango mania
Mango ice cream, passion fruit sauce, yellow mango, whipped cream
260

Very raspberry
Raspberry ice cream, strawberry sauce, fresh strawberries,
whipped cream
260

Chocolate fudge N
Chocolate and salted caramel ice cream, chocolate sauce, chocolate brownie, caramel sauce, whipped cream
260

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COAST

BEACH BAR & GRILL

Beverage List

SOMMELIERS SELECTION

	Glass	Pitcher 450 ml	Bottle
EFFERVESCENT			
Mumm Cordon Rouge Champagne			฿ 5,600
Moët & Chandon Champagne, Piccolo bottle, Moët Imperial, 20 cl.			฿ 890
Prosecco 'Nua' DOC, Caldirola, Veneto Italy	฿ 290		฿ 1,390
WHITE			
Pinot Grigio 'Tavo' IGP, Ilauri,Venezia, Italy	฿ 340	฿ 950	฿ 1,690
Sauvignon Blanc, Kimi, Marlborough, New Zealand	฿ 340	฿ 950	฿ 1,690
Chardonnay, Pinical, Australia	฿ 290	฿ 830	฿ 1,390
Chenin Blanc, Granmonte,Khao Yai, Thailand	฿ 330	฿ 930	฿ 1,650
ROSÉ			
Grenache Pinot Noir, Jacob's Creek, Le Petit Rosé, Australia	฿ 320	฿ 910	฿ 1,650
Grenache Mourvedre, Domaine Fontval, Rosé de Mediterranée, France	฿ 290	฿ 830	฿ 1,390
RED			
Tempranillo, Campo Viejo La Rioja, Spain	฿ 340	฿ 950	฿ 1,690
Pinot Noir, Georges Duboeuf, Burgundy, France	฿ 290	฿ 830	฿ 1,400
Shiraz, Monsoon Valley, Hua Hin Hills, Thailand	฿ 330	฿ 930	฿ 1,650
Sangiovese, Santa Cristina, Tuscany, Italy	฿ 320	฿ 910	฿ 1,590
Cabernet Sauvignon, Hugo Casanova, Maule Valley, Chile	฿ 290	฿ 830	฿ 1,390

** For full wine list, please ask one of our Hosts

LOCAL BEERS
SINGHA, TIGER, CHANG, HEINEKEN
฿ 160

CRAFTED BEER
CHALAWAN PALE ALE, CHATRI IPA, BUSSABA WEISSE, ADAMAN DARK ALE
฿ 220

IMPORTED BEERS
CORONA, HOEGAARDEN
฿ 260

CIDER
MOOSE APPLE CIDER
฿ 160

FRESH FRUIT / VEGETABLE JUICES & SHAKES
PINEAPPLE, WATERMELON, LIME, MANGO, COCONUT, ORANGE, BANANA
฿ 170

CANNED FRUIT JUICES
MANGO, APPLE, PINEAPPLE, TOMATO
฿ 160

SOFT DRINKS
COCA COLA, COCA COLA LIGHT, SPRITE, SODA WATER, FANTA, TONIC WATER
฿ 110

DRINKING MINERAL WATERS
Evian, still water, 500 ml
฿ 160

Evian, still water, 1 L
฿ 230

Mont Fleur - 500 ml
฿ 85

Badoit, sparkling water, 330 ml.
฿ 140

Badoit, sparkling water, 750 ml.
฿ 290

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SIGNATURE COCKTAILS

PRESCRIPTION ICE TEA
Absolut vodka,
Beefeater gin,
Havana Club rum, cointreau,
fresh lemon juice, coke
฿ 310

MOSCOW MULE
Absolut Elyx vodka,
ginger ale, lime juice
฿ 300

LYCHEE MARTINI
Absolut vodka,
lychee liqueur,
lychee purée,
apple juice, lychee
฿ 300

FROSTY THAI MARGARITA
Olmeca tequila,
grand marnier,
singha beer
฿ 320

LEMONGRASS CAIPIRINHA
Classic chalong bay rum,
fresh lemongrass,
fresh lime juice
฿ 290

RASPBERRY CAÏPIROSKA
Absolut raspberri vodka,
raspberry purée, lime
฿ 290

THE BLOODY MARY KIT
Absolut citrus vodka,
bloody mary mix,
cherry tomato,
chili, lime
฿ 290

MANGO & PASSION CAIPIRINHA
Canario cachaca rum,
chopped lime, mango purée,
passion fruit syrup
฿ 290

SUMMER SMASH
Chalong bay rum,
sweet basil,
fresh lemon,
fresh sweet basil
฿ 290

LICK OF SUNSHINE
Malibu,
pineapple juice,
passion fruit,
pineapple
฿ 290

OCEAN'S 11
Absolut citrus vodka,
campari, orange juice,
raspberry purée,
grapefruit
฿ 290

MONIN APEROL SPRITZ
Prosecco,
Monin Spritz syrup,
soda
฿ 290

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MOJITOS

COAST MOJITO
Havana Club rum,
Havana Club 7 years, lime,
sugar syrup, fresh lime juice,
mint leaves, spiced sugar,
soda water
฿ 320

THE COCONUT MOJITO
Havana Club rum, coconut,
lime,sugar syrup, fresh lime juice,
mint leaves, soda water
฿ 300

MANGO & ROSEMARY MOJITO
Havana Club rum,
fresh lime juice,
rosemary syrup, mint leaves,
mango purée
฿ 300

THE CLASSIC MOJITO
Havana Club rum,
sugar syrup, fresh lime juice,
mint leaves, soda water
฿ 290

PINEAPPLE & LEMONGRASS MOJITO
Havana Club rum,
fresh lime juice,
lemongrass syrup, mint leaves,
pineapple purée
฿ 300

THE ROYAL MOJITO
Havana Club rum, sugar syrup,
fresh lime juice, mint leaves,
Prosecco 'Nua' DOC
฿ 390

Top up any of the Mojito with Havana Club 7 years I THB 80

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FROZEN MARGARITAS

FROZEN LYCHEE MARGARITA
Olmeca tequila, triple sec,
fresh lime juice, lychee
฿ 300

FROZEN MARGARITA
Olmeca tequila,
triple sec, fresh lime juice
฿ 290

FROZEN MANGO MARGARITA
Olmeca tequila, triple sec,
fresh lime juice, mango
฿ 300

Top up any Margarita made
with Don Julio Reserva I THB 80

THE CARAFE – SUITABLE FOR 2 PERSON

THE CLASSIC MOJITO
Havana Club rum, lime,
sugar syrup, fresh lime juice,
mint leaves, soda water
฿ 740

THE ROYAL MOJITO
Havana Club rum, lime,
sugar syrup, fresh lime juice,
mint leaves, Prosecco 'Nua' DOC
฿ 970

MANGO & LEMONGRASS SANGRIA
Amaretto, mango juice, cubed mango,
lemongrass syrup, soda water,
sprite, sauvignon blanc
฿ 970

SPICED THAI PUNCH
Sailor jerry rum, mango juice,
guava juice, lime juice,
spiced sugar
฿ 970

SMOOTHIES & MOCKTAILS

BANANA FLIP
Banana, orange,
yoghurt, wild honey
฿ 180

COFFEE FRAPPE
Double espresso,
vanilla,
whipping cream
฿ 230

MANGO & HONEY LASSI
Mango, mint leaves,
yoghurt, wild honey
฿ 180

MANGO BERRY
Strawberries, mango,
tangerine, yoghurt,
wild honey
฿ 180

THAI TEA COOLER
Thai tea,
condensed milk,
vanilla ice cream,
sago pearls
฿ 190

POWER COOLER
Banana, passion fruit,
honey syrup, brown sugar,
orange juice, yoghurt
฿ 180

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JUICE POTIONS

CAMPAGNA
Carrot, orange, pineapple, celery
฿ 180

PERFEZIONE
Watermelon, lemon, honey
฿ 180

BENESSERE
Pineapple, lemongrass
฿ 180

LITTLE ONES (KIDS)

BUTTERFLY ISLAND
Fresh lime juice, sprite, butterfly pea juice
฿ 150

MANGO YO
Low fat milk, yoghurt, mango, honey syrup, cardamon
฿ 150

ROOT BEER FLOAT
Root beer pop, vanilla ice cream
฿ 150

COFFEE & TEA SELECTION

ESPRESSO, COFFEE, TEA	฿ 130
DOUBLE ESPRESSO	฿ 140
CAPPUCCINO, CAFE LATTE	฿ 145

ICED BEVERAGE

COFFEE, TEA	฿ 150
CAPPUCCINO, LATTE	฿ 160

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Wine List

WORLD RED WINES

Fragrant and Elegant - *light to medium bodied, aromatic and stylish.*

Beaujolais Villages AOC, Georges Duboeuf, Burgundy, France	2,390
Bourgogne Pinot Noir AOC, Bouchard Père & Fils, Burgundy France	2,990
Pinot Noir 'Estate', Yering Station, Yarra Valley Australia	3,490

Silky smooth - *medium bodied, charming and easy drinking.*

Pinot Noir, Spy Valley, Marlborough New Zealand	3,490
Pinot Noir, Stonier, Mornington Peninsula Australia	4,850

Medium bodied savoury - *generous fruit flavours, dry with mild, smooth tannins.*

Tempranillo, Campo Viejo, La Rioja, Spain	1,690
Tempranillo VDT, Tapena, Castilla, Spain	1,490
Rioja La Vendimia DO, Bodegas Palacio Remondo, Rioja Baja Spain	1,890

The easy drinking - *a mixed bag of medium bodied, quaffable reds.*

Garnacha VDT, Tapena, Castilla, Spain	1,490
Malbec, Argento, Mendoza, Argentina	1,790

Three Peas in a pod - *Shiraz, Grenache & Mourvedre combine perfectly to provide richness and depth of flavour.*

Cuvée Traditionelle AOC, Mas de Bresssades, Côtes de Nîmes, France	1,490
Côtes du Rhône Rouge 'Les Granilles' AOC, Les Vins de Vienne, Rhône, France	1,650
"Avatar" (**Grenache-Mataro-Shiraz**), Teusner, Barossa Valley, Australia	2,390
Epistem No. 3 (**Monastrell-Garnacha Tintorea**), Atlan & Artisan, Yecla Spain	2,890
Gigondas AOC, Etienne Guigal, Rhône France	5,990
Châteauneuf-du-Pape AOC, Château de Baucastel, Rhône France	7,890

Cabernets, Merlot & Friends - *Medium to full bodied dry reds.*

Cabernet Merlot, Pinical, South Australia	1,590
Cabernet Sauvignon, Victoria Park, South Australia	1,850
Cabernet Merlot, Fraser Gallop Estate, Margaret River, Australia	1,950
Cabernet Merlot, Pedestal, Margaret River Western Australia	2,490
Cabernet, Lakes Folly, Hunter Valley Australia	5,800
Clarendelle by Clarence Dillon **AOC** (Inspired by Château Haut-Brion) Bordeaux France	4,490
Château Villa Bel Air **AOC, Graves** Bordeaux France	4,900

The seductive - *overflowing with generous rich fruit, smooth and complex.*

Cabernet Sauvignon, J.C St Hugo, Barossa Valley Australia	3,990
Shiraz, "The Truant", Mr. Riggs, McLaren Vale Australia	2,690
Shiraz, Chris Ringland, Barossa Valley Australia	3,490
Cabernet Sauvignon, Catena Zapata, Mendoza Argentina	4,490

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Wine List

Mare

Italian Cuisine

Wine List

SOMMELIER SELECTION

SPARKLING WINES

	Glass	Pitcher 450 ml	Bottle
Mumm Cordon Rouge Champagne			5,600
Moët & Chandon Champagne, Piccolo bottle, Moët Imperial, 20 cl.			890
Prosecco 'Nua' DOC, Caldirola, Veneto Italy	290		1,390

ROSÉ WINE

Grenache Pinot Noir, Jacob's Creek, Le Petit Rosé, Australia	320	910	1,590
Grenache Mourvedre, Domaine Fontval, Rosé de Mediterranée, France	290	830	1,390

WHITE WINES

Pinot Grigio 'Tavo' IGP, Ilauri, Venezia, Italy	340	950	1,690
Sauvignon Blanc, Kimi, Marlborough, New Zealand	340	950	1,690
Chardonnay, Pinical, Australia	290	830	1,390
Chenin Blanc, Granmonte, Khao Yai, Thailand	330	930	1,650

RED WINES

Tempranillo, Campo Viejo La Rioja, Spain	340	950	1,690
Pinot Noir, Georges Duboeuf, Burgundy, France	290	830	1,400
Shiraz, Monsoon Valley, Hua Hin Hills, Thailand	330	930	1,650
Sangiovese, Santa Cristina, Tuscany, Italy	320	910	1,590
Cabernet Sauvignon, Hugo Casanova, Maule Valley, Chile	290	830	1,390

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Wine List

WORLD WHITE WINES

The elegant - *stylish and delicate with lifted, perfumed aromas.*

Chenin Blanc, 'Spring', Granmonte Estate, Asoke Valley, Thailand	1,650
Riesling, Qba, Villa Loosen, Mosel, Germany	1,590

Easy drinking - *quaffable, very drinkable and versatile.*

Sauvignon Blanc, Satellite, Marlborough, New Zealand	1,690
Sauvignon Blanc, Kimi, Marlborough, New Zealand	1,690
Côtes-du-Rhône Blanc, Etienne Guigal, Rhône Valley, France	1,790

Intense and Lively - *penetrating aromas with crisp, refreshing acidity.*

Sauvignon Blanc, Brancott Estate, Marlborough, New Zealand	1,790
Sauvignon Blanc, 'Sunrise', Concha Y Toro, Central Valley, Chile	1,790
Sauvignon Blanc, Spy Valley, Marlborough, New Zealand	2,690

Zesty and minerally - *fresh, bracing acidity with lovely mineral tones.*

Chenin Blanc, Kloof Street, Swartland, South Africa	1,890
Pinot Grigio, Tavo, Veneto, Italy	1,690

Texturally sublime - *wonderful texture and character with complexity.*

Chablis AOC, William Fèvre, Burgundy, France	3,490
Bordeaux Blanc AOC, Clarendelle (Inspired by Château Haut-Brion), Bordeaux, France	4,200

The Indigenous - *unusual varieties with distinctive flavours.*

Albariño D.O., You & Me, Rias Baixas, Spain	1,890
Kerner DOC, Valle Isarco, Abbazia di Novacella	3,490

Chardonnay - unoaked and lightly oaked - light to medium bodied.

Les Jamelles, Languedoc-Roussillon, France	1,290
Pinical, South Australia	1,390
Alamos by Catena Zapata, Mendoza, Argentina	1,890
Fraser Gallop Estate, Margaret River, Australia	1,950
Chablis, Saint Jean AOC, Louis Max, Nuits-Saint-Georges, France	2,190

Chardonnay - *medium bodied with subtle, balanced oak.*

The Lucky Lizard, D'Arenberg, Adelaide Hills, South Australia	1,890

Chardonnay - *Textured and layered - classy with extra complexity and beautiful mouth feel.*

Bourgogne AOC, Bouchard Père & Fils, Burgundy, France	2,690
Kumeu River Estate, Kumeu, New Zealand	2,990
Dog Point, Marlborough, New Zealand	3,490
Sandhi 'Sanford & Benedict', Central Coast, USA	4,490

Wine List

ITALIAN WHITE WINES

Piedmont

Gavi di Gavi 'Granee' DOCG, Batasiolo 1,890

Gavi DOCG, Pio Cesare 3,690

Friuli-Venezia-Giulia

Chardonnay DOC, Pighin 1,790

Sauvignon Blanc 'Fumat' DOC, Collavini 2,490

Vigne Collio DOC, Zuani 2,650

Veneto

Bianco 'Modello' IGT, Masi 1,550

Pinot Grigio IGT, Corte Giara 1,690

Soave Classico "Otto" DOC, Cantine, Pra 2,450

Alto Adige

Pinot Grigio IGT, Tiefenbrunner 2,490

Pinot Grigio DOC, Tiefenbrunner 2,990

Kerner DOC, Valle Isarco, Abbazia di Novacella 3,490

Tuscany

Vermentino Lucumone DOC, Fattoria Mantellassi 1,690

Bianco IGT, Villa Antinori 1,690

Le Rime IGT (**Chardonny-Pinot Grigio**), Castello di Banfi 1,790

Chardonnay-Grechetto-Sauvignon IGT, Dogajolo by Carpineto 1,850

Umbria

L'U **Bianco IGT**, Lungarotti 1,750

Cervaro della Sala IGT (**Chardonnay-Grechetto**), Marchesi Antinori 4,900

Abruzzo

Trebbiano d'Abruzzo DOC 'Trebi', Talamonti 1,690

Pecorino 'Trabocchetto' Colline Pescaresi IGP, Talamonti 1,750

Sicily

La Segreta Bianco (**Grecanico-Chardonnay**) DOC, Planeta 1,800

Chardonnay IGT, Planeta 4,990

ITALIAN ROSÉ WINES

'Cipressetto' IGT, Marchesi Antinori, Tuscany 1,590

Langhe Rosé DOC, Batasiolo, Piedmont 1,690

Cerasuolo DOC, Talamonti, Abruzzo 1,750

Wine List

EFFERVESCENT

Sparkling Brut
Jacob's Creek, Chardonnay Pinot Noir, Australia 1,690

Sparkling Rosé
Jacob's Creek, Moscato Rosé, Australia 1,690

Prosecco
Prosecco 'Nua' DOC, Caldirola, Veneto, Italy 1,390

Prosecco 7 Cascine,
Veneto, Italy 1,790

CHAMPAGNE

Multi Vintage

Cordon Rouge, G.H. Mumm, Reims 5,600

Perrier-Jouet, Grand Brut, Epernay 6,490

Brut Imperial, Moët & Chandon, Épernay 6,900

Brut, Veuve Clicquot, Reims 6,900

Fleur de Brut Premier Cru, Duval-Leroy, Vertus 4,490

Special Cuvée, Bollinger, Ay 6,900

Rosé

Rosé Brut, Moët & Chandon, Épernay 6,900

Rosé Brut, Veuve Clicquot, Reims 7,900

Rosé Brut, Duval-Leroy, Vertus 4,990

Vintage

2006/2009 Grand Vintage, **Moët et Chandon,** Épernay 8,490

2006 Cuvée Dom Pérignon, **Moët et Chandon,** Épernay 18,900

2004 **Louis Roederer Crystal Brut** 21,000

2000 **Cuvée Femme de Champagne Grand Cru**, Duval-Leroy, Vertus 12,900

DRY ROSÉ

Grenache Pinot Noir, Jacob's Creek, Le Petit Rosé, Australia 1,590

Grenache Mourvedre, Domaine Fontval, Rosé de Mediterranée, France 1,390

Cuvée Traditionelle AOC, Mas de Bressades, Côtes de Nîmes, France 1,490

Pétale de Rose, Château Latour de L'Evêque, Côtes de Provence, France 2,890

All prices are subject to 10% service charge and applicable Government tax

Wine List

Wine List

ITALIAN RED WINES

Piedmont

Langhe Rosso DOC, Pio Cesare 3,290

Barbaresco DOCG, Prunotto 4,900

Veneto

Amarone della Valpolicella **Classico 'Costasera' DOC**, Masi 4,990

La Poja IGT, Allegrini 8,900

Friuli-Venezia-Guilia

Merlot DOC, Pighin 1,790

Cabernet Roncaccio DOC, Collavini 1,900

Merlot Riserva di Casa DOC, Collavini 1,990

Emillia Romagna

Sangiovese-Merlot "Iove" Rubicone IGT, *Umberto* Cesari 1,790

Tuscany

Sangiovese-Cabernet IGT, 'Dogajolo' by Carpineto 1,890

Chianti & Chianti Classico

Chianti Classico 'Peppoli' DOCG, Marchesi Antinori 3,490

Chianti Classico DOCG, Castello di Banfi 4,490

Montepulciano

Vino Nobile Riserva DOCG, Carpineto 5,900

Montalcino

Rosso di Montalcino, Collemattoni 2,800

Bolgheri/Maremma

Maremma Rosso 'Astra' IGT (**Sangiovese, Cabernet, Merlot, Syrah**)
Nittardi, Tuscany 2,490

Morellino di Scansano

'Mentore' DOC, Fattoria Mantellassi 1,690

SuperTuscan IGT's

Cepparello IGT, Isole E Olena 6,900

Tignanello IGT, Marchesi Antinori 8,900

Solaia IGT, Marchesi Antinori 19,900

Abruzzo

Montepulciano d'Abruzzo 'Moda' DOC, Talamonti 1,750

Montepulciano d'Abruzzo 'I Vasari' Old Vines, Barba 2,290

Puglia

Neprica IGT (Negroamaro-Primitivo-Cabernet), Tormaresca 1,750

Sardinia

Montessu Isola dei Nuraghi IGT, Agricola Punica 2,450

Sicily

La Segreta Rosso (**Nero d'Avola-Merlot-Shiraz**) DOC, Planeta 1,490

ITALIAN DESSERT WINES

Sparkling

Moscato di Pavia IGT, Castello del Poggio, 1,790
Asti Piedmont (5% alcohol)

All prices are subject to 10% service charge and applicable Government tax