



MEDITERRANEAN RESTAURANT

LUNCH

Available from 11:00 AM – 5:00 PM

TAPAS

ONION RINGS

Homemade barbecue sauce

PESTO & PARMESAN

Served with a side of aioli

PEAS, SPINACH & ROASTED ONION ARANCINI

Mozzarella, Pomodoro jam

CALAMARES A LA ANDALUZI

Lemon, aioli, smoked paprika

CHARRED RARE TUNA

Mango salsa, fresh lime, crispy tortilla

GUACAMOLE

Grilled pita, vegetable crudités

ACEITUNAS MARINADAS

Lemon, herbs, extra virgin olive oil

ARTICHOKE DIP

Crudités, grilled pita, crostini

THB



MELIÁREWARDS POINTS

250

1690

250

1690

290

1960

310

2096

320

2163

320

2163

330

2231

360

2434

SOUP

CREAMY WILD MUSHROOM SOUP

Herb croutons on top

PRAWN BISQUE

Smoked paprika, parsley, crostini, a touch of cream

THB



MELIÁREWARDS POINTS

360

2434

390

2636

SALAD

QUINOA SALAD

Mango salsa, corn, cucumber, marinated tomato, kale, olives

KALE GAIA CAESAR

Herb croutons, crispy bacon, poached egg, white anchovies, Parmesan, Caesar dressing, select your favorite:

• Vegetarian   

• Chicken     

• Prawns     

THB



MELIÁREWARDS POINTS

320

2163

360

2434

390

2163

440

2974

 Little Spicy

 Medium Spicy

 Very Spicy



PAY HERE WITH
MELIÁREWARDS POINTS
More information at reception.
250 ₪ = €/\$1

ABOUT OUR INGREDIENTS
We proudly cook with Thai sea salt, rice bran oil, & Spanish olive oils.
Our Thai cuisine is made with Mega Chef brand fish sauce, soy sauce and oyster sauce, free from MSG, artificial color, and gluten.

All prices are in Thai Baht
and subject 10% for service charge
and 7% applicable to government tax

(*). Additional charge at THB 400++ from all meal inclusive with hotel packages. (**). Not included in any packages.



SALAD

LUNA POKE BOWL

Berry rice, marinated tomato, cucumber, corn slaw, sliced avocado, quinoa, fried tortilla, coriander, lime, edamame, seasoning soy sauce with toasted sesame, select your favorite:

- Grilled chicken  
- Seared rare tuna   
- Sautéed prawns   

BURRATA POMODORO

Pesto-marinated tomato, pine nuts, arugula, balsamic glaze, crostini

THB



350

2366

390

2636

390

2636

440

2974

MADE TO SHARE (RECOMMENDED FOR 2-3 PERSON)

DIY BRISKET TOSTADAS

Barbecue Wagyu pulled beef, tomato salsa, guacamole, fried tortilla, coriander, fresh lime & pimentos aioli

MELIÁ TAPAS PLATTER

Charred tuna, mango salsa on crostini, peas, spinach arancini, Pomodoro jam, smoked salmon tartare on fried brioche, guacamole on crispy tortilla, anchovies & pesto on crostini

CHEF'S CHARCUTERIE BOARD

Selection of prosciutto di Parma, Chorizo, charred onion butter, Brie & Manchego cheese, crostini, grilled pita, Spanish olives, passionfruit & pineapple compote, Phuket dried fruits & nuts

THB



550

3718

* 700

4732

* 750

5070

PASTA

PENNE NAPOLI

Pomodoro sauce, olives, marinated tomato, basil, Parmigiano Reggiano

FETTUCCINE ALLA RAGU

Braised beef brisket, fresh parsley, Parmigiano Reggiano

LINGUINE PRAWN AGLIO OLIO

Tiger prawn, garlic confit, dried chili, cherry tomato, parsley

SPAGHETTI TUNA ALLA ROSA

Yellowfin tuna, cherry tomato, capers, parsley, creamy tomato sauce

THB



380

2569

410

2772

460

3110

480

3245

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  Medium Spicy

   Very Spicy



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PIZZA

MARGHERITA

Mozzarella, marinated tomatoes, sweet basil, tomato sauce

WHITE MUSHROOM

Mozzarella, ricotta, seasonal mushroom, truffle paste, cream sauce

QUATTRO FORMAGGI

Mozzarella, blue cheese, feta, Pecorino Romano, cream sauce

CAPRICCIOSA

Shaved ham, mozzarella, olives, mushrooms, tomato sauce

KAPROW GAI PIZZA

Minced chicken wok-fried with chillies, mozzarella, garlic, holy basil, topped with a fried egg, tomato sauce

FUEGO

Nduja, pepperoni, mozzarella, chillies, lacto-fermented jalapeños, Del Casaro's burrata, tomato sauce

SIMONE DE POLLO

Lemon paprika chicken marinated with yoghurt, sweet potato, arugula, pine nuts, roasted onion, mozzarella, ricotta, marinated tomato

THB



520

3515

540

3650

540

3650

550

3718

560

3785

570

3853

580

3920

QUESADILLA, TACOS & BURGER (SERVED WITH A SIDE OF FRIES)

THB



KALESADILLAS

Quesadillas with sautéed Kale, corn slaw, melted cheddar, side of guacamole & tomato salsa

280

1893

GRILLED SHRIMP TACOS

Corn slaw, mango salsa, coriander, aioli

360

2434

CHICKEN QUESADILLAS

Tomato, charred capsicum, roasted onion, side of guacamole & tomato salsa

390

2636

THE HERBIVORE BURGER

Plant based burger made of Mediterranean spiced quinoa, spring onion, sweet potato, caramelized onion, tomato relish, corn slaw, aioli, guacamole

520

3515

FRIED CHICKEN BURGER

Corn slaw, gherkin, pimentos aioli, homemade barbeque sauce

540

3650

CHARRED BEEF BURGER

Grilled bacon, melted cheese, lettuce, tomato, aioli, caramelized onion, tomato relish

560

3786

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MAIN COURSE

THB



GRILLED EGGPLANT CAPONATA

Olives, roasted peppers, roasted onion, toasted pinenut, raisin, Napoli sauce

480

3245

PAN-SEARED SNAPPER 250 G.

Sautéed baby potatoes & corn, onion, olives, herbs, lemon, pomodoro sauce

580

3920

LEMON PIMENTO CHICKEN 300 G.

Spanish rice, beans, olives, roasted peppers, onion, arugula, mango salsa

580

3920

PAN SEARED SIRLOIN (ANGUS GRAIN FED FROM AUSTRALIA) 250 G.

Pesto Parmesan chips, charred onion, arugula, marinated tomato, red wine reduction

* 1250

8450

PHUKET LOBSTER THERMIDOR 500 G.

Whole baked lobster, melted mozzarella, pesto Parmesan chips, garlic confit, mushroom cream, lobster bisque

** 1450

9802

DESSERT

THB



HÄAGEN-DAZS ICE CREAM (BY SCOOP)

Belgian Chocolate | Caramel Biscuit & Cream | Strawberry | Vanilla

130

878

HÄAGEN-DAZS SORBET (BY SCOOP)

Mango | Raspberry

130

878

FRUTTA TROPICALE

Selection of local fruits, mint, lime

240

1622

PINEAPPLE & PASSIONFRUIT TRIFLE

Savoardi, marshmallow, vanilla chantilly, biscuit crumb, vanilla ice cream

280

1893

HOMEMADE CHURROS

Dark chocolate dip, toasted hazelnut, cinnamon sugar

290

1960

CREMA CATALANA

Ginger & orange custard, sugar brûlée, mixed berries

290

1960

BASQUE CHEESECAKE

Biscuit crumb, passionfruit & pineapple compote, vanilla ice cream

340

2298

NUTELLA PIZZA

Toasted hazelnut, marshmallow, mixed berries, biscuit crumb

* 380

2569

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DRINKS LIST



GAIA COCKTAILS



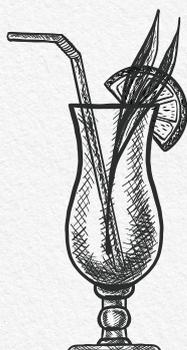
Signature Cocktails

	THB	MELIAREWARDS POINTS
PORT LLIGAT ZAFIRO GIN, PINEAPPLE AND ROSEMARY JUICE, MONIN ELDERFLOWER, LIME JUICE	320	2,351
PALOMA PICANTE JOSE CUERVO ESPECIAL REPOSADO, GRAPEFRUIT JUICE, CHILI, ROSEMARY	330	2,230
DOLCE VITA ZAFIRO GIN, STRAWBERRY JUICE, MODENA VINEGAR, LIME JUICE	340	2,298
LATINO SMIRNOFF VODKA, AVOCADO AND PINEAPPLE JUICE, CORIANDER LEAVES	350	2,364
MARRAKECH ZAFIRO GIN, CHAO KHO COCONUT MILK, CURRY POWDER, CARROT JUICE	360	2,645

***All our signature cocktails are available without alcohol at 230 THB++ each.

Signature Coffee Cocktails

	THB	MELIAREWARDS POINTS
GAIA COFFEE MARGARITA Jose Cuervo Reposado, Galliano vanilla, tangerine orange, orange bitters	390	2,636
SASA ESPRESSO MARTINI  Kosapan Thai Cacao Rum, Monin caramel syrup, milk, chocolate bitters	420	2,839
ITTALYNO FASHION Zafiro Gin, Aperol, Mr Black, Bailey's coffee liqueur, espresso	440	2,974



Signature Coffee Mocktails

	THB	MELIAREWARDS POINTS
ORANGE COCO Fresh brewed espresso, coconut flower, tangerine orange juice	220	1,487
JASMINE COOL Fresh brewed espresso, Dilmah jasmine tea, natural sugar cane	230	1,554
PASSION SOUR Fresh brewed Americano, passion fruit, emperor rose infusion, lime juice	240	1,622

***Decaffeinated coffee available upon request.



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Organic



Vegan



Biodynamic



Sommelier
 Recommendation

ALCOHOLIC DRINK LIST

SIGNATURE COCKTAILS

- SANGRIA DE LA CASA** 350 / 2364 
House Wine, Brandy, Triple sec, Mixed Fresh Fruits
- THE POSY** 410 / 2770 
Zafiro Classic Gin, Pampero Blanco Rum,
Coconut Flower Syrup, White Wine, Rose Syrup
- MY CUP OF TEA** 380 / 2567 
Bacardi Dark Rum, Earl Grey Syrup, Lemon Juice,
Peach Liquor
- TE FITI** 420 / 3086 
Zafiro Classic Gin, Lychee, Elderflower Syrup,
Lemon Juice, Egg White
- OLD FLAME** 380 / 2567 
Captain Blanco Rum, Pineapple Cordial, Sweet
Basil Foam, Tio Pepe
- MAI KHAO MILK PUNCH** 350 / 2364 
Jose Cuervo Reposado Tequila, Clarified Lemon,
Clarified Milk, Rosella & Grilled Pineapple Cordial

APERITIF COCKTAILS

- AMERICANO** 370 / 2500 
Campari, Cinzano Vermouth di Torino Rosso "1757"
Top Up with Soda Water, Twist of Orange
- APEROL SPRITZ** 420 / 3086 
Aperol, Sparkling Wine, Soda Water, Slice of
Orange

CLASSIC WITH A TWIST

- PIÑA COLADA** 330 / 2230 
Captain Blanco Rum, Coconut Liquor, Pineapple
Juice, Coconut Cream
- WHISKEY SOUR** 370 / 2500 
Evan Williams Bourbon, Lime Juice, Sugar Syrup,
Dash of Angostura Bitter, Lemon Twist
- AMARETTO SOUR** 340 / 2298 
Disorano Amaretto, Lime Juice, Cinnamon Syrup,
Dash of Aromatic Bitter, Twist of Orange
- NEW YORK SOUR** 380 / 2230 
Evan Williams Bourbon, Lemon Juice, Demerara
Syrup, topped with Red Wine

CLASSIC WITH A TWIST

- GIN BASIL SMASH** 350 / 2364 
Zafiro Gin, Honey, Fresh Basil Leaves
- COSMOPOLITAN** 370 / 2500 
Smirnoff Vodka, Triple Sec,
Cranberry Juice, Lime Juice
- MOJITO ROYAL** 370 / 2500 
Captain Blanco Rum, Lime Wedge, Mint Leaves,
Brown Sugar topped with Sparkling Wine
- CACAONI** 390 / 2749 
Zafiro Classic Gin, Campari, Cinzano Vermouth
di Torino Rosso "1757", Twist of Orange
- TIKI 43** 370 / 2500 
Galliano Vanilla, Plantation Overproof Dark Rum,
Orange Juice, Lemon Juice, Espresso
- PENICILLIN** 450 / 3169 
Johnnie Walker Red Label Whiskey, Ardbeg Whiskey,
Honey, Ginger Jam, Lemon Juice
- SPANISH MARGARITA** 420 / 2958 
Jose Cuervo Reposado Tequila, Galliano Vanilla, Lime
Juice,
- MOCHA MARTINI** 370 / 2500 
Zafiro Classic Gin, Mr. Black Cold Brew Coffee
Liquor, Espresso, Demerara Syrup
- DARK N' STORMY** 330 / 2230 
Captain Morgan Dark Rum, Ginger Beer, Lime Juice
- MOSCOW MULE** 360 / 2645 
Smirnoff Vodka, Ginger Beer, Lime Juice
- REBUJITO** 350 / 2364 
Tio Pepe, Lime Juice, Syrup, Soda Water, Mint Leaves



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NON ALCOHOLIC DRINK LIST

MOCKTAILS

EARL GREY FIZZ Earl Grey Tea, Apple Juice, Vanilla Syrup, Soda	230 / 1554	
GINGER'S JOURNEY Homemade Ginger Jam, Ginger Ale, Lime Juice	230 / 1554	
GREEN DAY Green Apple, Mint Leaves, Cucumber Syrup	230 / 1554	
CLASSIC VIRGIN Mojito, Piña Colada	250 / 1689	

HEALTHY DRINKS

CARROT CAKE Carrot, Pineapple, Banana, Almond Milk, Yoghurt, Cashew Nut, Young Coconut Meat, Cinnamon Powder	220 / 1486	
GREEN PINEAPPLE COCONUT Spinach, Pineapple, Banana, Cinnamon Powder, Coconut Milk	220 / 1486	
REHYDRATION Watermelon, Mint Leaves, Coconut Juice, Lime Juice	220 / 1486	
BANANA PEANUT BUTTER Banana, Peanut Butter, Cacao Nib, Honey, Almond Milk	240 / 1486	

JUICES

FRESH BLENDED JUICE Watermelon, Mango, Pineapple, Coconut	160 / 1081	
Young Coconut Water in Shell	130 / 878	
CHILLED JUICE Apple, Pineapple, Orange, Mango	120 / 811	

SOFT DRINKS

SOFT DRINKS Coca Cola, Cola Light, Sprite, Fanta	120 / 845	
Ginger Ale, Scweppes Tonic, Soda Water	120 / 845	
PREMIUM TONIC Natural Light Tonic	150 / 1056	
Premium Indian Tonic	150 / 1056	

LOCAL & MINERAL WATER

LOCAL WATER Singha Still Water 500 ml.	90 / 423	
MINERAL WATER Aqua Panna Still Water 500 ml.	180 / 1268	
Aqua Panna Still Water 750 ml.	220 / 1486	
San Pellegrino Sparkling Water 500 ml.	180 / 1216	
San Pellegrino Sparkling Water 750 ml.	220 / 1486	
Perrier Sparkling Water 250 ml.	120 / 810	
Good Drop Still Water 330 ml.	100 / 675	

TEA

Dilmah English Breakfast	130 / 878	
Dilmah Darjeeling		
Dilmah Earl Grey		
Dilmah Sencha Green Tea		
Dilmah Jasmine		
Dilmah Chamomile		
Dilmah Peppermint		

COFFEE

Americano Iced Americano Espresso	130 / 878	
Caffe Latte Cappuccino Mocha	170 / 1150	
Double Espresso	150 / 1013	



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ALCOHOLIC SPIRITS DRINK LIST

GIN

Gordon's Dry Gin	290 / 2042	
Tanqueray Gin	350 / 2467	
Bombay Sapphire	370 / 2718	
Hendricks's	480 / 3380	
Tanqueray N° Ten	450 / 3169	
Bulldog	550 / 3873	
Monkey 47 Sloe Gin	690 / 4859	
G'Vine Floraison	470 / 3310	
Zafiro Premium Gin	290 / 2130	

RUM

Pampero Blanco	260 / 1831	
Sagatiba Cristalina Pure Silver	280 / 1831	
Captain Morgan Dark Rum	290 / 2042	
Phraya Gold Rum	420 / 2958	
Diplomático Reserva Exclusiva	390 / 2749	

VODKA

Smirnoff	260 / 1831	
Ketel One	320 / 2255	
Grey Goose	420 / 2958	
Beveldere	420 / 2958	
JJ Whitley Rhubarb Vodka	260 / 1831	
Skyy	300 / 2113	

WHISKY, SINGLE MALT AND BOURBON

Johnnie Walker Black Label	390 / 2749	
Chivas Regal 12 Years	330 / 2324	
Glenfiddich 12 Years	520 / 3662	
Cardhu 12 Years	540 / 3803	
Talisker 10 Years	650 / 4577	
The Macallan Double Oak 12 Years	850 / 5986	
Evan Williams	290 / 2042	
John Jameson	320 / 2255	
Jack Daniel's	330 / 2324	
Maker's Mark Bourbon	370 / 2718	

LIQUEURS

Aperol Malibu Jägermeister Midori Mr. Black Bailey Irish Cream Limoncello	290 / 2042	
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RUM

St-Remy XO	290 / 2042	
Hennessy V.S.O.P	550 / 3873	

GRAPPA

Villa Sandi Grappa Bianca Superiore	290 / 2042	
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BEER

LOCAL BEERS

Singha 330 ml.	150 / 1056	
Phuket Beer 275 ml.	220 / 1761	
Snowy Weizen Beer 490 ml.	240 / 1690	

IMPORTED BEERS

Heineken 330 ml.	190 / 1338	
San Miguel Light 330 ml.	190 / 1338	

CRAFT BEERS

Andaman Phuket Dark Ale 330 ml.	260 / 1831	
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APERITIF

Dolin Dry Vermouth	260 / 1831	
Cinzano Vermouth di Torino Rosso "1757"	290 / 2042	
Grifoll Vermouth	290 / 2042	
Ricard	290 / 2042	
Campari	290 / 2042	

TEQUILA

Jose Cuervo Especial Reposado	270 / 1901	
Don Julio Blanco	450 / 3169	
Patron Reposado	750 / 5282	
1800 Coconut Tequila Reserva	450 / 3169	



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WINE

Discovery



LET'S EXPLORE THE WORLD OF WINE

GAIA

MEDITERRANEAN RESTAURANT

WINE

Region Map



“Wine is a tapestry woven with tradition, innovation, and the profound influence of geography and culture. Exploring the dichotomy between Old World and New World wines is an enthralling journey through time and terroir.”

WINE BY GLASS	<i>Page 3</i>
OLD WORLD WINE	<i>Page 4-6</i>
NEW WORLD WINE	<i>Page 7</i>
SUSTAINABLE WINE	<i>Page 8-9</i>
SPANISH WINE	<i>Page 10</i>

WINE *by glass*



Sparkling Wine

	THB (Glass / Bottle)	 Rewards Point
JEANNE D'ARC BRUT, MOSEL, FRANCE - NV	340 / 1,600	2,297 / 10,811
MONISTROL CAVA "Selección Especial" BRUT, CATALUNYA, SPAIN - NV  	390 / 1,900	2,635 / 12,838
PICCINI PROSECCO EXTRA DRY, VENETO, ITALY - NV - PICCOLO bottle 200ml 	600	4,054

Rosé Wine

	THB (Glass / Bottle)	 Rewards Point
FEUDO MACCARI, SICILIA, ITALY -  NERO D'AVOLA - 2022	390 / 1,900	2,635 / 12,838

White Wine

	THB (Glass / Bottle)	 Rewards Point
PANUL VARIETAL, COLCHAGUA VALLEY, CHILE - CHARDONNAY - 2022	320 / 1,500	2,162 / 10,135
CHARTRON LA FLEUR, BORDEAUX AOC, FRANCE -  SAUVIGNON BLANC - 2021	360 / 1,700	2,432 / 12,162
WILLM, ALSACE AOC, FRANCE -  RIESLING - 2021	420 / 2,000	2,838 / 13,514
RICHLAND, RIVERINA, AUSTRALIA -  PINOT GRIGIO - 2022 - PICCOLO bottle 187ml	600	4,054



Red Wine

	THB (Glass / Bottle)	 Rewards Point
COASTAL RIDGE, CALIFORNIA, USA - CABERNET SAUVIGNON - 2018	340 / 1,600	2,230 / 10,811
ANNALINA, MARLBOROUGH, NEW ZEALAND - PINOT NOIR - 2018	360 / 1,700	2,432 / 11,486
MARQUÉS DE LA CONCORDIA, RIOJA, SPAIN -   TEMPRANILLO - 2020	390 / 1,900	2,635 / 12,838



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Organic



Vegan



Biodynamic



Sommelier
Recommendation

Old World WINE



An Old-World wine originates from Europe and bears testament to centuries-old winemaking traditions. Bringing together history, a connection to the land, and time-honored practices, these bottles reflect the spirit of the land. The stories they tell convey a deep-rooted cultural narrative across generations. For example, wine from France, Italy, Spain, Germany and Portugal.

Champagne

	THB (Bottle)	 Rewards Point
GREMILLET SELECTION BRUT – FRANCE – NV	3,900	26,351
BOIZEL RESERVE BRUT – FRANCE – NV 	4,400	29,730
RICHARD ROYER BRUT ROSÉ – FRANCE – NV	4,700	31,757
GOSSET EXTRA BRUT – FRANCE – NV	5,500	37,162
LOMBARD PREMIER CRU BLANC DE NOIRS, EXTRA BRUT – FRANCE – NV	5,900	39,865
GOSSET GRANDE RESERVE BRUT – FRANCE – NV	6,500	43,919



Sparkling Wine

	THB (Bottle)	 Rewards Point
PICCINI PROSECCO EXTRA DRY, VENETO, ITALY – NV – PICCOLO bottle 200ml	600	4,054
JEANNE D'ARC BRUT, MOSEL, FRANCE – NV	1,600	10,811
MONISTROL CAVA “Selección Especial” BRUT, CATALUNYA, SPAIN – NV 	1,900	13,514
RAVENTÓS BLANC DE BLANCS EXTRA BRUT, CATALUNYA, SPAIN – 2021 	2,300	15,541
PICCINI PROSECCO ROSÉ “VENETIAN DRESS” EDITION, ITALY – 2021 	2,500	16,892



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Old World WINE

Rosé Wine

	THB (Bottle)	 Rewards Point
FEUDO MACCARI, SICILIA, ITALY - NERO D'AVOLA - 2022 	1,900	12,838
MOONLIGHT & ROSÉS, COTEAUX D'AIX-EN-PROVENCE, FRANCE - BLEND - 2020  	2,200	14,865
PIETRADOLCE, ETNA, ITALY - NERELLO MASCALESE - 2022 	2,500	16,892



White Wine



	THB (Bottle)	 Rewards Point
CHARTRON LA FLEUR, BORDEAUX AOC, FRANCE - SAUVIGNON BLANC - 2021	1,700	12,162
WILLM, ALSACE AOC, FRANCE - RIESLING - 2021 	2,000	13,514
MUROS ANTIGOS ESCOLHA, MINHO, PORTUGAL - AVESSO, LOUREIRO, ALVARINHO - 2022 	2,200	14,865
KELLEREI BOZEN, SÜDTIROL ALTO ADIGE, ITALY - PINO GRIGIO - 2022	2,300	15,541
TXOMIN EXTANIZ, TXAKOLINA, SPAIN - ONDARRABI ZURI - 2021 	2,400	16,216
WEGELER, MOSEL, GERMANY - RIESLING - 2019 	2,500	16,892
CANTINA TERLANO "CUVÉE TERLANER", ALTO ADIGE, ITALY - PINOT BIANCO, CHARDONNAY, SAUVIGNON BLANC - 2022	2,600	17,568
JJ VINCENT BOURGOGNE AOC, FRANCE - CHARDONNAY - 2021	2,700	18,243
ZÁRATE, GALIZIA, SPAIN - ALBARIÑO - 2022 	3,000	20,270
CASERIO DE DUENAS SUPERIOR, CASTILLA Y LEÓN, SPAIN - VERDEJO - 2019	3,500	23,649



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Biodynamic



Sommelier
Recommendation

Old World WINE



Red Wine



THB
(Bottle)



Rewards Point

MARQUÉS DE LA CONCORDIA, RIOJA, SPAIN – TEMPRANILLO – 2020	 	1,900	12,838
LA CARRAIA TIZZONERO, UMBRIA IGT, ITALY – SANGIOVESE – 2019		2,000	13,514
MENICUCCI "TRECCIAIA", ABRUZZO, ITALY – MONTEPULCIANO – 2019		2,100	14,189
CHATEAU BEL AIR GASSIES, BORDEAUX AOC, FRANCE – BLEND – 2019		2,200	14,865
DANTE RIVETTI MARA, PIEMONTE, ITALY – BARBERA – 2021		2,400	16,216
ALEJANDRO FERNANDEZ DEHESA LA GRANJA, CASTILLA Y LEÓN, SPAIN – TEMPRANILLO – 2019		2,500	17,568
ATLAN & ARTISAN, EPISTEM, SPAIN – MONASTRELL – 2020		2,700	18,243
JULIA KEMPER "ELPENOR", DAO, PORTUGAL – TOURIGA NACIONAL – 2016		3,200	21,622
ZONIN, VALPOLICELLA RIPASSO, ITALY – CORAVINE – 2018		3,400	22,974
CELESTE CRIANZA, RIBERA DEL DUERO, SPAIN – TEMPRANILLO – 2023		3,600	24,324



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More information at reception.
250 ₪ = €/\$1

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and 7% applicable to government tax



Organic



Vegan

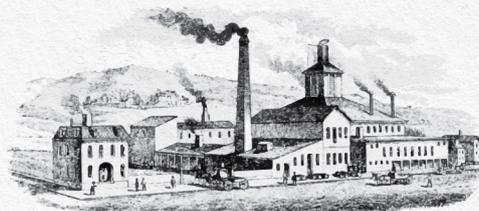


Biodynamic



Sommelier
Recommendation

New World WINE



New World wines come from regions like the Americas, Australia, Chile, South Africa and New Zealand, where convention has been challenged. Throughout those area, innovation and experimentation are given a chance to take center stage, unburdened by a long history of winemaking traditions.

White Wine

	THB (Bottle)	 Rewards Point
PANUL VARIETAL, COLCHAGUA VALLEY, CHILE – CHARDONNAY – 2022	1,600	10,811
9 LIVES INSPIRING RESERVE, CENTRAL VALLEY, CHILE – RIESLING – 2020	1,800	12,162
WOODBIDGE, CALIFORNIA, USA – PINOT GRIGIO – 2022	2,000	13,514
BABICH BLACK LABEL, MARLBOROUGH, NEW ZEALAND – SAUVIGNON BLANC – 2022 	2,300	15,541
KLOOF STREET, SWARTLAND, SOUTH AFRICA – CHENIN BLANC – 2021	2,900	19,595
BLACK STALLION, NAPA VALLEY, USA – CHARDONNAY – 2020	3,900	26,351
DUCKHORN, NAPA VALLEY, USA – SAUVIGNON BLANC – 2021 	4,500	30,405



Red Wine

	THB (Bottle)	 Rewards Point
COASTAL RIDGE, CALIFORNIA, USA – CABERNET SAUVIGNON – 2018	1,600	10,811
ANNALINA, MARLBOROUGH, NEW ZEALAND – PINOT NOIR – 2018	1,700	11,486
NEPENTHE ALTITUDE, ADELAIDE HILLS, AUSTRALIA – SHIRAZ – 2021	2,200	14,865
DAGAZ GRANITO ESTATE, COLCHAGUA VALLEY, CHILE – CARMENERE – 2019 	2,500	16,892
GRAVELLY FORD, CALIFORNIA, USA – CABERNET SAUVIGNON – 2018	2,600	17,568
DANDELION VINEYARDS DAMSEL, BAROSSA VALLEY, AUSTRALIA – MERLOT – 2021 	2,700	18,243
HOWARD PARK MIAMUP, MARGARET RIVER, AUSTRALIA – CABERNET SAUVIGNON – 2017	2,800	18,919
BOGLE, CALIFORNIA, USA – PINOT NOIR – 2020 	3,100	20,946
FRANCIS COPPOLA DIAMOND, CALIFORNIA, USA – MERLOT – 2018	3,300	22,297
TWO PADDOCKS PICNIC, CENTRAL OTAGO, NEW ZEALAND – PINOT NOIR – 2022 	3,500	23,649
BODEGA NOEMIA A LISA, RIO NEGRO, ARGENTINA – MALBEC – 2021 	3,800	25,676



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Organic



Vegan



Biodynamic



Sommelier
Recommendation

Sustainable WINE



Sustainability in wine refers to vineyards and wine making practices that are environmentally friendly, economically viable, and socially responsible.

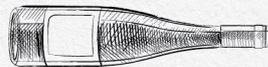
Sustainable wines do not have an exact definition. Nevertheless, there are wine classifications that follow different forms of sustainable farming, such as organic, biodynamic, and vegan.



Sparkling Wine

	THB (Bottle)	 Rewards Point
MONISTROL CAVA "Selección Especial" BRUT, CATALUNYA, SPAIN - NV  	1,900	12,838
RAVENTÓS I BLANC DE BLANCS EXTRA BRUT, CATALUNYA, SPAIN - 2021 	2,300	15,541
PICCINI PROSECCO ROSÉ "VENETIAN DRESS" EDITION, ITALY - 2021 	2,500	16,892

Rosé Wine



	THB (Bottle)	 Rewards Point
FEUDO MACCARI, SICILIA, ITALY - NERO D'AVOLA - 2022 	1,900	12,838
MOONLIGHT & ROSÉS, COTEAUX D'AIX-EN-PROVENCE, FRANCE - BLEND - 2020 	2,200	14,865
PIETRADOLCE, ETNA, ITALY - NERELLO MASCALESE - 2022 	2,500	16,892



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Sustainable WINE

White Wine



	THB (Bottle)	 Rewards Point
BABICH BLACK LABEL, MARLBOROUGH, NEW ZEALAND – SAUVIGNON BLANC – 2022  	2,300	15,541
TXOMIN EXTANIZ, TXAKOLINA, SPAIN – ONDARRABI ZURI – 2021 	2,400	16,216
CANTINA TERLANO “CUVÉE TERLANER”, ALTO ADIGE, ITALY – PINOT BIANCO, CHARDONNAY, SAUVIGNON BLANC – 2022 	2,500	16,892
ZÁRATE, SPAIN – ALBARIÑO – 2022 	3,000	20,270

Red Wine



	THB (Bottle)	 Rewards Point
LA CARRAIA TIZZONERO, UMBRIA IGT, ITALY – SANGIOVESE – 2019 	2,000	13,514
DANTE RIVETTI MARA, PIEMONTE, ITALY – BARBERA – 2021 	2,400	16,216
ALEJANDRO FERNANDEZ DEHESA LA GRANJA, CASTILLA Y LEÓN, SPAIN – TEMPRANILLO – 2019  	2,500	16,892
DANDELION VINEYARDS DAMSEL, BAROSSA VALLEY, AUSTRALIA – MERLOT – 2021 	2,700	18,243
ATLAN & ARTISAN, EPISTEM, SPAIN – MONASTRELL – 2020 	2,700	18,243
TWO PADDOCKS PICNIC, CENTRAL OTAGO, NEW ZEALAND – PINOT NOIR – 2022 	3,500	23,649
BODEGA NOEMIA A LISA, RIO NEGRO, ARGENTINA – MALBEC – 2021 	3,800	25,676



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Organic



Vegan



Biodynamic



Sommelier
Recommendation

Spanish WINE



Spain is one of the most recognized wine producing country with its unique characteristics. There are 69 officially recognized wine regions with particular traits and wines to offer. The country has an abundance of native grape varieties with over 400 planted throughout Spain, though most of the country's wine production is from only 20 grapes.



Sparkling Wine

MONISTROL CAVA "Selección Especial", BRUT, CATALUNYA, SPAIN - NV



THB
(Bottle)



Rewards Point

1,900

12,838

RAVENTÓS BLANC DE BLANCS EXTRA BRUT, CATALUNYA, SPAIN - 2021



2,300

15,541

White Wine

TXOMIN EXTANIZ, TXAKOLINA, SPAIN - ONDARRABI ZURI - 2021



THB
(Bottle)



Rewards Point

2,400

16,216

ZÁRATE, SPAIN - ALBARIÑO - 2022



3,000

20,270

CASERIO DE DUENAS SUPERIOR, CASTILLA Y LEÓN, SPAIN - VERDEJO - 2019

3,500

23,649



Red Wine



MARQUÉS DE LA CONCORDIA, RIOJA, SPAIN - TEMPRANILLO - 2020



THB
(Bottle)



Rewards Point

1,900

12,838

ALEJANDRO FERNANDEZ DEHESA LA GRANJA, CASTILLA Y LEÓN, SPAIN - TEMPRANILLO - 2019



2,500

16,216

ATLAN & ARTISAN, EPISTEM, SPAIN - MONASTRELL - 2020



2,700

18,243

CELESTE CRIANZA, RIBERA DEL DUERO, SPAIN - TEMPRANILLO - 2023

3,600

24,324



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Organic



Vegan



Biodynamic



Sommelier
Recommendation