



MEDITERRANEAN RESTAURANT

DINNER

Available from 5:00 PM – 10:30 PM

TAPAS

PEAS, SPINACH & ROASTED ONION ARANCINI

Mozzarella, Pomodoro Jam

THB

290



MELIÁREWARDS POINTS

1690

SMOKED SALMON TARTARE

On fried brioche, aioli, capers, smoked paprika

290

1690

CALAMARES A LA ANDALUZ

Lemon, aioli, smoked paprika

310

2096

GUACAMOLE

Grilled pita, vegetable crudités

320

2163

CHARRED RARE TUNA

Mango salsa, fresh lime, crispy tortilla

320

2163

PATATAS BRAVAS

Grilled chorizo, caramelized onion, pimentos aioli

320

2163

ACEITUNAS MARINADAS

Lemon, herbs, extra virgin olive oil

330

2231

WAGYU SLIDER DUO

Melted cheddar, caramelized bacon jam, smoked barbecue sauce

350

2366

GAMBAS AL AJILLO

Sautéed Tiger Prawns in olive oil with garlic, parsley, chili, grilled sourdough bread

350

2366

ARTICHOKE DIP

Crudités, grilled pita, crostini

360

2434

SOUP

CREAMY WILD MUSHROOM SOUP

Herb croutons on top

THB

360



MELIÁREWARDS POINTS

2434

PRAWN BISQUE

Smoked paprika, parsley, crostini, a touch of cream

390

2636

 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

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

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

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

PASTA & RISOTTO

PENNE NAPOLI

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

FETTUCINE ALLA RAGU

Braised beef brisket, fresh parsley, Parmigiano Reggiano

WILD MUSHROOM RISOTTO

Creamy mushroom, fresh parsley butter, fried enoki

LINGUINE PRAWN AGLIO OLIO

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

Little Spicy Medium Spicy Very Spicy

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Lactose Eggs Fish / Raw Crustaceans Tree nuts Peanuts Gluten Soybeans Celery Mustard Pork Vegan Squid Honey Clam Oyster Alcohol Seed Chef Suggestion Spicy Gluten Free BALANCE

PASTA & RISOTTO

SPAGHETTI TUNA ALLA ROSA 🌾 🐟 🥛 ☁️

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

PRAWN & CHORIZO RISOTTO 🦐 🥛 🐷 ☁️

Tiger prawn, chorizo, bisque reduction, green peas, butter, smoked paprika

THB

480



MELIÁ REWARDS POINTS

3245

490

3312

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

MAIN COURSE

GRILLED EGGPLANT CAPONATA 🌿 🥚

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

PAN-SEARED SNAPPER 250 G. 🥛 🐟

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

LEMON PIMENTO CHICKEN 300 G. 🥛 ☁️

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

PORK CHOP 250 G. 🐷 🥚 🥛

Coffee cured Kurobuta grilled pork, roasted sweet potato, sautéed kale & pineapple, toasted pinenut, coffee cream sauce

THB

480

3245

580

3920

580

3920

600

4056

🌿 Little Spicy

🌿🌿 Medium Spicy

🌿🌿🌿 Very Spicy



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MAIN COURSE

THB



CARNIVORE WAGYU BURGER 🍷 🥩 🍷 🍷 🍷 Wagyu beef patties, pulled beef brisket, grilled bacon, melted cheese, onion ring, lettuce, tomato, aioli, tomato relish, served with fries	* 700	3245
CHARRED TIGER PRAWN (5 PCS) 🍷 🍷 Marinated tomato, garlic confit, roasted sweet potato, lemon butter	* 880	3920
GRILLED LAMB CHOPS (3 PCS) 🍷 🍷 🍷 Green pea purée, pine nuts, charred onion, balsamic glaze, arugula, tomato, tzatziki	* 1100	3920
PAN SEARED SIRLOIN (ANGUS GRAIN FED FROM AUSTRALIA) 250 G. 🍷 🍷 🍷 Pesto Parmesan chips, charred onion, arugula, marinated tomato, red wine reduction	* 1250	8450
RIB EYE STEAK (WAGYU GRAIN FED FROM AUSTRALIA) 250 G. 🍷 🍷 🍷 🍷 Creamy mash potato, sautéed baby carrot, red wine reduction	* 1300	8788
PHUKET LOBSTER THERMIDOR 500 G. 🍷 🍷 🍷 Whole baked lobster, melted mozzarella, pesto Parmesan chips, garlic confit, mushroom cream, lobster bisque	** 1450	9802

SIDE

THB



GRILLED ASPARAGUS 🍷 🍷 Pine seed, balsamic glaze, grated parmesan	160	1082
SPANISH RICE Beans, olives, roasted peppers, roasted onion	160	1082
PESTO & PARMESAN CHIPS AIOLI 🍷 🍷	180	1217
GRILLED BABY CARROT 🍷 🍷 Tzatziki, pine seed, Pomodoro jam	180	1217
TRUFFLE CREAMY MASH POTATO 🍷	200	1352

🌶️ Little Spicy

🌶️🌶️ Medium Spicy

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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



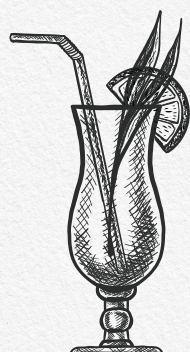
Signature Cocktails

	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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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, Schweppes 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

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OLD WORLD WINE

Page 4-6

NEW WORLD WINE

Page 7

SUSTAINABLE WINE

Page 8-9

SPANISH WINE

Page 10

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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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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Organic



Vegan

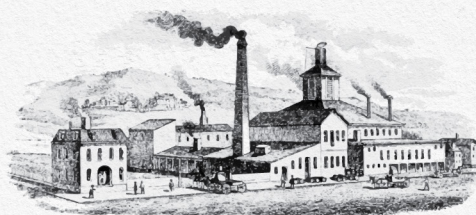


Biodynamic



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.

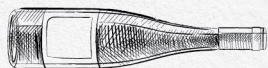
Sustainable wines do not have an exact definition. Nevertheless, there are wine classifications that follow different forms of sustainable farming, such as organic, biodynamic, and vegan.



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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Organic



Vegan



Biodynamic



Sommelier
Recommendation

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