



ALL DAY DINING MENU

Available from 11:00 AM – 10:30 PM

SMALL PLATE

THB



STEAMED EDAMAME 🌿

Sea salted

110

744

CHARRED EDAMAME 🌿 🌿 🌿

Thai chili glaze, fried garlic, toasted sesame

140

946

CUCUR JAGUNG 🌿

Fried corn, onion fritter, sweet chili sauce

220

1487

CHARRED BROCCOLI 🌿 🌿 🌿

Spring onion, toasted sesame, chili oil, sesame mayo

220

1487

CRISPY FRIED ROTI 🌿 🌿 🌿 🌿

Topped with chicken floss, sesame mayo, toasted sesame

240

1622

STEAMED SHRIMP HAR GAO 🌿 🌿 🌿

Chili oil, light soy

260

1758

THAI CRISPY SPICED CHICKEN 🌿 🌿 🌿

Tom Yum mayo

260

1758

PHOR PHIA THOD 🌿

Vegetable spring rolls, glass noodles, yellow curry powder, sweet chili sauce

280

1893

CHINESE PORK AND PRAWN WONTON (4PCS) 🌿 🌿 🌿

Ground pork, prawn, shitake mushroom, spring onions, plum sauce

280

1892

CHILLED PRAWN 🌿 🌿 🌿

Prawn crackers, pineapple cucumber, acar pickle, coriander, lime

320

2163

GOONG SARONG 🌿

Fried prawn wrapped in crispy noodles, sweet chili sauce

320

2163

FRESH VIETNAMESE SPRING ROLL WITH TIGER PRAWN 🌿

Steamed tiger prawn, rice paper, chives, mango, herbs, sweet and sour sauce

320

2163

STICKY PORK RIBS 🌿 🌿 🌿

Chili lemongrass glaze, toasted sesame, fresh lime

360

2434

SALAD

THB



SOM TAM 🌿 🌿 🌿

Shredded green papaya, carrot, grape tomatoes, peanuts, dried shrimp, garlic, chilies, lime, fish sauce

260

1757

YAM KHAO POD 🌿 🌿 🌿 🌿

Sweet corn salad, garlic, onion, chili, green bean, tomato, peanut, Thai spicy sauce

260

1757

🌿 Little Spicy

🌿🌿 Medium Spicy

🌿🌿🌿 Very Spicy



PAY HERE WITH
MELIA REWARDS 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

SUNOMONO JAPANESE CUCUMBER AND OCTOPUS SALAD



Japanese cucumber, octopus, seaweed, soy sauce, sesame

YUM NUEA YANG



Cold salad of grilled Australian Wagyu beef, Chinese celery, white onion, tomato, cucumber, lime, fish sauce

YUM SOM O



Shredded pomelo, poached chicken breast, prawns, shallots, toasted coconut, mint, roasted chili-coconut dressing

THB



MELIÁREWARDS POINTS

340

2298

400

2704

400

2704

SOUP

TOM KHA GAI



Chicken coconut soup flavored with lemongrass, kaffir lime leaf, galangal, lime, fish sauce

TOM YUM KUNG



Thai classic hot and sour soup, tiger prawn, local aromatics, roasted chili paste, lime, fish sauce

SOP BUNTUT



Indonesian style beef tail soup with carrot, celery, onion, potato, spring onion, fried shallot, coriander served with a side of steam rice, sweet soy, lime, crispy garlic, chilli sambal

THB



MELIÁREWARDS POINTS

350

2366

390

2636

480

3245

NOODLE

PHAD THAI

Stir-fried rice noodles in tamarind sauce, egg, bean curd, bean sprouts, Chinese chives, crushed peanuts, select your favorite:

• CHICKEN

• TIGER PRAWNS

420

2839

480

3245

PAD SEE EW

Stir-fried flat noodles with mixed vegetables, soy, oyster sauce, select your favorite:

• CHICKEN

• BEEF

• TIGER PRAWNS

420

2839

440

2974

480

3245

CHICKEN KAO SOI



Northern-style egg noodles, curry broth, shallots, lime, chili flakes

440

2974

BLACK PEPPER UDON



Wagyu beef, capsicum, onion, spring onion

480

3245

PHUKETIAN CRAB CURRY



Fragrant yellow curry, vermicelli rice noodles, fresh Thai herbs

* 640

4326

Little Spicy

Medium Spicy

Very Spicy



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RICE

KHAO PHAD

Fried rice with eggs, Maggi sauce, select your favorite:

- CHICKEN 🍗 0
- BEEF 🍖 0
- TIGER PRAWNS 🦐 0

KHAO PHAD SAPPAROT 🍍 0 8 ☁

Phuket pineapple fried rice, prawns, chicken floss, egg, yellow curry powder, golden raisins

PHAD KAPROW

Wok-fried with garlic, chillies, holy basil, served with steamed jasmine rice & one fried egg on top, select your favorite:

- CHICKEN 🍗 0
- PORK 🍖 0 🐷
- TIGER PRAWNS 🍗 🦐 0

CHICKEN AND PRAWN NASI GORENG 🍗 0 🍷 ☁

Pineapple, acar cucumber, prawn crackers, fried egg

THB



320	2163
330	2231
350	2366
440	2974
400	2704
420	2839
450	3042
460	3110

MAIN COURSE (SERVED WITH A SIDE OF STEAM JASMINE RICE)

THB



KEANG KIAW WAAN

Green coconut curry, apple eggplant, Thai basil, select your favorite:

- VEGAN WITH TOFU 🍗 🌿
- CHICKEN 🍗 🐟
- BEEF 🍖 🐟
- SEAFOOD 🍗 🦐 🦑 🐟

KEANG MASSAMAN

Fragrant coconut curry scented with cinnamon, cardamom, cashewnut, star anise, select your favorite:

- TOFU AND POTATO 🍗 🍗 🌿
- CHICKEN 🍗 🍗 🐟
- BEEF 🍗 🍗 🐟

GAJ PHAD MED MAMUANG 🐟 🍷 🍗

Stir-fried chicken, cashew nuts, bell peppers, spring onions

RED DUCK CURRY 🍗 🐟

Duck breast cooked in fragrant red curry paste, Thai baby eggplant, pineapple, grapes, tomato, chilli, lychee

400	2704
420	2839
450	3042
500	3380
450	3042
500	3380
560	3786
490	3312
560	3786

🍗 Little Spicy

🍗 🍗 Medium Spicy

🍗 🍗 🍗 Very Spicy



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MAIN COURSE (SERVED WITH A SIDE OF STEAM JASMINE RICE)

THB



STEAMED SNAPPER FILLET 🌿 🐟

Mix vegetables, fresh coriander, chilli, fried garlic, ginger soy sauce

560

3786

BRAISED PORK BELLY 🌿 🐷 ☁️

Cooked in fragrant soy sauce, star anise, ginger, spring onion, garlic bok choy

580

3920

MALAYSIAN CHILLI PRAWN 🐞 ☁️

Wok fried with bok choy, long bean, sweet spicy chili, lemongrass paste

* 650

4394

JAPANESE SALMON TERIYAKI 🌿 🐟

Asian greens, toasted sesame, fresh coriander, chili

* 660

4426

SIDE

THB



STEAM JASMINE RICE 🌿

80

541

PINEAPPLE ACAR PICKLE 🌿

Cucumber, chilli, tomato, onion

80

541

THAI OMELET 🍳

Onion, chilli, spring onion, soy sauce

100

676

PHAD PHAK KANA 🐞

Local kale stir-fried, garlic, oyster sauce

200

1352

PHAD PHAK BOONG FAI DAENG 🌿

Stir-fried morning glory, yellow soy bean sauce, red chilies

200

1352

DESSERT

THB



HÄAGEN-DAZS ICE CREAM (BY SCOOP) 🍦 🍓 🌿

Belgian Chocolate | Caramel Biscuit and Cream | Strawberry | Vanilla

130

878

HÄAGEN-DAZS SORBET (BY SCOOP) 🌿

Mango | Raspberry

130

878

SEASONAL FRUIT 🌿

Assorted Phuket tropical fruits

240

1622

CHILLED MELON SAGO 🌿 ☁️

Tapioca pearl, coconut milk, vanilla gelato

240

1622

KHAO NIEAO MAMUANG 🍷 ☁️

Butterfly pea-stained glutinous rice, sweet coconut cream, sliced mango, sesame seeds

260

1758

PANDAN TOAST 🌿 🍷 ☁️

Homemade pandan custard, coconut gelato, toasted sesame tuile biscuit

290

1960

🌶️ Little Spicy

🌶️🌶️ Medium Spicy

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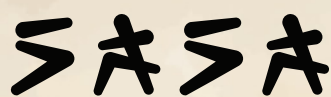
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DRINKS LIST



COCKTAILS



Signature Cocktails

	THB	MELIAREWARDS POINTS
TRIBU CAPTAIN MORGAN WHITE RUM, PASSION FRUIT AND RASPBERRY JUICE, LIME JUICE	320	2,163
OSAKA ZAFIRO GIN, TANGERINE ORANGE JUICE, MONIN VANILLA, LIME JUICE	330	2,230
MANUYA CAPTAIN MORGAN WHITE RUM, MELON AND PASSION FRUIT JUICE	340	2,298
COCO THAI SMIRNOFF VODKA, COCONUT MILK INFUSION, LIME JUICE	350	2,364
TAMARIND MARGARITA JOSE CUERVO ESPECIAL REPOSADO, TAMARIND JUICE, ORANGE TRIPLE SEC	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, 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

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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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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Organic



Vegan



Biodynamic



Sommelier
Recommendation

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

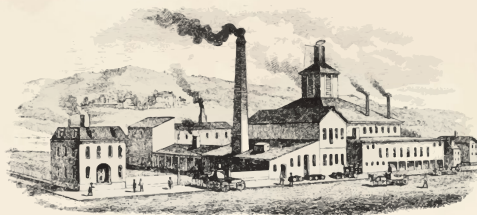


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New World WINE



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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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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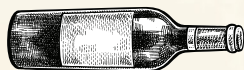
Sustainable WINE

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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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

	THB (Bottle)	 Rewards Point
MONISTROL CAVA "Selección Especial", BRUT, CATALUNYA, SPAIN – NV  	1,900	12,838
RAVENTÓS BLANC DE BLANCS EXTRA BRUT, CATALUNYA, SPAIN – 2021 	2,300	15,541

White Wine

	THB (Bottle)	 Rewards Point
TXOMIN EXTANIZ, TXAKOLINA, SPAIN – ONDARRABI ZURI – 2021 	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

	THB (Bottle)	 Rewards Point
MARQUÉS DE LA CONCORDIA, RIOJA, SPAIN – TEMPRANILLO – 2020  	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