



# APPETIZERS

## INTERNATIONAL SMALL PLATES



200



### BRUSCHETTA

A classic Italian appetizer featuring crispy toasted topped with diced cherry tomatoes, shallots, and sweet basil, all marinated in a balsamic reduction.



250

### HONEY GARLIC CRISPY CHICKEN WINGS

Crispy fried chicken wings packed with savory garlic flavor and coated in a sweet honey glaze. The perfect starter to share.



250

### MEXICAN SOFT SHELL TACOS

Warm, homemade soft-shell tacos ready to be filled with your choice of savory ingredients. Served with fresh guacamole



480

### ANTIPASTO PLATTER

A curated selection of imported cheeses and cold cuts. This platter is served with crispy crackers, breadsticks, and a side of assorted pickles and black olives for a delightful and savory experience.



300

### BEEF CARPACCIO

Delicately thin slices of raw beef are elegantly arranged and topped with shaved Parmesan, capers, and a drizzle of balsamic glaze. Garnished with fresh sunflower seedlings for a touch of earthy flavor.



270

### CHICKEN QUESADILLA

A quick and satisfying meal. Grilled chicken and melted cheese perfectly folded in a toasted flour tortilla. Served with fresh guacamole



# SALADS

## INTERNATIONAL SMALL PLATES



260



### GREEK SALAD

A classic mix of crisp lettuce and mixed greens, with cherry tomatoes, shallots, feta cheese, and a zesty Italian dressing.



240



### CAPRESE SALAD

A simple yet exquisite salad. Enjoy layers of fresh, sliced tomatoes and soft mozzarella cheese balls, drizzled with a rich basil pesto and a balsamic glaze.



250

### PRAWN WITH MANGO SALSA

Succulent, tender prawns paired with a refreshing and zesty mango salsa, creating a perfect balance of sweet and savory.



290

### SEARED TUNA SALAD

Lightly seared tuna slices served over fresh avocado and mixed lettuce, with sun-dried tomatoes and a tangy Italian dressing.



290

### CAESAR SALAD

Crisp romaine and iceberg lettuce tossed in our classic Caesar dressing with crispy bacon, a soft-boiled egg, and grilled chicken breast. Prawns available for an additional 40฿.



290

### CHICKEN & MANGO SALAD

Tender steamed chicken breast on a combination of mixed greens, lettuce, and sunflower sprouts, with a light and refreshing passionfruit dressing.





# STARTERS

## THAI CLASSICS



200

### CRISPY CALAMARI

Tender squid, lightly battered and fried to a perfect golden crisp. Served with our zesty house-made garlic and lemon dipping sauce.



190

### SHRIMP CAKES

Hand-pattied shrimp cakes, fried and served with a tangy sweet and sour sauce.



180

### CHICKEN SATAY

Juicy grilled chicken skewers marinated in a special blend of spices. Served with a rich and creamy peanut sauce.



240

### SPICY PRAWN SALAD

Succulent jumbo prawns, quickly blanched and then pan-fried in butter to bring out their natural sweetness. Served with a fresh and vibrant mango salsa



240

### SHRIMP TEMPURA

Light, fluffy, and golden, these deep-fried shrimp are perfectly cooked to be both crispy and soft. Served with a classic plum sauce.



### VEGETABLE SPRING ROLLS

160

Crisp-fried rolls packed with a savory mix of fresh vegetables. Served with a sweet and spicy house-made chili sauce.



### VEGETABLE TEMPURA

160

A delicate assortment of deep-fried asparagus, broccoli, carrots, cauliflower, and green peas. Served with a smoky BBQ sauce.



### CRISPY THAI HERB WINGS

190

Crispy fried chicken wings are infused with a fragrant blend of Thai herbs, kaffir lime, and lemongrass

**LYM'S BAR & RESTAURANT**  
Prices are inclusive of Service Charge and VAT





# THAI SALADS

## Som Tum

฿ 100

Shredded papaya, tomatoes, peanuts, & green beans, tossed in a zesty lime and chili dressing.



## Som Tum Set

฿ 200

A set featuring Som Tum, grilled chicken, and sticky rice. A perfect balance of flavors and textures.



## Yum Long Beach

฿ 220

A seafood salad featuring tossed with fresh herbs and a spicy lime dressing.



## Larb

฿ 210

Minced chicken or pork salad mixed with roasted rice, herbs, onions, and a lime dressing.



## Yum Woon Sen

฿ 230

Spicy glass noodle salad with meat of choice, ground chicken, tossed with herbs, & lime dressing.



## Nam Tok

฿ 200

Grilled chicken or beef salad with roasted rice powder, herbs, chili, & lime dressing.







# RICE DISHES

## Fried Rice

฿ 180

Thai fried rice with meat of choice, stir-fried with eggs, vegetables and a hint of soy sauce.



## Khao Ob Sapparod

฿ 220

Pineapple fried rice with meat of choice, cashews, raisins, served in a pineapple shell.



## Khao Pad Tom Yum

฿ 220

Thai-style fried rice with spicy and tangy Tom Yum flavors, served with meat of choice



## Khao Pad Rod Fai

฿ 220

Traditional Thai fried rice, also known as "train station" fried rice, featuring meat of choice, eggs and mixed vegetables.



## À La Carte

### Steam Rice

Freshly steamed jasmine rice, a classic accompaniment to any dish.

฿ 30

### Garlic Rice

Garlic fried rice made with fragrant jasmine rice, stir-fried with crispy garlic.

฿ 60

### Sticky Rice

Traditional Thai sticky rice, perfect as a side dish for Thai salads.

฿ 30

### Kai Jiew

Thai-style omelet, crispy on the edges and fluffy inside, made with eggs.

฿ 110

### Fried Egg

฿ 20

### Plain Noodle

฿ 30





# CURRIES

## Kaeng Pandaeng

฿ 220

Rich and creamy red curry with meat of choice cooked with coconut milk, kaffir lime leaves, and spices.



## Kaeng Massaman

฿ 220

A mild and slightly sweet Massaman curry with tender chicken thighs, potatoes, onions, and peanuts, and coconut milk.



## Kaeng Keaw Wan

฿ 220

Your meat of choice cooked in a vibrant green curry sauce with coconut milk, Thai eggplant, and basil.



## Kaeng Ped Moo Krob

฿ 220

Spicy red curry with crispy pork belly, bamboo shoots, and Thai basil, simmered in a rich red curry sauce with coconut milk.



## Kaeng Supparod

฿ 220

Pineapple curry with shrimp or fish in a tangy and slightly sweet red curry sauce.



# Soups

## Tom Yum (Creamy)

฿ 220

A rich, creamy, tangy broth with meat of choice, fresh Thai herbs, & chilies in coconut milk.



## Tom Yum (Clear)

฿ 220

A light, tangy broth with meat of choice, lemongrass, kaffir lime leaves, galangal, and fresh chilies.



## Tom Kha

฿ 220

A creamy coconut milk-based soup, flavored with galangal, lemongrass, and kaffir lime leaves, served with chicken.



## Tom Jeud Tao Hu

฿ 200

A light and comforting clear broth soup with vegetables, and tofu.







# STIR FRIED

## Pad Med Mamuang

฿ 220

Stir-fried chicken (or meat of choice) with cashew nuts, bell peppers, onions, & dried chilies in a savory sauce.



## Pad Kraprow

฿ 220

Spicy stir-fried chicken, pork, or beef with Thai basil, garlic, and chilies.



## Pad Pak Ruam

฿ 110

Stir-fry mixed vegetables in a light soy sauce.



## Pad Preaw Wan

฿ 220

Thai-style sweet and sour stir-fry with meat of choice, along with pineapples, bell peppers, and onions.



## Pad Pak Bung

฿ 110

Stir-fried morning glory with garlic, chilies, and soy sauce.



## Pad Prik Thai Dum

฿ 220

Stir-fried meat of choice with black pepper, garlic, and vegetables in a peppery sauce.



## Pad Krueng Gaeng

฿ 220

Spicy stir-fried meat of choice with red curry paste & mixed vegetables.



## Gai Tod Kratiam

฿ 200

Deep fried chicken with garlic



## Pad Nam Prik Pao

฿ 200

Stir-fried choice of meat with Thai chili paste, onions, bell peppers, and basil.







# NOODLES

## Pad Thai

฿ 220

The iconic Thai stir-fried rice noodles with choice of meat tossed with eggs, bean sprouts, peanuts, and tamarind sauce.



## Pad See-Ew

฿ 200

Stir-fried flat rice noodles with choice of meat in a soy sauce with Chinese broccoli and eggs



## Lym's Noodle

฿ 200

A special house noodle dish with stir-fried noodles with choice of meat and mixed vegetables.



## Pad Kee Mao

฿ 200

Spicy stir-fried flat rice noodles with choice of meat tossed with chilies, garlic, Thai basil and vegetables.



---

# FISH

---

## Fish Steak

฿ 300

Fish steak, served with your choice of topping sauce (Thai herbs, garlic pepper, or mango salad).



## Whole Fish

฿ 440

A whole fish, served with your choice of Thai sauces (Thai herbs, garlic, pepper, or mango salad).







# NEAPOLITAN PIZZA

1.



## 1. MARGHERITA • ฿ 300

Tomato paste, Mozzarella, basil

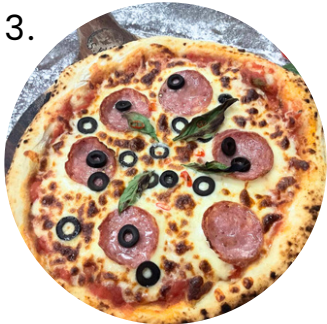
2.



## 2. MARINARA • ฿ 180

Tomato paste, garlic, oregano, olive oil

3.



## 3. DIAVOLA • ฿ 370

Tomato, Mozzarella, Spicy Salami, Olives, Chili

4.



## 4. HAWAIIAN • ฿ 330

Tomato paste, Mozzarella, ham, pineapple

5.



## 5. FOUR CHEESES • ฿ 500

Tomato paste, Mozzarella, Gorgonzola, Fontina, Parmesan

6.



## 6. CAPRICCIOSA • ฿ 550

Tomato, Mozzarella, ham, mushrooms, artichokes, olives

7.



## 7. BOSCAIOLA • ฿ 390

Tomato, Mozzarella, Italian sausage, mushrooms, parsley

8.



## 8. FRUTTI DI MARE • ฿ 330

Tomato paste, Mussels, shrimp, squid

9.



## 9. ALLA NAPOLETANA • ฿ 450

Tomato paste, Mozzarella, Anchovies

10.



## 10. PROCIUTTO E FUNGHI • ฿ 480

Tomato paste, Mozzarella, Dry-cured ham, mushrooms

## 11. NDUJA • ฿ 370

Tomato paste, Mozzarella, Nduja spicy spreadable sausage, Basil

+ Mozzarella • ฿ 80

## LOCAL TWISTS



## 12. GREEN CURRY WITH CHICKEN PIZZA • ฿ 300



## 13. PANAENG CURRY WITH SHRIMP PIZZA • ฿ 300



## 14. PAD GAPRAOW WITH FRIED EGG PIZZA • ฿ 300



## 15. LARB WITH CHICKEN PIZZA • ฿ 300

LYM'S BAR & RESTAURANT

Prices are inclusive of Service Charge and VAT



# FROM THE GRILL

- **CRISPY-SKINNED SEA BASS** 420
- **GRILLED NORWEGIAN SALMON** 460
- **SEARED TUNA STEAK** 460

*Each is expertly grilled and served with a delicate lemon cream sauce, a light cauliflower purée, and tender, steamed broccoli.*



## PRIME GRILLS

Our selection of premium Australian beef

*All served with your choice of our handcrafted sauces: classic Cafe de Paris, creamy Blue Cheese, a rich Red Wine reduction, or a spicy Peppercorn cream.*

### AUSTRALIAN TENDERLOIN

(100-day grain-fed)  
200grams: 1000      300grams: 1400

### AUSTRALIAN RIBEYE

180grams: 750      300grams: 1080

### AUSTRALIAN STRIPLOIN

180grams: 550      300grams: 800

### SIDE SELECTIONS:

Homemade potato wedges	110
French Fries	110
Garlic Bread	120
Fragrant Garlic Butter Rice	120
Classic Jacket Potatoes with cheese	120
Potatoes & Beetroot Mash	120
Homemade Coleslaw (contains nuts)	120
Fresh Garden Salad	100
Seasonal Vegetables sautéed in Butter	120





# EUROPEAN MAINS 1



## PESTO PRAWN PASTA • 320฿

*Grilled prawns served over your choice of pasta in a vibrant, homemade Thai basil pesto sauce.*

## MASSAMAN CARBONARA • 290฿

*A rich and creamy fusion of traditional carbonara and mild Massaman curry with tender chicken topped with fried potato chunks*



## LINGUINE WITH CLAM SAUCE • 290฿

*Tender clams in a delicate garlic and white wine sauce over linguine.*



## SEAFOOD RISOTTO MARINARA • 340฿

Rich Arborio rice slowly simmered in a savory seafood and tomato broth, seasoned with white wine

## MUSHROOM RISOTTO PRAWNS • 380฿

Creamy mushroom risotto topped with a grilled prawns and grated Parmigiano-Reggiano cheese

## BEEF LASAGNA • 290฿

Layers of rich Béchamel and cheese with savory beef and tender pasta.

## SPINACH MUSHROOM LASAGNA • 290฿

Layers of pasta, rich cheeses, and tender mushrooms, all in a creamy white sauce with truffle paste and spinach.

## SEAFOOD MARINARA PASTA • 360฿

Fresh shrimp, scallops, and clams mingle with pasta in marinara sauce with a touch of garlic and white wine.

## CLASSIC CARBONARA • 290฿

Authentic, traditional spaghetti alla carbonara made with simple, high-quality ingredients

## BOLOGNESE PASTA • 290฿

A hearty, slow-simmered bolognese sauce with deep flavor served over your choice of pasta.

## PASTA OPTIONS:

*Farfalle, Penne, Linguine, Spaghetti*





# EUROPEAN MAINS 2



## BEER BATTERED FISH & CHIPS • 280฿

*Sea bass coated in crispy batter mixed with local beer fried until crispy brown. Served with chips and homemade Tartar sauce*

## LYM'S SMASHED BURGER • 360฿

*Two smashed and melted beef patties with cheddar, pineapple and homemade BBQ sauce*



## BLUE CHEESE BURGER • 360฿

*A juicy grilled beef patty with melted Swiss and creamy blue cheese sauce, fresh lettuce, and caramelized onions.*

## CHICKEN PARMIGIANA BURGER • 360฿

A crispy fried chicken patty smothered in marinara sauce and topped with melted mozzarella and parmesan cheese.

## CLASSIC BEEF BURGER • 290฿

A juicy, all-beef patty topped with melted cheddar cheese, fresh lettuce, tomato, onion, and pickles on a toasted brioche bun.

## VEGGIE BURGER • 220฿

A flavorful patty made from mashed vegetables, grilled to perfection

## CHICKEN CORDON BLEU • 310฿

Chicken breast stuffed with ham and cheese, breaded and pan-fried to a golden crisp. Served with a creamy sauce.

## GRILLED TUNA MELT PANINI • 290฿

Tuna with mayonnaise and melted cheese pressed into a warm panini.

## GRILLED CHICKEN PANINI • 290฿

Thinly sliced chicken breast and turkey ham with melted cheese and a sun-dried tomato spread, pressed into a warm panini.

## HAM & CHEESE PANINI • 290฿

Grilled ham, salami, and melted cheese, all pressed between warm, toasted bread.

## CLUB SANDWICH • 260฿

Toasted bread, crisp bacon, roasted chicken, fresh lettuce, tomato, and mayo. Served with a side of golden fries.





# KID'S MENU

## GRILLED CHICKEN WITH MASHED POTATOES

• 150฿

Tender grilled chicken breast served with creamy mashed potatoes

## BEEF BURGER • 160฿

Beef burger served with a side of crispy French fries and a fresh apple coleslaw salad.

## CHICKEN & CHEESE BURGER • 160฿

A tasty chicken and cheese burger with a side of crispy French fries.

## CHICKEN NUGGETS • 150฿

Classic chicken nuggets, perfect for little hands.

## MINI CHICKEN FRIED RICE • 140฿

## FRIED CHICKEN FILETS WITH FRIES • 140฿

## ALFREDO PASTA • 160฿

Pasta tossed in a creamy, rich Alfredo white sauce.

## TOMATO SAUCE PASTA • 160฿

Pasta with a simple, fresh tomato sauce.

## BUTTER PASTA • 140฿

Pasta with a light butter and parmesan coating

## CHEESE PIZZA • 180฿

A classic cheese pizza, hot and fresh.

## HAM & CHEESE SANDWICH • 140฿

A simple and delicious grilled ham and cheese sandwich.

## MINI FISH & CHIPS • 140฿

# DESSERTS



*Mango & Sticky Rice*



*Roti Ice cream*

MANGO & STICKY RICE

฿ 180

NUTELLA PIZZA

฿ 300

ROTI ICE CREAM

฿ 180

PANCAKE

฿ 180

DEEP-FRIED ICE CREAM

฿ 130

FRIED BANANA FRITTER

฿ 180

FRUIT PLATE

฿ 130

MAGNUM ICE CREAM

฿ 70

MANGO PANNA COTTA

฿ 180

PASSION FRUIT CRÈME BRÛLÉE

฿ 200



*Nutella Pizza*



*Fried Ice Cream*

LYM'S BAR & RESTAURANT

Prices are inclusive of Service Charge and VAT





# NEW YUZU CONCOCTIONS



**Cosmopolitan • ฿ 380**

Absolut Vodka  
Coconut milk  
Blue Curacao  
Grenadine  
Japanese Yuzu  
Cranberry juice



**Freedom Colour • ฿ 250**

Absolut Vodka  
Coconut milk  
Blue Curacao  
Grenadine  
Japanese Yuzu



**Long beach Paradise • ฿ 280**

Absolut Vodka  
Grenadine  
Blue Curacao  
Malee Blue  
Japanese Yuzu  
Syrup



**Sunshine • ฿ 300**

Absolut Vodka  
Japanese Yuzu  
Peach schnapps  
Grenadine  
Soda





# NEW YUZU CONCOCTIONS



Mimosa Yuzu • ฿ 320

Sparkling wine  
Japanese Yuzu  
Orange Juice



Margarita Yuzu • ฿ 420

Sierra Tequila  
Japanese Yuzu  
Syrup



My kind of Summer • ฿ 260

Absolut Vodka  
Japanese Yuzu  
Orange juice  
Grenadine  
Peach Schnapps



Yuzu Gin & Tonic • ฿ 380

Bombay Gin  
Tonic  
Japanese Yuzu





# SIGNATURE COCKTAILS



Sunset Escape • ฿ 220

Rum  
Passion Fruit  
Orange  
Grenadine



Long beach Sunrise • ฿ 220

Vodka  
Peach  
Blue Curacao  
Pineapple  
Lime



Love lanta • ฿ 220

Grenadine  
Tequila  
Triple Sec  
Syrup  
Lime  
Ginger Ale



Sundown • ฿ 220

Gin  
Blue Curacao  
Lychee  
Lime  
Soda  
Grenadine





# SIGNATURE COCKTAILS



At Lanta • ฿ 220

Rum  
Blue Curacao  
Peach  
Passion Fruit  
Lime



EAT- BEACH • ฿ 220

Vanilla ice cream  
Baileys  
Kahlua



Tom Yum Cocktail • ฿ 220

Rum  
Kaffir Lime  
Lemon Grass  
Ginger Ale



SLEEP - REPEAT • ฿ 220

Gin  
Blue Curacao  
Triple Sec  
Lime  
Grenadine  
Sprite



Red One • ฿ 220

Vodka  
Gin  
Peach  
Red Syrup  
Lime  
Soda



# CLASSIC COCKTAILS

<b>White Russian</b> (Vodka, Kahlua, Milk)	200
<b>Caipirinha</b> (Cachaca Rum, Lime, Syrup, Soda)	200
<b>Caipiroska</b> (Vodka, Lime, Syrup, Soda)	200
<b>Pina Colada</b> (Rum, Malibu, Pineapple, syrup, Coconut milk)	200
<b>Sex On the Beach</b> (Vodka, Peach, Orange & Apple Juice)	200
<b>Pink Lady</b> (Gin, Triple Sec, Grenadine, Lime, Coconut milk)	200
<b>Kamikaze</b> (Vodka, Blue Curacao, Lime, Syrup)	200
<b>Chi Chi</b> (Vodka, Blue Curacao, Pineapple, Coconut milk)	200
<b>Mai Tai</b> (Rum, Orange, Pineapple & Orange Juice, Grenadine)	200
<b>Tequila Sunrise</b> (Tequila, Triple Sec, Orange, Grenadine)	200
<b>Coco Loco</b> (Vodka, Malibu, Pineapple, Grenadine, Coconut milk)	200
<b>Blue Hawaii</b> (Rum, Blue Curacao, Malibu, Pineapple, Lime)	200
<b>B52</b> (Kahlua, Bailey, Triple Sec / Grenadine)	200

Prices are inclusive of VAT 7% and Service Charge





# CLASSIC COCKTAILS

<b>Bellini</b> (Sparkling Wine, Peach Snaps)	200
<b>Mimosa</b> (Sparkling wine, orange juice)	200
<b>Long Island Iced Tea</b> (Rum, Tequila, Vodka, Lime, Coke)	200
<b>Mojito</b> (Rum, Sugar, Lime, Fresh Mint, Soda)	200
<b>Margarita</b> (Tequila, Triple Sec, Lime, Syrup)	200
<b>Daiquiri</b> (White Rum, Triple Sec, Lime, Syrup)	200
<b>Sangria</b> (Red wine, Brandy, Fruit Dices)	200
<b>Thai Sour</b> (Sang Som, Triple Sec, Lime, Syrup)	200
<b>Whisky Sour</b> (Red Label, Triple Sec, Lime, Syrup)	200
<b>Martini Dry/Vodka</b> (Gin/Vodka, Dry Vermouth, Olive)	200
<b>Mexican Mule</b> (Tequila, Triple Sec, Ginger Ale)	200
<b>Mosco Mule</b> (Vodka, Triple Sec, Ginger Ales)	200
<b>Tom Collins</b> (Gin, Triple Sec, Lime, Syrup, Soda)	200
<b>Black Russian</b> (Vodka, Kahlua, Coke)	200

Prices are inclusive of VAT 7% and Service Charge



# MOCKTAILS (non alcoholic)

Lym's Mocktail (Banana, Vanilla, Ginger, Milk)	140
Mint Lemonade (Fresh Mint, Lime, Sprite)	140
Mango Mania (Fresh Mango, Fresh Mint, Ginger)	140
Cherry Temple (Sprite, Lime, Grenadine)	140
Virgin Pina (Pineapple juice, Coconut milk, Syrup)	140
Virgin Mojito (Fresh mint, Lime, Syrup, Soda)	140
Fruit Punch (Pineapple & Orange juice, Lime, Grenadine)	140
Samon Pai (Kaffir lime, Lemongrass, Lime, Ginger Ale)	140
Dang Soda (Red Flavored Syrup, Lime, Fresh Mint)	140
Nom Chompoo (Red Syrup, Condensed Milk, Whipping Cream)	140

Prices are inclusive of VAT 7% and Service Charge





## BEERS

Chang	90
Singha	90
Budweiser	90
San Miguel Light	100
Corona	150
Hoegaarden (Regular, Rose, Peach)	150
Leo Draft (330ml)	100
Siam Weizen Draft (500ml)	150
Riceberry Draft (500ml)	150

## SPIRITS

Jameson Whiskey	200
Black Label Whiskey	200
Jack Daniels Whiskey	200
Grey Goose Vodka	200
Bombay Sapphire Gin	200
Moose Vodka, Gin, Rum, Tequila	180
Baileys	180
Kahlua	180
Bacardi	180
Captain Morgan	180
Jim Beam	180
Red Label	180
Sang Som Thai Rum	180
Regency Thai Brandy	180
Shots	90

## OTHERS

Fresh Orange Juice	90
Fruit Shake	110
Lassie (Yohurt)	140
(Banana, Chocolate, Vanilla, Strawberry, Pineapple, Mango, Watermelon, Apple, Lime)	
Fresh Coconut	80
Soft Drinks	40
Ginger Ale	40
Soda Water	40
Water (glass bottle)	20
Water (can)	25





# Wine Menu

## WINE BY THE GLASS



**Reservado  
Cabernet Sauvignon** 200 THB

**Reservado  
Chardonnay** 200 THB



**Db Family  
Selection Rose** 210 THB

**Fleur de France  
Blanc de Blancs** 210 THB



**Two Ocean  
Sauvignon Blanc** 200 THB

**Two Ocean  
Shiraz** 200 THB

## ROSE WINE



**DB Family  
Selection Rose** 950 THB

*Lifted berries and cream with a nuance of spice, this Rosé is soft and generous yet restrained with a fine acid and lovely textural finish.*



**M De Minuty  
Aop Cotes De Provence** 1,400 THB

*Light and bright. Very intense aromas of orange peels and red currant. Smooth with a nice acidic freshness.*

## SPARKLING WINE



**Fleur de France  
Blanc de Blancs** 950 THB

*Rich and full on the palate, extended finish of fruity notes, very light and refreshing finish showing clean minerality and citrus.*



**Jeio Prosecco  
Superiore Extra Dry** 1,200 THB

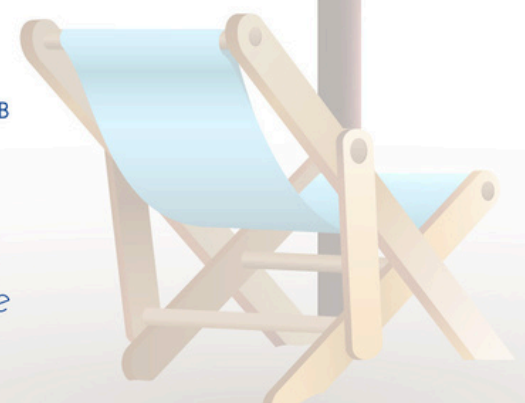
*Straw yellow. extremely fresh and elegant with fruity notes that emerge pleasantly on the nose.*

## CHAMPAGNE



**Bollinger Special  
Cuvee Brut** 3,000 THB

*A golden colour with a beautifully fine mousse. The nose is aromatic and complex with ripe fruit and spicy aromas. Roasted apples, apple compote and peaches burst on the palate.*







# Wine Menu

## RED WINE



### Reservado Cabernet Sauvignon 900 THB

Intense ruby red with violet tones. Candied fruits with plum and chocolate notes.



### Two Ocean Shiraz 1,000 THB

Bright, vibrant red. Complex aromas of red berries with cloves and spice, hints of white pepper and a subtle vanilla background as a result of careful oaking.



### Zonin Classici Chianti 1,100 THB

Characteristically intense, fine and elegant and distinguished by an elegant scent of violets and tenuous perfumes of wild berries.



### Domaine Des Senechaux Chateauneuf Du Pape 2,600 THB

An intense and expressive nose offering up youthful aromas dominated by fresh fruit delicately spiced and enhanced by an oaky note.



### Chatron Et Trebuchet Bourgogne Pinot Noir 1,400 THB

Ruby red in colour. A nice aromatic typicity with little red fruits notes, like blackcurrant and gooseberry.



### Zolla Primitivo Di Manduria 1,350 THB

Ruby red color with violet dark hints. Intense, complex, fruity aroma, with notes of small red fruits.



### Catena Zapata Malbec 1,400 THB

Deep aromas of ripe red and dark fruits are joined by delicate violet and lavender notes, with traces of vanilla and mocha.



### Beaulieu Napa Valley Cabernet Sauvignon 3,100 THB

Darker tones of blackberry, acai berry, and dark plum, come through on the lengthy finish, while more subtle notes of violet, crushed red rose petal, and black pepper spice.

## WHITE WINE



### Reservado Chardonnay 900 THB

Pale yellow. Intense aroma with notes of apple, pear and papaya.



### Two Ocean Sauvignon Blanc 1,000 THB

Brilliant with a green tint. Tropical fruit with an abundance of passion fruit and sweet lemon aromas.



### Zonin Classici Pinot Grigio 1,100 THB

Straw yellow color. Delicately fruity, relatively full and ample with an ensemble of aromas of great finesse.



### Villa Maria Earth Garden Sauvignon Blanc 1,300 THB

Sauvignon Blanc has lifted aromas of citrus fruits, lime and grapefruit that leap from the glass. The flavours on the palate showcase fresh herbs, lemongrass and passionfruit.



### Dr. Loosen Erdener Treppchen Riesling Kabinett 1,250 THB

Ruby red in colour. A nice aromatic typicity with little red fruits notes, like blackcurrant and gooseberry.



### Catena Zapata Chardonnay 1,400 THB

The extraordinary combination of these vineyards offer honey and tropical fruit flavors while lending notes of citrus, pears, peaches.



### Laroche Chablis St Martin 1,600 THB

Chablis Saint Martin has the intense freshness typical of the terroir in combination with ripe white fruit and white blossom aromas.