

# MEINU



## OPERATION TIMES:

BAR: 11:00 TO 22:00 | KITCHEN: 13:00 TO 21.30

## SHOWTIMES:

MONDAY: DOME ACOUSTIC PERFORMANCE 19.30 - 21.30

TUESDAY: FIRESHOW 19.20- 19.40

WEDNESDAY: THE NUK LIVE BAND PERFORMANCE 19.30 -21.30

THURSDAY: ELVIS PERFORMANCE 18.30 ONWARDS & FIRESHOW 19.20 - 19.40

FRIDAY: THAI DANCING 19.30 & PULOM BAND PERFORMANCE 18.30 - 21.30

SATURDAY: FIRESHOW 19.20 -19.40

SUNDAY: THAI DANCING 19.30 & FIRESHOW 20.15 - 20.35



# APPETIZERS

## INTERNATIONAL SMALL PLATES



200



### BRUSCHETTA

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



250

### MEXICAN SOFT SHELL TACOS

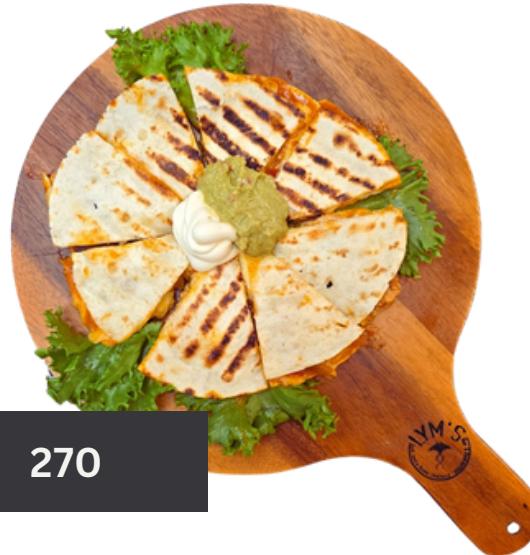
Warm, homemade soft-shell tacos ready to be filled with your choice of savory ingredients. Served with fresh guacamole



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.



270

### CHICKEN QUESADILLA

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



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.



# 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.



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.

LYM'S BAR & RESTAURANT

Prices are inclusive of Service Charge and VAT



# STARTERS

## THAI CLASSICS



190

### CRISPY THAI HERB WINGS

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



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.



160



### VEGETABLE TEMPURA

A delicate assortment of deep-fried asparagus, broccoli, carrots, cauliflower, and green peas.



160



### VEGETABLE SPRING ROLLS

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



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.

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# THAI SALADS

## Som Tum

฿ 100

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



## Yum Long Beach

฿ 220

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



## Yum Woon Sen

฿ 230

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



## Som Tum Set

฿ 200

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



## Larb

฿ 210

Minced chicken or pork salad mixed with roasted rice, herbs, onions, and a 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 Pad Tom Yum

฿ 220

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



## Khao Ob Sapparod

฿ 220

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



## À La Carte

### Steam Rice

฿ 30

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

### Garlic Rice

฿ 60

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

### Sticky Rice

฿ 30

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

### Kai Jiew

฿ 110

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

### Fried Egg

฿ 20

### Plain Noodle

฿ 30



# CURRIES

## Kaeng Panaeng

฿ 220

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



## Kaeng Keaw Wan

฿ 220

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



## Kaeng Supparod

฿ 220

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



## Kaeng Massaman

฿ 220

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



## 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.



## 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 Pak Ruam

฿ 110

Stir-fry mixed vegetables in a light soy sauce.



## Pad Pak Bung

฿ 110

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



## Pad Krueng Gaeng

฿ 220

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



## Pad Nam Prik Pao

฿ 200

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



## Pad Kraprow

฿ 220

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



## Pad Preaw Wan

฿ 220

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



## Pad Prik Thai Dum

฿ 220

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



## Gai Tod Kratiam

฿ 200

Deep fried chicken with garlic



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# 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. DIAVOLA • ₩ 370**

Tomato, Mozzarella, Spicy Salami, Olives, Chili

3.



**5. FOUR CHEESES • ₩ 500**

Tomato paste, Mozzarella, Gorgonzola, Fontina, Parmesan

4.



**6. CAPRICIOSA • ₩ 550**

Tomato, Mozzarella, ham, mushrooms, artichokes, olives

5.



**7. BOSCAIOLA • ₩ 390**

Tomato, Mozzarella, Italian sausage, mushrooms, parsley

**8. FRUTTI DI MARE • ₩ 330**

Tomato paste, Mussels, shrimp, squid

**9. ALLA NAPOLETANA • ₩ 450**

Tomato paste, Mozzarella, Anchovies

**10. PROSCIUTTO E FUNGHI • ₩ 480**

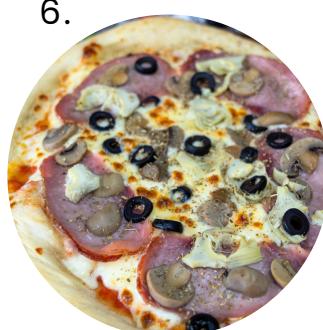
Tomato paste, Mozzarella, Dry-cured ham, mushrooms

**11. NDUJA • ₩ 370**

Tomato paste, Mozzarella, Nduja spicy spreadable sausage, Basil

+ Mozzarella • ₩ 80

6.



7.



8.



9.



10.





# EUROPEAN MAINS 1



## PESTO PRAWN PASTA • 320฿

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



## EBIKO LINGUINE WITH SCALLOPS • 380฿

*Tender Scallops from the U.S.A in a delicate garlic and white wine sauce over linguine. Topped with Ebiko roe.*



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

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

## 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:

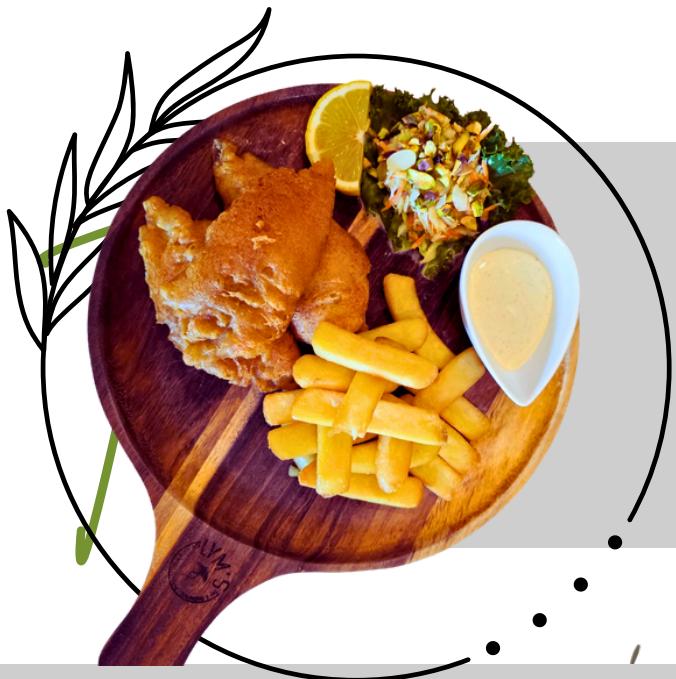
Penne, Linguine, Spaghetti

## SIDE SELECTIONS:

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



# 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, bacon slices, 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.*

## 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.

## 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฿

## 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

## 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



Nutella Pizza



Fried Ice Cream

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# NEW YUZU CONCOCTIONS



Cosmopolitan • ₩ 380

Absolut Vodka  
Japanese Yuzu  
Cranberry juice  
Syrup



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

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# 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 Chompo (Red Syrup, Condensed Milk, Whipping Cream)	140

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## B E E R S

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

## S P I R I T S

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

## O T H E R S

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

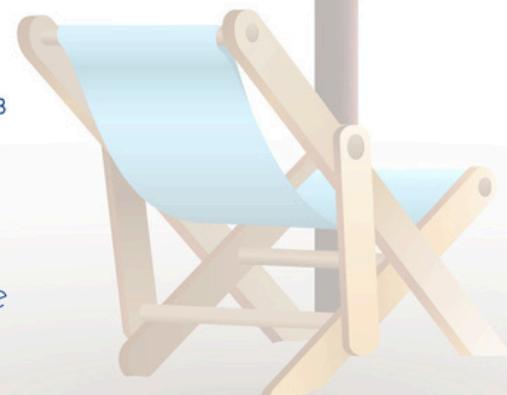
Straw yellow. extremely fresh and elegant with fruity notes that emerge pleasantly on the nose.

## 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.