

RED  
SQUARE  
ROOFTOP BAR

*Wine*  
List



## CHAMPAGNE/SPARKLING



<b>BRUSHTAIL ESTATE GREY LABEL SPARKLING</b> <i>Peach and nectarine aromas with a creamy crisp finish</i> <i>Pairs with seafood dishes and cheese</i>	270	1,200
<b>LOUIS PERDRIER BRUT D'EXCELLENCE</b> <i>Fresh fruit aromas, refreshing and slightly sweet</i> <i>Pairs with white meat and seafood</i>	300	1,400
<b>ASTORIA FASHION VICTIM MOSCATO SPUMANTE</b> <i>Delicately sweet with aromas of muscat with hints of peach, sage and thyme</i> <i>Fabulous with desserts</i>	1,500	
<b>VAL D'OCA PROSECCO "BLU" MILLESIMATO EXTRA DRY DOC - 2021</b> <i>Soft and harmonious, yet intense</i> <i>Excellent served chilled with dishes with a light flavour</i>	1,590	
<b>ASTORIA BUTTERFLY PROSECCO ROSÉ EXTRA DRY - 2021</b> <i>Appealing fruit flavours of strawberry and raspberry</i> <i>Ideal as an aperitif or with pizza</i>	1,600	
<b>LISTEL GRAIN DE GRIS ROSÉ TERRES DU MIDI IGP - 2021</b> <i>Fresh fruit and floral scents with a freshness on the finish</i> <i>Best served well chilled as an aperitif</i>	1,700	
<b>MARIUS BY MICHEL CHAPOUTIER ROSÉ - 2020</b> <i>Tastes of white flesh fruit with well-balanced acidity</i> <i>To be enjoyed with salads, meat, barbecues, cheese and desserts</i>	1,750	
<b>CHAMPAGNE PAUL DANGIN &amp; FILS CUVÉE CARTE BLANCHE BRUT</b> <i>Notes of cookies and pears with a long finish with hints of almond</i> <i>Pairs well with raw fish, cheese or fruit desserts</i>	5,000	
<b>CHAMPAGNE CATTIER BRUT PREMIER CRU</b> <i>Notes of fruit compote, honey, brioche and dry fruits with hazelnuts and red fruit aromas</i> <i>Pairs with meat in sauce or cheese</i>	7,999	

## WHITE WINE



<b>LAMADOR SAUVIGNON BLANC - 2021</b> <i>Aromas of citrus, tropical fruits and notes of grass and herbs with nuts and melon</i> <i>Pairs well with salad, seafood and fish</i>	250	1,090
<b>FRANK - SAUVIGNON BLANC SEMILLON CHARDONNAY - 2021</b> <i>Tropical fruit and lemon zest plus stone fruit with a zesty, cleansing finish</i> <i>A perfect match with scallops or a mild Thai green curry</i>	270	1,190
<b>TERRE DI MARIO VINO BIANCO</b> <i>Hints of golden apple, peach and floral acacia notes with flavours of citrus and lime, finishing with a pleasant almond taste</i> <i>Excellent as an aperitif, all fish-based courses, white meat and mild seasoned cheeses</i>	1,290	
<b>POGGIO DRAGONE TREBBIANO-CHARDONNAY COLLINE PESCARESI IGP - 2022</b> <i>Bouquet of white fruits including melon and pear with tones of grapefruit, apple, pear and melon</i> <i>Ideal as an aperitif or with salads and fresh seafood</i>	1,490	
<b>MONTE ARAYA BLANCO RIOJA DOCA - 2021</b> <i>Notes of herbs and yellow fruits</i> <i>A great aperitif wine but also perfect with grilled fish and chicken</i>	1,550	
<b>MARIUS BY MICHEL CHAPOUTIER VERMENTINO - 2019</b> <i>White fruit, peach and ripe fruit aromas with fruit flavours</i> <i>Serve as an aperitif or with crab meat, shellfish, vegetable soup, tagliatelle pasta and vegetable lasagne</i>	1,590	
<b>COLLE CORVIANO PINOT GRIGIO COLLINE PESCARESI IGP - 2021</b> <i>Bouquet of white fruits, ripe golden apples and pears</i> <i>Superb with light salads and marinated white meats</i>	1,590	
<b>GOOD COMPANY PREMIUM SELECTION SAUVIGNON BLANC - 2021</b> <i>Aromas of passion fruit and citrusy notes</i> <i>Enjoy it with a seafood plate or fish 'n' chips</i>	1,690	
<b>CASAS DEL BOSQUE GRAN RESERVA CHARDONNAY - 2019</b> <i>Aroma of red apples, green plums and a touch of brioche and toasted coconut</i> <i>Ideally paired with Benedictine eggs, fatty fish or white meat steak</i>	1,790	
<b>MICHEL THOMAS &amp; FILS LACHAUME SANCERRE - 2021</b> <i>Fresh herbal notes balanced with tones of green apple and melon</i> <i>Pairs with fresh-shucked oysters or grilled fish</i>	2,100	



## RED WINE



<b>LAMADOR MERLOT - 2021</b> <i>Aromas of raspberries and prunes with luscious and rich merlot notes</i> <i>Pairs with steaks, cheese or salads</i>	250	1,090
<b>FRANK CABERNET SHIRAZ MERLOT - 2020</b> <i>Plum, blackcurrant and spicy aromas with subtle oak and earthy notes and a dry finish</i> <i>Best served with braised beef, burgers and lamb</i>	270	1,190
<b>POGGIO DRAGONE SANGIOVESE-MERLOT TERRE DI CHIETI IGP - 2020</b> <i>A fragrant bouquet of red fruit, finely framed by gentle oak spices</i> <i>Perfect for barbecues, stews, roast pork belly, pasta and pizza</i>	1,490	
<b>TERRE DI MARIO VINO ROSSO</b> <i>Bouquet of black cherry and hints of balsamic</i> <i>Matches well with roasted pork and hard cheeses</i>	1,500	
<b>MONTE ARAYA TEMPRANILLO RIOJA DOCA - 2021</b> <i>Aromas of balsamic herbs, berries and notes of cherry in combination with spices, tones of coffee and a hint of liquorice</i> <i>Great with grilled red meat, poultry, cheeses, foie gras and sausages</i>	1,550	
<b>BERTON VINEYARDS THE BLACK SHIRAZ WINEMAKER'S RESERVE - 2020</b> <i>Aromas of cherry, blackberry and oak with flavours of ripe berries, plum and mocha</i> <i>Enjoy with olives, bean stews and crusted lamb shoulders or chops</i>	1,590	
<b>COLLE CORVIANO MONTEPULCIANO D'ABRUZZO DOC - 2020</b> <i>Cherry and raspberry aromas with hints of incense and fresh herbs</i> <i>Serve with meatballs, sausages or spaghetti</i>	1,590	
<b>VERNAIOLO CHIANTI DOCG - 2020</b> <i>Savoury and fruity with traces of red fruit with subtle oak inflections</i> <i>Suited to meats and pastas</i>	1,690	
<b>MARIUS BY MICHEL CHAPOUTIER SYRAH-GRENACHE - 2018</b> <i>Spice, red berries and delicate floral aromas</i> <i>Serve as an aperitif or with chicken liver on toast, beef carpaccio, roasted vegetables, lamb kebabs, veal, swordfish steak or goat cheese</i>	1,700	
<b>CASAS DEL BOSQUE GRAN RESERVA CABERNET SAUVIGNON - 2019</b> <i>Aromas of cassis and mint and notes of dried figs and raspberries</i> <i>Excellent with grilled lamb, roasted red meat or cheese</i>	1,750	
<b>CHÂTEAU DES ARNAUDS BORDEAUX AOC - 2021</b> <i>Aromas of black fruits with hints of liquorice and spices with flavours of black fruits</i> <i>Pairs well with game meat and grilled beef</i>	1,790	
<b>M. CHAPOUTIER BELLERUCHE CÔTES-DU-RHÔNE ROUGE - 2020</b> <i>Fruity aromas of blackcurrant and raspberry, complemented by notes of white pepper with flavours of red fruits</i> <i>Serve with lamb meat and cheeses</i>	1,890	
<b>GOOD COMPANY PREMIUM SELECTION PINOT NOIR - 2020</b> <i>Red cherry and cassis with notes of mocha and spices</i> <i>Enjoy with duck, lamb, venison and veal dishes</i>	1,890	
<b>MOTTURA ROSONE NEGROAMARO DEL SALENTO IGT - 2020</b> <i>Fruity with notes of Mediterranean herbs and hints of vanilla and cloves</i> <i>Goes well with grilled red meats, stews and mature cheeses</i>	2,100	
<b>CHÂTEAU MALTUS, LANDE DE POMEROL AOC - 2018</b> <i>Black cherry and hints of balsamic notes with aromas of blackberries and plums</i> <i>Matches well with game dishes, roasted pork and hard cheeses</i>	2,150	



The price is in THB and is subject to 10% service charge and 7% VAT.