

YOUR WINE PASSPORT A TRIP AROUND THE GLOBE!

BEACH, BEATS & BITES Vol.1 /2026

Friday, 6th February 2026 | 6 - 9pm

@ The Beach Club Pattaya



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'YOUR WINE PASSPORT' A TRIP AROUND THE GLOBE!

NUÀ Brut / Vino Spumante Brut / Italy

Fresh, lively bubbles with citrus and green apple notes.



Live Station: Italian Oyster Bar

- **Lemon & Olive Oil** – Fresh lemon zest, extra virgin olive oil, cracked black pepper.
- **Red Wine Vinegar & Shallot** – Classic Italian-style mignonette.
- **Prosciutto & Lemon** – Finely shaved prosciutto, lemon juice, parsley

The sparkling wine's acidity and effervescence enhance the oysters' salinity and cleanse the palate.

L'Ostal Rosé / Domaine de l'Ostal / France

Dry and elegant, with red berries and floral notes



L'OSTAL
Rosé

Live Station: Salmon Tataki – French Fusion

Lightly seared salmon tataki,
served with citrus ponzu beurre blanc, shaved fennel
and microherbs

The rosé's freshness highlights the salmon's delicacy while balancing citrus and savoury elements.



Dr Loosen / Dr. L Riesling / Germany

Bright and aromatic, with green apple, lime, and stone fruit

Live Station: German-Style Pork Terrine

House-made pork terrine with Riesling gel, pickled vegetables, grain mustard and toasted brioche

The Riesling's acidity lifts the richness of the terrine while its fruit notes complement the subtle spice and mustard.



Beringer / White Zinfandel / USA

Juicy, fruit-forward with soft structure

Live Station: BBQ Chicken

Char-grilled BBQ chicken
Served with smoked paprika glaze and grilled corn slaw

The wine's juicy red fruit complements smoky-sweet BBQ flavors without overpowering the palate.



Argento Malbec / Red Wine / Argentina

Bold and expressive, with dark fruit and spice

Live Station: Argentine-style Wagyu flank steak with Rösti

Char-grilled Wagyu flank steak
Served with crisp potato rösti and fresh chimichurri

The Malbec's intensity and spice complement the Wagyu's richness, while the herbaceous chimichurri adds freshness and balance.

To Start – Charcuterie & Sharing Table

Selection of antipasti | Selection of breads and grissini

Dips: Olive tapenade, beetroot dip, hummus, smoked carrot harissa

Cheese, cold cuts & Mediteranean vegetables

Dessert Buffet Station

- **Chocolate Cookie Crumble Cake** – Rich chocolate sponge with cookie crumble and cream
- **Passion Fruit Cheesecake Mousse Cups** – Light cheesecake mousse with tropical acidity
- **Seasonal Fresh Fruit Display** – Assorted tropical and imported fruits

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For reservations, please call +66 (0)38 411 940

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