

# YOUR WINE PASSPORT

## A TRIP AROUND THE GLOBE!

### BEACH, BEATS & BITES Vol.1/2026

Friday, 6<sup>th</sup> 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*

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

Dry and elegant, with red berries and floral notes

### 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 & Mediterranean 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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