# APPETISERS

**Crispy Jalapeño Poppers**
Fresh Jalapeños, Cheddar Cheese,
Crispy Breadcrumbs & Roasted Garlic Aioli
**290.-**

**Calamari**
Golden Crispy Andaman Squid,
Homemade Garlic & Dill Tartare Sauce
**290.-**

**Tomato, Goat's Cheese & Salami Bruschetta**
Crispy Pani Puri,
Basil & Balsamic Glaze
**320.-**

**Classic Fried Seafood (300g)**
Crispy Fish, Prawns, Squid & Tartare Sauce
**450.-**

**Golden Crispy Sweetcorn with Thai Tom Yum Spice**
Golden Crispy Sweetcorn Aromatic Thai Hot & Sour Seasoning
**190.-**

ALL PRICES ARE NET.

## Artisanal Bread Basket

Rosemary Pizza Bread, Black Olive Focaccia,
Mini Ciabatta, Homemade Beetroot Dip
& Balsamic-Parmesan Olive Oil

**250.-**

## Burrata

Local Burrata, Olive Tapenade,
Orange Segments, Roasted Tomatoes,
Phuket Cashew Pesto,
Crispy Parma Ham & Balsamic Glaze

**390.-**

## Twice-Cured Brown Marbled Grouper

Homemade Cured Grouper,
Pickled Beetroot Carpaccio,
Dried Cherry Tomatoes,
Caper Berries, Lumpfish Caviar
& Honey-Mustard Ginger Vinaigrette

**430.-**

## Mediterranean Vegetable Mezze

Roasted Beetroot, Zucchini, Homemade Hummus,
Warm Pita Bread & Extra Virgin Olive Oil

**250.-**

MINT

ALL PRICES ARE NET.

# SALADS





**Mediterranean Andaman Seafood Salad**

Andaman Seafood, Crispy Celery, Olives,
Tomatoes, Red Wine-Marinated Kaffir
Lime Leaves & Extra Virgin Olive Oil

**390.-**





**Asian Quinoa Salad**

Grilled Salmon, Quinoa,
Colourful Vegetables
& Ginger-Sesame Asian Dressing

**250.-**



**Two Colours Caesar Salad**

Romaine Hearts, Red Radish,
Crispy Cajun Chicken, Garlic Croutons
& Light Caesar Dressing

**290.-**



**Panzanella Salad**

Smoked Salmon, Ripe Tomatoes,
Cucumber, Onion, Bell Peppers,
Fresh Basil, Garlic Croutons
& Caper-Anchovy Dressing

**290.-**



**Burger Lettuce Wraps**

Grilled Beef Patty, Iceberg Lettuce,
Crispy Bacon, Cheddar Cheese Sauce,
Spicy Mayo, Tomato, Onion & Pickles

**390.-**

ALL PRICES ARE NET.

# SANDWICHES



**Chicken Katsu Focaccia Sandwich**
Golden Crispy Chicken Katsu,
Olive Focaccia, Cabbage Slaw,
Pickled Cucumber, Tonkatsu Sauce,
Japanese Mayo & Spiral Fries
**320.-**

**Karon Beef Burger**
Beef Patty, Organic Lettuce, Tomato,
Caramelised Onion, Cheese & Pimento Mayo
**420.-**

**Cheesesteak Sandwich**
Cajun-Seasoned Steak, Caramelised Onions,
Bell Peppers, Spicy Mayo,
Melted Cheddar Cheese & Crispy Spiral Fries
**420.-**

**Phuket Cashew Pesto Pizza Sandwich**
Pepperoni, Salami, Rocket,
Sun-Dried Tomato Cashew Pesto Mayo,
Fresh Mozzarella & Crumbled Blue Cheese
**340.-**

MINT

**ALL PRICES ARE NET.**

# PIZZA

**Buffalo Chicken Pizza**
Crispy Chicken Pops, Spring Onion,
Red Onion & Creamy Ranch Dressing
**320.-**





**Carbonara Pizza**
Creamy Carbonara Sauce,
Crispy Bacon,
Egg & Parmesan Cheese
**350.-**

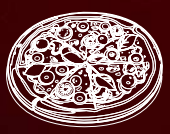




**Long Pizza**
**Pad Kra Pao Chicken**
Spicy Chicken Basil,
Mozzarella Cheese
& Crispy Fried Basil
**320.-**



**MINT Pizza**
Spicy Sausage, Chorizo,
Mozzarella Cheese,
Tomato Sauce & Mint Sauce
**450.-**



**Prosciutto & Funghi Pizza**
Italian Prosciutto, Sautéed Mushrooms,
Mozzarella & Tomato Sauce
**450.-**

**Margherita Pizza**
Classic Tomato Sauce,
Fresh Mozzarella & Basil Leaves
**320.-**

**Vegetariana Pizza**
Tomato Sauce, Mozzarella Cheese,
Zucchini, Eggplant, Onion,
Capsicum & Mushroom
**300.-**

**ALL PRICES ARE NET.**

MINT

# PASTA



**Spaghetti Vongole**

Spaghetti, Thai Sweet Clams, White Wine, Garlic & Olive Oil Sauce, Cured Lumpfish Caviar & Thai Coriander

**320.-**



**Ricotta Cannelloni**

Handmade Spinach & Ricotta Cannelloni, Creamy Béchamel, Rich Tomato Sauce, Golden Parmesan Cheese & Fresh Basil

**380.-**



**Spaghetti Carbonara Pizza Bowl**

Spaghetti, Creamy Carbonara Sauce, Crispy Bacon, Parmesan Cheese & Handmade Pizza Bowl

**380.-**

**Formaggi Gnocchi**

Handmade Thai Pumpkin & Sweet Potato Gnocchi, Velvety Four-Cheese Sauce, Fresh Berries & Toasted Almonds

**370.-**





**Linguine Rock Lobster**

Linguine, Andaman Rock Lobster, Light Tomato, Garlic & Olive Oil Sauce, Chilli Flakes & Baby Rocket

**450.-**

MINT

ALL PRICES ARE NET.

# MAIN COURSES



**Seafood Platter**
Coriander & Garlic-Marinated Barramundi, Lemongrass-Marinated Squid, Tiger Prawns, Mussels, Spicy Garlic-Lime Sauce, Garlic Butter & Chimichurri
**1,190.-**

ALL PRICES ARE NET.

## Tuna Steak

Seared Tuna Steak, Organic Roasted Eggplant
& Tomato-Caper Lime Sauce

**560.-**



## Grilled Phuket Tiger Prawns & Mussels

Grilled Tiger Prawns, Mussels, Crab Bisque,
Roasted Orange & Citrus Finish

**560.-**



## Baked Spiced Snapper

Oven-Baked Spiced Snapper, Organic Asparagus,
Japanese Miso-Sautéed Mushrooms & Thai Herb Chimichurri

**450.-**

MINT

ALL PRICES ARE NET.

## Braised Short Rb

Slow-Cooked Beef Short Rib,
Garlic Mashed Potato,
Pistachio Gremolata & Truffle Oil

**1,100.-**

## BBQ Pork Spare Ribs

Slow-Cooked Pork Spare Ribs,
Smoky BBQ Glaze, Charred Corn on the Cob,
Garlic Chilli Mayo, Parmesan Cheese,
Fresh Coriander & Crispy Spiral Fries

**450.-**

## Duck Confit

Slow-Cooked Homemade Duck Confit,
Organic Beetroot & Gorgonzola Risotto,
Mekhong Thai Whisky Duck Jus

**450.-**

**ALL PRICES ARE NET.**

# FROM THE GRILL










1. **Chargrilled**
   **Australian Ribeye (300g)**
   **1,490.-**

2. **Grilled**
   **Barramundi (380g)**
   **750.-**

3. **Grilled**
   **Jumbo Tiger Prawns (300g)**
   **950.-**

4. **Chargrilled**
   **Angus Tenderloin (250g)**
   **1,190.-**

5. **Chargrilled**
   **Angus Striploin (300g)**
   **1,190.-**

6. **Chargrilled**
   **Australian Rack of Lamb (400g)**
   **1,350.-**

* All grills are served with one side dish and one sauce of your choice

## CHOOSE YOUR SIDE

- Grilled Asparagus
- Sautéed Spinach
- Sautéed Broccoli
- Buttered Sweetcorn
- Grilled Tomato with Garlic & Thyme
- Garden Salad
- Jacket Potato with Sour Cream & Chives
- Tuscan French Fries
- Truffle Mashed Potatoes
- Onion Rings

* Additional Side Dish **90.-**

## CHOOSE YOUR SAUCE

- Three Mustard
- Blue Cheese
- Peppercorn
- BBQ
- Gravy
- Lemon Butter
- Thai Seafood Sauce
- Jaew Dipping Sauce

* Additional Sauce **50.-**

MINT

**ALL PRICES ARE NET.**

# TASTE OF THAILAND

**Khao Gaeng Phed Ped Yang**
(Sous Vide Roasted Duck in Aromatic Thai Red Curry)
Sous Vide Roasted Duck,
Aromatic Thai Red Curry & Steamed Brown Rice
**320.-**





**Khao Gaeng Keow Wan Nuea Kaem Wua**
(Slow-Braised Beef Cheek in Thai Green Curry)
Slow-Braised Beef Cheek,
Fragrant Thai Green Curry & Butter-Garlic Riceberry Rice
**450.-**

**ALL PRICES ARE NET.**



**Som Tum Gai Yang**
(Papaya Salad with Grilled Chicken)
Thai Green Papaya, Grilled Chicken,
Chilli, Lime & Peanuts
**320.-**

**Saeng Wa**
(Sweet, Sour & Spicy Thai
Grilled Prawn Salad)
Grilled Prawns, Crispy Minced Seabass & Sour,
Sweet & Spicy Dressing
**390.-**



**Khao Phad Supparod Ta-Lay**
(Thai Pineapple Fried Rice with Seafood)
Wok-Fried Jasmine Rice, Seafood,
Sweet Pineapple, Cashew Nuts,
Raisins & Mixed Vegetables
**320.-**



**Tom Yum Goong**
(Thai Hot & Sour Prawn Soup)
Prawns, Lemongrass, Galangal,
Kaffir Lime Leaves & Fresh Chilli
**280.-**





**Phad Thai Goong**
(Thai Stir-Fried Rice Noodles with Prawns)
Stir-Fried Rice Noodles, Prawns, Bean Sprouts,
Chives, Crushed Peanuts
& Traditional Tamarind Sauce
**280.-**

**ALL PRICES ARE NET.**

# INDIAN CUISINE

Authentically Crafted by Our Indian Chef

## APPETISERS



**Chicken or Vegetable Kathi Roll**

Roasted Chicken or Vegetable Tikka,
Soft Tortilla, Bell Peppers, Tomato,
Onion & Spicy Tomato Sauce

**290.-**

**Tandoori Chicken**

Tandoor-Roasted Chicken,
Yoghurt & Traditional
Indian Spices

**290.-**

**Tandoori Mixed Grill Kebab**

Assorted Tandoori-Marinated
Kebabs & Mint Chutney

**290.-**

**Chole Samosa Chaat**

Indian Chickpeas, Crispy Samosa,
Onion, Tomato, Yoghurt, Mint-Coriander Chutney,
Tamarind Sauce & Crunchy Chickpea Sev

**250.-**

ALL PRICES ARE NET.

# MAIN COURSES

* All main courses are served with your choice of Jeera rice or freshly baked butter naan.

**Paneer Tikka Masala**
Indian Cottage Cheese,
Tomato & Onion Gravy,
Capsicum & Fresh Tomatoes
**320.-**

**Chicken Saagwala**
Chicken on the Bone, Spinach,
Chopped Masala,
Mustard Seeds & Indian Spices
**280.-**

**Lamb Kadai**
Lamb, Chopped Onion, Tomato,
Capsicum & Whole Indian Spices
**390.-**

**Rajma Masala (V)**
Slow-Cooked Red Kidney Beans,
Rich Onion & Tomato Masala
& Indian Spices
**260.-**

**Yellow Dal Tadka (V)**
Yellow Lentils, Garlic, Cumin,
Indian Spices & Ghee
**260.-**

Garlic Naan

Cheese Naan

Butter Naan

Jeera Rice

**SIDE DISH 90.-**

- Jeera Rice
- Butter Naan
- Garlic Naan
- Cheese Naan

MINT

**ALL PRICES ARE NET.**

# DESSERTS



**Thai Cha Yen Tiramisu**
Thai Tea-Infused Sponge,
Mascarpone Cream & Cocoa
**200.-**

**Mango Sticky Rice Panna Cotta**
Silky Coconut Panna Cotta, Ripe Mango,
Sticky Rice & Coconut Cream
**220.-**

**Chef's Cake Selection**
Daily Selection of Cakes from Café Studio
**189.-**

**Chef's Selection of Seasonal Fruits**
Seasonal Fresh Fruits
**220.-**

**ALL PRICES ARE NET.**

MINT

# EVERY DAY IS SUNDAE



**Mango Sticky Rice Sundae**
Coconut Ice Cream, Sweet Sticky Rice,
Fresh Mango & Coconut Cream
**189.-**

**Extreme Chocolate Sundae**
Chocolate Ice Cream, Brownie Chunks,
Chocolate Sauce & Whipped Cream
**189.-**





**Very Strawberry Sundae**
Strawberry Ice Cream, Fresh Strawberries,
Strawberry & Chocolate Sauces
& Whipped Cream
**189.-**

**Banoffee Sundae**
Vanilla Ice Cream, Banana, Toffee Sauce,
Whipped Cream & Crunchy Biscuit Crumble
**189.-**



**Ice Cream (Per Scoop) 90.-**



Chocolate | Strawberry | Vanilla | Coconut | Lime | Mint Chip

MINT

ALL PRICES ARE NET.

# MINT SIGNATURE COCKTAILS



**Lychee Refreshing** 180.-
Lychee, mint, lime, ginger ale

**Mine Mint** 280.-
Tequila, Crème de Menthe, apple juice, lime

**Pink Mint** 280.-
Gin, Malibu, lychee juice, grenadine

## FROZEN COCKTAILS

**Margarita Flavour** 350.-
Tequila / Triple Sec (Strawberry
Mango / Passion Fruit / Lime)

**Daiquiri Flavour** 320.-
Light Rum
(Strawberry / Mango / Passion Fruit / Lime)

## MOCKTAILS

**Indigo Dream** 180.-
Lychee, butterfly pea, soda

**ORANGER** 180.-
Fresh orange, fresh lemon, tonic

## SHOOTERS 320.-

**B-52**
(Kahlúa, Baileys, Cointreau)

**Slippery Nipple**
(Sambuca, Baileys)

**Orgasm**
(Kahlúa, Baileys, Amaretto)



## CLASSIC COCKTAILS

**Mai Tai** 280.-
Light rum / Dark rum / Orange Curaçao
Orange / Pineapple / Lime / Grenadine

**Mojito** 280.-
Light rum / Lime / Brown sugar / Soda

**Piña Colada** 280.-
Light rum / Malibu / Pineapple
Coconut cream

**Moscow Mule** 280.-
Vodka / Schweppes Ginger Ale

**Gin Fizz** 280.-
Gin / Lime / Syrup / Soda

**Daiquiri** 280.-
Light rum / Lime / Syrup

**Margarita** 280.-
Tequila / Triple Sec / Lime / Syrup

**Mai Tai 1944** 280.-
Light rum / Dark rum / Orange Curaçao
Lime / Almond syrup

**Sex on the Beach** 280.-
Vodka / Peach schnapps / Cranberry
Orange / Lime

**Caipirinha** 280.-
Cachaça / Lime / Sugar

**Long Island Iced Tea** 320.-
Gin / Rum / Vodka / Tequila / Triple Sec
Lime / Cola

**Old Fashioned** 320.-
Bourbon whisky / Bitters / Brown sugar

**Negroni** 380.-
Gin / Campari / Sweet vermouth

**Aperol Spritz** 380.-
Aperol / Sparkling wine / Soda

ALL PRICES ARE NET.

# MARTINIS & SPIRITS

| **MARTINIS** | **320.-** |
|---|---|

Classic Martini
(Gin or Vodka / Dry Vermouth)

Dirty Martini
(Gin or Vodka / Dry Vermouth / Olive Brine)

Espresso Martini
(Vodka / Kahlúa / Espresso)

Lychee Martini
(Vodka / Lychee Syrup)

---

## SPIRITS

| **APERITIF** | Glass |
|---|---|
| Campari | 320.- |
| Jägermeister | 280.- |
| Aperol | 280.- |

| **GIN** | Glass / Bottle |
|---|---|
| Hendrick's | 480.- / 7,500.- |
| Tanqueray | 320.- / 4,500.- |
| Bombay Sapphire | 320.- / 4,500.- |
| Beefeater | 220.- / 3,000.- |

| **VODKA** | Glass / Bottle |
|---|---|
| Grey Goose | 480.- / 7,800.- |
| Absolut | 220.- / 2,800.- |
| Stolichnaya | 220.- / 2,800.- |

| **RUM** | Glass / Bottle |
|---|---|
| Captain Morgan | 220.- / 2,800.- |
| Bacardi White | 220.- / 2,800.- |
| SangSom Thai Rum | 200.- / 1,200.- |

| **TEQUILA** | Glass / Bottle |
|---|---|
| Sierra Silver | 220.- / 3,500.- |
| Sierra Gold | 250.- / 3,800.- |
| Don Julio Reposado | 690.- / 8,900.- |




MINT

ALL PRICES ARE NET.

# WHISKIES

| **SCOTCH** | Glass / Bottle |
|---|---|
| Ballantine's Finest | 220.- / 2,500.- |
| Chivas Regal | 320.- / 4,800.- |
| Johnnie Walker Black Label | 350.- / 4,800.- |

| **BOURBON** | Glass / Bottle |
|---|---|
| Jim Beam | 220.- / 2,800.- |
| Jack Daniel's | 320.- / 4,500.- |
| Jameson Irish | 280.- / 3,800.- |

| **SINGLE MALT** | Glass / Bottle |
|---|---|
| Glenfiddich Speyside | 480.- / 7,200.- |
| Glenmorangie 14 Yrs | 730.- / 9,800.- |
| Singleton 12 Yrs | 520.- / 7,800.- |

| **COGNAC** | Glass |
|---|---|
| Martell V.S.O.P. | 680.- |
| Rémy Martin V.S.O.P. | 480.- |
| Hennessy V.S.O.P. | 680.- |
| Hennessy X.O. | 1,890.- |

| **DIGESTIF** | Glass |
|---|---|
| Kahlúa | 280.- |
| Baileys Irish Cream | 280.- |
| Sambuca | 250.- |
| Amaretto | 250.- |

# BEERS

| **Local Beer** | (Small Bottle) |
|---|---|
| Singha 330ml | 150.- |
| Chang 330ml | 150.- |
| Heineken 330ml | 180.- |

| **Local Craft Beer** | (Can) |
|---|---|
| Phuket Island Beer 490 ml | 250.- |
| Tawandang Rosé Beer 490 ml | 250.- |
| Tawandang IPA Beer 490 ml | 250.- |

| **Imported Beer** | (Small Bottle) |
|---|---|
| San Miguel Light | 180.- |
| Asahi | 180.- |
| Corona | 280.- |

| **Draught Beer** | (Glass / Pint / Tower) |
|---|---|
| Chang | 160.- / 230.- / 1,200.- |
| Singha | 180.- / 300.- / 1,500.- |

# THE BUCKETS

**Jägermeister + 4 soft drinks** 5,800.-
(Red Bull EU / Coke / Soda / Sprite)

**Absolut Vodka + 4 soft drinks** 5,000.-
(Red Bull EU / Coke / Soda / Sprite)



ALL PRICES ARE NET.

MINT

# SOFT DRINKS
# JUICES
# FRESH JUICES
# SMOOTHIES
# MINERAL WATER

**SOFT DRINKS** **90.-**
Diet Coke / Coke / Fanta / Sprite / Soda

**JUICES (FROM BOTTLE)** **120.-**
Orange / Pineapple / Apple / Guava

**FRESH JUICES & SMOOTHIES** **180.-**
Young Coconut / Watermelon
Pineapple / Mango

**MINERAL WATER**

| | |
|---|---|
| Evian Still Mineral Water 330 ml | 150.- |
| Evian Still Mineral Water 750 ml | 240.- |
| Evian Sparkling Mineral Water 330 ml | 180.- |
| Evian Sparkling Mineral Water 750 ml | 300.- |



MINT

ALL PRICES ARE NET.



# Wine List

## SPARKling



**SCANAVINO PROSECCO EXTRA DRY**
(Veneto / Asti / Italy)

Pale straw, incredibly effervescent. Pear and bready notes on the nose. Body carries those through with crisp acidity and marzipan. Unfussy and dry as a bone

**Glass THB 520.-**
**Bottle THB 2,500.-**

**SCANAVINO PROSECCO ROSE EXTRA DRY**
(Veneto / Asti / Italy)

Floral aromas, such as rose and orange blossom as strawberries and wild cherries complement the richness of aromatic intensity, Glera - Pino Nero, Veneto, Italy, Dry

**THB 2,600.-**



**SUTIL 'RESERVE' CABERNET ROSE**
(Colchagua Valley / Chile)

Light pink in color with a slightly orangish hue. This wine has tremendous aromatic intensity and offers aromas of fresh red fruits such as white strawberries and raspberries along with floral notes recalling rose petals and acacia, plus some herbal notes. The refreshing palate presents fresh red-fruit flavors with a long, crisp finish.

**THB 3,100.-**



**GOUTORBE BOUILLOT CHAMPAGNE REFLETS DE RIVIERE BRUT**
(Champagne / France)

The nose is very fruity (apple, pear, apricot, peach, citrus) with slightly toasted aromas and extreme finesse.

**THB 5,900.-**

## White WINE



**VILLARRICA, SAUVIGNON BLANC**
(Maule Valley / Chile)

Villarrica Sauvignon Blanc is an attractive pale yellow. Intense expression in aromas of citrus fruits that are linked with pleasant herbaceous notes. Fresh acidity in the mouth, great balance and crispy texture. Long and tasty finish.

**Glass THB 420.-**
**Bottle THB 2,200.-**



**ALDRIDGE TWYNHAM CHARDONNAY**
(South Australian)

Green apple and pear aromas with upfront tropical fruit dominating the palate with some lingering white peach flavours. Aldridge Estates offer a range of delicious, easy drinking Australian classic varieties offering great taste and great value for money.

**THB 2,200.-**

MINT
EAT DRINK CHILL

ALL PRICES ARE NET



**CORTE VIOLA, PINOT GRIGIO IGT**
(Veneto / Italy)

Straw yellow with greenish hints. Pleasantly fresh, with floral and fruity notes of green apple and citrus, with a light almond aftertaste.
Well balanced, dry and sapid, medium-body, leaves a pleasant sensation of cleanliness and freshness.

**THB 2,500.-**



**THE CROSSINGS SAUVIGNON BLANC**
(Marlborough / New Zealand)

The Crossings Sauvignon Blanc radiates purity of site. This wine has an enticing bouquet of flowering herbs, tropical fruits, and citrus.
The palate is brimming with pure fruit and bright fresh acidity that drives a complex and mineral finish.

**THB 2,900.-**



**BEX, RIESLING, QUALITATSWEIN 2**
(Mosel / Germany)

Bex Nahe Riesling is a brilliant straw color with mineral and orange blossom aromas followed by mouthwatering flavors of lime, nectarine and green apple.
With its balance of fruit, body and acidity, BEX is the ideal partner with spicy foods, especially those with ginger, hot chili and Sichuan pepper.

**THB 3,450.-**

# Red WINE



**VILLARRICA CABERNET SAUVIGNON**
(Maule Valley / Chile)

This is full bodied offering hints of concentrated blackberry fruit mixed with a touch of chocolate. Soft tannins provide a long and persistent finish. Enjoy this wine on its own or pair with red meats, pasta dishes or mature hard cheeses.

**Glass THB 420.-**
**Bottle THB 2,200.-**



**ALDRIDGE RAMS HEAD SHIRAZ CABERNET**
(South Australian)

Ripened berry fruit, plums with a hint of chocolate aromas on the nose.
The palate gives savoury stewed plums and blackcurrant with a slight visit from vanilla.

**THB 2,200.-**



**CHACABUCO, MALBEC**
(Mendoza / Argentina)

Plum, damson and black cherry fruits on the nose leading to a smooth, medium weight palate with soft tannins, ripe dark berry fruit and warm spice.

**THB 2,400.-**



**CORTE VIOLA MERLOT IGT**
(Veneto / Italy)

Straw yellow with greenish hints. Pleasantly fresh, with floral and fruity notes of green apple and citrus, with a light almond aftertaste.
Well balanced, dry and sapid, medium-body, leaves a pleasant sensation of cleanliness and freshness.

**THB 2,400.-**



**MAISON 1982 'ATLANTIQUE' BORDEAUX**
(Bordeaux / France)

It is a classic style red wine made of the local grape varieties Merlot and Cabernet Sauvignon, with an easy drinking tasting profile.

**THB 2,200.-**



**CHAMBELLE, RESERVE IGP**
(France)

Is a late-ripening red variety with rich tannins and flavors of blackberry, paprika, cefar, chocolate and vanilla.

**THB 2,900.-**

MINT
EAT DRINK CHILL

ALL PRICES ARE NET