

# BANGKOK '78

BANGKOK'S FAVORITES

经验丰富的厨师团队选用新鲜的当地食材，烹饪出最正宗地道的泰式风味，用精心打造的精选菜品和古老的泰式美食带你重温 70 年代的曼谷黄金年代，一切尽在 Bangkok'78。

我们携手著名的泰国米其林一星餐厅 Saneh Jaan 为喜欢泰餐的食客带来被遗忘已久的传统泰式美味。

欢迎来复古餐厅追忆 70 年代的风华，感曼谷兼收并蓄的气息。

祝您用餐愉快！BANGKOK'78

## DIETARY RESTRICTIONS

ICON GUIDE



If you have special dietary requirements, please let us know.

1. 大虾春卷, 配苏梅酱 🍤 🍴 350  
Prawn spring rolls, served with plum sauce

2. 香煎韭菜饼, 配辣椒酱 🍴 🌿 🍴 230  
Pan-fried Chinese chive cakes,  
served with chili soy sauce

3. 椒盐炸鸡, 配甜辣酱 🍴 🍴 260  
Deep-fried chicken with chili and salt,  
served with sweet chili sauce

4. 炸鸡肉馅饺子, 配苏梅酱 🍴 🍴 230  
Fried minced chicken dumplings,  
served with plum sauce

5. 蔬菜春卷, 配苏梅酱 🍴 🌿 230  
Vegetable spring rolls, served with plum sauce



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所有价格均以泰铢计, 另收增值税和服务费



# 开胃菜

## APPETIZERS



**6. 猪肉大虾馅蒸饺，配脆蒜和黑醋汁**  
Steamed pork and prawn dumplings,  
served with crispy garlic and black vinegar sauce



**230**



**7. 炸鱼饼，配糖醋汁** (\*现点现做，制作用时 20 分钟)  
Fried fish cakes, served with  
sweet and sour sauce



**290**



**8. 猪肉末溏心蛋辣味沙拉烤茄子**  
Grilled long eggplant spicy salad  
with minced pork and soft-boiled egg



**260**



**9. 鱼露酥炸五花肉**  
Deep-fried pork belly with fish sauce



**260**



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**10. 北方香草料炸脆虾**  
Deep-fried crispy shrimps  
with Northern herbs and spices



**290**



**11. 椰子饭、木瓜沙拉和猪肉丝**  
Coconut rice, papaya salad and shredded pork



**350**



**12. 水晶粉酸猪肉炒黄花**  
Cowslip flowers stir-fry with glass noodles  
and fermented sour pork



**290**



**13. 猪肉猪肝辣味水晶粉沙拉**  
Spicy glass noodle salad with pork and liver



**290**



**14. 猪肉蛋清炸虾球，配苏梅酱和大虾酱**  
Fried shrimp balls with pork and egg white,  
served with plum sauce and shrimp paste  
with soybean oil



**380**



**15. 大虾和脆皮虾辣味柚子沙拉**  
Spicy pomelo salad with prawns  
and crispy shrimps



**420**



**16. 低温烹饪后辣味沙拉烤和牛前胸肉、配黄瓜、番茄和青葱** 🐄 🌶️ 🍄

420

Sous vide then grilled wagyu beef brisket in spicy salad with cucumbers, tomatoes and shallots



**17. 辣味海鲜沙拉配大虾、鱿鱼、新西兰贻贝、西红柿和洋葱** 🌶️ 🍄

350

Spicy seafood salad with prawns, squids, New Zealand mussels, tomatoes and onions



**18. 烤猪颈肉，配干辣椒酱和豆豉鱼辣椒酱**  
Grilled pork neck, served with dried chili sauce and fermented fish chili sauce

🐄 🌶️ 🍄 🍄

290



**19. 烤腌制澳洲和牛前胸肉，配干辣椒酱和豆豉鱼辣椒酱**  
Grilled marinated Australian wagyu beef brisket, served with dried chili sauce and fermented fish chili sauce

🐄 🌶️ 🍄 🍄

420



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20. 蟹肉和大虾槟榔叶咖喱，配米粉和溏心蛋 ● 🌶️ 🍴 590

Betel leaves curry with crab meat and prawn,  
served with rice noodles and soft-boiled egg





# 汤品和咖喱

## SOUP & CURRY



### 21. 发酵虾酱辣椒酱咖喱猪肉

Pork curry with fermented shrimp paste chili sauce



350



### 22. 五香豆瓣酱红烧猪肉和鸡蛋

Stewed pork and eggs in five spices and fermented bean paste



350



### 23. 海鲈鱼泰国南部黄咖喱

Southern Thai yellow curry with sea bass



450



### 24. 烤猪颈肉配红咖喱

Mon red curry with grilled pork neck



450



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**25. 高良姜和香蕉花椰子鸡汤**  
Coconut chicken soup with galangal and banana blossom



350



**26. 泰国青柠、柠檬草和蘑菇鲈鱼冬阴清汤**  
Sea bass Tom Yum clear soup with kaffir lime, lemongrass and mushroom



350



**27. 泰式鸡肉、茄子、甜罗勒、红辣椒和椰奶绿咖喱，配烙饼**  
Thai green curry with chicken, eggplant, sweet basil, red chili and coconut milk, served with roti



450



**28. 泰国柠檬、柠檬草和蘑菇大虾冬阴功汤**  
(可选奶油或清汤)  
Prawn Tom Yum soup with kaffir lime, lemongrass and mushroom



450



**29. 马散麻咖喱鸡**  
Chicken Massamun curry



450



**30. 猪肉、卷心菜、大葱和大蒜煎蛋汤**  
Omelet soup with minced pork, cabbage, spring onion and garlic



290



# 主食

## MAIN DISH

### 31. 班兰香米饭 任选 5 样配菜:

490

Boiled jasmine rice with pandan

- 青葱辣椒咸蛋沙拉 Salted egg salad with shallot and chili 🍴 🌶️
- 鸡蛋炒腌萝卜 Preserved radish stir-fry with egg 🍴 🥚
- 黑橄榄炒猪肉末 Minced pork stir-fry with black olive 🍴 🌿 🥘
- 咸鱼炒芥蓝 Chinese kale stir-fry with salted fish 🍴 🌿 🐟
- 中式香肠和黄瓜沙拉 Chinese sausage and cucumber salad 🍴 🌿
- 炸中式香肠 Fried Chinese sausages 🍴 🌿
- 泰式蛋卷 Thai-style omelet 🍴 🥚
- 咸鱼沙拉 Salted fish salad 🍴 🐟
- 猪肉末炒茄子 Long eggplant stir-fry with minced pork 🍴 🌿 🥘
- 榨菜蔬菜沙拉 Pickled mustard green salad 🍴 🌿
- 大蒜、辣椒和脆皮猪肉炒空心菜 Morning glory stir-fry with garlic, chili and crispy pork 🍴 🌿 🥘



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**32. 蘑菇大蒜炒佛手叶** 🌿🍄🧄

**260**

Chayote leaves stir-fry with mushrooms and garlic



**33. 泰式猪肉末蛋卷** (\*现点现做, 制作用时 15 分钟)

Thai-style omelet with minced pork



**260**



**34. 猪肉末、番茄和洋葱馅泰式蛋卷**

Thai omelet stuffed with minced pork, tomato and onion



**260**



**35. 猪肉末、大蒜、辣椒和甜罗勒炒茄子**

Long eggplant stir-fry with minced pork, garlic, chili and sweet basil



**260**



**36. 咸鱼炒芥蓝**

Chinese kale stir-fry with salted fish



**260**



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**41. 腰果、洋葱、辣椒和大葱炒鸡肉**  
Chicken stir-fry with cashew nuts, onion, chili, and spring onion



260



**42. 大蒜、辣椒和脆皮猪肉炒牵牛花**  
Morning glory stir-fry with garlic, chili, and crispy pork



260



**43. 小米辣大蒜炒大虾**  
Prawn stir fry with bird's eye chili and garlic



450



**44. 香蕉叶清蒸咖喱鱼** (\*现点现做, 制作用时 20 分钟)  
Steamed curried fish in banana leaves



380



**45. 凹唇姜, 大蒜和甜罗勒炒新西兰贻贝、大虾和鱿鱼**  
Stir-fried New Zealand mussels, prawns, squids with finger root, garlic, chili and sweet basil



450



**46. 蘑菇、洋葱和蚝油炒和牛前胸肉**  
Stir-fried wagyu beef brisket with mushroom, onion and oyster sauce



450





**47. 大虾、鱿鱼和猪肉末蒸蛋** 🐙 🍤 🍳  
 Steamed fluffy egg with prawn, squid and minced pork

**590**



**48. 油炸海鲈鱼配绿芒果辣味沙拉**  
 Deep-fried sea bass and green mango spicy salad



**820**



**49. 青柠、辣椒配大蒜清蒸鲈鱼**  
 Steamed whole sea bass with lime, chili and garlic



**820**



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# 附菜

## SIDE DISH

50. 米粉  
Rice noodles

51. 香米饭  
Jasmine rice

52. 糙米饭  
Brown rice

53. 椰子饭  
Coconut rice

54. 烙饼 餅  
Roti

40

40

60

60

60



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# 一盘通吃

## ONE DISH



**55. 软壳蟹肉泰国北部椰子咖喱**  
Northern Thai coconut curry noodles  
with soft shell crab



**450**



**56. 大虾泰式炒面**  
Pad Thai noodles with prawns



**450**



**57. 茉莉香米石斑鱼粥配甜糖肉，炸蒜和辣黄豆酱**  
Boiled jasmine rice with grouper, served with  
sweet pork, fried garlic and spicy soybean sauce.



**450**



**58. 茉莉香米虾粥配甜糖肉，炸蒜和辣黄豆酱**  
Boiled jasmine rice with prawn, served with  
sweet pork, fried garlic and spicy soybean sauce.

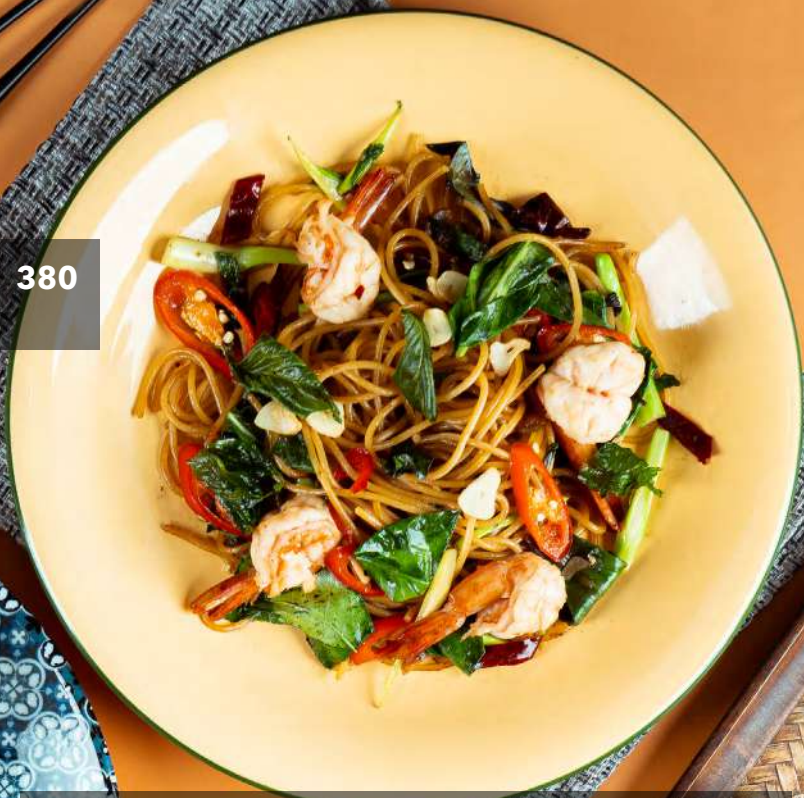


**450**



59. 咸鱼大虾意面 🌿🍷🍴  
Spaghetti with salted fish and prawns

380



60. 辣椒酱猪肉末炒饭，配咸蛋、甜猪肉和虾串 🍷🍴🍴  
Chili paste fried rice with minced pork, served with salted eggs, sweet pork and shrimp skewers

380



61. 大蒜和圣罗勒炒和牛前胸肉，配米饭和煎蛋 🍷🍴🍴  
Wok-fried wagyu beef brisket, garlic and holy basil, served with rice and fried egg

450



62. 酸猪肉炒饭，配煎蛋 🍷🍴🍴  
Fermented sour pork fried rice, served with fried egg

260





63. 鱿鱼、大虾、鸡蛋、葡萄干和咖喱粉菠萝炒饭,

380

肉松 🍷 🐷 🍳 🍴

Pineapple fried rice with squids, prawns, egg, raisins and curry powder and topped with dried shredded pork



64. 鸡肉腌鱿鱼炒板条

Stir-fried flat noodles with chicken and pickled squid

🍷 🐷 🍳 🍴

260



65. 罗勒炒猪肉末或鸡肉末, 配米饭和煎蛋

Wok-fried minced pork or chicken, garlic and holy basil, served with rice and fried egg

🍷 🐷 🍳 🍴

260



66. 甘蓝、番茄、洋葱和鸡蛋猪肉或鸡肉炒饭

Pork or chicken fried rice with kale, tomato, onion and egg

🍷 🐷 🍳 🍴

260



67. 猪肉末、黑橄榄和溏心蛋炒饭

Fried rice with minced pork, black olive and soft-boiled egg

🍷 🐷 🍳 🍴

290



# 素食

## VEGETARIAN MENU



68. 炸凉拌木瓜丝 🌱 🌶️ 🍄  
Deep-fried papaya salad

210



69. 炸茄子  
Deep fried eggplant, served with house-made plum sauced

🍄 🌱

210



70. 凉拌茄子黑豆腐  
Spicy eggplant and tofu salad

🌱

210



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**71. 白菜豆腐汤**

Clear soup with cabbage and tofu



**290**



**72. 素食绿咖喱汤**

Thai green curry with eggplant, tofu, carrot, broccoli, red chili, sweet basil, coconut milk



**290**



**73. 香菇酸辣清汤**

Mushroom Tom Yum clear soup with kaffir lime and lemongrass



**290**



**74. 高良姜香蕉花蘑菇椰汁汤**

Coconut soup with galangal, mushroom, and banana blossom



**290**



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75. 素食菠萝炒饭 🍷 🌿

Pineapple fried rice with raisins, cashew nuts and topped with deep-fried mushroom

240

76. 素食泰式炒河粉 🌿

Pad Thai noodles with tofu

240

77. 时蔬烩粿条 🍷 🌿

Rice noodles with mixed vegetables in gravy sauce

240

78. 罗勒叶炒豆腐盖饭 🍷 🌿

Wok-fried minced tofu with holy basil, served with rice

240





**79. 芝麻菜土豆松露炸丸子沙拉** 🍴 🌿

**350**

Rocket salad with black truffle croquette, served with balsamic dressing



**80. 青豌豆烩饭**

Risotto with green pea purée, Parmesan cheese and asparagus

🍴 🌿

**350**



**81. 烤豆腐配番茄罗勒酱**

Pan-seared tofu with tomato and basil sauce, served with grilled vegetables

🍴 🌿

**350**



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# 西式风味

## WESTERN HITS



**82.** ½ 香草大蒜乡村风味土豆泥、芦笋、胡萝卜、西兰花、大蒜和鸡汁

Herb & garlic country-style mashed potatoes, asparagus, carrots, broccolini, garlic and chicken jus



**350**



**83.** 红酒焖鸡，配马铃薯千层派

Braised chicken in red wine, served with potato dauphinoise



**450**



**84.** 芹菜、胡萝卜、土豆和法式芥末酱炖牛肉

Slow-cooked beef stew with celery, carrot, potato and Dijon mustard



**490**



**85.** 烤猪颈肉加红咖喱

12-hour slow-cooked wagyu beef cheek served with mashed potatoes and red wine sauce



**850**



# 意式面食

任选：(意式细面/意式宽面/天使面/通心粉)

- 86. 香蒜辣椒番茄酱 (Arrabiata) 🌶️🐟🍷 350
- 87. 香蒜橄榄油酱汁 (Aglio e Olio) 🐟🍷 350
- 88. 牛肉、猪肉和意式肉酱面 (Beef, Pork and Pancetta Bolognese) 🐮🐷🐟🍷 450
- 89. 奶油培根 (Carbonara) 🐷🐟🍷 450

## 其他浇头

- 西兰花、绿豌豆、胡萝卜和本地蘑菇 70  
Broccoli, green pea, carrot and local mushroom
- 猪肉末 🐷 70  
Minced pork
- 大虾 🍤 150  
Prawns
- 酥炸鸡胸肉 🍗 70  
Deep fried chicken breast
- 鱿鱼 🐙 130  
Squids



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92.

93.

96.

94.

95.

90.

91.

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# 披萨

90. 玛格丽特披萨 (Margherita) 🍕🍷🍴	350
91. 夏威夷披萨 (Hawaiian) 🍕🍷🍴	450
92. 意式辣香肠披萨 (Pepperoni) 🍕🍷🍴	450
93. 芭芭拉披萨 (Barbara) 🍕🍷🍴	450
94. 海鲜披萨 (Seafood) 🍕🍷🍴	490
95. 烟熏三文鱼披萨 (Smoked Salmon) 🍕🍷🍴	490
96. 松露披萨 (Truffle) 🍕🍷🍴	490

## 其他浇头

• 酥炸鸡胸肉 🍗🍴	70
Deep fried chicken breast	
• 西兰花、绿豌豆、胡萝卜和本地蘑菇	70
Broccoli, green pea, carrot and local mushroom	
• 猪肉末 🍖	70
Minced pork	
• 鱿鱼 🦑	130
Squids	
• 大虾 🍤	150
Prawns	



# 甜品

## DESSERTS



97. 柑橘糖汁格兰尼它冰糕水果什锦  
Mixed fruits in citrus syrup granita

฿

110



98. 仙都果格兰尼它冰糕  
Santol Granita

110



99. 椰奶 翡翠  
Emerald in coconut milk

110



100. 芦荟蜜饯蝶豆花青柠汁  
Aloe vera compote with butterfly pea syrup  
and lime juice

90

101. 时令水果  
Seasonal Fruits Plate

150

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102. 红糖烧仙草

90

Grass jelly syrup and brown sugar

103. 芒果糯米饭

150

Mango sticky rice

104. 香蕉椰汁西米露

90

Bananas in syrup with coconut milk

105. 冰淇淋球

90

( 任选原味椰子冰淇淋或玉米、菠萝蜜和米粉冻椰子冰淇淋 )  
配甜糯米、糖浆棕桐籽和花生

A scoop of ice-cream  
(choice of plain coconut ice-cream or  
coconut ice-cream with corn, jackfruit  
and rice flour jelly)  
served with sweet sticky rice, palm seeds in syrup  
and peanuts



## 70年代复古鸡尾酒

Bangkok'78 的招牌鸡尾酒以 70 年代大热单曲为灵感，将都市人最爱的冰茶系列与 RIVAL 起泡酒融合，带来独一无二的味觉冲击。

- |                                  |            |
|----------------------------------|------------|
| <b>1. Stayin' Alive</b>          | <b>320</b> |
| 菊花班兰冰茶、Rival 泰式椰汁澳大利亚霞多丽起泡酒和苏打水  |            |
| <b>2. Dancing Queen</b>          | <b>320</b> |
| 覆盆子冰茶、Rival 泰式山竹澳大利亚赤霞珠起泡酒和苏打水   |            |
| <b>3. I Will Survive</b>         | <b>320</b> |
| 柠檬吃姜汁冰茶、Rival 泰式椰汁澳大利亚霞多丽起泡酒和苏打水 |            |
| <b>4. Old Time Rock And Roll</b> | <b>320</b> |
| 泰式红茶、Rival 泰式山竹澳大利亚赤霞珠起泡酒和青柠汁    |            |

## 都市人最爱的冰茶

- |  |            |
|--|------------|
| <b>5. 菊花班兰冰茶 Chrysanthemum and Pandan Iced Tea</b> | <b>110</b> |
| <b>6. 覆盆子冰茶 Raspberry Iced Tea</b>                 | <b>110</b> |
| <b>7. 柠檬草姜汁冰茶 Lemongrass and Ginger Iced Tea</b>   | <b>110</b> |
| <b>8. 柠檬冰茶 Lemon Iced Tea</b>                      | <b>110</b> |





# 飲品 DRINKS

## CLASSIC COCKTAILS

<b>Mojito</b> Bacardi White Rum, Lime Wedges, Simple Syrup, Mint Leaves and Soda Water	290
<b>Cosmopolitan</b> Stolichnaya Vodka, Bols Triple Sec, Cranberry Juice and Citrus Juice	290
<b>Piña Colada</b> Bacardi White Rum, Malibu, Coconut Purée, Pineapple Juice and Citrus Juice	290
<b>Margarita</b> Jose Cuervo Silver Tequila, Bols Triple Sec, Citrus Juice, Simple Syrup and Salt	290
<b>Mai Tai</b> Bacardi White Rum, Bacardi Black Rum, Bols Dry Orange, Citrus Juice and Orgeat Syrup	290
<b>Blue Hawaii</b> Bacardi White Rum, Blue Curacao Liqueur, Coconut Purée, Pineapple Juice and Citrus Juice	290
<b>Tequila Sunrise</b> Jose Cuervo Silver Tequila, Orange Juice and Grenadine	290
<b>Dry Martini</b> Beefeater Gin or Stolichnaya Vodka, Cinzano1757 Vermouth Extra Dry, Stirred or Shaken, Lemon Peel or Olives Pickle	290
<b>Aperol Spritz</b> Aperol, Prosecco Marcello Del Majano Extra Dry, Italy and Orange Slice	350
<b>Long Island Iced Tea</b> Beefeater Gin, Bacardi White Rum, Stolichnaya Vodka, Jose Cuervo Silver Tequila, Bols Triple Sec, Citrus Juice and Coke	350



# DRINKS

## FIZZY

Coke / Coke Zero / Sprite / Fanta Orange / Ginger Ale / Tonic	70
Blue Lemon Soda	110
Honey Lemon Soda	110
Lime Soda	110
Mango & Passion Fruit Soda	110
Plum Soda	110
Strawberry Soda	110

## SMOOTHIE

Coconut	150
Lychee	150
Mango	150
Pineapple	150
Salacca	150
Watermelon	150

## MILKSHAKE

Chocolate milkshake	180
Vanilla milkshake	180
Mango milkshake	180
Coconut milkshake	180
Thai Tea milkshake	180

## FRESH JUICE

Orange	130
Coconut	130

## WATER

Mont Fleur Mineral Water (500 ml)	50
Hot Water (500 ml)	50 / pot
Acqua Panna/San Pellegrino (500 ml)	130
Acqua Panna/San Pellegrino (750 ml)	180



# DRINKS

## COFFEE & TEA

	HOT	ICED
Espresso	70	-
Double Espresso	80	-
Americano	70	90
Cappuccino	75	95
Caffè Latte	75	95
Mocha	75	95
Chocolate	75	95
Oliang	-	95
Thai Milk Tea	-	95
English Breakfast Ceylon	70	70
Earl Grey Ceylon	70	70
Sencha Shizuoka Summer	70	70
Highland Oolong	70	70
Whole Chamomile	70	70

## BEER

	BOTTLE
Singha Thai Lager 5%, 330 ml	140
Asahi Super Dry Japanese Rice Lager 5%, 330 ml	150
Heineken Pure Malt Lager 5%, 320 ml	160
Corona Extra Mexican Lager 4.50%, 330 ml	190

## CRAFT

Chalawan Pale Ale, Small-Batch 4.70%, 330 ml	230
Bussaba Ex-Weisse, Small-Batch 4.70%, 330 ml	230



# DRINKS

## SPIRITS

### GIN

Beefeater London Dry, UK 40%  
Bombay Sapphire London Dry, UK 40%

GLASS

BOTTLE

300

2,590

350

3,390

### RUM

Pampero Blanco, 37.50%  
Bacardi Carta Blanca Light, 37.50%

300

2,590

300

2,590

### VODKA

Stolichnaya, Latvia 40%  
Ketel One, Netherlands 40%

250

1,990

300

2,590

### TEQUILA

Jose Cuervo, Mexico 38%

300

2,590

### WHISK(EY)

Jim Beam White Label  
Kentucky Straight Bourbon, 40%  
Jameson Blended Whiskey, 40%  
Johnnie Walker Black Label, 40%

250

1,990

300

2,590

350

3,390



# WINE LIST

## WINE

### SPARKLING

	GLASS	BOTTLE
Marcello del Majano Prosecco Extra Dry, Italy	370	1,700
Rival Thai Coconut Infused Sparking Australian Chardonnay	370	1,700
Rival Thai Mangosteen Infused Sparking Australian Cabernet Sauvignon	370	1,700

### WHITE

Rival Sauvignon Blanc, Australia	350	1,600
Mcguigan Private Bin Chardonnay, South Eastern Australia	370	1,700
Blue Nun Riesling Rheinhessen, Germany	370	1,700

### RED

Rival Shiraz, Australia	350	1,600
Chateau Haut Belian Bordeaux Cabernet Sauvignon, Merlot AOC, France	370	1,700
Cantina Tollo 'Rocca Ventosa' Montepulciano d'Abruzzo DOP, Italy	390	1,800

### ROSÉ

Rival Rosé, Australia	370	1,700
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## WINE BY BOTTLE

### CHAMPAGNE

	BOTTLE
Taittinger Prestige Brut	4,900

### ROSÉ

Undurraga Pinot Noir Rosé, Chile	1,800
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所有价格均以泰铢计，另收增值税和服务费



## SWEET

Joh. Jos. Prüm Bernkasteler Badstube Riesling Spätlese, Mosel, Germany

BOTTLE

2,400

## WHITE

Colombard, Monsoon Valley Premium Range, Hua Hin, Thailand

1,800

Viognier, Kaesler Love Child, Barossa Valley, Australia

2,200

Riesling, Robert Weil Trocken, Rhiengau, Germany

2,200

Cortese, Vite Colte 'Aureliana' Gavi, Piedmont, Italy

2,400

Pinot Grigio, Zorzettig Vini, Friuli-Venezia Giulia, Italy

2,400

Sauvignon Blanc, Domaine Du Pré Semelé, Loire Valley, France

2,800

Chardonnay, Maison L. Tramier & Fils Chablis, Burgundy, France

3,800

## RED

Malbec, Santa Ana Classic, Mendoza, Argentina

1,800

Shiraz, Monsoon Valley Premium Range, Hua Hin, Thailand

1,800

Syrah-Grenache, Delas Freres Cotes Du Rhone Saint Esprit Rouge, Rhone, France

2,200

Sangiovese, Castello Di Fonterutoli Chianti Classico, Tuscany, Italy

2,400

Tempranillo, Bodegas Fautino VII, Rioja, Spain

2,400

Cabernet Sauvignon, Kruger Family Reserve, Stellenbosch, South Africa

2,800

Zinfandel, Predator Old Vine, California, USA

2,800

Merlot-Cabernet Sauvignon, Château Des Tourtes Blaye Côtes De Bordeaux, France

3,200

Cabernet Sauvignon, Tenuta Belguardo Maremma Toscana Riserva, Tuscany, Italy

4,400

*\*\*Prices are in Thai Baht and subject to 10% service charge and 7% VAT\*\**

ราคาอาหารและเครื่องดื่มข้างต้น ไม่รวมค่าบริการและภาษีมูลค่าเพิ่ม