

PINK
BAR

Canapés

by chef Vincent

Duck leg nugget

— 1,100

*~ Chicken stuffing, Bread crump, Mayonnaise
green curry ~*

Wild Mushroom and Hummus Sandwich (V)

— 1,550

*~ chickpeas mousse, mix green salad roasted
hazelnut ~*

Pink Sweet

by chef Vincent

Hazelnut Parfait — 1,100

*~ caramel sauce, chocolate sable, caramelized
hazelnut ~*

Raspberry Macaron — 1,100

*~ pink macaron, fresh raspberry compote, lime
zest ~*

*~ Prices are in Thai Baht and subject to a 10%
service charge and applicable 7% government
taxes not included in the menu price ~*

PINK

B A R

*welcome to pink. we would
like to say a word or two
about this list in your
hands. we've hand-picked
some very special
Champagne producers, in
order to provide a truly
exceptional Champagne
sipping experience. in some
cases these are smaller
producers, artisanal
winemakers, family-owned
and operated houses. in
other cases we've highlighted
the Prestige Cuvée of larger,
well known houses, their
'tête de cuvée'. in every case,
much thought and care has
gone into this list, much like
it has into every bottle on it. so
please, sit back and enjoy
something special today.*

Champagne

by the glass

JMSÉLÉQUE EXTRA BRUT — 2,800

Solessence

*~ blend of 50% Chardonnay, 40% Pinot Meunier
and 10% Pinot Noir, Very faint floral and citrus
notes. Natural balance and biodiversity. ~*

NV AUTHENTIQUE ASSEMBLAGE BRUT — 2,600

Côte de Sézanne CM

*~ blend of 60% Chardonnay, 40% Pinot Noir
with a balanced acidity leading to a clean,
refreshing finish. ~*

NV DOSNON ROSÉ — 2,600

Côte des Bar RM

*~ blend of 95% Pinot Noir and 5% Pinot Meunier,
Fruity with a long finish. ~*

*~ Prices are in Thai Baht and subject to a 10%
service charge and applicable 7% government
taxes not included in the menu price ~*

Signature Champagne Cocktails

*Make Exclusively with Le Brun de Neuville,
Tendre Blanc de Blancs Brut*

by the glass

AROMA OF LOVE

2,700

*~ Vodka, Dom Benedictine, Fresh Lime,
Mandarin ~*

EASY TO GET

2,700

*~ White Rum, St. Germain, Fresh Lime,
Hibiscus Extract ~*

NIGHT BE-GIN

2,700

~ Gin, Demerara, Angostura Bitter ~

*~ Prices are in Thai Baht and subject to a 10%
service charge and applicable 7% government
taxes not included in the menu price ~*

Champagne

by the bottle

COMTES DE DAMPIERRE, MONTAGNE DE REIMS NM

**2012 GRAND VINTAGE,
FICELÉE — 18,000**

**2004 CUVÉE PRESTIGE
FICELÉE — 26,000**

**2009 FAMILY RESERVE
FICELÉE — 19,000**

~ this cuvee was a private reserve for the Dampiere Family. Only produced in the best vintages, this brut blanc de blancs is a real treat that the family chose to share with the world – chardonnay expresses itself as racy, taut, focused yet wonderfully ripe and full. This bottle is all the more special as it is always closed with a hemp – thread, a nod to traditional as bottles were closed this way in the 17th and early 18th centuries. ~

~ Prices are in Thai Baht and subject to a 10% service charge and applicable 7% government taxes not included in the menu price ~

Champagne

by the bottle

**J.DE TELMONT,
ÉPERNAY NM**

~ J.De Telmont is a fourth – generation family – run house. Founded in 1912 just outside Epernay in Damery, this champagne house is now run by brother and sister team Bertrand and Pascale, who work to combine tradition with modern technology, moving towards sustainability and biodynamic wine making. ~

**NV CUVÉE LEGER
DOSAGE BLANC DE
BLANCS EXTRA BRUT — 10,200**

**NV CUVÉE SANS SOUFRE
BRUT — 11,000**

~ Prices are in Thai Baht and subject to a 10% service charge and applicable 7% government taxes not included in the menu price ~

Champagne

by the bottle

**J.DE TELMONT,
ÉPERNAY NM**

**2010 BLANC DE BLANCS
BRUT — 14,000**

**2002 GRAND
COURNEMENT BRUT
— 14,000**

**2004 O.R. 1735 BRUT
— 19,500**

*~ 100% chardonnay from Grand Cru Villages
Chouilly and Avize. This bottle is steeped in
history, 'opening a bottle leads you on a journey
back in time'. Aged on natural cork as it was done
200 years ago, this champagne is buttery with
pastry notes, golden in color with fine bubbles. A
touch of oak and a very long finish. ~*

*~ Prices are in Thai Baht and subject to a 10%
service charge and applicable 7% government
taxes not included in the menu price ~*

Champagne

by the bottle

**J.DE TELMONT,
ÉPERNAY NM**

THE HERITAGE COLLECTION

~ J.de Telmont offers a range of vintages from exceptional past years from its private collection. We are lucky to carry some of these 'treasures from another century' exclusive vintages, which have been kept on their lees in still, dark cellars in Damery. ~

**1985 THE HERITAGE COLLECTION
27,000**

**1986 THE HERITAGE COLLECTION
26,000**

**1990 THE HERITAGE COLLECTION
24,000**

**1992 THE HERITAGE COLLECTION
22,000**

**1995 THE HERITAGE COLLECTION
21,000**

**1996 THE HERITAGE COLLECTION
21,000**

~ Prices are in Thai Baht and subject to a 10% service charge and applicable 7% government taxes not included in the menu price ~

Champagne

by the bottle

LE BRUN DE NEUVILLE, CÔTE DE SÉZANNE CM

~Le Brun de Neuville is a co – operative of over 170 wine – growers; the wines of this house are made exclusively from the grapes grown by it's members. Started in 1963 with 27 growers united by passion for their work and a family spirit, they call themselves “La Crayere”. Their production focuses intensely on the emblematic grape, Chardonnay with a small amount of Pinot Noir plantings and just 1% Meunier. ~

**NV TRADITIONNELLE
CUVÉE BLANC DE
BLANCS BRUT — 9,000**

**NV TRADITIONNELLE
CUVÉE BLANC DE
BLANCS EXTRA BRUT — 10,500**

**NV TRADITIONNELLE
LA CUVÉE
TENDRE ROSE — 10,500**

~ Prices are in Thai Baht and subject to a 10% service charge and applicable 7% government taxes not included in the menu price ~

Champagne

by the bottle

**LE BRUN DE NEUVILLE, CÔTE DE
SÉZANNE CM**

**2008 GRAND VINTAGE
BRUT — 11,000**

**2009 GRAND VINTAGE
EXTRA BRUT — 11,000**

**1995 GRAND VINTAGE
BRUT — 19,500**

*~ Prices are in Thai Baht and subject to a 10%
service charge and applicable 7% government
taxes not included in the menu price ~*

Champagne

by the bottle

LE BRUN DE NEUVILLE, CÔTE DE SÉZANNE CM

~ These 'authentique' cuvees have matured under cork for many years, in this case for 4 years, which changes the wines relationship to oxygen during the aging process. ~

**NV AUTHENTIQUE BLANC DE
BLANCS BRUT — 11,000**

**NV AUTHENTIQUE
ASSEMBLAGE BRUT — 13,000**

~ Prices are in Thai Baht and subject to a 10% service charge and applicable 7% government taxes not included in the menu price ~

Champagne

by the bottle

**LE BRUN DE NEUVILLE,
CÔTE DE SÉZANNE CM**

**NV LADY DE N. CUVÉE
BLANC DE BLANCS
BRUT — 11,000**

**NV LADY DE N. CUVÉE
ROSÉ BRUT — 11,200**

*~ Prices are in Thai Baht and subject to a 10%
service charge and applicable 7% government
taxes not included in the menu price ~*

Champagne

by the bottle

CHAMPAGNE DOSNON, CÔTE DES BAR RM

Davy Dosnon grew up in the village of Lingey, just half an hour north of Chablis. he left to study viticulture, worked in top houses in Burgundy then returned home to produce sustainable and terroir-driven Champagnes from the (sometimes over-looked) Côte des Bar. Dosages are low, fermentation is carried out in former Burgundy b`arrels, there is no fining or filtering; Davy is a model of the new wave of smaller, artisanal champagne producers. his wines are masterfully focused, unique expressions of this region.

**NV RÉCOLTE ROSE
BRUT — 13,000**

~ Prices are in Thai Baht and subject to a 10% service charge and applicable 7% government taxes not included in the menu price ~

Champagne

by the bottle

**CHAMPAGNE DOSNON,
CÔTE DES BAR RM**

**2008 MILLÉSIME
BRUT NATURE — 24,000**

~ 100% Pinot Noir. An exceptional vintage year inspired Dosnon to keep a small portion of his vintage Blanc de Noirs aging in his cellar for 9 years. This is that wine, timeless champagne, one that will age for decades. ~

~ Prices are in Thai Baht and subject to a 10% service charge and applicable 7% government taxes not included in the menu price ~

Champagne

by the bottle

BLANC DE BLANCS MONTAGE DE REIMS

2009 AMOUR DE DEUTZ BLANC DE BLANCS BRUT MILLÉSIMÉ – 40,000

*~ 100% Chardonnay grapes from select plots.
Pure, lively, rich. White flowers with cooked pears
and brioche. ~*

2009 AMOUR DE DEUTZ ROSE – 42,000

*~ Prices are in Thai Baht and subject to a 10%
service charge and applicable 7% government
taxes not included in the menu price ~*

Champagne

by the bottle

PIPER HEIDSIECK, REIMS NM

*this house's roots can be traced back to
1785 - it was one of the very first
Champagne houses to be established.
their tête de cuvée, Rare, is aptly named
as it is only produced in exceptional
vintages; it is always a pure and bold
expression of nature.*

**2007 RARE ROSÉ
MILLÉSIMÉ
— 80,000**

*~ Prices are in Thai Baht and subject to a 10%
service charge and applicable 7% government
taxes not included in the menu price ~*

Champagne

by the bottle

AYALA, AY NM

~ AYALA, a long – established champagne house, is located in the heart of the great champagne vineyards of AY. It has always been a small, independent family run business, known for low – dosage, top quality wines of freshness and elegance,

This champagne house is currently experiencing quite a renaissance restoration and resurgence.~

**NV BRUT NATURE —
11,500**

**2006 CUVÉE PERLE
D'AYALA BRUT — 23,000**

**NV BRUT MAJEUR
(MAGNUM) — 21,500**

~ Prices are in Thai Baht and subject to a 10% service charge and applicable 7% government taxes not included in the menu price ~