

PINK
BAR

Canapés

by chef Vincent

Pigeon Pâté En Croûte

— 1,100

~ Foie Gras, Black Truffle, Pomegranate Jam~

Wild Mushroom and Hummus Sandwich (V)

— 1,550

~ chickpeas mousse, mixed 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

BAR

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

**NV DAMPIERRE GRANDE
CUVEE —2,700 COMTES DE
DAMPIERRE, Côte des Blancs**

*~100% Chardonnay from one of the most
storied terroirs in all of Champagne ~*

**NV DOSNON
RECOLTE NOIRE — 2,700
DOSNON, Côte des Bar**

*~100% Pinot Noir. An oak-fermented
champagne, with a balanced acidity leading to a
clean, refreshing finish~*

**LE BRUN DE NEUVILLE
MILLISIMÉ 2012 ROSÉ —
2,800 Côte de Sezanne**

*~ 80% Chardonnay, 20% Pinot Noir
the strawberry is there with light
cherry blossom and white flowers ~*

**NV ROSÉ MAJEUR — 2,800
AYALA, AY NM**

*~ blend of 50%Chardonnay, 40% Pinot Noir and 10% 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 ~*

Champagne

by the glass

COMTES DE DAMPIERRE, MONTAGNE DE REIMS NM

located in Bouzy, Dampierre

Champagne House is a family-sized company offering charming, refined and fascinating wines solely focused on Pinot Noir and Chardonnay expressions. Believing that Chardonnay is the 'diamond of Champagne' many of these wines are 100% Chardonnay grapes from some of the regions most renowned villages, including their Cuvée Prestige and the Family Reserve Ficlée.

NV CUVÉE DES AMBASSADEURS BRUT PREMIER CRU — 11,500

COMTES DE DAMPIERRE, GRANDE CUVÉE — 11,900

~ 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. ~

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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**

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Champagne

by the bottle

**J.DE TELMONT,
ÉPERNAY NM**

**2012 BLANC DE NOIRS
BRUT — 10,200**

**2006 GRAND VINTAGE
BRUT — 10,400**

**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. ~*

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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

1985 THE HERITAGE COLLECTION ROSÉ 27,000

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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**

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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**

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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 — 11,000**

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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**

**NV LADY DE N. CUVÉE
BLANC DE BLANCS
GRAND CRU BRUT —
14,000**

*~ 80% Chardonnay, 20% Pinot Noir
the strawberry is there with light
cherry blossom and white flowers ~*

**LE BRUN DE NEUVILLE
MILLISIMÉ 2012 ROSÉ — 13,000**

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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 BRUTE
EXTRA BRUT — 10,200**

**NV RÉCOLTE NOIRE
BRUT — 10,200**

**NV RÉCOLTE ROSE
BRUT — 12,500**

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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. ~

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Champagne

by the bottle

BLANC DE BLANCS MONTAGE DE REIMS

2007 DOM RUINART BLANC DE BLANCS BRUT – 35,000

~ Dom Ruinart 2007 is a 100% chardonnay from Grand Cru vineyards. The 2007 vintage blend draws on 75% from Cote De Blancs and 25% from the northern slopes of Montage de Reims. A beautiful balance of citrus and white floral notes followed by a long, tender finish.

2009 AMOUR DE DEUTZ BLANC DE BLANCS BRUT MILLÉSIME – 24,500

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

~ 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.*

**2002 RARE MILLÉSIME —
27,000**

**2007 RARE ROSÉ
MILLÉSIME
— 80,000**

**1998 RARE MILLÉSIME
(MAGNUM)
— 55,000**

**RARE LE SECRET
(MAGNUM) — 165,000**

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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 MAJEUR —
8,500**

**NV BRUT NATURE —
11,500**

**NV ROSÉ MAJEUR —
13,000**

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

**NV BRUT MAJEUR
(MAGNUM) — 21,500**

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