

Seasonal Pairing Menu

*Woody Farm & Winery, Albariño, Yamagata 2023**

Alexandre Bain, Pierre Précieuse, Pouilly-Fumé 2019

Or

Niwa no Uguisu, Junmai Ginjo 60%, Fukuoka

*Brewer-Clifton, Chardonnay, Sta Rita Hills
California 2022**

Domaine Zind-Humbrecht, Riesling, Clos Häuserer 2020

Or

Clos Cibonne, Cuvée Spéciale Tibouren 2021

Domaine Pierre Gaillard, Côte-Rôtie 2021

*Elvio Cogno Ravera, Barolo 2020 **

Or

*Sommelier Selection **

*Tsushimaya Another Story Nordwind 60%, Gifu **

Or

*Zenato, Recioto della Valpolicella 2012**

THB 8,000 (7 Glasses)

THB 5,500 (4 Glasses) *

Upgrade Wine Pairing with Main Course + THB 3,500:

*Brunello di Montalcino,
Biondi Santi Tenuta Greppo Riserva 2011*