

SILK & SPICE

THAI RESTAURANT – BAR

Silk & Spice

A Fusion of Thai Flavors and Luxury Fine Dining

Welcome to Silk & Spice Thai Restaurant, where the air is filled with the refreshing scent of lemongrass and the soft glow of candles creates a cozy atmosphere. We invite you to enjoy a dining experience that beautifully blends traditional Thai flavors with a modern twist.

Our menu is crafted by Head Chef Navaphon Peansing, who hails from northern Thailand and is passionate about authentic Thai cooking. Each dish is made with care, using the finest ingredients and time-honored techniques that reflect his heritage.

Thai cuisine is known for its vibrant and bold flavors, perfectly balancing sweet, sour, salty, and spicy elements. From the rich, slow-cooked curries of the north to the fresh, tangy salads of the central region, our offerings narrate the story of Thailand's diverse cultural influences.

Indulge in exquisite dining at Silk & Spice while enjoying stunning views of the Corniche. Our dedicated team ensures a memorable experience, rooted in a rich culinary tradition. We are proud to have received prestigious accolades, including *Michelin Selection in 2023 and 2024*, *Gault & Millau Recognition in 2025*, and Best Thai Restaurant at the *Time Out Dining Awards Abu Dhabi in 2024*. Join us for an unforgettable meal!

"Join us for a taste of Thailand that's more than a meal—it's a flavorful adventure!"





Chef Navaphon Peansing: Culinary Creator and Food Artisan

Growing up in Buri Ram, a landlocked province in North-Eastern Thailand, the Peansing family faced challenges in accessing fresh seafood. This meant long journeys for the catch, which weren't always feasible. In response, chef Navaphon's mother created a unique adaptation of the beloved Thai dish, Tom Yum, using ingredients that were more accessible.

"My mother made a clear broth and substituted chicken for seafood, making it a comforting meal we enjoyed almost daily," he recalls. *"Instead of lime, she used young tamarind for that signature sourness."*

Now, as a chef, he honors his roots by bringing his mother's Tom Yum recipe to his own kitchen. *"I carry forward the flavors and techniques from my childhood,"* he explains. Through this dish, he shares the rich culinary heritage of his hometown and offers diners a chance to experience a different take on this classic. *"It's a way for me to relive those warm memories of my mother cooking for our family."*



What makes Silk & Spice special?

Silk and Spice offers a unique dining experience that transports you straight to Thailand.

Enjoy the enchanting atmosphere, filled with the soothing scent of lemongrass and the warm glow of candles. With breathtaking views of the corniche and an authentic menu featuring special dishes and handcrafted cocktails, every visit is a culinary journey that delights the senses.



Food Menu





APPETIZER

DIM SUM THAI STYLE *(Chef's special)*

Prawn | Chicken | Dipping sauce Soy Chili
AED 65/55 (G/S)

THAI STYLE SATAY *(Chef's special)*

Prawn | Chicken with peanuts sauce
AED 70/60 (S/D/N)

THUNG NGERN

Lime Leaf infused minced chicken Parcels
AED 65 (G/S)

GOONG HOM SABAI

Fried Prawn wrapped in spring sheet
AED 69 (G/S)

POR PIA PAK

Deep fried vegetable spring roll
AED 45 (G)

THUNG NGERN PAK *(Chef's special)*

Mixed veg and tofu wrapped in Spring roll sheet
AED 45 (G/S)

EDAMAME NUENG

Steamed Edamame beans with sea salt and Thai chili powder
AED 60

RUAM THOD

Mix appetizers platter Prawn Spring Rolls, Chicken Satay,
Thung Nhern & Vegetable Spring Roll
AED 149 (G/S/N)

SOUP

TOM YUM GOONG

Spicy prawns soup with lemongrass and galangal
AED 65 (S/N)

TOM KHA GAI

Chicken coconut soup
AED 55 (G/S/D)

GAENG JEED PAK RAUM

Vegetable clear soup
AED 50

KUAY TIEW GAI *(Chef's special)*

Chicken noodle soup
AED 60 (S)

KUAY TIEW TOM YUM SEAFOOD *(Chef's special)*

Spicy Lemon Grass soup with Coconut Milk
and Noodles
AED 65 (S/N)



SALADS

YUM TALAY

Prawn, Scallop and Calamari, carrot, coriander, Spring onion, Thai dressing
AED 70 (S)

PLA GOONG

Prawn with Spicy Chili Sauce
AED 65 (G/S/N)

LARB GAI

Minced chicken, with coriander, spring onion, ground roasted rice, Thai parsley, and dried chili dressing
AED 65 (S)

HOI YANG

Grilled Scallops with Galagal and garlic Sauce
AED 65 (S)

YUM GAI YANG

Thai spicy Chicken salad
AED 60 (S)

SOM TUM GOONG *(Chef's special)*

Green papaya salad with prawn
AED 75 (S/N)

YUM HED KROB

Crispy Mushroom Salad with Lime and Soya
AED 50 (G)

SOM TUM

Green papaya salad with Vegetables
AED 55

CURRY

GAENG KIEW WAAN *(Chef's special)*

Thai green Curry
Chicken/ Beef/Seafood
AED 80/90/95 (G/S/D)

GAENG PHED

Thai Red Curry
Chicken/Beef/ Seafood
AED 80/90/95 (G/S/D)

MASSAMAN CURRY

Thai Coconut Curry
Chicken/ Beef (S/D/N)
AED 80/90

GAENG PHED PED YANG

Braised Duck Breast in Thai red Curry
AED 85 (S/D)

GAENG LUENG GOONG *(Chef's special)*

Prawns in Yellow Thai curry S/D/G
AED 95 (G/S/D/N)

KOR LAE CURRY *(Chef's special)*

Wagyu beef in Coconut Curry
AED 125 (G/S/D/N)

GAENG KIEW WARN JAE

Tofu and Vegetable in Green Curry
AED 75

MASSAMAN FAKTHXANG CURRY

Butter nut Squash in Massaman curry
AED70 (G/S/D)

GAENG PHED JAE

Vegetables in Thai red Curry
AED 70 (G/S/D)

RICE & NOODLE

KHAO PHAD TALAY

Seafood fried rice

AED 80 (S)

KHAO PHAD ROD FAI

Shrimps and Chicken fried rice with Dark soy

AED 80 (S)

KHAO PHAD PAK

Vegetable fried rice

AED 60

PHAD THAI GOONG *(Chef's special)*

Wok fried rice noodle, egg and prawn

AED 105 (S/N/G)

PHAD SEE EW NUA

Wok fried noodle with beef and vegetables

AED 95 (G/S)

PHAD THAI GAI

Wok fried rice noodle, egg and chicken

AED 80 (S)

PHAD SEE EW TOFU

Wok fried noodle with Tofu and vegetables

AED 70 (S/G)

MEAT & POULTRY WOK FRIED

GAI PHAD MED MAMUANG *(Chef's special)*

Wok fried chicken with cashew nut

AED 85 (G/S/D/N)

PRIEW WAAN GAI

Deep fried chicken in sweet & sour sauce

AED 85 (G)

NUA PHAD PRIK THAI DAM

Wok fried Angus beef tenderloin with black pepper and lemongrass

AED140 (G/S)

NUEA PHAD NAM MAN HOY *(Chef's special)*

Wok fried Angus beef tenderloin, Broccoli, garlic, shitake mushroom, oyster sauce

AED 140 (G/S)

KAPRAO NUA

Stir fried beef with hot basil

AED 105 (G/S)

KAPRAO GAI

Wok Fried chicken with Hot Basil

AED 85 (G/S)



SEAFOOD WOK FRIED

TALAY PHAD KHING

Stir fried seafood, ginger, Thai vegetable

AED 95 (G/S)

TALAY PHAD NAM PRIK PAO

Stir fried prawns, scallops, calamari, chili paste, spring onion, Thai basil

AED 115 (G/S/D/N)

PLA NUENG SEE EW

Steamed sea bream spring onion celery ginger in soya sauce

AED 80 (G/S/D)

GOONG PHAD PRIK THAI DAM *(Chef's special)*

Wok Fried Tiger Prawns with Lemongrass and Black pepper

AED 105 (G/S)

CHU CHEE GOONG

Wok fried tiger prawn in red curry sauce

AED 105 (G/S/D)

DESSERT

KHAO NIEW MA MUANG

Mango sticky rice with ice cream

AED 49 (D)

TUB TIM KROB

Water chestnut in coconut milk

AED 49

SILK & SPICE MANGO STICKY RICE DUMPLINGS *(Chef's special)*

Mango Jelly Coconut Rice with Coconut Cream

AED 49 (D)

KUAY THORD

Crispy Fried Banana roll with honey and coconut ice cream.

AED 49 (G/D)

POLAMAI RUAM

Mixed fresh fruit

AED 45

ICE CREAM

Coconut, vanilla, Mango, chocolate

AED 16 PER SCOOP



VEGETABLES

KAPRAO TAO HOO

Spicy tofu with hot basil

AED60 (G)

PHAD PRIEW WAAN TAO HOO

Deep fried tofu in sweet & sour sauce

AED 65 (G)

PHAD PAK RUAM

Wok fried mixed vegetable

AED 65 (G)

PHAD PAK CHOY TAO HOO

Spicy pak choy with grilled tofu

AED 65 (G)

G-Gluten N-Nuts S-Seafood  Sustainable Fish D-Dairy  Vegan  SPICY  VERY SPICY

Allow us to fulfill your needs please let us know if you have any special dietary requirements food Allergies or food intolerances

Beverage Menu





SILK & SPICE COCKTAILS

BOULEVARDIER

Campari, Sweet Vermouth, Bourbon Whiskey
AED 65

FIRE & SPICE MARGARITA

Jose Quervo Tequila, Bols Triple Sec, Lime Juice, Sugarcane Syrup, Thai Chilli Flakes
AED 65

FRENCH 75

Beefeater, Pommery Champagne, Fresh Lemon Juice
AED 75

MIMOSA

KWV Sparkling Cuvee Brut, Fresh Orange Juice
AED 65

KHO SUNRISE

Captain Morgan Spiced Rum, Orange Juice
AED 63

COLONIAL SUMMER

Amaretto, Maker's Mark, Lemon Juice, Sugarcane Syrup, Egg White
AED 63

JUNGLE BIRD

Havana 7 Years, Campari, Pineapple Juice, Lemon Juice, Palm Sugarcane
AED 63

TOM YAM MOJITO

Absolute Vodka, Cointreau, Lime, Thai Chili, Lemongrass
AED 63

SILK & SPICE SABAI SABAI

Mekhong Rhum, Sweet Basil Leaves, Lime Juice, Soda Water
AED 63

THAITINI

Bombay Sapphire Gin, Pineapple Juice, Passion Fruit Puree, Thai Chili
AED 63

SILK & SPICE MAI TAI

Havana 7 Years, Havana 3 Years, Triple Sec, Lemon Juice, Pineapple Juice
AED 63

MOCKTAIL SELECTION

BUTTERFLY PEA BANGKOK

*Butterfly Pea Loose Tea, Fresh Lemon Juice,
Fresh Lemongrass, Sugar Syrup, Ice Cube*
AED 40

SILK & SPICE LEMONGRASS JASMINE ICED TEA

*Jasmin Tea, Infused Lemongrass
Sugar Syrup, Fresh Lemon*
AED 40

PASSIONFRUIT LEMONADE

*Passion Fruit, Lemon Juice,
Vanilla Syrup, Soda Water*
AED 40

THAI MILK TEA

Tea leaf, Condense Milk, Crushed Ice
AED 45

SILK & SPICE SAWASDEE COFFEE

*Coffee, Coconut Cream,
Cinnamon Powder, Ice Cube*
AED 45

CHANG MAI

*Kaffir Lime Leaves, Pineapple Juice,
Lemon Juice, Coconut Cream*
AED 45

SAKE SELECTION

HAKUTSURU, SAKE 720ML AED 400

HAKUTSURU, SAKE 360ML AED 200

KOKKI, FUTSU-SHU RED, SAKE 720ML AED 500

SHO CHIKU BAI, KYOTO JUNMAI 1.8 AED 800

SHO CHIKU BAI, KYOTO JUNMAI 360ML AED 300

JINRO PLUM SOJU / JINRU CHAMISUL AED 80

MATCHA SELECTION

MATCHA TEA

Matcha Green Tea, Honey
AED 35

MATCHA VANILLA

Vanilla Syrup, Honey, Milk, Matcha Green Tea
AED 50

MATCHA LATTE

Honey, Milk, Matcha Green Tea
AED 45

ICE MATCHA LATTE

Honey, Ice Cube, Matcha Green Tea
AED 40

ICE MATCHA VANILLA

Matcha Green Tea, Honey, Milk, Vanilla Syrup, Ice Cube
AED 50

BANGKOK MATCHA

Fresh Mango, Milk, Ice Cube, Matcha Green Tea
AED 55

SILK & SPICE EARTH MATCHA

Butterfly Pea Tea, Milk, Matcha Green Tea
AED 55





SOFT BEVERAGE SELECTION

AQUA PANNA LARGE/SMALL AED 35/25

SAN PELLGRINO/LARGE/SMALL AED 38/28

COCA COLA/COCA COLA DIET AED 24

SPRITE/ SPRITE DIET/ FANTA AED 24

SODA WATER AED 24

TONIC WATER/ GINGER ALE AED 40

RED BULL AED 44

FRESH JUICE SELECTION

PINEAPPLE AED 30

WATERMELON AED 30

ORANGE AED 30

GREEN APPLE & CUCUMBER AED 30

COFFEE SELECTION

LATTE AED 35

CAPPUCCINO AED 35

AMERICANO AED 35

ESPRESSO AED 35

DOUBLE ESPRESSO AED 35

TEA SELECTION

JASMINE AED 35

CHAMOMILE AED 35

EARL GREY AED 35

GREEN AED 35

PEPPERMINT AED 35

SILK SPICE LEMON GRASS JASMINE AED 39

BUTTERFLY PEA AED 39

FLOWERING BLOSSOM AED 45

THAI TEA AED 45



A close-up photograph of a beverage served in a hollowed-out pineapple. The pineapple is filled with a clear liquid and ice cubes. It is garnished with a yellow daisy flower, a sprig of purple lavender, and several large, bright green, serrated leaves. The pineapple sits in a light-colored, woven basket, which is placed on a dark wooden tray. The background is softly blurred, showing a wooden wall and a white surface.

*Alcoholic
Beverage Menu*

<u>GIN</u>	30ML	BTL
TANQUERAY 10	60	1400
BULLDOG	56	1004
HAYMANS SLOE GIN	50	1250
BOMBAY SAPPHIRE	56	1004
HENDRICKS	56	1200
BEEFEATER 24	56	1004
BEEFEATER REGULAR	44	900

<u>BLENDED SCOTCH</u>	30ML	BTL
CHIVAS 12YRS	56	1210
BALLANTINES FINEST	56	1004
JOHNNIE WALKER BLACK	56	1150
JOHNNIE WALKER RED	44	950

<u>TEQUILA</u>	30ML	BTL
MONTE ALBAN MEZCAL	60	1500
JOSE CUERVO SILVER	44	1200
DON JULIO BLANCO	60	1100
PATRON SILVER	50	1100

<u>RUM</u>	30ML	BTL
DEWARS 12YRS	60	1500
CAPT. MORGAN SPICED	56	1004
CAPT. MORGAN DARK	56	1004
HAVANA 7YRS	56	1004
BACARDI WHITE	56	1004
HAVANA 3YRS	44	850

<u>LIQUEUR</u>	30ML	
BAILEYS	56	
KAHLUA	50	
AMARETTO	50	
VACCARI SAMBUCA	50	
APEROL	50	
CAMPARI	44	





<u>BEERS</u>	BTL
SINGHA, THAILAND	40
CHANG, THAILAND	40
CORONA, MEXICO	38
HEINEKEN, HOLLAND	38

<u>DRAUGHT BEER</u>	PINT	HALF
SINGHA, THAILAND	44	25
SAN MIGUEL LIGHT, PHILIPPINES	44	25
HENRY WESTONS, CIDE, ENGLAND	44	25
SIDE HUSTLE JETLAG RELIEF HAZY PALE ALE	44	25

<u>VODKA</u>	30ML	BTL
ROBERTO CAVALLI	85	2125
BELUGA NOBLE	80	2000
BELVEDERE	75	1875
FINLANDIA	75	1875
CRYSTAL HEAD	70	1750
GREY GOOSE 1LTR	70	1210
ABSOLUT BLUE	44	990

<u>BOURBON WHISKEY</u>	30ML	BTL
JACK DANIELS	60	1200
MAKERS MARK	56	1200
JIM BEAM	50	1100

<u>IRISH WHISKY</u>	30ML	BTL
BUSHMILLS	56	1210
JAMESON	44	980

<u>SINGLE MALT</u>	30ML	BTL
HIGHLAND PARK 18YRS	250	6250
HIGHLAND PARK 12YRS	100	2500
MACALLAN 12YRS	75	1600
MACALLAN 15 YRS	120	2500
MACALLAN 18 YRS	150	2900
GLENFIDDICH 12	56	1150
GLENFIDDICH 15	65	1400
GLENFIDDICH 18	75	1650

COGNAC

	30ML
REMY LOUIS XIII	2800
REMY MARTIN VSOP	60

SINGLE MALT

	BTL
SAKI, HAKUTSURU, 360ML	200
SAKI, HAKUTSURU, 720ML	400
SAKE, KOKKI, FUTSU-SHU RED	500
SAKE, SHO CHIKU BAI, KYOTO JUNMAI 1.8	800
SAKE, SHO CHIKU BAI, KYTO JUNMAI, 360ML	300
JINRO PLUM SOJU 36CL	80
JINRO CHAMISUL FRESH	80

CLASSIC - AED 63

COSMOPOLITAN

ABSOLUT VODKA, CRANBERRY, LEMON JUICE,
SUGAR SYRUP, BOLS TRIPLE SEC

NEGRONI

GIN, CAMPARI, MARTINI ROSSO

OLD FASHION

MAKERS MARK, BROWN SUGAR, ANGOSTURA BITTERS

ESPRESSO MARTINI

ABSOLUT VODKA, KAHLUA, ESPRESSO, SUGAR SYRUP

DAIQUIRI

HAVANA 3YRS, LEMON JUICE, SUGAR SYRUP

APEROL SPRITZ

APEROL, SPARKLING KWV, SODA

GIN/ VODKA MARTINI

BOMBAY SAPPHIRE/ ABSOLUT, MARTINI BIANCO

WHISKEY SOUR

MAKERS MARK, EGG WHITE, LEMON JUICE, SUGAR SYRUP

PINACOLADA

HAVANA 3YRS, COCONUT CREAM, PINEAPPLE JUICE

MOJITO

HAVANA 3YRS, SOUR MIX, MINT, SODA WATER



Wine Menu



WINE
A WORLD APART
CHATEAU CLARKE
2021



Red Wine

<u>FRANCE</u>	BTL
DOMAINE HENRI, POMMARD LES CLOS CLOS CANON, SAINT EMILLION, GRAND CRU	1125 1350
JACQUES DUNAY CHÂTEAUNEUF-DU-PAPE, RHÔNE VALLEY	1200
CHÂTEAU LYNCH-BAGES, PAUILLAC (GRAND CRU CLASSÉ)	5500
GIGONDAS GRAND VIN ELOQUENCE	1219
DOMAINE LA TOUR PENEDESSES	900
CHATEAU CLARKE BARON ROTHSCHILD	1200
LES RAISINS DE LA COLERE FAUGÈRES AOP	900
JOSEPH MELLOTT DESTINEA PINOT NOIR, IGP VAL DE LOIRE	550
CLOS DE LOLOL DOMAINE FRANCOIS LURTON	500
CLOS DE MAGRIGNAN, MONTEE DES SCHISTES	950
MAS DE DAUMAS GASSAC	2375
PONTE DE GASSAC, CLASSIC ROUGE	594
VACQUEYRAY ETERNITE, VIGNERONS DE CARACTERE	1220
LA CROIX, DUCRU BEAUCAILLOU, SAINT JULIEN	3550
BOURGOGNE PINOT NIOIR COTES D' AUXERRE	575
CUVEE JEAN PAUL ROUGE	260

GLS BTL

J.P CHENET CABERNET SYRAH 60 275	60	275
J.P CHENET MERLOT 60 275	60	275

ARGENTINA

NIETO CADUS SENETINER MALBEC 1406	1406
CASARENA 505 MALBEC PERDRIEL, ARGENTINA 450	450
DANTE ROBINO CABERNET SAUVIGNON, MENDOZA 400	400
ROTHSCHILD BARON AGUARIBAY MALBEC 650	650
NOVECIENTO MALBEC, MENDOZA	385

<u>CHILE</u>	GLS	BTL
CAMINO DE CHLE CABERNET SAUVIGNON	56	250
CAMINO DE CHILE MERLOT	56	250

<u>AUSTRALIA</u>	GLS	BTL
CHAIN OF PONDS GRAVES GATE SHIRAZ		650
NOVELLO RANGE, DOLCETTO SHIRAZ		510
WINE MEN OF GOTHAM CARBENET SAUVIGNON	56	250

<u>PORTUGAL</u>	GLS	BTL
SILK & SPICE TINTO	60	300
SILK & SPICE ROUTE	60	300
SILK & SPICE ROAD	60	300

<u>ITALY</u>	
LATIUM MORINI, CAMPO LEON AMARONE VALPOLICELLA	1975
BARBARESCO DOCG "LA CASA IN COLLINA"	900
NEBBIOLO PIEDMONT	950
VITE COLTE 'LA LUNA E I FALO' BARBERA D'ASTI	900
SUPERIORE DOCG	900
VITE COLTE 'ROCCABELLA' DOLCETTO D'ALBA PIEDMONT	850
IL PURO MERLOT VENEZIA DOC	650
PASQUA DESIRE LUSH & ZIN PRIMITIVO PUGLIA IGT	650
SM CHIANTI CLASSICO SANGIOVESE RED DOCG, TUSCANY	900
TERRELIADDE NIRA NERO D'AVOLA SICILIA IGT	950

<u>SOUTH AFRICA</u>	
ANWILKA, STELLENBOSCH, SYRAH, CABERNET SAUVIGNON	1844
LABORIE SHIRAZ, WESTERN CAPE	400
STONECROSS MERLOT PINOT	485
SWARTLAND SHIRAZ WINEMAKERS COLLECTION	420

<u>SPAIN</u>	
FERNANDO CASTRO MAR DE FLORES CABERNET SAUVIGNON	250

<u>USA</u>	
EAGLE CREEK RED ZINFANDEL, CALIFORNIA	460
ROUND HILL MERLOT, CALIFORNIA	580



White Wine

FRANCE

	BTL
PULIGNY MONTRACHET, MICHEL PICARD, CHARDONNAY	1420
LE MERLE BLANC CHATEAU DE CLARKE	950
LOUIS JADOT CHASSAGNE MONTRACHET	1125
LOUIS JADOT, CHABLIS BLANCHOT	2130
LOS VASCOS CHARDONNAY	327
PONTE GASSAC CLASSIC BLANC	595
PINOT BLANC, CLEMENT KLUR	500
ROQUE COLOMBE, CHATEAUNEUF DU PAPE BLANC	1190
RIESLING, LEON BEYER	590
DOMAINE DU MOULIN GRANGER SANCERRE	720
CLEMENT KLUR, PINOT BLANC	500
CUVEE JEAN PAUL BLANC	260
PERLE DE MUSCAT NV	550

GLS BTL

J.P. CHENET SAUVIGNON BLANC	60	275
J.P. CHENET CHARDONNAY	60	275

AUSTRALIA

GLS

WINE OF GOTHAM PINOT GRIGIO	56	250
WINE OF GOTHAM SAUVIGNON BLANC	56	250

SEPP MOSER GRUNER VELTLINER	345
THE STUMP JUMP, D ARENBERG	220

ARGENTINA

CASARENA 505 CHARDONNAY	250
GRAFFINA PINOT GRIGIO	285
AGOSTINO INICIO	344
FRANÇOIS LURTON GRAN LURTON CORTE FRIULANO	400
SAUVIGNON BLANC, BODEGA NORTON	260

<u>PORTUGAL</u>	GLS	BTL
SILK & SPICE, WHITE BLEND	65	300

GERMANY

BALTHASAR RESS HATTENHEIMER NUSSBRUNNEN RIESLING GROSSES GEWACHS		650
SCHMITT SOHNE BLUE RIESLING MOSEL KABINETT, MOSEL		450
LIEBFRAUMICH FORBIDDEN PLEASURE		315

LEBANON

BLANC DE BLANC CHATEAU KEFRAYA, LEBANON		420
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ITALY

TERRE DE RAI, PINOT GRIGIO		350
VADIAPORTI GRECO DI TULFO		470
VITTICIO CAVALLI NERI, CHARDONNAY		220
VITTICIO CAVALLI NERI, PINOT GRIGIO		250
ASTORIA ALISIA PINOT GRIGIO DELLE VENEZIE, VENETO		450
CECILIA BERETTA BROGNOLIGO SOAVE CLASSICO		480
ASTORIA SUADE SAUVIGNON BLANC		480
TERRELIADDE TERRE SICILIANE INZOLIA CHARDONNAY, SICILY		300
BROGNOLIA SOAVE, CECILIA BERETTA		480


NEW ZEALAND

JACKSON ESTATE SHELTER BAY CHARDONNAY		400
NOBILO CHARDONNAY- EAST COAST		400
ROTHSCHILD BARON RIMAPERRE SAUVIGNON BLANC		750

SOUTH AFRICA

KLEINE PARYS SAUVIGNON BLANC		245
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<u>CHILE</u>	GLS	BTL
CAMINO DE CHILE CHARDONNAY	56	250

<u>SPAIN</u>		
BODEGAS RAMON BILBAO MONTE BLANCO VERDEJO RUEDA		580

<u>USA</u>		
EAGLE CREEK CHARDONNAY		350
DECOY CHARDONNAY, SONOMA COUNTY		850

<u>ROSE</u>	GLS	BTL
MUREDA ECOLÓGICO ROSADO, CASTILLA LA MANCHA	56	250
11 MINUTES PASQUA ROSE TREVENZIE ITALY		385
ROTHSCHILD AMISTA CRU CLASSE PROVENCE ROSE		800

<u>SPARKLING</u>		
KWV SPARKLING CUVEE BRUT, SOUTH AFRICA	56	250

<u>SWEET</u>		
TOKAJI ASZU 6 PUTTONYOS, HUNGARY		800

<u>CHAMPAGNE</u>		
POMMERY ROYAL BRUT	120	600
MOET & CHANDON BRUR IMPERIAL		950
DOM PERIGNON BRUT		2500
POMMERY ROYAL BRUT ROSE =		850
POL ROGER RESERVE BRUT		941
GH MUMM BRUT		800
GH MUM BRUT ROSE		850

<u>PROSECCO</u>		
I HEART PROSECCO, DOC		300
PROSECCO SPUMANTE BOSCA VERDI		238
PROSECCO DOC SPUMANTE BRUT- BOTTEGA GOLD		535