

ROSÉ WINE

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Principato Pinot Grigio Rosato, ICT Provincia di Pavia, Italy
A fresh, easy drinking wine with strawberry aromas. Crisp and delicate on the palate with apple and citrus fruit and hints of redcurrant.

£29.00
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Bellefontaine Grenache Rosé, Pays d’Oc, France
Pale raspberry pink with appealing, soft, berry aromas. Smooth, round and juicy this is an easy-drinking, vivaciously fruity rosé with a refreshing dry finish.

£31.00
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Monsoon Valley, Thailand
Rose’ Collombard, Chenin Blanc and Shiraz Pink colour with light orange rim, the nose has a delicate red berry fruit structure. The palate is floral with hints of mango fruit, well balanced with good acidity.

£28.00

We will do our best to serve the wine listed in this menu, but depending on stock from suppliers, Thai Pot has the right to change a replacement once stock runs out.

DRINK MENU by glass 125ml		Whisky by shot 25 ml	
House Red	£5.50	Bells	£6.50
House White	£5.50	Famous Grouse	£6.50
Kir	£6.50	Jack Daniels	£6.50
House Sparkling	£9.50	Jameson	£6.50
Kir Royale	£11.00	Chivas Regal	£7.00
Beers		Glenfiddich	£7.00
Non-Alcohol Beer	£5.50	J.W. Black Label	£7.00
(Bottle 330 ml)		Thai Whisky (Mekhong)	£7.00
Singha Thai Beer	£5.50	35 degree	
(Bottle 330ml)		Additional of £2.50 for mixer	
Aperitifs & Spirits by shot 25 ml		Soft Drinks	
Aperol	£6.50	Coke, Diet Coke, Coke Zero	£3.25
Bacardi	£6.50	7UP, Tonic Water	£3.25
Capitan Morgan	£6.50	Orange, Pineapple, Apple,	
Gordon Gin	£6.50	Cranberries Juice	£3.25
Malibu	£6.50	Mango, Lychee Juice	£4.75
Martini	£6.50	Spring Water still or sparkle	£3.25
Pimms	£6.50	(Small Bottle 330ml)	
Smirnoff Vodka	£6.50	Spring Water still or sparkle	£5.25
Southern Comfort	£6.50	(Large Bottle 750ml)	
Additional of £2.50 for mixer		Thai Iced Coffee or Iced Tea	£5.00
Armagnac & Cognac by shot 25ml		Tea / Coffee / Chocolate	
Courvoisier VS	£7.00	Jasmine Tea (per person)	£3.00
Courvoisier VSOP	£7.50	Green Tea /Peppermint Tea	£3.75
Courvoisier XO	£12.00	English Tea	£3.75
Hennessy XO	£12.00	Coffee	£3.25
Hine Antique	£12.50	Coffee (De-caf)	£3.75
Liqueurs by shot 25 ml		Caffé -Latte	£4.25
Amaretto	£7.00	Cappuccino	£4.25
Benedictine	£7.00	Espresso	£3.25
Baileys	£7.00	Double Espresso	£5.00
Cointreau	£7.00	Caffe’-Americano	£4.25
Crème de Menthe	£7.00	Caffé’-Macchiato	£4.25
Drumbuie	£7.00	Caffé’-Mocha	£4.25
Grand Marnier	£7.00	Hot Chocolate	£4.25
Kahlua	£7.00	Liqueurs Coffee	
Sambuca	£7.00	Café Royale	£10.00
Tia Maria	£7.00	Irish Coffee	£10.00
Jose Tequila	£7.00	Russian Coffee	£10.00
Ports by shot 50 ml		Bailey Coffee	£10.00
Ruby	£7.00	Calypso Coffee	£10.00
Tawny	£7.50		
Vintage	£9.00		

COCKTAILS

- COSMOPOLITAN

Vodka, Cointreau, Lime and Cranberry juice

£13.50
- LONG ISLAND TEA

Gin, Tequila, Triple Sec, Vodka, White Rum and Coke

£13.50
- MARGARITA

Tequila, Cointreau and Lime juice

£13.50
- MAITAI

Light rum, dark rum, curacao, cointreau and orange, pineapple juice

£13.50
- MOJITO

White Rum, Angostura Bitters, Lime juice and Soda

£13.50
- CHAMPAGNE COCKTAIL

Sugar cube, brandy, champagne and Angostura Bitters

£14.00
- NON ALCOHOL COCKTAIL

£9.00

HOUSE WINE

House White

by glass (125ml)

by bottle

1. **Cuvée Jean-Paul Gascogne Blanc de Blancs Sec,** £5.50 £24.50
Pays des Côtes de Gascogne, France
A fresh nose of lime, basil, freshly cut green grass and guavas. The medium-bodied palate continues with more green fruits, flowers and figs. An ideal accompaniment to Thai cuisine.

House Red

2. **Cuvée Jean-Paul Vaucluse Rouge,** £5.50 £24.50
Pays de Vaucluse, France
A classic southern Rhône red with ample rich fruit and an appealing herbal freshness. The palate is lusciously textured with plum, strawberry and a touch of spice. A great red wine with Thai Cuisine.

Sparkling

3. **Le Dolci Colline Prosecco Spumante Brut,** £9.50 £38.00
Veneto, Italy
Fresh and gently fruity fizz from northeast Italy with citrus and green apple aromas. Delicate and lively on the palate with ripe, lightly grapey fruit, zesty acidity and a clean, refreshing finish.

Champagne

4. **Champagne Gremillet Sélection Brut, France** £62.00
Fresh floral aromas combine with characteristic sweet brioche overtones, balanced by peach skin and baked biscuit flavours with a crisp citrus finish.
5. **Dom Perignon Brut Vintage, France** £255.00
World Famous with notes of brioche and honey. Exquisitely rich and sumptuous, yeast- complexed fruit, dusted with vanilla aromas.

WHITE WINE

6. **Cape Heights Chenin Blanc** Western Cape, South Africa £26.00
This wine displays classic baked apple and zippy citrus aromas with soft, delicate apple fruit on the palate balanced by crisp acidity.
7. *****Monsoon Valley Thailand Chenin Blanc and Colombard** £28.00
An authentic wine which is clean, light and dry with melon flavours and a crisp finish. Pokdum grapes from Tab Kwang and Bang Koh Cheang spend six months in French oak barriques to add structure and complexity.
8. **Principato Pinot Grigio IGT Provincia di Pavia, Italy** £29.00
Floral and fruity aromas with a hint of stone fruit. The palate is crisp with citrus characters and a limey and lightly spicy finish.
9. **False Bay ‘Crystalline’ Chardonnay, Coastal Region, South Africa** £30.00
Wild yeast fermentation, low yields and naturally balanced grapes inform this serious unoaked textural Chardonnay with great focus and poise. Extended time on the lees adds nutty and toasty notes.
10. **Adobe Reserva Sauvignon Blanc, Casablanca Valley [Organic], Chile** £31.00
The complex nose presents citrusy and grapefruit and lime notes with a subtle touch of white peppers. The smooth palate bursts with citrus freshness balanced by good volume and persistence.
11. **Domaine Michel Girard Sancerre, Loire, France** £51.00
A ripe and generous style of Sancerre with a real depth of fruit; the crunchy, herbaceous aromatic notes have been skilfully restrained, allowing fruity layers of green apples and lemons to show through.

RED WINE

12. **Cape Heights Cabernet Sauvignon,** by bottle £27.00
Western Cape, South Africa Nicely expressive Cabernet from the Western Cape. Taut and leafy but also brambly, ripe and succulent.
- *** **Monsoon Valley, Thailand Shiraz and Indigenous grapes** £28.00
Plums and red fruits on the nose, soft and velvety texture lingers on the palate through the finish with leathery undertone and berry notes.
13. **Sierra Grande Merlot, Valle Central, Chile** £29.00
Aromas of plums and cherries mixed with peppery spice and a touch of tobacco leaf. The palate is juicy and fresh with soft red fruits and a hint of green pepper. A really easy drinking Merlot.
14. **La Ruchette Dorée, Côtes du Rhône, Villages Rouge, Rhône France** £32.00
with attractive, bramble fruit and floral aromas, the palate is up-front and fresh with warm spice and real depth.
15. **Artesa Organic Rioja, Spain** £34.00
Vibrant plum and cherry aromas combine with smoky, herbal notes. The palate is complex with juicy bramble fruit, black pepper, and lifted, savoury characters.
16. **Shadow Point, Central Coast Pinot Noir, Monterey, USA** £38.00
This wine combines delicious red cherry and dried cranberry concentration, with a touch of dark spice. The palate has wild bramble and cherry pie notes. It finishes bright, fresh and gently toasty.

Thai pot recommends the International award winning wines from Monsoon Valley

ICE CREAM & SORBETS



MANGO COCO
ICE-CREAM SOUFFLÉ



VANILLA RASPBERRY
ICE-CREAM SOUFFLÉ



CARAMEL
ICE-CREAM SOUFFLÉ



PURE LEMONGRASS TEA



PURE PANDAN TEA

DESSERT MENU

ICE CREAM

Coconut Ice-Cream	£6.50
Chocolate Ice-Cream	£6.50
Cappuccino Ice-Cream	£6.50
Green Tea Ice-Cream	£6.50
Vanilla Ice-Cream	£6.50

MANGO COCO

ICE-CREAM SOUFFLÉ £9.00

(Sponge base, coco soufflé and mango and passion fruit coulis)

VANILLA RASPBERRY

ICE-CREAM SOUFFLÉ £9.00

(Sponge base, vanilla soufflé and raspberry coulis)

CARAMEL

ICE-CREAM SOUFFLÉ £9.00

(Sponge base, salted caramel mix and candy-nuts topping)
Contains Nuts (N)

SORBET

Lemon Sorbet	£6.50
Mango Sorbet	£6.50
Orange Sorbet	£6.50
Raspberry Sorbet	£6.50

DESSERTS

Lychee in Syrup	£6.50
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THAI HERBAL TEA

Pure Lemongrass Tea £6.00

Native to tropical Asia, Lemongrass is widely used as a herb in Asian cuisine. It has a refreshing and subtle citrus flavour and fragrance. In Thailand, it has long been used to treat fever, flu and headache.

Pure Pandan Tea £6.00

Pandan has a distinctive and charismatic, aroma, recognisable to those familiar with Southeast Asian cuisine. It's perfect for relaxing and stress reflect.

Bael Fruit Tea £6.00

Cultivated throughout Southeast Asia, the Golden Apple's flesh is aromatic and has a refreshing and fruity taste. It is traditionally used in Asia as refreshing snack or drink, but also for medical purposes, as an aid to digestive problems.

