

The logo is set against a dark navy blue background. It features two thin, glowing gold lines: one diagonal line from the top left and one horizontal line from the top right, both meeting at a point above the text. A similar pair of lines is located at the bottom of the image. The text 'SILK & SPICE' is centered in a large, white, serif font. Below it, 'THAI RESTAURANT - BAR' is centered in a smaller, white, sans-serif font.

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.



A photograph of a restaurant interior. In the foreground, a black rectangular plate holds a stir-fried dish with chicken, red bell peppers, and onions. To the left of the plate is a white cloth napkin folded into a decorative shape. In the background, a light-colored ceramic teapot and a cup are visible on a table. The background is dark with out-of-focus warm lights.

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)

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

All Prices are in UAE Dirham and are Inclusive of all Applicable Service Charges and Taxes.





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
AED 70 (G/S/D)

GAENG PHED JAE

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

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

All Prices are in UAE Dirham and are Inclusive of all Applicable Service Charges and Taxes.

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

AED 140 (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)

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

All Prices are in UAE Dirham and are Inclusive of all Applicable Service Charges and Taxes.



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
AED 60 (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

All Prices are in UAE Dirham and are Inclusive of all Applicable Service Charges and Taxes.

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 63

MIMOSA

KWV Sparkling Cuvee Brut, Fresh Orange Juice
AED 85

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

MATCHA SELECTION

MATCHA TEA

Matcha Green Tea, Honey
AED 31

MATCHA VANILLA

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

MATCHA LATTE

Honey, Milk, Matcha Green Tea
AED 38

ICE MATCHA LATTE

Honey, Ice Cube, Matcha Green Tea
AED 38

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

SAKE SELECTION

HAKUTSURU, SAKE 720ML AED 500

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

SOFT BEVERAGE SELECTION

AQUA PANNA LARGE/SMALL AED 31/21

SAN PELIGRINO/LARGE/SMALL AED 38/28

COCA COLA/COCA COLA DIET AED 21

SPRITE/ SPRITE DIET/ FANTA AED 21

SODA WATER AED 21

TONIC WATER/ GINGER ALE AED 21

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 28

CAPPUCCINO AED 28

AMERICANO AED 28

ESPRESSO AED 28

DOUBLE ESPRESSO AED 35

TEA SELECTION

JASMINE AED 31

CHAMOMILE AED 31

EARL GREY AED 31

GREEN AED 31

PEPPERMINT AED 31

SILK SPICE LEMON GRASS JASMINE AED 40

BUTTERFLY PEA AED 40

FLOWERING BLOSSOM AED 40

THAI TEA AED 45

A creative presentation of a tropical beverage. A hollowed-out pineapple sits in a light-colored woven basket. The pineapple is filled with a clear liquid and ice cubes. It is garnished with three large, pointed green leaves, a single yellow daisy-like flower, and a sprig of small purple lavender flowers. The background is dark and out of focus.

*Alcoholic
Beverage Menu*

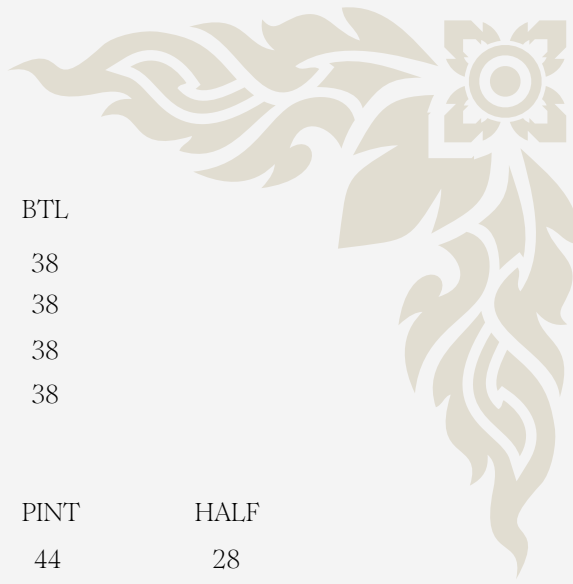
GIN	30ML	BTL
TANQUERAY 10	65	1450
BULLDOG	60	1350
HAYMANS SLOE GIN	50	1250
BOMBAY SAPPHIRE	60	1450
HENDRICKS	56	1300
BEEFEATER 24	60	1380
BEEFEATER REGULAR	44	1050

BLENDED SCOTCH	30ML	BTL
CHIVAS 12YRS	60	1200
BALLANTINES FINEST	50	1100
JOHNNIE WALKER BLACK	56	1100
JOHNNIE WALKER RED	50	950

TEQUILA	30ML	BTL
MONTE ALBAN MEZCAL	60	1380
JOSE CUERVO SILVER	44	950
DON JULIO BLANCO	56	1100
PATRON SILVER	60	1800

RUM	30ML	BTL
CAPT. MORGAN SPICED	60	1300
CAPT. MORGAN DARK	56	1200
HAVANA 7YRS	56	1200
BACARDI WHITE	56	1200
HAVANA 3YRS	44	950

LIQUEUR	30ML	
BAILEYS	50	
KAHLUA	50	
AMARETTO	56	
VACCARI SAMBUCA	50	
APEROL	44	
CAMPARI	44	



BEERS	BTL	
SINGHA, THAILAND	38	
CHANG, THAILAND	38	
CORONA, MEXICO	38	
HEINEKEN, HOLLAND	38	
DRAUGHT BEER	PINT	HALF
SINGHA, THAILAND	44	28
SIDE HUSTLE JETLAG RELIEF HAZY PALE ALE	44	28
VODKA	30ML	BTL
ROBERTO CAVALLI	85	2125
BELUGA NOBLE	80	2000
BELVEDERE	70	1600
FINLANDIA	60	1100
CRYSTAL HEAD	75	1750
GREY GOOSE 1LTR	70	1600
ABSOLUT BLUE	44	850
BOURBON WHISKEY	30ML	BTL
JACK DANIELS	60	1300
MAKERS MARK	56	1250
JIM BEAM	50	1200
IRISH WHISKY	30ML	BTL
BUSHMILLS	50	1200
JAMESON	50	1100
SINGLE MALT	30ML	BTL
HIGHLAND PARK 18YRS	225	3110
HIGHLAND PARK 12YRS	100	2000
MACALLAN 12YRS	75	1600
MACALLAN 15 YRS	120	2500
MACALLAN 18 YRS	150	3450
GLENFIDDICH 12	56	1200
GLENFIDDICH 15	120	1400
GLENFIDDICH 18	150	1650

COGNAC	30ML
REMY LOUIS XIII	1500
REMY MARTIN VSOP	65

SINGLE MALT	BTL
SAKI, HAKUTSURU, 360ML	200
SAKI, HAKUTSURU, 720ML	500
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

COSMOPOLITAN	AED 65
ABSOLUT VODKA, CRANBERRY, LEMON JUICE, SUGAR SYRUP, BOLS TRIPLE SEC	
NEGRONI	AED 82
GIN, CAMPARI, MARTINI ROSSO	
OLD FASHION	AED 63
MAKERS MARK, BROWN SUGAR, ANGOSTURA BITTERS	
ESPRESSO MARTINI	AED 63
ABSOLUT VODKA, KAHLUA, ESPRESSO, SUGAR SYRUP	
DAIQUIRI	AED 63
HAVANA 3YRS, LEMON JUICE, SUGAR SYRUP	
APEROL SPRITZ	AED 63
APEROL, SPARKLING KWV, SODA	
GIN/ VODKA MARTINI	AED 63
BOMBAY SAPPHIRE/ ABSOLUT, MARTINI BIANCO	
WHISKEY SOUR	AED 65
MAKERS MARK, EGG WHITE, LEMON JUICE, SUGAR SYRUP	
PINACOLADA	AED 63
HAVANA 3YRS, COCONUT CREAM, PINEAPPLE JUICE	
MOJITO	AED 65
HAVANA 3YRS, SOUR MIX, MINT, SODA WATER	

A photograph of a wine menu display. Several wine bottles are arranged on a dark, reflective tray. The bottles include: a 2021 Rimaipore Sauvignon Blanc (Marlborough, New Zealand), a bottle of Chateau Lynch Bages (Pauillac), a bottle of Chateau Merle Blanc (Chateau de Pez, 2021), a bottle of Clos Canon (2007), a bottle of Pommard (Villages, 2011), and a bottle of Anwilka (Stellenbosch, 2007). There are also glasses, some containing red wine, and a small bowl of red flowers. A red folder or menu is visible in the foreground. The background shows a blurred interior space with plants and lights. The text "Wine Menu" is overlaid in a white, elegant script font.



Red Wine

FRANCE	BTL
DOMAINE HENRI, POMMARD LES VAUMURIENS HAUTS	1125
CLOS CANON, SAINT EMILLION, GRAND CRU	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 LES RAISINS FAUGÈRES AOP	900
CHATEAU CLARKE BARON ROTHSCHILD	950
JOSEPH MELLOTT DESTINEA PINOT NOIR, IGP VAL DE LOIRE	480
CLOS DE LOLOL DOMAINE FRANCOIS LURTON	500
CLOS DE MAGRIGNAN, MONTEE DES SCHISTES	950
MAS DE DAUMAS GASSAC	1600
PONTE DE GASSAC, CLASSIC ROUGE	800
VACQUEYRAY ETERNITE, VIGNERONS DE CARACTERE	1220
LA CROIX, DUCRU BEAUCAILLOU, SAINT JULIEN	3550
CUVEE JEAN PAUL ROUGE	260

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

ARGENTINA	
NIETO CADUS SENETINER MALBEC	1400
CASARENA 505 MALBEC PERDRIEL, ARGENTINA	450
DANTE ROBINO CABERNET SAUVIGNON, MENDOZA	400
ROTHSCHILD BARON AGUARIBAY MALBEC	650
NOVECIENTO MALBEC, MENDOZA	395

CHILE	GLS	BTL
CAMINO DE CHLE CABERNET SAUVIGNON	56	250
CAMINO DE CHILE MERLOT	56	250

AUSTRALIA	GLS	BTL
CHAIN OF PONDS GRAVES GATE SHIRAZ		550
NOVELLO RANGE, DOLCETTO SHIRAZ		480
WINE MEN OF GOTHAM CARBENET SAUVIGNON	56	250

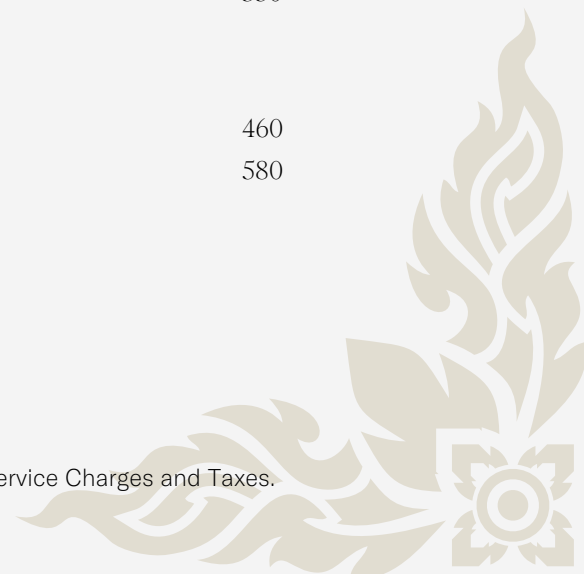
PORTUGAL	GLS	BTL
SILK & SPICE ROUTE	60	300
SILK & SPICE ROAD	60	300

ITALY	
LATIUM MORINI, CAMPO LEON AMARONE VALPOLICELLA	1975
BARBARESCO DOCG "LA CASA IN COLLINA" NEBBIOLO PIEDMONT	950
VITE COLTE 'LA LUNA E I FALO' BARBERA D'ASTI SUPERIOR 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

SOUTH AFRICA	
ANWILKA, STELLENBOSCH, SYRAH, CABERNET SAUVIGNON	1844
LABORIE SHIRAZ, WESTERN CAPE	400
STONECROSS MERLOT PINOT	485
SWARTLAND SHIRAZ WINEMAKERS COLLECTION	450

SPAIN	
FERNANDO CASTRO MAR DE FLORES CABERNET SAUVIGNON	350

USA	
EAGLE CREEK RED ZINFANDEL, CALIFORNIA	460
ROUND HILL MERLOT, CALIFORNIA	580





White Wine

<i>FRANCE</i>	BTL
PULIGNY MONTRACHET, MICHEL PICARD, CHARDONNAY	600
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
COTES DU RHONE E. GUIGAL	800
ROQUE COLOMBE, CHATEAUNEUF DU PAPE BLANC	450
RIESLING, LEON BEYER	310
FONTIMPLE VACQUEYRAS CRU DES COTES DU RHONE	594
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

<i>ARGENTINA</i>	
CASARENA 505 CHARDONNAY	450
AGOSTINO INICIO	344
FRANÇOIS LURTON GRAN LURTON CORTE FRIULANO	480

PORTUGAL	GLS	BTL
SILK & SPICE, WHITE BLEND	65	300

GERMANY

BALTHASAR RESS HATTENHEIMER NUSSBRUNNEN RIESLING	650
SCHMITT SOHNE BLUE RIESLING MOSEL KABINETT, MOSEL	450
LIEBFRAUMICH FORBIDDEN PLEASURE	410

ITALY

VADIPOERTI GRECO DI TULFO	400
ASTORIA ALISIA PINOT GRIGIO DELLE VENEZIE, VENETO	450
CECILIA BERETTA BROGNOLIGO SOAVE CLASSICO	480
TERRELIADDE TERRE SICILIANE INZOLIA CHARDONNAY, SICILY	310

NEW ZEALAND

JACKSON ESTATE SHELTER BAY CHARDONNAY	350
ROTHSCHILD BARON RIMAPERRE SAUVIGNON BLANC	750





CHILE GLS BTL

CAMINO DE CHILE CHARDONNAY	56	275
----------------------------	----	-----

SPAIN

BODEGAS RAMON BILBAO MONTE BLANCO VERDEJO RUEDA	580
---	-----

USA

EAGLE CREEK CHARDONNAY	350
------------------------	-----

DECOY CHARDONNAY, SONOMA COUNTY	850
---------------------------------	-----

ROSE GLS BTL

MUREDA ECOLÓGICO ROSADO, CASTILLA LA MANCHA	56	250
---	----	-----

11 MINUTES PASQUA ROSE TREVENZIE ITALY	385
--	-----

ROTHSCHILD AMISTA CRU CLASSE PROVENCE ROSE	450
--	-----

SPARKLING

KWV SPARKLING CUVÉE BRUT, SOUTH AFRICA	56	290
--	----	-----

CHAMPAGNE

POMMERY ROYAL BRUT	120	1100
--------------------	-----	------

MOET & CHANDON BRUT IMPERIAL	1700
------------------------------	------

DOM PERIGNON BRUT	3500
-------------------	------

POL ROGER RESERVE BRUT	1500
------------------------	------

POMMERY ROYAL BRUT ROSE	1200
-------------------------	------

PROSECCO

I HEART PROSECCO, DOC	300
-----------------------	-----

PROSECCO SPUMANTE BOSCA VERDI	238
-------------------------------	-----

PROSECCO DOC SPUMANTE BRUT- BOTTEGA GOLD	535
--	-----