

# THE SIAM RESIDENCE

WINE LIST  
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## RED WINE


<b>Capomastro Veneto 2007 – 12,5%</b>	980.-
 Italy	
Intense dark red wine with a fruity and typical bouquet. Dry, full-bodied and harmonious taste.	
<b>Cecchi Chianti 2003 - DOCG 12%</b>	1,250.-
 Italy	
Intense red colour, pleasant hints of wild berries and oak vanilla goes very well with the whole meat and pasta dishes.	
<b>Lenotti Valpolicella Classico Superiore 2002 - DOC 12%</b>	1,890.-
 Italy	
Prized garnet red wine with an unmistakable delicate aroma excellent accompaniment to roasts, grilled meat, game and cheese.	
<b>Lenotti Le Crosare Ripasso 2002 - DOC 13.5%</b>	1,910.-
 Italy	
Deep garnet colouring, persistent and delicate bouquet and slightly bitter velvety full-bodied taste. Perfect to full-flavoured dishes, meat and game.	
<b>Marquesi di Barolo Barbera di Alba 2002 - DOCG 13%</b>	1,950.-
 Italy	
Rich bouquet with refreshing red berry flowers, typical freshness of Barbera perfect with meat casseroles and pasta.	
<b>Red Blend, Merlot-Cabernet, Shiraz – 14,5%</b>	980.-
 South Africa	
Eikendal Rouge is an uncomplicated dry red wine with a fruity bouquet and flavours of red and black berries. Careful blending has created a wine with a lively, long finish.	
<b>San Andres Cabernet Sauvignon 2004 - 12.9%</b>	1,250.-
 Chile	
Very attractive dark red with hints of purple, marked by a bouquet of ripe berries of ripe berries and black currents; slightly spicy and attractively herbal. Best while still young goes perfect with pasta and cheese.	



## WHITE WINE

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### Bründelmayer Grüner Veltliner Banket 2003, 12%


 Austria

1,750.-

A lively nose of fresh citrus and mild flowery aroma, fruit on the palate a classic Austrian aperitif, matches well with starters and fish dishes.

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### Bründelmayer Kamptaler Terrassen - Grüner Veltliner 2003, 12%


 Austria

1,950.-

Delicate lemon and lime fruit with a hint of spice, fresh on the palate goes very well with fish barbecue and roasted chicken.

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### Bründelmayer Kamptaler Terrassen - Riesling 2003, 12.5%

 Austria

2,100.-

Delicate citrus and peach fruit with a hint of roses, good structure and balance accompanies seafood, cold starters, white meat and Asian dishes.

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### Lenotti Colle Dei Tigli 2003 - IGT 12.5%

 Italy

1,250.-

Dry white wine with a complex structure, fully bodied, fruity aroma suggested to light first courses, fish and poultry.

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### Lenotti Pinot Grigio 2003 - IGT 11,5%

 Italy

1,550.-

Strong yellow straw colour. Bouquet with an intensive impression of acacia flowers accompanies broth, boiled meat and fish.

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### Rione Frascati Superiore 2003 - 11,5% DOC

 Italy

1,250.-

Straw yellow colour. Vinous and delicate bouquet sapid and soft Ideal with fish and seafood.

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### San Andres Sauvignon Blanc 2004 - 12.9%

 Chile

1,250.-

Brilliant, pale, sparkling green. Clean, fresh bouquet with shades of the topics, especially lyches and guavas. Light, fresh, yet full bodies. Light main courses as well as fish and rice dishes.





## ROSÉ WINE

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**Lenotti Chiaretto Classico 2003 - DOC 11,5%**

1,350.-

 Italy

Intense rose colour, fruity aroma of fresh flowers with hints of peach blossom suitable to light dishes, grilled fish and pizza.

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## SPARKLING WINE

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**Bründelmayer Brut 2001**

3.200.-

 Austria

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**Prosecco Veneto**

980.-

 Italy

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All prices are quoted in Thai Baht and subject to 10% service charge and 7% government tax

