



New Latitude Wines is a term which was coined in Bangkok in 2003 and is now being used by all Thai wineries to describe wines which are made outside the traditional boundaries of the old and new world. By quickly understanding the tropical climate and its seasonality affecting the vine, leaf and grape, our viticulture team can deliver quality grapes to winemakers at Siam Winery. The sandy-loam and slate soil at Monsoon Valley Vineyard is responsible for giving the wines their beautiful aromatics. We hope you will enjoy tasting these wines, which have received international awards or recommendations from wine press such as Robert Parker, or Lisa Perotti Brown and Jeannie Cho Lee, both Masters of Wine.

SPARKLING



BRUT PRESTIGE

Delicate stone fruits aromas with a touch of lemon with citrusy nuance. The palate is vibrant fruit and tinkle acidity. Some residual sugar perfectly balances the acidity and lively fizz, yet enhancing the fruit.

Flagship
THB 750/btl.



BRUT BLANC DE BLANCS

The Brut Blanc de Blancs is delicately fruity with notes of green apples, hint of brioche and walnut. The finish is mineral and elegant with a very fine and long mousse. Serve as an aperitif or with delicacies of the sea.

Flagship
THB 380/glass
THB 1,500/btl.



EXTRA SEC ROSÉ

The Extra Sec Rosé is a delicate and beautiful salmon-hued wine with fresh aromas of strawberries and blackcurrant. The bouquet is rich with red fruits and lightly toasted notes. Enjoy it on its own or with flavorful dishes.

Flagship
THB 450/glass
THB 1,799/btl.

WHITE



COLOMBARD

Delicate citrus aromas with a touch of green apple. The palate is light-bodied with crisp acidity and clean, pure lemon and grapefruit.

Premium
THB 190/glass
THB 750/btl.



SIGNATURE WHITE

A blend of Chenin Blanc and other white cultivars, hand-crafted in traditional Burgundy technique "Sur Lie" which contributes to richness and a lingering finish.

Signature
THB 250/glass
THB 999/btl.



CUVÉE DE SIAM BLANC

The Cuvée de Siam Blanc is made from our healthiest and ripest grapes and in style resembles a great white Burgundy. A blend of Chenin Blanc and Colombard, aged for 9 months in 1,000 and 2,000 liter barrels from Germany.

Flagship
THB 370/glass
THB 1,499/btl.

RED



SHIRAZ

Only fully ripened grapes have been hand-picked for this wine. Well-balanced and structured, it has wonderful aromas of ripe plum, sour cherries and subtle notes of spices and coffee. Partly aged for 12 months in oak.

Premium
THB 190/glass
THB 750/btl.



SIGNATURE RED

A blend of red cultivars such as Dornfelder and Syrah. Grapes are hand-picked for Premium quality selection. This wine is medium-bodied, soft tannins with spiciness and lots of fruit characters ending in a long finish.

Signature
THB 250/glass
THB 999/btl.



CUVÉE DE SIAM ROUGE

Made from our best and oldest vines and in style resembles a great Rhone red. A blend of Shiraz with Sangiovese, aged for 18 months in 500 liter oak barrels from France and bottled unfiltered.

Flagship
THB 450/glass (750 ml.)
THB 1,799/btl. (1.5 L. Magnum)
THB 5,010/btl.

ROSÉ



WHITE SHIRAZ

This wine is particularly distinguished with intense aromas of strawberries, cherries and some mint are married in this elegant wine with good acidity and body.

Premium
THB 190/glass
THB 750/btl.

SWEET WINE



CHENIN BLANC LATE HARVEST

Grapes were left hanging on the vines for 10 more days to gain the sugars for this superb aromatic and sweet wine. Nectar-like, it has aromas of dried fruits, orchard apple and stone fruits such as white peach.



Flagship
THB 160/glass
THB 650/btl.



MUSCAT FORTIFIED

This is fortified wine, is deliciously sweet and well-balanced. Lush aromas of lychee and perfumed roses make it a perfect pairing with dessert or for sipping on its own.



Flagship
THB 160/glass
THB 650/btl.

SWEET WINE TASTING SET THB 240

Chenin Blanc Late Harvest, Muscat

PREMIUM WINE TASTING SET THB 290

Colombard, White Shiraz, Shiraz

MONSOON VALLEY CUVÉE TASTING SET THB 440

Cuvée de Siam Blanc, Cuvée de Siam Rouge

GRAND TASTING SET THB 735

Colombard, Cuvée de Siam Blanc, White Shiraz, Shiraz, Cuvée de Siam Rouge



SANGIOVESE ROSÉ

This delicious and seducing Rosé is made from the famous Tuscan varietal that is the base for many premium wines (Chianti, Super Tuscans, etc.). A novum in Thailand, this medium-bodied wine, with a bite of tannin, has wonderful aromas of amarena cherry, tobacco, liquorice and mint.



Premium
THB 190/glass
THB 750/btl.



SPARKLING



BRUT BLANC DE BLANCS



Tuna Akami with Lemongrass
THB 190.-
Pairing with Monsoon Valley
Brut Blanc de Blanc THB 540.-
(Wine Pouring size is 125 ml.)



EXTRA SEC ROSE



Spicy Minced Pork Salad Wrapped
with bacon and apple sauce
THB 120.-
Pairing with Monsoon Valley
Extra Sec Rosé THB 540.-
(Wine Pouring size is 125 ml.)

WHITE



COLOMBARD



Chilled Crab meat and Apple Timbale
THB 160.-
Pairing with Monsoon Valley
Colombard THB 330.-
(Wine Pouring size is 125 ml.)



SIGNATURE WHITE



Poached White Snapper
with green curry butter
THB 260.-
Pairing with Monsoon Valley
Signature White THB 480.-
(Wine Pouring size is 125 ml.)



CUVÉE DE SIAM BLANC



Foie Gras Terrine
THB 250.-
Pairing with Monsoon Valley
Cuvée de Siam Blanc THB 589.-
(Wine Pouring size is 125 ml.)

RED



SHIRAZ



Smoke Duck Breast with
Tamarind nam prik
THB 120.-
Pairing with Monsoon Valley Shiraz
THB 295.-
(Wine Pouring size is 125 ml.)



SIGNATURE RED



Oven-Serred Beef Tendeloin
with Rosemary
THB 450.-
Pairing with Monsoon Valley
Signature Red THB 650.-
(Wine Pouring size is 125 ml.)

PREMIUM TASTING SET

THB 650.-

- * Monsoon Valley Colombard with Chilled Crab Meat and Apple Timbale
- * Monsoon Valley White Shiraz with Lobster with Frozen Red Curry
- * Monsoon Valley Shiraz with Smoked Duck Breast
(Wine Pouring size is 75 ml.)

SWEET TASTING SET

THB 400.-

- * Monsoon Valley Chenin Blanc Late Harvest with Crispy Fried Brie Cheese
- * Monsoon Valley Mustcat Fortified with Tiramisu
(Wine Pouring size is 45 ml.)

CUVEE TASTING SET

THB 1,070.-

- * Monsoon Valley Cuvée de Siam Blanc with Foie Gras Terrine
- * Monsoon Valley Cuvée de Siam Rouge with Cocoa Lamb Chop 'Kao Pao'
(Wine Pouring size is 75 ml.)

GRAND TASTING SET

THB 1,720.-

- * Monsoon Valley Colombard with Chilled Crab Meat and Apple Timbale
- * Monsoon Valley Cuvée de Siam Blanc with Foie Gras Terrine
- * Monsoon Valley White Shiraz with Lobster with Frozen Red Curry
- * Monsoon Valley Shiraz with Smoked Duck Breast
- * Monsoon Valley Cuvée de Siam Rouge with Cocoa Lamb Chop 'Kao Pao'
(Wine Pouring size is 75 ml.)

ROSÉ



WHITE SHIRAZ



Lobster with Frozen Red Curry
THB 200.-
Pairing with Monsoon Valley
White Shiraz THB 370.-
(Wine Pouring size is 125 ml.)



SANGIOVESE ROSÉ



Tuna with black pepper
THB 150.-
Pairing with Monsoon Valley
Sangiovese Rosé THB 320.-
(Wine Pouring size is 125 ml.)

SWEET WINE



CHENIN BLANC LATE HARVEST



Crispy Fried Brie Cheese
THB 150.-
Pairing with Monsoon Valley
Chenin Blanc Late Harvest THB 295.-
(Wine Pouring size is 60 ml.)



MUSCAT FORTIFIED



Tiramisu
THB 120.-
Pairing with Monsoon Valley
Fortified Muscat THB 265.-
(Wine Pouring size is 60 ml.)



CUVÉE DE SIAM ROUGE



Cocoa Lamb Chop 'Kao Pao'
THB 450.-
Pairing with Monsoon Valley
Cuvée de Siam Rouge THB 850.-
(Wine Pouring size is 125 ml.)