

MONSOON VALLEY WINE TASTING AND TAPAS

Flagship BRUT PRESTIGE



THB 850/btl.

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.



Bitel Leaves Salad with Roasted Chicken

THB 105.-

Flagship BRUT BLANC DE BLANCS



THB 1,650/btl.

Delicately fruity with notes of 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.

125 ml THB 380/glass



Tuna Akami with Lemongrass

THB 190.-

125 ml THB 540.-

Flagship EXTRA SEC ROSE



THB 1,950/btl.

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.

125 ml THB 450/glass



Spicy Minced Pork Salad Wrapped with Bacon and Apple Sauce

THB 120.-

125 ml THB 540.-

Premium COLOMBARD



THB 850/btl.

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

125 ml THB 190/glass



Chilled Crab Meat and Apple Timbale

THB 160.-

125 ml THB 330.-

Signature SIGNATURE WHITE



THB 1,150/btl.

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.

125 ml THB 250/glass



Poached White Snapper with Green Curry Butter

THB 260.-

125 ml THB 480.-

Flagship CUVÉE DE SIAM BLANC



THB 1,550/btl.

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 liters barrels from Germany.

125 ml THB 370/glass



Foie Gras Terrine

THB 250.-

125 ml THB 589.-

Premium WHITE SHIRAZ



THB 850/btl.

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.

125 ml THB 190/glass



Lobster with Frozen Red Curry

THB 200.-

125 ml THB 370.-

Premium SANGIOVESE ROSÉ



THB 850/btl.

This delicious and seducing Rosé is made from the famous Tuscan varietal that is 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

125 ml THB 190/glass



Tuna with Black Pepper

THB 150.-

125 ml THB 320.-

Premium SHIRAZ



THB 850/btl.

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 barrels from France.

125 ml THB 190/glass



Smoke Duck Breast with Tamarind Nam Prick

THB 120.-

125 ml THB 295.-

Signature SIGNATURE RED



THB 1,150/btl.

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.

125 ml THB 250/glass



Oven-Serred Beef Tendelion with Rosemary

THB 450.-

125 ml THB 650.-

Flagship CUVÉE DE SIAM ROUGE



THB 1,550/btl.
THB 5,500/btl.,

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 liters oak barrels from France and bottled unfiltered

125 ml THB 450/glass



Cocoa Lamb Chop 'Kao Pao'

THB 450.-

125 ml THB 850.-

Flagship CHENIN BLANC LATE HARVEST



THB 750/btl.

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.

60 ml THB 160/glass



Crispy Fried Brie Cheese

THB 150.-

60 ml THB 295.-

Flagship MUSCAT FORTIFIED



THB 750/btl.

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.

60 ml THB 160/glass



Tiramisu

THB 120.-

60 ml THB 265.-

WINE TASTING SET

MONSOON VALLEY SWEET WINE TASTING SET

Chenin Blanc Late Harvest, Muscat
(Wine Pouring size is 45 ml.)

THB 240.-

MONSOON VALLEY CUVÉE TASTING SET

Cuvée de Siam Blanc, Cuvée de Siam Rouge
(Wine Pouring size is 75 ml.)

THB 440.-

MONSOON VALLEY PREMIUM WINE TASTING SET

Colombard, White Shiraz, Shiraz
(Wine Pouring size is 75 ml.)

THB 290.-

MONSOON VALLEY GRAND TASTING SET

Colombard, Cuvée de Siam Blanc, White Shiraz,
Shiraz, Cuvée de Siam Rouge
(Wine Pouring size is 75 ml.)

THB 735.-

WINE & TAPAS TASTING SET

PREMIUM TASTING SET

* 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.)

THB 650.-

SWEET TASTING SET

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

THB 400.-

CUVÉE TASTING SET

* 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.)

THB 1,070.-

GRAND TASTING SET

* 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.)

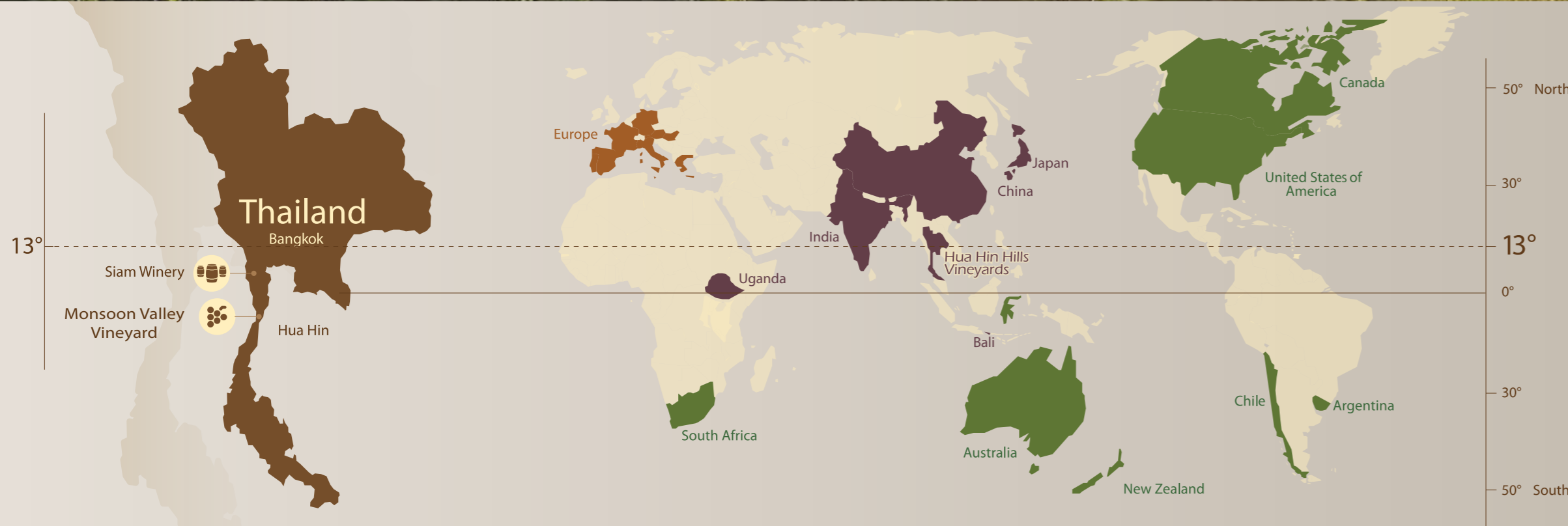
THB 1,720.-

MONSOON VALLEY

Monsoon Valley Wine is Thailand's world-class wine with over 300 international wine awards from around the world. It was founded in 2001 by Chalerm Yoovidhya, a wine-loving entrepreneur with a vision to create a Thai wine culture. Determined to overcome challenges, Chalerm set out to show the world that great wines can be crafted even at the 13th latitude of the northern hemisphere in Thailand.

It takes devotion, from our hands and hearts, to every last detail. From grape to glass, the meticulous process starts with the quality of the selected grapevine. Over 20 varieties such as Colombard and Chenin Blanc, Sangiovese, Rondo and Shiraz were planted here. For the best quality grapes, we can harvest only once a year during February to March, due to Thailand's climate.

Every step of the production process at our state-of-the-art winery in Samut Sakorn, is under excellent care of our highly experienced winemakers. They also have created Monsoon Valley wines with Thai food in mind. That's why all of our wide variety wines can be perfectly paired with Thai dishes as well as international gourmet foods. Consequently, Monsoon Valley Wine is a product of Monsoon Valley team's determination, dedication, and expertise. We can proudly say that Monsoon Valley Wine is a world-class wine with over 300 wine awards from around the world, proudly grown and bottled here in Thailand.



SOIL

The soil structure here is variable. Throughout the vineyard one finds different degrees of loam and sand mixture, while several plots have a high slate component. Our soil conditions of sandy loam with slate result in wines which are very perfumed and aromatic. Slate is foliated, fine-grained and homogeneous rock. It is a rock composed of clay or volcanic ash through regional metamorphism.



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.

OLD WORLD WINES

The Old World is the cradle of winemaking and viticulture. The wines have a certain character, displaying a more traditional frame and style. Most small vintners do not experiment with technology and the growers rely on their vineyard site and the micro climate. Old World wines tell stories, they talk about their traditions and locations, the hardship and disciplines which have been ingrained for centuries.

NEW WORLD WINES

The New World has a more juvenile approach to winemaking and viticulture. Rather spoiled by the sun, countries like Chile or Australia can reap consistent qualities year after year. Winemakers are more open to experiment and try different things and rely on the latest technology and innovation. New World Wines are clean and straight forward in their taste profile, they are all about joy and easy to understand – the simplicities of life.

NEW LATITUDE WINES

Located closer to the equator, the tropical climate, including less light intensity allow only a few grape varieties to be grown in Thailand. It takes much more effort to get the fruit to set and ripe at the same time. Our rainy season is not convenient for grape growing, whilst the dry season (November through March) is the best time to obtain quality grapes with the help of drip irrigation. Here, we have to "educate" the plant when to go into reproductive cycle and assure the whole cycle is complete within the dry season, around 140 days. New Latitude wine is a combination of the New and the Old World accentuated with an exotic touch and a new wine world to discover.