

IN ROOM DINING MENU

SERVED DAILY FROM 7 A.M. TO 10.30 P.M.

TO PLACE AN ORDER, PLEASE PRESS THE "SUITE DINING" BUTTON ON YOUR PHONE.

WINE BY THE GLASS (150ML)

	glass	bottle
WHITE WINE		
Camino Del Chile Chardonnay 2022 (Maule Valley, Chile) <i>Tropical Fruits, Citrus and Yellow Fruits</i>	270	1,290
Granmonte Spring Unwooded Chenin Blanc 2021  <i>Tropical Fruits, Pear and Citrus</i>	300	1,450
Colle Corviano Pinot Grigio Colline Pescaresi IGP 2022 (Italy) <i>White Fruits, Floral, Spice, Fruity, Fresh Herbs and Citrus</i>	320	1,490
Clearwater Cove Sauvignon Blanc 2022 (New Zealand) <i>Passion Fruit, Grapefruit and Fresh</i>	320	1,490
RED WINE		
Camino de Chile Cabernet Sauvignon 2022 (Maule Valley, Chile) <i>Blackcurrant and Cherry</i>	270	1,290
Marius by Michel Chapoutier Syrah-Grenache Pays d'Oc IGP <i>Floral, Spice and Red Berries</i>	300	1,400
Granmonte Heritage Syrah 2021 (Khao Yai, Thailand)  <i>Blackcurrant, Juicy Red Berries, Licorice and Freshly Cracked Pepper</i>	300	1,450
Colle Corviano Montepulciano DOC 2021 (Abruzzo, Italy) <i>Vanilla, Ripe Dark Fruit and Chocolate</i>	340	1,550
SPARKLING		
Louis Perdrier Brut d'excellence (France) <i>Citrus, Fresh and Balance</i>	290	1,390
ROSE WINE		
Granmonte Sakuna Syrah Rosé 2023 (Khao Yai, Thailand)  <i>Raspberry, Strawberries, Fresh Pineapple and Floral</i>	330	1,850

 : Locally sourced

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WHITE WINE

LIGHT


- Beaurempart Grande Réserve Blanc Côtes de Gascogne IGP** 1,550
Red Fruits Cherry, Strawberry, Black Fruits and Oaky
- Le Blanc Chateau Des Landes, Sauvignon-Semillon 2019 (Bordeaux, France)** 1,650
Light Yellow Fruity and Slightly Bitter

MEDIUM

- Marius by Michel Chapoutier Vermentino (France)** 1,550
Pear, Apple, Vegetal, Earthy and Citrus
- Blason de Bourgogne Mâcon-Villages Chardonnay AOC** 1,950
Pear, Peach, Apple and Apricots
- Cantine Lunae, Vermentino 2019 (Liguria, Italy)** 1,950
White Fruits, Honey and Fresh
- Chablis AOC Domaine Daniel Dampt & Fils, Chardonnais 2022 (Burgundy, France)** 2,350
Green Apple, Pear, Vanilla and Tropical Fruit
- Ministry of Clouds Clare Valley, Riesling 2021 (South Australia)** 2,390
Floral Notes, Kaffir Lime, Grapefruit and Mineral
- Domaine Chatelain Sélection Sancerre (France)** 2,400
Exotic Fruits, Lemon and Grapefruit
- Granmonte Viognier, Thailand**  2,400
Tropical, Papaya Flower, Honeysuckles, Lime and Zest
- Chablis Albert Bichot Domaine** 4,500
Spring Flowers, White Peach, Citrus and Lemon Zest

FULL

- Pfaff Tradition Gewürztraminer Alsace AOC** 2,100
Lychee, Tropical, Pineapple, Tree Fruits and Floral
- JEAN PABIOT et FILS Cuvée Séduction Pouilly-Fumé (Loire, France)** 4,000
White Fruits, Citrus Fruits and Hints of Vanilla

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LOREN


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RED WINE

MEDIUM

El Pedal Tempranillo Rioja Alta DOCa <i>Blackberry, Clark Fruits, Plum and Spices</i>	1,650
Rocca delle Macie Chianti Riserva DOCG (Italy) <i>Dark Fruit, Fruity, Floral and Spices</i>	1,800
Granmonte Durif  <i>Mulberry, Black Currant and Blueberry</i>	1,900
Tscharke Estate Shiraz 2019 (Barossa, Australia) <i>Spice, Bold and Black Fruits</i>	2,450
Pommard 1er Cru La Platiere Domaine Thierry Violot Guillemard 2019 (Burgundy, France) <i>Blackcurrant, Plum, Pepper and Leather</i>	6,450

FULL

Le Preare Appassimento Rosso Veneto IGT <i>Plum, Black Fruits, Dried Fruits and Citrus</i>	1,600
Andeluna 1300m, Malbec <i>Black Fruits, Cherry, Raspberry, Spices and Floral</i>	1,600
Casas del Bosque Gran Reserva Cabernet Sauvignon <i>Plum, Blackberry, Daky and Earthy</i>	1,650
Château La Plaige Bordeaux AOC (100% Merlot) (France) <i>Forest Fruits, Ripe Fruits and Silky Tannis</i>	1,700
Gravelly Ford Cabernet Sauvignon (California, United States) <i>Cherry, Blackcurrant, Raspberry, Vanilla, and Toasted Oak</i>	1,850
Gnarly Head Old Vine Zinfandel <i>Blackberry, Plum, Dark Fruits, Red Fruits and Spices</i>	1,900
Barahonda Barrica Monastrell Syrah (Spain) <i>Red Fruits, Oak and Spices</i>	1,950
Granmonte Heritage Syrah Viognier 2020 (Khao Yai, Thailand)  <i>Juicy Red Fruits, Blackcurrant and Freshly Cracked Pepper</i>	2,150
Main Divide Pinot Noir, New Zealand <i>Red Fruits, Dark Fruits and Spicy</i>	2,190
Château Cap Léon Veyrin, Lustrac-Médoc AOC <i>Distinctive, Dreamy Wine, Red Tea and Mineral</i>	2,450
St Emilion Chateau Bel Air Cuvée Elie Rive 2006 (Bordeaux, France) <i>Cocoa, Structured and Red Fruits</i>	3,550
Rotem & Mounir Saouma Chateauneuf du Pape Omnia Rhone 2019 (France) <i>Black Fruits Aromas and Roasted Coffee</i>	6,950

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CHAMPAGNE

Champagne Paul Dangin & Fils Cuvee Carte Or Brut <i>Refine, Pear and Almond</i>	2,190
Champagne Vieille France Rose <i>Elegant, Citrus and Mineral</i>	3,700
Champagne Vieille France Brut Vintage 2006 / Limited Silver Edition <i>Structured, Fig, Apricots and Gingerbread</i>	5,900
Champagne Vieille France Magnum Brut (1500 ML) <i>Powerfull, Pear and Chalk Aromas</i>	6,900
Champagne Vieille France Magnum Rose (1500 ML) <i>Elegant, Citrus and Mineral</i>	7,500

SPARKLING


Val d'Oca Prosecco Blu Millesimato Extra Dry 2020 (Treviso, Italy) <i>Floral, Pear and Golden Apple</i>	1,490
Granmonte Crémant Extra Brut  <i>Tropical Fruits, Peach, Apple and Citrus</i>	3,800

ROSE WINE

Lapostolle Le Rosé <i>Red Berries, Sweet Cucumber with Subtle Nectarine and Pear</i>	1,490
Cote de Provence Cru Classe Premium Rose Chateau Roubine 2021 (France) <i>Rose, Crisp and Dry</i>	2,390

SWEET WINE

Disznókő Tokaji Late Harvest Késői Szüret 2018 (Hungary) <i>Fruity, Tangerine and Acidic</i>	1,850
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