

IN ROOM DINNING 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, Yellow fruits</i>	270	1,290
Colle Corviano Pinot Grigio Colline Pescaresi IGP 2022 (Italy) <i>White fruits, Floral, Spice, Fruity, Fresh herbs, Citrus</i>	320	1,490
Clearwater Cove Sauvignon Blanc 2022 (New Zealand) <i>Passion fruit, Grapefruit, Fresh</i>	320	1,490
Granmonte Spring Unwooded Chenin Blanc 2021	300	1,450
RED WINE		
Camino de Chile Cabernet Sauvignon 2022 (Maule Valley, Chile) <i>Blackcurrant, Cherry</i>	270	1,290
Marius by Michel Chapoutier Syrah-Grenache	300	1,400
Colle Corviano Montepulciano DOC 2021 (Abruzzo, Italy) <i>Vanilla, Ripe dark fruit, Chocolate</i>	340	1,550
Granmonte Spring Syrah Cabernet 2021 (Khao Yai, Thailand)	300	1,450
SPARKLING		
Louis perdrier Brut d'excellence (France) <i>Citrus, Fresh, Balance</i>	290	1,390
ROSE WINE		
Granmonte Sakuna Syrah Rosé (Khao Yai, Thailand 2023)	330	1,850

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WHITE WINE

LIGHT

Marius by Michel Chapoutier Vermentino	1,550
Le Blanc Chateau des Landes, Sauvignon-Semillon 2019 (Bordeaux, France)	1,650
Blason de Bourgogne Mâcon-Villages Chardonnay AOC	1,950

MEDIUM

Cantine Lunae, Vermentino 2019 (Liguria, Italy) <i>White fruits, Honey, Fresh</i>	1,950
Chablis AOC Domaine Daniel Damp & Fils, Chardonnais 2022 (Burgundy, France)	2,350
Ministry of Clouds Clare Valley, Riesling 2021 (South Australia) <i>Floral notes, Kaffir lime, Grapefruit, Mineral</i>	2,390
Domaine Chatelain Sélection Sancerre (France) <i>Exotic fruits, Lemon, Grapefruit</i>	2,400
Granmonte Viognier, Thailand	2,400

FULL

Pfaff Tradition Gewürztraminer Alsace AOC	2,100
JEAN PABIOT et FILS Cuvée Séduction Pouilly-Fumé (Loire, France) <i>White Fruits and Citrus Fruits, Hints of Vanilla</i>	4,000

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RED WINE

MEDIUM

El Pedal Tempranillo Rioja Alta DOCa	1,650
Château La Plaige Bordeaux AOC (100% Merlot) (France) <i>Forest fruits, Ripe fruits, Silky tannis</i>	1,700
Granmonte Durif	1,900
El Jardin de la Emperatriz Crianza Rioja 2017 (Rioja Alta , Spain) <i>Black fruits, Balsamic, Tannins</i>	1,950
Granmonte Heritage Syrah Viognier (Khao Yai, Thailand 2020)	2,150
Tscharke Estate Shiraz 2019 (Barossa, Australia) <i>Spice, Bold, Black Fruits</i>	2,450
Fonterutoli Chianti Classico Italy <i>Dark Berry, Spice, Woody</i>	2,450
Pommard 1er Cru La Platiere Domaine Thierry Violot Guillemard 2019 (Burgundy, France) <i>Blackcurrant, Plum, Pepper, Leather</i>	6,450

FULL

Le Preare Appassimento Rosso Veneto IGT	1,600
Andeluna 1300m, Malbec	1,600
Casas del Bosque Gran Reserva Cabernet Sauvignon	1,650
Gravelly Ford Cabernet Sauvignon (California, United States) <i>Cherry, Blackcurrant and Raspberry, Vanilla and Toasted Oak</i>	1,850
Barahonda Barrica Monastrell Syrah (Spain) <i>Red fruits, Oak, Spices</i>	1,950
Main Divide Pinot Noir, New Zealand	2,190
Crozes-Hermitage M. Chapoutier Petite Ruche 2018 (Rhône Valley, France) <i>Fruits, Red Berries, Character</i>	2,250
St Emilion Chateau Bel Air Cuvée Elie Rive 2006 (Bordeaux, France) <i>Cocoa, Structured, Red Fruits</i>	3,550
Rotem & Mounir Saouma Chateauneuf du Pape Omnia Rhone 2019 (France) <i>Distinctive, Dreamy wine, Red tea, Mineral</i>	6,950

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CHAMPAGNE

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

SPARKLING

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

ROSE WINE

Listel Grain de Gris Rosé Terres du Midi IGP	1,450
Cote de Provence Cru Classe Premium Rose Chateau Roubine 2021 (France) <i>Rose, Crisp, Dry</i>	2,390

SWEET WINE

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