

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 LIST

WINE BY THE GLASS (150ML)

	glass	bottle
WHITE WINE		
Camino del Chile Chardonnay 2021 (Maule Valley, Chile) <i>Tropical fruits, Citrus, Yellow fruits</i>	270	1,290
Colle Corviano Pinot Grigio Colline Pescaresi IGP 2021 (Italy) <i>White fruits, Floral, Spice, Fruity, Fresh herbs, Citrus</i>	320	1,490
Clearwater Cove Sauvignon Blanc (New Zealand) <i>Passion fruit, Grapefruit, Fresh</i>	320	1,490
RED WINE		
Camino de Chile Cabernet Sauvignon 2020 (Maule Valley, Chile) <i>Blackcurrant, Cherry</i>	270	1,290
Berton Vineyard Reserve Barossa Shiraz 2020	320	1,490
Colle Corviano Montepulciano DOC 2020 (Abruzzo, Italy) <i>Vanilla, Ripe dark fruit, Chocolate</i>	340	1,550
SPARKLING		
Louis perdrier Brut d'excellence (France) <i>Citrus, Fresh, Balance</i>	290	1,390
ROSE WINE		
Granmonte Sakuna Syrah Rosé (Khao Yai, Thailand 2022)	330	1,850
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		
Lapostolle Le Rosé 2020 (Rapel Valley, Chile) <i>Red fruits, Herbal, Refreshing</i>		1,490
Granmonte Sakuna Syrah Rosé (Khao Yai, Thailand 2022)		1,850
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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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

WHITE WINE

LIGHT

Echeverria Reserva Sauvignon Blanc 2021 (Curico, Chile)	1,490
Le Blanc Chateau des Landes, Sauvignon-Semillon 2019 (Bordeaux, France)	1,650
Chablis AOC Domaine Daniel & Fils, Chardonnais 2020 (Burgundy, France) <i>Yellow fruits, Chamomile</i>	2,350
Granmonte Viognier (Khao Yai, Thailand 2021)	2,400

MEDIUM

Cantine Lunae, Vermentino 2019 (Liguria, Italy) <i>White fruits, Honey, Fresh</i>	1,950
Trenel Mâcon-Villages Vin de Bourgogne (France) <i>Fresh and Floral with Citrus</i>	2,350
Ministry of Clouds Clare Valley, Riesling 2021 (South Australia) <i>Floral notes, Kaffir lime, Grapefruit, Mineral</i>	2,390
Sancerre Michel Thomas & Fils Lachaume, Sauvignon blanc 2020 (Loire, France) <i>Peach, Citrus, Fresh</i>	2,400
Domaine Chatelain Sélection Sancerre (France) <i>Exotic fruits, Lemon, Grapefruit</i>	2,400

FULL

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

Château La Plaige Bordeaux AOC (100% Merlot) (France) <i>Forest fruits, Ripe fruits, Silky tannis</i>	1,700
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 Sangiovese 2019 (Toscana, Italy) <i>Dark Berry, Spice, Woody</i>	2,450
Château de la Chaize Morgon <i>Red fruits and Freshness</i>	2,700
Pommard 1er Cru La Platiere Domaine Thierry Viot Guillemard 2019 (Burgundy, France) <i>Blackcurrant, Plum, Pepper, Leather</i>	6,450

FULL

Gravelly Ford Cabernet Sauvignon (California, United States) <i>Cherry, Blackcurrant and Raspberry, Vanilla and Toasted Oak</i>	1,850
Barahonda Barrica Monastrell, Syrah 2019 (Yecla, Spain) <i>Red fruits, Oak, Spices</i>	1,950
Main Divide Pinot Noir 2018 (New Zealand) <i>Cherry, Raspberry, Red fruit</i>	2,190
Crozes-Hermitage M. Chapoutier Petite Ruche 2018 (Rhône Valley, France) <i>Fruits, Red Berries, Character</i>	2,250
Listrac-Medoc Moulin Borie by Chateau Ducru Beaucaillou 2015 (Saint Julien, Bordeaux, France) <i>Sophisticate, Spicy, Tannins</i>	2,450
Château Cap Léon Veyrin, Cru Bourgeois, Listrac-Médoc AOC (France) <i>Little chewy and Rustic tannins</i>	2,450
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