

(Select one each of starter, main course and dessert)  
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 Menu is subject to change. All prices are in Thai Baht and subject to 10% service charge and applicable taxes

## Starter

ROSEMARY AND SEA SALT  

WHITE PIZZA BREAD ขนมปังพิซซ่า ไส้เนยและเกลือทะเล

Freshly wooden baked flat bread, sea salt, rosemary

CAESAR ซีซาร์สลัด    

Cos lettuce, Caesar dressing, aged Parmesan, caper berry, anchovies, crispy bacon

QUINOA ควินัวสลัด    

Tomatoes, cucumber, avocado, feta cheese, bell pepper, onions, pomegranate, sunflower seeds, garlic croutons

ALASKAN KING CRAB SALAD   

ADD ON THB 300

สลัดปูอลาสก้า

Alaska king crab salad, mixed herb and garlic aioli, charcoal king mushroom

FRESH BURRATA ซีสมูราต้าสด   

ADD ON THB 200

Pickled heirloom tomatoes, walnut pesto, roasted pumpkin purée, pumpkin seed & aged balsamic caviar micro herb

CRUNCHY HEART SALAD ครั้นซีซาร์สลัด    

Organic mixed lettuce, pine nuts, house made ricotta cheese, sun dried tomato, lemon dressing

BEEF & CHERRY TOMATOES CEVICHE  

Beet cream, beet cubes, fresh lime, fresh ginger, orange, chili, cherry tomatoes, extra virgin olive oil  
 บีทรูทและมะเขือเทศเชอร์รี่ซีวิช

SEABASS TACO ปลากระพงซีวิช   

Fresh caught local fish, lemon juice, chili, herbs and coriander mango salsa

TUNA TACO ปลาทูน่าซีวิช   

Tuna tartar, house made berries vinegar, organic herbs, avocado salsa

FRIED CALAMARI ปลาหมึกชุบแป้งทอด   

Sliced calamari, spiced breading, lemon wedge, pickled chili, tartar sauce

## Main Course

CHICKEN TERIYAKI DON 

Organic chicken, koshihikari rice, pickle ginger and house made teriyaki sauce, wasabi

ข้าวหน้าไก่ย่างเทอริยากิ

DUKE DON  

Local catfish, teriyaki sauce, pickled ginger, koshihikari rice, sansho pepper spring onion, wasabi

ข้าวหน้าปลาคูย่างเทอริยากิ

PLAATHUU    

Breaded and fried, fresh fennel remoulade, preserved lemon

ปลาชุบเกล็ดขนมปังทอด

WAGYU BEEF BURGER     

Wagyu beef patty, cheddar cheese, crispy bacon, homemade pickles, lettuce, tomato, homemade Sriracha aioli and fries

เบอร์เกอร์เนื้อวากิว

GIANT TREVALLY    

Fire-roasted trevally, burnt apple & black garlic purée, seasonal Thai herbs

ปลามงพร้าวย่าง

LINGUINE  

ADD ON THB 450

Grilled half Phuket lobster, bisque, fresh rocket leaves, tomato cherry, green oil

ลิงกัวนีล็อบสเตอร์

FRESH SPAGHETTI  

Bolognese sauce, aged parmesan cheese, fresh summer truffle micro herb

สปาเกตตี้ซอสเนื้อ

FUSILLONI   

Sea urchin, spring onion, butter, yuzu zest bisque, chili flakes and bottarga

ฟูซิลลีเซ่หอยเม่นทะเลซอสเนย

CATCH OF THE DAY 

Local source fish, Mediterranean sauce, artichokes fresh parsley extra virgin olive oil

ปลาประจำวัน (กรุณาสอบถามพนักงาน)

SWEET POTATO 

Butter baked sweet potato, mushroom, pickle caramelized onion and coco butter

มันหวานย่าง

KIMBARA WAGYU RIBEYE  

ADD ON THB 650

Grilled ribeye with charred scallion citrus compound butter, sated kale, confit shallot brow butter

สเต็กริบอายวากิวคิมบาระ



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PINE FAVORITES

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## Pizzas

**TRUFFLE**   **ADD ON THB 100**  
 Mozzarella, dry porcini, black truffle paste, Parmesan  
 พิซซ่าเห็ดทรัฟเฟิล

**VEGETARIAN**    
 Fresh tomato sauce, fior di latte, local grown smoked vegetables  
 พิซซ่ามังสวิรัต

**SEAFOOD**    
 Fresh caught local seafood, fresh tomato sauce, roasted tomato, chili flakes, local rocket lettuce  
 พิซซ่าซีฟู้ด

**CLASSIC**    
 Fresh tomato sauce, fior di latte, mozzarella, oregano, basil  
 พิซซ่าคลาสสิก

**NAPOLI**     
 Fresh tomato sauce, fior di latte, anchovies, capers, black olive  
 พิซซ่านาโปลี

**FROMAGIE**    
 Cream base, fior de latte, Taleggio, Gorgonzola, Parmesan, Scarmoza affumicato  
 พิซซ่าชีสรวม

**FUNGI**     
 Cream base, pesto sauce, fior di latte, mixed mushrooms, parmesan cheese  
 พิซซ่าเพสโตและเห็ดรวม

**BRESAOLA**    
 House cured bresaola, fresh rocket, Parmesan cheese, tomato sauce  
 พิซซ่าเบสเซลโอล่า

**BURRATA**    
 Fresh tomato sauce, roasted tomatoes, sundried tomatoes, fresh basil & oregano  
 พิซซ่าบรูราต้าชีส

**PIZZA OF THE DAY**  
 Ask our team for the daily special  
 พิซซ่าประจำวัน (กรุณาสอบถามพนักงาน)

## Thai Selection

**KHAO PHAD PHAK**     
 Fried rice with egg carrot, onion, spring onion, kale  
 ข้าวผัดผัก

**KHAO PHAD**  
 Thai Fried rice with selection of  
 ข้าวผัด  
 Prawn กุ้ง     
 Crab ปู    **ADD ON THB 200**  
**ADD ON THB 200**

**PHAD KA PAO KAI DOW**  
 Stir fired hot basil with garlic, chili, fried egg served with rice  
 ผัดกะเพราไข่ดาว  
 Minced pork หมูสับ      
 Minced chicken ไก่สับ      
 Seafood ทะเล     **ADD ON THB 200**

**PHAD THAI -**  
 Stir fried noodle with tamarind sauce, bean sprout, tofu, peanut, chives  
 ผัดไท  
 Chicken ไก่       
 Seafood ทะเล       
 Prawn กุ้ง      **ADD ON THB 200**  
**ADD ON THB 200**

**PHAD PAK MIANG GOONG SEAB**     
 Stir-fried Miang leaves with egg, garlic and dried shrimp  
 ผัดผักเหมียงกุ้งเสียบ

**TOM YUM GOONG**      
 Thailand's famous hot and sour soup with Andaman king prawn, lemongrass, galangal, mushroom  
 ต้มยำกุ้ง

PINE FAVORITES



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## Sweets

### SALTED CARAMEL MACADAMIA CAKE

Palm sugar caramel, roasted macadamia, vanilla sponge

ซอลท์ คาราเมล แมคคาเดเมียเค้ก

### RED VELVET CAKE

Vanilla mascarpone, velvet sponge, edible flower

เรดเวลเวทชีสเค้ก

### CHOCOLATE BROWNIE

Phuket dark chocolate, milk chocolate, cocoa butter, roasted cocoa butter

ช็อกโกแลตบราวน์

### RASPBERRY SNOW TIRAMISU

Vanilla mascarpone, Raspberry coulis, Raspberry syrup

ทiramisu โนวีจาสเบอร์รี่

### BISCOFF MILLEFEUILLES

Biscoff cream, milk chocolate whipped ganache, homemade millefeuilles

มิลเฟยบิสคอฟ

### BANOFFEE PIE

Salted caramel, local banana, vanilla chantilly, pay banana puff

### NUTELLA PIZZA

ADD ON THB 100

The dream of nutella lovers, cream base, fior di latte, pine nutcoconut flake, mozzarella cheese  
 พิซซ่าเนเทลล่า

### AFFOGATO

Shot of espresso, homemade coconut ice-cream  
 กาแฟเอสเปรสโซ่ราดไอศกรีมมะพร้าว

### HOUSE MADE GELATO

ไอศกรีม  
 Chocolate, strawberry, vanilla, coconut  
 ช็อกโกแลต สตรอเบอร์รี่ วานิลลา มะพร้าว

PINE FAVORITES



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## BEACH CLASSIC COCKTAILS

<b>ESPRESSO MARTINI</b> London 1980's Wheat vodka, Kahlua, espresso	429
<b>MAI TAI</b> Trader Vic's 1940's Cuban dark rum, Jamaican white rum, Cointreau, lime, almond	429
<b>DAIQUIRI</b> Jennings Cox, Daiquiri town Cuba 1898's Cuban white rum, lime, sugarcane syrup	429
<b>COSMOPOLITAN</b> Odeon in Manhattan 1987's Wheat vodka, Cointreau, cranberry juice, lime	459
<b>NEGRONI</b> Fosco Scarselli, Cafe Casoni Florence 1919's Campari, London dry gin, Cinzano 1757 Vermouth di Torino rosso	429
<b>PINA COLADA</b> Puerto Rico 1954's Jamaican white rum, coconut milk, pineapple	429
<b>MANHATTAN</b> New York 1870's Bourbon, sweet vermouth, Angostura bitters	429
<b>PALOMA</b> Mexico 1950's Blanco tequila, lime, salt, grapefruit soda	479
<b>PENICILLIN</b> New York's Milk & Honey 2005's Blended scotch whisky, Islay whisky, lemon, ginger honey	699
<b>MARGARITA</b> Tijuana 1938's Blanco tequila, Cointreau, lime	429
<b>PAPER PLANE</b> Sam Ross & Sasha Petraske 2008 American bourbon, Amaro Nonino, Aperol, lemon	529
<b>MOJITO</b> Havana Cuba Cuban white rum, lime, mint,sugar,CO2	429
<b>LONG ISLAND ICED TEA</b> Long Island, New York 1970's London dry gin, Jamaican white rum, blanco tequila, vodka, triple sec, lemon, cola	599

## 0% Proof

<b>PINE G&amp;T (Non alcoholic)</b> Botanical dry gin 0.0%, jasmine/cucumber cordial, indean tonic	399	<b>NEGRONI (Non alcoholic)</b> Botanical dry gin 0.0%, bitter aperitivo aperitif 0.0%, homemade bitter concentrade	499
<b>APEROL SPRITZ (Non alcoholic)</b> Dolce spritz aperol 0.0%, rimuss sparkling bianco dry 0%, soda	499	<b>AMARETTO SOUR (Non alcoholic)</b> Sweet amaretti 0.0%, lime juice, syrup ,foam	399
<b>PINK PANTHER (Non alcoholic)</b> Dark spice rum 0.0%, lychee juice, flora cordial, acid solution	399	<b>WHISKY SOUR (Non alcoholic)</b> Malt blend whisky 0.0%, lime juice, syrup ,foam	399

## PINE SIGNATURE COCKTAILS

<b>THE LAST SAMURAI 2.0</b> Grassy   Dry   Citrussy Red shiso, yuzu sake, pomelo, Fever Tree Mediterranean tonic, Nikka gin	629
<b>IM COCONUT</b> Earthy   Citrussy   Light Creamy Coconut rum agave, Fever Tree grapefruit soda, salted lime, Espolon reposado tequila	579
<b>SMOKE ON THE BEACH</b> Nutty   Citrussy   Smoky Salted almond, tangerine rum, lime, Monteloboz espadin mezcal	559
<b>PINE &amp; CO</b> Dry   Floral   Spiced Stranger & Son gin, hibiscus green tea, Fever Tree Indian tonic	659
<b>YELLOW BIRD</b>   Fruity   Tropical   Spiced Vanilla orange, pineapple banana, mango sherbet, saffron rum	529
<b>DAYTIME LILY</b> Fruity   Creamy   Tropical Peach & dry orange sherbet, coconut vanilla, Bobby's dry gin,CO2	599
<b>ISLANDER</b> Bitter   Herbal   Tart Smoke watermelon, coffee vermouth, bitters sweet Nikka vodka, Fever Tree ginger ale	759
<b>ENDLESS SUMMER</b> Fresh   Tangy Grapefruit, bitter sweet passion fruit, lemon, Los Arcos tequila, Nicolas Feuillatte champagne	999

# PINE COCKTAILS

## HOMEMADE BREWS

<b>GINGER BEER</b>	229
Elegance spicy with its own unique kind of burning heat.	
<b>LEMONADE</b>	229
Natural, fermented lemon soda and lovely floral sweetness	

## BEANS & LEAVES

### ILLY COFFEE

	Hot	Iced
Chocolate	179	199
Double espresso	199	
Espresso	169	
Latte	209	229
Cappuccino	209	229
Lungo	169	
Flat White	169	
Coffee Frappe		259

### TWG TEA

	Hot	Iced
English Breakfast	199	239
Earl Grey	199	239
Chamomile	199	239
Moroccan Mint	199	239
Sencha	199	239
Jasmine	199	239

## BEER

Singha	199
Chang	199
Chalawan pale ale	299
Chatri IPA	299
Summerlay Sea N Lime	299
Corona	299
Asahi	229
Heineken	229
Heineken (Non Alcoholic)	229

## NON-ALCOHOLIC DRINKS

<b>JUICES</b>	229
Apple, watermelon, pineapple, orange, mango	
<b>SMOOTHIES</b>	249
Apple, watermelon, pineapple, orange, mango	
<b>FRESH COCONUT</b>	249
<b>MILKSHAKE</b>	259
Chocolate, Strawberry, Vanilla	
<b>ARTESIAN SOFT DRINKS (FEVERTREE)</b>	259
Indian tonic, Mediterranean tonic, elderflower tonic, soda water, ginger ale	
<b>RED BULL</b>	259
<b>SOFT DRINKS</b>	159
Sprite, Chevala vitamin water mango flavor	
Cola cola , coca cola zero, coca cola light	169

## 0 % ALCOHOL SPIRITS

REBELS Dark Spice Rum 0.0%	329
Sober Spirit Rum : 0.0%	459
REBELS Botanical Dry Gin 0.0%	329
Sabatini Gin	329
Sober Spirit Gin : 0.0%	429
REBELS Dolce Spritz Aperol 0.0%	329
REBELS Malt Blend Whiskey 0.0%	329
Sober Spirit Whiskey : 0.0%	459
REBELS Bitter Aperitivo Aperitif 0.0%	329
REBELS Sweet Amaretti 0.0%	329
RIMUSS Sparkling Bianco Dry alcohol free	429

## 0 % ALCOHOL WINE

Frence Bloom Le Rose	3,900
Frence Bloom Le Blanc	3,900
Rimuss Bianco Dry Piccolo	2,400
Chavin Chardonnay White ,	3,200
Southern France	
Chavin Syrah Red , Southern France	3,000
Leitz Eins Zwei Zero Riesling , Germany	3,500
Leitz Zero Point Five Pinot Noir , Germany	3,500

## WINES BY THE GLASS

		GLASS 125ml.	BOTTLE 750ml.
<b>CHAMPAGNE</b>			
NV	Nicolas Feuillatte , Brut Reserve	699	3,950

### SPARKLING

2022	Villa Sandi, Prosecco Superiore Valdobbiadene Millesimato	459	2,750
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### WHITE WINE

		GLASS 150ml.	BOTTLE 750ml.
2023	Vom Schiefer Riesling , Mosel ,Germany	679	3,200
2023	Sileni Estate Sauvignon Blanc, Marlborough New Zealan	559	2,650
2022	El Gos Blanc Cellar Grifoll , Garnacha Blanca , Priorat , Spain	439	2,100
2024	Bleasdale Vineyards Chardonnay , Adelaide Hills , Australia	669	3,000
2023	Girlan Pinot Grigio,Trentino-Alto Adige Italy	559	2,650

### ROSE WINE

2024	Domaine de la Cadenière Léonie Rosé Côte de Provence ,France	559	2,650
2024	Whispering Angel Rose ,Cote de Provence , France	709	3,200

### RED WINE

2021	Chateau perthus ,cotes de bourg bordeaux , France	629	3,000
2019	Enate Crianza ,Tempanillo - Cabernet Somontano ,Spain	759	3,500
2022	Wither Hills Pinot Noir, Marlborough New Zealand	559	2,600
2023	Placido Chianti , Tuscany DOCG , Italy	529	2,500
2024	Alamos Malbec, Mendoza ,Argentina	479	2,300

*"Please ask the team for our full cellar selection"*

## BEACH BUBBLY COCKTAILS

<b>APEROL SPRITZ</b> Padova 1919 Aperol, CO2, Prosecco	559
<b>BELLINI</b> Giuseppe Cipriani, Harry's Bar in Venice, Italy 1934 Peach schnapps, Nicolas Feuillatte, brut reserve	699
<b>HUGO</b> Roland Gruber South Tyrol, Italy 2005 Elderflower, mint, lemon, Prosecco	499
<b>FRENCH 75</b> Harry's New York Bar, Paris 1915's London dry gin, cane sugar, lemon, Nicolas Feuillatte, Brut Reserve	699
<b>KIR ROYALE</b> Félix Kir 1940's Creme de cassis, Nicolas Feuillatte, Brut Reserve	699

## WATER

	250ml   750ml
Acqua Panna	149   299
San Pellegrino	149   299

## Bio dynamic & Organic selection

### WHITE WINE

#### FRANCE

2020	Domaine Meyer-Fonné ,Pinot Blanc Vieilles Vignes , AOP Alsace	3,200
2023	Domaine Vacheron Sancerre Blanc ,Loire	4,300
2023	Domaine Saint Antoine , Chablis , Burgundy	4,100

#### SPAIN

2021	Telmo Rodriguez ,Gaba do Xil O Barreiro,Galicia	3,950
2022	Xandomel S.A. Albariño , Xandomel , Rías Baixas DO	4,350
2022	Valserrano – Bodegas de la Marquesa, Valserrano Blanco, Rioja DOCa	3,500

### ROSE WINE

2022	Domaine les Fouques ,Cotes de Provence Rosé L'Aubigue, France	3,400
2024	Miraval Rose, Cote de provencev	3,400
2022	Gentle Folk Rainbow Juice, Adelaide Hills , Australia	3,950

#### AUSTRIA

2022	Weingut Knoll Grüner Veltliner Federspiel Loibner	3,800
2021	Wiener Chardonnay, Fritz Wieninger, Vienna	3,850

### RED WINE

#### FRANCE

2021	Domaine Meyer-Fonné , Altenbourg Pinot noir , AOP Alsace	5,800
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#### GERMANY

2018	Enderle & Moll Pinot Noir Liaison (natural), Baden	4,300
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#### SPAIN

2020	Telmo Rodriguez Rioja, Corriente	3,900
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#### USA

2021	Evening Land Pinot Noir Seven Springs Vineyards, Oregon	7,300
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## Natural & Orange wine

### NATURAL SPARKLING WINE

#### SPARKLING

2021	Pitt Nat Blanc, Pittnauer, Burgenland, Austria	4,800
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#### SPARKLING ROSE

2022	Pitt Nat Rose, Pittnauer, Burgenland, Austria	4,800
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### WHITE WINE

2020	Hidden Treasures No. 3 Balaton, MORIC, Hungary	4,200
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### RED WINE

2021	Chapuis & Chapuis ,Mercury Premier Cru, AOP Mercurey 1er Cru, France	7,300
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### ORANGE WINE

2022	Whistler ,Back to Basics Skin Contact ,Barossa Valley Australia	5,200
2021	Natural Grüner Veltliner, Hajszan-Neumann, Vienna Austrai	3,850

#### Biodynamic

Biodynamic farming also instructs followers to use certain fertilization practices. One of particular interest is filling cow horns with compost, burying them in the vineyard, and digging them up later. Because most biodynamic farmers also employ organic practices like avoiding pesticides, and depend on compost rather than chemical fertilizer, many biodynamic wines are also organic in practice

#### Organic

Organic wine is a wine produced from grapes grown in accordance with principles of organic farming. Therefore, organic winemaking excludes the use of pesticides, fungicides, herbicides, and artificial chemical fertilizers. Organic winemaking has to meet strict legal requirements involving pesticide use, land management, preservation and storage



## Beach Friendly Selection

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Escape to the beach with a bottle of carefully selected wine, perfectly crafted to enhance your coastal dining experience. Discover a collection of refreshing whites, vibrant reds, and celebratory champagnes that pair beautifully with sea breeze and sunshine.

### CHAMPAGNE

Drappier, Carte d'Or Brut, NV	6,000
Louis Roederer, Brut Nature 2015	8,200
Brocard Pierre, Brocard Bulles de Blancs , Extra Brut, 2015	8,500

### WHITE WINE

Maison Louis Jadot, Burgundy ,Chablis , Burgundy, France 2023	7,000
, Burgundy , France, 2020	
Domaine Saint Antoine Vieilles Vignes , Chablis , Burgundy France 2023	4,000
Pascal Jolivet, Blanc Fumé, Pouilly-Fumé , Loire , France, 2022	4,500
Xanodel S.A. Albariño, Xanodel , Rías Baixas DO , Spain, 2022	4,350
Cantina Tramin, Selida Gewürztraminer, Alto Adige Italy 2022	4,200
Weingut Knoll Grüner Veltliner Federspiel Loibner, Wachau 2023	3,800
Wiener Chardonnay, Fritz Wieninger, Vienna , Austria 2021	3,850

### RED WINE

Lou Dumont, Marsannay 'En Leautier' Par Koji Et Jae Hwa,	12,000
Organic Rouge AOC, Burgundy , France, 2020	
Domaine Meyer-Fonné , Altenbourg Pinot noir , AOP Alsace, France 2021	5,800
Crozes Hermitage, Le Rouvre, Yann Chave, Northern Rhone, France, 2020	5,700
Domaine Des Fonds Fleurie La Madone ,Beaujolais,France 2020	4,200
Enderle & Moll, Pinot Noir Liaison, Baden, Germany, 2018	4,300
Telmo Rodriguez Rioja ,Corriente ,Spain 2020	3,900
Lapis Luna Cabernet Sauvignon ,California , USA 2021	3,800

## CHAMPAGNE

NV	Drappier Carte d'Or Brut	6,000
NV	Bollinger Special Cuvee Brut	8,000
2017	Louis Roederer, Brut Nature	8,200
2015	Brocard Pierre Brocard Bulles De Blancs	8,500
2012	Comtes de Champagne Grands Crus Blanc de Blancs	40,000

## CHAMPAGNE ROSE

2016	Louis Roederer, Rose Vintage	6,800
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## SPARKLING & SPARKLING ROSE WINE

### FRANCE

NV	Veuve du Vernay Brut, Burgundy	2,500
2020	Drôme Comté de Grignan IGP Brut Nature Rosé , Rhône	3,500

### ITALY

2024	Berlucchi '61 Franciacorta Brut DOCG, Lombardy	3,500
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### SPAIN

2017	Rimarts Reserva Especial, Chardonnay	4,000
2011	Rimarts Uvae Brut Nature Cava · Catalonia	7,000

## ROSE WINE

### FRANCE

2024	Chateau d'Esclans, Whispering Angel Rose, France	3,200
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## WHITE WINE

### FRANCE

2023	Domaine Barons de Rothschild Lafite 'Aussières Blanc' IGP, France	2,850
2020	PFaff Tradition Riesling Alsace AOC, France	2,500

### SOUTH AFRICA

2024	Two Oceans, Sauvignon Blanc, South Africa	1,950
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## WHITE WINE

### SPAIN

2022	El gos blanc , Cellar Grifoll Declara Priorat	2,400
2021	Uvas Felices 'Fenomenal' Verdejo	3,100
2022	Muga Blanco, Rioja DOC	3,800

### NEW ZEALAND

2023	Chardonnay, Te Mata Estate, Hawk's Bay	2,750
2024	Koparepare Sauvignon Blanc , Marborough	2,450
2024	Whitehaven Sauvignon Blanc , Marborough	3,100

### GERMANY

2023	Riesling, Robert Weil, Trocken, Rheigau	3,400
2023	PrinzVon Hessen, Riesling Classic Rheingau	2,500

### ITALY

2023	Girlan Pinot Grigio Alto Adige - Sudtiro, Trentino-Alto Adige	2,650
2023	Talamonti, Trebbiano D'Abruzzo DOC	2,450

## RED WINE

### FRANCE

2022	Domaine Roche Audran ,Cotes du Rhone (Grenache, Syrah, Cinsault)	2,750
2020	Domaine Des Fonds Fleurie La Madone ,Beaujolais	4,200
2022	La Java des Grandes Esperances' Gamay, Cabernet Franc. Touraine	3,300

### ITALY

2021	Speri, Ripasso Valpolicella Classico Superiore DOC	3,650
2021	Nipozzano Chinati Rufina Frescobaldi Riserva	3,200
2021	Costera Cannonau Di Sardegna DOC	2,950
2022	Cantina Tollo 'Rocca Ventosa' Montepulciano d'Abruzzo DOP, Abruzzo	2,650

### USA

2021	Lapis Luna Cabernet Sauvignon ,California	3,800
2022	Beringer, Founder's Estate, Cabernet, California	3,700

### CHILE

2022	Casa Lapostolle Grand Selection Carménère, Rapel Valley	2,500
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### ARGENTINA

2024	Bodegas Salentein, Portillo Malbec	2,650
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### NEW ZEALAND

2022	Two Paddocks Pinot Noir Picnic (organic), Central Otago	3,400
2022	Pinot Noir, Tahuna, Hawke's Bay	3,200