

KHAO

WINE SELECTION

Thailand's cuisine is exceptional. It can be both very fragrant and mild to highly spiced with sharply contrasting flavours and textures.

This wine list is designed to enhance your enjoyment of Thai cuisine by offering a wide range of wines that both complement and compliment this extraordinary food.

Compiled by
Cameron Douglas. Master Sommelier

	Glass	Bottle
Sparkling Wine		
New Zealand		
2003 Hunters Miru Miru Brut Reserve <i>Marlborough</i>		58.00
Cloudy Bay Perlorus NV <i>Marlborough</i>		60.00
Deutz <i>Marlborough</i> Cuvee		55.00
Deutz <i>Marlborough</i> Cuvee 200ml	16.00	
France		
Marguet Grand Cru Brut Reserve <i>Ambonnay</i>		90.00
Mumm Cordon Rouge NV <i>Reims</i>		120.00
Laurent Perrier <i>Reims</i> Champagne		139.00
Veuve Clicquot Brut NV <i>Reims</i> 375ml		76.00
Veuve Du Vernay Brut <i>France</i> 200ml	12.00	
Riesling		
2008 Pegasus Bay Bel Canto <i>Waipara</i> (quite dry)		55.00
2008 Two Paddocks <i>Central Otago</i> (medium dry)	8.00	39.00
2008 Fromm 'Spattlese' <i>Marlborough</i> (medium sweet)	11.00	55.00
Sauvignon Blanc		
2009 Odyssey <i>Marlborough</i>	7.50	37.00
2009 Cloudy Bay <i>Marlborough</i>		62.50
2009 Renato <i>Nelson</i>		48.00
2009 Matariki <i>Hawkes Bay</i>	8.00	40.00
2009 Clos Marguerite <i>Marlborough</i>		45.00
2009 The Pruner's Reward <i>Waipara</i>		39.00
Pinot Gris		
2009 Marisco <i>Marlborough</i> (dry)	10.00	50.00
2008 Peregrine <i>Central Otago</i> (medium dry)		54.00
2008 Astrolabe Voyage <i>Marlborough</i> (medium dry)		42.00
2009 Westbrook <i>Waimauku Akl</i> (medium dry)	9.00	45.00
Viognier		
2008 TW <i>Gisborne</i>	9.50	45.00
Chardonnay		
2007 Kumeu River Estate <i>Auckland</i>	14.00	69.00
2007 Voss Estate <i>Martinborough</i>	10.50	46.00
2007 Seresin <i>Marlborough</i>		57.00
2008 St Clair Omaka Reserve <i>Marlborough</i>		60.00

	Glass	Bottle
Gewurztraminer		
2007 Huntaway Limited Edition <i>Gisborne</i> (medium dry)	9.50	48.00
2009 Johanneshof <i>Marlborough</i> (medium)		58.00
Rosé		
2009 Wooing Tree <i>Central Otago</i>	8.50	42.00
Pinot Noir		
2008 Alana Estate 'Lumiere' <i>Martinborough</i>		58.00
2008 Mahi <i>Marlborough</i>	12.00	60.00
2008 Wither Hills <i>Marlborough</i>		65.00
2008 Two Paddocks 'Picnic' <i>Central Otago</i>		50.00
2008 Ma Maison <i>Martinborough</i>	14.00	70.00
2006 Three Miners <i>Central Otago</i>		63.00
Merlot		
2007 Craggy Range 'Gimblett Gravels' <i>Hawkes Bay</i>		57.00
2006 Gem <i>Hawkes Bay</i>	10.00	49.00
Cabernet Sauvignon and Merlot Blend		
2007 Mills Reef Reserve <i>Hawkes Bay</i>	9.50	48.00
2008 Mitolo 'Jester' Cab/Sav <i>McLaren Vale</i>		52.00
Syrah/Shiraz		
2005 Bridge Pa <i>Hawkes Bay</i>	10.50	53.00
2007 Tinpot Hut <i>Hawkes Bay</i>		58.00
2006 Morambro Creek <i>Limestone Coast Victoria</i>		46.00
Other Red		
2007 Feudi Di San Marzano Primitivo <i>Puglia, Italy</i>	8.00	38.00

Vintages are subject to change.

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