

# ZEST'S SOMMELIER SELECTION

At Zest, we believe it's important to find a wine that you can enjoy with every dish on our diverse menu with that in mind, we're delighted to offer an exceptionally selection of wines by the bottle.

## CHAMPAGNE & SPARKLING

		Glass	Bottle
NV	Villa Cornaro Prosecco Extra Dry, Veneto, DOC, Italy	490	2,400
NV	Bollinger Special Cuvee Brut, Champagne, France		8,000
NV	Moët & Chandon Imperial Brut, Champagne, France		8,500

## WHITE

		Glass	Bottle
2017	Sensi "Collezione" Pinot Prigio, Veneto, Italy	520	2,600
2017	Robert Mondavi Private Selection Chardonnay, California, U.S.A	580	2,900
2014	Bruno Giacosa Roero Arneis, Piedmont, DOCG Italy Floral and peach aromas give way to peach, melon and citrus flavours in this harmonious, juicy white. Impeccably balanced and very drinkable, with a long, delicate aftertaste. (92 Points of Wine Advocate, 92 Point of James Suckling)		3,000
2017	Weingut Hoch Grüner Veltliner Hollenburger, Kremstal, Austria Classic Grüner Veltliner wines show citrus aromas (lemon peel and grapefruit) complemented by stone fruit and fresh vegetal notes and the variety's trademark hint of white pepper.		3,300

## RED

		Glass	Bottle
2016	Lightband Pinot Noir, Nelson, New Zealand	510	2,600
2013	Kendall-Jackson AVANT Cabernet Sauvignon Blended, Californai, U.S.A	540	2,700
2016	Sunnycliff Shiraz, Victoria, Australia This chunky red with sweet, brambly fruit and chocolaty flavors is crying out for a barbecue. You can almost smell the sunshine in this deliciously Australian wine, the very essence of sweet, ripe fruit.		2,500
2016	Yalumba Old Bush Vine Grenache, Barossa, Australia Strawberry in hue and in flavor, too, it's hard not to emit a grunt of pleasure upon first smelling and tasting this wine. It's light, bright and aromatic, bursting with plump red berries, orange peel, cumin, white pepper, stalks and a herbal tonic tone. Medium-bodied and silky smooth, it's seriously fruity but steers clear of being syrupy. Drink now-2026. (90 Points of Wine Advocate, 90 Points of Wine Spectator, 90 Point of James Suckling)		3,500

## ROSE

2018	Gerard Bertrand 'Gris Blanc' Rose, IGP Pays d'oc, France	400	2,200
2017	Domaines Ott Cotes de Provence 'By.Ott' Rose, France		2,700

## SWEET

2013	Bird of Fire, Botrytis Semillon, Riverina, New South Wales, Australia	600	3,300
2019	Monsoon Valley, Chenin Blanc, Late Harvest, Hua Hin Hills, Thailand		1,700

Prices are in Thai Baht and subject to 10% service charge and applicable government taxes.

# DRINK SELECTION OF THE MONTH

## SMOOTHIES

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Fresh coconut	220
Very cold Thai beer	230
Thai wine with sprite	410
Sato rice wine, Thai whisky with soda or coke	230
Evian or Aqua Panna	260
San Pellegrino	350
Free flow of local water or daily tea	120

## THAI SPECIALTIES

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Lemon Butterfly Pea Flower Soda	160
Watermelon & Ginger Soda	145
Pandan & Lemongrass Juice	150
Tamarind Mint Juice	160
Roselle & Coconut Soda	175
Bael Fruit & Kaffir Lime Soda	145
Mango Thai Basil Juice	150
Passion Fruit Cilantro Juice	175

## CLASSIC COCKTAILS

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380

Signature Green Lime Mojito Havana's 3 yrs., fresh mint, and lime	Zestini Smirnoff green apple, apple juice, Sweet vermouth
Mango Fizz Beefeater, Fresh mango, Orange juice, Tonic	Gimlet Beefeater, lime sour,
Margarita Olmecca gold, triple sec, lemon sour	Ginger Sparkler Sparkling wine, fresh ginger

## BEER

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230

Singha / Heineken / Tiger / Chang / San Miguel

## IMPORTED BEER

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370

Asahi / Erdinger Weiss bier / Corona / Stella

## ICED TEA

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Thai Tea	135	Lychee Tea	185
Thai Milk Tea	150	Lemongrass Tea	120
Thai Lemon Tea	150	Chamomile Tea	120
Peach Tea	160		

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