

## SALAD & APPETIZER



### BABY ROMAINE CAESAR SALAD 490



Crispy Bacon, Anchovies, Parmesan Cheese and Egg

### NOURISH TUNA BOWL 620



Seared tuna with fava beans, Eggplant, and green chili sauce



### TOMATO SALAD 380



Mix heirloom tomatoes, Stracciatella cheese, Cucumber gazpacho, Honey lemon dressing and black olives



### CURED SALMON 620



Avocado guacamole, Crab and cucumber dressing

### CHARCUTERIE PLATTER 790



Selection of Assorted Salami, Mortadella, Parma Ham Italian Cheese & Antipasto

### AVOCADO ROCKET SALAD 520



Fresh Avocado, Almond Sliced, Red Radish, Balsamic Dressing

## FROM THE GRILL

### GRILLED RIB EYE STEAK (300 GRAMS) 1,800



Truffle Mashed Potato, Asparagus, Garlic config, Roasted Tomato on Vine and Red wine sauce



### NORWEGIAN GRILLED SALMON 690



Roasted Mediterranean Baby Vegetable and Lemon Butter Sauce

## SEA FOOD

### FISH & CHIP 520



Crispy battered fish, Potato fries, lemon and tartar sauce.

### SEAFOOD ON ICE 1,890



Prawns, Octopus, New Zealand Mussel, Tiger prawn, Rock Lobster, Oyster, Mignonette, Lemon Wedges, Seafood sauce, Ponzu

### SEAFOOD ON FIRE 1,890



Prawns, Octopus, New Zealand Mussel, Tiger prawn, Rock Lobster, Oyster, Lemon butter, Lemon Wedges, Seafood sauce, cocktail sauce



## MAIN COURSE



### KUROBUTA PORK 880



A Dish of Fashionable City, Saffron Risotto, Creamy Mushroom Sauce



### ROASTED PERI PERI BABY CHICKEN 640



Roasted half baby chicken, Pumpkin puree, Tomato cherry, Baby carrot, French bean



### NORWEGIAN SALMON WELLINGTON 890



Roasted Baby Vegetables, Dill Cream Sauce

## SANDWICH & BURGERS



### AVA BURGERS (200 GRAMS) 690



Wagyu Beef Patty, Cheddar Cheese, Gherkin, Tomato, Caramelize Onion & Potato Fries

#### ADDITIONAL

ADD EGG 80

ADD BACON 120

### AVA CLUB SANDWICH 450



Crispy Bacon, Cheddar Cheese, Fried egg, Poach chicken, Tomato, Lettuce & Potato Fries

### CROQUE MONSIEUR 450



Baked Sandwich with Paris Ham, Gruyere Cheese & Mornay Sauce with Potato Fries.

### CROQUE MADAME 480



Baked Sandwich with Paris Ham, Egg, Gruyere Cheese & Mornay Sauce with Potato Fries.

### HEALTHY WRAP 390



Chickpeas hummus, shredded carrots, kale and lettuce served with mix leaf salad.



## PASTA



**PENNE BEEF BOLOGNESE** 520



Homemade Wagyu Beef Bolognese, Parmesan Cheese.

**SPAGHETTI LOBSTER** 720



Poached Tail and Its Bisque



**FETTUCCINE CARBONARA** 450



Guanciale, Parmesan Cheese with Egg



**SPAGHETTI AOP** 450



Cooked with Garlic, Bacon, Chili, and Parsley.



## SOUP

**SUMMER SOUP WITH GARDEN SALAD** 320



Clear roasted tomato broth, Seasonal vegetables

**ITALIAN LENTILS SOUP** 400



**WILD MUSHROOM CAPPUCINO SOUP** 380



Truffle Oil, Shaved Champignon and Foam





## LOCAL MAIN COURSE



### PAD THAI PRAWNS 450



Wok Fried Rice Noodle with Tamarind sauce

### PAD KRA PAO



Wok Fried with Hot Basil & Chili served with fried egg

### CHICKEN/PORK



320

### SEAFOOD/BEEF



480

### THAI FRIED RICE



Wok Fried Rice with Egg and Condiment served with fried egg.

### VEGETABLES



320

### CHICKEN/PORK



320

### PRAWNS



390

### CRABS



480



### CHIANG MAI KHAO SOY NOODLE

550



Northern-Style Curry with Chicken

### GAJ PAD MED MAMUANG

400



Stir fried chicken with cashew nuts.

## SOUP & CURRY

### TOM KHA GAI



350

Light Coconut Soup and Chicken.

### GANG JUED MOO SUB



350

Clear soup with Egg Tofu, Chinese Cabbage, Mince Pork.

### TOM YUM GOONG



420

Spicy Tiger Prawn Soup with Straw Mushroom and Lemongrass.

### GAENG KIEW WANN



Coconut Green Curry, Egg Plant, Sweet Basil & Chili.

### CHICKEN



320

### BEEF



480

### VEGETABLES & TOFU



320

### MASSAMAN CURRY



Coconut massaman curry, Potato, Shallot, Peanut

### CHICKEN



320

### BEEF



480



### CRAB CURRY WITH WILD BETEL LEAF



580

Coconut Curry, Crab meat, Betel Leaves





## SALAD & APPETIZER



### GRILLED BEEF SATAY 420



Grilled Beef Satay with Toast Bread, Achar & Peanut Sauce.

### POMELO SALAD WITH SHRIMP 320



Pomelo, Shallot, Chili, Lime Leaf, Crispy Shallot and Shrimp.

### THAI SPICY PAPAYA SALAD 190



Papaya salad, Garlic, Chili, Tomato, Dried shrimp.

### CHICKEN FRIES 380



Deep Fries Medium Chicken Wing, Nam Jim Jaew, Pickled Radish.



## SIDE

### MASHED POTATO TRUFFLE 380



### STEAMED MIXED VEGETABLE 220



### STEAMED JASMINE RICE 120



### DOUBLE FRIED FRIES 220



### MIX LEAF SALAD 200











## CAFE BUONGIORNO GELATO

### AUTHENTIC ITALIAN GELATO







Café Buongiorno Gelato Artigianale embodies the timeless art of artisanal gelato, with recipes steeped in centuries of tradition from the Buongiorno estate.

The Buongiorno estate was well known for the creamiest milk and a wide variety of fruits. Generations of the Café Buongiorno family made gelato by blending milk, cream, and fresh seasonal fruits from their farm to indulge in during the summer heat. Gelato is a beloved treat in the Café Buongiorno family.

The legacy of Café Buongiorno Gelato lives on through these recipes, passed down from generation to generation. Each scoop is a tribute to the past, which is still present.

		SINGLE SCOOP	DOUBLE SCOOPS
<b>ALLA BIRRA GELATO</b>	 	110	190
A unique blend of your favorite craft brew and a creamy indulgence. A one-of-a-kind experience.			
<b>ROMAN CHOCOLATE GELATO</b>	 	90	150
Luxuriously creamy gelato crafted with premium cocoa and decadent chocolate for pure indulgence. A pure chocolate paradise – as if you were in Rome.			
<b>VANILLA GELATO</b>	 	90	150
Velvety smooth and creamy gelato crafted with the finest vanilla and highest quality ingredients. Every mouthful is a simple, joyful journey.			
<b>MULLED RED WINE GELATO</b>	 	130	230
A luxuriously smooth indulgence infused with aromatic spices and the rich flavors of traditional mulled wine. A sophisticated twist on the classic dessert.			

## DESSERT

<b>VANILA CREME BRULEE</b>	330
 	
<b>STICKY TOFFEE PUDDING</b>	350
  	
<b>SEASONAL FRUITS PLATTER</b>	280
	



**NEW YORK CHEESECAKE** 330  
   



**MANGO STICKY RICE** 480  




## SPARKLING WINE

### BY GLASS

### BY BOTTLE (75 CL)

CHAMDEVILLE, BLANC DE BLANCS BRUT, FRANCE  
ZONIN PROSECCO BRUT, ITALY  
JACOB'S CREEK RESERVE, AUSTRALIA  
CHANDON BRUT, AUSTRALIA  
CHANDON ROSE BRUT, AUSTRALIA

410  
  
480  
490

2,150  
2,200  
2,200  
2,350  
2,450

## CHAMPAGNE

BOLLINGER SPECIAL CUVÉE N.V.  
G.H. MUMM BRUT N.V.  
MOËT CHANDON BRUT IMPÉRIAL N.V.  
MOËT CHANDON ROSE BRUT IMPÉRIAL N.V.  
VUVE CLICQUOT BRUT YELLOW LABEL N.V.  
VUVE CLICQUOT ROSE BRUT YELLOW LABEL N.V.

9,500  
9,900  
9,900  
10,500  
10,200  
12,000

MATUA VALLEY, MARLBOROUGH, SAUVIGNON BLANC, NEW ZEALAND  
VICTORIA PARK, CHARDONNAY, AUSTRALIA  
PENFOLDS, KOONUNGA HILL, AUTUMN, RIESLING, AUSTRALIA  
FAMILLE PERRIN, COTES DU RHONE, RESERVA WHITE, FRANCE

410  
430  
450  
490

1,950  
2,050  
2,200  
2,350

MATUA VALLEY, MARLBOROUGH, PINOT NOIR, NEW ZEALAND  
VICTORIA PARK, CABERNET SAUVIGNON, AUSTRALIA  
PENFOLDS, KOONUNGA HILL, AUTUMN, RIESLING, AUSTRALIA  
FAMILLE PERRIN, COTES DU RHONE, RESERVA WHITE, FRANCE

410  
430  
450  
490

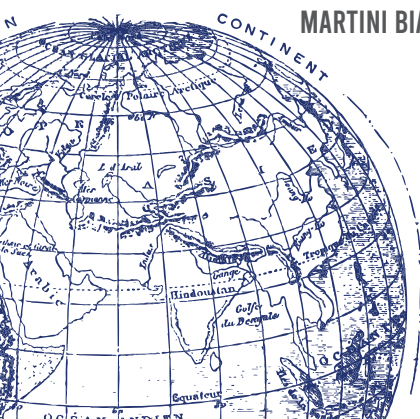
1,950  
2,050  
2,200  
2,350

## APERITIF

MARTINI DRY VERMOUTH, ITALY  
PERNOD, FRANCE  
RICARD, FRANCE  
PIMM'S NO.1, ENGLAND  
APEROL, ITALY  
CAMPARI, ITALY  
MARTINI ROSSO SWEET VERMOUTH, ITALY  
MARTINI BIANCO VERMOUTH, ITALY

290  
300  
300  
300  
310  
310  
310  
310

3,300  
3,300  
3,300  
3,300  
3,500  
3,500  
3,500  
3,500





GIN	BY GLASS	BY BOTTLE (75 CL)
BOMBAY SAPPHIRE GIN, ENGLAND	380	3,600
TANQUERAY GIN, ENGLAND	390	3,700
IRON BALL GIN, THAILAND	390	4,800
ROKU GIN, JAPAN	410	4,900
HENDRICK'S GIN, ENGLAND	420	4,900
RUM		
MEKHONG GOLD RUM, THAILAND	290	2,900
PAMPERO BLANCO WHITE RUM, VENEZUELA	380	3,600
CAPTAIN MORGAN JAMAICA RUM, JAMAICA	390	3,600
BACARDI WHITE RUM, CUBA	380	3,700
CHALONG BAY RUM, THAILAND	390	3,700
PHRAYA GOLD RUM, THAILAND	410	4,500
VODKA		
42 BELOW VODKA, NEW ZEALAND	360	3,600
TITO'S AMERICAN CRAFT VODKA, USA	370	3,600
KETEL ONE VODKA, THE NETHERLANDS	390	3,700
BELVEDERE VODKA, POLAND	390	3,900
GREY GOOSE VODKA, FRANCE	420	4,900
TEQUILA		
PATRON XO CAFE TEQUILA, MEXICO	390	3,600
DON JULIO BLANCO TEQUILA, MEXICO	410	4,900
DON JULIO REPOSADO TEQUILA, MEXICO	550	7,200
WHISKY		
JW BLACK LABEL, SCOTLAND	390	3,700
MONKEY SHOULDER, SCOTLAND	390	3,900
JW GOLD LABEL RESERVE, SCOTLAND	410	5,900



# BEVERAGE MENU

A GASTRONOMIC JOURNEY WITH AN AVIATION INSPIRED

LUNCH  
11:30 A.M. UNTIL 4.30 P.M.  
DINNER  
6 P.M. UNTIL 10.30 P.M.

## BOURBON WHISKY

BY GLASS

BY BOTTLE  
(75 CL)

JIM BEAM, USA	380	3,600
BULLEIT, USA	380	3,600
JACK DANIEL'S, USA	390	3,900
MAKER'S MARK, USA	370	4,600
BULLEIT RYE, USA	410	5,200

## OTHER WHISKY

JOHN JAMESON, IRISH	390	3,600
CANADIAN CLUB, CANADIAN	380	3,600

## SINGLE MALT WHISKY

THE SINGLETON OF DUFFTOWN 12 YEARS, SPEYSIDE	430	4,900
GLENMORANGIE THE LASANTA, HIGHLAND	490	5,600
GLENFIDDICH 12 YEARS, SPEYSIDE	450	5,900
TALISKER 10 YEAR, ISLAND	590	8,300
THE BALVENIE DOUBLEWOOD 12 YEARS, SPEYSIDE	590	7,900
LAPHROIAG 10 YEARS, ISLAY	660	8,500

## COGNAC / BRANDY

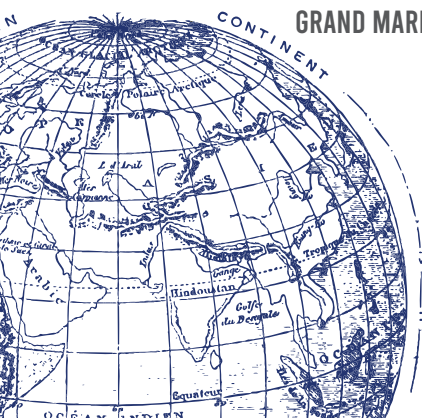
REGENCY V.S.O.P. THAILAND	380	3,700
HENNESSY V.S.O.P. FRANCE	590	7,200
HENNESSY X.O. FRANCE	1,550	22,000

## ABSINTHE

LA MAISON FONTAINE CHOCOLATE, FRANCE	410	4,900
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## LIQUEUR

MALIBU   SOUTHERN COMFORT   AMARETTO	300	3,500
BAILEY'S IRISH CREAM   FRANGELICO	320	3,500
COINTREAU   CAFFEE BORGHETT   KAHLUA	320	3,500
JAGERMEISTER   SAMBUCA   SAMBUCA CAFFE	320	3,500
GRAND MARNIER   LIMONCELLO		



## BEER

### LOCAL BOTTLES

	ABV	33 CL
TIGER, SINGAPORE	5.0%	190
CHANG COLD BREW, THAILAND	4.8%	190
SINGHA, THAILAND	5.0%	200
HEINEKEN, THE NETHERLANDS	5.4%	200
ASAHI, JAPAN	5.2%	200

### IMPORT BOTTLES

SAN MIGUEL LIGHT, PHILIPPINES 330 ML	5.0%	200
CORONA, MEXICO 335 ML	4.5%	300
WHALE PALE ALE, THAILAND 490 ML	5.0%	460
CRISPY BOY HELLES LAGER, THAILAND 490 ML	5.0%	460
WILA WEIZEN, THAILAND 490 ML	5.0%	460

### WHEAT

HOEGAARDEN, BELGIUM 330 ML	4.9%	340
HOEGAARDEN ROSEE, BELGIUM 250 ML	4.9%	350

### PALE ALE

CHALAWAN PALE ALE, THAILAND 330 ML	4.7%	320
ROGUE DEAD GUY ALE, USA 335 ML	6.8%	430





## CLASSIC COCKTAILS

**APEROL SPRITZ** 380  
Prosecco, Aperol, Soda & Orange Zest [3:2:1]

**NEGRONI** 410  
Bombay Sapphire, Campari, Martini Rosso & Slice of Orange

**DAIQUIRI** 380  
Pampero White Rum, Triple sec, Lime juice & syrup

**MINT MOJITO** 390  
Spicy rum, Lime juice, Fresh lime, Simple syrup, Mint Ginger beer

**MOSCOW MULE** 420  
Grey goose vodka, Lime juice wedges and a sprig of mint,

**WHISKY SOUR** 390  
Bulleit rye, Lime juice, Syrup, Angostura bitters & Egg white

**SINGAPORE SLING** 420  
Tanqueray gin, Cherry liqueur, D.O.M. Benedictine,  
Fresh pineapple juice, Lime uice, Grenadine, Bitters & soda

**THAI SABAI** 410  
Thai gold rum, Freshly squeezed lemon juice, Sugar syrup,  
Sweet Thai basil leaves, Soda

## THAI LOCAL DRINK

**CHA NOM** 160  
ChaTraMue, Thai Tea with condensed milk

## TWG TEA

**BLACK TEA**  
**ENGLISH BREAKFAST TEA** 180

This classic was originally blended as an accompaniment to the traditional English breakfast. Very strong and full-bodied with light floral undertones, this TWG Tea black tea is perfect

**ROYAL DARJEELING FTGFOP1** 180

The king of India teas, this TWG Tea first flush black tea boasts an exquisite fragrance and a vibrant, sparkling taste that develops remarkable overtones of ripe apricots. An exquisite daytime tea

**GREEN TEA**  
**JASMINE QUEEN TEA** 190

Intoxicating TWG Tea jasmine flowers enhance the sparkling elegance of this delicately fashioned green tea

**MOROCCAN MINT TEA** 180  
A great favourite, this fine TWG Tea green tea is perfectly blended with suave and strong Sahara mint. A timeless classic

**BLUE TEA**  
**IMPERIAL OOLONG** 180  
A well-balanced and flavorful-fermented TWG Tea with a sweet and fruity savour and a divine, Lingering after taste.

**SOLO HERB**  
**CHAMOMILE** 170  
Soft and soothing, these rare TWG Tea chamomile flowers boast a rich honey aroma and yield a golden, Theine-free cup

**RED TEA**  
**VANILLA BOURBON TEA** 190

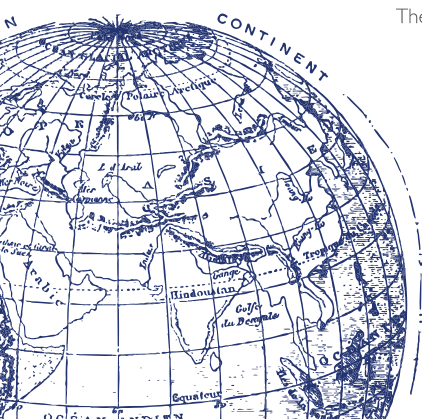
Red tea from South Africa blended with sweet TWG Tea vanilla.Enveloping, this theine-free tea can be served warm or iced at any time of the day and is perfect for children as well

## SARNIES SPECIAL BLEND EXCLUSIVELY MADE FOR INTERCONTINENTAL BANGKOK SUKHUMVIT (MEDIUM ROAST)

The InterContinental Bangkok Sukhumvit Blend was carefully crafted to create a unique flavour profile with notes of whiskey, vanilla, chocolate, and sweet spices. The blend consists of coffee beans from three different origins: Honduras Whiskey Barrel-aged, Thailand, and Myanmar. This coffee is roasted specifically for espresso, resulting in lower acidity, which pairs well with milk-based drinks. Additionally, it offers a delightful experience for black coffee enthusiasts

## ILLY (DARK ROAST)

Signature blend combining 9 Arabica origins. 100% Arabica blend intense beans  
Traditional Italian method blend



## COFFEE SELECTION

### CUSTOMIZATION

Skinny Milk +30

Soy Milk+30

Almond Milk +30

Oat Milk +30

Extra Shot  
Espresso +40

#### RISTRETTO

180

A short shot of espresso made with the same amount of ground coffee but extracted with half the amount of water.  
This produces a concentrated shot of coffee with more intense aroma

#### ESPRESSO

170

Our standard serving of espresso is a double shot, if you prefer a single shot please request upon ordering.  
A balanced, creamy feel and a lingering sweet aftertaste with a natural layer of cream on top

#### ESPRESSO MACCHIATO

180

A shot of espresso topped with a dash of milk foam

#### AMERICANO/LONG BLACK (AVAILABLE ON ICE)

180

A shot of espresso diluted with hot water

#### FLAT WHITE

190

A medium milk coffee with a shot of espresso, Steamed milk and 0.5 cm of milk foam

#### CAPPUCCINO (AVAILABLE ON ICE)

190

A light milk coffee with a shot of espresso, Steamed milk, and 1 cm of milk foam

#### CAFFE LATTE (AVAILABLE ON ICE)

190

A strong milk coffee consisting of equal portions of espresso and steamed milk

#### MOCHA (AVAILABLE ON ICE)

180

A shot of espresso, choice of milk / dark chocolate, steamed milk, and 0.5 cm of milk foam

#### CHOCOLATE (AVAILABLE ON ICE)

180

A cup of steamed milk combined with traditional cacao powder

#### DECAFFEINATED COFFEE (AVAILABLE ON ICE)

180

A shot of Espresso diluted with hot water. Decaf coffee contains minimal caffeine content

## AFFOGATO

#### CLASSIC AFFOGATO

250

Vanilla Gelato, Illy or Sarnies Coffee, Enzo Peroni in Viterbo Chocolate, Hazelnut, Vanilla & Almond Biscotti

#### ROMAN CHOCOLATE

240

Chocolate Gelato, Illy or Sarnies Coffee, Enzo Peroni in Arrone Chocolate & Malt Biscotti

#### THAI TEA AFFOGATO

230

Vanilla Gelato, Thai Tea, Enzo Peroni in Middle East Chocolate & Pistachio Biscotti

#### AFFOGATO MARTINI

290

Kahlua, Vanilla Gelato, Illy or Sarnies Coffee, Enzo Peroni in Thailand Coffee & Macadamia Biscotti



## AVA MOCKTAIL CLASSIC

<b>HELLO THONGLOR</b>	240
Elder Flower & TVVG Bourbon Vanilla tea Infused Rosemary syrup, Lime Juice & San pellegrino limonata	
<b>SUKHUMVIT 59</b>	250
Blossom Sakura Monin Syrup, Citric Acid, Beet Root Bitter	
<b>ARUNSAWAD</b>	250
Tonic water, Thai Malai syrup, Cold brew coffee	
<b>MANGO STICKY RICE</b>	250
Mango sticky rice syrup, Coconut juice, Lime juice	
<b>THAI SABAI DEE</b>	240
Freshly squeezed lemon juice, Sugar syrup, Sweet Thai basil leaves, Soda water	

## RECOMMENDED PREMIUM SOFT DRINKS

<b>AYA TURMERIC LIME &amp; GINGER</b>	170
<b>FRANKLIN &amp; SONS CLASSIC INDIAN TONIC WATER</b>	180
<b>FRANKLIN &amp; SONS ELDERFLOWER &amp; CUCUMBER TONIC</b>	180
<b>FRANKLIN &amp; SONS 1886 COLA</b>	180
<b>FRANKLIN &amp; SONS ROSE LEMONADE</b>	180
<b>FRANKLIN &amp; SONS GINGER BEER</b>	180
<b>FRANKLIN &amp; SONS GINGER ALE</b>	180
<b>RED BULL (PRODUCT OF EUROPE)</b>	190

For Soft Drink Available Upon Request

## JUICE

<b>ORANGE, PINEAPPLE, MANGO, LIME, YOUNG COCONUT, WATERMELON</b>	200
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## STILL & SPARKLING WATER

### STILL

<b>ACQUA PANNA 500 ML</b>	180
<b>EVIAN WATER 330 ML</b>	180
<b>ACQUA PANNA 750 ML</b>	250

### SPARKLING

<b>SAN PELLEGRINO 500 ML</b>	200
<b>EVIAN WATER 330 ML</b>	190
<b>SAN PELLEGRINO 750 ML</b>	280
<b>EVIAN WATER 750 ML</b>	290





# WINE LIST

A GASTRONOMIC JOURNEY WITH AN AVIATION INSPIRED

LUNCH  
11:30 A.M. UNTIL 4.30 P.M.  
DINNER  
6 P.M. UNTIL 10.30 P.M.

## SPARKLING WINE

	BY GLASS	BY BOTTLE (75 CL)
CHAMDEVILLE, BLANC DE BLANCS BRUT, FRANCE		2,150
ZONIN PROSECCO BRUT, ITALY	410	2,200
JACOB'S CREEK RESERVE, AUSTRALIA	480	2,200
CHANDON BRUT, AUSTRALIA	480	2,350
CHANDON ROSE BRUT, AUSTRALIA	490	2,450

## CHAMPAGNE

BOLLINGER SPECIAL CUVEE N.V.		9,500
G.H. MUMM BRUT N.V.	1,850	9,900
MOET CHANDON BRUT IMPERIAL N.V.		9,900
VEUVE CLICQUOT BRUT YELLOW LABEL N.V.		10,200
MOET CHANDON ROSE BRUT IMPERIAL N.V.		10,500
VEUVE CLICQUOT ROSE BRUT YELLOW LABEL N.V.		12,000

## WHITE

MATUA VALLEY, MARLBOROUGH, SAUVIGNON BLANC, NEW ZEALAND	410	1,950
VICTORIA PARK, CHARDONNAY, AUSTRALIA	430	2,050
PENFOLDS, KOONUNGA HILL, AUTUMN, RIESLING, AUSTRALIA	450	2,200
FAMILLE PERRIN, COTES DU RHONE, RESERVA WHITE, FRANCE	430	2,350

## RED

MATUA VALLEY, MARLBOROUGH, PINOT NOIR, NEW ZEALAND	410	1,950
TRIVENTO RESERVE MALBEC, ARGENTINA	420	2,000
VICTORIA PARK, CABERNET SAUVIGNON, AUSTRALIA	390	2,050
FAMILLE PERRIN, COTES DU RHONE, RESERVA WHITE, FRANCE	490	2,350

## WHITE

### FRANCE

MOUTON CADET CLASSIC BLANC - 2022		2,150
HUGEL CLASSIC GEWURZTRAMINER AOC - 2018		2,700
E.GUIGAL SAINT JOSEPH AOC - 2019		4,500
DOMAINES BARONS DE ROTHSCHILD, R DE RIEUSSEC - 2020		6,000
CHATEAU DE BEAUCASTEL, COTES DU RHONE, COUDOULET BLANC - 2020		7,500
LOUIS JADOT, CHABLIS 1ER CRU FOURCHAUME - 2020		8,500



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LUNCH  
11:30 A.M. UNTIL 4.30 P.M.  
DINNER  
6 P.M. UNTIL 10.30 P.M.

	BY GLASS	BY BOTTLE (75 CL)
<b>ITALY</b>		
CASTELLO DI BANFI, SAN ANGELO PINOT GRIGIO IGT TOSCANA - 2021		2,700
ALOIS LAGEDER PINOT GRIGIO "PORER" DOC - 2020		2,900
AGRICOLA, QUERCIBELLA BATAR TOSCANA IGT- 2016		13,000
<b>ITALY</b>		
KENDALL JACKSON, GRAND RESERVE CHARDONNAY - 2020		3,800
BERINGER, NAPA VALLEY CHARDONNAY - 2017		4,500
GIRARD, CHARDONNAY, CARNEROS - 2021		4,900
<b>AUSTRALIA</b>		
PENFOLDS KOONUNGA HILL AUTUMN RIESLING - 2019		2,500
GEORGE WYNDHAM BIN 222, CHARDONNAY - 2022		2,500
PEWSEY VALE EDEN VALLEY RIESLING - 2022		3,200
PENFOLDS, BIN 51 RIESLING - 2022		4,500
PENFOLDS BIN 311 CHARDONNAY TUMBARUMBA - 2018		4,500
VASSE FELIX, CHARDONNAY - 2022		4,900
<b>ARGENTINA</b>		
BODEGAS SALENTEIN PORTILLO, SAUVIGNON BLANC - 2022		2,600
TERRAZAS RESERVA, CHARDONNAY - 2022		3,200
<b>NEW ZEALAND</b>		
MATUA VALLEY, MARLBOROUGH, SAUVIGNON BLANC - 2023		1,950
TAHUNA, PINOT GRIS HAWKE'S BAY - 2022		2,800
BRANCOTT ESTATE, SAUVIGNON BLANC - 2022		2,900
SILENI ESTATES, THE STRAITS MARLBOROUGH SAUVIGNON BLANC - 2022		3,200
<b>CHILE &amp; SOUTH AFRICA</b>		
CASILLERO DEL DIABLO RESERVA PRIVADA SAUVIGNON BLANC, CHILE - 2017		2,600
CONCHA Y TORO, MARQUES DE CASA CONCHA, CHARDONNAY, CHILE - 2021		2,800
KEN FORRESTER, OLD VINE RESERVE, CHENIN BLANC, SOUTH AFRICA- 2022		2,900



# WINE LIST

A GASTRONOMIC JOURNEY WITH AN AVIATION INSPIRED

LUNCH  
11:30 A.M. UNTIL 4.30 P.M.  
DINNER  
6 P.M. UNTIL 10.30 P.M.

## SWEET WINE

BY GLASS

BY BOTTLE  
(75 CL)

FAMILLE PERRIN, MUSCAT BEAUMES DE VENISE, FRANCE 375 ML. - 2022

3,400

MOUTON CADET CLASSIC ROUGE - 2020

2,150

DOMAINES BARONS DE ROTHSCHILD, CHATEAU PARADIS CASSEUIL - 2018

4,500

E.GUIGAL, CHATEAUNEUF DU PAPE AOC - 2017

6,500

FAMILLE PERRIN, CHATEAUNEUF DU PAPE, LES SINARDS - 2021

9,000

LOUIS JADOT, POMMARD 1ER CRU CLOS DE LA COMMARINE - 2015

13,900

AGRICOLA QUERCIABELLA, CHIANTI CLASSICO, DOCG - 2019

5,100

CASTELLO DI BANFI, BRUNELLO DI MONTALCINO DOCG - 2017

6,900

TOMMASI, AMARONE DELLA VALPOLICELLA CLASSICO, DOCG - 2018

9,900

BERINGER FOUNDERS ESTATE, CABERNET SAUVIGNON - 2021

2,800

KENDALL JACKSON VINTNER'S, RESERVE MERLOT - 2020

3,200

GIRARD NAPA VALLEY, CABERNET SAUVIGNON - 2018

6,500

GEORGE WYNNDHAM BIN 888, CABERNET MERLOT - 2022

2,500

PENFOLDS, BIN 23 PINOT NOIR TASMANIA - 2018

4,800

VASSE FELIX, CABERNET SAUVIGNON - 2021

6,500

YALUMBA, PARADOX SHIRAZ, NORTHERN BAROSSA VALLEY - 2018

6,500

PENFOLDS, BIN 407 CABERNET SAUVIGNON - 2019

8,500

TERRAZAS RESERVA, CABERNET SAUVIGNON - 2021

3,500

TERRAZAS RESERVA, MALBEC - 2021

3,800

BODEGAS CARO, CABERNET SAUVIGNON, MALBEC - 2021

8,600





# WINE LIST

A GASTRONOMIC JOURNEY WITH AN AVIATION INSPIRED

LUNCH  
11:30 A.M. UNTIL 4.30 P.M.  
DINNER  
6 P.M. UNTIL 10.30 P.M.

	BY GLASS	BY BOTTLE (75 CL)
<b>NEW ZEALAND</b>		
BRANCOTT ESTATE, PINOT NOIR – 2020		2,900
SILENI ESTATES, THE PLATEAU, PINOT NOIR – 2019		3,800
<b>CHILE &amp; SOUTH AFRICA</b>		
CASILLERO, DEL DIABLO RESERVA PRIVADA, CABERNET SAUVIGNON - 2020		2,500
CONCHA Y TORO, MARQUES DE CASA CONCHA CABERNET SAUVIGNON - 2020		2,700
FAIRVIEW ESTATE PINOTAGE – 2020		3,100
STONE TOWN, CABERNET SAUVIGNON MERLOT – 2020		3,200
<b>ROSE WINE</b>		
PENFOLDS MAX'S ROSE LIMITED ADELAIDE HILLS – 2021		2,500

