



The Meeting

BAR & RESTAURANT

...Wine List...

Our wines are chosen especially to complement Thai cuisine.

There are many strong flavours in Thai food. Lime leaves, ka-chai and galagal give a citrus element, coriander and Thai basil the aromatic herbal notes and the hotter chilli flavours being the third element of flavour that often needs to be balanced by the calming effect of coconut milk.

Wines with lots of fruit ripeness, supple tannins and sometimes just an off-dry sweetness are particularly suited to this style of cuisine and you will find here a great selection.

The wines have been chosen by **Martin Lam**, of Ransome's Dock in Battersea, winner of the Moët & Chandon Most Exceptional London Wine List Award 2000.

White Wine

1. Prosecco VIno Spumante, Italy *R (200 ml) nt* **£8.50**

Wine of Italy. Extra dry, suitable for vegetarians. This elegant Prosecco Spumante has delicate lemon fruit notes and a refreshing lively style.

2. Trebbiano/Garganega, Ponte Pietra, Veneto, Italy

Almond blossom and green apple aromas develop into a lively wine with subtle marzipan and honey.

Bottle £ 19.50 (750 ml)

Small glass £ 5.95 (175 ml)

Large glass £ 6.95 (250 ml)

3. Viognier, Baron de Badassiere, Languedoc, France **£22.50**

A fresh, modern Viognier with almond and honey perfumes and flavours of guava and apricot.

Service charge of 10% to be added



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4. **Pinot Grigio, Alpha Zeta, Veneto, Italy** £24.45
Characterful aromas with slight hints of flint, ripe peach and pear. The wine is full-bodied and rich, with excellent balance.
5. **Adelaide Chardonnay, 16 Stops, South Australia** £22.65
Excellent value, unoaked Australian Chardonnay. Fresh and elegant with apple and white peach flavours and good length on the finish.
6. **Darling Sauvignon Blanc, Fairview, South Africa** £26.50
Bright light green colour in the glass with tropical aromas, green figs, nettle and guava. Fresh grapefruit flavours give way to lime undertones lead to a lingering, crisp finish.
7. **Prosecco Spumante, Cantina Colli Euganei, Veneto, Italy** £29.50
With a fine and persistent mousse, this soft and lively wine is full of fresh, fruity aromas with a floral touch.
8. **Turner Vineyard Riesling, Marlborough, New Zealand** £39.50
Fresh citrus aromatics of sweet lime and mandarin mingle with subtle floral notes. A light-bodied fresh and appealing wine mineral notes and a long pleasing finish.
9. **Chablis, Laroche, Burgundy, France** £42.95
Fresh with crisp, white fruit and classic Chablis minerality.
10. **Sancerre, Domaine des Brosses, Loire, France** £44.85
Fresh with citrus & herbaceous notes and the typical purity and minerality of excellent Sancerre.

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Red Wine

11. Merlot/Grenache, Vignes de L'Eglise, Vin de Pays D'OC, France
Ripe plum and berry fruits with cherry and a touch of spice.

Bottle £ 19.50 (750 ml)

Small glass £ 5.95 (175 ml)

Large glass £ 6.95 (250 ml)

12. Nerello Mascalese, Borgo Selene, Sicily, Italy £20.55
Round and smooth with fresh notes of red berries and lovely spicy cherry perfumes.

13. Shiraz, 16 Stops, South Australia, Australia £24.95
Youthful and vibrant Shiraz, with a lovely dark fruit and spiced plum character. It is ripe and silky, giving the wine a texture that is unusual at this price.

14. Valpolicella, Allegrini, Veneto, Italy £32.95
Classic Valpolicella. Brilliant cherry perfumes, fresh black pepper and aromatic herbs.

15. Marlborough Pinot Noir, Tinpot Hut, New Zealand £39.95
Soft and silky with classic black cherry notes and lovely aromatic qualities.

16. Rioja Crianza, El coto, Rioja, Spain £26.95
A fresh and concentrated wine with a core of red and black fruits and juicy finish.

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17. Cabernet Sauvignon, Villa Montes, Valle Central, Chile £22.95
Aromas of blackberry and blackcurrant on the nose,
with a medium bodied palate and long finish.

Rosé Wine

18. 'R' Rosato, Alpha Zeta, Veneto, Italy
A vibrant Rosato full of strawberries, sweet cherries and a subtle floral touch.

Bottle £ 24.95 (750 ml)
Small glass £ 6.95 (175 ml)
Large glass £ 8.50 (250 ml)

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Champagne

19. NV Cuvee Special Brut, Edouard Brun, France £49.95
Richness and depth from the old oak fermentation balanced,
elegance and lively aromatics.

20. MOËT & CHANDON, Imperial, BRUT, France £75.95
A fresh crisp palate reveals white-fleshed fruits (apple, pear, white peach),
citrus fruits (lemon), floral notes (lime blossom) and elegant hints
of brioche and fresh nuts.

Service charge of 10% to be added