

THAI EDGE IS PLEASED TO PRESENT ITS WINE LIST TO YOU. WE BELIEVE THAT AN ESSENTIAL PART OF YOUR DINING EXPERIENCE IS A WINE LIST THAT WILL OFFER CHOICES TO SUIT PERSONAL TASTE AS WELL AS TO COMPLEMENT THE DISHES ON OUR MENU.

TO THIS END WE AT THAI EDGE HAVE WORKED CLOSELY WITH OUR VINTNERS IN SELECTING A LIST OF WINES FROM AROUND THE WORLD, ENCOMPASSING A WIDE RANGE OF STYLES AS WELL AS GRAPE VARIETIES.

WE BELIEVE WE HAVE SELECTED WINES TO SUIT EVERY PALATE AND TO PARTNER ALL THE DISHES WE OFFER AND THE LIST INCLUDES SOME SUGGESTIONS WHICH WE HOPE WILL BE HELPFUL.

WE HOPE YOU ENJOY YOUR MEAL AND YOUR WINE AND WE HOPE TO SEE YOU AGAIN SOON.



# THAIEDGE

contemporary thai cuisine

## WINE & DRINKS LIST

### BEERS

	abv	
SINGHA BEER - THAILAND (330ML)	5.0	£3.00
SINGHA BEER - THAILAND (630ML)	5.0	£5.50
ASAHI - JAPAN (330ML)	5.0	£3.00
CHANG BEER - THAILAND (330ML)	5.5	£3.00
OLD SPECKLED HEN - ENGLAND (330ML)	5.2	£3.00
TIGER - SINGAPORE (330ML)	5.0	£3.00
TIGER - SINGAPORE (640ML)	5.0	£5.50
MAGNERS CIDER - IRELAND (568ML)	4.5	£4.50
KALIBER LOW ALCOHOL LAGER (330ML)	0.05	£3.00
SHANDY (PINT)		£3.40

### SPIRITS (25ML)

GORDON'S GIN, SMIRNOFF VODKA, BACARDI BELL'S, CAPTAIN MORGAN, JACK DANIELS	37.5	£2.75
JAMESON XXX, BOMBAY SAPPHIRE	40	£2.90
GLENFIDDICH MALT WHISKY	40	£2.90
BLACK LABEL WHISKY	40	£2.90

### MEKONG

THAI WHISKEY	40	£3.00
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### SAKE

JAPANESE RICE WINE		£12.50
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### LIQUEURS

BAILEY'S IRISH CREAM (50ML)	17	£3.85
ARCHERS PEACH SCHNAPPS	23	£2.85
MALIBU	24	£2.85
TIA MARIA	26.5	£2.85
AMARETTO DI SARONNO	28	£2.85
SAMBUCCA, TEQUILA	38	£2.85
COINTREAU, DRAMBUIE, GRAND MARNIER	40	£2.85
SOUTHERN COMFORT	40	£2.85
LIMONCELLO, CHAMBORD, MIDORI		£3.10

### ARMAGNAC & COGNAC

JANNEAU TRADITION ARMAGNAC, COURVOISIER XXX	40	£3.75
REMY MARTIN VSOP COGNAC	40	£4.20
REMY MARTIN CENTAURE XO	40	£5.75

### APERITIFS

MARTINI (SWEET OR DRY), CINZANO BIANCO	14.7	£2.75
CAMPARI, PIMMS NO.1	25	£2.75

### SHERRY AND PORT

DRY OR SWEET	16.5	£2.75
PORT	20	£2.60

### MINERALS

LEMONADE, COCA COLA, DIET COCA COLA TONIC WATER, GINGER ALE,		£1.60
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SODA WATER, BITTER LEMON		£1.60
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ORANGE, PINEAPPLE, TOMATO, APPLE AND CRANBERRY JUICE		£1.60
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J20 - ORANGE & PASSIONFRUIT, APPLE & MANGO		£1.85
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STILL/SPARKLING MINERAL WATER (750ML)		£3.00
STILL/SPARKLING MINERAL WATER (250ML)		£1.50

MIXER		£0.60
SPRITZER		£3.50

(white wine and soda)

## CHAMPAGNE & SPARKLING WINE

1. PROSECCO VS BRUT, ITYNERA - ITALY £17.50  
Richly fruity, with a flowery, delicate fragrance and finely balanced long lasting finish.
2. CAVA ROSADO BRUT, RENÉ BARBIER - SPAIN £17.50  
An elegant pink colour, with ripe floral fruits and a complex long lasting finish.
3. CHAMPAGNE TESTULAT, CARTE D'OR £27.50  
A well balanced rich and fruity style with complex flavours of vanilla, lime and peaches.
4. CHAMPAGNE TESTULAT ROSÉ £29.50  
A refreshing blend of Noble grapes give this Champagne subtle colour and complex fruit flavours.
5. MOET & CHANDON, BRUT IMPERIAL £38.00  
Delicate and well balanced with vine and lime blossom notes followed by a mellow and harmonious finish.
6. VEUVE CLICQUOT, YELLOW LABEL BRUT £40.00  
Well structured with a symphony of fruit flavours and fine balance between fruity and toasty aromas.
7. LAURENT-PERRIER ROSÉ £58.00  
Deep salmon-pink colour, fruity, fresh and intense followed by a full bodied yet elegant mouthfeel.
8. CUVÉE DOM PERIGNON 2000 £130.00  
Elegant and well balanced with subtle aromas of white peach, vanilla and white pepper.

## HOUSE WINE

Thai Edge house wines combine high quality with excellent value and have been carefully selected as versatile partners to a wide range of Thai dishes - 11.5% ABV

- THAI EDGE, DRY WHITE - FRANCE £12.50  
THAI EDGE, MEDIUM DRY WHITE - FRANCE £12.50  
THAI EDGE, RED - FRANCE £12.50

ALSO AVAILABLE BY THE GLASS (250 ML) £4.50

## WHITE WINE

9. SEMILLON/CHARDONNAY, SIETE SOLES - CHILE £13.50  
Lively citrus fruit flavours, with underlying apple and melon character.
10. GRILLO/PINOT GRIGIO, MANNARA - SICILY £14.50  
Crisp, dry and aromatic with a fruity, mouthwateringly fresh finish.
11. SAUVIGNON BLANC, TERRES D'AZUR - FRANCE £14.50  
Zesty aromas of lemon, grapefruit and elderflower give way to a classically crisp palate with a refreshing finish.
12. CHENIN BLANC, RUITERSVLEI - S.AFRICA £15.50  
Fresh and assertive with a zingy fruit salad flavour and a refreshing lemon twist on the finish.
13. PIESPORTER MICHELSBERG, REH KENDERMANN - GERMANY £15.50  
An off dry style with delicate peach, lime and mineral fruits and fresh apple acidity.
14. CHARDONNAY, GRAN HACIENDA - CHILE £16.50  
A well balanced Chardonnay with ripe fruit flavours, vanilla notes make this a refreshing glass.
15. RIOJA BLANCO, ESENCIA VALDEMAR - SPAIN £16.50  
Bright and sparkling colour with straw green tones. Very fruity with intense aromas.
16. RIESLING, 'Y' SERIES, YALUMBA - AUSTRALIA £17.50  
Lively tropical fruit flavours with grapefruit, lime and lemon peel on the nose. Just off bone dry.
17. CHARDONNAY, THE LONG PADDOCK - AUSTRALIA £18.50  
A fruit driven wine exhibiting melon and peach fruit with a hint of citrus peel and a fresh zesty acidity.
18. SAUVIGNON BLANC, GOLDRIDGE ESTATE - N.ZEALAND £19.50  
Racy and crisp in style with lovely gooseberry flavours and a lingering herbaceous finish.
19. PETIT CHABLIS, DOMAINE HAMELIN - FRANCE £21.50  
A ripe Chablis with good weight and intensity. Green apple and pear emerges on the finish.
20. SANCERRE, LES BOFFANTS - FRANCE £29.50  
Herbaceous, grassy Sauvignon fruit with all the flinty mineral style of the Loire.
21. CHABLIS 1ER CRU VAU LIGNEAU, DOMAINE HAMELIN - FRANCE £31.50  
A supple and well rounded Chablis with a lingering yeasty lemon character.

## ROSÉ WINE

22. PINOT GRIGIO ROSÉ, MANNARA - ITALY £16.50  
A delicate rosé with lifted aromas of spring flowers and strawberries, red berry fruit on the palate and a soft, round finish.
  23. CABERNET SAUVIGNON ROSÉ, GRAN HACIENDA - CHILE £16.50  
A fruity supple wine with red berry and blackcurrant fruit, herbal overtones and soft round finish.
  24. ZINFANDEL ROSÉ, STONE CELLARS - CALIFORNIA £16.50  
A subtly pink wine with layers of strawberry peach and watermelon flavours, fresh acidity and an off-dry finish.
- ALSO AVAILABLE BY THE GLASS (250 ML) £5.25

## RED WINE

25. CABERNET SAUVIGNON/MERLOT, SIETE SOLES - CHILE £13.50  
Juicy ripe red berry and fresh mint flavours abound, balanced by toasted oak on the finish.
26. MERLOT, TERRES D'AZUR - FRANCE £14.50  
Rich berry and plum aromas with hints of spice and chocolate lead on to a soft, smooth palate.
27. SHIRAZ/VOIGNIER, LES TEMPLIERS - FRANCE £15.50  
Smooth, supple and silky with a long, expressive palate of dark berry, chocolate and spice flavours.
28. MALBEC, FINCA LA COLONIA - ARGENTINA £15.50  
Argentina's signature grape variety, showing typical dark berry fruit with liquorice overtones and a peppery spice.
29. SHIRAZ/CABERNET, SACRED HILL - AUSTRALIA £16.50  
Clean and lively, the plum and cherry fruits finish with soft cedar oak and spice flavours.
30. PINOTAGE, RUITERSVLEI - S.AFRICA £16.50  
Sweet red fruits and savoury wild herbs give this wine a punchy palate and an expressive character.
31. CABERNET SAUVIGNON, GRAN HACIENDA - CHILE £16.50  
A fruity supple wine with red berry and blackcurrant fruit, herbal overtones and soft round finish.
32. RIOJA TINTO, ESENCIA VALDEMAR - SPAIN £17.50  
Brilliant cherry red colour with ripe red fruit aromas. Tasty and persistent with a round and balanced finish.
33. SHIRAZ, THE LONG PADDOCK - AUSTRALIA £18.50  
This Shiraz shows a lifted nose of blackberry fruit and cedar oak flavour with a rounded spicy finish.
34. PINOT NOIR, GOLDRIDGE ESTATE - N.ZEALAND £19.50  
Ample ripe cherry and crushed strawberry fruit with a hint of oak and soft rounded tannins on the finish.
35. CHIANTI SUPERIORE, SANTA CRISTINA - ITALY £22.50  
Surprisingly rich and intensely fruity, packed with juicy ripe cherry fruit and smooth finish.
36. RIOJA RESERVA, CONDE DE VALDEMAR - SPAIN £26.50  
Vivid cherry colour with intense aromas formed by good ageing. Elegant and round with a tannic touch.
37. CHÂTEAUNEUF-DU-PAPE, HAUTE PIERRE - FRANCE £38.00  
Juicy sweet ripe fruits and impressive backbone of ripe tannins.

