IN-VILLA DINING MENU



6:00 AM - 11:00 AM

Signature Breakfast

CONRAD BREAKFAST (E) (D) (G)

THB 1,260

Two eggs any style with choice of bacon, pork sausage or ham, served with roasted tomatoes, fresh sliced fruit, choice of yoghurt or cereals, selection of two freshly baked pastries & jam

HEALTHY BREAKFAST (E) (D) (G) (H)

THB 1,080

Fresh sliced fruit, Greek yoghurt, muesli with low-fat milk, egg white omelet with whole wheat toast, a selection of two freshly baked pastries & a selection of jam

CONTINENTAL BREAKFAST (D) (G)

THB 1.020

Freshly sliced fruits, choice of yoghurt or cereals, selection of two freshly baked pastries & a selection of jam

All breakfasts include choice of chilled juice, pot of freshly brewed coffee or tea

6:00 AM - 11:00 AM

THB 370

À La Carte

BAKERY BASKET (V) (G) (E) (D) Croissant, pain au chocolat, Danish pastry, muffin, madeleine whole wheat, rye or white toast & a selection of jams	THB 380
BIRCHER MUESLI (V) (D) (H) Classic bircher muesli, local fruits from the Iris Fari	THB 320 m
FRESHLY SLICED FRUITS (V) (H) Sliced seasonal fruit platter served with lime	THB 340
CEREALS (V) (G) (E) (D) Corn flakes, Frosties, muesli, Coco Pops, served with whole cream milk, low-fat milk or soy milk with local fruits	THB 290
CHEESE PLATTER (D) Selection of cheeses served with crispy vegetable sticks, grapes & water crackers	THB 1,150
Sides	
PORK OR CHICKEN SAUSAGES	THB 250
GRILLED SMOKED BACON	THB 250
SLICED GOURMET HAM	THB 250
CLASSIC ROASTED POTATOES	THB 220
SAUTÉ MUSHROOMS	THB 220
OVEN-ROASTED BABY TOMATOES	THB 220
BAKED BEANS	THB 220

HOUSE SMOKED SALMON

6:00 AM - 11:00 AM

Egg Favourites

ENGLISH BREAKFAST (D) (G) (E) Pan-fried eggs, bacons, pork sausages, button mushrooms, roasted tomatoes, baked beans & white toast	THB 620
EGG ROYAL (E) (G) Poached eggs, house-smoked salmon, hollandaise, hash brown potatoes & roasted tomatoes	THB 530
TRADITIONAL EGG BENEDICT (E) (G) Poached eggs, house-smoked bacon, hollandaise, hash brown potatoes & roasted tomatoes	THB 460
EGG WHITE OMELET (V) (E) (H) Egg white omelet with tomato & arugula	THB 410
TWO EGGS IN ANY STYLE (E) (G) (D) Choice of pork sausages, bacon, ham or hash browns, roasted tomatoes, white or whole grain toast, butter & jam	THB 530
THREE EGG OMELET (E) (D) (G) Choice of ham, cheese, mushrooms, Asian herbs, onions, tomatoes, roasted tomatoes, white or whole grain toast, butter & jam	THB 550

.

6:00 AM - 11:00 AM

Sweet Tooth

PANCAKES (V) (G) (E) (D)

THB 340

Choice of

- Nutella
- Maple syrup
- Honey
- Whipped cream & berry compote.

WAFFLES (V) (G) (E) (D)

THB 380

Choice of

- Nutella
- Maple syrup
- Honey
- Whipped cream & berry compote

FRENCH TOAST (V) (G) (E) (D)

THB 370

Choice of

- Nutella
- Maple syrup
- Honey
- Whipped cream & berry compote

FLOATING BREAKFAST

THB 2,500

Per Tray Per Couple

- Your Choice of Eggs: Scrambled, Fried or Poached
- Hash Browns & Crispy Bacon
- Mixed Green Salad
- House-made Smoked Salmon, Capers & Cream Cheese Plate
- Pork & Prawn Dumpling, Soy Sauce
- French Pastries, Butter & Jams
- Tropical Fruit Plate
- Fruit Juice: Pineapple, Orange Or Guava
- Freshly Brewed Tea or Coffee

This set includes: (E) Egg, (G) Gluten, (D) Dairy, (SF) Shellfish, (S) Sesame

For Floating Breakfast reservations, dial extension 0. Reservations are required 24 hours in advance.

(V) Vegetarian (N) Nuts (G) Gluten (SF) Shellfish (F) Fish (E) Egg (D) Dairy (S) Sesame (H) Healthy (LC) Low Calorie (LS) Low Sodium

A L L D A Y

ALL DAY

11:00 AM - 11:00 PM

THB 700

THB 850

Salad

GREEK SALAD (D) (H) (LS)

Feta cheese, Kalamata olives,
plum tomatoes, cucumber, red onion,
olive oil dressing

YUM GAN KANA GUB MOO LAE GOONG (SF)

Kale leaves sautéed in Aow Thai's dressing,
prawns & minced pork

TOFU SALAD (V) (N) (H)

Mango, malabar spinach, cashews,
nori & lemon-soy dressing

pickled vegetables & sour peanut sauce

WATERCRESS & POMELO SALAD (V) (S) (H) (LS)

THB 700

Sprouts, toasted pumpkin seeds & sweet chili vinaigrette

Appetizers

TUNA TARTARE (SF) (S) (H)

Chili paste, avocado, seaweed, mirin vinaigrette

CHICKEN SATAY SKEWERS (N)

Chicken tenders marinated in Thai spices,

HOUSE SMOKED SALMON (F) (D)

Lemon, dill, sour cream, capers, toast

SOM TAM GOONG (SF) (S) (N)

THB 910

Green papaya salad, grilled river prawns, tomatoes, peanuts, long beans & tamarind dressing

Soups

TOM YUM GOONG (SF)
Traditional Thai spicy soup with jumbo prawns

WHITE BEAN AND KALE SOUP (D) (LS)

Vegetable broth served with toasted baguette

ALL DAY

11:00 AM - 11:00 PM

Sandwiches

& oregano

DOUBLE WAGYU BEEF BURGER (E) (G) (D) Brioche bun, lettuce, tomatoes, cheddar cheese, pickles, fries	THB 990
VEGAN BURGER (V) (G) (D) Plant-based patty, lettuce, tomatoes, pickles, fries	THB 980
CLUB SANDWICH (E) (D) Bacon, chicken breast, cheddar, onions, fried egg, tomatoes, lettuce, fries	THB 980
TOASTED CHEESE & HAM SANDWICH (E) (D) Paris ham, cheddar cheese, Dijon mustard, mayonnaise, fries	THB 780
Pizzas	
MARGHERITA (G) (D) Tomato base, mozzarella	THB 850
CRUDO (G) (D) Tomato base, prosciutto, mozzarella & oregano	THB 890
QUATTRO (G) (D) Mozzarella, parmesan, brie, blue cheese	THB 890
FUNGHI (G) (D) Mozzarella, tomatoes, wild mushrooms & thyme	THB 850
PEPPERONI (G) (D) Tomato base, pepperoni salami, mozzarella	THB 890

Main Courses

Thai

GAENG MASSAMAN (F) (SF) (D) (N) THB 1,250

Braised beef in massaman curry, onions, local roots, peanuts & fried shallots

KHAO PAD GANG KIEW WAAN (F) (SF)

THB 720

Stir-fried rice with green curry & pea eggplants

PHAD THAI (N) (D) (SF)

THB 820

Flat noodle, egg, tofu, (add chicken or prawns)

peanuts & tamarind sauce

GAENG KIEW WAAN GAI (SF) (F) THB 720

Green chicken curry, Thai eggplant, coconut shoots & sweet basil

Chinese

KUNGPAO CHICKEN (E) (S) (N) THB 690

Wok-fried onions, dried chili, Sichuan pepper, peanuts

TWICE COOK PORK BELLY (S) (G) THB 830

Bell peppers, pork sausage, chili paste, black bean paste

STEAMED SEABASS WITH SOY SAUCE (SF) (S) (LC) THB 1,260

Line caught seabass fillet, spring onions

STIR-FRY CHOY SUM (SF) (S) THB 350

Garlic, dried shrimps, local choy sum, sea salt

BOILED KALE WITH SOY SAUCE (V) (S) THB 350

Hong Kong kale, spring onions, fried garlic

ALL DAY

11:00 AM - 11:00 PM

THB 220

THB 220

International

BLACK ANGUS FILLET STEAK (G) (D) Garlic butter, mash, leaf salad & peppercorn sauce	THB 1,990
BLACK ANGUS RIB EYE STEAK (D) Garlic butter, mash, leaf salad & peppercorn sau	THB 2,290 ce
PAN SEARED TUNA (G) (D) (F) (LC) Thai herbs, cilantro butter & artichokes	THB 1,050
ROASTED CHICKEN BREAST (G) (H) (LC) Roasted Vegetables, Dijon mustard	THB 850
FETTUCCINE ALFREDO (G) (D) Creamy parmesan cheese sauce	THB 850
PENNE BOLOGNESE (G) (D) Traditional beef with tomato sauce, parmesan cheese & parsley	THB 850
PAPPARDELLE MUSHROOM (G) (D) Cream, wild mushrooms, garlic	THB 890
Side Orders	
FRENCH FRIES (V)	THB 220
MASHED POTATOES (V) (D)	THB 220
ROASTED VEGETABLES (V)	THB 220

SAUTÉED MUSHROOMS (V)

MIXED GREEN SALAD (V)

ALL DAY

11:00 AM - 11:00 PM

Desserts

KHAO NIEW MAMUANG (G) Sweet sticky rice & mango	THB 530
LEMON PIE (G) (E) (D) Creamy lemon & meringue	THB 410
CHOCO TOFFEE (G) (D) Biscuits & chocolate gelato	THB 480
COCO FLAN (E) (D) Lavender & raspberry sorbet	THB 450
TROPICAL FRUIT PLATTER (H)	THB 470

SELECTION OF ICE CREAMS (D)

Chocolate, Vanilla, Passion Fruit, Coconut, THB 350/ TUB 230gr Raspberry, Lemon, Guava, Pandan

C H I L D R E N ' S M E N U

CHILDREN'S MENU

6:00 AM-11:00 AM

Breakfast

CORN FLAKES, FROSTIES, COCO POPS (D) (M) THB 200

Served with milk, low-fat milk or soybean milk, with sliced banana

TWO EGGS IN ANY STYLE (E) (G) (D) THB 250

Choice of pork sausage, bacon, ham & hash browns

TOAST (D) (N) THB 200

Served with peanut butter, strawberry jam or honey

PANCAKES (V) (G) (E) (D) THB 250

Choice of plain, maple syrup, honey & whipped cream

OATS (D) THB 250

Organic oats, cooked with filtered water or whole cream milk, served with mango or banana

CHILDREN'S MENU

11:00 AM-6:00 AM

Main Courses

CHICKEN NUGGETS (G) French fries	THB 310
GRILLED CHICKEN BREAST French fries & BBQ sauce	THB 340
BAKED SEA BASS Steamed seasonal vegetables	THB 340
POMODORO PENNE PASTA (G) (E) (D) Tomato sauce & parmesan cheese	THB 320
CHEESE BURGER (G) (E) (D) French fries, tomato & lettuce	THB 360
MARGHERITA PIZZA (D) (G) Mozzarella cheese, basil & tomato	THB 350
CHICKEN BBQ PIZZA (D) (G) Mozzarella cheese, marinated chicken in barbecue sauce	THB 370
Desserts	
CHOCOLATE MOUSSE (D) (G)	THB 220

CHOCOLATE MOUSSE (D) (G)	1HB 220
TROPICAL FRESH FRUIT	THB 220
CHILDREN'S SUNDAE DESSERT (D)	THB 220
Including two scoops of your flavor ice cream	

IN-VILLA PRIVATE BARBEQUE

IN-VILLA PRIVATE BARBEQUE

5:00 PM - 11:00 PM

Starters

MARINATED OLIVES, ROSEMARY & GARLIC (V)

CHARRED SWEET PEPPERS (V)

Olive oil, sherry vinegar & roasted garlic purée

EGGPLANT CAVIAR (V)

Native basil & parsley

ROASTED BEET HUMMUS (V)

Toasted pumpkin seed granola

GRILLED GREEN ASPARAGUS (V)

Lemon & Ligurian olive oil

CHARCOAL ROASTED PITA BREAD (V)

HERITAGE TOMATO

Olive oil, basil & aged balsamic vinegar

Seafood

SIMPLY GRILLED SQUID (SF)

Lemon, parsley & olive oil

GIANT FRESH RIVER PRAWNS (SF) (D)

Garlic butter & lemon

Main Courses

WAGYU FILLET STEAK CHIMICHURRI

Baked sweet potatoes & roasted sweet corn

BLUE CHEESE WEDGE SALAD (D)

Tomato, radish, bacons & rosemary scented croutons

Desserts

MANGO & WHITE CHOCOLATE KULFI (D) (V)

VALRHONA CHOCOLATE (D)

Pavlova passion fruit, Anglaise espuma, passion fruit sorbet & lemon balm

THB 9,500 per set for two persons

 $\hbox{$\scriptscriptstyle (V)$ Vegetarian (N) Nuts (G) Gluten (SF) Shellfish (F) Fish (E) Egg (D) Dairy (S) Sesame (H) Healthy (LC) Low Calorie (LS) Low Sodium }$

IN-VILLA GRILL & CHILL

IN-VILLA GRILL & CHILL

5:00 PM - 10:30 PM

Moo Kra Ta, a beloved Thai BBQ, lets you grill marinated meats and seafood on a dome-shaped skillet while simmering vegetables and noodles in a rich broth.

Jim Jum offers a hot pot where herbs, meats, and vegetables are cooked at your table in an aromatic clay pot, creating a unique, homestyle flavor.

Lobster, Jumbo Prawns, Sea Bass, Squid, Surf Clams, Mussels, Chicken, Wagyu Beef, Bacon, Pork Sausage, Raw Variety Iris Farm Vegetables & Mushrooms with an Assortment of Traditional Thai Sauces.

Your choice of 2 Mini Ice Cream Tubs: Raspberry, Coconut or Passion fruit

Mango Sticky Rice

For JIM JUM, please select one of the soup selections

JAEW HON Thai Herb Soup

MALA Sichuan Spicy Soup

NAM SAI GAI Chicken Base Soup

THB 4,990 per set for two persons

Moo Kra Ta & Jim Jum sets include: (E) Egg (G) Gluten (D) Dairy (SF) Shellfish

LATE NIGHT MENU

LATE NIGHT MENU

11:00 PM - 6:00 AM

Starters

TUNA TARTARE (SF) (S) (H)

Chili paste, avocado, seaweed, mirin vinaigrette

CHICKEN SATAY SKEWERS (N)

Chicken tenders marinated in Thai style, pickled vegetables & peanut sauce

PORPIA YUAN THORD (N)

THB 650

Minced pork, rice paper roll,

vegetable salad, sweet & sour peanut sauce

SOM TAM GOONG (SF) (S) (N) THB 910

Green papaya salad, grilled river prawns, tomatoes, peanuts, long beans & tamarind dressing

Salads

GREEK SALAD (D) (H)

Feta cheese, Kalamata olives, plum tomatoes, cucumbers, red onion, olive oil dressing

YUM GAN KANA GUB MOO LAE GOONG (SF) (S)

Kale leaves sautéed in Aow Thai's dressing, prawns & minced pork

TOFU SALAD (V) (H)

Mango, malabar spinach, cashews, nori & lemon-soy dressing

LATE NIGHT MENU

11:00 PM - 6:00 AM

Main Courses

DOUBLE WAGYU BEEF BURGER (E) (G) (D)

Brioche bun, lettuce, tomatoes, cheddar cheese, pickles, fries

VEGAN BURGER (V) (G) (D)

Plant-based patty, lettuce, tomato, pickle, fries

CLUB SANDWICH (E) (D)

Bacon, chicken breast, cheddar, onions, fried egg, tomato, lettuce, fries

PHAD THAI (N) (D) (SF)

THB 820

Flat noodles, prawns, egg, tofu, peanuts & tamarind sauce

GAENG KIEW WAAN GAI (SF) (F) THB 720

Green chicken curry, Thai eggplant, coconut shoots & sweet basil

KHAO PAD GANG KIEWWAAN (V) THB 720

Stir-fried rice, green curry & pea eggplants

Desserts

TROPICAL FRUIT PLATTER (H) THB 470

SELECTION OF ICE CREAMS (D) THB 350/TUB 230gr

Chocolate, Vanilla, Passion Fruit, Coconut, Raspberry, Lemon, Guava, Pandan

CHOCO TOFFEE (G) (D) THB 480

Biscuits & chocolate gelato

CHEESE PLATTER (D) THB 1,150

Selection of cheese served with crispy vegetable sticks, grapes & water crackers.

B E V E R A G E M E N U

11:00 AM - 11:00 PM

Non - Alcoholic

FRESH JUICE Coconut, Pineapple, Mango, Orange, Watermelon, Apple & Tomato			THB 220	
FRUIT SMOOTHIES Your choice of Banana, Mango, Pineapple, Watermelon, Yoghurt & Fresh Orange Juice			THB 260	
PROTEIN SMOOTHIES Cocolada, Mango Passionfruit, or Banana Cocoa				THB 350
HOMEMADE LEMON Classic, Mint or Passic				THB 260
SOFT DRINKS Coke, Diet Coke, Sprite, Fanta, Ginger Ale, Tonic, Soda, Coke Zero			THB 140	
STILL WATER Mont Fleur Acqua Panna		THB 240 THB 240	700 ml 750 ml	THB 280 THB 280
SPARKLING WATER San Pellegrino Mont Fleur	500 ml 300 ml	THB 260 THB 260	750 ml 700 ml	THB 350 THB 350
FRESHLY BREWED Tea Selection Brilliant Breakfast, Darjeeling, Earl Grey, Moroccan Mint, Sencha Green Tea, Chamomile & Oolong			THB 220	
COFFEE Americano, Cappucci & Double Espresso	no, Latte	, Macchiatc		THB 280

11:00 AM - 11:00 PM

Beers & Spirits

CONRAD FIVE ISLANDS LAGER Exclusive to Conrad Koh Samui - a refreshing, mildly bitter, delicately floral beer to be enjoyed with the exquisite view of the fabled five islands across the resort.	THB 300
LOCAL BEERS Singha & Chang	THB 230
IMPORTED BEER Asahi, Corona, Heineken, Tiger Heineken 0.0 (non-alcoholic)	THB 370
APERITIFS Pernod, Ricard, Martini (Bianco, Dry, Rosso) Campari, Noilly Prat, Cynar, Fernet	THB 280 THB 390
VODKA Absolut Blue Ketel One, Titos, Absolut Elyx Grey Goose, Belvedere	THB 280 THB 320 THB 550
GIN Beefeater Bombay Sapphire, Tanqueray, Beefeater Pink Hendricks, Star of Bombay, Tanqueray No. Ten	THB 280 THB 320 THB 550
RUM Flor de Caña 4, Bacardi Silver, SangSom Flor de Caña 5, Havana Club 3 Años Diplomatico Reserva Exclusiva 12 Years	THB 280 THB 320 THB 420
TEQUILA Jose Cuervo Especial Silver Don Julio 1530 Blanco Don Julio Código 1530 Rosado	THB 280 THB 550 THB 760

11:00 AM - 11:00 PM

Whisky, Scotch & Digestive

SINGLE MALT	
Glenfiddich 12 Years, Glenmorangie 12 Years, Glenlivet 12 Years	THB 490
Macallan 12 Years	THB 1,500
BLENDED SCOTCH WHISKY Ballantine's Finest & J.W. Red Label J.W. Black Label Chivas Regal 12 Years Royal Salute 21, J.W. Blue Label	THB 280 THB 320 THB 420 THB 1,800
IRISH & CANANDIAN WHISKY Jameson, Canadian Club	THB 280
BOURBON & WHISKY Jim Beam, Jack Daniel's Woodford Reserve	THB 280 THB 490
COGNAC Hennessy V.S.O.P Hennessy X.O	THB 650 THB 1,800
LIQUEUR Baileys, Disaronno, Kahlúa, Jagermeister Chambord Grand Marnier Maotai	THB 280 THB 320 THB 390 THB 490
PORT / SHERRY Taylor's Fine Tawny Tio Pepe	THB 280 THB 320
GRAPPA / LIMONCELLO Limoncello (L'Alchimista) Grappa di Barbaresco (Gaja)	THB 280 THB 420

11:00 AM - 11:00 PM

Wine Lists

CHAMPAGNE & SPARKLINGWINES Rimuss Bianco Dry, Alcohol-Free Sparkling Wine, Switzerlan	GLASS nd	BOTTLE THB 2,800
NV Villa Cornaro Prosecco Extra Dry, Veneto, Italy	THB 480	THB 2,600
NV Prosecco Rose Brut Torresella, Veneto, Italy	THB 520	THB 2,800
NV Nicolas Feuillate Brut Reserve, Champagne	THB 7,500	
NV Laurent-Perrier La Cuvee, Champag	gne	THB 9,500
NV Nicolas Feuillate Reserve Exclusive Champagne	THB 7,900	
NV Moët & Chandon Impérial Rosé	-	THB 11,000
WHITE WINES Sauvignon Blanc, Villa Maria Private Bin, Marlborough, New Zealand	GLASS THB 560	BOTTLE THB 2,800
Alamos, Chardonnay, Mendoza, Argentina	THB 580	THB 2,900
Montecampo, Pinot Grigio, Veneto, Italy		THB 2,800
Lucien Albrecht, Riesling Reserve, Alsac France	ce,	THB 3,400
Monsoon Valley, Cuvee de Siam Blanc, Hua Hin, Thailand		THB 3,900
Chablis, Albert Bichot Domaine Long-Depaquit, Burgundy, France		THB 5,900

11:00 AM - 11:00 PM

ROSE WINES Gérard Bertrand's Gris Blanc Rosé, IGP Pays d'Oc, France	GLASS THB 480	BOTTLE THB 2,400
Monsoon Valley White Shiraz, Hua Hin, Thailand		THB 2,700
Alie Rose Toscana, Tenuta Ammiraglia, Tuscany, Italy		THB 3,700
Whispering Angel Rosé, Château d'Esclans, Côtes de Provence		THB 3,600
RED WINES Monsoon Valley Red Shiraz, Hua Hin, Thailand	GLASS THB 540	BOTTLE THB 2,800
Morgan Bay Cellars Cabernet Sauvignon, California, USA	THB 620	THB 3,100
Kaiken Malbec Reserva, Mendoza, Argentina		THB 3,100
Stonefish Merlot, Western Australia, Australia		THB 3,200
Whitehaven Pinot Noir, Marlborough, New Zealand		THB 3,300
Earthworks Shiraz, South Australia, Australia		THB 3,600
Yalumba Old bush Vine Grenache, South Australia, Australia		THB 4,200
Monsoon Valley, Cuvee de Siam Rouge Hua Hin, Thailand	i	THB 5,600
SWEET Bird of Fire, Botrytis Semillon, Riverina, New South Wales, Australia	GLASS THB 600	
Monsoon Valley, Chenin Blanc, Late Harvest, Hua Hin, Thailand		THB 1,900

LATE NIGHT BEVERAGE

11:00 PM - 6:00 AM

Non - Alcoholic	Non	- A	lcol	holi	c
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SOFT DRINKS Coke, Diet Coke, Sprite, Fai Tonic, Soda, Coke Zero	THB 140			
FRESH JUICE Pineapple, Mango, Orange	, Apple			THB 220
STILL WATER Mont Fleur Acqua Panna	300 ml 500 ml	THB 240 THB 240		THB 280 THB 280
SPARKLING WATER San Pellegrino Mont Fleur	500 ml 300 ml	THB 260 THB 260		THB 350 THB 350
Beers				
CONRAD FIVE ISLANDS LA Exclusive to Conrad Koh Sa mildly bitter, delicately flora enjoyed with the exquisite v five islands across the resor	mui - a re al beer to view of th	be		THB 300
LOCAL BEERS Singha & Chang				THB 230
IMPORTED BEER Asahi, Corona, Heineken, T Heineken 0.0 (non-alcoholid				THB 370
Wine Lists			GLASS	BOTTLE
CHAMPAGNE & SPARKLING NV Villa Cornaro Prosecco E Veneto, Italy	THB 480	THB 2,600		
NV Prosecco Rose Brut Torr Veneto, Italy	THB 2,800			
WHITE WINES Sauvignon Blanc, Villa Maria Bin, Marlborough, New Zea			THB 560	THB 2,800
Alamos, Chardonnay, Mend	THB 580	THB 2,900		
RED WINES Monsoon Valley Red Shiraz,	, Hua Hin	,Thailand	THB 540	THB 2,800
Morgan Bay Cellars Cabern California, USA	THB 620	THB 3,100		

Dial extension 8260 to place an order. All prices are in THB and subject to 7% government tax and 10% service charge.

THB 480 THB 2,400

ROSE WINES

IGP Pays d'Oc, France

Gérard Bertrand's Gris Blanc Rosé,