



At Siam Lotus Room, we are as passionate about wine as we are food. This wine list has been put together in order to complement Thai food with its complex flavors, spices and herbs.

Our objective is to bring new grapes to the table, discover innovative winemakers and welcome back forgotten classics.

Therefore, we consult with professionals who help us to personally select every wine we carry, and, most important, we believe in very fair pricing so you can fully enjoy "the juice."

Bonne Appétit and Santé!



Champagnes and Sparkling Wines

<i>Nicolas Feuillatte, Brut, France</i>	<i>\$53.00</i>
<i>Piper Heidsieck, Extra Dry, France</i>	<i>\$90.00</i>
<i>Laurent Perrier Rose Brut, France</i>	<i>\$125.00</i>

Whites

Delicates and Refined Wines

"Delicate and refined, these wines are medium to full-body. Mostly with a hint of oak, butter and vanilla. The roundness of these wines pair perfectly with the spices of Thai food."

<i>Chardonnay Wente, San Francisco Bay, California</i>	<i>\$25.00</i>
<i>Dry Riesling Bonny Doon Pacific Rim '01, California</i>	<i>\$28.00</i>
<i>Chardonnay Verget, Pouilly Fuisse, France</i>	<i>\$39.00</i>
<i>Chardonnay Robert Mondavi, Carneros, California</i>	<i>\$49.00</i>
<i>Chardonnay Cakebread Cellars, Napa, California</i>	<i>\$79.00</i>

The Lovely Wines

"Crispy and fresh white wines full of exotic aromas. You might notice lychee, citrus, grapefruit or green apples. These wines find their match with seafood, fish or salads."

<i>Verdejo-Viura, Basa, Spain</i>	<i>\$21.00</i>
<i>Pinot Grigio Fabiano, Italy</i>	<i>\$24.00</i>
<i>Pinot Grigio Santa Margherita, Italy</i>	<i>\$49.00</i>
<i>Riesling, Dr Pauly Noble House, Germany</i>	<i>\$29.00</i>
<i>Sauvignon Blanc Geysler Peak, Sonoma, California</i>	<i>\$28.00</i>
<i>Sauvignon Blanc Trinity Hill, New-Zealand</i>	<i>\$34.00</i>
<i>Sancerre Brochard, France</i>	<i>\$35.00</i>

Sweet Wines and Roses

"Soft and full of flavor such as apricot, peaches or/and roses, these wines are a perfect match for the spicier dishes at Siam Lotus Room."

<i>Woodbridge White Zinfandel (Napa)</i>	<i>\$21.00</i>
<i>Rosé of Malbec, Crios de Susana Balbo (Rosé)</i>	<i>\$25.00</i>
<i>Gewurztraminer Blanck Classique, Alsace, France</i>	<i>\$34.00</i>
<i>Plum Wine Gekkeikan, Japan</i>	<i>\$27.00</i>
<i>Napa Saki, Cold Sake, United States</i>	<i>\$25.00</i>

Reds

Light and Medium Bodied Reds

"These wines are light or medium-light with hints of red fruits such as strawberry, raspberry and redcurrant. They match well with medium spicy food, fish, seafood or light meat."

<i>Beaujolais Village, L. Jadot, France</i>	<i>\$25.00</i>
<i>Pinot Noir, Echelon, California</i>	<i>\$29.00</i>
<i>Sangiovese, Villa Antinori, Santa Cristina, Italy</i>	<i>\$29.00</i>
<i>Carmenere, Veramonte Primus, Chile</i>	<i>\$39.00</i>

Rich and Full-Bodied Reds

"Rich, bold and juicy wines for a dark fruit experience. Black plums, black currant, black cherries and blackberries. They will perfectly accompany meats and sauces."

<i>Merlot, Wyndham Estate, Australia</i>	<i>\$24.00</i>
<i>Merlot, Red Diamond, Washington</i>	<i>\$29.00</i>
<i>Merlot, Stag's Leap Wine Cellar Limited, Napa, California</i>	<i>\$89.00</i>
<i>Cabernet Sauvignon, Blackstone, Sonoma, California</i>	<i>\$24.00</i>
<i>Cabernet Sauvignon, Crios S. Balbo, Argentina</i>	<i>\$35.00</i>
<i>Cabernet Sauvignon, Caymus, Napa, California</i>	<i>\$119.00</i>
<i>Cabernet Sauvignon, Silver Oak Alexander Valley, California</i>	<i>\$107.00</i>
<i>Chateau Vieux, Chateau St. Andre, Montagne St-Emilion, France</i>	<i>\$49.00</i>
<i>Chateau Haut-Surget, Lalande Pomerol, France</i>	<i>\$43.00</i>
<i>Lesec Chateauneuf du Pape, Marquis, France</i>	<i>\$59.00</i>
<i>Boroli Barolo, Italy</i>	<i>\$89.00</i>
<i>Syrah, Fess Parker, Santa Barbara, California</i>	<i>\$43.00</i>
<i>Shiraz, Yellow Tail Reserve, Australia</i>	<i>\$25.00</i>
<i>Zinfandel, Ravenswood, California</i>	<i>\$25.00</i>
<i>Zinfandel, Seghesio, Sonoma, California</i>	<i>\$49.00</i>
<i>Zinfandel, Cline Ancient Vine, California</i>	<i>\$35.00</i>