

Drinks

THAI's Cellar in the Sky

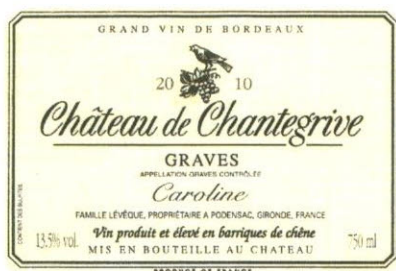
THAI's carefully chosen wine list featuring superb champagnes, fine wines as well as excellent liquors from master winemaker's. And, what could be more enticing to round off your THAI dining experience than a glass of Otard, the Extra Cognac 1795. Distinguished port, aged whiskies, sheries, excellent chilled beers and selections of other beverages are also here to tempt you, wherever you fly with THAI.

May the wines and other beverages included in this list give you as much pleasure to drink, as they have given us in selecting them.

Wine List

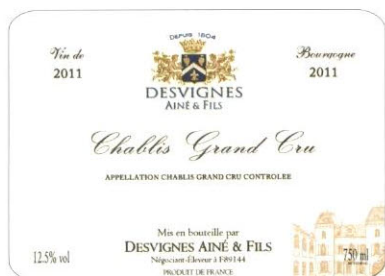
Our champagne and wines have been carefully selected by experts. We are delighted to serve them to our premium passengers on a **rotation basis**. Please consult with cabin attendants for the availability, so that you can experience these special wines at different times when you fly with THAI.

White Wine :



Château de Chantegrive Caroline 2010

50% Sauvignon and 50% Semillon grapes. Brilliant golden hue with elegant and intense nose of vanilla, freshly churned butter, lemon roasted almonds. This wine is good with shellfish, white meat, delicate cheeses, fish with sauce and "Foie gras"



Chablis Grand Cru Desvignes 2011

100% Chardonnay grape. Pale-gold colour. Aromas of liquorice, green apple, lemon and flint. Notes of lime flower, mint and acacia. Food matching of this wine is seafood or white meat dishes.

Red Wine :



Chateau Yon-Figeac 2006

80% Merlot and 20% Cabernet France grapes. Aromas of dried flowers and plum skin. Medium-bodied, with rose petal and berry notes and slightly dusty, chewy tannins. A little austere, but with some interesting fruit character. It can be matched with grilled red meat and cheese.



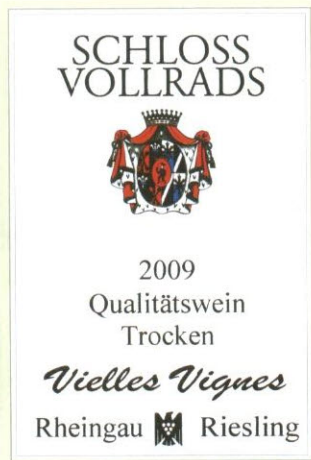
Beaune 1^{er} Cru Les Grèves 2008

100% Pinot Noir, Deep in colour. Aromas of red cherries and strawberries. Tannic and powerful. As well both fruity and animal. The matching dish is red meat

Please accept our apology if your preference is not available.



Schloss Vollrads Riesling 2009



Hand-picked 100% Germany's best Riesling grape when it has been aromatic, healthy and fully-ripe. The tasting note of being full-bodied with very rich peach and some dried fruit aromas. Very good with vegetables, marinated food and poultry.

German white wine loading from BKK for German routes (Frankfurt & Munich)



Domaine Tournon 2009

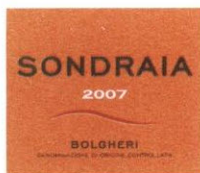


100% Shiraz grape. Dark red colour. This wine is aged in French oak barrels for 12 months. It has aromas of cherry and blackberry. It can accompany both everyday dishes and the most sophisticated delicacies.

Australian red wine loading from BKK for SYDNEY and LONDON.



Sondraia 2007



65% Cabernet Sauvignon, 25% Merlot and 10% Cabernet France grapes. Intense ruby-red colour. Aged 18 months in oak barrels. This wine has subtle hints of exotic spices and ripe red fruit on the nose. It can accompany grilled meat such as steak, Kebab, Lamb and Pork.

Italian red wine loading from BKK for Italian route (ROME)

Dom Pérignon Vintage 2003

The first hints of fresh almond and harvest aromas immediately open up into preserved lemon and dried fruits, the whole rounded off by smoky flavor and toasted qualities. The presence of champagne on the palate is immediately captivating. Paradoxically concentrated yet creamy, it is energetic and warm in the mouth, focusing on the fruit, then gradually taking on more profound bass notes. The whole holds its note perfectly, intensively, with just a subtle, elegant hint of underlying bitterness.

1795 Extra Cognac OTARD

Otard 1795 Extra Cognac offers a rich, complex bouquet of dried fruit (plum, grape and hazelnut), orange peel and cigar box. This profusion of aromas further explodes on the palate providing incomparable pleasure thanks to the mellowness of the old Champagne eaux-de-vie. Its gold and ruby colour is the sure sign of its long years of maturing.

Beverages

APERITIFS

Mekhong THAI Sabai
Campari
Gin Martini
Screwdriver
Bloody Mary
Black Russian
Vodka Martini
Warre's Warrior Port
Bristol Cream Sherry

SPIRITS

Rum
Gin
Bourbon Whisky
Whisky
Vodka

LIQUEURS

Otard Extra
Kahlua
Drambuie
Grand Marnier Cordon Rouge

BEERS

Heineken
Chang Beer
Singha Beer

SOFT DRINKS

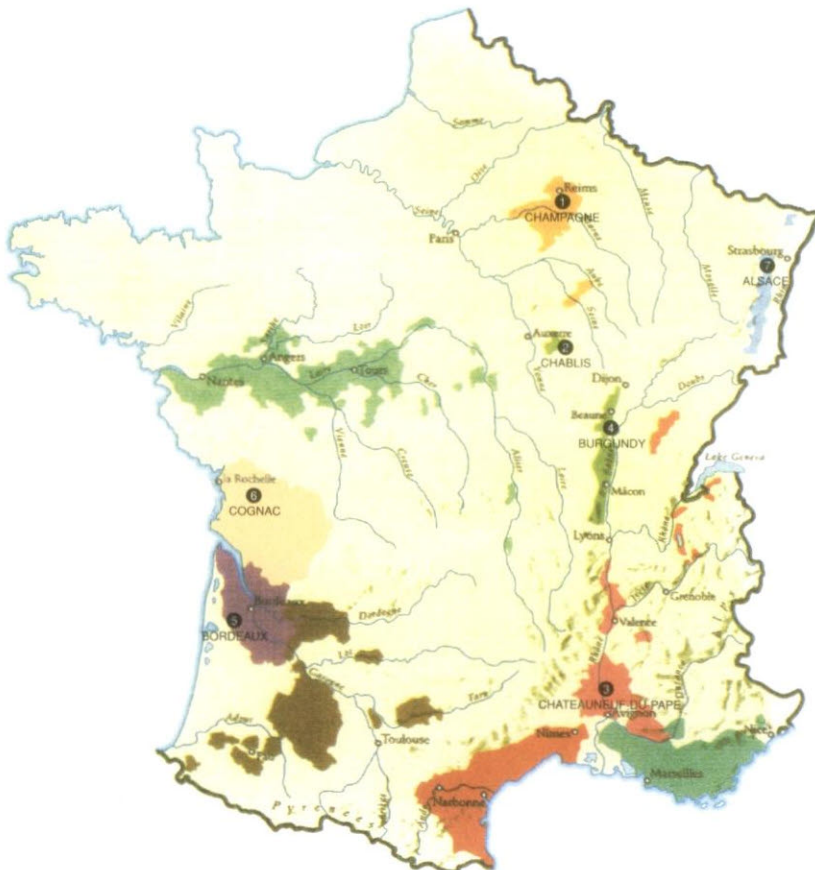
Fruit Juices
Diet Soft Drinks
Perrier Mineral Water
A Range of Soft Drinks

BEVERAGES

Espresso
Cappuccino
Decaffeinated Coffee
Special Blended Coffee
Ceylon Tea
Oolong Tea
Earl Grey Tea
Japanese Green Tea
English Breakfast Tea
Peppermint Tea
Camomile Tea
Chocolate Malt 3 in 1

The regions in France where our fine Champagne, wines, spirits and Liqueurs originate are Champagne, Chablis, Châteauneuf-Du-Pape, Burgundy, Bordeaux, Cognac & Alsace.

The selected wines on board Thai Airways International are mainly based in Burgundy and Bordeaux. The vineyards of Burgundy are essentially small with the best wines made from the little tight-clustering Pinot grapes, but Bordeaux is a vast wine producing region which has been divided by nature into areas, depending on their soil. There are about ten of these areas dominated by such famous names as St. Emilion, Pomerol, Graves, Barsac, Sauternes and Perhaps the most notable of all, Médoc.



A STAR ALLIANCE MEMBER

