

# WINE & THAI TAPAS

PAIRING MENU  
6 COURSE

FRIDAY 13<sup>TH</sup> MARCH 2026  
7PM-10PM

## WINE & THAI TAPAS PAIRING EXPERIENCE

### sparkling

garlic prawn spring rolls  
cava, muga, conde de haro – la rioja, spain

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### cidre brut

thai-style arancini  
normandy cidre, les verges du cotentin – normandy, france

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### white

tropical fresh pineapple rolls with mango sauce  
sauvignon blanc, italo cescon – veneto, italy

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### rose

bang bang cauliflower  
shiraz rosé, monsoon valley – hua hin, thailand

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### red

beef panang curry - dry style  
fleurie, domaine de la madone – burgundy, france

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### dessert

banana fritter with coconut caramel ice cream  
monbazillac, château septy – dordogne, france