# NIPA WINE & BEVERAGES

# SPECIAL RECOMMENDATION THE PERFECT WINES FOR THAI FOOD

NIPA recommends the international award winning wines from Monsoon Valley. These wines are made in a style to complement Thai food - enhancing your dining experience at NIPA.

Enjoy your total Thai dining experience.

175ml\* 250ml bottle

10.00

29.00

7.00



#### **COLOMBARD:**

Lifted nose of well ripened gooseberry, green apple, passion fruit and a touch of Sauvignon Blanc's character. Sweet fruit and punchy flavors within a tight, ripe acidic backbone giving length and a velvety dry finish.

Especially good with: Golden fried soft shell crab, Fried prawn dumplings, Green curry with chicken, Red curry with roasted duck and Spicy seafood soup with lemongrass **Award:** 

- Bronze Medal: Decanter World Wine Award, London 2012



SHIRAZ: 7.00 10.00 29.00

Our Shiraz is a dark ruby red along with violet hue which expresses classic varietal characters of dark plum, cherries, toffee and spices. The fruits and sweet spicy flavors are from oak aging barrels adding length and structure.

Especially good with: Beef with oyster sauce, Spiced sliced grilled beef sirloin, Dry and aromatic chicken red curry and Grilled marinated chicken served with chilli sauce **Award:** 

- Silver Medal: Syrah du Monde, France 2012

\*Available by 125ml serving upon request

A discretionary optional service charge of 12.5% will be added to your bill

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#### SHIRAZ ROSÉ:

7.00 10.00

Salmon pink Shiraz Rosé expresses intriguing wild strawberry, cherries and a lovely touch of spices on the nose. Fresh palate while a hint of tannin gives its length

Especially good with: Selection of chef's special Thai, Traditional Thai fried fish cakes, Crisp fried succulent prawn cake, Green papaya salad and Grilled spicy prawn salad Award:

- Bronze Medal: Decanter World Wine Award, London 2012

125ml bottle CHENIN BLANC: 10.00

Grapes are left hanging on the vines for 10 more days to gain the sugars needed for this superb aromatic and sweet wine.

Nectar-like, it has aromas of dried orchard apples and stone fruits such as white peach.

Especially good with: Coconut rice and palm sugar dumplings, Crunchy fried banana's topped with honey and vanilla ice cream and Deep fried ice cream topped with chocolate sauce Award:

- Gold Medal: Decanter World Wine Award, London 2013
- Commended Award: International Wine Challenge, London 2011

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Champagne & Sparkling wine	125 ml	Bottle
Prosecco St Orsola Brut - Italy Fresh and fruity with pleasant hints of apples and white peaches	8.50	33.00
Pierre Nicolas Brut Fruit aromas, full and round, good impressions on the palate	10.50	42.00
Mumm Cordon Rouge Brut Rich in flavour with hints of toasted nuts	12.00	50.00
Pierre Nicolas Brut Rosé Elegant aromas of raspberry and vanilla notes	12.50	54.00
Laurent Perrier Brut The high proportion of Chardonnay grape provides this wine with a natural freshness and elegance	15.00	70.00
Laurent Perrier Rosé An amazing Rosé, which has great flavours of strawberries, blackcurrants and raspberries		90.00
Veuve Clicquot Brut Fresh citrus flavours with toasty vanilla notes on the finish		90.00
Bollinger Cuvee Special Brut  Densely flavoured with apple and pears gives this famous House a fantastic finish		90.00
Dom Perignon 2004 Earthy, smoky and pearly, underscored by the vibrant warmth of peppery spice from this most famous house		199.00

White wines	175ml	250ml	Bottle
Chardonnay Laboure Roi France, 2013	6.00	9.25	25.50
Pinot Grigio Pavia Tipica Italy, 2013	6.50	9.50	26.00
Sauvignon Sauvage de la Brie, Loire Valley France, 2013	6.75	9.50	27.00
Chardonnay, Apaltauga Reserva Chile, 2012	7.00	9.75	28.00
Gavi del Comune de Gavi Casetta Piedmonte Italy, 2012			36.00
Sancerre, Domaine Naudet, Loire Valley France, 2012	10.00	14.00	38.00
Chablis, Chateau de Maligny Burgundy, France, 2013			39.00
Sauvignon Blanc, Cloudy Bay, Marlborough New Zealand, 2013			49.00
Meursault Domaine Jean-Marie Bouzereau France, 2011			70.00

Rose wines		175ml	250m	ıl bottle
Pinot Grigio Rosé M	archesini	7.00	9.75	28.00
Italy, 2012				
Apaltauga Gran Vers	ano Rosé			30.00
Chile, 2013				

\*Available by 125ml serving upon request

Red wines	175 ml	250 m	l Bottle
Merlot del Veneto Collezione Italy, 2011	6.50	9.50	26.00
Cotes du Rhone, Haut Colombier France, 2012	6.75	9.75	27.00
Shiraz, Stonmason Australia, 2012	7.50	10.50	31.00
Chateau La Tonnelle, Haut Medoc, Bordeaux France, 2011			35.00
Tempranillo, Flores de Callejo, Ribera del Duero Spain, 2012			36.00
Chianti Rufina I Veroni, Tuscany Italy, 2010			36.00
Pinot Noir, Torea Oystercatcher New Zealand, 2012	10.00	14.00	38.00
Amarone Vigna Camparol, Accordini Italy, 2008			75.00

### \*Available by 125ml serving upon request

Cosmopolitan: Vodka, Cointreau, cranberry and lime juice

Pina Colada: White rum, pineapple juice and coconut cream

Tequila Sunrise: Tequila, fresh orange juice and grenadine

Pimms Cup: Pimms, lemonade, fresh mint, cucumber, orange and strawberries

Mojito: White rum, fresh lime juice and mint

Margarita: Tequila, Cointreau, fresh lime juice and sweet syrup

Manhattan: Bourbon, sweet martini with Angostura bitters

Daiquiri: Rum, fresh lime juice and sweet syrup

Bloody Mary: Vodka, tomato juice, tabasco and celery

Long Island Ice Tea: Vodka, rum, tequila, gin, triple sec and coca cola

Martini: Gin or Vodka, dry vermouth with a lemon twist or olive

Dirty Martini: Vodka, dry Vermouth, olive brine and olives

Appletini: Vodka, apple Schnapps, apple juice and sweet syrup

Americano: Campari, sweet Vermouth and soda water

Singapore Sling: Gin, cherry brandy, lime juice, soda water and sweet syrup

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#### Non Alcoholic Cocktails

7.00

Virgin Colada: Pineapple juice, coconut cream and fresh pineapple

Pick Me Up: Banana, honey and orange juice

Luscious Lancaster Punch: Orange juice, pineapple and grapefruit juice

Shirley Temple: Ginger ale, Grenadine syrup, lemon and slice of orange

Fruit Cocktail: Orange juice and mixed fruits

#### **Champagne Cocktails**

12.00

Bucks Fizz: with fresh orange juice

Kir Royal: with Crème de Cassis

Bellini: with peach juice

Pimms Cup Royal: with Pimms № 1

#### **Premium Spirits**

**Pouring Spirits** 

50 ml\* 10.50 50 ml\* Whiskies 8.00

Glenfiddich 12 Johnnie Walker Black Label Laphroaig Chivas Regal 21

Famous Grouse Jack Daniels Jameson Johnnie Walker

Vodka

Whiskies

Vodka

Absolut

Smirnoff Red

Grey Goose

Stolichnaya

Gin

Gin

Tanqueray № 10 Hendrick's Gordon's Tanqueray

Rum

Rum

Mount Gay Bacardi Oak Spice Captain Morgan Bacardi

Cognac50 ml\*Hennessy VSOP11.00Martell Cordon Bleu16.00Hennessy XO17.50

Cognac 50 ml\*
Martell VS 9.00
Hennessy 9.50

# Mixers

Coke Diet Coke Tonic Slim line Tonic Lemonade Soda Water Bitter Lemon Ginger Ale

## **Liqueurs and Aperitifs**

Liqueurs 50 ml\*

Malibu

Kahlúa

Apple/Peach schnapps

Tia Maria

Grand Marnier

Baileys

Sambuca

Passoa

Aperitifs 50 ml

Vermouth

Sherry

Campari

Martini dry/ Bianco/ Rosso

Dubonnet

Campari

Pernod

Pimms

Ports 50 ml\*
Graham's Ruby 7.00

Graham's LBV

\*25 ml available on request

3.00

Juices 4.00

Fresh orange/ Apple/ Pineapple/ Tomato/ Cranberry/ Grapefruit/

Water	Small	Large
Decantae S	cill or Sparkling 2.00	4.00

# Beers, Ale and Cider

Draught	½ pint	ı pint
Stella 4% (Lager)	3.25	5.25
Bass 4.9% (Ale)	3.25	5.25
Singha 5% (Lager)	3.50	5.50
Premium beers, ale and cider		
Stella Artois/ Budweiser/ Tiger beer/ Singha beer/ Guinness	330 ml	5.50
Becks/ Kronenbourg	275 ml	5.50
London Pride	500ml	5.50
Magners	330ml	5.00