Wine

We wanted to complement our restaurant's menu with some really good wines and decided to go to Italy to find them. Piedmont seemed like a natural choice – a wine region with both tradition and quality. The goal was to find wines that would work well with our dishes while adding something new to the experience.

Our first stop was Dacasto Duilio, a small but passionate winery where we immediately felt we were in the right place. Here we found three real gems: a Barbera with nice fruitiness and fresh acidity, an elegant and aromatic Arneis, and a rosé wine made from the Barbera grape – fresh, berry-like and incredibly food-friendly.

We then continued to Beppe Bocchino, outside the charming town of Canelli where the winemaking is done with great care and a sense of tradition. Here we tried another expressive Barbera, but also a fresh and mineral Cortese – a wine that we immediately imagined with our Thai dishes with lime, coriander and chilli.

We went home with a carefully selected collection of wines. They are now on our wine list – like a tasteful meeting between Piedmont and Thailand.

Sparkling

P. Lex Prosecco
Grape: Glera, Veneto, Italy
Fruity taste with hints of pear, peach, honeydew melon and citrus. Fruity aroma with hints of apples, peach, pear and citrus. The bubbles relieve the heat from the spices.

125:-/glass, 480:-/bottle

Rabél VSQ Metodo Classico Brut, NV
Grape: Pinot Nero (30%) and Chardonnay (70%) Piedmont, Italy
The aroma is harmonious and fine with hints of brioche and ripe fruit. A young wine with fine fruitiness, floral, intense, fragrant and fresh.

695:-/bottle

Red

Beppe Bocchino - Arduine, Barbera d'Asti
Grape: Barbera, Piedmont, Italy
Intense red tone with blackberry and blueberry in the aroma followed by a pleasant fruit flavor and sour finish. The freshness complements the strong spices.

460:- bottle

Dacasto Duilio - La Maestra, Barbera d'Asti
Grape: Barbera, Piedmont, Italy
Deep aroma of cinnamon and dark berries, combined with an acidity and elegant finish. The fruit meets hot spice flavors with its clear character.

125:-/glass, 480:-/bottle

White

Beppe Bocchino - Cadicarassa, Cortese
Grape: Cortese, Piedmont, Italy
Floral aroma with a dry, fresh and peppery finish. The acidity highlights the spices without taking over.

460:-/bottle

Dacasto Duilio - Vianus, Arneis
Grape: Arneis, Piedmont, Italy
Fruity aroma with floral and nutty notes, followed by powerful flavor and balanced acidity. The aromas contrast spicy flavors in an interesting way.

125:-/glass, 480:-/bottle

Rosé

Dacasto Duilio – Vianus Rosé
Grape: Barbera, Piedmont, Italy
Fresh aroma of red berries and minerals, with intense flavor and refreshing acidity. Soft red fruit softens spicy flavors and is good with our Thai food.

125:-/glass, 480:-/bottle