

# THE HOUSE

traditional global home cooking cuisine

All Menu-Prices are excluding 10% Service Charge & 7% VAT

# the spirits

## the house signatures

**Namibian Rock Shanty (no alc.) 180**

Fever Tree Ginger Ale, Soda, Angostura

**Sprizz-Aperol 280**

Root I - White Wine, Soda, Aperol

**THE HOUSE Bloodiest Mary 380**

Beluga Noble Vodka, Tomato & Secrets

**Pink Dry Martini 480**

Bitter Truth Pink Gin, LaQuintinye Blanc

**Crystal Dry Martini 480**

Beluga Noble Vodka, LaQuintinye Blanc

**Negroni Special 480**

Sabatini Gin, LaQuintinye Rosso,

Aperol, Fever Tree Sicilian Lemonade

**Manhattan Hi-So 680**

Glenfarclas Scotch & LaQuintinye Rosso

**Cuba Libre Deluxe 680**

Sabatini Gin, Rhum J.M Agricole V.S.O.P

## classics long-drinks

**Blackheart Rum & Coke 180**

**Beluga Vodka & Orange Juice 310**

**Gin & Fever Tree Tonic – add 100**

to the Gin of your choice incl. any Tonic

## gins

**Roku – Japanese Gin 240**

**Bitter Truth Pink Gin 250**

**Sabatini Gin 280**

**FourPillars – Bloody Shiraz Gin 340**

## rums

**Blackheart Premium Spiced 140**

**Rhum J.M Agricole V.S.O.P 280**

**Diplomático – Collection No.2 430**

## vodka

**Beluga Noble Russian Vodka 250**

## tequila

**Ocho Añejo 380**

## liquers

**Bailey's Irish Cream 190**

## scotch whiskeys

**Glenmorangie – The Original 390**

**Lost Distillery – Lossit Classic 490**

**Glenfarclas – 17 Years 590**

**Glenfarclas – 25 Years 1290**

## tennessee whiskey

**Jack Daniel's Gentleman Jack 220**

## bourbons

**Ejjah Craig – 12Y Small Badge 290**

**Michter's – 10 Year Straight 690**

## cognac / armagnac

**Hine Cigar Reserve 660**

## grappa

**Castagner Fuoriclasse 390**

Leon Brunello di Montalcino from Italy

## digestives

**Fernet Branca – Italy 190**

**Massanez – Mirabelle Plum 210**

**Massanez – Calvados 260**

# the beers

## beer - draft

**Estrella (Spain) 0,25l 140**

## beer - bottle

**Singha 190**

**Kirin 290**

**Vedett Extra White Wheat 390**

## craft-beer – by ESTRELLA (33cl)

**Damm Lemon – Easy, 3.2% 230**

**A. K. Damm – Smooth, 4.8% 300**

**Voll Damm Double Malt, 7.2% 330**

**Daura – Gluten Free, 5.4% 340**

## the softs

### mineral water (still)

Aura – 500ml	100
Evian – 750ml	280

### mineral water (sparkling)

Badoit – Medium 750ml	280
Badoit – Sparkling 750ml	280

### soft drinks

Coke, Coke Light, Sprite	140
Fever Tree's:	150
Sicilian Lemonade or Ginger Ale, Elderflower- or Light- Tonic Water or Mediterranean Tonic Water.	

### juices

Sweet Orange or Spicy Tomato	180
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### coffee

Swiss Chicco Doro	220
Americano, Espresso, Cappuccino, Latte, Macchiato	

### tea

Peppermint, Camomile, Vanilla or Green Tea Selection	180
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## the spark

### apple cider

Savannah – South Africa's Best	210
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### prosecco

Ruggeri Giustino – Extra Dry	2.290
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### champagne

Besserat de Bellefon – Brut	5.490
Cuvée des Moines, Blanc Grand Cru Dried (Apricot) and hints of Honey	

## the wines

### house white – by glass 15cl / bottle

Root I	330 / 1.590
2018 Sauvignon Blanc, 12,5% Casablanca Valley – Chile An Intense Flavor & Fresh Citrus Style	

### house red – by glass 15cl / bottle

Root I	330 / 1.590
2015 Cabernet Sauvignon, 13.5% <i>Black Currant, Mocha &amp; Choco Notes</i> Colchagua Valley – Chile	

### boutique – by glass 15cl / bottle

WHITES	390 / 1.890
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#### Take It To The Grave

2017 Pinot Grigio, 13%  
New South Wales – Australia

#### Astrolabe

2015 Chardonnay, 13%  
Marlborough - New Zealand

REDS	390/1.890
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#### Bleeding Heart

2017 Shiraz, 14.5%  
Adelaide Hills - South Australia

#### Astrolabe

2015 Province Pinot Noir, 13.5%  
Marlborough – New Zealand

### rosé - bottle

#### Xavier Vignon

2017 Cotes Du Rhone Rosé, 13%  
Rhône Valley – France  
*60% Grenache, 30% Syrah and 10% Cinsault.* Fruity & Spicy Nose.  
2.990++

the **wines**  
whitesbybottle

french

**Xavier Vignon**

2017 Cotes Du Rhone Blanc, 13,5%  
Rhône Valley – France

*Full bodied & lavishly textured with hints of Hazelnut, Fruits & Lime flavors.*

**2.990++**

**Bourgogne - Seguin Manuel**

2013 Chardonnay, 12.5%  
Burgundy – France

*Well balanced & concentrated Aromas of Summer Fruit with Floral Nuances.*

**3.590++**

german

**Atlan & Artisan**

2017 Riesling, 11.5%  
Mosel – Germany

*Fruity & Racy, great for Warm Days*

**2.090++**

**Atlan & Artisan**

2017 Pinot Blanc, 12.5%  
Mosel – Germany

*Aromatic & Fine with Spicy Dishes*

**2.090++**

italian

**Broglia Gavi "Bruno Broglia"**

2013 Gavi, 12.5%  
Piedmont – Italy

*100% Cortese Wine with Intense Flavor*

90pts Wine & Spirits

**2.790++**

**St. Michael-Eppan Sanct Valentin**

2016 Chardonnay, 14%

Trentino, Alto Adige – South Tyrol  
*Strong, Mineral, Intense & Full-bodied.  
Aged 11 Months in Barrique.*

**3.790++**

the **wines**  
redsbybottle

french

**Chateau La Petite Borie**

2015 Bordeaux, 13.5%

*Good Level of Soft Tannins with Intense Cherry-Red Color & pleasant Fruity Bouquet & Powerful on the Palate.*

**1.990++**

**Xavier Vignon**

2016 Cotes Du Rhone Rouge, 14.5%  
Rhône Valley – France

*Red & Black Fruits, Flowers & Spices with very Silky & Powerful Palate.*

90 points by Robert Parker

**2.990++**

**Châteauneuf-du-Pape**

2015 la fiole du Pape, 14%  
Rhône Valley – France

*Dark Color with Silky Tannins. Full Bodied but not Overblown. Black Cherries & hints of Dark Chocolate.*

2009-2012: Rober Parker: 95 pts.

**5.390++**

**Domaine Seguin Manuel**

2015 Vosne-Romanée, 13%  
Burgundy – France

*Dark Purple Colored showing delicate Aromas of Black & Red Berries with Soft Spices on the Nose. Natural Balanced with fine Tannins enhancing the Aroma.*

**6.990++**

your favorite wine

Please tell us in advance about your favorite wine & we gladly try all possible to have it in stock for your next visit at  
**THE HOUSE**

the **wines**  
redsbybottle

italian

**Il Gusti & Zanza "Belcore"**

2014 Sangiovese-Merlot, 14%  
Tuscany – Italy / Organic Wine

*Dominated by Sangiovese Aromas, but it is Sweetened by the Presence of Merlot tones by Black Berry & Cherry.*

**90 pts. by James Suckling**  
**1.990++**

**Vespa Vignaioli "Il Bruno"**

2017 Primitivo, 14%  
Puglia – Italy

*Elegant with a spicy trace of Vanilla & white Pepper that opens to a long & fresh taste with Excellent Balance.*

**2.090++**

**Il Gusti & Zanza "Perbruno"**

2015 - 100% Syrah, 14%  
Tuscany – Italy

*A dense organic Wine of an intense Purple color. The wine's olfactory Profile is dominated by Fruit, especially Cherries, Blackberries and Blueberries.*

**93 pts. by Wine Enthusiast**  
**3.490++**

**Viberti Giovanni "Buon Padre" DOCG**

2013 Barolo, 14.5%  
Piedmont – Italy

*Light Ruby-Garnet Red. Aromas of spices, undergrowth, game, dried fruit, leather and wild flowers. A well balanced Wine with high Tannin and medium Acidity with lots of licorice on the Palate.*

**93 pts. by J. Suckling & Wine Spectator**  
**3.790++**

the **wines**  
redsbybottle

italian

**Rocca delle Macie**

**"Riserva di Fizzano" Gran Selezione**

2011 Chianti-Classico, 13.5%  
Castellina, Chianti – Italy

*In the Mouth has warm Notes with aromas of ripe Red Fruit that pervade the Palate. Savory and with good Freshness as well as a Good Persistence.*

**95 pts. by Decanter**  
**3.990++**

**Fabiano Amarone  
della Valpolicella Classico DOCG**

**2015 Amarone, 15.5%**  
**Valpolicella – Italy**

*Intense Ruby Color with garnet reflections. Complex nose notes of Red Fruit and subtle Spices. Has a vibrant intensity Taste and pure Elegance with balanced Tannin and perfect Acidity.*

**Gold-Medal by Decanter**  
**3.990++**

**Viberti Giovanni "San Pietro" DOCG**

2006 Barolo, 14%  
Piedmont – Italy

*Up to 46 months in Oak. A further Refinement of a couple of months in Steel before Bottling & 12 months in the Bottle with the mention Riserva. The Bricco version of the Viole includes only Nebbiolo Grapes from San Pietro in Barolo vineyard. Garnet Red Color. Tastes of Spices, mineral aromas, game, ripe fruit, and hints of officinal herbs.*

**93 pts. by Wine Advocat**  
**6.190++**

the **wines**  
redsbybottle

spanish

**L'inferral "RIU"**

2012 Priorat, 14.5%

*Sight Cherry color, powerful, with purple accents. Nose Aromas of ripe black fruit and floral notes. Good mineral background precedes Balsamic and Spicy touches. Taste Structured & tasty. The palate is broad, tannins and acidity are merged, at first powerful and pleasant. There is a balsamic and floral aftertaste, slightly fruity.*

91 pts by Wine Advocate

**2.190++**

**Finca La Emperatriz "Reserva"**

2013 Rioja, 14%

Rioja – Spain

*Intense Aroma of ripe fruits, black cherry, blackcurrant and plum, together with the tertiary Aromas of Oak ageing: cocoa, sweet spices. The Palate is very smooth & supple, with Mountain Herbs & Orange peel notes reappearing. Long, elegant finish.*

91 pts by Wine Advocate

**2.590++**

**Atlan & Artisan – Epistem No. 3**

2014 Yecla, 15%

*An old-bush vine blend of Monastrell, Garnacha Tintorera & Syrah from non-irrigated vineyards. Partially fermented in stainless steel tanks & open oak barrels, then later aged in 500-liter oak casks for 20 months before bottling without filtration. A complex wine with dark purple juice showing very ripe fruit supported by subtle smoke. Well-balanced, firm with a long finish.*

90 pts: R. Parker & 91 pts: J. Suckling

**2.890++**

the **wines**  
redsbybottle

spanish

**CVNE Rioja Imperial Reserva**

2015 Rioja, 14%

*Deep cherry color with shades of shiny red. To the Nose, aromas of berries and liquorice. Balanced by hints of clove, rosemary, thyme and tobacco leaves coming from the Oak cask ageing.*

*To the Palate, its how its elegance thanks to a gentle tannin providing roundness and freshness. The Wine tastes for long in the Palate, with an interestingly complex after taste.*

92 pts: R. Parker & 93 pts: J. Suckling

**4.190++**

**Atlan & Artisan – Epistem No. 5**

2014 Yecla, 15.5%

*The profound Epistem No. 5, selected from 105-year-old un-grafted Monastrell, is exemplary for what Old Vines can produce in hot and heat stressed years. Hugely complex with ripe Tannins, this wine will envelope your Senses with layer upon layer of dark black Fruits, underbrush and plenty of balsamic Aromas.*

*Ageing was for 26 months in one 300-liter new French Oak Barrel.*

*Only 600 bottles made.*

*“93 points...surprisingly well integrated, ripe and lush but without over-ripeness. its full-bodied and powerful, satisfying in a hedonistic way.” – Luiz Gutierrez, Robert Parker.*

92 pts: J. Suckling

**9.890++**

the **wines**  
redsbybottle

chilean

**Casa Silva - Carmenere**

2014 Carmenere, 14%  
Colchagua – Chile

*Bright and intense ruby red. On the nose, Aromas of black cherries and plums with hints of Spices. On the Palate, flavor: round, powerful, with sweet & soft tannins and balanced acidity with a Long finish.*

90 pts, Robert Parker's Wine Advocate

**2.890++**

**Casa Silva – Los Lingues  
-Grand Reserva-**

2016 Cabernet Sauvignon, 14.5%  
Colchagua – Chile

*An elegant Nose of mature, weathered black fruits of great Concentration.*

*A voluptuous Wine full of supple Tannins, sweet wild Fruits and lightly charred Plums.*

*The finish is Elegant and the sweet, spicy black fruits and smoky toasted undertones are enjoyed long after the Wine is finished.*

Gold:

Concours Mondial se Ruxellas 2006

Silver:

Vinalies 2006, 90 points International  
Wine Cellars

**3.690++**

the **wines**  
redsbybottle

chilean

**Casa Silva – Quinta Red**

2015 Quinta, 14.5%  
Colchagua – Chile

Strain: 50% Cabernet Sauvignon, 30% Carmenere, 10% Syrah, 10% Petit Verdot.

*Tasting Notes: Violet red color. On the nose, elegant with notes of black and red fruits, in perfect Harmony with delicate Aromas of Toffee and Spices. In the mouth, juicy and enveloping, of great Harmony, with a balanced, refreshing Acidity. Soft mouth Tannins, pleasant and prolonged final Persistence.*

*Aged in French Oak Barrels for 12 months, 100% of the mixture.*

AWARD Gold of Chile:

Descorchados 2016, 92 Points.

Gold of Chile:

Catador Santiago 2016, Gran Oro.

**4.490++**

wine of the month

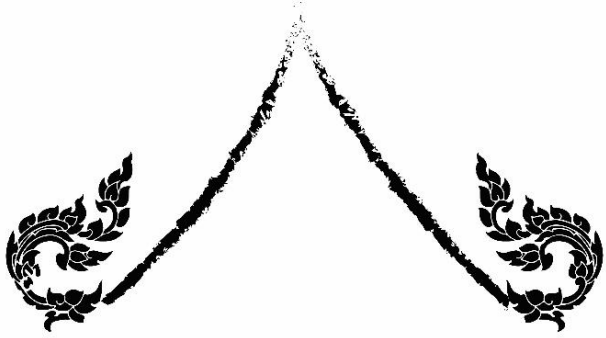
Please ask for our Special Selected  
**Wine-Bottle of the Month!**

corkage

Wine per 0,75l	1.000++
Sparklings	1.500++

set-menu

07 – Course	2.490++
09 – Course	2.980++



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