

THAI EDGE IS PLEASED TO PRESENT ITS WINE LIST TO YOU. WE BELIEVE THAT AN ESSENTIAL PART OF YOUR DINING EXPERIENCE IS A WINE LIST THAT WILL OFFER CHOICES TO SUIT PERSONAL TASTE AS WELL AS TO COMPLEMENT THE DISHES ON OUR MENU.

TO THIS END WE AT THAI EDGE HAVE WORKED CLOSELY WITH OUR VINTNERS IN SELECTING A LIST OF WINES FROM AROUND THE WORLD, ENCOMPASSING A WIDE RANGE OF STYLES AS WELL AS GRAPE VARIETIES.

WE BELIEVE WE HAVE SELECTED WINES TO SUIT EVERY PALATE AND TO PARTNER ALL THE DISHES WE OFFER AND THE LIST INCLUDES SOME SUGGESTIONS WHICH WE HOPE WILL BE HELPFUL.

WE HOPE YOU ENJOY YOUR MEAL AND YOUR WINE AND WE HOPE TO SEE YOU AGAIN SOON.

**BIRMINGHAM**  
7 OZZELS SQUARE  
BRINDLEY PLACE  
BIRMINGHAM  
B1 2HL  
T: 0121 643 3993  
F: 0121 643 3994

**CARDIFF**  
UNIT 8A  
THE OLD BREWERY QTR  
CARDIFF  
CF10 1FG,  
T: 0292 023 5665  
F: 0292 023 5931

**LEEDS**  
NEW PORTLAND PLACE  
7 CALVERLEY ST  
LEEDS  
LS1 3DY  
T: 0113 243 6333  
F: 0113 246 9483

WWW.THAIEDGE.CO.UK



# THAIEDGE

contemporary thai cuisine

## WINE & DRINKS LIST

### BEERS

	abv	
SINGHA BEER (330ML)	5.0	£3.00
CHANG BEER (330ML)	5.5	£3.00
OLD SPECKLED HEN (330ML)	5.2	£3.00
TIGER (330ML)	5.0	£3.00
STRONGBOW CIDER (275ML)	5.3	£3.00
MAGNERS CIDER (568ML)	4.5	£4.50
KALIBER LOW ALCOHOL LAGER (330ML)	0.1	£3.00
SHANDY (PINT)		£3.40

### SPIRITS (25ML)

GORDON'S GIN, SMIRNOFF VODKA, BACARDI	37.5	£2.75
BELL'S, CAPTAIN MORGAN, PERNOD, JACK DANIELS	40	£2.75
JAMESON XXX, BOMBAY SAPPHIRE	40	£2.90
GLENFIDDICH MALT WHISKY, HAVANA CLUB	40	£2.90
BLACK LABEL WHISKY	40	£2.90
TALISKER SINGLE MALT	45.8	£4.50

### THAI WHISKEY

MEKONG	40	£3.00
<i>try our cocktail with this whiskey</i>		

### LIQUEURS

BAILEY'S IRISH CREAM (50ml)	17	£3.85
ARCHERS PEACH SCHNAPPS	23	£2.85
MALIBU	24	£2.85
CRÈME DE MENTHE, GREEN	25	£2.85
TIA MARIA	26.5	£2.85
AMARETTO DI SARONNO	28	£2.85
SAMBUCCA, TEQUILA	38	£2.85
COINTREAU, DRAMBUIE, GRAND MARNIER	40	£2.85
SOUTHERN COMFORT	40	£2.85
LIMONCELLO, CHAMBORD, MIDORI		£3.10

### ARMAGNAC & COGNAC

JANNEAU TRADITION ARMAGNAC, COURVOISIER XXX	40	£3.75
REMY MARTIN VSOP COGNAC	40	£4.20
REMY MARTIN CENTAURE XO	40	£5.75
GRAPPA	40	£3.75

### APERITIFS

MARTINI (SWEET OR DRY), DUBONNET, CINZANO BIANCO	14.7	£2.75
CAMPARI, PIMMS NO.1	25	£2.75

### SHERRY AND PORT

DRY, MEDIUM, SWEET	16.5	£2.75
COCKBURNS RUBY PORT	20	£2.60

### MINERALS

LEMONADE, COCA COLA, DIET COCA COLA		£1.60
TONIC WATER, GINGER ALE, SODA WATER, BITTER LEMON		£1.60
ORANGE, PINEAPPLE, TOMATO, APPLE AND CRANBERRY JUICE		£1.60
STILL/SPARKLING MINERAL WATER (750ML)		£3.00
STILL/SPARKLING MINERAL WATER (250ML)		£1.50

MIXER		£0.60
SPRITZER		£3.50
<i>(white wine and soda)</i>		



## HOUSE WINE

Thai Edge house wines combine high quality with excellent value and have been carefully selected as versatile partners to a wide range of Thai dishes.

### 11.5% ABV

1. THAI EDGE, DRY WHITE - FRANCE £10.95
2. THAI EDGE, MEDIUM DRY WHITE - FRANCE £10.95
3. THAI EDGE, RED - FRANCE £10.95

ALSO AVAILABLE BY THE GLASS (250 ML) £3.95

## SPARKLING WINE

4. MARQUIS DE LA COUR, BRUT - FRANCE £14.00  
Crisp, dry and refreshing – with plenty of sparkle!
5. CAVA ROSADO BRUT, RENÉ BARBIER - SPAIN £16.00  
Deliciously pink with fresh summer fruit aromas and flavours.

## CHAMPAGNE

6. CHAMPAGNE, CARTE D'OR £23.50  
From 17th century cellars, a rich, fruity Champagne offering outstanding value.
7. MOËT & CHANDON, BRUT IMPERIAL £36.00  
The world's most famous Champagne, with great concentration of fruit and a crisp, elegant finish.
8. VEUVE CLICQUOT, YELLOW LABEL BRUT £40.00  
Superb depth of fruit with delicate, toasty brioche accents and a mellow finish.
9. CANARD-DUCHÊNE, ROSÉ £34.00  
Exquisite pink Champagne with a delicate floral bouquet and sumptuous red berry fruits on the palate.
10. CUVÉE DOM PERIGNON, 1999 £125.00  
A very special Champagne for a very special occasion!

## WHITE WINE

11. NIERSTEINER GUTES DOMTAL, VON MEDEM - GERMANY £13.00  
For the slightly sweeter palate, brimming with ripe fruit aromas and a full, rich palate – an ideal partner to dishes with underlying sweet flavours.
12. PAARL HEIGHTS, CHENIN BLANC - SOUTH AFRICA £13.50  
The signature white of the Cape, with tropical aromas and a palate of grapefruit, lime and apple – superb with a large variety of dishes.
13. CASA SOLAR CANDIDATO, TIERRA DE CASTILLA, VIURA - SPAIN £14.00  
From the sunny vineyards of La Mancha, a fruity, dry wine with a light, fresh finish.
14. TERRES D'AZUR, SAUVIGNON BLANC - FRANCE £13.50  
A superb wine from the South of France, with deliciously crisp flavours of green apple, gooseberry and lime – ideal with fish and seafood dishes.
15. MANNARA, GRILLO PINOT GRIGIO - ITALY £15.00  
From the heat of Sicily, a fuller, richer style of Pinot Grigio with an inviting, fruity bouquet and a palate which will easily complement some fuller flavoured dishes.
16. SIETE SOLES, SEMILLON CHARDONNAY - CHILE £15.50  
Wonderfully balanced with a rich, fruity nose, fresh lively citrus flavours on the palate and a hint of spice on the finish.
17. ARESTI MONTEMAR, GEWÜRZTRAMINER - CHILE £16.00  
Tropical aromas of lychees and mango lead to a rich, sumptuous and spicy palate – this extraordinary wine will accompany even the fullest flavoured Thai dishes.
18. LES TEMPLIERS, CHARDONNAY - FRANCE £16.50  
A well balanced, unoaked Chardonnay, creamy ripe and crisp with refreshingly clean citrus fruit flavours.
19. MOORE'S CREEK, CHARDONNAY - AUSTRALIA £17.50  
Superb balance of crisp citrus and ripe tropical flavours with subtle vanilla traces, from this excellent family estate in the Hunter Valley – a wonderful partner to chicken dishes.
20. CHABLIS, DOMAINE VINCENT SAUVESTRE - FRANCE £21.50  
Classic white Burgundy showing steely dry citrus flavours with a subtle, fresh mineral edge on the finish.
21. NOBILO, SAUVIGNON BLANC - NEW ZEALAND £22.50  
Scintillating Marlborough Sauvignon, with aromas of gooseberry and green apple, and a mouthwatering, crisp palate.
22. SANCERRE, LES PIERRIERS - FRANCE £23.50  
Seductive herbaceous aromas are followed by a crisp, fresh palate of apple and melon - a classic Loire Valley wine with elegance and finesse.

## ROSÉ WINE

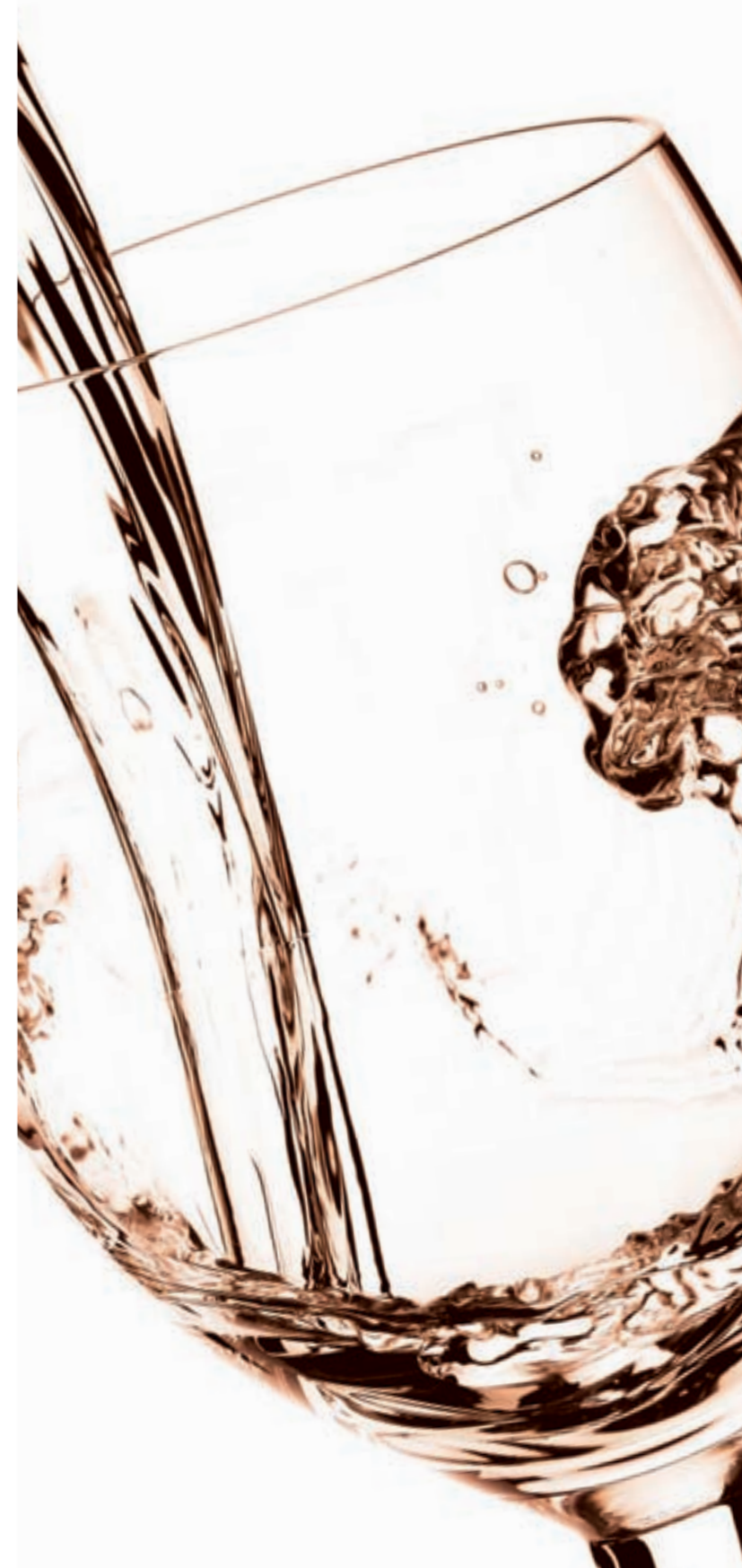
23. ANCORA, PINOT GRIGIO ROSÉ - ITALY £14.50  
Deliciously refreshing, with an appealing bouquet of cherry and raspberry and a crisp, fruity finish.
  24. SUTTER HOME, WHITE ZINFANDEL - CALIFORNIA £14.50  
Ever popular blush from California, with soft, ripe berry fruit flavours.
  25. EL COTO, ROSADO - SPAIN £14.50  
Sumptuous Spanish rosé with an attractive, floral nose and light flavours of redcurrant and strawberry – delicious!
- ALSO AVAILABLE BY THE GLASS (250 ML) (12.5%ABV) £4.95

## RED WINE

26. QUAY LANDING, SHIRAZ - AUSTRALIA £12.50  
Dark berry fruit flavours with notes of wild spice and chocolate - a robust wine that will perfectly complement spicy meat dishes.
27. CASA SOLAR CANDIDATO, TIERRA DE CASTILLA, TEMPRANILLO £13.50  
Deliciously fresh, fruity and smooth – an easy drinking and versatile red that will accompany a wide variety of dishes.
28. TERRES D'AZUR, MERLOT - FRANCE £14.00  
Lively, vibrant plum and damson aromas and flavours lead to a lush, mellow finish – wonderful with lamb or beef dishes.
29. MANNARA, SYRAH SANGIOVESE - ITALY £14.50  
An inspired blending, giving deep, intense ripe fruit flavours and a long, spicy finish – perfect with more intensely flavoured dishes.
30. SIETE SOLES, CABERNET MERLOT - CHILE £15.00  
A beautifully fruity nose, with vibrant plum and blackberry notes and a touch of sweet juiciness on the finish.
31. LES TEMPLIERS, SHIRAZ VIOGNIER - FRANCE £15.50  
An unusual but inspirational blend of red and white wine grapes, producing a floral bouquet and a complex palate of dark bramble fruit interlaced with nuances of peach and apricot – this marvellous wine will partner dishes in rich, spicy sauces.
32. VAN LOVEREN, PINOTAGE - SOUTH AFRICA £16.00  
The signature red wine of the Cape, with aromas of cherry and violets and a hint of woodsmoke, leading to a juicy, jammy palate of red berry fruits – superb with grilled meat dishes.
33. FINCA FLICHMAN, MALBEC - ARGENTINA £16.50  
Enticing aromas of dark forest fruits and a powerful, rich palate with accents of coffee, chocolate and exotic spices – this wine will match up to the spiciest of dishes.
34. EL COTO, CRIANZA RIOJA - SPAIN £17.00  
Velvety smooth flavours of ripe strawberry with subtle traces of vanilla and oak – a most versatile wine from one of the Rioja region's best known producers.
35. BOURGOGNE PINOT NOIR, LOUIS LATOUR - FRANCE £19.50  
Superb Burgundy from the famous Latour family, with seductively floral aromas and a juicy palate of redcurrant and cherry – excellent with lamb dishes.
36. ST.ÉMILION, CHÂTEAU TOUR BAYARD - FRANCE £21.50  
From the Eastern banks of the Gironde in Bordeaux, a magnificent claret with sumptuous blackcurrant and plum flavours and a long, smooth finish – an ideal wine to partner beef dishes.
37. COTO DE IMAZ, RESERVA RIOJA - SPAIN £23.00  
Extensive ageing in oak barriques lends this wine a silky smoothness that has to be tasted to be believed. The delicious cherry and strawberry flavours are enhanced by integrated, harmonious nuances of oak and vanilla. A wine to grace any table, no matter what the choice of dish.

WINES SUPPLIED BY CHURCHILL VINTNERS OF BIRMINGHAM

PLEASE NOTE THAT AN OPTIONAL 10% SERVICE CHARGE WILL BE APPLIED TO YOUR BILL.



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contemporary thai cuisine

STUNNING WINES FROM EVERY CORNER OF THE WORLD,  
HAND CHOSEN TO COMPLEMENT OUR FOOD