




blue orchid

EXCLUSIVE THAI RESTAURANT

DRINKS MENU

Complete Thai Experience

 01908 282877

 info@blueorchidrestaurant.co.uk

 www.blueorchidrestaurant.co.uk

CHAMPAGNE & SPARKLING WINES

- 1 Prosecco, Extra Dry, Daldin** £26.95
Dry, juicy and light with a soft and delicate fruitiness and a delicious, creamy texture Per Glass £7.95
- 2 Touraine Brut Rosé, Antoine Simoneau** £26.95
Dry, light and creamy with fresh strawberry flavour, a delightful appetiser
- 3 José Michel Brut** £45.00
A fine Champagne with a lively toasty bouquet, rich and biscuity on the palate
- 4 Bollinger Brut Special Cuvée** £75.00
Full-bodied, ripe and elegant, a wine of great distinction

WHITE WINES

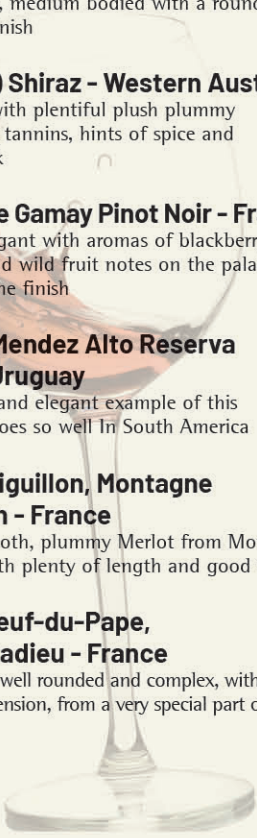
- 5 Sauvignon Blanc, Domaine Bergon - France** £17.50
Fresh and green in character with soft fruit flavours of melon and peach, light, dry and refreshing, from an excellent estate near Montpellier in the Languedoc 175ml Glass £5.95
250ml Glass £6.95
- 6 Picpoul de Pinet, Domaine de la Madone - France** £18.95
Bright and lively with a soft floral feel and a keen citrus edge 175ml Glass £5.95
250ml Glass £6.95
- 7 Gimenez Mendez Sauvignon Blanc - Uruguay** £21.95
Fresh, lively and dry, with guava and green apples on the palate and delicate flavours on the palate.
- 8 Monsoon Valley White, Slam Winery - Thailand** £21.50
Fresh and delicate with an aroma of citrus and a touch of watermelon from Malaga Blanc and Colombard grapes
- 9 Pinot Grigio delle Venezia, Astoria - Italy** £21.95
Delicately aromatic, dry and refreshing from the Veneto region, a delicious appetiser on its own or with food
- 10 The (SUM) Chardonnay - Western Australia** £21.95
Young and fresh with aromas of stone fruit, ripe pears and melon, elegant and with a touch of oak
- 11 Kalmira Estate Sauvignon Blanc - New Zealand** £24.95
Crisp, fresh style coupled with rich tropical flavours of passionfruit, ripe citrus and herbs
- 12 Albariño, Rias Baixas, Morgadio - Spain** £26.95
An enticing nose of citrus and mango, supple and mineral on the palate with a hint of tropical fruit, finishing crisp and dry
- 13 Sancerre, Domaine St Pierre - France** £32.95
Crisp, dry Sauvignon Blanc with the classic gooseberry tang of the Upper Loire vineyards, elegant and long
- 14 Chablis 1er Cru, Montmains, Moreau - France** £45.95
Distinguished style, intense and well knit, with lingering mineral and fruit flavours

ROSÉ

- 15 Pêche Coquin Rosé, Pays d'Oc - France £17.50**
Dry, light and pretty, an elegant and refreshing rose from Domaine de la Provenquière In the Languedoc
175ml Glass **£5.95**
250ml Glass **£6.95**
- 16 Pinot Grigio Blush, La Scala - Italy £19.95**
Fresh, light and delicately aromatic with a dry and juicy finish from the Veneto region in northern Italy
- 17 Gimenez-Mendez Malbec Rosé - Uruguay £21.50**
Light and elegant with aromas of blackberry and cherry and wild fruit notes on the palate that last well on the finish

RED WINES

- 18 Merlot, Domaine Bergon - France £17.50**
Soft, easy drinking with juicy plum and spice fruit and the warmth of character typical of Its native Languedoc
175ml Glass **£5.95**
250ml Glass **£6.95**
- 19 Viña Gracia Merlot Reserva - Chile £18.95**
Luscious ripe fruit, well structured with good and well rounded body, bursting with attractive flavours
175ml Glass **£6.95**
250ml Glass **£7.95**
- 20 Rioja Crianza, Bodegas Muriel - Spain £19.95**
Very harmonious, medium weight Tempranillo with elegant oaky character, smooth texture and soft tannins
- 21 Azania Pinotage - South Africa £19.95**
The unique Pinotage grape gives soft, ripe wines with plummy and mulberry flavours and a warm finish
- 22 Monsoon Valley Red, Siam Winery - Thailand £21.50**
Violet and spices on the palate are supported by subtle oak, medium bodied with a round and velvety finish
- 23 The (SUM) Shiraz - Western Australia £21.95**
Full-bodied with plentiful plush plummy fruit and soft tannins, hints of spice and restrained oak
- 24 Bourgogne Gamay Pinot Noir - France £22.95**
Light and elegant with aromas of blackberry and cherry and wild fruit notes on the palate that last well on the finish
- 25 Gimenez Mendez Alto Reserva Malbec - Uruguay £22.95**
A very suave and elegant example of this variety that does so well In South America
- 26 Ch. Montaguillon, Montagne St. Emillon - France £29.95**
Rich and smooth, plummy Merlot from Montagne-St.Emilion with plenty of length and good structure
- 27 Châteauneuf-du-Pape, Pierre Amadiou - France £34.95**
Deep rich red, well rounded and complex, with a pepper and spice dimension, from a very special part of the Rhône Valley



BOTTLED BEERS

Singha, Thailand, 5%	330ml £4.75
Chang, Thailand, 5%	330ml £4.75
Tiger, Singapore, 4.8%	330ml £4.75
Tiger 4.8%	660ml £7.25
Cobra	320ml £6.50
Peroni (non alcoholic beer)	330ml £4.75



APERITIFS

Martini, Sweet or Dry	50ml £5.50
Cinzano Blanco, Pimms, Campari	50ml £5.50

PORT & SHERRY

Tlo Pepe (dry), Harveys Bristol Cream	50ml £5.50
House Port	50ml £5.50

SPIRITS

Gordons Gin	25ml £4.50
Bombay Sapphire	25ml £4.50
Smirnoff Vodka	25ml £4.50
Bacardi	25ml £4.50
Captain Morgan Dark Rum	25ml £4.50
Mixers	extra £1.50



WHISKIES

Mekhong, Thal Whiskey	25ml £4.50
Bells, Famous Grouse, J&B Rare	25ml £4.50
Bushmills, Jameson's Irish	25ml £4.50
Jack Daniel's Bourbon	25ml £4.50



MALT WHISKIES

Talisker, Glenfiddich	25ml £4.95
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COGNAC

Martell VS 25ml £4.95

Remy Martin VSOP 25ml £4.95

LIQUERS

Baileys, Benedictine, Cointreau 25ml £4.50

Creme de Menthe, Drambuie, Grand Marnier 25ml £4.50

Malibu, Sambuca 25ml £4.50

Southern Comfort, Tia Maria 25ml £4.50

SOFT DRINKS

Coke, Diet Coke, Lemonade £2.95

Juices, Orange, Pineapple, Apple, Mango £3.50

Mineral Water, Still or Sparkling 750ml £4.95

Still or Sparkling 330ml £2.95

Baby Bottles with Spirits each £1.50



Wines by the glass are available In 125ml measures on request

All prices are Inclusive of VAT




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EXCLUSIVE THAI RESTAURANT



 **Aspley Guise**

Blue orchid restaurant ,
The square , Aspley guise ,
Milton Keynes MK17 8DF

 **Opening Hours**

Monday Dinner 5.30 pm to 10.30 pm

Thai cuisine only

Tues-Sunday Lunch 12.00 noon to 2.30 pm

Dinner 5.30 pm to 10.30 pm