

our wines

Thai Cuisine
restaurant

Our Wines

14th July 2009

Wine recommendations from:

Linnéa Magnuson

- Moestue Grape Selections AS, Oslo

The Thai cuisine is very exciting and it is characterized by fresh ingredients, carefully treated and with an exciting balance between the four basic tastes of acid, salt, sweet and spice. Lemon grass, basil, galangal, chilli, garlic, lime juice, fish sauce and oyster sauce are some of the components that create the unique flavors.

To make good combinations with wine, all components have to be considered. White wines are often the best combination. Preferably wines with some residual sugar, fresh and delicate to accomplish the character and flavor of the food. Fruity and soft tannic red wines are also good combinations.

White Wines

Glantzberg Gewurztraminer 2007

- Anne-Marie Schmitt

The wine has aroma of citrus, litchi, spices and minerals. A fresh wine with good acidity. Due to its aromatic and floral character, the wine is great with many types of dishes. Seafood, fish, chicken with salty, spicy flavors but also herbs and curries are well suited for the wine.

Bourgogne Chardonnay Terroir Noble 2007

- Vincent Girardin

Delicate wine with aroma of apple, honey melon and citrus with a hint of butter and nuts. The wine is good combination to fish, seafood and chicken, to richer food, oyster sauce, due to its delicate acidity and fine sweetness.

Verdicchio dei Castelli di Jesi Classico 2008

- Sartarelli

Fresh, floral and fruity wine with aroma of citrus, apple and melon. The wine is a good combination with seafood and fish. It works well with spices due to its fine sweetness, but also with herbs like basil and coriander.

Eifel-Pfeiffer Riesling Kabinett 2008

- Weingut Eifel-Pfeiffer

Fresh, floral and fruity riesling with lovely mineral character. Fresh, acidic and with a delicate sweetness. It is a good combination with spicy, salty and rich food. Works well with both fish, seafood, pork and chicken.

Zeltinger Sonnenuhr Riesling Spätlese 2004

- Selbach-Oster

Characterized minerality with classic aromas of riesling, where apricots and peaches dominate. The wine has very good balance between the sweetness and the acidity and will work well with many types of dishes. To spicy, salty, rich dishes but also a good combination with fresh vegetables and to the pure flavors.

Schäfer-Frölich Nahe Riesling Trocken 2006

- Schäfer-Frölich

Floral and citrus characterized Riesling. Clear and fruity style with good concentration and length. A good combination to various dishes, preferably with chili, spices, lime leaves, and the sweet coconut milk.

Balthasar Ress Rudesheimer Berg Rotland E. Gewächs 2005

- Weingut Balthasar Ress

Apple and mineral characterized Rheingau riesling from high qualitative vineyards. The wine has good concentration and acidity with a long length. The wine is very good to seafood, fish but also to pork and chicken. It is a very good combination to the various flavors of lime leaves, coriander, and basil, salty, spicy and creamy dishes.

Rose

Les Hautains Rosé 2008

- Cave des Crouseilles

Fresh, fruity and delicate rosé. It has a floral and mineralic character and aromas of various berries. It will be good with rich dishes and the juicy style is good combination with spiciness and also various curries.

Red Wines

Bourgogne Rouge Cuvée Saint Vincent 2005

- Vincent Girardin

Aroma of raspberries and strawberries and it is a relatively rich wine with good grape character. It will work well with pork, chicken and beef. To rich dishes with plenty of flavours and spices.

La Vieille Ferme 2007

- Domaines Perrin

A round and soft wine with good acidity, fruity style with a hint of spices. It is very good to light meat preferably with spices and herbs and oyster sauce.

Barbera d'Alba San Michele 2005

- Malvirà

Fresh, energetic and fruit dominated Barbera. The wine will work well with various dishes of meat. It is good combination with salty, spicy food and also to richer food like curries.

Valpolicella Classico 2007

- Ca La Bionda

Classic Valpolicella with the character of cherry fruit and kernels. Rich and luscious wine with a slightly acidic bittersweet finish. It is good together with meat and chicken or richer fish dishes. It works well with spices.

Amarone della Valpolicella 2005

- Ca La Bionda

A very elegant Amarone with great fruit character, cherries, cherry kernel, almond and dried fruit. Rich and luscious wine with great structure and acidity. This wine is great together with rich meat dishes and can handle spiciness and other rich components very well.

Chianti Rufina 2007

- Fattoria Selvapiana

Juicy and rich fruitiness of dark berries, cherries and raspberries. Soft and beautiful tannins with delicate acidity. Very good to light meat but still great to richer and creamy dishes, preferably with herbs and spices.

Cirò Rosso 2007

- Librandi

A wine with good acidity and soft tannins, fruity style of red plums. This wine is superb to different meat dishes and works well with spicy dishes due to its fine and natural sweetness.

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Open every day 11 - 23

51 86 07 88

Kirkegata 41, 4006 Stavanger