

The
Zen Garden Restaurant
Wine List

All wine by the glass served in 125ml or 175ml unless stated otherwise

The Zen Garden Wine Recommendations

Choosing the best wine to accompany your Thai meal is not always an easy task, so we are sharing some helpful information to assist with your selection.

If you are choosing one of our delicious red curries this pairs perfectly with the **Peter Lehmann, 'Art Series' Barossa Riesling**, as its acidity levels cut through the dish. Or if you like red why not try our **Little Yering, Shiraz Voignier blend**? If you prefer our green curry then we can highly recommend our **Urlar Pinot Gris**.

Our Pad Thai noodles are a delightful match with the **Stormy Cape, Chenin Blanc**, or the **Santa Ana Organic Torrontes**.

Sparkling wines such as Champagne and Prosecco can cut the richness of coconut milk-based curries. They also refresh the palate after a highly seasoned dish, so why try our **Laurent-Perrier Brut**, or our extra dry **Organic Prosecco**?

Champagne

Laurent-Perrier, Brut,

Tours-sur-Marne N.V. France

£52.00

£9.95 per 125ml glass

Freshness, elegance and balance, exemplify the style of the House of Laurent-Perrier.

Laurent Perrier Rose

Tours-sur-Marne N.V. France

£85.00

Undoubtedly the King of Rosé's. This salmon-pink rose Champagne is remarkable for its highly expressive bouquet, stemming from very careful preservation of fresh fruit aromas.

Sparkling Wine

Prosecco, Organic E.R.A. Extra Dry

Italy, NV

£33.95

£7.50 per 125ml glass

Made from organically grown Prosecco grapes grown in the hills around Treviso, this pale and delicate sparkling wine has fine bubbles and fresh aromas of green fruits, elderflower and elegant, well balanced palate.

Aromatic Wine Selection

Our aromatic wine selection is specifically crafted to complement Thai cuisine. Adopting citrus notes and exotic fruits from warm climate regions, our wines are ideally suited to refreshing and cleansing your palette after each sumptuous mouthful.

Chenin Blanc

Stormy Cape, Western Cape, South Africa 2010

£22.00 bottle £3.90 125ml/£5.60 175ml glass

Pale in colour with an enticingly citrus nose, this is a typically racy South African Chenin with a good concentration of sub tropical fruit well balanced with fresh citrus acidity and a dry finish

Unoaked Chardonnay

Peter Lehmann, Australia 2009

£25.95 bottle £4.50 125ml/£6.50 175ml glass

Balanced by a delightfully crisp acidity and finishing long with lingering peach flavours. Delicious as an aperitif or as a delightful accompaniment to chicken or fish.

Eco Organic Torrontes

Bodegas Santa Ana, Mendoza Argentina 2009

£26.75 bottle £5.25 125ml/£6.50 175ml glass

Very typical and elegant aromas of white flowers and roses on the nose layered with citrus notes, and crispy and smooth on the palate, this wine pairs well with seafood and mild to spicy cuisine

'Art Series' Riesling

Peter Lehmann, Barossa Valley, Australia 2008

£27.95 bottle £5.50 125ml/£6.95 175ml glass

Very pale yellow with green tints, the bouquet offers spicy fruit and floral notes. The palate is very tightly structured with good depth of limey fruit and a refreshingly clean, crisp finish

Sauvignon Blanc

Urlar, Gladstone, New Zealand 2010

£33.00 bottle £5.95 125ml/£8.25 175ml glass

Rosé

Eco Organic Rosé

Bodegas Santa Ana, Mendoza Argentina 2009

£26.75 bottle

£5.25 125ml/£6.20 175ml glass

A full and fruity rose wine bursting with rich, ripe blackcurrants, redcurrants, raspberries and cherries. A wonderful glass of rose on its own but equally good with fish, white meats and anything with a hint of spice.

Pink Elephant Rosé

Portugal 2009

£23.95

This refreshing crisp and fruity wine has intense aromas of strawberries and raspberries and is a perfect match to spicy foods

Rioja Rosado

Marqués de Riscal, Spain 2008

£25.65

On the palate it is fresh and supple, with a finish full of delicious, lively, crispness. Ideal with fish or rice

Classic Wine Selection

Red

Carignan

La Cadence, Languedoc Roussillon, France 2009

£21.00 bottle

£3.75 125ml/£5.40 175ml glass

A bright cherry red colour packed with red berry aromas and hint of nutmeg. The palate is full-bodied and fruity.

Montepulciano d'Abruzzo

Umani Ronchi, Marche, Italy 2009

£24.50 bottle

£15.00 half bottle

Medium bodied and dry, with a finely textured structure and ripe, plummy fruit. A great match with fresh peppers and tomatoes.

Shiraz Viognier

Little Yering, Yering Station, Victoria Australia 2008

£31.00

Rich plum and blackberry with an array of spice and hints of Viognier aromatics. Juicy, rich dark berry fruit with wonderful texture and soft, dry tannins.

Organic Wine Selection

Here at Careys manor we actively encourage environmental friendliness. Organic wines are free from additives, preservatives and pesticides, making them not only good for the environment, but also for your personal wellbeing.

Eco Torrontes

Bodegas Santa Ana, Mendoza Argentina 2009

£26.75 bottle £5.25 125ml/£6.50 175ml glass

Very typical and elegant aromas of white flowers and roses on the nose layered with citrus notes, and crispy and smooth on the palate, this wine pairs well with seafood and mild to spicy cuisine

Eco Rosé

Bodegas Santa Ana, Mendoza Argentina 2009

£26.75 bottle £5.25 125ml/£6.50 175ml glass

A full and fruity rose wine bursting with rich, ripe blackcurrants, redcurrants, raspberries and cherries. A wonderful glass of rose on its own but equally good with fish, white meats and anything with a hint of spice.

Eco Malbec

Bodegas Santa Ana, Mendoza, Argentina. 2009

£26.75 bottle £5.25 125ml/£6.50 175ml glass

Sweet aromas of blackberries and plums. Velvety texture accompanied by soft tannins and a long length.

» » » » » » » » » » » » » » » »

Sauvignon Blanc

Urlar, Gladstone, New Zealand 2010

£33.00 bottle £5.95 125ml/£8.25 175ml glass

Notes of zesty gooseberry, grapefruit, and lime flavours with a hint of passionfruit., the palate is full with great weight and length. The wine is suited to all occasions but particularly well matched to seafood.

Pinot Gris

Urlar, Gladstone, New Zealand 2009

£38.95

Aromas of sweet pear, honeysuckle and stone fruit overlaying a generous mouth feel of great weight and depth. Using oak cask fermentation, this wine provides creamy texture on the palate.

Pinot Grigio

Le Vigne, Veneto, Italy, 2008

£28.15

Attractive bright lemon yellow with glints of gold in the glass. A fruity lemony nose followed by crisp and medium bodied palate and a delicious finish

Sauvignon Blanc

Soleus, Colchagua valley, Chile, 2009

£25.50

An aromatic wine that offers herbaceous characters alongside gooseberry, lychee and lemon aromas. The palate is dry, medium bodied. All the refreshing and lively flavours you would expect from a Sauvignon Blanc.

Merlot

Soleus, Colchagua valley, Chile, 2009

£25.50

Deep ruby red in colour this wine is aromatic and fruit driven, displaying ripe plum and red-berry fruit. The palate is medium bodied, finely structured, with blackberry and morello cherry flavours, wood spice and a hint of vanilla.