

## Welcome To Tien. The Ultimate Thai Experience.

Our Tien Drinks List has a wide range of drinks specially selected to enjoy before, during or after your meal in the Lounge Bar or Restaurant.

If you would like any advice on a suitable wine for the menu you have chosen, we would be delighted to assist you.

### IMPORTANT NOTICE

All wines are between 9% - 15% ABV and contain sulphites.  
For allergen details and precise ABV please refer to bottle.

- Suitable for vegetarians
- Suitable for vegans
- Organic

## Sparkling Wines by the Bottle

- |  | 200ml | 750ml  |
|--|-------|--------|
| 1 Mionetto Treviso Prosecco DOC, Italy   | £7.75 | £28.25 |
| Inviting, fresh and alive with hints of acacia honey and ripe apples                         |       |        |
| 2 Mionetto Sergio Rosé, Italy  |       | £28.25 |
| Lightly sparkling, the aroma is delicate and fragrant. Raspberry and Marasca cherry flavours |       |        |

## Champagne by the Bottle

- |   |         |
|---|---------|
| 3 Baron Albert L'Universelle Brut   | £42.00  |
| Aged for four years, this medal winning Champagne is light, fresh and fruity  |         |
| 4 Baron Albert L'Enchanteresse Rosé Brut  | £55.00  |
| A seductive blend of Pinot Meunier, Chardonnay and Pinot Noir across three harvests. Deliciously pink!                        |         |
| 5 Pommery Brut Royal  | £67.50  |
| A succession of apple, pear, fresh-fruit fragrances from this stylish classic   |         |
| 6 Laurent Perrier Rosé  | £82.00  |
| Complex, soft and full flavoured with a rich, raspberry-blackcurrant nose and palate  |         |
| 7 Dom Perignon Brut   | £159.00 |
| Acknowledged as one of the world's finest Champagnes. A delicate wine, with perfect balance, weight and astounding complexity |         |

## Rosé Wines by the Bottle

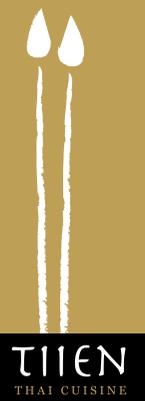
- |   |        |
|---|--------|
| 8 House Rosé  | £16.45 |
| Ideal for everyday drinking   |        |
| 9 L'Artisan Grenache Merlot Rosé, France  | £17.50 |
| Delicious fruity rosé from the heart of Languedoc   |        |
| 10 Compass Point White Zinfandel, USA   | £19.75 |
| A lively fruity rosé wine with aromas of red summer fruits and an attractive sweet crispiness                               |        |
| 11 Botter Pinot Grigio Rosé, Italy  | £21.50 |
| A light rosé colour, this wine has intense notes of acacia flowers  |        |
| 12 Henri Gaillard Provence Rosé, France   | £22.50 |
| Light and dry, strawberry fruit, delicious taste of the south of France. Try with the Fish Fillet with Sweet and Sour Sauce |        |

## Dessert Wine by the Bottle

- |   |                 |
|---|-----------------|
| 13 Emiliana Late Harvest Sauvignon Blanc, Chile                                   | 375ml<br>£14.00 |
| Sweet peach and orange peel flavours. Lush and lovely, it will caress your senses |                 |

### Taste Guide

- |              |            |              |
|--------------|------------|--------------|
| Very dry     | Sweet      | Light        |
| Dry          | Very sweet | Medium light |
| Off-dry      | Rich       | Medium       |
| Medium dry   | Luscious   | Full-bodied  |
| Medium sweet |            | Heavy        |



## Wines by the Glass

### White

	175ml	250ml
23 House White <sup>2</sup> Fruity fresh and dry	£4.95	£6.25
16 Santa Alba Chardonnay, Chile <sup>2</sup> Supple yet fresh with just a hint of vanilla and deliciously ripe melon	£5.35	£6.60
20 Monte di Cello Pinot Grigio, Veneto, Italy <sup>2</sup> Well balanced with tropical fruits and refreshingly dry	£5.60	£7.25
26 Bodegas Fos Rioja Blanco, Spain <sup>1</sup> Fresh yellow plum, apple, with an enjoyable mineral expression	£6.50	£8.25
25 Adobe Organic Gewürztraminer, Chile <sup>2</sup> <sup>V</sup> <sup>O</sup> Delicious aromatic wine with outstanding freshness.	£6.90	£7.95
14 Southern Lights Sauvignon Blanc, Marlborough, NZ <sup>1</sup> A classic crisp, fresh and citrusy wine	£7.00	£8.95
18 Chablis, Domaine Denis Race, France <sup>1</sup> A classic wine, dry with an apply fruit palate and toasty finish	£7.95	£9.75

### Rosé

8 House Rosé <sup>2</sup> Ideal for everyday drinking	£4.95	£6.25
10 Compass Point White Zinfandel, USA <sup>4</sup> A lively fruity rosé wine with aromas of red summer fruits and an attractive sweet crispiness	£5.35	£6.60
11 Botter Pinot Grigio Rosé, Italy <sup>2</sup> A light rosé colour, this wine has intense notes of acacia flowers	£5.95	£7.50
12 Henri Gaillard Provence Rosé, France <sup>1</sup> Light and dry, strawberry fruit, delicious taste of the south of France	£6.75	£8.25

### Red

36 House Red <sup>C</sup> A soft dry red	£4.95	£6.25
29 Botter Merlot, Italy <sup>B</sup> A medium bodied, balanced fruity wine just right with savoury food	£5.35	£6.60
37 Il Barroccio Nero d'Avola, Italy <sup>C</sup> This opulent red wine is spicy and juicy, displaying flavours of plums and ripe dark cherries	£5.60	£7.25
40 Bodegas Fos Rioja Crianza, Spain <sup>C</sup> Delicious integration of Morello cherry and cedar with this award-winning, handmade wine	£6.50	£8.25
33 Adobe Organic Cabernet Sauvignon, Chile <sup>D</sup> <sup>V</sup> <sup>O</sup> The palate is soft with appealing blackcurrant on the palate, well-structured tannins, leaving hints of cherry stone flavours	£6.90	£7.95
41 Goyenechea Malbec, Argentina <sup>D</sup> An enthralling wine full of dark berry fruit and a dry finish	£6.95	£8.50
34 La Baume Syrah, Languedoc, France <sup>C</sup> An opulent award-winning Shiraz, robust and fruity with ripe red berries and spicy flavours	£6.95	£8.95

### Dessert Wine

	125ml
13 Emiliana Late Harvest Sauvignon Blanc, Chile <sup>8</sup> <sup>V</sup> <sup>O</sup> Sweet peach and orange peel flavours. Lush and lovely, it will caress your senses	£4.75

## White Wines by the Bottle

### Sauvignon Blanc

14 Southern Lights Sauvignon Blanc, Marlborough, NZ <sup>1</sup> A classic crisp, fresh and citrusy wine. Ideal with Panang Curry	£24.95
15 Sancerre les Lorys, Loire, France <sup>1</sup> Pale straw in colour it offers piercing aromas of grapefruit on a palate of fresh cut grass	£38.00

### Chardonnay

16 Santa Alba Chardonnay, Chile <sup>2</sup> Supple yet fresh with just a hint of vanilla and deliciously ripe melon. Try with the Mixed Seafood Salad	£19.75
17 Soldier's Block Chardonnay, Australia <sup>2</sup> <sup>V</sup> A delightfully integrated Chardonnay with tropical fruit and a creamy texture	£24.95

#### Manager's Favourite Food Match

18 Chablis, Domaine Denis Race, France <sup>1</sup> A classic wine, dry with an apply fruit palate and toasty finish. Try with Stir-fried Scallops with Garlic	£28.50
19 Meursault, Berard, Burgundy, France <sup>1</sup> Flashes of lemon yellow with aromas of fresh flowers developing opulent and unctuous flavours	£47.00

### Pinot Grigio

20 Monte di Cello Pinot Grigio, Veneto, Italy <sup>2</sup> Well balanced with tropical fruits and pineapple on the nose	£20.50
21 La di Motte Pinot Grigio, Piave, Italy <sup>1</sup> This award-winning wine delivers tropical fruit flavours with apples and acacia on the nose. Try with a Sweet and Sour Stir-fry	£23.50
22 Jealous Sisters Pinot Gris, Marlborough, New Zealand <sup>1</sup> This Pinot Gris, known as Grigio in Italy, is one of New Zealand's hidden secrets	£29.95

### Other White Wine Varietals and Blends

23 House White <sup>2</sup> An easy drinking white wine	£16.45
24 Fontana Oveja Dry Muscat, Spain <sup>1</sup> The lifted exotic fruit and spicy fragrance make for a real treat with seafood. Try with Steamed Sea Bass with Ginger Sauce	£21.95

#### Manager's Choice White

25 Adobe Organic Gewürztraminer, Chile <sup>2</sup> <sup>V</sup> <sup>O</sup> Delicious aromatic wine with outstanding freshness. Ideal with Asian and spicy cuisine	£22.95
26 Bodegas Fos Rioja Blanco, Spain <sup>1</sup> Fresh yellow plum, apple, with an enjoyable mineral expression. A good match with the Mixed Starter for Two	£23.95
27 La Baume Viognier, France <sup>2</sup> Fresh and fruity Viognier with citrus peach and delicious apricot flavours. Goes well with Thai Green Curry	£24.90
28 Nuevo Quadro Gavi di Gavi, Piemonte, Italy <sup>2</sup> <sup>V</sup> Italy's supremely light and delicate wine. Ideal with fish. Apples and pears on the nose with a dry finish	£29.95

## Red Wines by the Bottle

### Merlot

- 29 **Botter Merlot, Italy**  £19.75  
A medium bodied, balanced fruity wine just right with savoury food.  
Goes well with Stir-fried Vegetables with Oyster Sauce
- 30 **Casa Santiago Merlot, Chile**  £21.00  
Intense red fruit flavours of strawberries and raspberries.  
Complements Thai Style Grilled Pork Chops
- 31 **Château Lafon, Bordeaux, France**  £27.00  
A traditional Merlot led Bordeaux blend. With delicious aromas  
of red fruits, cedarwood and vanilla, with silky tannins

### Cabernet Sauvignon

- 32 **Stonewalker Cabernet Sauvignon, South Africa**  £20.50  
A medium bodied wine with sublime flavours of cassis and ripe blackberries

#### Manager's Choice Red

- 33 **Adobe Organic Cabernet Sauvignon, Chile**    £22.95  
The palate is soft with appealing blackcurrant on the palate,  
well-structured tannins, leaving hints of cherry stone flavours

### Shiraz

- 34 **La Baume Syrah, Languedoc, France**  £24.95  
An opulent award-winning Shiraz, robust and fruity with ripe red berries  
and spicy flavours. Try with Pork Spare Ribs
- 35 **Soldier's Block Shiraz, Langhorne Creek, Australia**   £24.95  
A bright lifted Shiraz with a wonderful perfumed dusty nose of dark fruit

### Other Red Wine Varietals and Blends

- 36 **House Red**  £16.45  
A soft dry red
- 37 **Il Barroccio Nero d'Avola, Italy**  £20.50  
This opulent red wine is spicy and juicy, displaying flavours  
of plums and ripe dark cherries
- 38 **Cline Cellars Lodi Zinfandel, USA**   £23.00  
A wonderfully smooth wine with complex flavours of black cherry,  
strawberry and spicy vanilla
- 39 **Santa Alba Reserve Pinot Noir, Chile**  £23.50  
Delicious vibrant plum and spice flavours, fresh and smooth.  
Try with the Aromatic Duck
- 40 **Bodegas Fos Rioja Crianza, Spain**  £23.95  
Delicious integration of Morello cherry and cedar  
with this award-winning, handmade wine
- 41 **Goyenechea Malbec, Argentina**  £24.50  
An enthralling wine full of dark berry fruit and a dry finish
- 42 **Château St Roch Limoux, France**  £26.95  
Intense fruity nose with notes of Morello cherry and mocha
- 43 **Fleurie, Domaine de Treilles, France**  £28.00  
Rich red fruit aroma bursting with cherries and wild berries on the palate
- 44 **Bodegas Fos Reserva, Rioja, Spain**  £32.95  
Hand-picked grapes from 65-year-old vines, 18 months en barrique helps  
create this modern masterpiece. Try with the Weeping Tiger Cry Steak

## Cocktails £7.95

### Classic Mojito

Our most popular cocktail by far! Using a blend of Havana Bacardi rum stirred with mint, fresh lime and sugar syrup over crushed ice

### Strawberry Mojito

Another variation on the Mojito mixed with fresh strawberries and Bacardi rum, muddled with limes and mint over ice

### Pomegranate Mojito

Bacardi rum, muddled with limes and mint over ice

### Amazing Thailand

Bacardi rum, fresh lime, pomegranate juice, fresh mint and pomegranate seeds

### Long Island Iced Tea please ask for variations

Five white spirits with lemon topped up with cola

### Caipirinha

A Brazilian cocktail made with Cachaça Pura, your choice of sugar and fresh limes

### Bramble

A gin classic mixed with lemon juice and Sirop de Gomme then laced with Crème de Mûre

### Cosmo

Absolut Citron, Cointreau, cranberry juice and lime with a dash of orange bitters

### Piña Colada

Bacardi, Malibu, cream, coconut sirop and pineapple juice

### Cosmopolitan

Absolut Citron vodka, lime juice, cranberry juice and Triple Sec

### Sex on the Beach

Vodka, Archers, orange juice, cranberry juice

### Margarita

Tequila, Triple Sec, orange liqueur and freshly squeezed lime juice

### Espresso Martini

A modern favourite. Chilled coffee, Kahlua and Absolut vodka

### Passion Fruit Martini

Elegant cocktail made with passion fruit, Absolut vodka, fresh lemon and pineapple juice.

## Champagne Cocktails £8.95

### Bellini/Rossini

Champagne over peach purée (Bellini) or strawberry purée (Rossini)

### Blue Champagne

Smirnoff vodka, Curaçao and sugar syrup topped with Champagne

### Kir Royal

Crème de Cassis topped off with Champagne

## Non-Alcoholic Cocktails £6.95

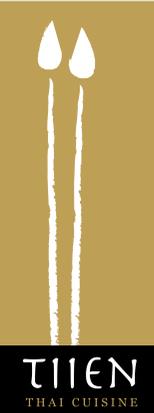
### Strawberry Tien

Fresh strawberries and lime juice topped with apple juice

### Colada Tien

A Piña Colada without the rum and lime

Any cocktail not listed above can be made for you, provided we are not too busy.



Absolut Vodka	£4.50
Grey Goose Vodka	£4.50
Mamont Tusk Premium Vodka	£4.50
Smirnoff Flavours Apple	£4.50
Gordon's Gin	£3.95
Bombay Sapphire Gin	£4.50
Fifty Pounds 'Handcrafted' London Dry Gin	£4.50
Bacardi	£4.50
Havana 3 Year Old	£3.95
Captain Morgan	£3.95
Lamb's Navy	£3.95
Bell's	£3.95
Johnnie Walker Black Label	£4.95
Glenfiddich 15 Year Old	£4.95
Jack Daniels	£4.95
Jameson	£4.95
Courvoisier	£4.95
Rémy Martin XO	£14.00
Jose Cuervo Gold	£3.95
Martini Rosso	£3.95
Martini Dry	£3.95
Martini Bianco	£3.95
Pernod	£3.95
Pimm's	£3.95
Campari	£3.95
Malibu	£3.95
Southern Comfort	£3.95
Alize Red Passion	£3.50
Cointreau	£3.50
Drambuie	£3.50
Grand Marnier	£3.95
Baileys	£3.95
Tia Maria	£3.95
Kahlua	£3.95
Sambuca White	£3.50
Sambuca Black	£3.50
Amaretto	£3.95
Archers	£3.95
Apple Sourz	£3.95
After Shock Blue	£3.50
After Shock Black	£3.50
Jägermeister	£3.50

### Bottled Drinks

Chang	£3.50
Singha	Large £4.95 Small £3.50
Corona	£3.20
Cobra	Large £4.95 Small £3.20
Tsing Tao	£3.50
Budweiser	£3.20
Peroni	£3.20
Magners Original	£4.25
Magners Pear	£4.25

### Draught Beers

Kingfisher	Pint £4.50	Half £2.95
Tiger	Pint £4.50	Half £2.95

### Soft Drinks

Pepsi	Pint £3.50	£2.95
Diet Pepsi	Pint £3.50	£2.95
Lemonade	Pint £3.50	£2.95
Tonic Water	Pint £3.50	£2.95
Slimline Tonic	Pint £3.50	£2.95
Canada Dry	Pint £3.50	£2.95
Bitter Lemon	Pint £3.50	£2.95
J2O Apple & Mango		£2.95
J2O Orange & Passion Fruit		£2.95
Energy Drink		£3.00
Small Still Water		£2.50
Small Sparkling Water		£2.50
Large Still Water		£3.95
Large Sparkling Water		£3.95
Orange Juice	Pint £3.95	£2.95
Cranberry Juice	Pint £3.95	£2.95
Pineapple Juice	Pint £3.95	£2.95
Apple Juice	Pint £3.95	£2.95
Mixers		£1.25

### Hot Drinks

Tea	£1.95
Coffee	£2.95
Espresso	£2.95
Double Espresso	£3.50
Cappuccino	£3.50
Latte	£3.50
Mocha	£3.50
Floater Coffee	£3.95
Liqueur Coffee	£4.95
Hot Chocolate	£3.95