



Monsoon Valley was founded in 2001 by Chalerm Yoovidhya, a wine-loving entrepreneur with a vision to create wine culture in Thailand. Upon returning from his studies abroad, Chalerm experimented with growing wine grapes, embarking on a journey to create world-class wines here in tropical Thailand.

His first vineyard was at Tab Kwang, in beautiful Khao Yai area, a region known as the 'traditional' grape-growing region of Thailand.

An opportunity arose in 2002, when Chalerm was invited to plant grapes at the Huay Sai Royal Research project, a trial vineyard in Petchburi province, which at that time was not considered a wine-growing region. However, to his surprise, the grapes thrived, which led to Chalerm deciding to grow wine grapes at a commercial level in Hua Hin.

Chalerm found the ideal spot in a former elephant corral, Baan Khok Chang, a lush 1,500 rai (240 hectar) valley 45 kms west of Hua Hin beach. And thus Monsoon Valley Vineyards was born!

Being close to the sea gives our vineyard an advantage as nights tend to be cooler with fresh sea breeze, while the sandy and loamy soil is enriched with shells and fossils giving minerality and freshness to the wines. Today we grow a wide array of varietals such as Colombard, Shiraz, Chenin Blanc, Sangiovese and Rondo. Later added were Muscat, Dornfelder, Merlot, Cabernet Sauvignon and Sauvignon Blanc varietals.

Almost 20 years later, we're proud to have become Thailand's most internationally awarded local wine, with over 340 accolades from around the world so far. We thank you for your support and hope your Monsoon Valley experience is a memorable one.



Wine tasting set

THB
390

THB 150 per person

with wine tasting set THB 390 / Person

TIME	ACTIVITIES	PRICE
10.00 hrs	Vineyard Tour Vineyard Tour with Wine Tasting	THB 150 THB 390
11.00 hrs	Vineyard Tour ElephantMeet & Greet	THB 350
13.00 hrs	Vineyard Tour Vineyard Tour with Wine Tasting	THB 150 THB 390
14.00 hrs	Vineyard Tour ElephantMeet & Greet	THB 350
15.00 hrs	Vineyard Tour Vineyard Tour with Wine Tasting	THB 150 THB 390
16.30 hrs	Vineyard Tour ElephantMeet & Greet	THB 350

Experience a guided tour through the vineyard. Learn how vines grows in our tropical climate. Enjoy vineyard tour everyday at 10am., 1pm., 3pm. THB 150 / person with complimentary welcome drink.

Or enjoy vineyard tour with elephant meet and greet activity at 11am., 2pm., 4:30pm. THB 390/person



FRENCH FRIES 90,-IWSUISWS78 | 專条。 Deep Fried Potatoes Chips 油炸薯条和番茄酱

APPETIZER COLD CUTS

GARLIC MOZZARELLA AND PARMESAN CHEESE BREAD 190.-

UUUUONS:INEUOUBA | 蒜香烤面包配 马苏里拉奶酪和巴马奶酪

French Baguette, Topped with Melted Mozzarella and Parmesan

法式长棍面包,配上马苏里拉 奶酪和帕玛森芝士

> Monsoon Valley Sparkling Brut Blanc de Blancs 白葡萄气泡酒



Chick Peas Soup 250 ชนกัวลกไก่

Chick Pea Soup, Smoked Ham, Olive Oil, Parsley and Cream

Monsoon Valley Signature White 招牌白葡萄酒



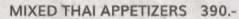
MAENG KHAM KLEAB BUA 190.-

เบียงคำกลีบบัวหลวง

在荷花瓣上的泰国传统小吃

Lotus Petals, Ginger, Lime, Shallot, Chili, Cashew Nut, Dry Shrimp, Coconut Flake and Shrimp Paste Dressing

鲜姜,青柠,红洋葱、辣椒、腰果、小干虾、椰子肉碎、虾酱放在荷花润上 Monsoon Valley Sparkling Brut Blanc de Blancs | 白葡萄气泡酒



อาหารว่างรวม (ไก่สเต๊:, ทอดมันทะเล, กุงทอง, ปอเปีย:)

Grilled Chicken Satay, Seafood Fish Cake , Golden Bag and Spring Roll Served with Assorted Sauces **烤鸡肉串**,海鲜鱼饼,虾仁春卷加上什锦酱

Monsoon Valley White Shiraz 白西拉葡萄酒



All price are subject to 10% service charge and government tax 以泰铢为价格单位并加收政府税和服务费



Red Bell Pepper Soup 250 ชปพริกย์กษ์แด้ง

Roasted Bell Pepper Soup Served with Bell Pepper Ragout, Anchovy and Potato Confit

> Monsoon Valley Signature White 招牌自葡萄酒

** some import items are not always available and an alternative similar ingredient will be added

CALAMARI FRITTI 290.-Uanh近nらUIIJUnOQnTUnnnsむOA Deep Fried Calamari with Paprika Flour with Tartare Sauce 鸡肉碎,洋葱,大蒜配上薄荷酸奶

Monsoon Valley Colombard 白葡萄酒



COMBINATION PLATTER 650.-

ชืลและโคลด์คัต | 拼盘

Asiago Cheese, Gorgonzola Cheese, Emmental Cheese, Mortadella Pistachio, Salami Napoli, and Pancetta Served with Selection of Pickles and Condiments

布里奶酪,烟熏斯卡莫札奶酪,埃曼塔奶酪,烟熏火腿 米兰萨拉米香肠和意大利火腿配上精选调味品

Monsoon Valley Signature Red 招牌全角整體





CHEESE PLATTER 650.-

区含SOUI含SWNUOQUAG / 奶酪拼盘 Emmental, Testun al Barolo, Gorgonzola, Pecorino and Asiago Served with Nuts and Dried Fruits

布里奶酪,埃曼塔奶酪,烟熏斯卡莫札奶酪,芳提那芝士和艾 斯阿格芝士加上坚果和水果干

> Monsoon Valley Signature Red 招牌红葡萄酒



COLD CUTS PLATTER 650.-

Parma Ham, Mortadella Pistachio, Salami Napoli, Nduja Salami Piccante, Coppa Ham and Pancetta Served with Selection of Pickles and Condiments

熏火腿,斑点蒙塔格纳,米兰萨拉米,意大利火腿和香 肠配上小泡菜和调味品

Monsoon Valley Shiraz 西拉紅衛高酒





SPICY GRILLED AUS. RIB-EYE BEEF SALAD 380.-

どいばのどい | 香辣澳洲肋眼牛肉沙拉 Australian Rib-eye Steak, Lemongrass, Cucumber, Mint, Chili and Red Grapes 澳洲泪眼牛排,柠檬草,黄瓜薄荷叶, 辣椒,红葡萄

Monsoon Valley Signature Red 招牌紅葡萄酒





MARINATED TUNA CARPACCIO 320.-กูนาคาปาชิโอ

Marinated Tuna Carpaccio Served with Quail Egg, Rocket Salad and Mascarpone Limoncello Monsoon Valley Colombard 白葡萄酒





aaoalijaligauea | 烟熏三文鱼沙拉

Smoked Salmon, Mixed Salad with Rocket, Shallot, Spring Onion, Capers and Honey Mustard Dressing

烟熏三文鱼, 芝麻菜, 红洋葱, 小青葱, 西班牙小酸豆 加上蜂蜜沙拉酱

Monsoon Valley Signature White 招牌白葡萄酒



GRAPE AND SALAMI SALAD 250.-

aanalcalsovu | 葡萄萨拉米香肠沙拉

Red Grape, Salami, Lettuce Salad, Wild Rocket, Chill and Italian Dressing

红葡萄, 萨拉米香肠, 生菜, 芝麻菜, 辣 椒意大利沙拉酱



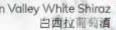
Monsoon Valley Colombard



TUNA AKAMI WITH LEMONGRASS 270.-

End Instruinonnii | 金枪鱼块配柠檬草 Tuna Steak Fillet, Lemongrass, Shallot, Mint, Olive Oil, Chili and Thai Dressing

泰式酱加上金枪鱼块, 柠檬草, 葱, 薄荷叶, 橄榄油, 辣椒 Monsoon Valley White Shiraz





GREEK SALAD WITH LEMON DRESSING 250.-

nsnaaa | 柠檬希腊沙拉

Greek Salad with Feta Cheese, Olives, Lettuce, Cherry Tomatoes, Cucumber, Onion, Oregano and Lemon Dressing (Vegetarian) 希腊沙拉费拉干酪, 橄榄, 生菜, 小番茄, 黄瓜, 洋葱, 牛至草和柠檬酱 (素)

Monsoon Valley Colombard 自前報酒





CAESAR SALAD 250.-

ซีซาร์ลล์ด | 凯撒沙拉

Cos Lettuce, Parmesan Cheese, Croutons and Caesar Dressing with Crispy Bacon 莴笋,怕马森芝士。油煎面包块和凯撒沙拉酱配脆皮培根

Optional | 可选

Topping with Smoked Salmon or Chicken or Sea Prawn 290.-

烟熏三文鱼或鸡肉或海虾



Monsoon Valley Signature White 招牌白葡萄酒



RIGATONI WITH PESTO SALAD 250.-

IWaldsminuaão | 素蒜香直通面

Rigatoni Salad Served with Black Olive, Cherry Tomato, Roasted Walnut, Basil and Pesto Sauce (Vegetarian)

意大利直通面黑橄榄, 樱桃小番茄烤核桃, 九层塔和蒜香酱(素)

Monsoon Valley Signature White 招牌白葡萄酒





SPICY RIGATONI WITH TOMATOES SALAD 250.-

aaoalUでSminu 辣味素番茄直通面

> Rigatoni Pasta Served With Cherry Tomatoes, Zucchini, Black Olive, Chili Flake, Olive Oil and Tomatoes Sauce (Vegetarian) 里加多尼直通粉和樱桃小番茄, 西葫芦,黑橄榄,彩椒, 橄榄油和番茄酱



Monsoon Valley Colombard 白葡萄糖





SPAGHETTI CARBONARA 230.-

สปาเก็ตตี้ชอสการโบนารา 意大利培根奶油面 Spaghetti, Egg, Smoked Bacon, Parmesan Cheese 意大利面,鸡蛋,烟熏培根, 奶油酱,帕玛森芝士

Monsoon Valley Signature White



CRAB MEAT FRIED RICE 240.-

JOV/GU | 螃蟹肉炒饭 Jasmine Řice, White Crab Meat, Egg, Carrot, Onion, Tomatoes, Topped with Crispy Fried Egg 泰国香米,螃蟹肉;鸡蛋,胡萝卜,洋葱,西红柿加上泰式煎蛋



Monsoon Valley Colombard



SABA FISH FRIED RICE 240.-

ข้าวพัดปลาซาบ:สมุนไพร

意大利培根奶油面

Jasmine Rice, Saba Fish Fillet, Kaffir Lime Leaves, Garlic, Chili, Egg Served with Chicken Satay and Prawn

泰国香米, 萨巴鱼, 非洲柠檬叶, 大蒜, 辣 椒,鸡蛋,鸡肉串和虾饼



Monsoon Valley Signature White



SPAGHETTI BOLOGNAISE 280.-

ลปาเก็ตตัชอลเบื้อ | 意大利肉酱面 Spaghetti, Minced Beef, Tomatoes Sauce Herbs and Parmesan Cheese

意太利面,碎牛肉,番茄酱和帕玛森芝士

Monsoon Valley Shiraz 西拉红葡萄酒



SPAGHETTI SPICY BACON 250.-

auhingalugiunou | 辣培根意大利面 Stir Fried Spaghetti with Garlic, Dried Chili, Black Olive, Crispy Bacon and Parmesan Cheese 大蒜, 干辣椒, 黑橄榄, 培根, 帕玛萨奶酪炒意大利面



Monsoon Valley Shiraz



SPAGHETTI 'PAD KEE MAO' SEAFOOD 280 .-

สปาโก็ตตี้พัดขี้เมากุ้งปลาหมึก

泰式海鲜意大利面

Stir Fried Spicy Spaghetti with Prawn, Squid, Chili and Thai Herbs

虾, 鱿鱼, 辣椒, 泰国草药炒意大利面

Monsoon Valley Signature White



RICE&PASTA



STIR FRIED FETTUCCINE TOM YAM WITH SEAFOOD 330.-

พาสต้าซอสตับยากแล

冬炎海鲜通心粉

Fettuccine with Kaffir-lime Leaves, Lemongrass, Galangal, Chili Pasted Mussel, Squid and Deep Fried River Prawn

牡蛎, 鱿鱼, 海虾, 非洲柠檬叶配冬 炎酱炒通心粉面



Monsoon Valley Colombard 白葡萄酒



PRAWN AND BARLEY RISOTTO 300 .-

รัชอตโตบาร์เลย์เขียวหวานกุ้งเสิร์WWร้อมซอสมิโซะ

Green Curry Risotto Served with Tiger Prawn Glaze Miso Sauce and Cauliflower Pickle

Monsoon Valley Signature White 招牌白葡萄酒



SPAGHETTI VONGOLE 230.-

สปาเก็ตตี้ หอยตลับกับไวน์ขาว 意大利奶油蛤蜊面

Spaghetti Baby Clam with White Wine, Garlic, Parsley 意大利小蛤蜊,白葡萄酒, 大蒜,鱼汤和西芹

> Monsoon Valley Signature White 招牌白葡萄酒





MACCHERONI LOBSTER THERMIDOR 550.-

มักกะโรนิครีมชอสกั้งเกมิดอร์ Maccheroni with Lobster, Cream, Mustard and Mozzarella Cheese

Monsoon Valley Signature White 招牌白葡萄酒



SPAGHETTI ARRABBIATA 230.-

สปาเก็ตตี้อาราเบียตต้า

番茄酱意大利面 -

Spaghetti Arrabbiata Served with Cherry Tomato, Garlic, Olive Oll, Spicy Chili, Basil and Tomato Sauce(Vegan)

意大利面, 樱桃小番茄, 蒜, 橄榄油, 辣椒, 罗勒叶和番茄肉酱



Monsoon Valley Colombard 白龍幸酒







GRILLED BEEF RIB-EYE STEAK 1,000.-

สเต็กเนื้อกับซอลไวน์แดง | 烤牛肋排眼肉

Australian Rib-eye, Shiraz Wine Sauce, Roasted Summer Mixed Vegetable

澳洲牛肋排,西拉红葡萄酒酱,烤夏季混合蔬菜和新鲜百里香

Monsoon Valley Cuvée de Siam Rouge



LAMB SHANK IN MONSOON VALLEY SHIRAZ RED WINE 790.-

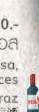
ขาแกะอุบไวน์แดงเสริฟกับโฟเลนต้าบด,พักพัดและซอสแกะ มะม่วงและน้ำมันมะกอก

Lamb Shank Red Wine Served with Polenta Mash, Summer Vegetable and Lamb Jus.

Monsoon Valley Shiraz 西拉红南菏德

HERB GRILLED CHICKEN 550.-

「nouauulwsiaswnubathia:auulwsvoa Baby Chicken char-grilled Served with Criolla Salsa, hearthy herbs and Spices Monsoon Valley Shiraz 西拉红前前酒



MAIN DISH



COCO LAMB RACK 1,000.-

ซีโครงแกะยาง I 可可羊排

Grilled Lamb Rack Served With Sautéed Summer Vegetable Raisin Chutney, Coco Powder and Hot Basil Sauce 烤羊排配季节菜酸辣酱,可可粉加上辣罗勒酱

> Monsoon Valley Cuvée de Siam Rouge 特制紅脂制酒





MAIN DISH

GRILLED PORK CHOP PINEAPPLE COMPOTE 590.-ฟิอกเรื่อปหมูยางกับสับปะรถ Marinated Pork Chop, Potatoes, Shallot, Pineapple Compote and Pineapple Jus.



Monsoon Valley Merlot 西拉紅葡萄酒



TORTILLA PIZZA 250.-

พืชซ่าแป้งตอติย่ากับพักขมและชีล | 玉米饼皮萨

Tortilla, Spinach, Onion, Mozzarella Cheese, Parmesan Cheese, Spicy Tomatoes Salsa and Pineapple Salsa

玉米饼,菠菜,洋葱,马苏里拉芝士,帕玛森芝士,辣味番茄辣 酱和菠萝辣酱

Optional 可选择

Topping with Cold Cuts (Salami, Prosciutto and Coppa)
390.-

可加料(萨拉米香肠,意大利熏火腿和意大利火腿片

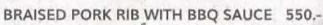


Monsoon Valley Shiraz 西拉红葡萄酒





Monsoon Valley Cuvée de Siam Blanc 特制白斯斯语



ชี้INSVKUอุปชอสบาร์บี คิว Pork Rib, Roasted Pumpkin, Carrot, Potatoes, Shallot and BBQ Sauce

Monsoon Valley Signature Red 指牌紅葡萄酒





SEABASS FILLET WITH DUTCH CARROT PUREE 350.-

ปลากระพงอบเสิร์ฟพร้อมแครอกพิวเร่

Bake Seabass Served with Pureed Carrots, Bake Onion, Pomegranate and Lemon Wedge

Monsoon Valley Signature White 招牌白前萄酒





MAIN DISH

PORK MILANESE PRIMAVERA 320 .-

หมูคลูกเกล็ดขนมปังสไตล์อิตาเลียน เสริฟกับสลัดมะเขือและลาตาตุย

Pork Milanese with Grissini Bread Crumb Served with Rocket Tomato

Monsoon Valley Cuvée de Siam Rouge 特制红葡萄酒



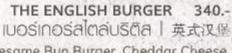
PULLED PORK TEXAS STYLE 360.-

wawośnalmáinnta l 德克萨斯炖猪肉

4 hour slow cooked pork Texas style on bun with French fries, BBQ sauce served with bottle of Moose Cider (adults only)

慢火炖至4小时的猪肉加上面包和炸薯条配上烧烤酱,外加一瓶驼鹿苹果酒(含酒精只限成人食用)

Monsoon Valley Shiraz 西拉红葡萄酒



Beef Burger, Sesame Bun Burger, Cheddar Cheese, Bacon, Gherkin Tomatoes, Onions and Lettuce Serve with French Fries

牛肉汉堡, 芝麻面包, 切达奶酪, 培根, 洋葱, 小酸黄 瓜、西红柿、生菜和炸薯条

Monsoon Valley Shiraz



FANTASTIC BURGHER (CHICKEN/BEEF) 310 / 330.-

เบอร์เกอร์เนื้อเสริฟกับเชดด้าชีส,หอมใหญ่พัด,เบคอน,มะเขือเทศและมันฟร์จิทอด

Chicken or Beef Burger Served with Cheddar Cheese, Caramalized Onion, Bacon, Tomato, Onion, Lettuce and French Fries



FISH AND CHIPS 320.-

Walonciam

炸鱼和薯条

Crispy Fish Fillet Made On Moose Cider Batter Served with French Fries, Lemon and Tartar Sauce 驼鹿苹果酒腌的炸鱼块配上炸薯条, 柠檬和塔塔斯

Monsoon Valley Colombard



GOURMET MAINS

CAULIFLOWER STEAK 220,-

สเต็กดอกก:หล่าหมักออริกาโน่เสิร์ฟกับ กัวเม็ดมะม่วงและน้ามันมะกอก Marinated Cauliflower Served with Cashew Nut, Oregano and Virgin Olive Oil

Monsoon Valley Signature White

FISH SOUP MEDITERRANEAN STYLE

ซุปปลาลไตล์ตะวันตก Selection of Fish and Shelfish in Tomato, Fish Stock, Colombard White Wine Monsoon Valley Colombard





SLOW POACHED EGG 250.-

ไข่ต้มนำล้มเสริฟกับมันบดโยเทริ,เบคอน,เห็ดพัดและซอสสมุนไพร Slow Poached Egg Served with Potato Yoghurt, Bacon, Mushroom and Thai Herb Vinegar

Monsoon Valley Colombard











THAIFOOD

MASSAMAN CHICKEN WITH JASMINE RICE

มัสมั่นไก่กับข้าวหอนมะลิ | 馬薩曼難 Massaman Curry, Chicken, Potato, Cashew Nut Served with Jasmine Rice 馬薩曼咖哩、雞、土豆、腰果 佐以茉莉香米



Monsoon Valley Shiraz 西拉红葡萄酒



PINEAPPLE AND RIVER PRAWN FRIED RICE 390.-

Unawaauul:sanuniaena | 河虾菠萝炒饭 Pineapple, Jasmine Rice, Onion, Chinese Sausage, Cashew Nut, Curry Powder and Grilled River Prawn 菠萝,秦国香米,洋葱,香肠,腰果、咖喱粉和烤河虾

Monsoon Valley Colombard 白葡萄酒





IINDUIUS:Wa 泰式传统拌面 White Crab Meat, Curry, Coconut Milk, Betels Leaves, Riceberry, Soft Shell Crab and Rice Vermicelli 螃蟹肉,咖喱,绿叶子(一种泰国当地的特殊叶子)泰国黑紫米。椰奶,软壳蟹炒米粉



Monsoon Valley Cuvée de Siam Blanc 特制白葡萄酒



KHAO SOI CHIANG MAI 230.-

びつびらとほどいったり | 清迈特色面

Crispy Egg Noodles with Chicken Curry Northern Style and Vegetable Pickle

泰国北部咖喱鸡肉脆鸡蛋面配上应季蔬菜



Monsoon Valley Shiraz 西拉红葡萄酒



GAI SATAY 180.-

aticitin | 烤鸡肉串

Thai Style Marinated Charcoal Grilled Chicken Skewers with Peanut Sauce 泰国碳烤鸡肉串配特制花生酱



Monsoon Valley White Shiraz 白西拉葡萄酒

CHICKEN CASHEW NUTS 180.-

ไก่พัดเม็ดมะม่วงคืมพานต์ 鸡肉腰果

Spring Onion, Dry Chili, Cashew Nut, Bell Pepper, Served with Jasmine Rice 爆炒鸡肉, 小葱, 干辣椒, 腰果, 彩椒配泰国香米

> Monsoon Valley White Shiraz 白西拉葡萄酒



THAIFOOD



PHAD THAI SHIRAZ GOONG SOD 290.-

Wolners Sauce, Egg. Bean Sprout, Chinese Chive, Pickle, Tofu and Phad Thai Sauce with River Prawn 米粉,酸角酱,鸡蛋,豆苗、韭菜,泡菜,豆腐和特制酱

Monsoon Valley White Shiraz 自西拉葡萄酒







COCONUT MOUSSE WITH PISTACCHIO 230.-

Coconut Mousse, Pistachio Nuts served with Homemade Mango Sorbet

Mansoon Valley Chenin Blanc Late Harvest 白葡萄甜酒



STRAWBERRY IN CUP 230.-

สตอเบอร์รี่มูสในก้วยช็อกโกแลต Strawberry Mousse served in a Chocolate Cup with Mixed Fresh Fruit Monsoon Valley Muscat 红葡萄財費





CHOCOLATE BAVARESE 230.-

ชื่อคโกแลตบาบาวาเรเช่

Dark Chocolate, White Chocolate Layer Served with Almond Cream, Pistachico and Stawberry Sorbet

Monsoon Valley Chenin Blanc Late Harvest 白葡萄甜酒





TIRAMISU 230.-

ทีรามิส

Traditional Italian Dessert made with biscuits soaked in Coffee and our own Monsoon Valley Muscat dessert wine Monsoon Valley Muscat 红葡萄甜酒

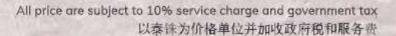


MANGO STICKY RICE 230.-

ข้าวเหนียวมะปวงกับไอศกรีมมะพร้าว

Sticky Rice Served with Diced Mango in Mango Sauce, Coconut Sauce and Coconut Ice Cream

Monsoon Valley Chenin Blanc Late Harvest 白葡萄甜酒





GRAPE CHEESECAKE 230.-

Bainnboaoou | 葡萄芝士蛋糕

Cheesecake, Red Grape Sauce, Whip Cream, Fresh Red Grape with Vanilla Ice Cream 芝士蛋糕,红葡萄酱,奶油,鲜红葡萄和香草冰淇淋



Monsoon Valley Chenin Blanc Late Harvest 白葡萄甜酒



新碧源

Grape Jam, Pie Dough, Whipping Cream, Grape Sorbet 葡萄果醬, 派麵團, 鮮奶油, 葡萄冰糕

Monsoon Valley Muscat 纟前前融酒





DESSERT

PANNA COTTA RED AND GREEN GRAPE COMPOTE 230.-

Whithe Managarian | 意式奶冻配红绿葡萄

Panna Cotta Grapes Served with Layer of Green Grapes, Layer of Red Grapes and Grapes Compote

意式红葡萄,绿葡萄奶冻配葡萄干

Monsoon Valley Muscat 红葡萄甜酒

HOME-MADE SORBET AND ICE CREAM | 自制冰淇淋

Grape Yogurt Sorbet and Ice Cream

ซอร์เบโยเกิร์ตอีงุ่น และ ไอคกรีมต่างๆ

葡萄酸奶沙冰和冰淇淋

Grape Sorbet, Chocolate, Vanilla, Coconut, Passion Fruit , Mango , Mocha , Rum Raisin , Strawberry Serve with Tulip Biscuits

葡萄沙冰,巧克力、香草、椰子、百香果、芒果、抹茶、朗姆酒葡萄干、草莓

Serve with Tulip Biscuits 郁金香饼干

1 Scoop 130.00 一个球 130.00

2 Scoops 240.00 两个球 240.00

3 Scoops 330.00 三个球 330.00

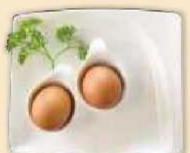
Mansoon Valley Chenin Blanc Late Harvest 自借幇計值



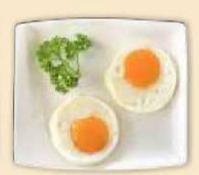














AMERICAN BREAKFAST THB 450

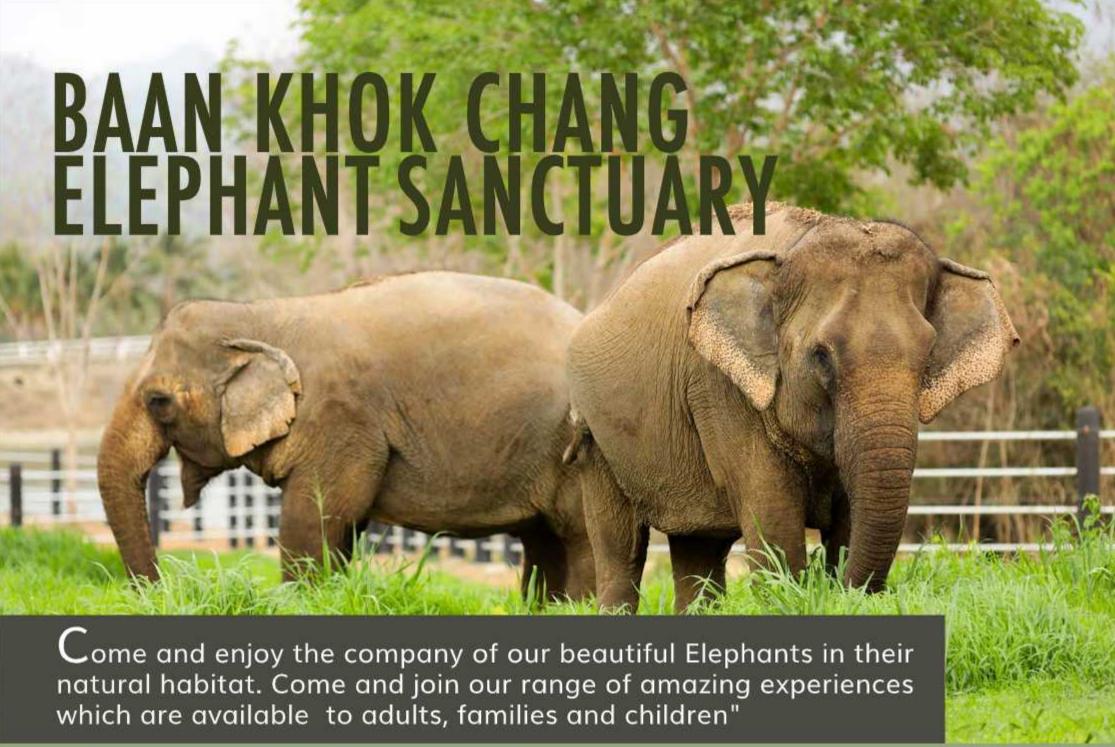
อาหารเช้าสไตล์อเมริกัน 美式早餐

- Two Eggs Any Style: Omelets, Fried, Scrambled, Poached or Boiled
- Side dish: Ham, Bacon, Sausage, Sautéed Tomatoes, Grilled Hash Brown
- Toast served with Butter and Monsoon Valley Grape Jam
- Grape Yogurt, Fresh Milk, Grape Juice
- Seasonal Fresh Fruits
- Tea or Coffee

HEALTHY BREAKFAST THB450

อาหารเช้าเพื่อสุขภาพ 健康早餐

- Two Eggs of White Omelet
- Side dish: Sautéed Tomatoes,
 Grilled Hash Brown
- Toast served with Butter and Monsoon Valley Grape Jam
- Dried Raisins Muesli, Fresh Milk, Grape Juice
- Seasonal Fresh Fruits
- Tea or Coffee







We have an elephant conservation program, where we have 2 elephants now at our on-site sanctuary in the vineyard. We make sure to run our programs to the latest conservation specifications and we give our elephants a natural habitat, free of chains and with plenty of grounds to run around.

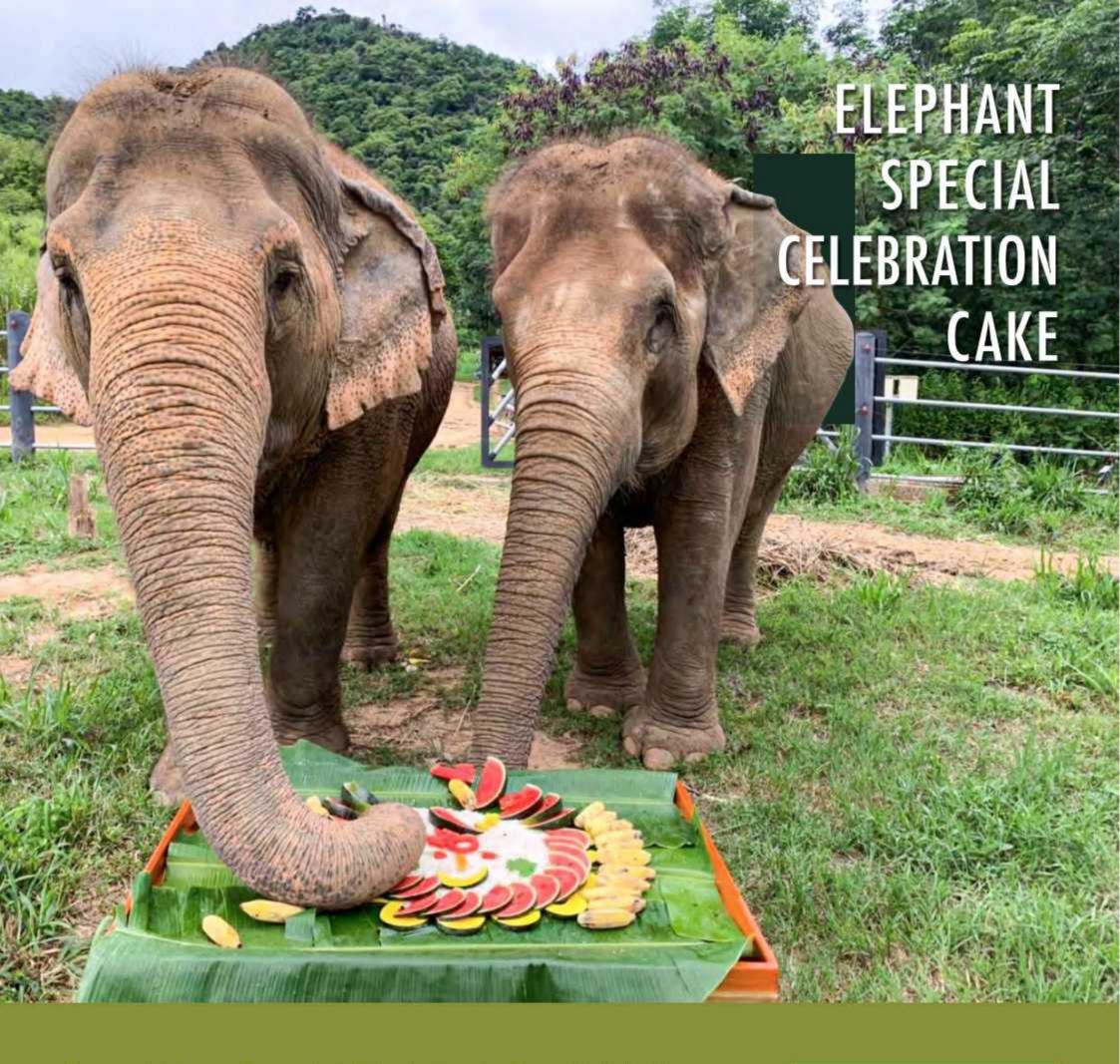
Come and enjoy the company of our beautiful healthy elephants where you can see them up to you 4 times daily. A small charge of 250 THB is applied to visitors wishing to meet and greet and all moneys are used to support this expanding scheme which will see many more animals rescued from the hard labor and tourist traps where they are usually used to enrich unscrupulous owners.

"Ban Khok Chang Elephant Sanctuary" is open daily from 11 am to 5 pm please join on this amazing experience open to adults and families with children.

THB 250 per person

(include a fruit basket to feed our elephants at the enclosure) Open daily from 9am. to 5pm. (Bathing time: 11am/ 2pm)

* Bathing time maybe changed please check schedule with our staff



Spend Your Special Birthday's Out With Us Celebrate in style with our SPECIAL ELEPHANT'S BIRTHDAY CAKE

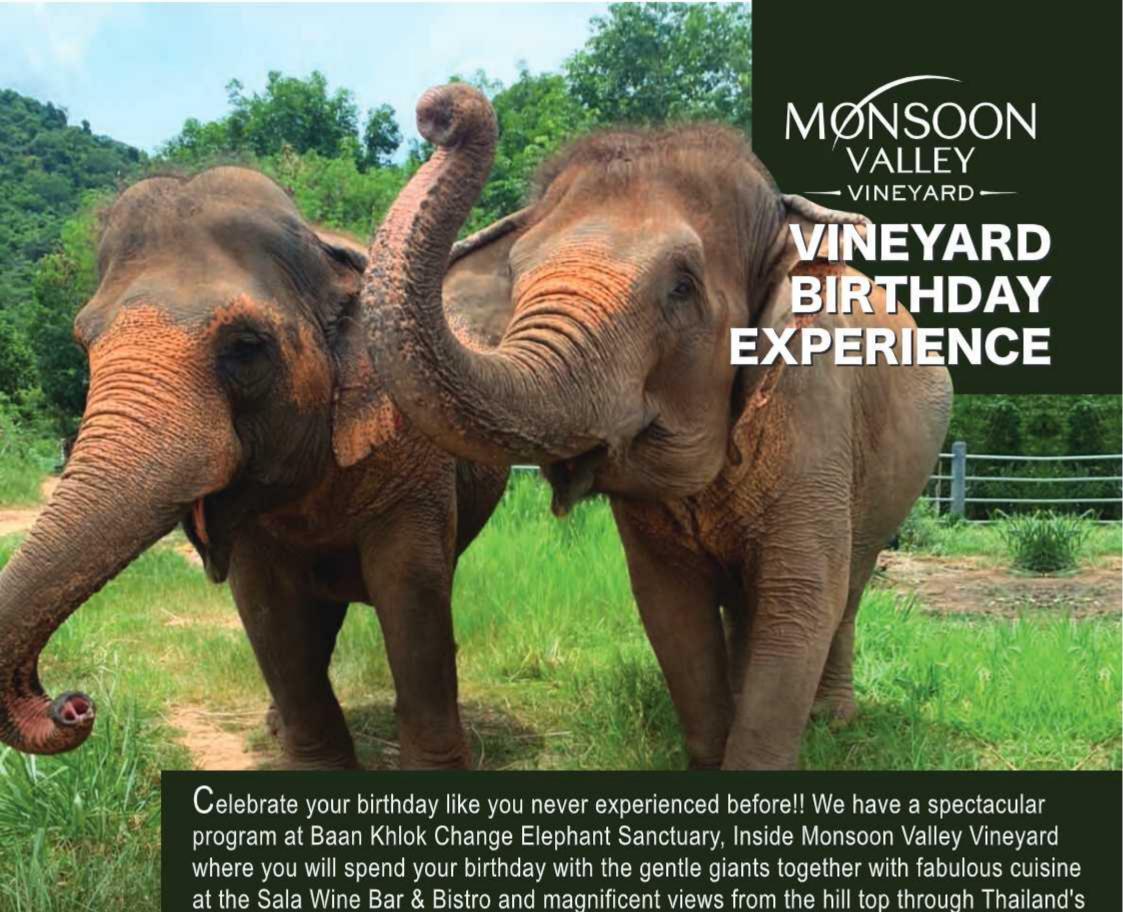
Our Unique program features a huge cake made up of a variety of fruits, and it will give the elephants an amazing delicacy experience which they will share with you and your loved ones!

Moreover you can also order the cakes without having to make the visit yourselves. We will make a short video and take few pictures for you to share around

THB 1,800(20 kg. Fruit Cake Parfait)
48 hours booking in advance









best & largest vineyard.





Includes:

- Welcome drink & refreshment cold towel
- 20 kg.of elephant birthday cake with your name
- Monsoon Valley Sparkling Brut Prestige (1 bottle)
- Private transfer from your hotel within one hour drive
- Special set lunch
- Birthday cheese cake for 2 person (or more on demand)
- Monsoon Valley premium gift
- Private VIP vineyard tour
- Memorial photos & short video (not edited)
- And of course a lots of FUN!!

THB 5,500.for 2 persons

48 hours booking in advance +66(0)81 701 0222, +66(0)81 701 0444



At Monsoon Valley Vineyard, we believes in the harmony between nature and wildlife, and have always worked to revive and restore the natural surroundings around the vineyard.

For example, were had many initiatives over the years to help rehabilitate the guar and banteng bulls at Kuiburi National Park and since we started the small bull community has strived into several hundred today. We have also been lucky enough to start a small project with a local hornbill and using our wine barrels, and we're have to report that hornbills have successfully taken up habitat in them.

and since 2015, in collaboration with the Hornbill Ecology Study Project at Mahidol University's Science Faculty, Siam Winery has been spearheading an innovative environmental protection effort under an experimental project titled "Development of Artificial Hornbill Nests from Used Wine Barrels". The project, overseen by Emeritus Professor Dr Pilao Poolsawas, uses old wine barrels to create man-made nest for hornbills. The artificial hornbill nests were designed by Chakorn Pasuwan of the School of Interior Design, Silpakorn University to broaden the birds' nesting choice and opportunities, as large trees which are their natural habitats are now rare to find. Of late, the situation has been worrying amid the decline in the highly endangered hornbill population that was on the verge of extinction. The lack of natural habitat is the second factor, after poaching, that drives these majestic birds to extinction.

On top of that, we have an elephant conservation program, where we have 2 elephants now at our on-site sanctuary in the vineyard. We make sure to run our programs to the latest conservation specifications and we give our elephant a natural habitat, free of chains and with plenty of grounds to run around.







VINEYARD VIPEXPERIENCE



WHAT'S PREMIUM:

- Private shuttle from your hotel *
- Private Vineyard Jeep Tour
- Jungle walk with Elephants
- Monsoon Valley Grand Tasting set
- Tour Guide Experience
- Adorable Souvenirs
- and More THB 3,499 / 2 persons

BOOK NOW:

+66 (1) 701 0222, +66 (1) 701 0444 Info@monsoonvalley.com THB 3,499 per 2 person

Jungle walk with

Private vineyard Jeep Tour

*Within one hour drive from Monsoon Vally vineyard



xplore our vineyard check-in at the 5 points around the circuit and when you get back claim an adorable Monsoon Valley souvenir

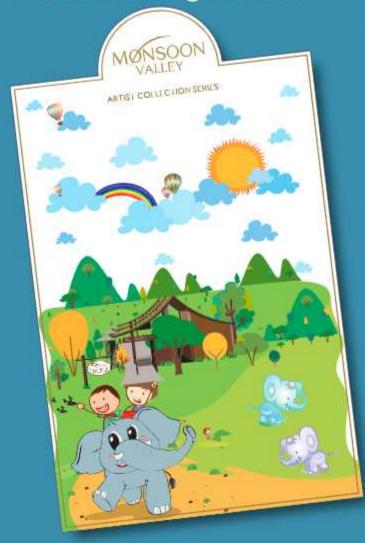
> 30minutesTHB 100 per person 60minutesTHB 150 per person







THB 300 set with mock up bottle or THB 800 set with a bottle of Monsoon Valley Premium range of wine





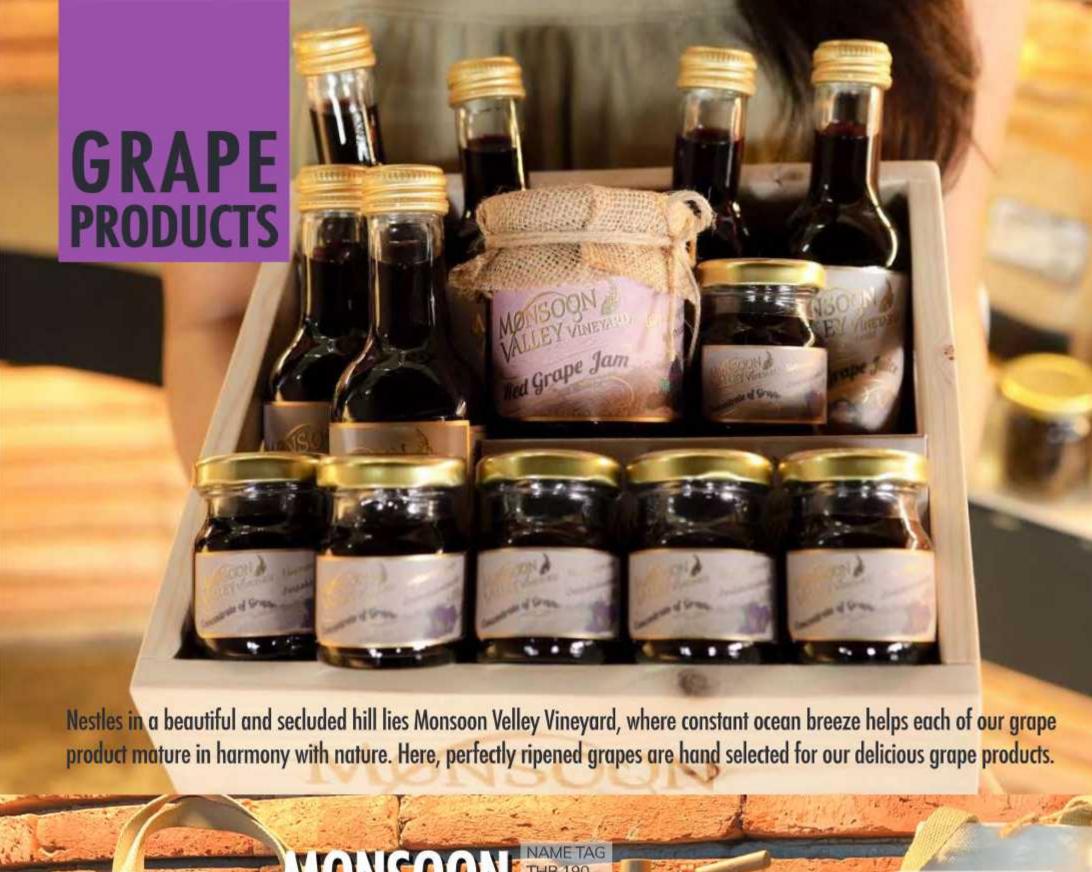
Memories are best taken home! Get inspired by the beautiful surrounding of Monsoon Valley Vineyard and create your own unique wine label A treasure to be kept for a long time!

*Including 1 mock-up bottle, 1 sticker label.
(Staff will prepare color, paint brush, paint plate)



In our state-of-the-art greenhouses, we grow fruits, vegetables and herbs which are used in all our home made products as well as the menus of our Restaurants. By doing so we offset our carbon footprint and control what goes in our food, to be able to give you the healthiest possible ingredients while using as little as possible chemicals and preservatives ,we pride ourselves on using our own and local products while helping the local community as well.







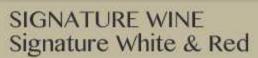
Get a taste of all our Monsoon Valley Wines before you make your choice. Choose from the premium of flagship range, or a combination of both to enjoy the perfect New Latitude Wine experience!

EXPERIENCE WINE FROM NEW LATITUDE

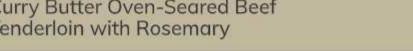
PREMIUM WINE

Colombard, White Shiraz and Shiraz

Pairing with tapas: Chilled Crab Meat Apple Timbale Lobster with Frozen Red Curry Smoked Duck Breast



Pairing with tapas: Poached White Snapper with Green Curry Butter Oven-Seared Beef Tenderloin with Rosemary



FLAGSHIP WINE

Cuvée de Siam Blanc & Rouge

Pairing with tapas: Foie Gras Terrine/Cocoa Lamb Chop

WHITE WINE SET

Colombard / Signatur White / Cuvée De Siam Blanc

Pairing with tapas:

Chilled Crab Meat Apple Timbale Poached white snapper with green curry butter Foie Gras Terrine

RED WINE SET

Shiraz / Signatur Red / Cuvée De Siam Rouge Pairing with tapas:

Smoked Duck Breast with Tamarind nam prick Oven seared Beef Tendelion with Rosemary Cocoa Lamb Chop 'Kao Pao

GRAND TASTING SET

Colombard, Cuvée de Siam Blanc, White Shiraz, Shiraz and Cuvée de Siam Rouge

Pairing with tapas: Chilled Crab Meat Apple Timbale Foie Gras Terrine Lobster with Frozen Red Curry Smoked Duck Breast Foie Gras Terrine Cocoa Lamb Chop

SWEET WINE SET

Chenin Blanc Late Harvest / Muscat

Pairing with tapas:

Crispy Fried Brie Cheese / Tiramisu









THB 290 THB 650



THB 270 THB 920



THB 440 THB1,070













THB 430 THB 999



THB 470 THB 1,350











THB 735 THB 1,720







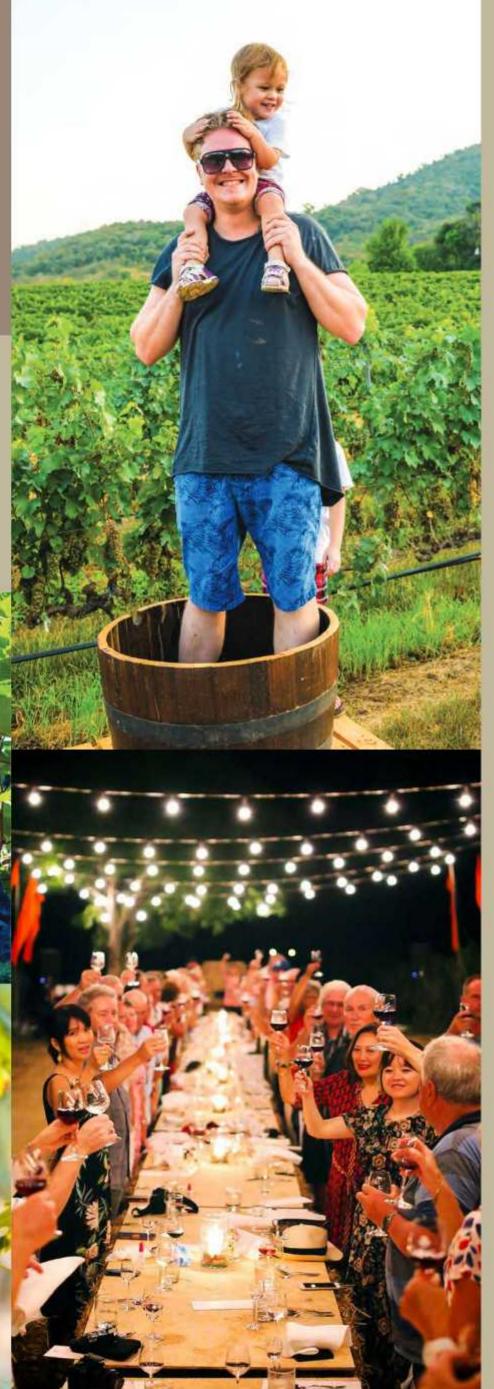
THB 240 THB 400



HARVEST SEASON

We celebrate our harvest on mid-February every year by getting the Monsoon family together for one big party, where we spend the day indulging in great food, great wines and great company You will enjoy Monsoon Valley Vineyard's spectacular atmosphere, and our "From grape to glass" activities daily and exclusive wine dinner on weekend.





MONSOON VALLEY WINE

PREMIUM RANGE

COLOMBARD / PREMIUM RANGE

Delicate citrus aromas with a touch of green apple. The palate is light bodied with crisp acidity and clean, pure lemon and grapefruit.



WHITE SHIRAZ / PREMIUM RANGE

This wine is particularly distinguished with intense aromas of strawberries, cherries and some mint are married in this elegant wine with good acidity and body.





SHIRAZ / PREMIUN RANGE

Only fully ripened grapes have been hand- picked for this wine. Well-balanced and structured, it has wonderful aromas of ripe plum, sour cherries and subtle notes of spices and coffee. Partly aged for 12 months in oak barrels from France.





Merlot grapes are hand-picked and carefully sorted in the vineyard. Grapes are destemmed and loosely crushed before fermentation which take place in a temperature controlled tank over 2 weeks. Only remontage during fermentation and following maturation in a large oak casks for at least 12 months results in an elegant and complex wine, yet respect the fruit.



SIGNATURE WHITE SIGNATURE RANGE

The wine is made from our 100% Chenin Blanc from Monsoon Valley vineyard in Hua Hin. The grapes are hand-picked for premium quality selection. A blend of Chenin Blanc and other white cultivars, hand crafted in traditional Burgundy technique "Sur Lie" which contributes to richness and a lingering finish.

SIGNATURE RANGE





A blend of red cultivars such as Dornfelder and Syrah, Grapes are handpicked for Premium quality selection. This wine is medium bodied, soft tannins with spiciness and lots of fruit characters ending in a long finish.





SPARKLING WINE



BRUT PRESTIGE / SIGNATURE RANGE

Delicate stone fruits aromas with a touch of lemon with citrusy nuance. The palate is vibrant fruit and tinkle acidity. Some residual sugar perfectly balances the acidity and lively fizz, yet enhancing



This red bubbly is made from ripe Dornfelder. Light in taste, sweet, fruit notes, refreshing style makes it







CUVÉE DE SIAM BLANC FLAGSHIP RANGE

FLAGSHIP RANGE

The Cuvée de Siam Blanc is made from our healthiest and ripest grapes and in style resembles a great white Burgundy, A blend of Chenin Blanc and Colombard, aged for 9 months in 1,000 and 2,000 liters barrels from Germany.



SWEET WINE



CHENIN BLANC LATE HARVEST FLAGSHIP RANGE

Grapes were left hanging on the vines for 10 more days to gain the sugars for this superb aromatic and sweet wine. Nector-like, it has aromas of dried fruits, orchard apple and stone fruits such as







This is fortified wine is deliciously sweet and well balanced. Lush aromas of lychee and perfumed roses make it a perfect pairing with dessert or for sipping on its own.















FLAGSHIP RANGE





CUVÉE DE SIAM ROUGE FLAGSHIP RANGE

Made from our best and oldest vines and in style resembles a great Rhone red. A blend of Shiraz with Sangiovese, aged for 18 months in 500 liters oak barrels from France and bottled unfiltered











