



DRINKS MENU 2026



## REFRESHMENTS

Freshly brewed coffee, tea, and fruit tea	£4.00
Freshly brewed coffee, tea, and fruit tea, selection of biscuits (v)	£4.50
Bottled still and sparkling mineral water	£3.00
Belvoir presse - eldeflower / lemonade / raspberry / ginger (75cl)	£8.00
Coke and diet coke (33cl)	£2.00
Carafe of juice - apple / orange / mango / cranberry	£8.00

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### BEER

Peroni (33cl)	£5.00
Libera Peroni (33cl) (0.0%)	£5.00

(v) vegetarian

Please inform our events team of any allergies or dietary requirements you may have, dishes can be adapted | Menus subject to change | All prices are exclusive of VAT

# WINE

## WHITE

Hommage a Colette' Grenache Blanc 2024 (Languedoc, France) £22  
*Vibrant and aromatic, with citrus and wildflower notes, a hint of creamy texture, and a fresh, zesty finish.*

Muscadet Sevre et Maine sur Lie, Les Vignes du Bourg 2021 (Loire, France) £26  
*Crisp, mineral Muscadet with bright citrus and orchard fruit, subtle saline notes and a silky, lees-aged texture; fresh, zesty finish.*

Picpoul de Pinet Cuvee les Ladies Chateau de Pinet 2020 (Languedoc, France) £26  
*Zesty and refreshing, with bright lemon and grapefruit, delicate floral notes, and a crisp saline finish typical of coastal Picpoul.*

Gavi di Gavi Fratelli Antonio e Raimondo 2024 (Piedmont, Italy) £30  
*Fresh and elegant, with pear and white blossom aromas, crisp citrus, and a clean mineral edge; bright, refreshing finish.*

Saint-Veran 'Les Chatenays', Domaine Carrette 2020 (Burgundy, France) £36  
*Fresh and elegant, with apple, pear and citrus, delicate floral notes, and a subtle mineral edge; balanced, refreshing finish.*

Pouilly-Fume 'Les Origines', A&E Figeat 2023 (Loire France) £38  
*Crisp and aromatic, with citrus and grapefruit, subtle smoky flint notes, and a bright mineral edge; fresh, elegant finish.*

Chablis Vaillons 1er Cru Domaine Vincent Dampt 2021 (Chablis, Burgundy, France) £50  
*Crisp and refined, with green apple, lemon zest and white peach, layered with classic Chablis minerality and a long, saline finish.*

## ROSE

Source Gabriel Rose AOC Cotes de Provence 2021 (Provence, France) £27.50  
*Fresh and elegant, with ripe strawberry and citrus notes, subtle floral hints, and a crisp, dry finish.*

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## WINE

### RED

Merlot Domaine St Esteve (Languedoc, France) <i>Soft and fruit-forward, with ripe plum and blackberry notes, gentle spice, and a smooth, rounded finish.</i>	£22
Saumur Champigny Lieu-Dit Les Villaises Caves de Saumur, Anjou, Loire Valley 2022 <i>Fresh and elegant, with bright red cherry and raspberry, subtle violet and herbal notes, and a fine, lightly mineral finish.</i>	£26
Belezos Rioja Crianza Bodegas Zugober 2019 (Rioja, Spain) <i>Ripe and structured, with dark cherry and plum fruit, warming spice and subtle oak, supported by smooth tannins and a long, balanced finish.</i>	£28
Quinta de Chocapalha Tinto 2020 (Lisbon, Portugal) <i>Ripe and structured, with dark plum and blackberry fruit, subtle spice and floral hints, framed by smooth tannins and a long, elegant finish.</i>	£30
Flor de Cardon Malbec 2022 (Salta, Argentina) <i>Rich and expressive, with ripe blackberry and plum, floral lift and subtle spice, carried by smooth tannins and a long, elegant finish.</i>	£30
Cabernet Sauvignon, Paso Robles Fossil Point 2022 (California, USA) <i>Bold with ripe blackcurrant and blueberry, layered with cocoa, cedar and subtle spice; round tannins and a smooth, lingering finish.</i>	£33
Domaine de Saint-Guirons 2016 (Bordeaux, France) <i>Rich and structured, with dark blackberry and cassis fruit, subtle cedar and spice, and a firm tannic backbone leading to a long, age-worthy finish.</i>	£50

# SPARKLING AND CHAMPAGNE

Sylvoz Prosecco DOC Treviso Le Colture Brut NV (Veneto, Italy) <i>Pale straw in colour with a delicate mousse. Fresh orchard fruit, citrus, almond and white flower notes, with a refined, complex palate and a clean, refreshing finish.</i>	£29
Cava Joan Sarda Reserva Brut NV (Catalunya, Spain) <i>Fresh and lively, with green apple, citrus and subtle brioche notes, a creamy mousse and a lingering, refreshing finish.</i>	£29
Tissot-Maire Blanc de Blancs Cremant du Jura Brut NV (Jura, France) <i>Fresh and refined, with crisp green apple and citrus, delicate white floral notes, and subtle brioche; fine bubbles and a clean, mineral finish.</i>	£30
Grande Reserve Rose Cremant de Bourgogne, Louis Bouillot Brut NV (Burgundy, France) <i>Delicate and elegant sparkling pink, with wild strawberry and red berry notes, soft creaminess and fine, persistent bubbles; fresh, dry and refined finish.</i>	£30
Guy de Chassey Grand Cru Brut NV (Champagne, France) <i>Crisp and refined, with green apple and citrus, subtle brioche and toasted almond notes, and a fine mineral backbone; rich, intense finish.</i>	£61
Delamotte Brut NV (Champagne, France) <i>Elegant and refined, with crisp green apple and citrus, delicate brioche and almond notes, and a fine mineral backbone; long, clean, harmonious finish.</i>	£67
Laurent-Perrier La Cuvee Brut NV (Champagne, France) <i>Elegant and refined, with white blossom, citrus and peach notes, delicate toasty nuances and a fine, elegant mousse.</i>	£85

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## GET IN TOUCH

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