

Mien Tay Wine List



Chosen by Willie Lebus

of award winning independent wine merchant

Bibendum Wine Ltd.

“I have selected a stress-free list of just 14 wines, fizz and sherry from various artisanal estates including some that grow their grapes organically or biodynamically.

Together with Mien Tay we have matched them with dishes to compliment both the food and wine and offered you some suggestions in the menu.

If you think we have got something wrong or discover anything new please tell us – we welcome all feedback including food-matching suggestions.

Our compact selection is chosen purely on quality not price and just like Mien Tay’s food we ensure this is still good value for money.

The wines are available by the 125ml glass, 250ml carafe and bottle so you can enjoy experimenting...”

Willie Lebus

FIZZ

If ever there was a marriage made in heaven it's the marvelous synergy between bubbles and complex spicy flavours. Make a beeline for one of our three choices below and enjoy the experience!

Where three prices are listed the first is for a 125ml glass the second for a 250ml carafe and the third the price per bottle.

Prosecco Jeio Valdobbiadene, DOCG, Bisol, Italy NV

Exceptionally fresh and vibrant fizz, perfect on its own or with a wide variety of starters.

£4.00/£7.00/£18.00

Denauroy Champagne Brut, Reims, France NV

With its delicate citrus and biscuit flavours you could easily drink this all night.

£29.00

Denauroy Champagne Brut Rose, Reims, France NV

Softer than its white counterpart with crisp strawberry fruit.

£35.00

WHITE

Our white wines provide plenty of crisp acidity and/or balanced sweetness to make a perfect match, quelling the heat and balancing the dishes, whilst leaving your palate feeling clean and refreshed.

The Picpoul is a perfect complement to the salads and chilli led dishes and the Knappstein has enough aromatic richness to grapple with the feistier concoctions.

Wines listed in order from the most delicate to the fullest flavour and where three prices are listed the first is for a 125ml glass the second for a 250ml carafe and the third the price per bottle.

1. Pinot Grigio, Dolomiti, Alois Lageder 2010 (Pinot Grigio - Italy) (Biodynamic)

Fresh, floral and herbaceous with smoky and spicy undertones. Try this with Fresh Rolls (meat, tofu and seafood) Traditional Crispy Pancake, Salt & Pepper Tofu and Steamed Sea Bass with Ginger & Spring Onion.

£4.00 / £7.00 / £17.00

2. Picpoul de Pinet 'La Cote Flamenc' Coteaux du Languedoc 2010 (Picpoul - France)

Melon, apple and lemons as well as hints of Mediterranean and subtropical fruit. Try this with Fresh Mango Salad with Dried Beef, Vegetarian Spring Rolls, Whole Crispy Fried Sea Bream with Fish Sauce and Mango and Green Papaya Salad with Dried Beef.

£3.50 / £6.50 / £15.00

3. Valdivieso Sauvignon Blanc 2011 (Sauvignon Blanc - Chile)

A crispness of citrus and gooseberry and incredibly elegant. Try this with Fresh Rolls (meat, tofu and seafood) and Salt, Pepper and Garlic Squid.

£3.00 / £5.50 / £13.00

4. Alamos Mendoza Chardonnay 2010 (Chardonnay - Argentina)

Ripe peach, pear and apple flavours with notes of toasted oak. Try this with Mien Tay Spring Rolls, Tofu Fresh Rolls and the Lamb or Tofu with Lemongrass and Chilli.

£3.25 / £6.00 / £14.50

5. Knappstein Clare Valley 'Three' 2010 (Gewuztraminer/Riesling/Pinot Gris- Australia)

Floral aromas with notes of honey and a crisp, dry finish. Try this with Quail with Honey, Garlic and Spices, Lotus Root Salad with Tofu and Green Papaya Salad with Dried Beef.

£3.50 / £6.50 / £16.50

Where three prices are listed the first is for a 125ml glass the second for a 250ml carafe and the third the price per bottle.

ROSÉ

6. Chateau des Sarrins Cotes de Provence 2010 (Grenache/Syrah – France)

Floral, unusually delicate, silky wild strawberry fruit with a long lingering finish. Try this with Traditional Crispy Pancake and Sliced Beef with Watercress and Fresh Lime Salad.

£4.25 / £7.00 / £18.00

SHERRY

7. La Gitana Manzanilla (Palomino – Spain)

Rich textured with appley and nutty notes and an almost salty freshness. Try this with Traditional Crispy Pancake, Chargrilled King Prawns with Butter & Garlic and Fried Frog Legs with Butter.

£4.50 / £8.00 / £14.50 (50cl bottle)

RED

Round and smooth red wines will taste well with many dishes and will linger on the sides of your tongue. For those who like their dishes spicier stronger wines will also be able to take heat.

Some like the edginess of Pinot Noir while others prefer a denser red such as the Don Duelo or Aglianico.

Wines listed in order of light to full in body and flavour and where three prices are listed the first is for a 125ml glass, the second for a 250ml carafe and the third the price per bottle.

8. Valdivieso Maipo Merlot 2010 (Merlot – Chile)

Soft notes of raspberry and plum, interlaced with vanilla, chocolate and oak. Try this with Stir-fried Goat with Galangal, Grilled Beef with Lemongrass, Stir-fried Rice Vermicelli with Tofu, Lemongrass and Chilli and Chicken with Honey & Spices, Salt, Pepper and Garlic.

£3.00 / £5.00 / £13.00

9. Don Duelo Gran Reserva Tinto DO Carinena 2004 (Tempranillo/Garnacha – Spain)

Silky mature ripe fruit flavours and soft oak. Rioja with knobs on! Try this with Beef wrapped in Rice-Paper, Chicken with Honey and Spices, Grilled Beef with Lemongrass and Stir-fried Aubergine with Garlic.

£3.25 / £6.00 / £14.50

10. Spy Valley Marlborough Pinot Noir 2010 (Pinot Noir - New Zealand)

Spy Valley 2010 Pinot Noir was awarded Best New Zealand Pinot Noir.

A supple wine contrasting bright fruit scents of raspberry with notes of minerals. This wine tastes great with any of the spicier dishes as it can handle heat. Try this with the Stir-fried Diced Beef Steak on Salad, Fried Spicy Pork Spare Ribs and Mien Tay Salt and Pepper Tofu with Garlic and Chilli.

£4.50 / £8.00 / £20.00

11. Aglianico del Vulture Terra di Vulcano Bisceglia 2008 (Aglianico – Italy)(Organic)

Layers of sweet dark fruit, spices and minerals. Try this with Goat with Galangal Quail with Honey, Garlic and Spices and Vietnamese Curry served in Clay Pot (chicken, seafood, prawn and tofu).

£3.50 / £6.50 / £16.00