



BEVERAGES

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Drinking on THAI isn't just for refreshment, it's a little rebellion above the clouds. Each sip surprises, delights, and lingers, turning every moment into a memorable experience.

We bring together Thai tradition and global favourites, blending elegance with a playful charm. Our team of sommeliers curates the finest wines, while all other drinks are crafted in-house, ensuring every choice elevates your enjoyment.

Raise your glass, savour the adventure, and remember: the best things in life are worth every sip.





THAI SKY CELLAR

We invited an esteemed panel of sommeliers and wine experts whose international experience guided every selection of this inflight wine list.

More than 400 wines were tasted and assessed. Only those showing true balance, character, and the ability to shine at altitude were selected, ensuring harmony with our onboard menus and the distinctive flavours of Thai cuisine.

The list is presented in two rotations, Summer and Winter, allowing different wines to be featured throughout the year while maintaining the same standard of excellence.



"I am proud to be part of the wine tasting team selecting wines for THAI. I trust this wine list will excite passengers through its quality, variety, and suitability for onboard service"

Pairach Intaput

Founder and former president of the Thai Sommelier Association



"Wine at altitude is about harmony, consistency, and the confidence to deliver excellence on every flight"

Captain Napasoon Chayuntaradilok

Wine advisor and curator, founder of Bangkok Wine Room

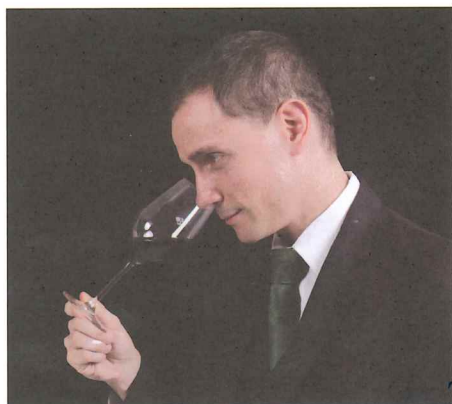




"This role allows me to elevate fine wine within the inflight selection, celebrating craftsmanship, origin, and excellence at altitude, while upholding a strong commitment and respect for the standards of prestigious wine service"

Jacopo De Chirico

Sommelier at Two MICHELIN-starred Mezzaluna by lebua Bangkok



"Thai cuisine is remarkably complex in both flavour and texture, much like the world of wine. I am deeply honoured to be part of the team, showcasing how Thai food can be paired with wines from around the world"

Sariya Kampanathsanyakorn

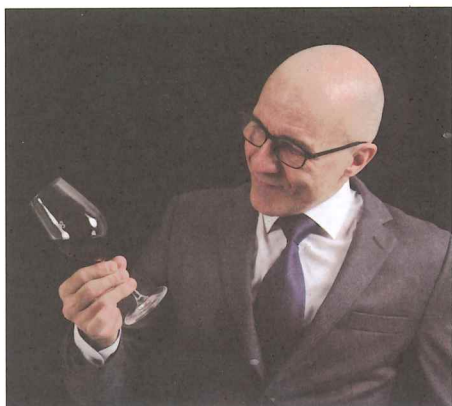
Wine writer, educator, and consultant



"The THAI wine selection process reflects a strong commitment to quality, balance, and passenger experience. Each wine was carefully considered for how it performs at altitude, resulting in a list that is expressive, refined, and true to Thai Airways hospitality"

Christophe Mercier

Wine educator and sommelier, founder of Wine and Spirit IQ



CHAMPAGNE



LAURENT-PERRIER

Grand Siècle Iteration N°26, Grand Cuvée,
Champagne, France
Fresh · Elegant · Refined

History

When Bernard de Nonancourt inherited Laurent-Perrier in 1948, he set out to position the House at the highest level by creating a unique Grande Cuvée. This vision led to the creation of "Grand Siècle" in 1959, founded on the idea of recreating the perfect Champagne year through the blending of three exceptional and complementary vintages, selected from the House's rarest years. The wine is then aged for a minimum of ten years on its lees in Laurent-Perrier's cellars, developing depth, finesse and lasting complexity.

Grape Varieties

A majority of Chardonnay complemented by Pinot Noir sourced exclusively from a maximum of 11 Grands Crus within the 319 Crus of the Champagne region.

Tasting notes

Fine, persistent mousse with refined aromas of citrus, white flowers and toasted brioche. The palate is layered and precise, revealing notes of ripe lemon, almond and subtle honey, finishing long and elegant with remarkable finesse.

Food Pairing

An exceptional match for refined Thai seafood dishes and delicately prepared fish. Also complements high quality seafood such as lobster, along with delicate poultry preparations and elevated Western-style cuisine served onboard.

Alcohol

12 %



WHITE WINE



CHÂTEAU MALARTIC-LAGRAVIÈRE

Grand Cru Classé de Graves, Pessac-Léognan,
France – 2023

Precise · Flinty · Sophisticated

History One of only six estates in Bordeaux classified for both its red and white wines. Situated on a high terrace of ancient gravel, this 2023 vintage represents the pinnacle of Pessac-Léognan, where the Sauvignon Blanc is elevated by the richness of Sémillon and elite French oak ageing.

Grape Varieties Sauvignon Blanc, Sémillon

Tasting Notes A pale, shimmering gold. Offering a precise citrus zest, white peach, and a minerality nose. The palate is sophisticated and tense, with a beautiful vibrance that leads into a long, saline finish with whispers of toasted brioche.

Food Pairing A sharp match for Thai garlic pepper prawns or a herb-heavy chicken stir-fry. It also elevates Western dishes like pan-seared sea bass or roast chicken with thyme.

Alcohol 13.5%



DOMAINE AMÉLIE & CHARLES SPARR

Riesling, Alsace Grand Cru, France – 2023

Precise · Mineral · Elegant

History Produced from the Grand Cru Schoenenbourg vineyard, one of Alsace's most historic sites, known for delivering Rieslings with depth, structure and ageing potential.

Grape Varieties 100% Riesling

Tasting Notes Aromatic with citrus, white peach and orchard fruit, layered with floral notes and a distinct mineral edge. Precise and structured with vibrant acidity and a long finish.

Food Pairing Pairs well with seafood, shellfish and lightly spiced Thai dishes such as prawn salad or steamed fish with lime. Also complements roasted chicken.

Alcohol 12.5%



CULLEN WINES

Metricup Chardonnay, Margaret River,
Australia – 2025

Vibrant · Textured · Mineral

History A pioneering Margaret River estate, Cullen produces biodynamic wines from estate vineyards, reflecting purity, balance and regional character.

Grape Varieties 100% Chardonnay

Tasting Notes Bright citrus, white peach and nectarine with subtle cashew and oak. Vibrant yet textured with fresh acidity and a refined mineral finish.

Food Pairing Pairs well with grilled seafood, prawns and roasted chicken. Also complements Thai coconut curries and lightly spiced poultry.

Alcohol 13.0%

RED WINE



ALBERT BICHOT

Aloxe-Corton 1er Cru "Les Fournières",

Burgundy, France – 2023

Structured · Elegant · Complex

History Produced at Domaine du Pavillon in Aloxe-Corton, a prestigious Côte de Beaune appellation known for structured and age-worthy Pinot Noir.

Grape Varieties 100% Pinot Noir

Tasting Notes Red cherry and raspberry with subtle spice, layered with earthy notes and gentle oak. Structured yet refined with firm tannins and a long finish.

Food Pairing Pairs well with roasted duck, lamb and mushroom dishes. Also complements Thai grilled pork, duck curry and herb stir-fries.

Alcohol 13.5%



GIACOMO BORGOGNO & FIGLI

Barolo DOCG, Piedmont, Italy – 2021

Ethereal · Tannic · Earthy

History Known as the "King of Wines," Barolo is crafted from the Nebbiolo grape in the fog-drenched hills of Piedmont. The 2021 vintage is celebrated for its structural integrity and aromatic purity, following strict DOCG regulations that require lengthy ageing before release.

Grape Varieties 100% Nebbiolo

Taste Notes Ruby red with garnet highlights, opening with aromas of berries and subtle spicy notes. The palate is lively and well balanced, supported by bright acidity with freshness and lift. Leading with a smooth, approachable texture to a clean and harmonious finish.

Food Pairing The high tannins slice through the richness of beef Massaman or Thai grilled beef with a savoury dip. On Western plates, it is the ultimate partner for roasted chicken with mushrooms or beef medallions.

Alcohol 14%



PARKER ESTATE "FIRST GROWTH" VINTAGE

Cabernet Sauvignon, Coonawarra, Australia – 2021

Powerful · Inky · Structured

History Parker Estate is a specialist in Coonawarra's "Terra Rossa" soil. The "First Growth" is their flagship bottling produced only in the best years. This 2021 vintage is a quintessential Australian Cabernet. Bold, unapologetic, and built with incredible architectural strength.

Grape Varieties 100% Cabernet Sauvignon

Tasting Notes Deep, inky purple. An intense nose of crème de cassis, cedar, and a signature hint of Coonawarra eucalyptus. Full-bodied and powerful palate of dense black fruit wrapped in fine, dusty tannins and a touch of dark chocolate.

Food Pairing Built for the boldest flavours, it stands up to slow-cooked beef curries and intense Thai garlic dishes. Equally impressive alongside a classic Western beef tenderloin or a rich, herb-crusted roast chicken.

Alcohol 14.5%

ROSÉ WINE



CLOS CIBONNE

Cuvée Tradition Rosé, Cru Classé, Côtes de Provence, France – 2024

Savoury · Elegant · Complex

History A Cru Classé estate in Provence, Clos Cibonne specialises in Tibouren-based rosé with distinctive character and ageing potential.

Grape Varieties Predominantly Tibouren, with Grenache

Tasting Notes Pale copper with aromas of red berries, orange peel and dried herbs. Textured and savoury with subtle spice and a long finish.

Food Pairing Pairs well with seafood, grilled prawns and Mediterranean dishes. Also complements Thai appetisers and lightly spiced seafood.

Alcohol 13%

DESSERT WINE



CARMES DE RIEUSSEC

Sauternes, Bordeaux, France – 2017

Rich · Smooth · Expressive

History The second wine of Château Rieussec, a Premier Grand Cru Classé, crafted in a more approachable style while retaining the richness and balance of Sauternes.

Grape Varieties 94% Semillon, 3% Sauvignon Blanc, 3% Muscadelle

Tasting Notes Aromas of apricot, orange blossom and honey. Smooth and bright on the palate with candied citrus and a touch of spice, balanced by fresh acidity.

Food Pairing Pairs well with Thai desserts such as mango sticky rice and coconut custard. Also complements crème brûlée and blue cheese.

Alcohol 13.5%

PORT WINE



GRAHAM'S 10 YEAR OLD TAWNY PORT

Douro Valley, Portugal – 2022

Smooth · Nutty · Complex

History Produced by Graham's, one of the Douro Valley's leading Port houses, this 10 Year Old Tawny is aged in seasoned oak casks to develop complexity and a signature nutty character.

Grape Varieties Traditional Douro varieties including Touriga Nacional, Touriga Franca and Tinta Roriz.

Tasting Notes Aromas of dried fig, toasted nuts and caramel. Smooth and mellow with flavours of toffee and orange peel, finishing long with gentle spice.

Food Pairing Pairs well with caramel-based desserts, chocolate and fruit tarts. Also complements aged cheeses or enjoyed on its own after a meal.

Alcohol 20%

JAPANESE SAKE



DASSAI 39 JUNMAI DAIGINJO

Yamaguchi, Japan

Elegant · Smooth · Aromatic

History Dassai is one of Japan's most internationally recognised sake producers, known for precision brewing and a modern, clean style. The number 39 refers to the rice polishing ratio, meaning 39% of each grain remains, highlighting elegance, clarity and refined flavour.

Rice Varieties Yamada Nishiki Rice

Tasting Notes Aromatic and refined with notes of melon, pear and soft florals. Smooth on the palate with graceful texture, balanced acidity, and a long, lingering finish.

Food Pairing Pairs beautifully with seafood, gently seasoned fish and refined appetisers.

Alcohol 16%

THAI SATO



DEVANOM SATO "LUEM PUA"

Nonthaburi, Thailand Thailand

Gentle · Rounded · Approachable

History Produced by Devanom Sato using indigenous Thai sticky rice varieties, this rice wine celebrates local agriculture and craftsmanship. The name "Luem Pua" (ลืมปัว), meaning forgot the husband, is a playful Northern Thai expression for sticky rice so delicious the wife finishes it before sharing to the husband, reflecting this Sato's irresistible charm and drinkability.

Rice Varieties Luem Pua Black Sticky Rice

Tasting Notes Soft and expressive with notes of steamed rice, tropical fruit and gentle Thai desserts. Rounded on the palate with light acidity and an easy finish.

Food Pairing Naturally pairs with Thai dishes, grilled meats and stir-fried mains, as well as appetisers

Alcohol 13

KOREAN MAKGEOLLI



HORANGI (TIGER) MAKGEOLLI

Hwaseong, South Korea

Soft · Creamy · Refreshing

History Horangi produces a modern expression of makgeolli, Korea's traditional rice wine, balancing authenticity with contemporary drinkability. Naturally fermented, it reflects Korean drinking culture while appealing to an international audience.

Rice Variety Unpolished White Rice

Tasting Notes Light, cloudy aromas of yoghurt, rice and subtle citrus. Softly textured with gentle sweetness, mild acidity and a refreshing creamy finish.

Food Pairing Traditionally enjoyed with savoury dishes. Pairs well with fried foods, grilled meats and comfort-style dishes. Also complements Asian appetisers and snacks.

Alcohol 6%

SIGNATURE COCKTAILS

Crafted with imagination and flair, our signature cocktails capture the spirit of Thai creativity. Vibrant, unexpected, and full of character.

ROSE OF THE ROYAL VOYAGE

Champagne
Silpin Chulalongkorn Rose Syrup
Slice of Lime

Crafted to celebrate THAI's relaunch of the Bangkok–Brussels route, Rose of the Royal Voyage is a sparkling tribute to King Chulalongkorn's historic European journey. The spritz blends rose syrup made from a rare Chiang Mai rose once cultivated by Princess Dara Rasamee, with bright, champagne-like effervescence. Honouring the royal ties between Siam and Belgium.

*"A toast to timeless journeys – every sip,
Smooth as silk"*

Available as a non-alcoholic option.



THE LEGACY REBORN



Ink Gin, Fever Tree Indian Tonic
Silpin Wann-Jai (Lemongrass and Lychee) Syrup
Slice of Lime

The classic Gin & Tonic, reimagined with a THAI twist, vivid in colour, bold in character. Infused with purple gin, a touch of lemongrass, lychee, and lime. Watch it shift from royal orchid to glamorous pink, echoing THAI's signature colours. A toast to heritage, transformation, and timeless style

*"A toast to graceful growth – every sip,
Smooth as silk"*

Cognac, Soda, Lime
Silpin Lemongrass and Lychee Syrup
Pansy Flower

Curated by THAI and The Bamboo Bar at Mandarin Oriental Bangkok to mark THAI's 65th anniversary. This elegant cocktail blends Cognac, lychee, lemongrass, and soda, symbolizing a new era where East meets west. A refreshing tribute to heritage, discovery, and new beginnings.

*"A toast to the new dawn – every sip,
Smooth as silk"*

Available as a non-alcoholic option.

ORIENTAL DAWN



THE BAMBOO BAR



SILPIN premium syrups capture the spirit of Thailand through flavours and aromas from local fruits, herbs, and desserts. Made with Thai sugarcane, each syrup reflects The Art of Siamese Taste. Perfect for creative cocktails, mocktails, and desserts with a Thai twist.

We sincerely apologise if your preferred choice is not available

CLASSIC COCKTAILS

Timeless favourites, now with better stories

Bloody Mary

"A drinkable salad... if vodka still counts as a vegetable"

Vodka, tomato juice, lemon, Worcestershire, Tabasco, salt and pepper

Cuba Libre

"Rum & Coke with a lime wedge and a revolutionary backstory"

White rum, cola, lime

Gin & Tonic

"Perfect for when you don't really know what to order, but want to look like you do"

Monkey 47 Gin, Fever-tree Indian tonic water.

Baileys Iced Irish Coffee

"Coffee's more fun older cousin who spiked the brew"

Baileys Irish Cream, brewed coffee, ice

Kalimotxo

"Red wine and Cola. Surprisingly addictive, undeniably questionable"

Red wine, cola, orange slice

Mimosa

"Because bubbles before noon are totally acceptable in the sky"

Champagne, orange juice

Negroni Sbagliato

"A classic Negroni that took a wrong turn and became better for it"

Sweet vermouth, Campari, Prosecco

Porto Spritz

"When the spritzer took a cruise instead of a flight"

Champagne, port wine, soda water, orange slice

Rose Gin Rickey

"When gin took a sweet, floral, bubbly bath"

Ink Gin, rose syrup, soda water, lime

Rum & Ginger

"When your rum wants a little more spice"

Dark rum, ginger ale, lime

Screwdriver

"No judgement here, let's just call it cold-pressed juice"

Vodka, orange juice

Whiskey Highball

"Too early for straight whiskey?"

Just add soda and pretend you're being responsible"

Whiskey, soda water, lemon

THAI SIGNATURE DRINKS

Refreshing THAI classics, cherished for generations

Tamarind Iced Tea

A tangy-sweet favourite made from tamarind pulp.
Refreshing, slightly sour, and good for digestion.

Iced Butterfly Pea Limeade

Naturally coloured with butterfly pea flowers.
This limeade is citrusy, cooling, and packed with antioxidants.

Thai Iced Tea with Grass Jelly

Classic Thai iced tea with rich creaminess and chewy grass jelly.
Sweet, strong, and satisfying.

Non-Alcoholic (0.0% alcohol by volume)

All the flavours, none of the hangover

BELLINO (0% alcohol Bellini)

The sparkle without the spirits. Peachy, bubbly, and guilt-free.

Oriental Dawn

Whiskey vibes, zero proof. Smooth, warming notes without the buzz.

Rose of the Royal Voyage

Swapping champagne for zesty lemon soda. Light, bright, and royally refreshing.

0% Whiskey Highball

All the crisp, smoky charm of a highball, minus the headache.

Virgin Mary

The brunch favourite, but saintly. Spicy, savoury, and completely spirit-free.

SPIRITS & LIQUEURS

Baileys Irish Cream

Rum

Bacardi Superior White Rum

Bourbon

Jim Beam Black Bourbon**

Blended Whiskey

Johnnie Walker Blue Label

Cognac

Baron Otard Extra 1795

Single Malt Whiskey

Glenfiddich 18 Years

Gin

Monkey 47 Schwarzwald Dry Gin

Vodka

Stolichnaya

**Available on Australian and European flights

BEERS

Asahi Super Dry

Chang Classic

Singha The Original Thai Beer

SPECIAL COFFEE

DOITUNG

In collaboration with DoiTung, THAI presents a curated selection of specialty coffees produced with a carbon-neutral approach, these coffees support sustainable farming and local communities, elevating your inflight coffee experience.

Black Silk
B L E N D

Black Silk Blend Premium Drip Coffee

*Royal
Highland*

Royal Highland Single Origin
Brewed Coffee

HOUSE-BLEND COFFEE

Espresso

Decaffeinated

Cappuccino

TWININGS TEA

Chamomile

Earl Grey

English Breakfast

Peppermint

HOUSE-SELECTED

Ceylon Black Tea

Japanese Green Tea

Masala Chai

Oolong

SWISS HOT CHOCOLATE

JUICES

Apple

Orange

Coconut

Tomato

SOFT DRINKS

Coke

Coke Zero

Dry Ginger Ale

Fever Tree Indian Tonic Water

Lemon Soda

Sprite

Acqua Panna Still Water

San Pellegrino Sparkling Water

We sincerely apologise if your preferred choice is not available



Flying with us again?
Pre-select meals for your next flight
up to 72 hours before departure.



Specific dietary needs?
See our list of special meals
and order 48 hours before departure.

