

楓林閣



# the drinks house

Matching food & drinks, particularly wine, is a contentious issue. The range and myriad of complex & powerful flavours in Chinese cuisine can be overwhelming; especially with spicy food.

Embracing diversity, we believe all of our carefully chosen wines can be enjoyed with our fine oriental cuisine. Our aim is to provide an incredible selection of drinks & wines that encompass variety, quality and real value for money.

wine  
list



# sparkling

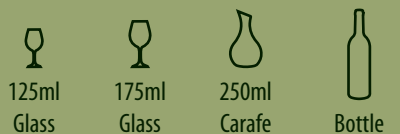
#1 **Prosecco Spumante Extra Dry**  
*Ca' di Alte, Veneto, Italy*



200ml  
Bottle  
**6.50**

# white

#2 **`G` Garganega**  
*Alpha Zeta, Veneto, Italy*



125ml Glass **3.00** 175ml Glass **3.90** 250ml Carafe **5.50** Bottle **15.50**

Lively and crisp, with a delicate honey and almond character finishing with a twist of lime.

#3 **Curicó Valley Chardonnay** **3.50** **4.30** **6.00** **17.00**  
*Montes Classic Series, Valle Central, Chile*

Stone fruits give way to bananas, subtle asparagus notes and a buttery character on this fresh Chilean Chardonnay.

#4 **Pinot Grigio** **3.80** **4.50** **7.60** **18.00**  
*Ca' di Alte, Veneto, Italy*

A fresh and rounded Pinot Grigio, with typical floral and biscuit characters and a citrus twist.  
\*GREAT WITH TOM YAM SOUP\*

#5 **Torrontés/Riesling** **3.90** **4.60** **7.80** **19.50**  
*Amalaya, Salta, Argentina*

A fresh, intense white from Argentina with aromas of citrus and grapefruit typical of Torrontes.  
\* FANTASTIC WITH THAI SEAFOOD FUSION\*

#6 **Marlborough Sauvignon Blanc** **4.20** **5.30** **8.40** **22.00**  
*Stopbanks, Marlborough, New Zealand*

Intense, lifted aromas of passion fruit, complemented by ripe gooseberry, herbal notes and a touch of lime. A light-bodied, dry, crisp wine with powerful passion fruit, underlying lime and herbal tones on the palate. The finish is fresh and vibrant.

\* SO GOOD WITH THE A-BO CHICKEN\*

# rosé

#7 **`R` Rosato**  
*Alpha Zeta, Veneto, Italy*



125ml Glass **3.00** 175ml Glass **3.90** 250ml Carafe **6.00** Bottle **15.50**

A vibrant Rosato full of strawberries, sweet cherries and a subtle floral touch.

#8 **`Cuvée Alexandre` Rosé** **4.50** **5.30** **9.00** **22.00**  
*Château Beaulieu, Provence, France*

Abundant with redcurrant and wild strawberry perfumes that develop into juicy white peach and pear notes. Refreshing, beautifully balanced and elegant.

# red

#9 **`C` Corvina**  
*Alpha Zeta, Veneto, Italy*



125ml Glass **3.00** 175ml Glass **3.90** 250ml Carafe **5.50** Bottle **15.50**

Balanced and juicy with ripe cherries, plums and a hint of cinnamon.

#10 **Pinot Nero (Pinot Noir)** **3.50** **4.30** **6.00** **17.00**  
*Ca' di Alte, Veneto, Italy*

With an appealing cherry perfume and good structure, this Pinot Nero puts many a Bourgogne Pinot Noir to shame.

\*PERFECT WITH THE ROAST CRISPY DUCK\*

#11 **McLaren Vale Shiraz** **3.80** **4.50** **7.60** **18.00**  
*16 Stops, McLaren Vale, Australia*

A youthful and vibrant Shiraz, with a lovely dark fruit and spiced plum character. It is ripe and silky, giving the wine a texture that is unusual at this price.

#12 **Cabernet Sauvignon** **3.90** **4.60** **7.80** **19.50**  
*Excelsior, Robertson, South Africa*

From a great vintage, this wine is soft and smooth, with ripe blackcurrant and dried herb characters.

#13 **Rioja Reserva** **4.20** **5.30** **8.20** **22.00**  
*Izadi, Rioja Alavesa, Spain*

A beautifully elegant, round Rioja, intense with red fruit, liquorice, spices and hints of smoke. The long aftertaste is full of floral and ripe fruit notes.

\*PERFECTLY MATCHED WITH TENDER LAMB FILLET\*

# white



Bottle

- #14 **Chenin Blanc** 17.00  
*Sangoma, Coastal, South Africa*  
Crisp, appley aromas and ripe, tropical flavours with a clean and dry finish.
- #15 **Muscadet Sèvre-et-Maine Sur Lie** 19.00  
*Château du Coing de St. Fiacre, Loire, France*  
Juicy with pure, citrus fruit character and a long, fine-textured finish.  
\*THE SEABASS IS PERFECT WITH THIS.\*
- #16 **'Heritage Reserve' California Chardonnay** 24.00  
*De Loach, California, USA*  
Orange blossom and honeydew melon aromas intertwine perfectly with a tropical mouthful of pineapple, papaya and mango.
- #17 **'Enchanted Garden of the Eden Valley' Riesling** 26.00  
*Dandelion Vineyards, South Australia, Australia*  
Classic aromatics of citrus zest, lemon foliage and hints of dragon fruit flowers are etched by a clear steely minerality.  
\*WORKS REALLY WELL WITH THE MALAYSIAN CLAY POT CURRY\*
- Staff Favourite**
- #18 **Chablis 'St Martin'** 30.00  
*Domaine Laroche, Burgundy, France*  
Ripe white fruit and blossom aromas are complemented by the beautiful minerality so typical of Chablis.  
\*SCALLOPS & CHABLIS, YUMMY.\*
- #19 **Marlborough Sauvignon Blanc** 32.00  
*Greywacke, Marlborough, New Zealand*  
Ripe stone fruit, melons and mandarin creating a succulent tropical-fruited style with that classic Marlborough zing.
- #20 **Sancerre** 36.00  
*Domaine Sautereau, Loire, France*  
Floral aromas rounded off with a fresh grass scent. This refreshing wine from Sancerre has flavours of green apple and white grapefruit with a mouthwatering finish.

# red



Bottle

- #21 **'Lionheart of the Barossa' Shiraz** 26.00  
*Dandelion Vineyards, South Australia, Australia*  
Generous blackberry, raspberry and plums with lashings of sweet spice and dark chocolaty nuances.
- #22 **Bordeaux Rouge** 26.50  
*Château Mahon-Laville, Bordeaux, France*  
A fantastic Bordeaux with ripe, supple fruit and a real grip on the finish.  
\*TRY WITH THE GRILLED STEAK\*
- #23 **Great Southern Pinot Noir** 27.00  
*Omrah, Western Australia, Australia*  
Cherry and raspberry with the distinctive spice of Pinot and subtle undertones of oak-derived vanilla.
- #24 **Hawkes Bay Merlot** 27.00  
*Kim Crawford, Hawkes Bay, New Zealand*  
From one of the best growing seasons New Zealand has seen in 70 years. Intense ripe plum and liquorice aromas. Rich, dark berry fruit flavours are complemented by a hint of mocha.
- #25 **Ultra Mendoza Malbec** 29.00  
*Kaiken Ultra, Mendoza, Argentina*  
This is a powerful and lively Argentine Malbec, filled with berries, plums, subtle pepper and rosemary, finishing with black fruit, vanilla and tobacco.
- #26 **Sonoma County Zinfandel** 36.00  
*Seghesio, California, USA*  
This is a powerful and lively Argentine Malbec, filled with berries, plums, subtle pepper and rosemary, finishing with black fruit, vanilla and tobacco.
- Staff Favourite**
- #27 **Amarone della Valpolicella** 48.00  
*Corte Giara, Veneto, Italy*  
A particularly enjoyable northern Italian red. A nice fruit softness produces a supple yet powerful wine.  
\*PERFECT WITH FILLET STEAK AND BLACK PEPPER SAUCE\*

# sparkling

- #28 **Moscato** (5.5% ABV) **LOW ALCOHOL**  
*Innocent Bystander, Victoria, Australia*  
Off dry in style, lightly sparkling, packed with strawberry fruit.  
375ml Bottle  
**9.90**
- #29 **Prosecco Spumante Extra Dry**  
*Ca' di Alte, Veneto, Italy*  
Bright, clean and lifted with pleasant floral notes and pear amongst the fine stream bubbles.  
750ml Bottle  
**21.50**
- #30 **'No. 69' Rosé Crémant de Bourgogne**  
*JCB by Jean-Charles Boisset, Burgundy, France*  
Bright and lively Crémant de Bourgogne with pale pink hues. Refreshing and crisp with enticing flavours of strawberry, this is a little gem of a sparkling wine.  
**29.00**
- #31 **'Black Queen' Sparkling Shiraz**  
*Peter Lehmann Masters, South Australia, Australia*  
A very special sparkling red with hints of satsuma, plum and black cherry leading to an explosion of dark exotic fruits on the palate.  
**36.00**
- #32 **Cuvée Spéciale Brut**  
*Edouard Brun, Champagne, France*  
Elegant with red fruit intensity this is an expressive, lively and aromatic wine that has richness and depth.  
**39.00**
- #33 **Brut Réserve**  
*Charles Heidsieck, Champagne, France*  
Pastry aromas, with an opulent combination of ripe apricot, mango, dried fruits, pistachio and almond.  
**50.00**
- #34 **Brut Rosé**  
*Laurent-Perrier, Champagne, France*  
Intense fresh strawberries, raspberries and wild cherries, with a classic dry finish and persistent mousse.  
**69.00**

# sweet

- #35 **Late Harvest Gewürztraminer**  
*Montes Alpha, Colchagua Valley, Chile*  
Ripe lychee, white peach and honey notes on the nose, with a full bodied palate, rich sweetness and a refreshing zestiness.  
375ml Bottle  
**15.00**

# other drinks



# beer & cider

## from the tap

**Sunlik**  
*Draught Chinese Lager*

Pint 3.40  
Half Pint 1.70

**Tennent's Lager**

Pint 3.40  
Half Pint 1.70

**Guinness**  
*from the surger*

Pint 3.50

## bottles

**Corona** *Mexico* 3.30

**Tsingtao** *China* 3.30

**Tiger** *Singapore* 3.30

**Singha** *Thailand* 3.30

**St. Mungo Lager** *Glasgow* 3.40

**Caledonian 80/-** *Edinburgh* 3.90

**Magners Cider** *Ireland* 3.20

**Aspall Cider** *England* 3.50

**Rekorderlig** *Sweden* 3.90  
Please ask for flavours!

**Non Alcoholic beer available from** 2.50  
Please ask for details

# perfect pours

**Miller's & Tonic** 4.20  
Martin Miller's Gin, Fresh Strawberry & Fentimans Tonic Water.

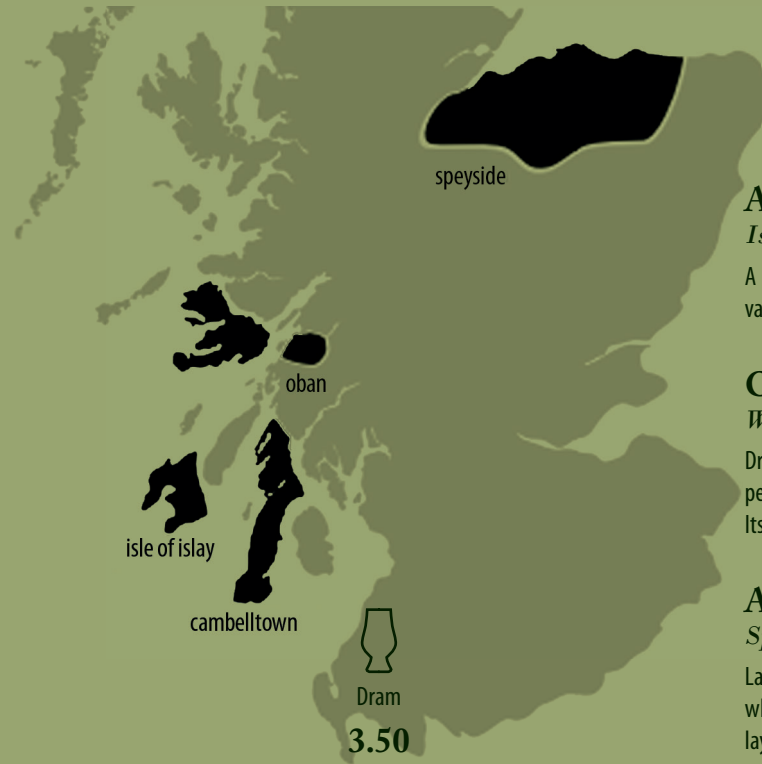
**Rye & Dry Bubbles** 4.70  
Canadian Club Whisky, Regan's #6 Orange Bitters, charged with Canada Dry Ginger Ale.

**Asian Stoli** 4.50  
Stolichnaya Vodka, Ginger & Lemongrass cordial, lengthened with Soda or Lemonade.

**Cotton Breeze** 5.00  
Angostura Golden Rum, Taylor's Velvet Falernum, Ginger Beer & fresh lime.

**The Saint** 7.50  
St. Germain Elderflower Liqueur & a dash of Fee Bros. Peach Bitters, topped with Prosecco.

whisky  
 usquebaugh  
 aqua vitae  
 water of life  
 ウイスキー



Dram  
**3.90**

**Ardbeg 10yr**  
*Isle of Islay*

A mountain of bonfire beach smoke & counter-balanced with some salted-caramel vanilla shortbreads. Dangerously sweet on the palate, don't let this one pass you by!

**Oban 14yr**  
*West Highland*

Dry; full of orchard fruits and a lovely sea salt aroma with a perfect balance of sweet, peaty smoke. Little notes of marzipan & brown bread are there if you look carefully. Its discrete floral character comes to the foreground with a 'teardrop' of water.

**4.20**

**Aberlour A'Bunadh**  
*Speyside*

Labelled without an age statement & bottles at cask strength this irrepressible whisky is always unique and had created a real following. Heavily sherried with layers of dark chocolate. The finish goes on and on... Phenomenal!

**5.00**

**Nikka from the Barrel**  
*Japan*

Plenty of winter spice \* toffee. A little caramel, almonds & tangerines. Matured in Bourbon hogsheads, this very rich & complex dram is stunning. Take hummingbird sized sips and appreciate the texture. Otsukaresama Deshita! Cheers!

**4.20**

**Hibiki 12yr**  
*Japan*

Gorgeous blended Whisky made with malts from Yamazaki & Hakushu. The whisky is finished in Umeshu Japanese liqueur barrels giving it a distinct aroma of plum, raspberry & pineapple. Truckloads of vanilla on the palate. The word 'Hibiki' has several meanings in Japanese, one of them being 'harmonious'. An apt description for this incredible dram!

**4.50**

**Glen Moray Classic**  
*Scotland*

Malty toffee sweetness is present throughout with blackcurrant and a fragrant lemon grass tang.

**3.40**

**Tobermory 10yr**  
*Isle of Mull*

Light & fresh. A soupçon of salty melted butter & ground ginger. Slightly sweet on the palate with grassy, herbal notes. Maybe acacia honey? To whisky, what a Burgundy is to Bordeaux. Charming rather than grandiose.

**The Glenrothes Select Reserve**  
*Speyside*

Abundant zesty citrus fruit on the nose. Hot bubbling Seville marmalade meets toasted cereals. A scattering of raisins & honeysuckle too...a worthy Speysider.

**3.70**

**Springbank 10yr**  
*Campbeltown*

Mechanic oil, charcoal ice cream, hospital wards & Szechuan peppercorn spice. A belter and not for the faint hearted. Blistering good with out salt & chilli dishes!

**3.90**

**Bunnahabhain 12yr**  
*Isle of Islay*

Subtle Oloroso sherry, a touch of hazelnut, restrained pear & some carnation milk. Balanced. Lovely!

**3.90**



Dram  
4.00

**Glengoyne 12 yr**  
*Scotland*

Lemon zest and toffee apples and a scent of coconut. Hint of sherry, soft oak and cinimon spice.

**Bruichladdich 10yr**  
*Scotland*

Both Sherry & bourbon cask matured. Sticky dates, mellow Oloroso, chocolate orange, roasted walnuts and dark toffee.

**Timorous Beastie**  
*Scotland*

Inspired by Rabbie Burns. The palate opens up into a spicy yet mellow, Christmas cake fruit, with toffee vanilla.

5.00

5.00

# the gins



**Beefeater**

Our classic house pour.

2.60

**Plymouth**

Fabulous, well-rounded juniper pot still gin.

2.90

**Martin Miller's**

Complex & unique with lovely sweet strawberry notes.

3.20

**Hendrick's**

This rose & cucumber infused gin from Ayrshire is both refreshing & cooling. Sublime with Asian spicy food!

3.30

**The Botanist**

Artisan, small batch, handcrafted Scottish gin from Islay distillers Bruichladdich, exquisite!

3.30

**Tanqueray 10yr**

Citrusy & full-bodied this is unadulterated drinking pleasure.

3.90

**Four Pillars**

Yarra Valley, Australia. Lemon Myrtle & Tasmanian Pepperberry set it apart from the crowd.

3.30

**Blackdown Gin**

Sussex, England. Distilled 7 times, infused with 11 botanicals, with a final addition of Birchwood sap.

3.20

Alternative whisky may also be available in the bar  
please ask the team for recommendations

Fentimans or Schweppes Tonic Water - £1.00



# cognac



## **Hennessy Fine de Cognac**

Light & elegant with gorgeous sweet notes, try with a scoop of coconut ice cream & fresh strawberry... yum!

3.90

## **Rémy Martin Mature Cask VSOP**

Notes of honey, vanilla & dried apricot; a benchmark cognac!

3.90

## **Hine Rare VSOP**

First blended by the eponymous Thomas Hine this is a stunning cognac!

4.50

# liqueurs & the rest

## **Sloe Gin**

Made from the berries or 'drupes' of the blackthorn shrub.

2.90

## **Speyside Whisky Liqueur 15yr**

Notes of orange, saffron & clove - extraordinary depth of flavour!

3.50

## **Diplomático Reserva Sipping Rum**

A real dessert rum to end the meal.

4.20

## **Malibu**

Coconut Rum

2.70

## **Luxardo Sambuca**

Sicilian aniseed liqueur from Italy

2.80

## **Bailey's**

Irish Cream

2.90

## **Cointreau**

Orange triple sec

2.90

## **Tia Maria**

Jamaican coffee liqueur

2.90

## **Disaronno Amaretto**

Reminiscent of marzipan & almond

2.90

## **Campari Bitters**

Floral & bone dry

2.90

# liqueurs & the rest

<b>King's Ginger</b> Perfect digestif for an oriental meal!	<b>2.90</b>
<b>Harvey's Bristol Cream</b> Slightly sweet sherry served chilled, think christmas cake!	<b>2.70</b>
<b>Martini Rosso Vermouth</b> A bittersweet symphony.	<b>2.80</b>
<b>Noilly Prat</b> The ultimate apertif over ice.	<b>2.80</b>
<b>Cinzano Bianco</b> <i>From Turin</i> Complex & sweet with cinnamon, clove & citrus.	<b>2.80</b>
<b>Cockburn's Fine Ruby Port</b>	<b>2.90</b>
<b>Drambuie</b> The classic Scottish Liqueur	<b>2.90</b>
<b>Havana Club 7</b> S club 7 may be finished but the rum is not	<b>2.90</b>
<b>Lambs Navy Rum</b> Not for sheep	<b>2.70</b>
<b>Bacardi</b> Ron's favourite	<b>2.50</b>
<b>Kraken Spiced Dark Rum</b> Oh so easy to drink	<b>2.80</b>

# the soft stuff

<b>Draft Pint</b>	pint	<b>2.30</b>
<b>Baby Bottles &amp; Mixers</b>		<b>1.00</b>
<b>Cans</b> Irn-Bru, Coca-Cola, Fanta Orange...		<b>2.00</b>
<b>Still or Sparkling Water</b>		<b>2.20</b>
	big bottle	<b>3.90</b>
<b>Fruit Juice</b> Cranberry, Orange, Apple or Pineapple		<b>2.90</b>
	pint	<b>2.50</b>
<b>Ginger Beer</b>		<b>2.00</b>
	with lime	<b>2.20</b>
<b>Appletiser</b>	bottle	<b>2.30</b>
<b>San Pellegrino Sparkling Juice</b> Please ask for flavours		<b>2.40</b>
<b>Belvoir Pink Lemonade</b> Lightly sparkling		<b>2.40</b>
<b>Ginger &amp; Lemongrass Spirtzer</b> Unbelievable with our Asian food!		<b>2.40</b>



**The Cotton House  
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