

Cognac

	Per Bottle
MARTELL CORDON BLEU 70 cl	\$398.00
MARTELL VSOP 70 cl	\$198.00
HENNESSY XO 70 cl	\$450.00

Whisky

CHIVAS REGAL 12 YEARS 70 cl	\$168.00
CHIVAS REGAL 18 YEARS 75 cl	\$258.00
JOHNNIE WALKER BLACK LABEL 70 cl	\$148.00
MACALLAN 12 YEARS 70 cl	\$198.00
YAMAZAKI 12 YEARS 70 cl	\$428.00

Chinese Wine

WU LIANG YE 五粮液 50 cl	\$398.00
LU ZHOU LAO JIAO (ZI SHA DA QU) 泸州老窖 (紫砂大麴) 50 cl	\$148.00
HULU HUA DIAO 葫芦花雕 75 cl	\$68.00
SHUI JING FANG 水井坊 50 cl	\$268.00

Sake

DASSAI 23 72 cl	\$190.00
DASSAI 39 72 cl	\$115.00
TAKUMI 匠 72 cl	\$75.00

Champagne/Sparkling Wine

FRANCE

Per Bottle

C001 MOËT & CHANDON, IMPERIAL BRUT NV \$105.00

Champagne

Vibrant intensity of green apple, citrus fruit & freshness of mineral nuances and white flower. The elegance of blond notes (brioche, cereal, fresh nuts).

Pairings



Body



C002 DOM PERIGNON, BRUT \$338.00

Champagne

Each vintage reinterprets the unique character of the seasons. A recognisable and unique mouthfeel: rich, fresh yet mature, sensual, caressing, seamless.

Pairings



Body



ITALY

C003 RUGGERI ARGEO, PROSECCO, BRUT DOC \$65.00

Prosecco, Veneto

Elegant flowery bouquet merging into a fruity complexity with intense aromas of golden apple. Fresh, delicate, balanced on the palate, with a long fruity finish.

Pairings



Body



Dessert Wine

ITALY

Per Bottle

C004 LA SPINETTA, MOSCATO D'ASTI \$68.00
BRICCO QUALIA DOCG

Moscato, Piedmont

Lively and sweet palate. Intense bouquet shows the exotic fruit: muscatel, lychee, pineapple, mango, melon, with citrus fruit and peach. There are nutmeg, vanilla and hint of honey notes.

Pairings



Body



Seafood



White Meat
(Chicken / Pork)



Red Meat
(Beef / Lamb / Mutton)



Dessert



Light-bodied



Medium-bodied



Full-bodied

All prices are subject to 10% service charge & prevailing GST

House Selections

	Per Glass	Per Bottle
WHITE WINE	\$12.00	\$55.00
RED WINE	\$12.00	\$55.00

Old World White Wine

FRANCE Per Bottle

W025 **BARON PHILIPPE DE ROTHSCHILD
MOUTON CADET, PAYS D'OC** \$65.00

Sauvignon Blanc, Languedoc

Aromas of citrus fruits with subtle floral notes. Fresh and fruity on the palate, with perfect balance. White blossom notes return on the finish.

Pairings  Body 


W004 **CHÂTEAU DE LABORDE** \$88.00
Chablis, Burgundy

Pale yellow and green glints. Floral and citrus notes on the nose. The wine offers lemon skins and minerality with a lively round finish.

Pairings  Body 

W027 **DOMAINE TINEL-BLONDELET,
POUILLY FUME L'ARRET BUFFATTE** \$88.00
Sauvignon Blanc, Loire Valley


This wine has an intense minerality and a vast aromatic complexity with white flowers, passionfruit and citrus aromas.

Pairings   Body 

W005 **DOMAINE WEINBACH
CUVÉE COLETTE** \$148.00

Riesling, Alsace

Orange, lemons, mature fruit, expressive yellow flowers with lingering minerality and acidity. Hints of green apple, apricot, and honeydew.

Pairings   Body 

W028 **DOMAINE WILLIAM CHASE
PROVENCE BLANC** \$65.00

Vermentino, Provence

Aromatic notes of acacia flowers which are twinned with flavours of peaches and apricots. A hint of smoky almonds balanced perfectly with bounteous acidity.

Pairings  Body 



Seafood



White Meat
(Chicken / Pork)



Red Meat
(Beef / Lamb / Mutton)



Dessert



Light-bodied



Medium-bodied



Full-bodied

All prices are subject to 10% service charge & prevailing GST

Old World White Wine

FRANCE

Per Bottle

W033 MIRAVAL, PURE ROSÉ \$95.00

Grenache Syrah, Provence

Pretty petal pink colour with shiny undertones with its unique aromas of fruity spring hues. Its long and intense finish is the signature of a rosé with elegance.

Pairings



Body



ITALY

W002 CASTELLO DI POMINO, POMINO BENEFIZIO BIANCO RISERVA DOC \$115.00

Chardonnay, Tuscany

Citrus, spicy notes of vanilla and cinnamon on the nose. Fresh palate, with hints of white flowers and creamy white chocolate like finish.

Pairings



Body



W031 VILLA GIADA SURÌ BIANCO MONFERRATO DOP CORTESE \$78.00

Sauvignon Blanc, Piedmont

This seamlessly merges tangerine vibrancy with vanilla cream from French barrel fermentation. The subtle, integrated oak aromas contribute to a long, creamy finish.

Pairings



Body



W001 ZENATO, IGT DELLA \$80.00

Pinot Grigio, Veneto

Pale gold color with green highlight and a bouquet of white peaches complement undertones of green apples ending with smooth long finish.

Pairings



Body



GERMANY

W024 SCHLOSS VOLLRADS, SV SOMMER \$105.00

Riesling (Troken), Rheingau

Fresh, light and lively. The bouquet of this wine consists of aromas of citrus, apricot and grapefruit. It has a crisp and lively taste, with a light sparkle.

Pairings



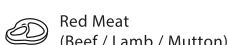
Body



Seafood



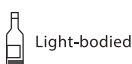
White Meat
(Chicken / Pork)



Red Meat
(Beef / Lamb / Mutton)



Dessert



Light-bodied



Medium-bodied



Full-bodied

All prices are subject to 10% service charge & prevailing GST

New World White Wine

AUSTRALIA

Per Bottle

W012 CAPE MENTELLE \$70.00

Sauvignon Blanc Semillon, Margaret River

Heady aromas of lemon blossom, snow peas and lemon thyme are enhanced by a hint of sweet orange sherbet. It finishes long with vibrant and cleansing acidity.

Pairings



Body



W029 DEVIL'S LAIR \$85.00

Sauvignon Blanc, Semillon, Margaret River

Classic powerful white stone fruit with vibrant citrus pith. Delicate use of oak adds a subtle creaminess that overlays a textural and richly flavoured wine.

Pairings



Body



W021 PETALUMA \$88.00

Chardonnay, Adelaide Hills

Bright, fruit-forward wine, and has lovely citrus and stone fruits. The palate is dominated by grapefruit and melon, hints of white peach and is framed by crisp acidity and lovely subtle oak.

Pairings



Body



W011 PIRRAMIMMA \$85.00

Chardonnay (French Oaked), McLaren Vale

Pale yellow colour with multifaceted, textured wine with fruit, oak and natural acidity in harmony, finishing with great length of flavour.

Pairings



Body



W020 TORBRECK, THE STEADING BLANC \$125.00

Marsanne, Roussanne & Viognier, Barossa Valley

Fragrant aromas of acacia flowers, roasted nuts and buttered citrus neatly balanced with underlying hints of beeswax and minerality. Ripe, fleshy, and rich in personality.

Pairings



Body



W030 WYNNS COONAWARRA ESTATE \$65.00

Riesling, Coonawarra

Fresh and open with bright acidity, crunchy Granny Smith apple flavour, lime, grapefruit, and softer lemon curd notes.

Pairings



Body



Seafood



White Meat
(Chicken / Pork)



Red Meat
(Beef / Lamb / Mutton)



Dessert



Light-bodied



Medium-bodied



Full-bodied

All prices are subject to 10% service charge & prevailing GST

New World White Wine

NEW ZEALAND

Per Bottle

W015 CLIFFORD BAY \$78.00

Sauvignon Blanc, Marlborough

Fine fruit flavours as evidenced on the nose, linger on the palate to a crisp, fresh finish. Impressive concentration of passionfruit and a subtle floral influence.

Pairings



Body



W013 CLOUDY BAY \$75.00

Sauvignon Blanc, Marlborough

Ripe passionfruit, yellow plums, juicy limes and freshly picked basil. The palate is pure and refreshing with all the hallmarks of a small but perfectly formed crop.

Pairings



Body



W014 GIESEN ESTATE \$68.00

Chardonnay, Hawke's Bay

Classic style of Chardonnay with stacks of ripe peach and nectarine. Fresh and vibrant with a luscious texture, spicy cedar finish and generous oak influence.

Pairings



Body



W023 MOUNT RILEY'S ESTATE RANGE \$80.00

Pinot Gris, Marlborough

Bright florals with apple and pear notes underscored with a fresh herbal seam with compliments of spice. Ripe fruit flavours, rich texture and balanced acidity.

Pairings



Body



Seafood



White Meat
(Chicken / Pork)



Red Meat
(Beef / Lamb / Mutton)



Dessert



Light-bodied



Medium-bodied



Full-bodied

All prices are subject to 10% service charge & prevailing GST

New World White Wine

SOUTH AFRICA

Per Bottle

W026 NEDERBURG HERITAGE,
"THE ANCHORMAN" \$85.00

Chenin Blanc, Western Cape

Apricots and white peaches, floral, and citrus notes together with hints of spice. Layers of fruit on the palate with a crisp acidity and a creamy texture.

Pairings



Body



W032 HARTENBERG \$75.00

Chardonnay, Stellenbosch

Intense notes of white flowers together with fruity notes that gives a taste that is full, balanced and extremely refreshing, offers great intensity and fragrance.

Pairings



Body



USA

W022 ROBERT MONDAVI \$110.00

Chardonnay, Napa Valley

Juicy pineapple and ripe pear fruits mingle with warm apple pie and toasted hazelnut flavours in this incredibly rich- textured wine. Refreshing fruits with toasty flavours along with a rich finish.

Pairings



Body



Seafood



White Meat
(Chicken / Pork)



Red Meat
(Beef / Lamb / Mutton)



Dessert



Light-bodied



Medium-bodied



Full-bodied

All prices are subject to 10% service charge & prevailing GST

Old World Red Wine

FRANCE

Per Bottle

- R026 **BARON PHILIPPE DE ROTHSCHILD**
RÉSERVE MOUTON CADET \$90.00
Merlot, St. Emilion, Bordeaux

Aromas of ripe red and black fruits with notes of spices. Flavours of blackberries and blackcurrants, while mixed vanilla and mocha notes appear on the finish.

Pairings



Body



- R024 **CHÂTEAU GREYSAC** \$98.00
Cabernet Sauvignon, Cabernet Franc, Merlot,
Medoc, Bordeaux

Deep ruby garnet in colour, with aromas of red berries, bell peppers and tobacco. Lovely red fruits, with full rich flavours balanced by silky tannins.

Pairings



Body



- R021 **CHÂTEAU LÉOVILLE POYFERRÉ** \$268.00
Saint-Julien, Medoc, Cabernet Sauvignon,
Merlot, Cabernet Franc,

Deep maroon colour, its nose of blackcurrant coulis, fresh notes of pepper well rounded with roasted key ending with pleasant tannins.

Pairings



Body



- R007 **CLARENDELLE ROUGE** \$88.00
By Haut Brion
Cabernet Sauvignon, Merlot, Cabernet Franc, Bordeaux

Deep garnet-red wine with excellent balance and moderate acidity as well as crunchy ripe fruit flavours, along with hints of spices, and smooth velvety finish.

Pairings



Body



- R008 **LES TOURELLES DE LONGUEVILLE** \$150.00
2nd wine of Château Pichon Baron
Merlot, Cabernet Sauvignon, Cabernet Franc, Pauillac

Deep ruby red with bouquet of red berry scents along with a nice fresh touch. The sensation on the palate is silky and full, elegant and subtle.

Pairings



Body



- R023 **M. CHAPOUTIER, CROZES-HERMITAGE**
"LES MEYSONNIERS" \$96.00
Syrah, Rhone Valley

A wine with fleshy tannins and loads of floral and black fruit notes, as well as elegance. Very intense purplish red colour, nose of red fruits, blackcurrant and raspberry.

Pairings



Body



Seafood



White Meat
(Chicken / Pork)



Red Meat
(Beef / Lamb / Mutton)



Dessert



Light-bodied



Medium-bodied



Full-bodied

All prices are subject to 10% service charge & prevailing GST

Old World Red Wine

SPAIN

Per Bottle

- R029 CASA ROJO,
"THE INVISIBLE MAN" DOC \$88.00
Tempranillo, Rioja
Elegant and delicate. Aromas of wild fruits, red cherry, plum and black fruits. Hint of spices like white pepper.

Pairings



Body



ITALY

- R003 CASTELLO DI QUERCETO,
CHIANTI DOCG, CHIANTI \$68.00
Sangiovese, Canaiolo and Trebbiano, Tuscany
Rustic and authentic with cranberry, red cherry, rose, black pepper, dried cranberry, smoke and cloves. Very pleasant and approachable. There is touch of earthiness.

Pairings



Body



- R004 CESARI AMARONE DELLA VALPOLICELLA
CLASSICO DOCG \$120.00
Corvina, Rondinella, Molinara, Veneto
Cherry, prune aromas and jammy note. A long and persistent finish. Bold tannins that elegantly coat the palate.

Pairings



Body



- R001 LA SPINETTA, BAROLO GARRETTI DOCG \$158.00
Nebbiolo, Piedmont
Fruity and floral notes such as violet and vanilla on the nose. On the palate, it is distinguished by elegance, structure with soft tannins.

Pairings



Body



Seafood



White Meat
(Chicken / Pork)



Red Meat
(Beef / Lamb / Mutton)



Dessert



Light-bodied



Medium-bodied



Full-bodied

All prices are subject to 10% service charge & prevailing GST

Old World Red Wine

ITALY

Per Bottle

R028 SAN POLO, ROSSO DI MONTALCINO DOC \$98.00

Montalcino

Aromas of fresh berries, Morello cherry and hints of vanilla. Dry and elegant on the palate with a long finish and soft, well-balanced tannins.

Pairings



Body



R025 SASSICAIA \$525.00

DOC, Bolgheri

This wine is chiseled and sharp with blackberry, ripe cherry, herbs and spices. Intense and powerful, with good length and depth of fruit flavours.

Pairings



Body



Seafood



White Meat
(Chicken / Pork)



Red Meat
(Beef / Lamb / Mutton)



Dessert



Light-bodied



Medium-bodied



Full-bodied

All prices are subject to 10% service charge & prevailing GST

New World Red Wine

AUSTRALIA

Per Bottle

R013 CAPE MENTELLE \$158.00

Cabernet Sauvignon, Margaret River

Taking on the mantle of maturity, a bouquet of violets and brambly fruit complexed with brandy snaps, vanilla and tobacco.

Pairings



Body



R034 COLDSTREAM HILLS \$80.00

Pinot Noir, Yarra Valley

Dark berry flavours dominate with underlying nuances of spice, mineral graphite and integrated French oak. Fine chalky tannins give the wine structure and length.

Pairings



Body



R033 PENFOLDS BIN 138 \$105.00

Shiraz Grenache Mourvedre, Barossa Valley

Bin 138 is defined by its distinctive plum, raspberry pastille and underlying spicy notes. Assorted tannin shapes derived from the trio of Shiraz, Grenache and Mataro set a textural stage.

Pairings



Body



R022 PETALUMA \$155.00

Merlot, Coonawarra

Big, bold, deeply flavoured dry red wine. Notes of red fruits, blackberries and abundant soft sandy tannins. Cedar, tobacco and dried herbs to produce an elegantly structured wine.

Pairings



Body



R015 PIRRAMIMMA STOCK'S HILL \$80.00

Shiraz, McLaren Vale

Pale purple color with a bouquet of mulberry, cedar and plum blended with hints of pepper, vanilla and rich tannin of fruit and oak in harmony.

Pairings



Body



R031 TEMPUS TWO PEWTER \$80.00

Shiraz, Barossa Valley

A full bodied wine with soft tannins, intense raspberry and blackberry flavours, pepper and spice. Cassis and earthy overtones complete the wine.

Pairings



Body



Seafood



White Meat
(Chicken / Pork)



Red Meat
(Beef / Lamb / Mutton)



Dessert



Light-bodied



Medium-bodied



Full-bodied

All prices are subject to 10% service charge & prevailing GST

New World Red Wine

AUSTRALIA

Per Bottle

R032 WYNNS COONAWARRA ESTATE \$78.00

Cabernet Shiraz Merlot, Coonawarra

Concentrated blueberry, liquorice and ground coffee flavours give depth, with bright red cherry notes adding to the succulence.

Pairings



Body



CHILE

R030 CONCHA Y TORO, \$75.00
MARQUES DE CASA CONCHA

Carmenere, Casablanca Valley

Deep dark red in colour, with intense notes of ripe plums, blackcurrants, and dark chocolate, along with firm tannic structure and pronounced acidity

Pairings



Body



R020 MONTES ALPHA SPECIAL CUVÉE \$90.00

Pinot Noir, Aconcagua Valley

Deep ruby-red colour with elegant nose offering ripe fruit aromas while integrating perfectly with the French oak, ending finish is long, with velvety tannins.

Pairings



Body



NEW ZEALAND

R027 SILENI ESTATE, \$80.00
"THE TRIANGLE MERLOT"

Merlot, Hawke's Bay

Aromas of berries, plum spice and notes of oak. Dark fruit flavours on a finely textured palate with silky soft finish.

Pairings



Body



R018 CLOUDY BAY \$98.00

Pinot Noir, Marlborough

Powerful bouquet and a wide selection of flavours, from the lighter spectrum of rose, violet and ripe berry fruit to dark cherry with a hint of luscious plum.

Pairings



Body



Seafood



White Meat
(Chicken / Pork)



Red Meat
(Beef / Lamb / Mutton)



Dessert



Light-bodied



Medium-bodied



Full-bodied

All prices are subject to 10% service charge & prevailing GST