

entier



BEVERAGE MENU

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HOUSE POUR

WHITE



Sauvignon Blanc

Domaine Delobel, B de Oisly, 42 122 186
AOC Touraine-Oisly, Loire Valley

This sauvignon has great volume, with exotic flavors full of richness and maturity. Aromas of peach, mango, and pineapple.

Chardonnay

Hacienda Los Haroldos, 37 106 180
Reserve de Familia Chardonnay, Mendoza

Tropical fruit on the nose, with hints of vanilla, toast and wood. Round and honeyed on the palate with a balanced acidity. Best paired with the oven-baked chicken leg.

RED

Nero d'Avola

Mazzei, Zisola Sicilia Notto Rosso DOC 37 106 180

A smooth savoury red with earthy aromas of leather and game. Great balance of black cherry, blackberry, cinnamon, and ground white pepper flavours. Best paired with the Josper-grilled Australian flank steak.

Merlot

Cuvee Ulysee, Cotes de Blaye, Bordeaux 42 122 186

A well-blended merlot, with flavours of brioche, vanilla, and spices. Supple palate with delicate harmonious tannins, and notes of teak wood and cloves. Best paired with the chicken roasted in salt crust dough.

CHAMPAGNE



Pinot Noir, Pinot Meunier, Chardonnay

Laurent Robert, Cuvée Prestige NV

85 477

An elegant and feminine Champagne, with wonderful fine bubbles, and delicate flavours of citrus and ripe white peaches. Light toasty notes with a hint of stone fruit. Best paired with the marinated cuttlefish with mozzarella.



PROSECCO & CHAMPAGNE



ITALY

070003 | Glera

San Feletto, Prosecco Superiore D.O.C.G. Extra Dry

223

Bright flavours of pears, nectarines, and almonds, making this Prosecco medium bodied and crisp. It is well-balanced with a long satisfying finish. Best paired with the crispy and braised honeycomb tripe.

FRANCE

070004 | Chardonnay

Laurent Robert, Blanc de Blancs NV

424

A refreshing and well-balanced champagne with a clean crispy finish. Vivacious bubbles on the palate, with flavours of toasted almonds and freshly baked brioche. Best paired with the escargot croquettes.

070006 | Pinot Noir, Pinot Meunier, Chardonnay

Nicolas Feuillatte, Brut Reserve NV

583

A refined and light champagne. Perfumed aromas of white fruit, apple and raspberry. Soft rounded texture, racy structure and refreshing juicy fruit with a long delightful finish. Pairs well with our poached whole Maine lobster.

070007 | Pinot Noir, Pinot Meunier, Chardonnay

Perrier Jouet, Grand Brut NV

615

This is a delicate and balanced champagne, offering intense floral notes of lily, leading to aromas of tart golden apples with a hint of bergamot. Flavours of cherry plums and ripe apricot emerge then blend into rich flavours of freshly baked madeleine and Madagascan vanilla. Best paired with the poached whole Maine lobster, and the roasted cauliflower.

070008 | Pinot Noir, Pinot Meunier, Chardonnay

Perrier Jouet, Blason Rose NV

795

Enjoy perfumed fragrances of pomegranate, blood orange, and apricot, in this refined and sophisticated Champagne. Lively flavours of cassis, raspberry, and honeysuckle fill the palate, culminating in a lovely finish of lime, blackberry, and Morello cherry.

WHITE WINE

FRANCE



050018 | Chardonnay

Domaine des Poncety-Saint Veran, 223
Les Chailloux, AOC Saint-Veran, Burgundy

Ripe tropical fruit fragrances, generous rich palate with a long mineral finish with lingering stone fruit. Best paired with the fried wing balls.

050019 | Riesling

Domaine Rolly Gassmann, 231
Riesling Reserve Millesime, Alsace

Lush notes of acacia, honeydew, and spice creates a ripe and full palate. The minerality creates a lovely balance and good depth of flavour.

050021 | Rolle, Grenache Blanc, Ugni Blanc, Clairette, Marsanne, Roussane

Domaine des Terres Blanches Blanc, 244
Les Baux de Provence, Provence

A harmonious wine, with fruity scents of citrus fruits, lime, peaches, spices, and ginger. On the palate there is a deep persistence filled with minerality, and a long melting finish. Best paired with the cured Scottish salmon.

050022 | Gewurztraminer

Domaine Rolly Gassmann, Gewurztraminer, 260
Oberer Weingarten de Rorschwihr, Alsace

A rich and luscious wine that is well-rounded with a touch of sweetness. Enjoy aromatic nose of lychee and roses.

050026 | Viognier

Domaine du Monteillet, Condrieu Chanson, 424
Rhone Valley

Concentrated aromas of candied peach, orange blossom and honey create a rich palate with a slight minerality. The tannins are well balanced and the finish long yet refined with notes of ripe tropical fruit and spice.

FRANCE



050027 | Chardonnay

Benedicte and Stephane Tissot, La Mailloche, Jura

477

A departure from a classic Chardonnay. Complex flavours develops further in the glass, with flavours of golden apples, toasted nuts, and freshly baked pastries.

050029 | Chardonnay

**Domaine Marc Morey & Fils, Chassagne Montrachet
Premier Cru, Les Chenevottes, Burgundy**

933

This chardonnay is deliciously well-made. It is full bodies with pleasurable minerality, toasty oaky, and an enviably long finish. Complex notes of fresh hay and sun dried orange rind.

ITALY

050012 | Pinot Grigio

Masottina, Pinot Grigio, Veneto

159

Crisp aromas and flavours of pineapple and green apple fill the palate, with a balance in acidity and a refreshing finish.

SPAIN

050020 | Albarino

**Bodegas Terras Gauda, Abadia San Campio,
Rias Baixas DO, Galicia**

239

This light, fresh, and vivid Albarino is filled with aromas of green apple, pineapple, with citrus notes. There is an excellent balance of minerality, and the finish is surprisingly long with further citrus notes. Best paired with the clam chawanmushi.

NEW ZEALAND



050013 | Pinot Gris

Sacred Hill, Whitecliff Pinot Gris, Marlborough

175

The palate is softly textured with slight peak of minerality, and lingering flavours of nashi pear on the finish. There are beautiful aromas of baked pear strudel, dried apricot, and spices with notes of freshly grated ginger.

050016 | Sauvignon Blanc

Huntaway Reserve, Sauvignon Blanc, Marlborough

191

Intense tropical fruit overtones fill this sauvignon blanc, which is bright and fresh on the palate. Crisp medium acidity that is rounded by ripe sweetness. Best paired with the chicken liver pate.

050024 | Pinot Gris

Maude Wines, Pinot Gris, Central Otago

329

This pinot gris is fruity and refreshing, with abundant aromatics of quince, pear and rose petals. Full flavours from poached pears and spice creates a crisp, clean and precise finish.

GERMANY

050017 | Riesling

Dr Loosen, Blue Slate Riesling Kabinett, Mosel

228

This is a bright and vibrant white, with aromas of ripe peaches and frangipani. There is a floral, flinty minerality that is a signature of blue slate, offering a delicate yet firm finish on the palate. Best paired with the marinated baby cuttlefish.

AUSTRALIA



050028 | Chardonnay

Leeuwin Estate, Art Series Chardonnay, Margaret River 583

A simply elegant and graceful chardonnay. Lime, pears and white peach dominate the palate, with is accented by touches of spice and cedar. Best paired with the whole roasted fish with raspberry herbed butter.

USA

050023 | Chardonnay

Esser Vineyards, Chardonnay, Monterey County, California 281

This chardonnay contains aromatic hints of tropical fruits with accents of citrus and lemon blossom. Enjoy fresh and exotic notes of passionfruit and lemongrass, with a racy palate of fresh limes, kumquat, and guava.

050025 | Chardonnay

**Stag's Leap Wine Cellars, Karia Chardonnay,
Napa Valley, California** 403

A full bodied and ripe Chardonnay, that is richly concentrated with flavours of candied-peach and expressive aromas of lemon and vanilla. Best paired with the oven-baked chicken leg.



ROSE

SPAIN



040001 | Garnacha Tinta, Tempranillo

Marques de Caceras, Rosado, Rioja

159

A dry rose with bouquet of strawberries and raspberries. It is deliciously full and fleshy in the mouth with a luscious, versatile, and fresh finish.

FRANCE

040003 | Cinsault, Gernache, Mourvèdre

Domaine de la Sangliere, Cuvee Prestige, Cote de Provence, Provence

175

A lively rosé with a light palate of juicy red currants and flavours of pineapple. There's a great delicacy in texture, and a fruity finish.

AUSTRALIA

040004 | Pinot Noir

BK Wines, Rose, Adelaide Hills

265

Rose petals and ripe strawberries fill the nose. The flavours are tart and dry, with notes of strawberry jam and nutmeg.

RED WINE

FRANCE



060017 | Pinot Noir

Domaine du Lycee Viticole de Beaune, Hautes Cotes de Beaune Rouge, Burgundy 223

There is a lovely palate with a subtle hint of liquorice and spice, and a fruit nose that evokes scents of cherry and raspberry. Best paired with whole roasted confit Bidor duck and the dry-aged thinly sliced Hokkaido beef in hot dashi stock.

060019 | Cabernet Franc, Cabernet Sauvignon, Merlot

Chateau Real-Caillou, Lalande de Pomerol, Bordeaux 233

Tobacco, mocha and dried black fruit notes leads to flavours of black currants, dark cherries and cinnamon, giving this red a well-balanced and structured palate.

060021 | Syrah

Domaine Combiar, Crozes Hermitage, Rhone Valley 281

Appetising aromas of smoky bacon, raspberry, pepper and violet, make this red rich and spicy with supple tannins. Best paired the braised Australian short rib.

ITALY

060020 | Sangiovese

Cecchi, Chianti Classico Riserva di Famiglia, Tuscany 265

A deep and slightly mature red, with silky aromatic undertones of blueberry and blackberry, and well-integrated tannins. Best paired with the Jospier-grilled lamb poitrin.

060025 | Barbera

Braida di Giacomo Bologna, Monte Bruna, Barbera d'Asti, Piedmont 345

This red provides vibrant aromas of juicy ripe raspberries, menthol and star anise. The palate is well-balanced, with bright acidity and firm yet velvety tannins.



ITALY

060027 | Corvina, Rondinella and Molinara

Cesari, Amarone della Valpolicella Classico, Verona

382

An exuberant wine filled with fruity opulence and underlying touches of spice and leather. There's an elegant nose of fleshy black cherry, earth and dark spice, with fine tannins and a slight vanilla finish.

060028 | Sangiovese

Casanova di Neri, Brunello di Montalcino DOCG, Tuscany

398

This lovely and vibrant red has a well-structured palate with seductive notes of raspberry, cherry and tobacco. Best paired with whole roasted confit Bidor duck.

NEW ZEALAND

060018 | Pinot Noir

Allan Scott, Generations Pinot Noir, Marlborough

228

This pinot noir is filled with flavours of cherries and plums, with subtle notes of oak. Best paired with the Australian flank steak tartare.

SOUTH AFRICA

060023 | Shiraz, Cabernet Sauvignon, Mourvedre

Haskell Vineyard, Haskell II, Stellenbosch

318

The palate offers a deep ripe flavour of plums and cassis, rounded with chocolate and oaky vanilla.

SPAIN



060015 | Tempranillo

El Coto, Coto de Imaz Reserva, Rioja

196

The nose offers delicate aromas of red berries and raisins, with a hint of vanilla. On the palate, the wine is velvety and round with flavours of cocoa and dry spice.

060030 | Garnacha Tinta, Tempranillo, Mazuela, Graciano

Marques de Murrieta, Gran Reserva, Rioja

451

A well-structure red with bright and elegant flavours of ripe plum, cherry, spiced fruits and mocha. Best paired with the Jospier-grilled lamb poitrin.

ARGENTINA

060022 | Malbec

Finca Decaro, Malbec, Mendoza

286

Bright flavours and aromatic of red fruits with notes of cherries and raspberries. This is a medium-bodied Malbec, that is well balanced with elegant and supple tannins. Best paired with the braised Australian short rib.

050030 | Malbec

Bodegas Los Haroldos, Hermandad Malbec, Mendoza

424

A rich and full-bodied red with flavours of ripe black fruits accented with cherries, violets, and vanilla. The tannins are well-integrated giving this wine a lovely French oak flavour and lingering long finish. Best paired with the Jospier-grilled Australian flank steak.

AUSTRALIA

060016 | Shiraz

Dandelion Vineyards, Lionheart of the Barossa, Barossa Valley

207

A full bodied tannic Shiraz with flavours of blackberry, plums, and cocoa, and a dash of Christmas pudding. The palate is fruity and earthy, with a hint of French oak.



AUSTRALIA

060024 | Cabernet Sauvignon, Cabernet Franc, Merlot

**Moss Wood, Ribbon Vale Cabernet Sauvignon,
Margaret River**

339

Aromas of blackcurrant and mulberry, with subtle touches of cedar and star anise in the background. Beautifully smooth palate with a good concentration of dark fruit and firm tannins. Best paired with the Jospier-grilled lamb poitrin.

060023 | Cabernet Sauvignon

**Leeuwin Estate, Art Series Cabernet Sauvignon,
Margaret River**

477

This is a bold and beautiful cabernet sauvignon, that is seductively filled with dark chocolate, ripe blackberries and cassis notes on the nose. The mid palate is subtle with lingering flavours of fresh mint, and black olives on the finish. Best paired with the dry-aged thinly sliced Hokkaido beef in dashi stock, and the Australian flank steak tartare.

USA

060031 | Cabernet Sauvignon, Merlot

**Château Ste Michelle, Ethos Reserve
Cabernet Sauvignon, Columbia Valley, Washington**

461

This is a complex cabernet sauvignon that is intensely loaded with layers of ripe blueberry fruit, currant, herbs and silky tannins. Best paired with the Australian la côte de bœuf.

060033 | Merlot, Cabernet Sauvignon, Petit Verdot

Betz Family, Clos de Betz, Columbia Valley, Washington

827

There's a harmonious and luscious palate filled with layers of ripe blueberry and cocoa powder. Emerging aromas of cherry, dark plum, mint, and chocolate fill the nose making this a lively and vivacious wine.

SHERRY & DESSERT WINE

SPAIN



Palomino

Bodegas Valdespino, Deliciosa Manzanilla 500ml 20 200

A dry and savoury Sherry with flavours of hazelnut and pear, and brimming with salty minerality. Good acidity with a light hint of herbs and a dry finish.

Palomino

Bodegas Valdespino, Amontillado Tio Diego 25 300

Rich flavours of yeasty bread, dried fruit fill the palate, with hints of caramel and leather.

Pedro Ximenez

Bodegas Valdespino, El Candando Pedro Ximenez 25 300

Bright on the nose, with aromas of raisins, figs, honey, and quince jelly. A sweet Sherry with flavours of toffee, desserts using figs and honey, and roasted nuts.

FRANCE

150002 | Semillon, Sauvignon Blanc, Muscadelle

Chateau La Tour Blanche, Sauternes, Bordeaux 329

Intense ripe fruit concentration of mangoes and pineapples with butterscotch and toasted almond undertones. Thick and layered with spiced fruit finish. Best paired with our lemon soufflé and crème brulee.

ITALY

150001 | Malvasia, Sangiovese

**Barone Ricasoli, Castello di Brolio,
Vin Santo del Chianti Classico, Tuscany** 318

Rich aromas of buttery pastry, marzipan and apricot. Sweet yet fresh with flavours of acacia honey and dried figs. A lovely persistent finish. Best paired with the chocolate soufflé.

SPIRITS

GIN



Ford's London Dry Gin	30	400
Gin Mare	50	650
Hendrick's Gin	40	500
Ki No Bi	55	650
Tanqueray No 10	35	450
Citadelle Original Gin	35	
Citadelle Reserve	40	
Monkey 47 Dry	55	
St George Botanivore	50	
St George Dry Rye	50	
St George Terroir	50	



VODKA

Aylesbury Duck	30	400
Grey Goose	40	500
Stolichnaya	35	

IRISH WHISKEY

John Jameson Irish	30	
Teelings Small Batch Blend	30	

SINGLE MALT SCOTCH WHISKY

		
Ardbeg 10 Yrs	40	500
Auchentoshan 3 Woods	40	550
Balvanie 12 Yrs Dbl Wood	50	650
Bowmore Darkest 15 Yrs	40	
Bruichladdich Octamore 7.1	85	
Clynelish 14 Yrs	40	
Glendronach 18 Yrs	90	
Glenfiddich 15 Yrs	55	
Glenfiddich 21 Yrs	150	
Lagavulin 16 Yrs	55	
Macallan 12 Sherry Oak	45	
Macallan 18 Yrs	130	
Macallan 30 Yrs	1,500	
Springbank 15 Yrs	55	

BLENDED SCOTCH WHISKY

JW Blue Label	100	
Monkey Shoulder	40	

JAPANESE WHISKY

Nikka From The Barrel	40	450
Nikka Coffey Malt	45	
Nikka Yoichi Single Malt	55	
Taketsuru 17 Yrs	180	

COGNAC



Hennessy VSOP	30
Hennessy XO	75
Pierre Ferrand Abel 45yrs	175
Pierre Ferrand Original 1840	40
Pierre Ferrand Reserve 20 Yrs	50
Pierre Ferrand Original 30 Yrs	70

ARMAGNAC

Delord Armagnac VSOP	40
Delord Armagnac XO	45

CALVADOS

Laird's 100 Proof AppleJack	35
Laird's 80 Proof AppleJack	35
Christian Drouin XO	45

RUM

Diplomatico Exclusiva	40	500
Plantation 3 Stars White	30	400
Diplomatico Mantuano	30	
Plantation XO 20th AV	40	

BEER, JUICES, SODAS & H2O

Heineken Bottle (330ml)	26
Hitachino White Ale Draught (330ml)	35
Orange	20
Apple	20
Coke (330ml)	14
Sprite (330ml)	14
Acqua Panna (750ml)	30
San Pellegrino (750ml)	30

COFFEE & TEA

COFFEE

Espresso / Double Espresso	11
Macchiato	11
Long Black	13
Cappuccino	15
Latte	15
Mocha	17

MONOGRAM LOOSE LEAF TEA BY GRYPHON

Rose of Ariana	20
<i>Herbal Tisane with aroma of Ispahan rose.</i>	
Shiso Mint	20
<i>Herbal Tisane using Arabian mint and Japanese shiso.</i>	
Cherry Japonais	20
<i>Japanese Yabukita green tea with pickled cherry blossom.</i>	
Jasmine Silk Pearls	20
<i>Downy silvery green tea from Fujian, China.</i>	
Kashmere	20
<i>Full-bodied black tea from Qi Men village from Anhui, China.</i>	
Earl Grey Neroli	20
<i>Darjeeling black tea with notes of Italian bergamot and orange flowers.</i>	

ARTISINAL HOT CHOCOLATE

72% Single Origin Damak, Pahang	20
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