

HOUSE SELECTIONS

		Glass	Bottle
Sparkling Wine			
C121	Pizzolato Organic Prosecco NV Veneto, Italy Fresh green apple, pear, melon, citrus and white floral notes. <i>Pairings: Seafood, Fish, White Meat Light-bodied</i>	11	65
White Wine			
W278	Calrossie Vineyard Sauvignon Blanc 2025 Marlborough, New Zealand Flavours of passionfruit, grapefruit peel, white peach and finger lime. A small portion of barrel-fermentation and lees-aging adds subtle richness, structure and texture. <i>Pairings: Seafood, Fish, White Meat Light-bodied</i>	13	75
W267	Misha's Vineyard The Dress Circle Pinot Gris 2023 Central Otago, New Zealand Nashi pear, white peach, toasted hazelnuts, cinnamon and a lingering complex ginger finish. <i>Pairings: Seafood, Fish, White Meat Medium-bodied</i>	13	75
Red Wine			
R408	Calrossie Vineyard Pinot Noir 2024 Marlborough, New Zealand Flavours of black cherry, ripe doris plum and blackberry, alongside aromas of game, forest floor and tobacco. <i>Pairings: Red Meat Medium-bodied</i>	15	88
R331	Clarendelle Saint Émilion by Haut Brion 2022 Bordeaux, France Features a vibrant, deep ruby-red colour with aromatic notes of dark cherry, plum, licorice and a touch of tobacco. The palate is fleshy and well-balanced with moderate tannins and a smooth, mouth-watering finish. <i>Pairings: Red Meat Full-bodied</i>	15	88

CHAMPAGNE / SPARKLING / ROSE

Bottle

C122 De Stefani Prosecco 78
Veneto, Italy

Vibrant, creamy mousse, refreshing acidity and delicate fruit profiles. They primarily showcase aromas and flavours of crisp golden apple, white peach, citrus and acacia flowers, backed by a crisp minerality and smooth, dry finish.

Pairings: Seafood, Fish, White Meat | Light-bodied

C109 Champagne Besserat de Bellefon NV 138
Champagne, France

An elegant French champagne known for its creamy mousse and fine bubbles. The palate is harmonious and fruity, with delicate notes of white flowers, mirabelle plum and hazelnut.

Pairings: Seafood, Fish, White Meat | Light-bodied

C126 Duval-Leroy Blanc de Blancs Brut Millésime 1er Cru 2008 188
Champagne, France

Highly collectible, it is prized for its perfect harmony of concentration and freshness.

Pairings: Seafood, Fish, White Meat | Medium-bodied

C118 Laurent Perrier Brut La Cuvée NV 168
Champagne, France

Pale gold colour, delicate mousse and vibrant notes of citrus, white flowers and vine peach. It offers a perfect balance of crisp freshness and creamy finesse.

Pairings: Seafood, Fish, White Meat | Light-bodied

C125 Champagne Frerejean Frères Blanc de Blancs 268
Champagne, France

Crafted with extended ageing, this champagne showcases a fine creamy mousse and distinctive minerality. Layers of citrus and tropical fruits intertwine with rich brioche notes, creating a refined and complex expression of the Côte des Blancs.

Pairings: Seafood, Fish, White Meat | Medium-bodied

WHITE WINE

Bottle

France

Bordeaux

W213	Château de Parenchère Blanc 2025	98
	Bordeaux, France	
	Crisp and aromatic with prominent citrus notes, including lemon and grapefruit.	
	<i>Pairings: Seafood, Fish, White Meat Medium-bodied</i>	

W221	Château Ferrande Blanc 2022	128
	Bordeaux, France	
	Tropical and expressive, featuring aromas of mango, lychee, passion fruit, citrus and a subtle touch of ginger.	
	<i>Pairings: Seafood, Fish, White Meat Medium-bodied</i>	

Burgundy

W274	Château de Pommard Bourgogne Murgey de Limozin 2024	135
	Burgundy, France	
	Features a pale yellow color, notes of white-fleshed fruit, crisp acidity and a subtle, mineral-driven saltiness.	
	<i>Pairings: Seafood, Fish, White Meat Medium-bodied</i>	

W265	Pierre Ponnelle Chablis 2024	138
	Burgundy, France	
	It typically offers refreshing notes of lemon zest, green apple and white flowers, making it a lively and elegant match for seafood.	
	<i>Pairings: Seafood, Fish, White Meat Medium-bodied</i>	

W241	Domaine Pierre Girardin Bourgogne Chardonnay Eclat de Calcaire Blanc 2022	158
	Burgundy, France	
	Crisp and vibrant, this full-bodied white wine is beautifully balanced with a creamy texture and lively acidity. The finish is long and persistent, marked by distinctive notes of crushed rock, flint and saline limestone minerality.	
	<i>Pairings: Seafood, Fish, White Meat Medium-bodied</i>	

W228	Château de Maligny Chablis 1er Cru Fourchaume 2023	168
	Burgundy, France	
	Smooth and well-rounded, with a distinctive mineral character and refreshing acidity. Crafted without oak influence, it faithfully reflects its terroir and concludes with a lingering, elegant finish.	
	<i>Pairings: Seafood, Fish, White Meat Medium-bodied</i>	

Rhône Valley

W252	J. Denuzière Crozes-Hermitage Blanc 2021	128
	Rhône Valley, France	
	It features attractive floral aromas, citrus and orchard fruits and a medium-plus finish.	
	<i>Pairings: Seafood, Fish, White Meat Medium-bodied</i>	

W276	Brotte "Les Hauts de Barville" Châteauneuf-du-Pape Blanc 2025	150
	Rhône Valley, France	
	Expressive aromas of white flowers and stone fruits that evolve into buttery hazelnuts and subtle honey notes.	
	<i>Pairings: Seafood, Fish, White Meat Medium-bodied</i>	

WHITE WINE

France

Bottle

Languedoc-Roussillon

W254	Gérard Bertrand Héritage "An 940" Viognier 2024	88
	Languedoc, France	
	The nose explodes with apricot, peach blossom and honeysuckle, balanced by subtle notes of vanilla and ginger.	
	Pairings: Seafood, Fish, White Meat Medium-bodied	

W220	Gérard Bertrand Cigalus Blanc 2024	148
	Languedoc, France	
	Intense aromas of citrus, white peach, honey and white flowers. The palate is full, silky and creamy with flavours of vanilla, butter, mango and toasted brioche, balanced by striking freshness.	
	Pairings: Seafood, Fish, White Meat Medium-bodied	

Alsace

W264	Domaine Albert Mann Pinot Gris 2024	98
	Alsace, France	
	Fresh aromas of green pear peel and citrus zest lift the nose. The palate reveals ripe pear flavours, balanced by a dry, vibrant structure and refreshing juiciness.	
	Pairings: Seafood, Fish, White Meat Medium-bodied	

W212	Domaine Albert Mann Gewürztraminer 2023	118
	Alsace, France	
	A powerful and complex bouquet unfolds with layers of exotic fruits, floral notes and delicate spices. The palate is rich yet graceful, striking a seamless balance between intensity and finesse.	
	Pairings: Seafood, Fish, White Meat Medium-bodied	

USA

W207	Chalk Hill Sonoma Coast Chardonnay 2022	118
	California, USA	
	Aromatic notes of baked bread and delicate spice unfold on the nose, giving way to a lush, generous palate accented by ripe peach and honeyed nuances.	
	Pairings: Seafood, Fish, White Meat Medium-bodied	

W273	Beringer Vineyards 'Luminus' Chardonnay 2022	128
	Napa Valley, USA	
	Aromas of Meyer lemon, honeysuckle and jasmine lead into a palate bursting with white apricot, baked apple, lemon curd and toasted vanilla.	
	Pairings: Seafood, Fish, White Meat Medium-bodied	

China

W271	Silver Heights Reserve Chardonnay 2024	165
	Ningxia, China	
	It showcases vibrant fruit purity, a creamy Burgundy-style texture and a distinctive mineral finish.	
	Pairings: Seafood, Fish, White Meat Medium-bodied	

WHITE WINE

Australia

Bottle

- W204

Wynns Coonawarra Estate Riesling 2024

Coonawarra, Australia

Bright acidity with crunchy Granny Smith apple, lime, grapefruit and soft lemon curd.

Pairings: Seafood, Fish, White Meat | Medium-bodied

78
- W279

Penfolds Bin 311 Henty Chardonnay 2020

Tumbarumba, Australia

Bright notes of crisp citrus and ripe peach are complemented by subtle hints of vanilla, leading to a rich and buttery finish.

Pairings: Seafood, Fish, White Meat | Medium-bodied

108
- W257

Penfolds Bin 51 Riesling 2023

Eden Valley, Australia

It offers intense citrus, orange blossom and lime aromas, balanced by crisp, natural acidity and a chalky, mineral finish.

Pairings: Seafood, Fish, White Meat | Medium-bodied

108
- W270

Flametree S.R.S. Wallcliffe Chardonnay 2024

Margaret River, Western Australia

Bright flavours of white peach and citrus are balanced by gentle oak-derived notes of hazelnut and vanilla. The finish is dry, savoury and lingering, with remarkable complexity.

Pairings: Seafood, Fish, White Meat | Medium-bodied

208

New Zealand

- W208

Cloudy Bay Sauvignon Blanc 2025

Marlborough, New Zealand

A zesty and vibrant nose, with notes of juicy citrus and makrut lime underpinned by subtle white nectarine and passionfruit notes.

Pairings: Seafood, Fish, White Meat | Light-bodied

118
- W272

Greywacke Wild Sauvignon 2023

Marlborough, New Zealand

Aromas of Meyer lemon, yellow peach and crushed pebbles. The palate is rich and medium-bodied with saline minerality, subtle oak spice and a long, crisp finish.

Pairings: Seafood, Fish, White Meat | Medium-bodied

125

Chile

- W209

William Cole Vineyard Selection Sauvignon Blanc 2023

Central Valley, Chile

Known for its bright acidity and refreshing minerality, it offers lively tasting notes of lime, crisp green apple and subtle herbal notes.

Pairings: Seafood, Fish, White Meat | Light-bodied

88
- W280

Noblesse Sauvignon Blanc 2025

Chile

Vibrant acidity and refreshing crispness define this wine, with lively flavours of citrus, tropical fruits and fresh herbs.

Pairings: Seafood, Fish, White Meat | Light-bodied

98

RED WINE

France

Bottle

Bordeaux

R326 **Château Ferrande Rouge 2023** 118

Bordeaux, France
Intense aromas of ripe red and black fruits, including cherry, blackberry and plum are beautifully layered with notes of liquorice, cocoa and subtle spice.
Pairings: Red Meat | Full-bodied

R399 **Château Prieuré Lichine 2021 4th Grand Cru** 218

Margaux, France
A bright and expressive wine with layers of blackberry, black cherry, violet and graphite, accented by hints of smoke. Firm yet polished tannins lend depth and elegance to its graceful finish.
Pairings: Red Meat | Full-bodied

R382 **Château Boyd Cantenac 2018** 238

Margaux, France
Expressive aromas of ripe red and black fruits are complemented by hints of smoked meat and liquorice. Silky tannins provide a refined texture, creating a well-balanced and elegant wine.
Pairings: Red Meat | Full-bodied

Burgundy

R402 **Château de Pommard Volnay 2017** 245

Burgundy, France
Fragrant aromas of pomegranate, cherry, strawberry and raspberry are complemented by delicate floral notes of peony.
Pairings: Red Meat | Medium-bodied

PR532 **Seguin-Manuel Vosne-Romanée Aux Communes 2021** 268

Burgundy, France
Known for its power and subtlety, it features a dark purple colour, delicate aromas of red and black berries and fine, well-integrated tannins.
Pairings: Red Meat | Medium-bodied

PR524 **Maison Louis Latour Gevrey-Chambertin 2023** 328

Côte de Nuits, Burgundy, France
Known for its power and structure, this vintage features a deep ruby colour and aging in French oak.
Pairings: Red Meat | Light-bodied

Rhône Valley

R396 **Brotte Domaine Barville Châteauneuf-du-Pape Rouge 2023** 150

Rhône Valley, France
A dark, ruby-red hue with aromatic notes of spiced blackberry, cherry, lavender and melted licorice. It has a fleshy structure, velvety tannins and a remarkably long finish.
Pairings: Red Meat | Full-bodied

R392 **J. Denuzière Côte-Rôtie 2021** 235

Côte-Rôtie, Rhône Valley, France
Known for its elegant pedigree, it typically offers deep ruby colour, complex dark berry and violet aromas and subtle spice notes.
Pairings: Red Meat | Medium-bodied

RED WINE

France

Bottle

Languedoc-Roussillon

R314 **Aegerter Signature AA Pinot Noir 2023** 88

Languedoc Roussillon, France

It features a bright ruby color, a silky texture and a fruit-forward profile showcasing vibrant red berries, cherry aromas and a refreshing finishing.

Pairings: Red Meat | Medium-bodied

R385 **G rard Bertrand Ch teau L'Hospitalet "Grand Vin" 2022** 138

Languedoc-Roussillon, France

Deep ruby color, boasting generous aromas of black cherry, currant, spice and toasted licorice with fine tannins.

Pairings: Red Meat | Full-bodied

Italy

R416 **Tasca d'Almerita Lam ri 2022** 108

Sicily, Italy

Rich and elegant 100% Nero d'Avola from Sicily, Italy. Cultivated in the high hills of the historic Tenuta Regaleali estate, it delivers vibrant red fruit aromas and soft, balanced tannins from aging in barriques.

Pairings: Seafood, Fish, White Meat | Medium-bodied

R376 **Barbanera Chianti DOCG Sangiovese 2021** 98

Tuscan, Italy

Known for its ruby-red colour and delicate aromas of violet and ripe red berries, it features smooth flavours of cherries, blackberries and subtle spice, pairing beautifully with roasted red meats, game and mature cheeses.

Pairings: Red Meat | Full-bodied

R407 **Mauro Molino Barolo 2021** 145

Piedmont, Italy

Delicate aromas of redcurrants, dried roses and crushed stone. Offers tension, energy and a beautifully balanced palate with polished, firm tannins.

Pairings: Red Meat | Full-bodied

R406 **Corteforte Amarone Della Valpolicella Classico 2016** 168

Veneto, Italy

The wine is fermented slowly, aged in large French oak casks and rested in bottle to develop its remarkable complexity. Expect intense dark ruby color, rich berry flavours and smooth, velvety tannins.

Pairings: Red Meat | Full-bodied

RED WINE

		Bottle
Spain		
R404	Beronia Tempranillo Elaboración Especial 2024 Rioja, Spain Rich, full-bodied with notes of cherry, liquorice, mocha and well-integrated smooth tannins. Pairings: Red Meat Full-bodied	78
R323	Beronia Reserva 2020 Rioja, Spain Lush and complex. You will taste dark fruits, cacao, roasted hazelnuts and a touch of white pepper. It is known for its linear, firm tannins and a long, juicy finish. Pairings: Red Meat Full-bodied	108
USA		
R403	Robert Mondavi Private Selection Cabernet Sauvignon 2023 California, USA Aromas of ripe black cherries, blackberries and cassis, with hints of cocoa, vanilla and roasted coffee. The palate is rich yet soft, supported by approachable and rounded tannins. Pairings: Red Meat Full-bodied	88
China		
R373	Penfolds CWT 521 Cabernet Sauvignon Marselan 2022 China Lifted cassis, black fruits and stewed plum, balanced with subtle earthy undertones, dark chocolate and a hint of spice. Pairings: Seafood, Fish, White Meat Full-bodied	238
Australia		
R388	First Drop Mother's Milk 2023 Barossa Valley, Australia Slurpy and textured with vibrant dark fruit, licorice and soft, supple tannins. Pairings: Seafood, Fish, White Meat Medium-bodied	98
R304	Penfolds Bin 138 GSM Grenache Shiraz Mourvedre 2023 Barossa Valley, Australia Aged for 12-15 months in seasoned oak, it delivers robust flavours of dark chocolate, cherry and spice. Pairings: Red Meat Full-bodied	138
R423	Penfolds Cellar Reserve Pinot Noir 2024 Tasmania, Australia Crafted from premium cool-climate fruit grown in Tasmania's Tamar and Coal River Valleys, the 2024 vintage showcases an elegant, silky texture with a balance of wild berry aromatics, savoury undertones and structural finesse. Pairings: Red Meat Medium-bodied	130
R348	Penfolds Bin 407 Cabernet Sauvignon 2023 South Australia Rich blackcurrant, cassis, dried mint and olive. Known for its sweet fruit aromatics, structured, fine-grained tannins and long finish. Pairings: Red Meat Full-bodied	218

RED WINE

New Zealand

Bottle

R309 Cloudy Bay Pinot Noir 2023 128

Marlborough, New Zealand
Premium, highly celebrated cool-climate red wine produced in the world-renowned Marlborough region of New Zealand.
Pairings: Seafood, Fish, White Meat | Light-bodied

R414 Trinity Hill Black Label Syrah 2024 135

Hawkes Bay, New Zealand
Known for its captivating florals and rich blackberry flavours, it offers a silky palate with a lingering, spicy finish.
Pairings: Red Meat | Medium-bodied

R413 Misha's Vineyard The High Note Pinot Noir 2022 138

Central Otago, New Zealand
Hand-harvested and aged in French oak, it is celebrated for its elegance, silky tannins and complex red fruit profile.
Pairings: Red Meat | Light-bodied

Chile

R398 William Cole Vineyard Selection Cabernet Sauvignon 2023 98

Central Valley, Chile
Ripe black cherry, plum, with savoury pepper and herb notes.
Pairings: Red Meat | Full-bodied

R424 Noblesse Merlot 2025 98

Chile
Lush, fruit-forward profile, offering ripe notes of black cherry, plum and spice. Grown mainly in the Central Valley, it delivers smooth tannins and easy drinkability.
Pairings: Seafood, Fish, White Meat | Light-bodied

COGNAC

	Bottle
Martell Cordon Bleu 70 cl	488
Martell VSOP 70 cl	228
Hennessy XO 70 cl	568

WHISKY

Chivas Regal 12 Years 70 cl	168
Chivas Regal 18 Years 75 cl	288
Johnnie Walker Black Label 70 cl	158
Macallan 12 Years 70 cl	278
Yamazaki 12 Years 70 cl	608

CHINESE WINE

Wu Liang Ye 五粮液 50 cl	528
Lu Zhou Lao Jiao (Zi Sha Da Qu) 泸州老窖 (紫砂大麴) 50 cl	168
Hulu Hua Diao 葫芦花雕 75 cl	68
Shui Jing Fang 水井坊 50 cl	358
Kweichow Moutai Flying Fairy 贵州飞天茅台 50 cl	688

SAKE

Maihime 72 cl	198
Nagurayama 72 cl	138
Takumi 匠 72 cl	88