

WINE LIST

RED BY BOTTLE & GLASS

LAMADOR

Merlot



VARIETALS	100% Merlot	Alcohol 13%
REGION	Maule Valley, Central Valley, Chile	
VINTAGE	2021	
APPEARANCE	Deep ruby red with purple reflections.	
NOSE	Pleasant aromas of raspberries and prune, luscious and rich Merlot notes.	
PALATE	Enjoy the juicy notes of prunes, cassis and blackberry, refreshing acidity and soft tannins.	
PAIRING	Enjoy it with steaks, cheese or salads.	
PRICE	1,200	
PRICE BY GLASS	260	

COLLE CORVIANO

Montepulciano d'Abruzzo DOC

VARIETALS	100% Montepulciano d'Abruzzo	Alcohol 13%
REGION	Abruzzo, Italy	
VINTAGE	2020	6 months in oak barrels, 2 months in bottle.
APPEARANCE	Ruby red colour with black tinged edges.	
NOSE	Freshly crushed ripe cherry and raspberry aromas intermingle with hints of incense and fresh herbs followed by some inky earth and spice notes.	
PALATE	Youthful juicy crushed berry flavours morph into toasty vanillin oak, dried herb and spice characters with a lick of vibrant acidity and a medium length aftertaste.	
PAIRING	Meatballs, sausages, spaghetti Bolognese and Tuscan cuisine in general.	
PRICE	1,400	
PRICE BY GLASS	290	



ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE

WINE LIST

RED

SCHILD ESTATE

Prämie Shiraz



VARIETALS	100% Shiraz	Alcohol 14.5%
REGION	Barossa Valley, South Australia, Australia	
VINTAGE	2019	Maturation in a combination of new and aged oak barrels for 18-24 months.
APPEARANCE	Deep dark ruby in colour.	
NOSE	Soft and layered with aromas of vibrant blackberries and blood plum fruit. These are coupled with secondary more subtle hints of cedar wood, fresh vanilla bean and clove spice.	
PALATE	The palate is marked by a controlled creamy mouthfeel with the same primary dark fruit and chocolate notes evident before a fine tannin frame works around the edges. Structural, mineral and bright.	
PAIRING	Ideal with barbecued ribs or slow-cooked beef brisket.	
PRICE	2,800	

BOSIO

Boschi dei Signori Barolo DOCG

VARIETALS	100% Nebbiolo	Alcohol 14,5%
REGION	Barolo, Piedmont, Italy	
VINTAGE	2017	Aged for 3 years in French oak barrel and also few additional months in bottle.
APPEARANCE	Ruby-garnet red.	
NOSE	Seductive and round nose of wild cherry, violet and plum notes.	
PALATE	The palate is dry, ripe and full bodied, with broad-grained tannins, elegant acidity and complex hints of game.	
PAIRING	A perfect pairing with cheese and stewed red meats. Serve it decanted.	
PRICE	2,400	



WINE LIST

RED

CHÂTEAU DU BARRY

Saint-Émilion Grand Cru AOC



VARIETALS	85% Merlot, 10% Cabernet Sauvignon, 5% Malbec	Alcohol 14.5%
REGION	Saint-Émilion, Bordeaux, France	
VINTAGE	2019	16 months in 50% new barrels and 50% in one-year barrels.
APPEARANCE	Deep ruby colour.	
NOSE	A nose with a modern style, integrated oak ageing, with a note of liquorice.	
PALATE	It's deep, rich and minerally, with dark fruit flavours and amazing persistence.	
PAIRING	Drink over the next few years with steaks, roasts or anything from the grill.	
PRICE	2,300	

CHÂTEAU BIBIAN

Cru Bourgeois Supérieur, Haut-Médoc

VARIETALS	60% Merlot, 35% Cabernet Sauvignon, 5% Petit Verdot	Alcohol 14%
REGION	Haut-Médoc, Bordeaux, France	
VINTAGE	2019	In oak barrels, for 12 months (40% new).
APPEARANCE	Dense ruby color.	
NOSE	The nose is rich and aromatic with notes of blackcurrant, blackberry and black cherry.	
PALATE	This smoky wine has a fine density. The ripe tannic structure is rich, silky and ample with a long finish.	
PAIRING	Lamb, roasted meat and matured cheese.	
PRICE	2,200	



WINE LIST

RED

M. CHAPOUTIER

Belleruche Côtes-du-Rhône Rouge



VARIETALS	Grenache and Syrah.	Alcohol 14.5%
REGION	Côtes-du-Rhône, Rhône Valley, France	
VINTAGE	2020	
APPEARANCE	Deep garnet red.	
NOSE	Intense and fruity aromas of blackcurrant and raspberry, complemented by typical notes of white pepper.	
PALATE	Juicy and powerful flavours of red fruits on the palate, with lovely roasted notes. Tannins are silky and delicate.	
PAIRING	Young milk-fed lamb meat and medium aged cheeses.	
PRICE	1,800	

CANTINA DI NEGRAR VALPOLICELLA

Ripasso Classico Superiore DOC

VARIETALS	70% Corvina, 15% Corvinone, 15% Rondinella	Alcohol 13.5%
REGION	Valpolicella, Veneto, Italy	
VINTAGE	2019	Aged 12 to 18 months in mixed barrels, followed, after a small resting period in steel, by 6 months in bottles.
APPEARANCE	Deep ruby red.	
NOSE	Complex, vinous and spicy bouquet with notes of red fruit.	
PALATE	Harmonious, full and velvety, with the right balance between tannins and acidity.	
PAIRING	It pairs wonderfully with all types of red meat, both grilled and braised. Excellent with traditional Veronese dishes, such as lasagna with black truffle.	
PRICE	1,800	



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CASAS DEL BOSQUE

Gran Reserva Cabernet Sauvignon



VARIETALS	100% Cabernet Sauvignon	Alcohol 14.5%
REGION	Maipo Valley, Central Valley, Chile	
VINTAGE	2019 Aged in French oak barrels (20% new and 80% used) for 11 months.	
APPEARANCE	Deep intense purple.	
NOSE	On the nose aromas of cassis and mint and notes of dried figs and raspberries. Barrel ageing adds notes of vanilla and spices.	
PALATE	The tannins are ripe and well integrated, resulting in a dense and concentrated wine of good length. Intense, mature and complex yet elegant.	
PAIRING	Excellent with grilled lamb or any roasted red meats and cheeses.	
PRICE	1,800	

ANDELUNA

1300 Malbec

VARIETALS	100% Malbec	Alcohol 14%
REGION	Uco Valley, Mendoza, Argentina	
VINTAGE	2016	The wine is in contact with French oak for a period of 3 months and then is cellared in bottles for a minimum of another 3 months.
APPEARANCE	Intense bright and purple color.	
NOSE	Floral violet notes in the beginning and a very intense fruity reminding of red plum, strawberry and blackberry.	
PALATE	Fresh, mineral smooth texture, balanced in the mouth with a subtle mineral texture.	
PAIRING	Roasted meat, it goes well also with strong herbs and pepper.	
PRICE	1,500	



WINE LIST

RED

GOOD COMPANY

Premium Selection Pinot Noir



VARIETALS	100% Pinot Noir	Alcohol 13.5%
REGION	Marlborough, South Island, New Zealand	
VINTAGE	2020	
APPEARANCE	Bright ruby colour with garnet hue.	
NOSE	On the nose, it shows lifted red cherry and cassis with notes of mocha and spices.	
PALATE	Flavours of dark plum and berries with a hint of liquorice, cherries and spicy notes. The palate is supple with juicy fruit weight, fine tannins and a subtle toasty finish.	
PAIRING	Enjoy on its own, or match with duck, lamb, venison, and veal dishes. And with "good company" of course!	
PRICE	1,500	

CHÂTEAU THOMAS LAURENT

Bordeaux

VARIETALS	70% Merlot, 20% Cabernet Sauvignon, 10% Cabernet Franc	Alcohol 13.5%
REGION	Bordeaux, France	
VINTAGE	2016	The wine is in contact with French oak for a period of 3 months and then is cellared in bottles for a minimum of another 3 months.
APPEARANCE	Beautiful garnet color.	
NOSE	Beautiful concentrated nose of ripe black fruits: blackcurrant, blackberry, raspberry.	
PALATE	Full-bodied with melted tannins, very nice fruity flavor, harmonious, showing finesse and elegance	
PAIRING	To match with roasted chicken, sauted mushrooms and cheese.	
PRICE	1,500	



WINE LIST

WHITE BY BOTTLE & GLASS

MANDAN

Classic Chardonnay



VARIETALS	100% Chardonnay	Alcohol 13%
REGION	Central Valley, Chile	
VINTAGE	2022	
APPEARANCE	Pale yellow	
NOSE	Aromas of fresh fruit, specifically bananas, apple and tropical fruit, with good intensity.	
PALATE	Fruity on the palate, very ripe, good acidity, lending it a fresh pleasant finish.	
PAIRING	Unoaked style, perfect as an appetizer, or with fish and light pastas.	
PRICE	1,300	
PRICE BY GLASS	260	

LAMADOR

Sauvignon Blanc

VARIETALS	100% Sauvignon Blanc	Alcohol 12.5%
REGION	Central Valley, Chile, Maule Valley	
VINTAGE	2021	6 months in oak.
APPEARANCE	Pale yellow with silver highlights.	
NOSE	Opening with aromas of citrus, tropical fruits and slight notes of grass and herbs.	
PALATE	The wine develops nicely in the mouth, with notes of nuts and melon, straddling perfectly the line between buttery and minerality.	
PAIRING	This wine pairs well with salad, seafood and fish.	
PRICE	1,200	
PRICE BY GLASS	260	



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WHITE

JEAN PABIOT ET FILS

Cuvée Séduction Pouilly-Fumé

VARIETALS	100% Sauvignon Blanc	Alcohol 13.5%
REGION	Pouilly-Fumé, Loire Valley, France	
VINTAGE	2019	For 11 months, aging on fine lees with very frequent stirring allows the aromas of the wood to blend with the fruitiness of the wine for a lot of substance and elegance. Bottled 18 months after harvest.
APPEARANCE	Brilliant pale golden yellow colour.	
NOSE	Nose of white fruits and citrus fruits, hints of vanilla. Mineral and fruity attack on the palate, discreet woody notes.	
PALATE	On the palate a development on gourmet notes of ripe fruit is evident on the attack. Great tension and finish, with elegance.	
PAIRING	The "Cuvée Séduction" well accompanies dishes like fish in curry, poultry with a creamy sauce, foie gras, or cheeses soft.	
PRICE	2,800	

MICHEL THOMAS ET FILS

Lachaume Sancerre

VARIETALS	100% Sauvignon Blanc	Alcohol 12.5%
REGION	Sancerre, Loire Valley, France	
VINTAGE	2021	6 months in oak barrels, 2 months in bottle.
APPEARANCE	Bright-yellow straw color.	
NOSE	Fresh herbal notes balanced with tones of green apple and melon on the nose.	
PALATE	On the palate, mesmerizing complexity, a mineral backbone interwoven with a thread of bright acidity and a dry, relatively delectable finish.	
PAIRING	It's ideal as aperitif, and pairs beautifully with dishes ranging from fresh-shucked oysters to grilled halibut fish.	
PRICE	2,200	



WINE LIST



WHITE

DOMAINE DAMPT & FILS

Chablis

VARIETALS	100% Chardonnay	Alcohol 12.5%
REGION	Chablis AOC, Burgundy, France	
VINTAGE	2020	
APPEARANCE	Pale straw yellow.	
NOSE	Fruity profile of peaches, yellow plums and medlars, light hints of chamomile with a typical mineral note.	
PALATE	Freshness and liveliness make the elegance of this pleasurable wine with an accents of green apple. Overall delicate, balanced, elegant and very fresh	
PAIRING	It is the classic accompaniment to oysters, raw fish and smoked salmon.	
PRICE	2,200	

LAPOSTOLLE

Alexandre Chard Chardonnay Atalayas Vineyard

VARIETALS	100% Chardonnay	Alcohol 14.5%
REGION	Casablanca, Aconcagua, Chile	
VINTAGE	2019	Cuvée Alexandre Chardonnay is 100% aged in French oak barrels for 11 months
APPEARANCE	Bright yellow with golden reflections.	
NOSE	Expression of sweet spices such as cloves together with fruity aromas such as lychee and quince.	
PALATE	On the palate it is elegant, with great volume and a vibrant and long finish.	
PAIRING	Gizzards grilled with lemon dressing, grouper fish gratin and octopus with prawns.	
PRICE	2,100	



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WHITE GOOD COMPANY

Premium Selection Sauvignon Blanc

VARIETALS	100% Sauvignon Blanc	Alcohol 12.5%
REGION	Marlborough, South Island, New Zealand	
VINTAGE	2021	
APPEARANCE	Bright straw yellow.	
NOSE	The nose is bursting with aromas of passion fruit and citrusy notes.	
PALATE	Made in a zesty, crisp and refreshing 100% Marlborough style.	
PAIRING	Enjoy it with traditional Kai Moana seafood plate or a portion of good Kiwi fish 'n' chips. And with "good company" of course!	
PRICE	1,400	

MILES FROM NOWHERE

Chardonnay

VARIETALS	100% Chardonnay	Alcohol 13.5%
REGION	Margaret River, Western Australia, Australia	
VINTAGE	2021	6 months in oak.
APPEARANCE	Pale-yellow gold.	
NOSE	Subtle aromas with fragrant characters of lemon, peach, and hazelnuts. Some floral and melon accents pop out of the glass as the wine warms up.	
PALATE	Fine body with a creamy texture. Flavors are varietal and balanced, expressing the central Margaret River/ Wyliabrup area terroir and its microclimate.	
PAIRING	Grilled marron with lemon and dill butter. Chicken salad, seafood risotto, light cheeses.	
PRICE	1,350	



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WINE LIST

SPARKLING & ROSÉ



ASTORIA
BUTTERFLY
PROSECCO ROSÉ
EXTRA DRY

1,600



ASTORIA GALIE
PROSECCO EXTRA
DRY

1,700

FIGUIÈRE
MÉDITERRANÉE
ROSÉ IGP

1,400



FIGUIÈRE
"SIGNATURE
MAGALI" ROSÉ –
CÔTES DE
PROVENCE AOP

1,600



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WINE LIST

PREMIUM CHAMPAGNE

ARMAND DE BRIGNAC BRUT GOLD

The first release from Armand de Brignac, the Brut Gold remains the most iconic cuvée in the range. Rich with the old world traditions of champagne blending, it is a trio of vintages from some of the most lauded terroirs in the region, resulting in a prestige cuvée that expresses vibrant fresh fruit character, and layers of complexity.

29,000



CHAMPAGNE

MOËT & CHANDON IMPERIAL 75CL

7,500

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