SUMMER WINE PROMOTION

Promotion valid through August 31, 2025

Catch them before they disappear. Limited stocks, unlimited joy!

San Marzano Puglia Soul in Every Drop



Il Pumo Malvasia Sauvignon Blanc 2023 IDR 380.000

A refreshing and aromatic white blend, showcasing notes of lime zest, green apple, and delicate white flowers

Pairing suggestion: seafood starters, grilled vegetables, fresh salads

Fantini

Abruzzo's Coastal Terroir



Swarovski Brut NV – Dry sparkling wine IDR 500.000



Refined and dry sparkling wine with persistent perlage and a crisp profile.

A touch of minerality enhances its elegance.

Pairing suggestion: seafood, caviar, celebration moments.



Edda Chardonnay 2021 IDR 650.000

An elegant, full-bodied white with aromas of white peach, toasted almond, and a hint of vanilla. Oak aging lends a creamy texture balanced by bright minerality.

Pairing suggestion: seafood starters, grilled vegetables, fresh salads



Trebbiano 2023 IDR 390,000



A clean and refreshing white with notes of pear, citrus peel, and subtle floral hints. Light-bodied and well-balanced.

Pairing suggestion: ceviche, fresh mozzarella



Susco Susumaniello 2020 IDR 660.000

A rare and characterful varietal offering rich aromas of black cherry, wild herbs, and subtle spice. Medium to fullbodied with a rustic charm

Pairing suggestion: grilled meats, cured sausages, roasted lamb



Fantini Pinot Grigio 2024 **IDR 420.000**

A clean and elegant white wine with crisp orchard fruit and floral hints.

Dry, refreshing, and food-friendly.

Pairing suggestion: Fresh cheese, Grilled white fish, Summer salads with citrus dressing, Light seafood pasta



Il Pumo Primitivo 2022 IDR 380.000

Smooth, approachable, and fruit-forward. Ripe plum and cherry jam on the nose, followed by a round, supple mouthfeel

Pairing suggestion: pasta, charcuterie, wood-fired pizza.



Montepulciano D'Abruzzo 2023 IDR 450.000

A generous red with aromas of ripe cherries, soft tannins, and a velvety finish

Pairing suggestion: grilled meats, tomato-based pasta, roast chicken



F Negroamaro 2021 IDR 850.000

Structured and intense, with deep flavors of blackberry jam, licorice, and a refined oak finish. A wine of substance and great depth.

Pairing suggestion: braised beef, truffle pasta, mature cheeses.



Pipoli Basilicata's Volcanic Hills



Aglianico 2021 IDR 480.000

A bold and structured red with deep notes of plum, black pepper, and earthy undertones. Persistent on the palate with firm tannins.

Pairing suggestion: roasted lamb, mushroom dishes, Pecorino.



11 Filari Primitivo di Manduria 2022 (Sweet) IDR 650.000

A naturally sweet and full-bodied red with intense notes of dark berries, dried figs, and fine cocoa. Smooth and velvety, perfect to end a fine meal.

Pairing suggestion: blue cheese, dark chocolate, dessert tarts.

Ask our team for pairing tips, tasting notes, or just a good laugh Tax & service charge not included.