



FIRST CLASS
CUISINE

WINE & BEVERAGE LIST



WINE LIST

Distilled Chinese Liquor

Moutai Bulao (MTBL) 125ML

Crafted from a blend of sorghum, wheat, water, Angelica dahurica, longan, wolfberry, and hawthorn, this mixed liquor boasts an elegant fragrance and lingering aftertaste, beloved by Moutai enthusiasts.

By Set
\$368 (4 bottles)

By Bottle
\$99

Kweichow Feitian Moutai

With its blend of floral and nutty notes, the Kweichow Feitian Moutai boasts a rich, multi-dimensional texture that has cemented its standing as a renowned Chinese liquor.

\$1188

Champagne & Sparkling Wine

Asolo Prosecco D.O.C.G Extra Brut

A crisp mouthfeel at first, savoury and fresh with notes of white and yellow pulp fruits, especially peach and pear, good lasting finish of apple and pear skin and pulp.

\$128

Canard – Duchene Authentic Bru Champagne France

Intense aromas of fresh fruit, characteristic of pinots.

\$188

Champagne Collet

Notes of white flowers, citrus, stone fruit, such as quince, apple, pear And white peach. Small delicate touches of spices, cumin, anise and herbs, Black tea and lime tea.

\$158



WINE LIST

White Wine

By Bottle

Arnaud Baillot Chassagne Montrachet

\$328

With a bold bouquet of flowers, brioche, and candied lemon, complemented by hints of grilled hazelnut and spice, this wine evolves elegantly. It boasts a straightforward palate with a pleasing texture and finesse, leading to a long aftertaste dominated by floral and gingerbread notes.

Arnaud Baillot Meursault (2021)

\$328

Arnaud Baillot Meursault features an aromatic bouquet of honey, linden flowers, hazelnut butter, chamomile, and a touch of hawthorn. Its silky texture and round palate are complemented by flavours of yellow plum and gingerbread that persist through the finish.

Chateau Carbonnieux Blanc (2018)

\$208

Immediate notes of lemon, lime, and florals grace the senses. This wine is sweet, juicy, and fresh, with a creamy, citrusy character on the palate, exuding upfront, fruity charm.

Louis Latour Meusault Chardonnay

\$128

light golden hue. Aromas of white fruits, elderflowers, and muscat notes are pronounced on the nose. The palate offers a full-bodied experience with a hint of sweet mandarin fragrance.

Moscato D'Asti DOCG

\$68

With hints of lemon, ginger, and sage, the Moscato D'Asti DOCG IS the immaculate fusion of sweetness and acidity.

Chateau Teyssier Pezat Blanc

\$88

Laced with fruity and floral notes, the Chateau Teyssier Pezat Blanc presents a distinct crispness that accentuates the exquisite flavour of gastronomic delights.

Louis Latour Chablis "AC"

\$128

The floral scent mingled with a whiff of almonds, alongside the touches of honeysuckle and muscat, renders this a sensory delight.

Louis Latour Puligny Montrachet 2023

\$468

Our Puligny-Montrachet 2023 has a bright, pale-yellow color. It reveals a very floral nose with notes of acacia and vanilla. The palate is ample and round, with aromas of vanilla and toasted almonds. Great tension on the finish.



WINE LIST

Liquor

By Bottle

Macallan 12 Years

\$298

Combines our classic style with the sweetness of American oak. This fully rounded single malt is perfectly balanced, with notes of fudge, citrus, and subtle spice.

Macallan 15 Years Old Double Cask

\$588

Sweet accents of toffee and dried fruit, further accentuated by the subtle undertones of dark chocolate, are layered with a touch of spices in the Macallan 15 Years Old Double Cask.

Macallan 18 Years Old Sherry Oak Cask

\$2488

The Macallan Sherry Oak 18 Years Old, 2023 Release, is part of our Sherry Oak Collection, offering single malt whiskies matured in hand-picked sherry seasoned oak casks from Jerez for richness and complexity.

Martell Cordon Bleu Cognac

\$468

Ideal for special occasions, this French cognac boasts spicy fruit notes and rich elegance, enriched by high border content for caramelized sweetness, complemented by smooth spices, gingerbread, and roasted cocoa beans.

Hennessy XO

\$588

Hennessy X.O, the emblematic icon of the Hennessy Maison, is deep and powerful. Its eaux-de-vie are aged in young barrels, showcasing both strength and energy, evolving over time to achieve remarkable roundness.



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Sake

By Bottle

Hideyoshi Lachamte Sparkling 280ML

\$38

This sparkling sake features lively notes of white peaches and honeysuckle, complemented by hints of toasted almonds. Perfectly paired with raw bar dishes, sushi, white meat, desserts, and spicy food

Mimurosugi Kioke Bodaimoto Nishi (2022) 720ML

\$308

Brewed through the traditional bodaimoto method, the sake is an exquisite blend of mild and nuanced flavours all at once.

Hakurakusei Tokubetsu Junmai 720ML

\$108

Sweet, tart, and umami, the rice wine redefines indulgence through the harmonious consonance of fruity notes that would add the finishing touches to your gastronomic revels.

Sawahime Yamahai Murouka Nama Genshu 720ML

\$118

The contemporary take on the time-honoured Yamahai brewing style culminates in this profound flavour profile, with acidic and umami tinges complemented by a clean and subtly piquant finish.



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Red Wine

By Bottle

Chateau Beau-Sejour Becot 2013

With its deep ruby hue, this wine presents a captivating bouquet of licorice, espresso, clay, and black raspberry. Medium-bodied and approachable, it exudes freshness and spice, culminating in a delightful finish of sweet black cherries.

\$328

Chateau Beau-Sejour Becot 2012

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\$308

Chateau Cantenac Brown 2013

It presents a symphony of elegance, with refined tannins and delicate notes of red berries. It showcases robust flavors of plum compote and cassis, complemented by a subtle touch of polished toast. A hint of graphite adds depth, while a lingering essence of fragrant black tea adds a graceful finish.

\$238

Chateau Lynch Bages (2013)

This robust red wine kicks off with a tangy iron essence, accompanied by vibrant red currant and briar patch flavors at its heart. A savory undertone adds depth, leading to a finish that unveils a subtle chewy texture.

\$468

Chateau LA Gaffeliere (2012)

Chateau La Gaffeliere's vine-growing heritage dates back to the Gallo-Roman era. Its dense ruby/ purple hue reveals a flamboyant aroma of lead pencil shavings, creme de cassis, blackberries, smoked meats, incense, and Asian spices. This wine is deep, full-bodied, ethereal, and exceptionally elegant, boasting explosive richness and intensity.

\$398

Chateau Phelan Segur

This wine features a deep ruby-red color with aromas of ripe cherries, chocolate, vanilla, and sweet cedary spices. Medium-bodied with vibrant dark fruit flavors and a hint of earthiness, it finishes long and elegant with juicy black fruit, fine tannins, and exotic spices.

\$258

Chateau Teyssier Pezat Rouge

The prominence of drupes, coupled with a spicy finish, gives the Chateau Teyssier Pezat Rouge a layered taste that would render your epicurean adventure a thrill.

\$88

Reserve de Leoville Barton 2018

The tannic yet fruity profile of the wine makes for a collision of flavours that is perfect on the palate.

\$198

Almaviva 2021

An alliance of ripe fruit and subtle floral aromas dominates initially, before leaving place to fine notes of violet, licorice, ink and graphite.

\$588

Montes Purple Angel 2021

Deep carmine-red in the glass, fragrant with ripe dark berry, dark cherry, chocolate, flinty and fine garden herbs on the nose and palate, the wine is supple and fresh.

\$418



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Red Wine

By Bottle

Pavillon Poyferre 2021

\$198

A marvellous concoction of raspberries, espresso, herbs, and cedar, the medium-bodied wine adds an exquisite touch to savoury dishes.

Les Tourelles de Longueville 2019

\$218

A swirl of liquorice and spice, complemented by the sweetness of cherries and blackberries, the wine leaves a memorable earthy finish.

Chateau Leoville Poyferre 2021

\$408

The ripeness of sweet fruits is accentuated by the complex dimension the tannins bring to the deep-coloured wine.

Chateau Leoville Barton 2021

\$698

A seemingly eclectic mixture of fruity flavours and earthy notes, the wine has a long finish that allows one to savour the complex nuances.

Chateau Pichon Longueville Baron 2019

\$708

Luxuriate in the velvety texture of the full-bodied wine, and the immense depth of layers unfolding in an epicurean indulgence like no other.

Louis Latour Gevrey Chambertin 2021

\$398

Mild woody scents add a touch of sophistication to the converging flavours of blackcurrant and liquorice, further enhanced by a light peppery accent.

M. Châteauneuf Du Pape PIE VI 2022

\$288

Soft with velvety tannins on entry, the palate shows a lovely balance of concentration and complexity. The notes of liqueurs and rich juice give way to hints of soft spice and dark chocolate on the finish.

Château Pichon Baron 2005

\$1088

Still young and feisty, Château Pichon Baron 2005 expresses both reserve and distinction. Dark, almost black, in color; the fruit bursts onto the palate, enhanced by gentle aging. The impressive structure becomes more refined after breathing, an essential stage for this wine which needs time to reveal its character.

Sassicaia 2015

\$1788

Intense, concentrated and deep ruby-coloured, this wine offers elegant, complex aromas of red fruit. In the mouth it is rich and dense, yet harmonious, with sweet, balanced tannins. The wine has a long finish with a depth and structure that ensure its extraordinary longevity.

M.Chapoutier Cote Rotie Quatuor 2020

\$438

Fresh on entry, dynamic and silky tannins, leading to sweet spices and cedar notes on the finish.

CH Lafite Rothschild 2006

\$3688

The palate shows cassis & dark berry aromas, it is beautifully balanced with good acidity, elegant fruit & fine cedary tannins.



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NON-ALCOHOLIC BEVERAGES

	Glass/ Can	Jug/ Bottle
Voss Still or Sparkling Water 800ML	-	\$16.00
Coke	\$6.00	-
Coke Zero	\$6.00	-
Sprite	\$6.00	-
Soda Water	\$6.00	-
Premium Emperor Chinese Tea	\$4.80	-
Deluxe Nourishing Flora Tea	\$9.80	-
Beer	By can	
Tiger Beer	\$15	
Heineken	\$15	
Guinness Draught Beer	\$19	

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A Royal Dining Experience








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