

Champagnes & Sparkling Wines

CHAMPAGNE

BRUT NV	<i>Moët et Chandon Impérial</i>	398
MEDIUM BODY	pinot noir, pinot meunier, chardonnay	
sparkling bouquet freshness of minerals pairs with shellfish, white fish, white meats, fruits		
BRUT NV	<i>Canard-Duchêne Cuvée Léonie</i>	432
MEDIUM BODY	pinot noir, pinot meunier, chardonnay	
fresh fruit complexity bright and precise finish pairs with shellfish, crab, lobster, grilled shrimps		
BRUT NV	<i>Prestige des Sacres</i>	399
MEDIUM BODY	chardonnay, pinot meunier, pinot noir	
tangy and creamy great depth perfect as an apéritif or paired with all type of seafood		

FRENCH SPARKLING ROSÉ

BRUT NV	<i>Fleurs de Prairie</i>	238
MEDIUM (-) BODY	grenache noir, syrah, carignan, cinsault, Mourvèdre	
delicate flavours of red fruits and lemon perfect as an apéritif or paired with light dishes, fresh herbs		

House Wines

SPARKLING

glass | carafe | bottle

VENETO - IT NV	<i>Mionetto Valdobbiadene Prosecco</i>	47 NA 229
MEDIUM BODY	glera	
elegant with a rich bouquet almond hint on the finish great as an apéritif and versatility in pairing		

ROSÉ

LOIRE VALLEY 2023	<i>Marquis de Goulaine Rosé d'Anjou</i>	36 91 175
MEDIUM BODY	grolleau, gamay, cabernet franc	
refreshing. Fruity, generous full and fleshy palate great as an apéritif or paired cold cuts, poultry		

WHITE

LOIRE VALLEY 2023	<i>Saget La Perrière – La Petite Perrière</i>	38 94 181
LIGHT BODY	sauvignon blanc	
crisp and refreshing bright citrus notes of grapefruits excellent with oyster, shellfish, and cheeses		

C. DU RHÔNE 2022	<i>Cellier des Princes – Sceau du Prince</i>	37 93 178
MEDIUM (+) BODY	grenache blanc, clairette, roussane, viognier	
aromatic finesse floral elegance perfect balance great as an apéritif, or with shellfish, cod, salmon		

RED

BEAUJOLAIS 2023	<i>Joseph Pellerin – Beaujolais-Villages</i>	36 91 175
LIGHT BODY	gamay	
fruity flavours smooth, delicate and balanced volatile pairing, goes well with cold meats, fish, red meats		
BORDEAUX SUP. 2020	<i>Château Picon La Réserve</i>	35 89 172
MEDIUM (+) BODY	merlot, cabernet sauvignon	
powerful palate ripe fruits aromas pairs well with French classic dishes, roast lamb, beef rossini		

WINE CORKAGE: RM60 / BTL | CHAMPAGNE AND SPARKLING WINE CORKAGE: RM90 / BTL

All price are in Malaysian Ringgits and subject to 10% Service Charge and 8% Service Tax

Dessert Wines

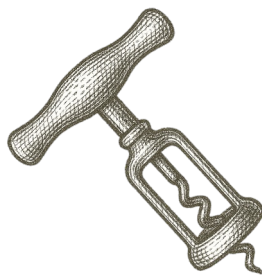
FRANCE

SAUTERNES | 2019 *Château Coutet 1^{er} Grand Cru Classé* (375ml) 241
FULL BODY *sémillon, sauvignon, muscadelle*
fruity and round | impressive freshness | perfect companion to a dessert, or paired with foie gras

PORTUGAL

glass | bottle

DOURO VALLEY | NV *Dow's Fine Ruby Port* 43 | 205
MEDIUM (+) BODY *touriga nacional*
fresh and youthful with raspberry and cherry flavours | pairs with cheese and dark chocolate desserts



Non-Alcoholic Wines

SPARKLING

glass | carafe | bottle

BELGIUM | NV *Vendôme Mademoiselle Classic* NA | NA | 132
MEDIUM (-) BODY *airén*
delicate mouthfeel | hints of lime and white flower | perfect as an apéritif or with a fruity dessert

ROSÉ

BELGIUM | NV *Night Orient* 27 | 64 | 122
MEDIUM (-) BODY *tempranillo*
exotic nose | well-developed acidity | great as an apéritif or as an accompaniment for light dishes

WHITE

BELGIUM | NV *Night Orient* 26 | 62 | 119
LIGHT BODY *sauvignon blanc*
floral aromas | lively and elegant | excellent companion to white meat, fish and seafood dishes

BELGIUM | NV *Vendôme Mademoiselle* NA | NA | 127
MEDIUM BODY *chardonnay*
rich in citrus fruits | mineral and fresh | pairs well with fish-based dishes and white meat dishes

RED

BELGIUM | NV *Night Orient* 26 | 62 | 119
MEDIUM BODY *merlot*
pleasurable, fruits and delightful | versatile in pairing, it suits particularly well meats cooked in sauce

BELGIUM | NV *Vendôme Mademoiselle* NA | NA | 127
MEDIUM BODY *merlot*
fruity aromas | juicy and round on the palate | pairs well with red meats and heavier dishes

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French Rosé Wine

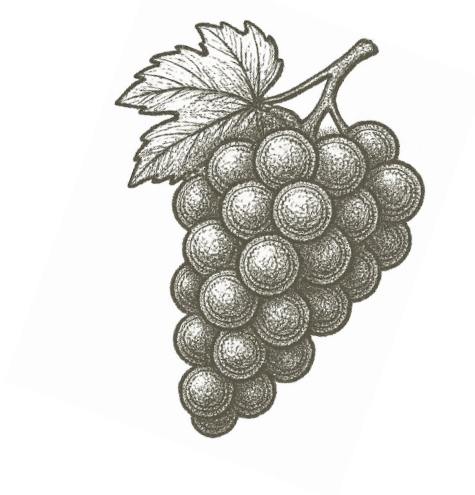
LANGUEDOC-ROUSSILLON

CORBIÈRE | 2022 *Domaine Haut Gléon Rosé — Vallée du Paradis* 198
MEDIUM (-) BODY *grenache gris, sauvignon gris, syrah, marselan*
 small red berries | lovely roundness | ideal as an apéritif, with bar bites, salads or grilled white meats

 C. CATALANES | 2023 *Domaine de Majas L'Amoureuse* 221
MEDIUM BODY *merlot, syrah*
 powerful and fresh | wild raspberry aromas | pairs well with salads, shrimps, grilled chicken

PROVENCE

C. DE PROVENCE | 2023 *Villa Moncigale Cicada l'Éveil* 223
MEDIUM BODY *cinsault, mourvèdre, carignan, syrah, grenache, rolle*
 remarkable balance | floral notes | ideal as an apéritif, pairs with oysters, grilled fish or fruit tarts



French White Wines

ALSACE

ALSACE | 2023 *Willy Gisselbrecht* 198
MEDIUM (+) BODY *gewürztraminer*
 lychee notes | generous palate | ideal as an apéritif, pairs with foie gras, flavourful cheeses, desserts

ALSACE | 2018 *Schieferkopf Chapoutier Lieu-dit Fels* 397
MEDIUM BODY *Riesling*
 smoky and racy notes | lively, elegant and powerful | ideal as an apéritif or to end the meal

BORDEAUX

BORDEAUX | 2022 *Maison Montagnac La Cour Pavillon* 182
MEDIUM BODY *sauvignon blanc, sémillon*
 expressive notes | floral notes | good with appetizers and bar bites, pairs with poultry and lean fishes

BORDEAUX SUP. | 2020 *Château Jean Faux "Les Pins Francs"* 226
MEDIUM BODY *sauvignon blanc, sémillon*
 touch of citrus and exotism | round and fresh | pairs well with meaty and oily fish such as salmon

BOURGOGNE

BOUR. ALIGOTÉ | 2021 *Domaine Marguerite Carillon* 239

LIGHT BODY *aligoté*

white flowers | fresh and crisp | ideal as an apéritif or paired with grilled fish and oysters

CHABLIS | 2023 *Maison Dampt Grand Cru Bougros* 572

MEDIUM (+) BODY *chardonnay*

round and powerful | slightly woody | pairs with shellfish, crab and lobster

C.-DE-BEAUNE | 2022 *Joseph Drouhin Meursault* 593

MEDIUM (+) BODY *chardonnay*

refined with a great aromatic palette | pairs with shellfish, poultry dish, soft cheeses

MÂCONNAIS | 2020 *Louis Latour Pouilly-Fuissé* 335

MEDIUM BODY *chardonnay*

enjoyable fruitiness | fresh finish | pairs with shellfish, cold cuts, reblochon cheese

LANGUEDOC-ROUSSILLON

C. CATALANES | 2021 *Félicette* 186

MEDIUM (-) BODY *grenache blanc, viognier*

flowery notes | mix of minerality | pairs with salads, shellfish, grilled fish, white meats

LANGUEDOC | 2021 *Château Belles Eaux Les Coteaux Blanc* 197

MEDIUM BODY *grenache blanc, clairette, vermentino*

white peach and exotic notes | pairs with salads, shellfish, grilled fish, white meats

LOIRE VALLEY

POUILLY-FUMÉ | 2023 *Dom. Fournier Père et Fils Les Deux Cailloux* 264

MEDIUM (-) BODY *sauvignon blanc*

intense and attractive | ripe fruit flavours | pairs with appetizers, fish in sauce, delicate seafood

SANCERRE | 2020 *Domaine Lucien Crochet Les Calcaires* 332

MEDIUM (-) BODY *sauvignon blanc*

mineral top note | freshness of yellow fruit | pairs with baked fish, roasted poultry and white meat stews

RHÔNE VALLEY

CH.-DU-PAPE | 2020 *Château La Nerthe* 483

MEDIUM (+) BODY *roussane, grenache blanc, clairette, bouboulenc*

balanced with floral and herbal aromas | lemon notes | pairs with grilled fish and spiced fish stews

 N. RHÔNE | 2022 *Eric Texier Adèle* 242

MEDIUM BODY *clairette, marsanne*

crisp and dry | hints of apple and bergamot | perfect as an apéritif or paired with seafood and cheese

French Red Wines

BORDEAUX

HAUT-MÉDOC | 2019 *Château Cap L'Ousteau* 212

MEDIUM (+) BODY *merlot, cabernet sauvignon, petit verdot*
soft and generous | ripe black-currant fruits | pairs well with beef, lamb and gamey meats

MARGAUX | 2021 *Château Kirwan 3^{ème} Cru Classé* 461

FULL BODY *cabernet sauvignon, merlot*
sumptuous black fruits | dense tannins | perfect with beef, duck, and noble mushrooms

PAUILLAC | 2020 *Château Duhart-Milon Grand Cru Classé* 708

FULL BODY *cabernet sauvignon, merlot*
hints of wood aging | backed with acidity | pairs well with lamb rack, matured red meats, cheeses

POMÉROL | 2017 *Château Bourgneuf* 485

MEDIUM (+) BODY *merlot, cabernet franc*
lively red fruits | generous velvety structure | pairs well with steak, lamb, poultry and gamey meats

ST-ÉMILION | 2020 *Château Billeron Bouquey Grand Cru* 286

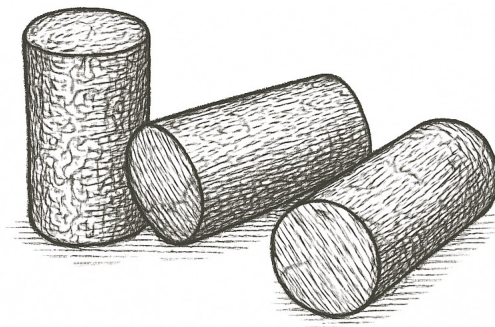
MEDIUM (+) BODY *merlot, cabernet franc*
notes of black plum and cherry | polished tannins | suitable with duck confit and roasted lamb dishes

ST-ESTÈPHE | 2015 *Château Lilian Ladouys La Devise de Lilian* 273

MEDIUM (+) BODY *cabernet sauvignon, merlot, cabernet franc*
fruity | forward and fresh | versatile and pairs well with all types of white and red meat dishes

ST-JULIEN | 2021 *Château Gruaud Larose 2nd Grand Cru Classé* 754

FULL BODY *cabernet sauvignon, merlot, cabernet franc*
dark fruits core | firm tannins | long fine finish | pairs with rich dishes, grilled meats and mushrooms



BOURGOGNE

BEAUJOLAIS | 2020 *Henry Fessy Cru du Beaujolais Saint-Amour* 195

LIGHT BODY *gamay*
dominated by black fruits | round and silky | pairs with red meats, chicken liver dishes, crayfish

CÔTE DE BEAUNE | 2021 *Joseph Drouhin Savigny les Beaune* 389

MEDIUM BODY *pinot noir*
delicate and elegant | spicy notes | pairs with white meat dishes, duck and medium-aged cheeses

LANGUEDOC - ROUSSILLON

-  C. CATALANES | 2022 *Domaine de Majas Rouge* 221
MEDIUM BODY *carignan, grenache*
 superb minerality | intense black fruits | pairs nicely with cold cuts, mushrooms, soft cheeses
- C. DU ROUSS. | 2018 *Domaine Thunevin - Calvet Les Dentelles* 314
FULL BODY *grenache, carignan*
 rich and creamy | spiced sweet berries | pairs with duck, lamb and other grilled meat dishes
- H. VAL. DE L'AUDE | 2024 *Montsablé L'Esprit du Lieu* 186
LIGHT BODY *pinot noir*
 aromatic nose | silky and well balanced | red summer fruits | pairs with rich white meats and duck
- MAURY SEC | 2020 *Fidèle Soleilla Vieilles Vignes* 298
MEDIUM (+) BODY *grenache, carignan*
 rich and round palate | opulent ripe fruits | pairs well with grilled white and red meats

LOIRE VALLEY

- SANCERRE | 2015 *Domaine Lucien Crochet Cuvée Prestige* 498
MEDIUM BODY *pinot noir*
 elegant fruit | smoky and earthy | pairs well with grilled meats, salmon, mushrooms and duck

RHÔNE VALLEY

- C.-HERMITAGE | 2022 *M. Chapoutier Les Meyssonnières* 259
MEDIUM BODY *syrah*
 red and dark fruits nose | ample and round | pairs well with meat in sauces, wild mushrooms
-  C. DU RHÔNE | 2021 *Eric Texier Chat Fou* 242
MEDIUM BODY *grenache, cinsault, clairette*
 bold aromas | rich and light at the same time | versatile pairing, but great with southern French food
- S. RHÔNE | 2021 *Domaine R. Usseglio et Fils Le Pêché Originel* 329
MEDIUM (+) BODY *cinsault*
 intense floral and licorice character | generous | pairs well with steaks, and other grilled meats

SOUTH - WEST

- CAHORS | 2022 *Famille Jouffreau Clos de Gamot* 249
FULL BODY *malbec*
 hints of ripe dark fruits | balanced with a long finish | pairs well with grilled duck, fattier steak cuts

Argentina

RED

MENDOZA 2020	<i>Trapiche Iscay</i>	322
FULL BODY	<i>malbec, cabernet franc</i>	
flavourful ripe red fruits great with roasted lamb or stews, mushroom dishes and hard cheeses		
MENDOZA 2022	<i>Mascota Vineyards La Mascotta</i>	178
MEDIUM(+) BODY	<i>shiraz</i>	
concentrated red fruits rounded tannins pairs with beef, lamb, gamey meats and poultry		

Australia

WHITE

EDEN VALLEY 2023	<i>Penfolds Koonunga Hill Autumn</i>	191
MEDIUM(-) BODY	<i>riesling</i>	
highly aromatic crisp mouth-watering acidity suitable as an apéritif or with rich seafood dish		
MARGARET R. 2021	<i>Fraser Gallop Estate Parterre</i>	297
MEDIUM(+) BODY	<i>semillon, sauvignon blanc</i>	
elegant and finely balanced spice aromatics pairs with shellfish, poultry or lean fish dishes		

RED

COONAWARRA 2022	<i>Penfolds Cellar Reserve</i>	317
FULL BODY	<i>cabernet sauvignon</i>	
complex aromas berries toasty oak pairs well with steak and other red meats		
FRANKLAND R. 2020	<i>Alkoomi Black Label</i>	188
FULL BODY	<i>shiraz, viognier</i>	
peppery spices bright freshness pairs well with mushrooms and chicken in creamy sauce dishes		

Chile

RED

COLCHAGUA V. 2019	<i>Ventisquero Vertice</i>	298
FULL BODY	<i>carménère, syrah</i>	
black fruit nose firm structure and spicy pairs with complex dishes and strongly flavoured meats		
MAIPO VALLEY 2021	<i>Medalla Real Gold Medal</i>	191
MEDIUM(+) BODY	<i>cabernet sauvignon</i>	
rich nose and rich palate soft spice notes dark fruits finish pairs perfectly with red meats		

Germany

WHITE

RHEINGAU 2023	<i>Balthasar Ress Hattenheimer Schützenhaus</i>	231
MEDIUM BODY	<i>riesling kabinett</i>	
bright fruits and light floral hints zesty acidity good with cold cuts, shellfish, poultry and spicy food		

Italy

WHITE

LOMBARDY 2023	<i>Ca' dei Frati Lugana DOC</i>	208
MEDIUM BODY	<i>turbiana</i>	
hints of ripe fruits fresh and elegant palate pairs with seafood, vegetarian dishes, white meats		
LAZIO 2023	<i>Frascati Terre dei Grifi DOC</i>	172
LIGHT BODY	<i>malvasia di candia, trebbiano, malvasia del lazio, greco</i>	
citrus and white peach nose dry and savoury excellent with white meats, seafood and light dishes		

RED

SARDINIA 2021	<i>Saragat Cannonau di Sardegna</i>	195
MEDIUM BODY	<i>cannonau</i>	
ripe red fruits aromas balanced acidity pairs with spicy dishes, aged cheeses, red meats		
SICILY 2022	<i>Tasca d'Almerita Regaleali</i>	174
MEDIUM BODY	<i>nero d'avola</i>	
fresh and savoury red fruits on the palate excellent with grilled steak and braised beef		
TUSCANY 2020	<i>San Vincenti Chianti Classico</i>	238
MEDIUM(+) BODY	<i>sangiovese, merlot</i>	
warm and fruit nose hint of ripe fruits and spices pairs with cold cuts, cheeses, pasta dishes		
VENETO 2017	<i>Vaio Armaron Serego Alighieri A. Valpolicella</i>	575
FULL BODY	<i>corvina, rondinella, molinara</i>	
well structured and well balanced ripe cherries pairs with roasted red meats, matured cheeses		

New Zealand

WHITE

CENTRAL OTAGO 2022	<i>Felton Road Bannockburn</i>	207
MEDIUM BODY	<i>riesling</i>	
relatively sweet intense lime-fruited aromas pairs cold cuts, shellfish, spicy food, poultry		
MARTINBOROUGH 2023	<i>Earthsong Single Vineyard</i>	215
MEDIUM (-) BODY	<i>sauvignon blanc</i>	
Real fruity intensity crisp rich and bright palate pairs with raw and cooked fishes and seafood		
MARTINBOROUGH 2024	<i>Kim Crawford</i>	190
LIGHT BODY	<i>pinot grigio</i>	
balanced sweetness and acidity crisp fresh finish pairs well with salads, seafood, roasted chicken		

RED

CENTRAL OTAGO 2020	<i>Gibbston Valley</i>	242
MEDIUM BODY	<i>pinot noir</i>	
fragrant and floral gentle acidity pairs well with lamb, duck and other gamey meat dishes		

South Africa

WHITE

DURBANVILLE | 2023 *Durbanville Hills Collector Reserve* 194
MEDIUM BODY *chenin blanc*
sweet apricots, oak, vanilla aromas | creamy texture | pairs with grilled fish and rich creamy dishes

RED

DARLING | 2018 *Stellenbosch The Mentors* 258
FULL BODY *pinotage*
bold flavours | juicy bright fruits | pairs with grilled or roasted lamb, gamey meats, hard cheeses

WESTERN CAPE | 2020 *Fleur du Cap — Essence du Cap* 176
MEDIUM BODY *merlot*
dark cherry and plum aromas | complex flavours | pairs with southern French dishes, fish and duck

Spain

WHITE

RÍAS BAIXAS | 2022 *Pazo Cilleiro* 185
MEDIUM (-) BODY *albariño*
clean and expressive | citrus notes | persistent finish | pairs with grilled white fishes, cooked seafood

RUEDA | 2022 *Caserío de Dueñas* 207
MEDIUM BODY *verdejo*
balanced palate | refreshing minerality | pairs with fish, white meats, salads, foie gras, cheeses

RED

NAVARRA | 2020 *Bodegas Manzanos Las Campanas* 182
MEDIUM BODY *garnacha, cabernet sauvignon, merlot, tempranillo*
dark wood flavours | firm tannins | enduring finish | pairs with red meat, grilled meats, cured cheeses

PRIORAT | 2019 *Mas de Subirà Criança* 221
MEDIUM (+) BODY *garnacha, cariñena*
bold, oaky and earthy | pleasant finish | pairs with beef, lamb, gamey meats with strong flavours

RIOJA | 2019 *Bodegas Bilbaínas Viña Zaco Viñedo Singular* 488
FULL BODY *tempranillo*
spicy notes of liquorice | long and mineral finish | pairs with aged cheeses, red and gamey meats

TORO | 2018 *Anzil Viñedos Viejos* 335
FULL BODY *tinta de toro*
powerful and well structured | rich aromas | pairs with hearty stews, grilled red meats, mushrooms

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