

# La Carte des Boissons

NON-ALCOHOLIC BEVERAGES TO ENJOY ALL DAY LONG

## COOLERS

FIZZY PEACH  
& ROSEMARY  
14 (GLASS) | 36 (PITCHER)

ICE LEMON TEA  
MAISON  
11 (GLASS) | 29 (PITCHER)

SPARKLY  
LEMONADE  
12 (GLASS) | 31 (PITCHER)

## HOMEMADE FRUIT JUICES

PINEAPPLE  
& VANILLA  
17

WATERMELON  
& MINT  
16



ORANGE  
& CHIA SEEDS  
16

PEAR  
& LEMON  
17

## COFFEE, TEAS AND INFUSIONS

ESPRESSO\* / DOPPIO\* 9  
LONG BLACK 11  
CAPPUCCINO 14  
LATTE 14  
VANILLA LATTE 15  
MOCHACCINO 15

EARL GREY TEA 14  
GREEN TEA 14  
CHAMOMILE TEA 14  
MINT INFUSION 14  
LAVENDER INFUSION 15  
MATCHA LATTE 15

## HOT CHOCOLATE

CONTAINS LIQUOR  
CHOCOLAT CHAUD  
AU GRAND MARNIER  
*Chocolat chaud à l'ancienne finished  
with Grand Marnier orange liquor*

38



SIGNATURE  
CHOCOLAT CHAUD  
À L'ANCIENNE  
*Thick and creamy hot chocolate  
with vanilla whipped cream*

24

May be served Hot or Cold except for\*

## SOFT DRINKS

COCA-COLA 10

COCA-COLA ZERO 10

SPRITE 10

## WATER

FILTERED WATER (750ML) 5

All sale proceeds of filtered water are  
donated monthly to charities.



Scan to learn more  
about our commitment  
to giving back

STILL

ACQUA PANNA (750ML) 22

EVIAN (750ML) 23

SPARKLING

SAN PELLEGRINO (750ML) 22

PERRIER (750ML) 23

All price are in Malaysian Ringgits and subject to 10% Service Charge and 6% to 8% Service Tax

# La Carte des Apéritifs

LIGHT AND REFRESHING, THE PERFECT START TO YOUR DINING EXPERIENCE

## SPRITZ

ST-GERMAIN 49

*French Elderflower liqueur Spritz*

APEROL 47

*The original Spritz, bitter and sweet*

CAMPARI 48

*Bold and bitter Spritz*



## KIR

CLASSIC KIR 40

*Blackcurrant liqueur, white wine*

KIR CARDINAL 41

*Blackcurrant liqueur, red wine*

KIR ROYAL 49

*Blackcurrant liqueur, Prosecco*

## PASTIS

RICARD 36

*Anise and liquorice-flavoured apéritif*

## LILLET

BLANC OR ROSÉ 44

*Aromatised wine apéritif*

## SIGNATURE APÉRITIFS

SPÉCIALITÉ DE PROVENCE

### Orange Wine

*Chilled rosé wine aromatised with oranges and spices*

44 / GLASS

171 / CARAFE

\*\*\*

CHEF ESCOFFIER'S RECIPE

### Vin à la Française

*Sweetened red wine infused with herbs, served chilled*

42 / GLASS

158 / CARAFE

### Green Fairy



68% ABV

48 / GLASS

*Absinthe with our chilled house-infusion. Our twist on a classic apéritif, served in the traditional manner*

## BOTTLED BEERS

HEINEKEN 25

\*

TIGER 24

\*

LEFFE BRUNE 30

HOEGAARDEN WHITE 28

\*

KRÖNENBOURG BLANC 28

## GIN

BOMBAY SAPPHIRE (ENGLAND) 36

CITADELLE GIN DE FRANCE — JARDIN D'ÉTÉ (FRANCE) 42

GENEROUS GIN — PURPLE (FRANCE) 51

GODET RIVAGE GIN (FRANCE) 49

HENDRICK'S ORIGINAL GIN (SCOTLAND) 45

LE GIN DE CHRISTIAN DROUIN (FRANCE) 53

SUNTORY ROKU GIN (JAPAN) 39

### CHOICE OF MIXERS

SODA | SCHWEPPE'S TONIC | FEVER TREE INDIAN TONIC +12 |

THE LONDON ESSENCE ORIGINAL INDIAN TONIC +10

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

# La Carte des Cocktails

## COCKTAILS



### FRENCH 75

*Gin, Prosecco | Herbal, sparkly and tangy*

57

### CALVADOS SOUR

*Calvados, Whisky | Zesty and creamy*

58



### LUCKY PAULINE

*Tequila, Triple Sec | Vibrant and foamy*

55

### BRANDY ALEXANDRE

*Cognac, chocolate liqueur | Rich and sweet*

53



### VESPER MARTINI

*Vodka, Gin | Classic and exquisite*

59

### PINK MARGUERITE

*Vodka, Triple Sec | Fruity and vibrant*

51



### BOULEVARDIER

*Whisky, Campari | Strong and bold*

54

### SILK ROAD

*Gin, Pastis | Quenching and herbal feel*

49



## MOCKTAILS



### BLUPER SPRITZ

*Fizzy and taste of berries*

32

### SAINT-MARTIN SUNSET

*Foamy and exotic*

34



### PEACH DROP

*Spicy, sweet and sour*

33

### FRENCH 57

*Sparkly, cistrusy, herbal hints*

33



### CLOUDY BASTILLE

*Fruity, sweet and creamy*

33

### B.P.C.

*Refreshing and smooth*

30



SHOULD YOU WISH FOR A CLASSIC COCKTAIL NOT LISTED,  
OUR TEAM WILL BE DELIGHTED TO ACCOMMODATE YOUR REQUEST WHERE POSSIBLE

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

# La Carte des Digestifs

ELEGANT AND WARMING, THE PERFECT FINISH TO YOUR DINING EXPERIENCE

## WHISKY

### SINGLE MALT

- ABERFELDY 12YO 45  
ABERFELDY 16YO 71  
GLENLIVET 15YO 61  
LAGAVULIN 16YO 56  
GODET OSOKYÉ (FRANCE) 46  
ROYAL BRACKLA 12YO 59  
ROYAL BRACKLA 18YO 91  
SINGLETON 12YO 39  
THE MACALLAN 15YO 89



### BLENDS

- DEWAR'S 12YO 38  
DEWAR'S DOUBLE DOUBLE 21YO 79  
MONKEY SHOULDER 39  
SUNTORY KAKUBIN 37

### BOURBONS

- JACK DANIEL'S 33  
TENNESSEE HONEY  
MAKER'S MARK 39

## BRANDY



- DELORD ARMAGNAC XO 56  
HENNESSY VSOP 49  
MARTELL VSOP 46  
RÉMY MARTIN 1738 53

## RUM

- BACARDI CARTA BLANCA 31  
CLÉMENT RHUM 33  
AMBRÉ AGRICOLE  
CHAIRMAN'S RESERVE LEGACY 48

## TEQUILA

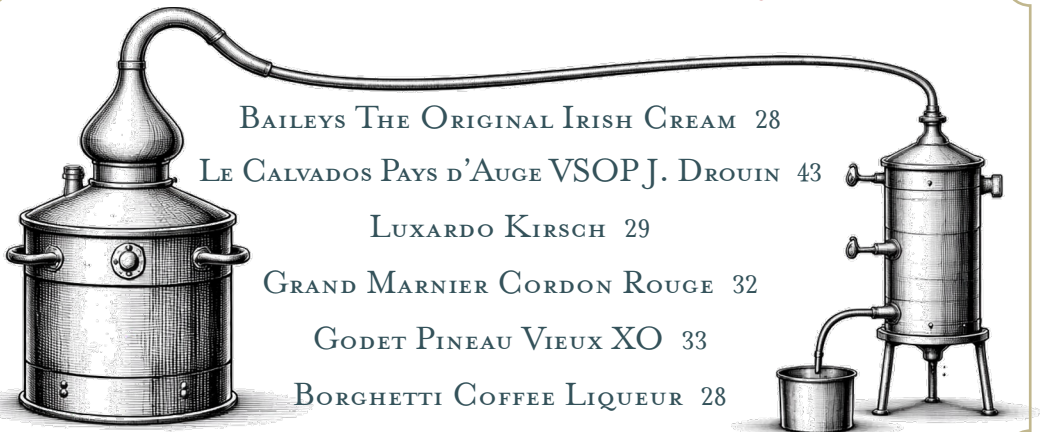
- PATRÓN SILVER 41  
\*\*\*  
CÓDIGO 1530 REPOSADO 43

## VODKA

- GREY GOOSE (FRANCE) 44  
REYKA (ICELAND) 38  
BIVROST (NORWAY) 35

PLEASE LET US KNOW YOUR SERVING PREFERENCES

## OTHER SPIRITS AND LIQUORS



- BAILEYS THE ORIGINAL IRISH CREAM 28  
LE CALVADOS PAYS D'AUGE VSOP J. DROUIN 43  
LUXARDO KIRSCH 29  
GRAND MARNIER CORDON ROUGE 32  
GODET PINEAU VIEUX XO 33  
BORGHETTI COFFEE LIQUEUR 28

SPIRITS AND LIQUOR CORKAGE: RM120 / BTL

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

# House Wines



## SPARKLING

glass | carafe | bottle

LOIRE VALLEY | NV

*Paul Mas Prima Perla*

46 | NA | 217

MEDIUM(-) BODY

*Blanquette de Limoux Blanc de Blancs*  
*chardonnay*

fresh and crisp | green apple and floral notes | great to drink as an apéritif and paired with light dishes

## ROSÉ

LOIRE VALLEY | 2024

*Marquis de Goulaine Rosé d'Anjou*

36 | 91 | 175

MEDIUM(-) BODY

*grolleau, gamay, cabernet franc*

refreshing and fruity | red berries on the palate | great as an apéritif or paired cold cuts, poultry

## WHITE

LOIRE VALLEY | 2024

*Saget La Perrière – La Petite Perrière*

39 | 96 | 186

MEDIUM(-) BODY

*sauvignon blanc*

crisp and refreshing | bright citrus notes of grapefruits | excellent with oyster, shellfish, and cheeses

C. DU RHÔNE | 2022

*Cellier des Princes – Sceau du Prince*

37 | 93 | 179

MEDIUM BODY

*grenache blanc, clairette, roussane, viognier*

well rounder with aromatic finesse | stone fruits | great as an apéritif, or with shellfish, cod, salmon

## RED

BEAUJOLAIS | 2023

*Joseph Pellerin – Beaujolais-Villages*

36 | 91 | 176

LIGHT BODY

*gamay*

fresh and silky | smooth with red berries flavours | volatile pairing, goes well with cold meats, fish, red meats

HAUT-MÉDOC | 2016

*Château Lamothe-Bergeron Cru Bourgeois*

38 | 92 | 183

MEDIUM(+) BODY

*cabernet sauvignon, merlot, petit verdot*

well structured and mild | black fruit scents | pairs well with classic roasted, braised and grilled meat dishes

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

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# Champagnes & Sparkling Wines

★ *Sommelier's pick*

## CHAMPAGNE

- BRUT | NV *Moët et Chandon Impérial* 487  
**MEDIUM BODY** *pinot noir, pinot meunier, chardonnay*  
vibrant bubbles | apples, citrus and a touch of brioche | pairs with shellfish, white fish, white meats, fruits
- EXTRA-BRUT | NV *Collard-Picard Perpetuelle 13 années* 483  
**MEDIUM(+) BODY** *pinot noir, pinot meunier, chardonnay*  
refined, complex and creamy | orchard fruits & toasted notes | pairs with shellfish, lobster, grilled shrimps
- EXTRA-BRUT | NV *Collard-Picard ADN Rosé* 509  
**MEDIUM BODY** *pinot noir, pinot meunier, chardonnay*  
fresh and expressive | red berries, citrusy & floral | perfect as an apéritif or paired with all type of seafood
- ★ BRUT | NV *Paul Louis Martin Premier Cru* 388  
**MEDIUM BODY** *pinot noir, pinot meunier, chardonnay*  
crisp and tangy | citrus, apple and toasted notes | perfect as an apéritif or paired with all type of seafood

## FRENCH SPARKLING ROSÉ

- BRUT | NV *Fleurs de Prairie* 238  
**MEDIUM(-) BODY** *grenache noir, syrah, carignan, cinsault, Mourvèdre*  
light and refreshing with delicate flavours of citrus | perfect as an apéritif or with light dishes, fresh herbs

## PROSECCO (VENETO)

- EXTRA DRY | 2024 *Follador Ruiol Castei Valdobbiadene* 319  
**MEDIUM(-) BODY** *Prosecco Superiore DOCG Millesimato*  
*glera*  
fresh & lively | subtle flavours of pear & apple | great to start a meal, pairs well with shellfish & light dishes

## Dessert Wines

### FRANCE

- ★ STE-CROIX D. MT | 2019 *Château Les Arroucats* (375ml) 191  
**MEDIUM(+) BODY** *sémillon, sauvignon blanc, muscadelle*  
bold and elegant | fruity and honey on the palate | perfect companion to a dessert, or paired with foie gras

### PORTUGAL

*glass | bottle*

- DOURO VALLEY | NV *Velha Royal Oporto Tawny Porto* 33 | 205  
**FULL BODY** *touriga nacional, touriga franca, tinta roriz*  
(75ml)  
rich & silky | nutty with flavours of dried berries & caramel | pairs with cheese and dark chocolate desserts

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

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# Non-Alcoholic Wines

## SPARKLING

glass | carafe | bottle

BELGIUM | NV

*Vendôme Mademoiselle Classic*

NA | NA | 132

MEDIUM(-) BODY

*airén*

delicate and lively | 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 and fresh | 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*

lively and elegant | floral and citrus aromas | excellent companion to white meat, fish and seafood dishes

BELGIUM | NV

*Vendôme Mademoiselle*

NA | NA | 127

MEDIUM BODY

*chardonnay*

fresh and aromatic | mineral and citrus notes | pairs well with fish-based dishes and white meat dishes

## RED

BELGIUM | NV

*Night Orient*

26 | 62 | 119

MEDIUM BODY

*merlot*

light and silky | red fruits and violet notes | versatile in pairing, it suits particularly well meats cooked in sauce

BELGIUM | NV

*Vendôme Mademoiselle*

NA | NA | 127

MEDIUM BODY

*merlot*

juicy and rounded | red and dark berries notes | pairs well with red meats and heavier dishes



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

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# French Rosé Wine

★ *Sommelier's pick*

## LANGUEDOC - ROUSSILLON

C. CATALANES | 2023 *Domaine de Majas L'Amoureuse* 221

**MEDIUM BODY** *merlot, syrah*

soft and round | wild raspberry and floral aromas | pairs well with salads, shrimps, grilled chicken

## PROVENCE

★ C. DE PROVENCE | 2023 *Château Miraval* 229

**MEDIUM(-) BODY** *cinsault, grenache, rolle, syrah*

delicate & refined | red berries & citrus notes | ideal as an apéritif, with bar bites, salads or grilled white meats

C. DE PROVENCE | 2023 *Villa Moncigale Cicada l'Éveil* 223

**MEDIUM BODY** *cinsault, mourvèdre, carignan, syrah, grenache, rolle*

fresh & balanced | red berries and citrus notes | ideal as an apéritif, pairs with oysters, grilled fish or tarts

# French White Wines

## ALSACE

★ ALSACE | 2023 *Domaine Saint-Rémy Grand Cru* 336

**MEDIUM(+) BODY** *gewürztraminer*

aromatic & fresh | tropical & stone fruits palate | ideal as an apéritif, pairs with foie gras, cheeses, desserts

ALSACE | 2018 *F. E. Trimbach Pinot Gris Réserve* 216

**MEDIUM BODY** *pinot gris*

rich & smooth | green fruits & citrus | pairs well with rich white meats & creamy dishes

ALSACE | 2018 *Schieferkopf Chapoutier Lieu-dit Fels* 402

**MEDIUM BODY** *Riesling*

lively, elegant & powerful finish | floral & mineral notes | ideal as an apéritif or to end the meal

## BORDEAUX

BORDEAUX | 2022 *Maison Montagnac La Cour Pavillon* 183

**MEDIUM BODY** *sauvignon blanc, sémillon*

expressive & crisp | floral & apple notes | good with appetizers & bar bites, pairs with poultry and fishes

BORDEAUX SUP. | 2020 *Château Jean Faux "Les Pins Francs"* 229

**MEDIUM BODY** *sauvignon blanc, sémillon*

round and smooth | orchard fruits and oaky palate | pairs well with meaty and oily fish such as salmon

## BOURGOGNE

BOUR. ALIGOTÉ | 2023 *Maison Albert Bichot* 199

**LIGHT BODY** *aligoté*

fresh and crisp | green apple on the palate | ideal as an apéritif or paired with grilled fish and oysters

CHABLIS | 2022 *Sébastien Dampé Grand Cru Bougros* 588

**MEDIUM(+) BODY** *chardonnay*

elegant and powerful | whitefruits, minerals on the palate | pairs with shellfish, crab and lobster

C.-DE-BEAUNE | 2022 *Joseph Drouhin Meursault* 579

**MEDIUM(+) BODY** *chardonnay*

rich and round | notes of nuttiness and orchard fruits | pairs with shellfish, poultry dish, soft cheeses

★ MÂCONNAIS | 2023 *Louis Latour Pouilly-Fuissé* 337

**MEDIUM BODY** *chardonnay*

smooth and balanced | peachy, citrusy and creamy | pairs with shellfish, cold cuts, reblochon cheese

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

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## LANGUEDOC - ROUSSILLON

C. CATALANES | 2024 *Félicette* 186

MEDIUM(-) BODY *grenache blanc, viognier*

fresh & crisp | mix of pear & white flowers | pairs with salads, shellfish, grilled fish, white meats

LANGUEDOC | 2021 *Château Belles Eaux Les Coteaux Blanc* 199

MEDIUM BODY *grenache blanc, clairette, vermentino*

aromatic & well-rounded | stone-fruits with hint of flowers | pairs with salads, seafood and poultry

 LIMOUX | 2024 *Domaine de Cassagnau* 189

MEDIUM BODY *chardonnay*

balanced & clean | green fruits & citrus notes | pairs with starters like shellfish, cheeses and white meats

## LOIRE VALLEY

POUILLY-FUMÉ | 2023 *Henri Bourgeois Pouilly-Fumé En Travertin* 289

MEDIUM BODY *sauvignon blanc*

intense & elegant | white fruits with citrus notes | pairs with appetizers, fish in sauce, delicate seafood

SANCERRE | 2022 *Domaine Lucien Crochet Les Calcaires* 337

MEDIUM(-) BODY *sauvignon blanc*

crisp & aromatic | white fruits & mineral notes | pairs with baked fish, roasted poultry & white meat stews

 ★ VOUVRAY | 2022 *Domaine Champalou Vouvray Sec* 301

MEDIUM BODY *chenin blanc*

vibrant & fresh | citrusy with hints of pear & honey | pairs with fish, roasted poultry & cheeses

## PROVENCE

 C. DE PROVENCE | 2023 *Château de Roquefort Les Genêts Blanc* 253

MEDIUM BODY *vermentino*

lively and fresh | lemony with floral notes | pairs with grilled fish and spiced fish stews

## RHÔNE VALLEY

CH.-DU-PAPE | 2023 *Château La Nerthe* 483

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

balanced and rich | stone fruits with floral notes | pairs with seafood and poultry dishes

 N. RHÔNE | 2022 *Eric Texier Adèle* 249


MEDIUM BODY *clairette, marsanne*

crisp and dry | citrus and white flower notes | perfect as an apéritif or paired with seafood and cheese

## ALSACE

-  ALSACE | 2020 *Julien Meyer - Loulou* 311  
**LIGHT BODY** *pinot gris, pinot noir*  
 vibrant and lively | ripe red berries and touch of oak | pairs well with duck and seafood

## BORDEAUX

-  BORDEAUX SUP. | 2020 *Château Le Maine Martin* 199  
**MEDIUM(+) BODY** *merlot, cabernet franc*  
 smooth and rounded | ripe dark fruits and herbal | pairs well with beef, lamb and gamey meats
- MARGAUX | 2021 *Château Kirwan 3<sup>ème</sup> Cru Classé* 461  
**FULL BODY** *cabernet sauvignon, merlot*  
 refined and elegant | dark berries and jammy | perfect with beef, duck, and noble mushrooms
- PAUILLAC | 2021 *Château Duhart-Milon Grand Cru Classé* 708  
**FULL BODY** *cabernet sauvignon, merlot*  
 aromatic & powerful | dark fruits & hints of woods & smoke | pairs well with lamb rack, red meats, cheeses
- ★ P. LÉOGNAN | 2015 *Domaine de Merlet* 321  
**MEDIUM(+) BODY** *cabernet sauvignon, merlot, cabernet franc*  
 fresh & elegant | dark berries & mineral notes | versatile & pairs well with all types of red meat dishes
- POMÉROL | 2017 *Château Bourgneuf* 485  
**MEDIUM(+) BODY** *merlot, cabernet franc*  
 rich and velvety | ripe berries and plums | pairs well with steak, lamb, poultry and gamey meats
- ★ ST-ÉMILION | 2022 *Château Billeron Bouquey Grand Cru* 286  
**MEDIUM BODY** *merlot, cabernet franc*  
 smooth and aromatic | dark fruits and spices | suitable with duck confit and roasted lamb dishes

- ST-JULIEN | 2021 *Château Gruaud Larose 2<sup>ème</sup> Grand Cru Classé* 791  
**FULL BODY** *cabernet sauvignon, merlot, cabernet franc*  
 powerful and long finish | riped fruits and herbal notes | pairs with rich dishes, grilled meats and mushrooms

## BOURGOGNE

-   BEAUJOLAIS | 2018 *Marc Delienne Maurice Fleurie* 239  
**LIGHT BODY** *gamay*  
 refined and elegant | red berries and intense flowers | pairs with red meats, chicken liver dishes, prawns
- CÔTE DE BEAUNE | 2021 *Joseph Drouhin Savigny-les-Beaune* 389  
**MEDIUM BODY** *pinot noir*  
 delicate & elegant | red cherries & spicy notes | pairs with white meat dishes, duck & medium-aged cheeses
- CÔTE DE NUITS | 2022 *Louis Latour Gevrey-Chambertin* 588  
**MEDIUM(+) BODY** *pinot noir*  
 aromatic & structured | cherries & hints of oak | pairs well with duck, pâtés & lamb
- VÉZELAY | 2023 *Domaine de la Cadette Cuvée l'Ermitage* 323  
**MEDIUM BODY** *pinot noir, césar*  
 fresh & lively | red berries & earthy notes | pairs with white meat dishes, duck and stews.

## LANGUEDOC - ROUSSILLON

C. DU ROUSS. | 2018 *Domaine Thunevin - Calvet Les Dentelles* 299

**FULL BODY** *grenache, carignan*

rich & expressive | spiced berries & herbaceous | pairs with duck, lamb & other grilled meat dishes

H. VAL. DE L'AUDE | 2025 *Montsablé L'Esprit du Lieu* 187

**LIGHT BODY** *pinot noir*

soft and aromatic | red berries with hints of spice | pairs with rich white meats and duck

## LOIRE VALLEY

★ SANCERRE | 2015 *Domaine Lucien Crochet Cuvée Prestige* 498

**MEDIUM BODY** *pinot noir*

elegant & fresh | cherries, spices & earthy notes | pairs well with grilled meats, salmon, mushrooms & duck

 SAUMUR-CH. | 2021 *Domaine des Roches Neuves* 287

**MEDIUM BODY** *cabernet franc*

lively & rustic | red berries & herbal notes | pairs well with grilled meats and mushrooms & stews

## RHÔNE VALLEY

★ CH.-DU-PAPE | 2023 *Maison Brotte Les Hauts de Barville* 334

**MEDIUM(+) BODY** *syrah, grenache, mourvèdre*

rich and powerful | spicy and ripe black fruits | pairs well with meat in sauces, gamey meats and steaks

C.-HERMITAGE | 2023 *M. Chapoutier Les Meyssonniers* 263

**MEDIUM BODY** *syrah*

smooth and balanced | dark berries and pepper notes | pairs well with meat in sauces, wild mushrooms

 C. DU RHÔNE | 2023 *Eric Texier Chat Fou* 249

**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 and fresh | red fruits, floral and spicy notes | pairs well stews and duck

## SOUTH - WEST

CAHORS | 2022 *Famille Jouffreau Clos de Gamot* 249

**FULL BODY** *malbec*

bold and rustic | dark fruits and oak notes | pairs well with grilled duck, fattier steak cuts

 C. MARMANDAIS | 2022 *Eliau Da Ros* 237

**MEDIUM BODY** *abouriou*

expressive and rounded | dark berries with earthy notes | pairs well with grilled duck, steaks and lambs

## Austria

★ *Sommelier's pick*

### WHITE

RHEINGAU | 2025 *Winzer Krems Grüner Veltliner Classic* 195  
*grüner veltliner*  
MEDIUM BODY  
crisp and balanced | zesty and floral notes | excellent with cordon bleu and white meat specialties

### RED

VIENNA | 2022 *Wieninger Pinot Noir Select* 243  
*pinot noir*  
MEDIUM BODY  
delicate and silky | red cherries and light spices | good with cold cuts and red meats

## Argentina

### RED

MENDOZA | 2021 *Trapiche Iscay* 353  
*malbec, cabernet franc*  
FULL BODY  
rich & intense | dark fruits with spices & herbal notes | great with roasted lamb or stews, & hard cheeses

MENDOZA | 2023 *Familia Zuccardi Serie A* 187  
*bonarda*  
MEDIUM BODY  
rustic & expressive | dark berries, plums with oaky notes | pairs with beef, lamb & gamey meats

## Australia

### WHITE

EDEN VALLEY | 2024 *Penfolds Koonunga Hill Autumn* 191  
*riesling*  
MEDIUM(-) BODY  
bright and crisp | citrus and flower notes | suitable as an apéritif or with rich seafood dish

★ MARGARET R. | 2021 *Fraser Gallop Estate Parterre* 323  
*chardonnay*  
MEDIUM(+) BODY  
elegant and balanced | stone fruits with subtle creaminess | pairs with shellfish, poultry or lean fish dishes

### RED

BAROSSA V. | 2022 *Yalumba Paradox* 349  
*shiraz, viognier*  
FULL BODY  
bold & jammy | dark berries, pepper & oaky notes | pairs well with steak & other red meats

SOUTH AUS. | 2022 *Thistledown "Gorgeous" Grenache* 205  
*grenache*  
MEDIUM BODY  
vibrant & juicy | berries & spices | pairs well with stews, mushrooms & chicken

## Chile

### RED

COLCHAGUA V. | 2022 *Ventisquero Vertice* 323  
*carménère, syrah*  
FULL BODY  
structured & aromatic | black fruits & spicy notes | pairs with complex dishes & strongly flavoured meats

MAIPO VALLEY | 2019 *Haras de Pirque Reserva de Propieda* 191  
*cabernet sauvignon, carmenere, syrah*  
MEDIUM(+) BODY  
balanced & refined | black fruits with soft spice & herbal notes | pairs perfectly with red meats

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

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# Germany

★ Sommelier's pick

## WHITE

- ★ RHEINGAU | 2023 *Balthasar Röss Hattenheimer Schützenhaus* 231  
*riesling kabinett*  
MEDIUM BODY  
off-dry and balanced | floral and honey notes | good with cold cuts, shellfish and desserts

# Italy

## WHITE

- LOMBARDY | 2024 *Ca' dei Frati Lugana DOC* 246  
*turbiana*  
MEDIUM BODY  
fresh and elegant | stone fruits and white flowers | pairs with seafood, vegetarian dishes, white meats
- VENETO | 2023 *Anselmi San Vincenzo* 213  
*garganega, chardonnay, sauvignon blanc*  
MEDIUM (+) BODY  
crisp and aromatic | peaches and citrus notes | excellent with rich seafood dishes

## RED

- PIEDMONT | 2022 *Vietti Barbera d'Asti DOCG Tre Vigne* 204  
*barbera*  
MEDIUM BODY  
juicy and lively | ripe cherries and plums | pairs with spicy dishes, aged cheeses, red meats
- PUGLIA | 2022 *Tormaresca "Neprica"* 186  
*primitivo*  
MEDIUM (+) BODY  
rich and rounded | dark berries and spice notes | excellent with grilled steak and braised beef
- ★ TUSCANY | 2022 *Marchesi Antinori Pèppoli Chianti Classico DOCG* 238  
*sangiovese, merlot*  
MEDIUM BODY  
fresh and elegant | cherries and herbal notes | pairs with cold cuts, cheeses, pasta dishes
- VENETO | 2016 *Vaio Armaron Serego Alighieri A. Valpolicella* 577  
*corvina, rondinella, molinara*  
FULL BODY  
powerful and luscious | dried fruits, jammy and oaky | pairs with roasted red meats, matured cheeses

# New Zealand

## WHITE

- CENTRAL OTAGO | 2024 *Felton Road Bannockburn* 246  
*riesling*  
MEDIUM BODY  
bright and aromatic | apple, citrus and mineral notes | pairs cold cuts, shellfish, spicy food, poultry
- MARLBOROUGH | 2022 *Saint Clair Pioneer Block 5* 197  
*pinot gris*  
MEDIUM (-) BODY  
light and crisp | citrus and green fruits | pairs with raw and cooked fishes and seafood
- ★ MARLBOROUGH | 2023 *Clos Henri Otira* 286  
*sauvignon blanc*  
MEDIUM BODY  
fresh and vibrant | apple, pear and lemon notes | pairs well with salads, seafood, roasted chicken

## RED

- CENTRAL OTAGO | 2020 *Gibbston Valley* 243  
*pinot noir*  
MEDIUM BODY  
fresh and silky | red berries and herbal notes | pairs well with lamb, duck and other gamey meat dishes

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

## South Africa

### WHITE

HELDERBERG | 2025 *The Winery of Good Hope Bush Vine* 189

MEDIUM (-) BODY *chenin blanc*

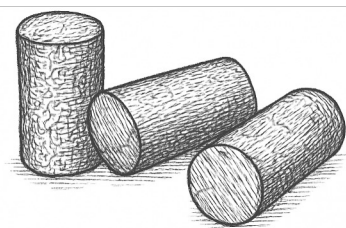
fresh and lively | tropical and stone fruits | pairs with grilled fish and rich creamy dishes

### RED

★ DARLING | 2018 *Stellenbosch The Mentors* 266

FULL BODY *pinotage*

bold & rich | dark druits with hints of spices | pairs with grilled or roasted lamb, gamey meats, hard cheeses



## Spain

### WHITE

RÍAS BAIXAS | 2022 *Pazo Cilleiro* 198

MEDIUM (-) BODY *albariño*

crisp and rounded | citrus and savoury notes | pairs with grilled white fishes, cooked seafood

UTIEL-REQUENA | 2021 *Pago de Tharsys "Tharsys City" Blanco* 179

MEDIUM BODY *macabeo*

balanced & refreshing | green fruits & minerally | pairs with fish, white meats, salads, foie gras, cheeses

### RED

★ ALICANTE | 2021 *Telmo Rodriguez Al-Muvedre* 182

MEDIUM BODY *monastrell*

rustic and rounded | berry notes with subtle spice | pairs with red meat, grilled meats, cured cheeses

PRIORAT | 2021 *Mas de Subirà Criança* 224

MEDIUM (+) BODY *gamacha, cariñena*

bold and juicy | ripe berries and herbal notes | pairs with beef, lamb, gamey meats with strong flavours

RIOJA | 2019 *Bodegas Bilbaínas Viña Zaco Viñedo Singular* 488

FULL BODY *tempranillo*

powerful & expressive | dried fruits & spices with oaky notes | pairs with aged cheeses, red & gamey meats

★ TORO | 2018 *Anzil Viñedos Viejos* 335

FULL BODY *tinta de toro*

rich and aromatic | dark fruits and herbaceous | pairs with hearty stews, grilled red meats, mushrooms