

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



ORANGE
& CHIA SEEDS
16

WATERMELON
& MINT
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*



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

38

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

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La Carte des Cocktails

COCKTAILS

MINI | REGULAR



FRENCH 75

Gin, Prosecco - Herbal, sparkly and tangy

20 | 57

CALVADOS SOUR

Calvados, Whisky - Zesty and creamy

21 | 58



LUCKY PAULINE

Tequila, Triple Sec - Vibrant and foamy

18 | 55

BRANDY ALEXANDRE

Cognac, chocolate liqueur - Rich and sweet

19 | 56



VESPER MARTINI

Vodka, Gin - Classic and exquisite

22 | 59

PINK MARGUERITE

Vodka, Triple Sec - Fruity and vibrant

17 | 51



BOULEVARDIER

Whisky, Campari - Strong and bold

18 | 55

SILK ROAD

Gin, Pastis - Quenching and herbal feel

16 | 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

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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

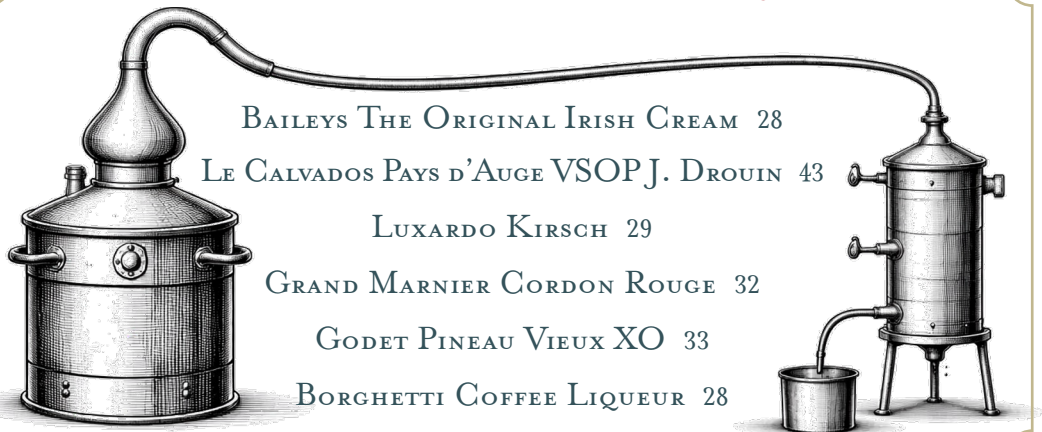
CÓDIGO 1530 REPOSADO 43

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

Curated French White Wine Collection

Sparkling Wines

CHAMPAGNE

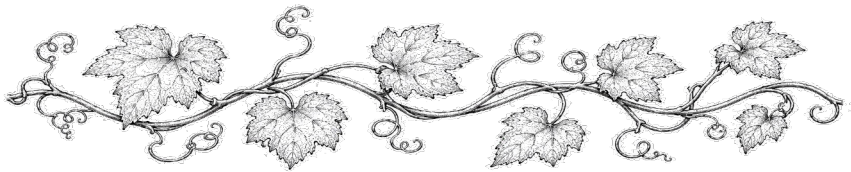
MONT. DE REIMS | NV *Ployez-Jacquemart Extra Brut Rosé (magnum)* 972
MEDIUM BODY *chardonnay, pinot noir, pinot meunier*
bright red berries | citrus zest | dry finish | ideal as an apéritif, pairs well with fish tartares and delicate fishes

REIMS | 2013 *Charles Heidsieck Brut Millésimé* 799
MEDIUM BODY *pinot noir, chardonnay*
toasted nuts and brioche notes | deep complexity | excellent with lobster or and other delicate seafood

Dessert Wines

BORDEAUX

SAUTERNES | 2008 *Château Suduiraut Premier Cru Classé* 819
FULL BODY *sémillon, sauvignon blanc*
lush fruits and honey on the palate | vibrant acidity | classic match with blue cheese or fruit base desserts



White Wines

ALSACE

BERGHEIM | 2016 *Gustave Lorentz Grand Cru Altenberg* 696
MEDIUM BODY *de Bergheim Vieilles Vignes*
riesling
zesty lime and green apple notes | vibrant acidity | goes well with spiced dishes and roasted white meat

BORDEAUX

PESS.-LÉOGNAN | 2022 *Dom. Clarence Dillon La Clarté de Haut-Brion* 897
MEDIUM BODY *sauvignon blanc, sémillon*
lively and elegant | polished mineral finish | pairs with roasted white meat, elegant fishes, lemony sauces

RHÔNE

CONDRIEU | 2022 *E. Guigal "La Doriane" Condrieu* 752
MEDIUM(+) BODY *viognier*
opulent stone fruits aromas | velvety palate | suitable with rich and opulent dishes like foie gras or lobster

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

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Curated French Red Wine Collection

BORDEAUX

ST-ESTÈPHE | 2015 *Château Montrose 2^{ème} Grand Cru Classé* 1431
MEDIUM(+) BODY *cabernet sauvignon, merlot, cabernet franc, petit verdot*
firm & structured | ripe dark fruits and woody | pairs well with beef, lamb and gamey meats

POMÉROL | 2016 *Château l'Évangile* 1827
FULL BODY *merlot, cabernet franc*
velvety and elegant | dark berries and chocolate | perfect with beef, duck, and noble mushrooms

PAUILLAC | 2015 *Château Pichon Baron 2^{ème} Grand Cru Classé* 1573
FULL BODY *cabernet sauvignon, merlot*
polished & powerful | dark fruits, hints of woods & smoke | pairs well with lamb rack & grilled red meats

ST-ÉMILLION | 2016 *Château Figeac Premier Grand Cru Classé* 1708
MEDIUM(+) BODY *cabernet sauvignon, cabernet franc, merlot*
fresh & elegant | red and dark berries & herbal notes | versatile & pairs well with red meat

MARGAUX | 2009 *Pavillon Rouge du Château Margaux* 1799
MEDIUM(+) BODY *cabernet sauvignon, merlot, petit verdot, cabernet franc*
rich and velvety | ripe berries and violets | pairs well with, lamb, poultry & duck

BOURGOGNE

CÔTE DE NUITS | 2013 *Domaine Jean Grivot – Vosne-Romanée 1^{er} Cru* 1919
MEDIUM(-) BODY *Les Beaux Monts*
pinot noir
refined & elegant | red berries and aromatic spices | pairs with ducks & chickens

CÔTE DE BEAUNE | 2017 *Dom. Chapuis – Corton-Languettes Grand Cru* 1088
MEDIUM BODY *pinot noir*
rustic & structured | black cherries & earthy | pairs with duck, truffles and gamey meats

RHÔNE

HERMITAGE | 2007 *Paul Jaboulet Aîné Hermitage “La Chapelle”* 1686
MEDIUM(+) BODY *syrah*
silky & structured | dried berries, peppery and smoky notes | pairs well with lamb & mushrooms

CÔTE-RÔTIE | 2014 *E. Guigal – Côte-Rôtie “La La Trilogy”* 2249
MEDIUM(+) BODY *syrah, viognier*
the three iconic Côte-Rôtie expressions, presented tableside for you to explore and choose (one) from

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^{ème} 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^{ème} 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

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

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

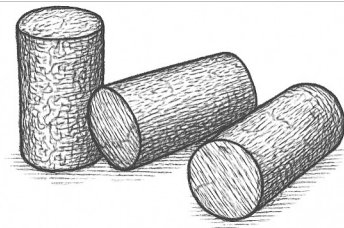
South Africa

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