

Curated French White Wine Collection

Sparkling Wines

CHAMPAGNE

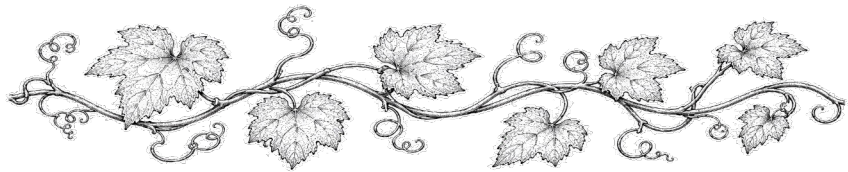
MONT. DE REIMS | NV *Ployez-Jacquemart Extra Brut Rosé (magnum)* 972
MEDIUM BODY chardonnay, pinot noir, pinot meunier
lively and fresh | red berries & citrusy | ideal as an apéritif, pairs well delicate fishes

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

Dessert Wines

BORDEAUX

SAUTERNES | 2008 *Château Suduiraut Premier Cru Classé* 819
FULL BODY sémillon, sauvignon blanc
rich and vibrant | dried stone fruits & honey | classic match with blue cheese or fruit base desserts



White Wines

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

BOURGOGNE

C. DE BEAUNE | 2023 *Joseph Drouhin Chassagne-Montrachet* 1288
FULL BODY *Premier Cru Morgeot "Marquis de Laguiche"*
chardonnay
rich and creamy | pear & apricots, with buttery notes | pairs with grilled fish and white meats

RHÔNE

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

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

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

La Carte des Boissons

NON-ALCOHOLIC BEVERAGES TO ENJOY ALL DAY LONG

COOLERS

FIZZY PEACH
& ROSEMARY
15 ^(GLASS) | 37 ^(PITCHER)

ICE LEMON TEA
MAISON
13 ^(GLASS) | 32 ^(PITCHER)

SPARKLY
LEMONADE
14 ^(GLASS) | 35 ^(PITCHER)

HOMEMADE FRUIT JUICES

PINEAPPLE
& VANILLA
18

WATERMELON
& MINT
17



ORANGE
& CHIA SEEDS
17

PEAR
& LEMON
18

COFFEE, TEAS AND INFUSIONS

ESPRESSO* / DOPPIO* 10
LONG BLACK 12
CAPPUCCINO 15
LATTE 15
VANILLA LATTE 16
MOCHACCINO 16

EARL GREY TEA 14
GREEN TEA 14
CHAMOMILE TEA 14
MINT INFUSION 14
LAVENDER INFUSION 15
MATCHA LATTE 16

HOT CHOCOLATE*

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

39



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

25

*May be served Hot or Cold except for**

SOFT DRINKS

COCA-COLA 12 | COCA-COLA ZERO 12 | SPRITE 12 | GINGER ALE 12

WATER

FILTERED WATER ^(750ML) 5
*All proceeds from our filtered water sales
are donated monthly to charities*



*Scan to learn more
about our commitment
to giving back*

STILL
ACQUA PANNA ^(750ML) 27
EVIAN ^(750ML) 29

SPARKLING
SAN PELLEGRINO ^(750ML) 27
PERRIER ^(750ML) 29

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 liquor, white wine

KIR CARDINAL 41

Blackcurrant liquor, red wine

KIR ROYAL 49

Blackcurrant liquor, 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 | SCHWEPPES TONIC | FEVER TREE INDIAN TONIC +12 |

THE LONDON ESSENCE ORIGINAL INDIAN TONIC +10

SPIRITS AND LIQUOR CORKAGE: RM120 / BTL

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La Carte des Cocktails

COCKTAILS

MINI | REGULAR



FRENCH 75

Gin, Prosecco - Herbal, sparkly and tangy

20 | 57



CALVADOS SOUR

Calvados, Brandy - Zesty and creamy

21 | 58



LUCKY PAULINE

Tequila, Triple Sec - Vibrant and foamy

18 | 55



BRANDY ALEXANDRE

Cognac, chocolate liqueur - Rich and sweet

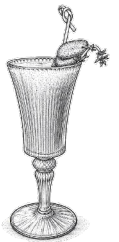
19 | 56



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

34

SAINT-MARTIN SUNSET

Foamy and exotic

36



PEACH DROP

Spicy, sweet and sour

35

FRENCH 57

Sparkly, cistrusy, herbal hints

34



CLOUDY BASTILLE

Fruity, sweet and creamy

35

B.P.C.

Refreshing and smooth

32



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
TENNESSEE HONEY 33

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

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House Wines



SPARKLING

glass | carafe | bottle

LIMOUX | NV

Paul Mas Prima Perla

49 | NA | 223

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

38 | 93 | 183

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

38 | 93 | 183

MEDIUM BODY

grenache blanc, clairette, roussane, viognier

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

RED

BROUILLY | 2023

Château de la Chaize Brouilly

41 | 98 | 189

MEDIUM (-) BODY

gamay

fresh and well structured | cherry & raspberry scents | pairs well with roasted poultry, charcuterie and meat

HAUT-MÉDOC | 2016

Château Lamothe-Bergeron Cru Bourgeois

42 | 99 | 193

MEDIUM (+) BODY

cabernet sauvignon, merlot, petit verdot

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

Champagnes & Sparkling Wines

★ *Sommelier's pick*

CHAMPAGNE

BRUT | NV *Moët et Chandon Impérial* 489

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 Perpétuelle 13 années* 491

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* 513

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* 397

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* 243

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* 322

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

★ RHONE VALLEY | 2022 *M. Chapoutier Domaine Souffle de Solaure* 199

MEDIUM (+) BODY *Muscat Petits Grains "Passerillés" (375ml)*
muscat à petits grains

rich and silky | apricot, peach with hints of honey | perfect pairs with fruit desserts and pastries

PORTUGAL

glass | bottle
(75ml)

DOURO VALLEY | NV *Velha Royal Oporto Tawny Porto* 29 | 219

FULL BODY *touriga nacional, touriga franca, tinta roriz*

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 | 135

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

28 | 65 | 124

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

27 | 64 | 121

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 | 130

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

27 | 64 | 121

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 | 130

MEDIUM BODY

merlot

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



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French Rosé Wine

★ *Sommelier's pick*

LANGUEDOC-ROUSSILLON

C. CATALANES | 2023 *Domaine de Majas L'Amoureuse* 223

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* 237

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* 227

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 *Willy Gisselbrecht Gewurztraminer* 207

MEDIUM(-) BODY gewürztraminer

aromatic & fresh | lychee & stone fruits palate | ideal with grilled fish, white meats and foie gras

★ ALSACE | 2018 *F.E. Trimbach Pinot Gris Réserve Personnelle* 313

MEDIUM BODY pinot gris

rich & smooth | pears & stone fruits | pairs well with rich white meats & creamy dishes

ALSACE | 2018 *Schieferkopf Chapoutier Lieu-dit Fels* 403

MEDIUM(+) BODY riesling

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

BORDEAUX

SAUTERNES | 2016 *R de Rieussec Bordeaux Blanc Sec* 203

MEDIUM(-) BODY sauvignon blanc, sémillon

fresh & crisp | grapefruits & apple with citrus notes | good with appetizers, bar bites, and white meats

★ MARGAUX | 2024 *Domaines Perrodo "Saam Long"* 229

MEDIUM BODY chardonnay, petit manseng, albariño

aromatic and smooth | peach & citrus scents | pairs well with salads, meaty and oily fish

BOURGOGNE

BOUR. ALIGOTÉ | 2023 *Maison Albert Bichot* 207

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-NUITS | 2023 *Prosper Maufoux "Domaine Vigne au Roy" Blanc* 251

MEDIUM BODY chardonnay

fresh and mineral | citrus and orchard fruits notes | pairs with salad, shellfish and poultry dish,

★ MÂCONNAIS | 2023 *Louis Latour Pouilly-Fuissé* 341

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* 197

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* 212

MEDIUM BODY *grenache blanc, clairette, vermentino*

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

★ LIMOUX | 2024 *Domaine de Baronarques* 357

MEDIUM(+) BODY *chardonnay*

rich & elegant | pear & citrus notes | pairs with starters like shellfish, fishes and white meats

LOIRE VALLEY

★ POUILLY-FUMÉ | 2023 *Henri Bourgeois Pouilly-Fumé En Travertin* 293

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* 347

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* 318

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* 256

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* 317
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* 208
MEDIUM(+) BODY *merlot, cabernet franc*
 smooth and rounded | ripe dark fruits and herbal | pairs well with beef, lamb and gamey meats

MARGAUX | 2021 *Château Cantenac Brown 3^{ème} Cru Classé* 419
MEDIUM(+) BODY *cabernet sauvignon, merlot, cabernet franc*
 fresh & elegant | dark berries and oaky | perfect with beef, duck, and noble mushrooms

PAUILLAC | 2021 *Château Duhart–Milon Grand Cru Classé* 718
FULL BODY *cabernet sauvignon, merlot*
 aromatic & powerful | dark fruits & hints of woods & smoke | pairs well with lamb rack, red meats, cheeses

★ **P. LÉOGNAN | 2020** *Clos Marsalette* 347
MEDIUM(+) BODY *cabernet sauvignon, merlot, cabernet franc*
 structured & elegant | dark berries & plum notes | pairs well with all grilled and braised red meat dishes

★ **POMÉROL | 2017** *La Croix de Certan* 473
MEDIUM(+) BODY *merlot, cabernet franc*
 round and velvety | ripe berries and plums | pairs well with steak, lamb, poultry and gamey meats

ST-ÉMILION | 2022 *Château Billeron Bouquey Grand Cru* 291
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* 793
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* 242
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* 391
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* 327
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* 307

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* 193

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* 288

MEDIUM BODY *cabernet franc*

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

RHÔNE VALLEY

★ CH.-DU-PAPE | 2020 *Château Fortia Tradition Rouge* 338

FULL BODY *grenache, syrah, mourvèdre*

rich and powerful | spicy with hints of cherries and black fruits | pairs well with braised meats and steaks

C.-HERMITAGE | 2023 *M. Chapoutier Les Meyssonniers* 267

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 | 2023 *Clos des Mourres “Pompette”* 226

MEDIUM(-) BODY *aubun, counoise, cinsault, grenache*

intense and fresh | red berries and floral notes | pairs well with stews and duck dishes

SOUTH - WEST

CAHORS | 2022 *Famille Jouffreau Clos de Gamot* 253

FULL BODY *malbec*

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

 C. MARMANDAIS | 2022 *Eliau Da Ros* 239

MEDIUM BODY *abouriou*

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

*Austria***WHITE**

KAMPTAL | 2023 *Weingut Fred Loimer Langenlois* 207
MEDIUM(-) BODY *grüner veltliner*
 crisp and fresh | zesty and green fruit notes | excellent with salads, shellfish, grilled fish, white meats

RED

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

*Argentina***RED**

MENDOZA | 2021 *Trapiche Iscay* 357
FULL BODY *malbec, cabernet franc*
 rich & intense | dark fruits with spices & herbal notes | great with roasted lamb or stews, & hard cheeses

MENDOZA | 2023 *Familia Zuccardi Serie A* 192
MEDIUM BODY *bonarda*
 rustic & expressive | dark berries, plums with oaky notes | pairs with beef, lamb & gamey meats

*Australia***WHITE**

EDEN VALLEY | 2024 *Penfolds Koonunga Hill Autumn* 197
MEDIUM(-) BODY *riesling*
 bright and crisp | citrus and flower notes | suitable as an apéritif or with rich seafood dish

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

RED

BAROSSA V. | 2022 *Yalumba Paradox* 347
FULL BODY *shiraz, viognier*
 bold & jammy | dark berries, pepper & oaky notes | pairs well with steak & other red meats

SOUTH AUS. | 2022 *Thistledown "Gorgeous" Grenache* 206
MEDIUM BODY *grenache*
 vibrant & juicy | berries & spices | pairs well with stews, mushrooms & chicken

*Chile***RED**

★ MAIPO ANDES | 2018 *Haras de Pirque Galantas Gran Reserva* 298
MEDIUM(+) BODY *cabernet franc, carménère*
 structured & aromatic | black fruits & herbal notes | pairs with complex dishes & red meats

COLCHAGUA V. | 2022 *Lapostolle Apalta* 193
FULL BODY *cabernet sauvignon, carménère, merlot, syrah*
 perfumed & rich | black fruits with herbal notes | pairs perfectly with braised and grilled red meats

Germany

★ *Sommelier's pick*

WHITE

- ★ RHEINGAU | 2023 *Balthasar Ress Hattenheimer Schützenhaus* 233
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* 249
turbiana
MEDIUM BODY
fresh and elegant | stone fruits and white flowers | pairs with seafood, vegetarian dishes, white meats

- VENETO | 2023 *Anselmi San Vincenzo* 216
garganega, chardonnay, sauvignon blanc
MEDIUM(+) BODY
crisp and aromatic | peaches and citrus notes | excellent with rich seafood dishes

RED

- PIEDMONT | 2022 *Prunotto "Fiulot" Barbera d'Asti DOCG* 196
barbera
MEDIUM BODY
juicy and lively | ripe cherries and raspberry | pairs with roasted poultrys and grilled dishes

- PUGLIA | 2022 *Tormaresca "Neprica"* 193
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* 239
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* 249
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* 198
pinot gris
MEDIUM (-) BODY
light and crisp | citrus and green fruits | pairs with raw and cooked fishes and seafood

- ★ MARLBOROUGH | 2023 *Clos Henri Otira* 291
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* 246
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* 197

MEDIUM (-) BODY *chenin blanc*

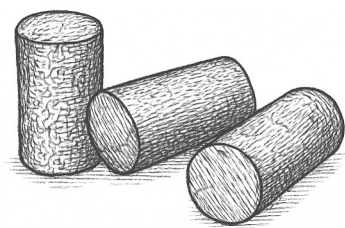
fresh and lively | tropical and stone fruits | pairs with grilled fish and rich creamy dishes

RED

★ DARLING | 2018 *Stellenbosch The Mentors* 269

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* 186

MEDIUM BODY *macabeo*

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

RED

🍇 ALICANTE | 2021 *Telmo Rodriguez Al-Muvedre* 187

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* 226

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* 489

FULL BODY *tempranillo*

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

★ TORO | 2018 *Anzil Viñedos Viejos* 336

FULL BODY *tinta de toro*

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