

BUFFET THEME NIGHT 07.00 pm - 10.00 pm

MONDAY Atlantis Night

A seafood sensation of seasonal oysters, fresh 'catch of the day' on ice, grilled local freshly-caught lobsters and Tiger prawns.

TUESDAY Far East Asian Cuisine

Embark on a flavourful journey through the Far East at ONU Marché, where authentic Asian delicacies and vibrant culinary artistry create an unforgettable dining experience.

WEDNESDAY Welcome to Jungle

Lamb chops, tiger prawns, chicken breast, local catch of the day, German sausages and carvery station with whole baked fish and honey glazed turkey.

THURSDAY Latino Night

Selection high-quality cuts of beef prepared in delicious barbecue techniques. Black Angus Beef Tenderloin, New York Cut Beef Striploin, Braised Prime Beef Short Ribs, Wagyu Beef, Flank Steak and Australia Lamb Chops.

FRIDAY Mediterranean Night

Dishes from various mediterranean regions and vegetables fritto misto, prawns, calamaries, pasta, pizza and charcuterie station.

SATURDAY Maldivian Night

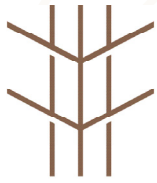
Authentic Maldivian live BBQ dishes: local catch of the day, lobsters, prawns, calamari and traditional tuna curries and short eats.

SUNDAY Sunday Roast and Grill

Savour a delectable Sunday Roast and Grill at ONU Marché featuring succulent meats, vibrant sides, and bold flavours in a lively beachfront setting. A feast to remember!



ONU MARCHÉ



Breakfast

served from 07.00 am to 11.00 am

Mövenpick Signature Floating Breakfast

125

Artisan Bread and Croissants (G)

Chocolate and natural croissant, cronut, danish pastry, sour dough cheese rolls.

Hearty Fruits and Grain with Greek Yogurt (V) (D)

Cantaloupe, pomegranate, pomelo, quinoa, barley.

Your Choice of Eggs:

All served with roasted portabelo mushroom, basil cherry tomatoes, chicken cheese sausage and hash brown potatoes. (G)

French Herb Omelet with fine herbs

With chives, parsley and tarragon

Or

Truffle Egg Benedict (G) (D)

Smoked beef bacon, spinach, haas avocado, hollandaise sauce.

Or

Scramble Feta Kale Wrapped (G)

With cherry Tomatoes.

Selection of Seasonal Fruit Platter (V)

Dragon fruit, papaya, watermelon, passion fruit and tropical fruits.

Array of Cheeses (D, V)

Fluffy Lemon Ricotta Pancake (G) (D)

Freshly Squeezed Juices

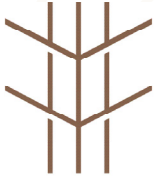
Orange, Watermelon, Pineapple, Mango or Apple juice.

Choice of Tea, Coffee pot, Hot Chocolate or Ice Coffee

(V) Vegetarian / (VG) Vegan / (P) Pork / (N) Nuts / (S) spicy / (A) Alcohol / (SF) Shellfish / (G) Gluten (GF) Gluten free / (D) Dairy (DF) Dairy free.

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À La Carte Breakfast

served from 7.00 am to 11.00 am

Continental (D) (G)

30

- Freshly squeezed orange, watermelon, pineapple, mango or apple juice, sliced seasonal fruit platter.
- Selection of danish pastry and bread rolls, butter, jams and honey.
- Choice of tea (english breakfast, earl grey, herbal tea), coffee pot, hot chocolate or ice coffee.

Go Healthy (D) (G)

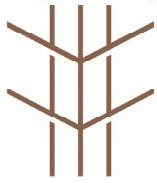
40

- Freshly squeezed morning detox and energy booster healthy juice.
- Sliced tropical fruit platter.
- Flourless coconut and quinoa muffin.
- Whole grain waffle with honey, soymilk yoghurt and pineapple salsa banana, berry and chia seeds bircher muesli.
- Scrambled egg whites with tofu and kale on seven-grain toast .
- Choice of tea (english breakfast, earl grey, herbal tea).

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Add-ons to spice it up

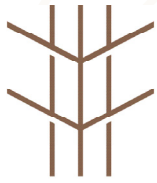
served from 7.00 am to 11.00 am

Freshly Squeezed Orange, Watermelon, Mango, Pineapple Juice	14
Chilled Tomato Juice	12
Sliced Seasonal Fruit Platter	14
Selection of Danish Pastry and Bread Rolls (D) (G)	12
Truffle Egg Benedict (D) (G)	20
Smoked beef bacon, spinach, haas avocado, hollandaise sauce.	
Scramble Feta Kale Wrapped (G)	20
With cherry tomato.	
Two Farm Fried Eggs with Beef Bacon, Sausage, Mushroom and Tomato (G)	20
Single Farm Fried Egg, Scrambled, Boiled or Sunny Side	8
Maldivian (G)	30
Tuna mas huni salad, chicken kukulhu curry, roshi flatbread and curry leaves omelet.	
Asian (P) (D)	30
Pork meatball congee, scallion omelet with sriracha and patongos with pandan custard.	
Cereals, Bircher Muesli and Granola	10
Plain Yoghurt or Fruit Yoghurt (D)	10
Roast Ham and Swiss Cheese Platter (P) (D)	14
Smoked Salmon with Traditional Accompaniments	20
Pancakes / Crepes / Waffles / Maldivian Folhi (D) (G)	12
Glass of Champagne (Drappier carte d'or Brut)	30
Champagne 375ml Bottle (Veuve Clicquot Yellow Label)	95

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Appetizer

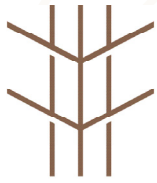
served from 11.00 am to 11.00 pm

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|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------|
| Caesar Salad (P, SF,D,G)
Crunchy romaine baby lettuce, crispy bacon, parmesan cheese, poached egg, garlic croutons, parmesan shavings, caesar dressing (choice of chicken or prawn) | 24 |
| Noonu Green Salad (V)
Garden green leaves, shaved vegetables, pickled mushroom, green peas, balsamic reduction, olive oil | 20 |
| Beef Tenderloin Carpaccio (D,N)
Fresh australian tenderloin, truffle cream, italian olive oil, parmesan flakes, rocket salad, pine nuts | 26 |
| Quinoa Salad (D,V)
Végan cheese, light curry cream, pomegranate | 26 |
| Green Papaya Salad (V,G)
Capsicums, coriander, red onions, asian spices | 20 |

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Soups

- Yellow Lentil Soup (D, V, G)** **15**
Lebanese lentil soup, lemon, cumin and crispy arabic bread
- Classic Chicken Noodle Soup (G)** **15**
Chicken broth, egg noodles, crispy vegetables
- Roasted Tomato Soup (D, N, G)** **15**
Fresh roasted tomato, garlic, herbs and croutons

Sandwiches & Burgers

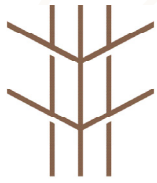
all sandwiches & burgers are served with french fries

- Vegetable Ciabatta (D, N, V, G)** **29**
Pepper, zucchini, eggplant, fresh basil pesto, mozzarella cheese, toasted seeds and nuts
- Classic Club on Corn Bread (D, P, G)** **31**
Sous vide chicken breast, lettuce, tomato, pork bacon, avocado, comte cheese & fried egg
- ONU Beef Burger (D, P, G)** **35**
Black angus beef, tomato, lettuce, mushroom, bacon, sunny side up egg, caramelised onions & gruyere cheese

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Pizza

Pizza Margherita (D, V,G) Tomato, mozzarella, fresh basil, olive oil	35
Pizza Prosciutto (D, P, G) Tomatoes, mozzarella, parma ham, rocket leaves	37
Pizza Quattro Stagioni (D, V, G) Artichoke, black olives, mushroom, zucchini, basil leaves	35
Pizza Frutti De Mare (D, V, SF, G) Fresh seafood pizza, tomato, mozzarella, basil leaves	37

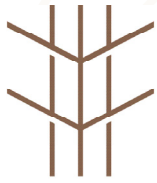
Pasta

Spaghetti Bolognese (D, G) Classic spaghetti meat sauce	24
Pasta Linguine Frutti De Mare (D, SF, G) Linguine pasta, fresh basil, garlic, cream sauce, seafood	26
Fettucini Carbonara (P, D, G) Fettucini pasta, pork bacon, parmesan cheese, egg and cream	26
Penne Arrabbiata (D, G, V) Spicy penne pasta, tomato sauce, chili	24

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The Main from Grill

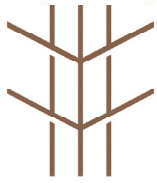
all below grill items are served with potato gratin and balsamic roasted tomatoes and baby vegetables

Grilled Black Angus Rib-eye Steak (D, G)	72
Grilled Snapper (D)	35
Grilled Tiger Prawns (SF, D) Garlic butter grilled prawns and grilled lemon	46
Tandoor ½ Roasted Farm Chicken (D) Cumin yoghurt and kachumber	31
Classic Fish & Chips (D, G) Beer battered reef fish, french fries, mushy peas, pickles, tartar sauce, malt vinegar	29

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Favorite Asian Street Flavors

Thai Green Chicken Curry (S) With steamed white rice	31
Maldivian Kukulhu Curry (S, G) Rice, chapati, mango chutney, papadam and katta sambal	31
Sweet & Sour Fish (SF) Chinese sweet & sour fish, bell peppers, pineapple	31
Chicken Biryani Rice (D, N) Egg, raita, kachumber, cashew nut	37
Lamb Rogan Josh (S, D, G) Paratha, papadam and kachumber	35

Dessert

Chocolate Ginger Brownie, Bourbon Vanilla Anglaise	20
Movenpick Moist Carrot Cake with Vanilla Ice Cream	20
Lemongrass Crème Brulee (D)	20
Tropical Fruit Platter, Mango Sorbet	20
Mövenpick Ice Cream and Sorbet (D)	6

Tea & Coffee

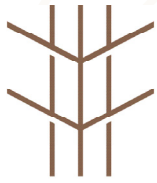
Choice of Tea or Coffee	7
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 Sustainably certified

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Late Night Menu

served from 11.00 pm to 07.00 am

Salads & Starters

Caesar Salad (SF, P, D, G) 24
Crunchy romaine baby lettuce, crispy bacon, parmesan cheese, poached egg, garlic croutons, parmesan shavings and caesar dressing (choice of chicken or prawn)

Noonu Green Salad (V) 20
Garden green leaves, shaved vegetables, pickled mushroom, green peas balsamic reduction & olive oil

Soups

Classic Chicken Noodle Soup (G) 15
Chicken broth, egg noodles, crispy vegetables

Roasted Tomato Soup (V, D, G) 15
Fresh roasted tomato, garlic, herbs, and croutons

Sandwiches & Burgers

all sandwiches & burgers are served with french fries

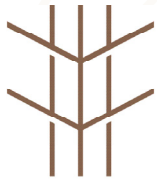
Classic Club on Corn Bread (P, D, G) 31
Sous vide chicken breast, lettuce, tomato, pork bacon, avocado, comte cheese and fried egg

ONU Beef Burger (P, D, G) 35
Black angus beef, tomato, lettuce, mushroom, bacon, caramelised onions, gruyere cheese

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Late Night Menu

served from 11.00 pm to 07.00 am

The Main Course

Grilled Black Angus Rib-Eye Steak (D, G) 72

With potato gratin and balsamic roasted tomatoes, baby vegetables, herbs jus

Grilled Tiger Prawns (SF, D) 46

Grilled prawns, grilled lemon, garlic lemon butter

Maldivian Kukulhu Curry (S, G) 31

Rice, chapati, mango chutney, papadam and katta sambal

Lamb Rogan Josh (S, D, G) 35

Paratha, papadum and kachumber

Dessert

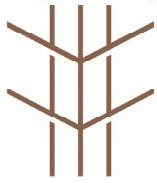
Chocolate Ginger Brownie, Bourbon Vanilla Anglaise (N) 20

Baked Ricotta Cheesecake Mango and Basil Salsa (D) 20

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Go Healthy Menu

served from 11.00 am to 11.00 pm

Starters

Chilled Tomato and Watermelon Gazpacho with Flaxseed Bruschetta (V,G)	20
Cauliflower Tabbouleh, Cherry Tomatoes, Grilled Halloumi and Rocket (V)	25
Asian Coleslaw, Grilled Shrimps in Charred Cashew Satay Sauce (SF, N, D)	25

Sandwiches

Skipjack Tuna and Red Lentil Burger, Mango and Tomato Salsa (G, D)	31
Marinated Salmon, Honeydew Raita, Lemon-Lime Marmalade (G, D)	34

The Main Course

Ginger-Steamed Reef Fish, Sprouting Broccoli and Wild Rice	41
Char-Grilled Chicken Breast, Asian Greens and Citrus Quinoa Salad	48
Soba Buckwheat Noodles, Miso-Glazed Aubergines And Enoki Mushrooms (V, G)	35

Dessert

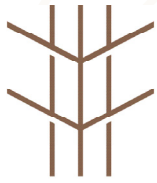
Black Charcoal Smoothie, Peaches and Goji Berries (V,G)	20
Raw Banana Cream and Coconut Cheesecake (D,G)	

18

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Signature Dishes

served from 11.00 am to 11.00 pm

Local cuisine, global appeal

Traditional Swiss recipes revisited by Mövenpick to entice the modern palate, marrying tradition with culinary innovation. Savour these classic dishes, always cooked to perfection, in our restaurants worldwide

Beef tartare (D,G)

44

Mild, medium or fiery, brioche toast and butter

One of Mövenpick's greatest culinary successes, perfected by our chefs over time, steak tartare is true classic, not only in Switzerland, but worldwide.

Riz Casimir (D,G)

57

Sliced veal, mild curry sauce, jasmine rice, exotic fruits, sambal, crispy krupuk

Curry and tropical fruit flavours suggest an exotic origin, yet Riz Casimir was invented in the Mövenpick kitchen by our founder, the legendary Ueli Prager. It's been served in our restaurants since 1952!

Zürich-style veal (D, G)

61

Sliced veal, button mushrooms, cream sauce, butter rösti

Succulent veal in a mouth-watering cream and mushroom sauce, served with a traditional crispy rösti, a quintessential Swiss dish popular at Mövenpick restaurants the world over.

Swiss Carrot Cake (D, N)

21

Gluten-free carrot cake, cream cheese glaze, candied carrots

A modern take on the traditional Swiss 'Rüebli Chueche', our contemporary gluten-free carrot cake is light to bite, but big on flavour and topped with a smooth and velvety cream cheese glaze.

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Wine List



ONU MARCHÉ

Enjoy every sip and savor each moment, for a day without wine is like a day without sunshine. Embrace the richness of life with a glass crafted to fulfill your desires and brighten your spirit.

Sasho Petreski
Head Sommelier





All-Inclusive Selection By the Glass

SPARKLING

150 ML

- S23 Chapel Hill, Balaton Boglar, Hungary
- S02 Mousseux, Charles de Fere Rose, France
- S22 Cal de Costa, Spumante, Extra dry, Millesimato, Italy
- S24 Tini, Prosecco DOC Extra Dry, Italy
- S06 Montcadi Brut, Cava, Catalonia, Spain

WHITE WINE

- W59 Chardonnay, Tini, Emilia Romagna, Italy
- W137 Pinot Grigio, Leonardo Da Vinici Capolavari Dama Con L'ermellino, Emilia Romagna, Italy
- W129 Chardonnay, Botter Veneto IGT, Veneto, Italy 🌱
- W117 Friulano, Villa Locatelli, Tenuta di Angoris, Friuli, Italy
- W43 Riesling, Peter Meyer, Mosel, Germany
- W125 Chardonnay blend, Pipone by Weinert, Mendoza, Argentina
- W147 Sauvignon Blanc, Santa Rita 120 Reserva Especial, Central Valley, Chile
- W154 Albariño Reserva, Garzón, Maldonado, Uruguay
- W161 Chardonnay, Beringer Main & Vine, United States 🌱
- W166 Sauvignon Blanc, Konrad Hole In the Water, New Zealand 🌱

RED WINE

- R08 Gamay, Mommessin, Beaujolais, Villages, France
- R38 Sangiovese, Tini, Italy
- R161 Barbera D'Asti, Banfi L'Al Tra, Italy 🌱
- R180 Primitivo di Manduria, Piccini Frapasso, Italy
- R43 Pinot Noir, Peter Meyer, Rheinhessen, Germany
- R185 Beringer Main & Vine Cabernet Sauvignon, United States
- R129 Malbec, Pipone, Mendoza, Argentina
- R146 Shiraz, Wolf Blass Bilyara, Australia
- R55 Pinotage, Neil Joubert, Paarl, South Africa
- R147 Petit Syrah, Zinfandel and Merlot, 19 Crimes Cali Red, Australia

ROSÉ WINE

- RS20 Pinot Noir, 'Montfleury' Bodega Weinert, Mendoza, Argentina
- RS24 Rosé Cinsault, Igp Pays D'oc, La Vie En Rose, France
- RS28 White Zinfandel, Beringer Main & Vine, United States

DESSERT WINE & PORT

- SW03 Moscato, Deakin Estate, Victoria, Australia

🌱 Vegan 🌿 Organic 🍷 Biodynamic 🌱 Sustainable

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Luxury All-Inclusive Selection By the Glass

CHAMPAGNE

- S24 Gruet Brut, France
S23 Louis Dumont Brut, France

SPARKLING

150 ML

- S23 Chapel Hill, Balaton Boglar, Hungary
S02 Mousseux, Charles de Fere Rose, France
S17 Charles De Ferre Reserve Nature Brut, France ●
S22 Cal de Costa, Spumante, Extra dry, Millesimato, Italy
S24 Tini, Prosecco DOC Extra Dry, Italy
S11 Astoria Prosecco Brut, Veneto, Italy
S12 Astoria Prosecco Rose Brut, Veneto, Italy
S06 Montcadi Brut, Cava, Catalonia, Spain

WHITE WINE

- W99 Chablis, Château Chemilly, Patrick Clerget, France ●
W160 Gewurztraminer, Gustave Lorentz Reserve, Alsace, France ✓
W145 Pinot Blanc, Domaines Schlumberger, Alsace, France ● ✓
W129 Chardonnay, Botter Veneto IGT, Veneto, Italy ✓
W117 Friulano, Villa Locatelli, Tenuta di Angoris, Friuli, Italy ✓
W59 Chardonnay, Tini, Emilia Romagna, Italy
W134 Chardonnay, Frescobaldi, Albizzia, Italy ✓
W135 Remole Bianco, Frescobaldi Pian, di Remole, Tuscany, Italy ●
W159 Pinot Grigio, Santa Margherita, Valdadige DOC, Alto Adige, Italy ✓
W137 Pinot Grigio, Leonardo Da Vinici Dama Con L'ermellino, , Italy
W162 Muller Thurgau, Kettmeir, Italy ✓
W56 Greco di Tufo Mastroberardino, Campania, Italy ✓
W43 Riesling, Peter Meyer, Mosel, Germany
W42 Riesling, Haus Klosterberg Qualitatswein, Mosel, Germany
W155 Furmint, Szent Donat Márta, Hungary ●
W161 Chardonnay, Beringer Main & Vine, United States
W113 Chardonnay, Langetwings Sand Point, United States
W125 Chardonnay blend, Pipone by Weinert, Mendoza, Argentina
W139 Chardonnay, Dona Paula Los Cardos, Mendoza, Argentina
W147 Sauvignon Blanc, Santa Rita 120 Reserva Especial, Central Valley, Chile
W154 Albariño Reserva, Garzón, Maldonado, Uruguay
W140 Riesling, Wolf Blass Eaglehawk, Australia
W148 Chardonnay, Penley Genevieve, Coonawarra, Australia ✓
W83 Sauvignon Blanc, Babich Estate, Marlborough, New Zealand ✓
W166 Sauvignon Blanc, Konrad Hole In the Water, New Zealand ✓
W146 Pinot Gris, Babich Black Label, Marlborough, New Zealand
W109 Viognier, Whitestone, South Africa
W119 Chenin Blanc, Whitestone, South Africa


✓ Vegan ● Organic ● Biodynamic ✓ Sustainable








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Luxury All-Inclusive Selection By the Glass

RED WINE

150ML



R08	Gamay, Mommessin, Beaujolais, Villages, France
R09	Syrah blend, Bonpas, Cotes du Rhone, France
R140	Maison de Grand Esprit, La Miraculeuse, France
R38	Sangiovese, Tini, Emilia Romagna, Italy
R142	Negroamaro, Cantina Fiorentino Madreterra, Salento, Italy
R141	Chianti Riserva, Leonardo Da Vinci, Tuscany, Italy
R180	Primitivo di Manduria, Piccini Frapasso, Puglia, Italy
R161	Barbera D'Asti, Banfi L'Al Tra, Piemonte, Italy
R166	Sangiovese, Frescobaldi Pater, Tuscany, Italy
R43	Pinot Noir, Peter Meyer, Rheinhessen, Germany 
R169	Tempranillo, La Carbonera, Bodegas Torres, Spain  
R168	Duas Quintas Red Tinto, Douro, Portugal
R185	Beringer Main & Vine Cabernet Sauvignon, United States
R143	Pinot Noir, Langetwings Sand Point, United States 
R187	Zinfandel, Ravenswood Winery Old Vine, Lodi, United States
R144	Cabernet Sauvignon, Langetwings Sand Point, United States 
R148	Merlot, Beaulieu Vineyard Prestige, United States 
R129	Malbec, Pipone, Mendoza, Argentina
R145	Malbec, Dona Paula Los Cardos, Argentina
R123	Cabernet Sauvignon, 'Carrascal' by Weinert, Mendoza, Argentina
R164	Cabernet Sauvignon, Bodega Norton Reserva, Mendoza, Argentina
R186	Carmenere, Montes Alpha, Colchagua Valley, Chile 
R183	Tannat Reserva, Bodega Garzón, Uruguay
R147	Petit Syrah, Zinfandel and Merlot, 19 Crimes Cali Red, Australia
R146	Shiraz, Wolf Blass Bilyara, Australia
R165	Shiraz Viognier, Langmeil Hangin Snakes Barossa Valley, Australia
R84	Merlot/Cabernet, Babich Estate, Hawke's Bay, New Zealand
R55	Pinotage, Neil Joubert, Paarl, South Africa

ROSÉ WINE

RS28	White Zinfandel, Beringer Main & Vine, California
RS20	Pinot Noir, 'Montfleury' Bodega Weinert, Mendoza, Argentina
RS24	Rosé Cinsault, Igp Pays D'oc, La Vie En Rose, France
RS17	Grenache, Maison Fortrant, Cotes de Provence, France
RS25	Rubin Rosé, Serbia

DESSERT WINE

SW03	Moscato, Deakin Estate, Victoria, Australia
SW09	Moscato d'Asti, Banfi Sciandor Piemonte, Italy
R173	Porto Ramos Pinto Superior Tawny, Douro, Portugal



 Vegan  Organic  Biodynamic  Sustainable

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Sommelier's Selection Wine By the Glass

CHAMPAGNE

150 ML

C24	Gruet Brut, France	32
C23	Louis Dumont Brut, France	28

SPARKLING

S23	Chapel Hill, Balaton Boglar, Hungary	10
S02	Mousseux, Charles de Fere Rose, France	12
S17	Charles De Ferre Reserve Nature Brut, France ●	15
S22	Cal de Costa, Spumante, Extra dry, Millesimato, Italy	11
S24	Tini, Prosecco DOC Extra Dry, Italy	12
S11	Astoria Prosecco Brut, Veneto, Italy	13
S12	Astoria Prosecco Rose Brut, Veneto, Italy	13
S06	Montcadi Brut, Cava, Catalonia, Spain	12

WHITE WINE

W99	Chablis, Château Chemilly, Patrick Clerget, France ●	21
W160	Gewurztraminer, Gustave Lorentz Reserve, Alsace, France ♻️	22
W145	Pinot Blanc, Domaines Schlumberger, Alsace, France ● 🌱	23
W129	Chardonnay, Botter Veneto IGT, Veneto, Italy 🌱	11
W117	Friulano, Villa Locatelli, Tenuta di Angoris, Friuli, Italy	11
W59	Chardonnay, Tini, Emilia Romagna, Italy	12
W134	Chardonnay, Frescobaldi, Albizzia, Italy 🌱	15
W135	Remole Bianco, Frescobaldi Pian, di Remole, Tuscany, Italy	15
W159	Pinot Grigio, Santa Margherita, Valdadige DOC, Alto Adige, Italy 🌱	18
W137	Pinot Grigio, Leonardo Da Vinici Dama Con L'ermellino, , Italy	12
W162	Muller Thurgau, Kettmeir, Italy ♻️	19
W56	Greco di Tufo Mastroberardino, Campania, Italy 🌱	22
W43	Riesling, Peter Meyer, Mosel, Germany	12
W42	Riesling, Haus Klosterberg Qualitätswein, Mosel, Germany	23
W155	Furmint, Szent Donat Márka, Hungary ●	22
W161	Chardonnay, Beringer Main & Vine, United States 🌱	12
W113	Chardonnay, Langetwings Sand Point, United States 🌱	20
W125	Chardonnay blend, Pipone by Weinert, Mendoza, Argentina	11
W139	Chardonnay, Dona Paula Los Cardos, Mendoza, Argentina	12
W147	Sauvignon Blanc, Santa Rita 120 Reserva Especial, Central Valley, Chile	13
W154	Albariño Reserva, Garzón, Maldonado, Uruguay	18
W140	Riesling, Wolf Blass Eaglehawk, Australia	15
W148	Chardonnay, Penley Genevieve, Coonawarra, Australia ♻️ 🌱	27
W83	Sauvignon Blanc, Babich Estate, Marlborough, New Zealand	15
W166	Sauvignon Blanc, Konrad Hole In The Water,, New Zealand 🌱	15
W146	Pinot Gris, Babich Black Label, Marlborough, New Zealand	19
W109	Viognier, Whitestone, South Africa	15
W119	Chenin Blanc, Whitestone, South Africa	15

♻️ Vegan ● Organic ● Biodynamic 🌱 Sustainable

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Sommelier's Selection Wine By the Glass

RED WINE

150ML

R08	Gamay, Mommessin, Beaujolais, Villages, France	13
R09	Syrah blend, Bonpas, Cotes du Rhone, France	13
R140	Maison de Grand Esprit, La Miraculeuse, France	22
R38	Sangiovese, Tini, Emilia Romagna, Italy	12
R142	Negroamaro, Cantina Fiorentino Madreterra, Salento, Italy	14
R141	Chianti Riserva, Leonardo Da Vinci, Tuscany, Italy	15
R180	Primitivo di Manduria, Piccini Frapasso, Puglia, Italy	15
R161	Barbera D'Asti, Banfi L'Al Tra, Piemonte, Italy	19
R166	Sangiovese, Frescobaldi Pater, Tuscany, Italy	22
R43	Pinot Noir, Peter Meyer, Rheinhessen, Germany 🌱	12
R169	Tempranillo, La Carbonera, Bodegas Torres, Spain 🌱🌿	15
R168	Duas Quintas Red Tinto, Douro, Portugal	24
R185	Beringer Main & Vine Cabernet Sauvignon, United States	12
R143	Pinot Noir, Langetwings Sand Point, United States 🌱	14
R187	Zinfandel, Ravenswood Winery Old Vine, Lodi, United States	15
R144	Cabernet Sauvignon, Langetwings Sand Point, United States 🌱	15
R148	Merlot, Beaulieu Vineyard Prestige, United States 🌱	22
R129	Malbec, Pipone, Mendoza, Argentina	13
R145	Malbec, Dona Paula Los Cardos, Argentina	14
R123	Cabernet Sauvignon, 'Carrascal' by Weinert, Mendoza, Argentina	18
R164	Cabernet Sauvignon, Bodega Norton Reserva, Mendoza, Argentina	19
R186	Carmenere, Montes Alpha, Colchagua Valley, Chile 🌱	20
R183	Tannat Reserva, Bodega Garzón, Uruguay	21
R147	Petit Syrah, Zinfandel and Merlot, 19 Crimes Cali Red, Australia	15
R146	Shiraz, Wolf Blass Bilyara, Australia	18
R165	Shiraz Viognier, Langmeil Hangin Snakes Barossa Valley, Australia	27
R84	Merlot/Cabernet, Babich Estate, Hawke's Bay, New Zealand	16
R55	Pinotage, Neil Joubert, Paarl, South Africa	12

ROSÉ WINE

RS28	White Zinfandel, Beringer Main & Vine, California	12
RS20	Pinot Noir, 'Montfleury' Bodega Weinert, Mendoza, Argentina	13
RS24	Rosé Cinsault, Igp Pays D'oc, La Vie En Rose, France	15
RS17	Grenache, Maison Fortrant, Cotes de Provence, France	16
RS25	Rubin Rosé, Serbia	19

DESSERT WINE

SW03	Moscato, Deakin Estate, Victoria, Australia	12
SW09	Moscato d'Asti, Banfi Sciandor Piemonte, Italy	19
R173	Porto Ramos Pinto Superior Tawny, Douro, Portugal	24

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Magnum Format

1.5 LT

CHAMPAGNE

VC08	2009	Dom Pérignon, France	1490
C27	2012	Taittinger Comtes De Champagne Blanc De Blancs Grand Cru, France	1250
C19	NV	Louis Roederer Collection, Brut, France	850
C25	NV	Billecart Salmon Magnum Brut Reserve, France	560
C28	NV	Laurent Perrier Brut, France	520
C26	NV	Taittinger Brut Réserve, France	400

ROSÉ CHAMPAGNE

VC09	NV	Bollinger Rosé, France	790
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WHITE WINE

W152	2009	Chassagne Montrachet Morgeot Blanc Premier Cru Jean-Noël Gagnard, Burgundy, France	1300
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RED WINES

R175	2006	Pichon-Longueville Baron 2nd Growth, Pauillac 2006, France	1680
R177	2013	Valpolicella Superiore Doc Monte Lodoletta "Dal Forno Romano", Italy	1250
R179	2016	Chateau De Malengin Merlot Eve, Saint Emilion, France	330
R174	2016	Boekenhoutskloof 'The Chocolate Block', South Africa	250



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Champagne & Sparkling Wines

CHAMPAGNE

FRANCE

VINTAGE - PRESTIGE CUVEE

C13	2004/08	Bruno Paillard, Nec Plus Ultra	970
C34	2012	Billecart Salmon “Blanc de Blancs Louis Salmon”	850
VC03	2014/15	Louis Roederer, Cristal Brut 🌱🌿	845
VC04	2002	Bollinger R.D.	795
VC05	2013	Dom Pérignon	645
C15	2015	Louis Roederer, Brut Nature	425

NON VINTAGE

C02	NV	Armand de Brignac Gold	985
VC07	NV	Krug, Grande Cuvée	895
C30	NV	Billecart Salmon “Blanc de Blancs Grand Cru”	490
C30	NV	Billecart Salmon Brut, Sous Bois	420
C18	NV	Ruinart, Blanc de Blanc	375
C16	NV	Louis Roederer, Demi Sec	325
C30	NV	Billecart Salmon Brut, Reserve	290
C06	NV	Moët, Ice Imperial	280
C14	NV	Bruno Paillard, Extra Gold	248
C07	NV	Moët & Chandon, Brut Imperial	220
C10	NV	Victoire, Brut	215
C08	NV	Louis Roederer, Collection	195
C21	NV	Laurent-Perrier, “La Cuvée” Brut	195
C22	NV	Piper Heidsieck, Brut	195
C36	NV	Delamotte Brut	185
C03	NV	Taittinger Brut	165
C17	NV	Drappier Carte d’Or Extra Brut 🌱🌿	170
C04	NV	Veuve Clicquot, Yellow Label	165
C24	NV	Gruet, Brut	150
C23	NV	Louis Dumont, Brut	145



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Rosé Champagne,

VINTAGE - PRESTIGE CUVÉE

VC01	2013	Louis Roederer, Cristal Rosé	🌱🌿	1245
VC02	2005/08	Dom Pérignon, Rosé		1145
VC06	2007/14	Bollinger, La Grande Année Rosé		595

NON VINTAGE

C35	NV	Billecart Salmon "Brut Réserve"		420
C09	NV	Bruno Paillard, Rosé		260
C05	NV	Taittinger, Prestige Rosé		155

Prosecco & Sparkling wines

PROSECCO - ITALY

S09	NV	Bottega Gold, Veneto	🌱🌿	130
S10	NV	Bottega Gold Rose, Veneto		130
S11	NV	Astoria Brut, Veneto		90
S12	NV	Astoria Prosecco Rose Brut, Veneto, Italy		90
S24	NV	Tini, Prosecco DOC Extra Dry, Italy		85
S22	NV	Cal De Costa Vino Bianco Extra Dry, Veneto		85

SPARKLING WINES

S17	NV	Charles De Ferre Reserve Nature Brut, France		85
S19	NV	Wolf Blass Bilyara Sparkling Brut Cuvee		85
S02	NV	Mousseux, Charles de Fere Rose, France		85

Other Formats

CHAMPAGNE

375 ML

FRANCE

HC01	NV	Taittinger Brut Reserve		95
HC02	NV	Veuve Clicquot Yellow Label		95



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Rosé Wine

FRANCE

CÔTES DE PROVENCE

RS13	2020	Domaine Ott, By Ott	103
RS01	2022	Whispering Angel by Château D'Esclans	100
RS02	2022	Château Les Valentines 	95
RS15	2017	Rock Angel by Château D'Esclans	90
RS17	2022	Maison Fortrant, Coteaux Varois en Provence	85
RS26	2023	Château Les Valentines, L'effronté.e	75

LANGUEDOC-ROUSSILLON

RS24	2023	Rosé Cinsault, Just Rose, La Vie En Rose	75
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SERBIA

RS25	2019	Rubin Rosé	95
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UNITED STATES

CALIFORNIA

RS28	2021	White Zinfandel, Beringer Main & Vine	70
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ARGENTINA

MENDOZA

RS20	2022	Montfleury, Pinot Noir Rose	78
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NEW ZEALAND

MARLBOROUGH

RS03	2022	Babich Estate, Pinot Noir Rose	85
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JAPAN

RS23	2019	Rose Premium	210
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White Wine

FRANCE

BURGUNDY- CÔTE DE BEAUNE

W02	2011	Batard Montrachet Grand Cru, Michel Picard	625
W03	2015	Corton-Charlemagne, Antonin Guyon	345
W94	2021	Chassagne-Montrachet, Louis Jadot	345
W157	2011	Meursault, Domaine Chanson	195
W05	2018	Puligny-Montrachet, Michel Picard	195
W23	2015	Puligny-Montrachet, Maison Champy	180

BURGUNDY- CHABLIS

W06	2018	Chablis Premier Cru 'Fourchaumé' Louis Jadot	185
W04	2022	Chablis 'Sainte Claire' Jean-Marc Brocard  	125
W99	2020	Chablis, Château Chemilly, Patrick Clerget	115



BURGUNDY- MÂCONNAIS

W09	2019	Pouilly-Fuissé, Maison Regnard	135
W20	2017	Saint Véran 'Chapelle aux Loups' Louis Jadot	115

RHÔNE VALLEY

W15	2014	Châteauneuf-du-Pape, Domaine De Beurenard	225
W14	2018	Condrieu, E. Guigal	205











LOIRE VALLEY

W106	2021	Sancerre 'Le Baronnes', Henri Bourgeois	145
W08	2020	Pouilly-Fumé, Pascal Jolivet  	145
W156	2022	Sancerre "Terroir Silex" Chateau de Fontaine-Audon	135

BORDEAUX-PESSAC- LEOGNAN

W17	2021	Alexis Lichine '1Er D'Alexis Lichine' Blanc Bordeaux	95
W18	2013	Chateau Lespault Martillac 	175

ALSACE

W160	2021	Gewurztraminer, Gustave Lorentz Reserve, Alsace  	110
W12	2017	Pinot Blanc 'Signature', Rene Mure  	115
W21	2018	Pinot Gris, Domaine Schlumberger Les Princes  	115
W145	2019	Pinot Blanc, Domaine Schlumberger Les Princes  	115
W22	2019	Gewurztraminer, Domaine Schlumberger Les Princes  	120



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White Wine

ITALY

PIEMONTE

W30	2014	Chardonnay, Gaja & Rey	945
W34	2020	Roero Arneis (Organic), Prunotto 🌱🌿	115
W36	2020	Gavi di Gavi DOCG, Cossetti 🌿	85

FRIULI-VENEZIA GIULIA

W122	2021	Sauvignon Blanc, Ciccinis, Frescobaldi 🌿	75
W123	2019	Ribolla Gialla, Collio, Frescobaldi 🌿	75
W117	2020	Friulano, Villa Locatelli , Tenuta di Angoris	56
W114	2020	Pinot Bianco, Villa Locatelli , Tenuta di Angoris	56

TRENTINO-ALTO ADIGE

W162	2022	Muller Thurgau, Kettmeir 🌿	95
W159	2022	Santa Margherita Pinot Grigio, Valdadige DOC 🌿	85

TUSCANY

W33	2021	Vermentino, Rocca di Frassinello 🌿🌱	125
W134	2021	Chardonnay, Frescobaldi, Albizzia 🌿	100
W135	2022	Remole Bianco, Frescobaldi Pian, di Remole	95

EMILIA ROMAGNA

W137	2021	Pinot Grigio, Dama Con L'ermellino	75
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UMBRIA

W124	2019	Cervaro della Sala by Marchesi Antinori	320
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VENETO

W129	2022	Chardonnay, Botter Veneto IGT	56
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SICILY

W32	2018	Chardonnay, 'Feudi del Pisciotto', Alberta Ferretti	125
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CAMPANIA

W56	2022	Greco di Tufo, Mastroberardino, DOCG	110
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White Wine

GERMANY

RHEINGAU

W41 2022 Riesling Trocken, Von Unserm, Balthasar Ress 105

MOSEL

W163 2020 Riesling Spätlese, Balthasar Ress Nussbrunnen 225

W164 2021 Riesling Kabinett, Ansgar Clüsserath
Trittenheimer Apotheke 125

W42 2020 Riesling, Haus Klosterberg Qualitätswein 115

W43 2019 Riesling, Peter Meyer 55

SPAIN

RIOJA

W60 2018 Viura, Marqués de Cáceres 75

RIAS BAIXAS

W61 2017 Albarino, 'Etiqueta Verde', Agro de Bazan 85

CATALUNYA

W63 2019 Verdejo, Mas Amor  75

AUSTRIA

KREMSTAL

W51 2020 Gruner Veltliner, Weingut Laurenz 75

HUNGARY

BALATONFURED-CSOPAK

W155 2022 Szent Donát Marga, Furmint  110

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White Wine

AUSTRALIA

BAROSSA

W70 2017 Riesling, Eden Valley, Penfolds Bin 51 195

CLARE VALLEY

W71 2018 Riesling, Petaluma Hanlin Hill 95

SOUTH AUSTRALIA

W148 2021 Chardonnay, Penley Genevieve   135

W121 2017 Chardonnay, Max's, Penfolds 135

W120 2022 Chardonnay, Konunga Hills, Penfolds 105

W141 2021 Sauvignon Blanc, Eaglehawk, Wolf Blass 75

W140 2020 Riesling, Eaglehawk, Wolf Blass 75

NEW ZEALAND

MARLBOROUGH

W132 2019 Sauvignon Blanc, Cloudy Bay 'Te Koko' 250

W81 2018/21 Sauvignon Blanc, Cloudy Bay 95

W82 2018 Chardonnay, Cloudy Bay 95

W146 2020 Pinot Gris, Babich, Black Label 95

W149 2020 Sauvignon Blanc, Matua  80

W166 2023 Savignon Blanc, Konrad Hole In The Water 78

W83 2021 Sauvignon Blanc, Babich Estate 75

HAWKE'S BAY

W80 2017 Chardonnay, Irongate, Babich Winery 125

SOUTH AFRICA

SOMERSET WEST

W119 2022 Chenin Blanc, Whitestone by Capelands Winery 80

W109 2022 Viognier, Whitestone by Capelands Winery 80

W118 2022 Sauvignon Blanc, Whitestone by Capelands Winery 75

PAARL

W93 2016 Chardonnay, Rupert & Rothschild 225

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White Wine


UNITED STATES

CALIFORNIA

W165	2019	Chardonnay, Cakebread Cellars	310
W143	2020	Conundrum Estate White Wine Blend	250
W151	2020	Chardonnay, Jordan, Russian River Valley	200
W113	2020	Chardonnay, Lange wings, Sand Point 	100
W111	2015	Chardonnay, Vintner's Reserve, Kendall Jackson	95
W161	2021	Chardonnay, Beringer Main & Vine 	75

ARGENTINA

MENDOZA

W139	2021	Chardonnay, Dona Paula Los Cardos	75
W125	2018	White Blend, Pipone by Bodega Weinert	65
W102	2021	Torrontes, Bodega Norton, Finca La Colonia 	55

CHILE

CASABLANCA VALLEY

W101	2019	Chardonnay, Signos de Origen, Emiliana 	95
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CENTRAL VALLEY

W147	2021	Sauvignon Blanc, Santa Rita 120 Reserva Especial	65
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URUGUAY

MALDONADO

W154	2023	Albarino, Bodega Garzon Reserva	95
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JAPAN

W144	2019	Koushu Premium	210
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Rare Vintage Selection

Red Wine

FRANCE

BORDEAUX-PAUILLAC

RV03	1995	Château Lafite Rothschild, 1er Grand Cru Classé	6,100
RV04	1994	Château Mouton Rothschild, 1er Grand Cru Classé	3,990
R01	2001	Château Latour, 1er Grand Cru Classé	2,650
R03	2011/17	Château Lynch Bages, 5ème Grand Cru Classé	550

BORDEAUX-SAINT-ESTEPHE

R02	2006	Château Cos d'Estournel, 2eme Cru Classé	645
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BORDEAUX-POMEROL

RV01	1989	Château Petrus	15,000
R10	2016	Château Le Bon Pasteur	425

BORDEAUX-SAINT-JULIEN

RV09	2006	Château Léoville Las Cases, Grand Cru Classe	985
R12	2017	Château Talbot, 4eme Cru Classé	395

BORDEAUX-MARGAUX

RV05	1989	Château Margaux, 1er Grand Cru Classé	5,750
R11	2012/18	Château Du Tertre, 5eme Cru Classé	295

BORDEAUX-SAINT-EMILION

RV02	1982	Château Cheval Blanc, 1er Grand Cru Classé	6,800
R57	2016	Château Le Dragon de Quintus, Grand Cru	325

BORDEAUX-PESSAC-LEOGNAN

RV10	2011	Château Haut Brion, 1er Grand Cru Classé	1,650
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Red Wine

FRANCE

BORDEAUX-MÉDOC

R05	2014/17	Château Rollan de By 	185
R140	2018	Maison de Grand Esprit La Miraculeuse	110

BURGUNDY-CÔTE DE NUITS

RV06	2013	Echezeaux Grand Cru, Louis Jadot	1,350
R15	2009/11/12	Clos Vougeot Grand Cru, Louis Jadot	775
R04	2013/18	Gevrey Chambertin, Louis Jadot	325
R47	2016	Gevrey Chambertin, Maison Champy	245

BURGUNDY-CÔTE DE BEAUNE

R93	2012	Volnay, Louis Jadot	395
R46	2015	Pommard, Maison Champy	225
R16	2018	Côte de Beaune Villages, Louis Jadot	135

BURGUNDY-BEAUJOLAIS

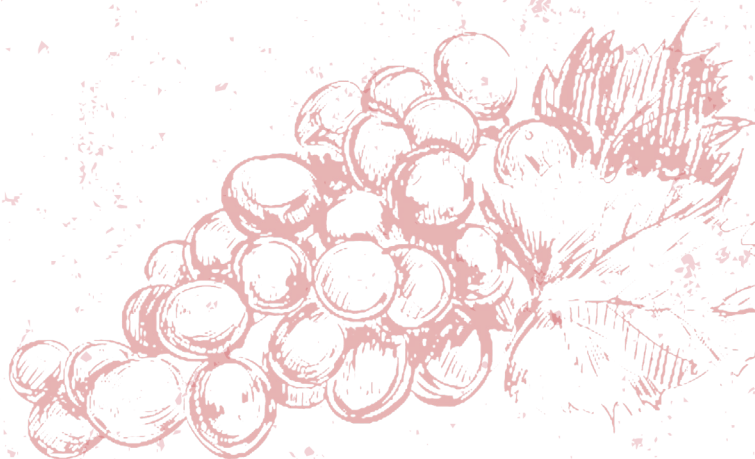
R08	2017	Beaujolais Villages, Mommessin	65
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RHÔNE VALLEY

RV15	2012	Château de Beaucastel, Châteauneuf du Pape Hommage a Jacques Perrin	1,685
R13	2017	Châteauneuf du Pape, E. Guigal	215
R09	2016	Côtes du Rhône Villages, Croix de Bonpas	65

LOIRE VALLEY

R07	2020	Pinot Noir, Attitude by Pascal Jolivet	95
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Red Wine

ITALY

TUSCANY

RV11	2018	Massetto, Tenuta dell'Ornelaia	2,565
RV12	2011	Ornelaia, Tenuta dell'Ornelaia 	740
R115	2018	Sassicaia, Tenuta San Guido	675
R30	2019	Tignanello, Marchesi Antinori	345
R98	2016	Brunello di Montalcino, Frescobaldi  	370
R44	2016	Brunello di Montalcino, Luce	365
R192	2019	Gaja Ca'Marcanda 'Magari'	285
R135	2018	Guidalberto, Tenuta San Guido	175
R166	2020	Sangiovese, Frescobaldi Pater	110
R141	2015	Chianti Riserva , Leonardo Da Vinci	90
R29	2015	Chianti Classico, Acino D'Oro	80
R172	2021	Chianti Danzante, Frescobaldi	75
R48	2018	Chianti, La Piuma, Tuscany, Italy	65

PIEMONTE

R66	2013	Barbaresco, Gaja 'Costa Russi'	995
R150	2018	Barbaresco, Pio Cesare	500
R149	2021	Barolo, Pio Cesare	450
R31	2017	Barolo, Prunotto	245
R52	2013	Barbaresco, Prunotto	165
R161	2020	Barbera D'Asti, Banfi L'Al Tra	95

VENETO

RV13	2011	Corvina-Corvinone- Rondinella-Molinara, Amarone della Valpolicella, Dal Forno Romano	1,200
R118	2015	Corvina-Rondinella-Molinara, Valpolicella Superiore Dal Forno Romano	625
R154	2018	Amarone Della Valpolicella "Allegrini" Classico	495

ABRUZZO

R34	2019	Montepulciano d'Abruzzo, Talamonti	55
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PUGLIA

R142	2020	Negroamaro, Cantina Fiorentino, Madreterra	85
R180	2022	Primitivo di Manduria, Piccini Frapasso	85

SICILY

R54	2011	Nero D'Avola, Giacondi	65
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Red Wine

SPAIN

RIBERA DEL DUERO

R49 2012 Tempranillo-Merlot, Valbuena 5to 425
By Vega Sicilia

TORO

R68 2016 Tinta de Toro, Pintia, Bodegas Vega Sicilia 295

RIOJA

R137 2016 Tempranillo, Macan, 325
Bodegas Vega Sicilia & Benjamin de Rothschild

R170 2019 Tempranillo, Muga Reserva, Rioja, Spain 175

R61 2015 Tempranillo, Altos Ibericos, Bodegas Torres 75

R169 2022 Tempranillo, La Carbonera, Bodegas Torres 🌙🌿 75

CATALONIA

R136 2018 Carignan, 'Purgatori' by Familia Torres 🌙🌿 95

R62 2015 Garnacha-Cabernet Sauvignon, Pares Balta 65

PORTUGAL

DOURO

R168 2019 Duas Quintas Red Tinto 120

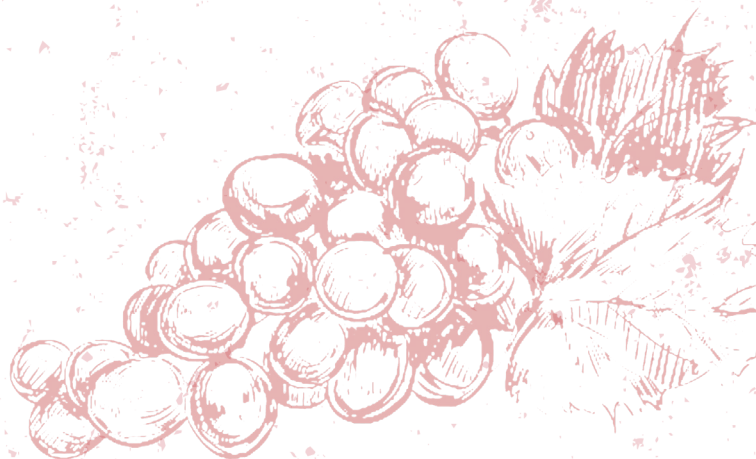
GERMANY

MOSEL

R41 2015 Pinot Noir, Markus Molitor Haus Klosterberg 195

RHEINHESSEN

R43 2018 Pinot Noir, Peter Meyer 55



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Red Wine

UNITED STATES

NAPA VALLEY

RV08	2015	Bordeaux Blend, Opus One	1,685
R96	2010	Bordeaux Blend, Pahlmeyer	725
R95	2017	Cabernet Sauvignon, Caymus Special Selection	865
R151	2019	Cabernet Sauvignon, Caymus Vineyards	650
RV16	2018	Cabernet Sauvignon, "Monte Bello" Ridge Vineyards	650
R45	2017	Cabernet Sauvignon, "The Leap" Stags Leap 🌱	375
R144	2019	Cabernet Sauvignon, "Lange wings" Sand Point 🌱	120
R148	2019	Merlot, 'Beaulieu Vineyard Prestige' 🌱	110

SONOMA COUNTY

R176	2018	Cabernet Sauvignon, Jordan, Alexander Valley	320
R152	2018	Conundrum Estate Red Wine Blend	250
R143	2021	Pinot Noir, 'Lange wings' Sand Point 🌱	120
R190	2018	Pinot Noir, Sterling Vintners Collection	125
R187	2018	Zinfandel, Ravenswood Winery Old Vine	85

OREGON / WILLAMETTE VALLEY

R153	2020	Pinot Noir, Erath 🌱🌱	120
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AUSTRALIA

SOUTH AUSTRALIA

RV07	2016	Shiraz, "La Grange", Penfolds 🌱	2450
R116	2019	Shiraz, "Max", Penfolds	135
R74	2021	Shiraz, "Konunga Hills", Penfolds	95
R147	2020	Petit Syrah, Zinfandel, 19 Crimes	95
R163	2021	Shiraz, 19 Crimes	95
R163	2021	Cabernet Sauvignon, 19 Crimes	95
R146	2021	Shiraz, 'Bilyara', Wolf Blass	75


BAROSSA VALLEY

R165	2019	Shiraz Viognier, Langmeil Hangin Snakes	135
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NEW ZEALAND

MARLBOROUGH

R80	2018	Pinot Noir, Cloudy Bay	135
R97	2021	Pinot Noir, 'Black Label', Babich Estate	115
R81	2012	Pinot Noir, Konrad Single Vineyards	95
R83	2020	Pinot Noir, Matua 🌱	85



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Red Wine

ARGENTINA

MENDOZA

R128	1983	Bordeaux Blend, 'Vintage' Cavas de Weinert	2250
R126	1997	Malbec- Merlot, 'Cask Selection' Bodega Weinert	215
R125	2011	Malbec- Merlot, 'Cask Selection' Bodega Weinert	185
R164	2020	Cabernet Sauvignon, Bodega Norton Reserva 🌱	95
R145	2020	Malbec, 'Dona Paula Los Cardos	90
R123	2020	Cabernet Sauvignon, 'Carrascal' Bodega Weinert	70
R129	2020	Malbec, 'Pipone' Bodega Weinert	65

CHILE

MAIPO VALLEY

RV14	2019	Cabernet Sauvignon- Carmenere, Almaviva by Philippe de Rothschild & Concha y Toro	650
R134	2019	Cabernet Sauvignon, Don Melchor	600
R132	2018	Carmenere, Terrunyo by Concha y Toro 🌿🌱	175
R155	2018/20	Carmenere, Tarapaca Grand Reserva 🍷🌱	110

COLCHAQUA VALLEY

R189	2020	Red Blend, Emiliana "Coyam"	170
R186	2020	Carmenere, Montes Alpha, Colchagua Valley, Chile	95

URUGUAY

MALDONADO

R183	2021	Tannat, Bodega Garzón, Reserva	85
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SOUTH AFRICA

SWARTLAND

R59	2017	Syrah, 'Schist' by Mullineux	475
R171	2021	Syrah, Grenache, Cinsault, The Chocolate Block	135

JAPAN

R160	2018	Muscat Bailey A Premium	210
R159	2016	Merlot Premium	210

CHINA

R131	2014	Cabernet Sauvignon, Cabernet Franc, "Ao Yun"	785
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Dessert Wine

FRANCE

SAUTERNES

375 ML

SW00	2014	Semillon-Sauvignon Blanc, Château d'Yquem	1600
SW01	2020	Semillon-Sauvignon Blanc, Château Petit Guiraud	125

HUNGARY

TOKAJ

500 ML

SW06	2013	Furmint, Château Ladiva, Aszu 5 Puttonyos	285
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ITALY

VENETO

750ML

SW04	2012	Vespaiola, Maculan Torcolato	220
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PIEMONTE

SW09	2023	Moscato d'Asti, Banfi Sciandor, Piemonte, Italy	95
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AUSTRALIA

VICTORIA

750ML

SW03	2018	Moscato, Deakin Estate	55
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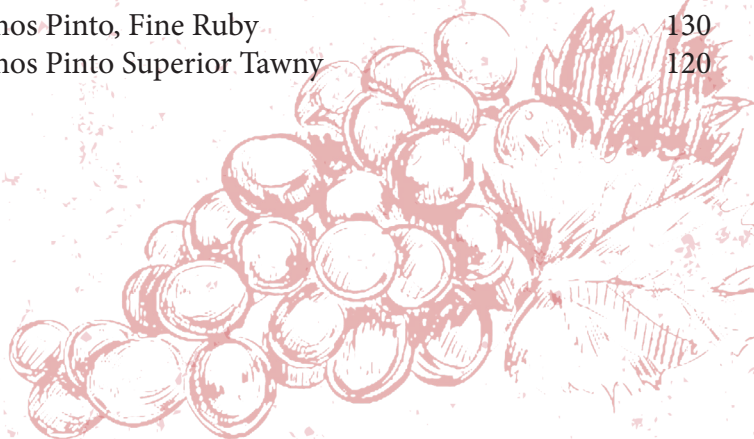
Port Wine

PORTUGAL

DOURO VALLEY

750ML

R117	2016	Ramos Pinto, Fine Ruby	130
R173	NV	Ramos Pinto Superior Tawny	120



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Kosher Selection

ITALY

750 ML

PROSECCO

S16 NV Bartenura, Brut 145

RED WINE

R138 NV Sangiovese, Bartenura Rosso 90

FRANCE

WHITE WINE

W133 2020 Sauvignon Blanc, Château Les Riganes 115

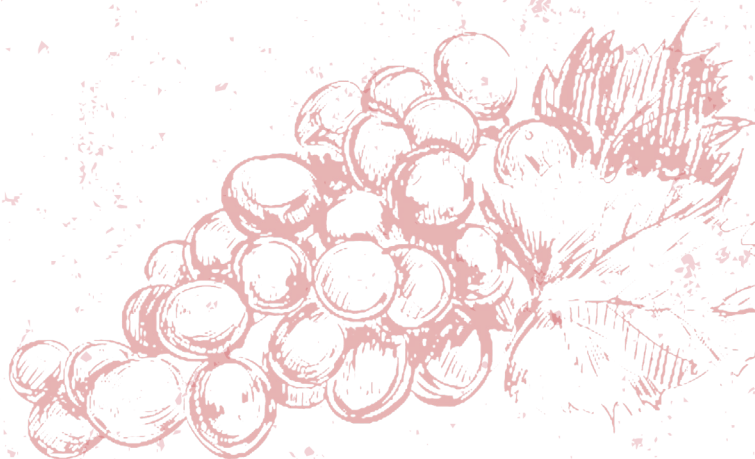
SOUTH AFRICA

WHITE WINE

W107 2019 Sauvignon Blanc, 'Unorthodox' 80

RED WINE

R139 2017 Merlot-Cabernet, 'Unorthodox' 65



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