



BAR MENU

BEER

Asahi Super Dry \$11
Lager.
Alc: 5%

Asahi Dry Black \$12
Dark Lager.
Alc: 5.5%

SPARKLING

Aperitif, great for light meals, appetisers.

Ozeki Hana Fuga Yuzu \$18 (250ml)
Sake infused with citrus fruit.
Alc: 5% Pol: N/A SMV: N/A

Hitotoki Junmai, Rose \$98
Red rice varietal yields elegant rose.
Alc: 7% Pol: 70% SMV: -5

UMESHU

Yamazaki Distillery Reserve Suntory \$12/Gls | \$85/Btl
Moderate sweetness, distinctive flavour,
well rounded tones.
Alc: 14%

SHOCHU

Juyondai \$168
Distilled alcohol.
Alc: 25%

HOUSE WINE (RED)

2012 La Magia Brunello Di Montalcino \$25/Gls
DOCG | Sangiovese. \$98/Btl
Red berry on the nose.
Dried cherries on the palate.
Full body. Generous acidity.
Silky tannins. Long finish.
Pairs well with beef, lamb, game (deer,
venison), poultry.
Alc: 14.5%

SINGLE MALT WHISKY

The Yamazaki 12 Years Old \$338
Floral character with a little tropical fruit
and winter spice.
Alc: 43%

The Yamazaki 12 Years Old \$900
Zesty citrus, hints of sherry, plenty of oak.
Alc: 43%

SOFT DRINKS

Coke / Coke Light / Sprite \$5

Soda Water \$5

Iced Lemon Tea \$5
Home-made.

Acqua Panna \$7 (500ml)
Still Water.

San Pelligrino \$7 (500ml)
Sparkling Water.

JUNMAI**Ichinokura Karakuchi** \$38 (300ml)

*Discreet and elegant nose. Dry in mouth.
Goes well with seafood dishes.
Rice Variety: Sasanishiki, Kuranohana.
Alc: 15% Pol: 55% SMV: +3*

Katsuyama Tokubetsu 'En' \$88

*Light yeasty nose. Dry finish.
Goes well with fried or grilled dishes.
Rice Variety: Hitomibore.
Alc: 15% Pol: 55% SMV: +2*

JUNMAI GINJO**Katsuyama Tokubetsu 'Ken'** \$118

*Light fragrance. Semi-dry finish.
Goes well lightly flavoured dishes.
Rice Variety: Yamada Nishiki.
Alc: 16% Pol: 50% SMV: +4*

Juyondai Tsuru Nishiki Junmai Ginjo \$698

*Bold and fruity. Dry with melon taste.
Rice Variety: Yamada Nishiki.
Alc: 15% Pol: 50% SMV: N/A*

DAIGINJO**Juyondai Banshu Yamadanishiki Nakatori** \$850

*When temperature is low, dry and spicy.
When temperature goes up, sweet and full.
Rice Variety: Yamada Nishiki.
Alc: 16% Pol: 35% SMV: +4*

JUNMAI DAIGINJO**Mizbashi Yuki Hotaka** \$98 (500ml)

*Fruity nose. Soft sweetness and slight
dryness.
Pair easily with creamy or buttery dishes.
Rice Variety: Yamada Nishiki.
Alc: 16% Pol: 50% SMV: +3*

Dassai Migaki Sanwari Kyubu (39) \$78 (300ml)

*Soft, sweet scents. Crisp, dry taste. \$178
Great for raw seafood, grilled dishes. \$318 (1.8l)
Rice Variety: Yamada Nishiki.
Alc: 16% Pol: 39% SMV: +6*

Dassai Migaki Niwari Sanbu (23) \$98 (300ml)

*Floral scent. Subtle sweetness. \$248
Suitable for savoury dishes, dessert. \$468 (1.8l)
Rice Variety: Yamada Nishiki.
Alc: 16% Pol: 23% SMV: +4*

Dassai Beyond \$880

*Delicately fragrant. Semi-dry taste.
Pairs with truffle and meats like duck and wagyu.
Rice Variety: Yamada Nishiki.
Alc: 16% Pol: Beyond 23% SMV: N/A*

Nabeshima Aiyama \$198

*Rich fragrance. Semi-dry finish.
Fatty fish and meats would be great.
Rice Variety: Aiyama.
Alc: 16% Pol: 45% SMV: +5*

Katsuyama Akatsuki \$338

*Rich fragrance. Semi-dry finish.
Great with meats.
Rice Variety: Yamada Nishiki.
Alc: 16% Pol: 35% SMV: 0*

Katsuyama Ren \$388

*Mellow bouquet. Slightly dry.
Suitable for grilled meats.
Rice Variety: Yamada Nishiki.
Alc: 16% Pol: 35% SMV: +3*

Katsuyama Diamond Akatsuki \$788

*Rich fragrance. Semi-dry finish.
Great with meats.
Rice Variety: Yamada Nishiki.
Alc: 16% Pol: 35% SMV: +1*

Shichiken Onakaya \$500

*Sweet fragrance. Dry finish.
Great with meats.
Rice Variety: Yamada Nishiki.
Alc: 17% Pol: 37% SMV: +1*

Niizawa Jozoten Zankyo Super 7 \$888

*Bouquet of fruits on the nose.
Velvety sweetness, dry finish.
Goes well with fatty fish, cheese, wagyu.
Rice Variety: Kura No Hana.
Alc: 16% Pol: 7% SMV: 0*

Niizawa Kizashi Takahiro Iwasaki \$1,088

*Subtle aroma. Sweetness of rice.
Pairs with fatty seafood, shellfish, wagyu, cheese.
Rice Variety: Kura No Hana.
Alc: 16% Pol: 7% SMV: 0*

Niizawa Morimura Yasumasa \$1,588

*Aromatic. Sweetness of rice.
Pairs with fatty seafood, shellfish, wagyu, cheese.
Rice Variety: Kura No Hana.
Alc: 16% Pol: 7% SMV: 0*

Juyondai Hishu \$1,588 (500ml)

Floral nose. Light and refreshing.
Goes well with most Japanese cuisine.
Rice Variety: Yamada Nishiki.
Alc: 15% Pol: 35% SMV: N/A

Juyondai Gokujo Morohaku \$980

Fruity and citrus aroma. Clean and dry finish.
Goes well with savoury dishes.
Rice Variety: Yamada Nishiki polish to 50%.
Rice Variety: Aiyama polish to 45%.
Alc: 15% SMV: +2

Juyondai Ryusen Jumai Daiginjo \$6,888**WHITE WINE****France****2015 Christian Moreau Pere & Fils, Chablis** \$88

Chardonnay.
Green apple aroma. Dry on the palate.
Refreshing mineral taste. Crisp acidity.
Pairs well with pork, rich fish (tuna, salmon), shellfish, mild and soft cheese.
Alc: 12%

2007 Domaine des Héritiers Louis Jadot \$380

Corton-Charlemagne Grand Cru
Chardonnay.
Oaked and gentle creamy fruit aroma. Dry on the palate.
Taste of oak spices, dried apricot.
Full body. Medium acidity. Long finish.
Pairs well with rice dishes, rich fish (salmon, tuna), shellfish, mild and soft cheese, cured meat
Alc: 13.5%

RED WINE**France****2010 Domaine du Pegau Chateauneuf-du-Pape Cuvee Reservee** \$158

80% Grenache, 12% Syrah, 4% Mourvedre.
Southern Rhone Red Blend.
Berries, cassis and plum aroma. Dry on the palate.
Light smoky oak flavour.
Full body. Great acidity.
Soft tannin. Long finish.
Pairs well with roasted, grilled, braised meats, cheese
Alc: 14%

2014 Domaine Prieure Roch Nuits Saint Georges 1er Cru \$288

Pinot Noir.
Pure black currant, red currant and violet aromas and flavours.
Light body. Beautiful acidity.
Soft tannin. Long finish.
Pairs well with game, red meat, poultry, savory dishes.
Alc: 12.5%

1986 Chateau Duhart-Milon \$298

65% Cabernet sauvignon, 30% Merlot, 5% Cabernet franc.
Bordeaux Blend.
Bouquet of black currants and cedar on the nose.
Layers of vanilla and plum flavour with black cherry aftertaste.
Medium body. Great acidity.
Thick tannin. Medium finish.
Great with fatty meats like lamb, wagyu.
Alc: 12.6%

2010 Chateau Hosanna Pomerol \$488

70% Merlot, 30% Cabernet franc.
Bordeaux Blend.
Flowers and berries aroma.
Blueberry and plum sauce flavours with chocolatey finish.
Full body. Refreshing acidity.
Char-coaly tannin. Long finish.
Pairs with red meats and cured cheese.
Alc: 14.5%

2010 Chateau Pontet – Canet Pauillac, Grand Cru Classe \$498

65% Cabernet Sauvignon, 30% Merlot, 4% Cabernet Franc, 1% Petit Verdot. Bordeaux Blend.
Blackcurrants on the nose with floral aroma.
Black fruit and plum on the palate with hints of oak and tobacco.
Full body. Balanced acidity.
Silky tannin. Long finish.
Pairs with beef, lamb, game (deer, venison), poultry.
Alc: 14.5%

2014 Chateau Mouton Rothschild, 1er Grand Cru Classé | \$888

81% Cabernet Sauvignon, 16% Merlot and 3% Cabernet Franc. Bordeaux Blend.
Explosive floral nose.
Dark fruits and hints of spices on the palate.
Medium body. Balanced acidity.
Sweet tannin. Long finish.
Great with hearty, flavourful fatty meat dish.
Alc: 13%

1978 Chateau Cheval Blanc Saint – Emilion, Premier Grand Cru Classe \$988

42% Merlot and 58% Cabernet Franc. Bordeaux Blend.
Smoky nose with sour red fruit and spice.
Taste of red fruit and tobacco.
Medium body. Medium acidity.
Delicate tannin. Long finish.
Pairs with beef, lamb, game (deer, venison), poultry.
Alc: 12%

1969 Chateau Margaux Grand Vin, Premier Grand Cru Classe \$1,188

20% Merlot and 75% Cabernet Sauvignon, 5% Petit Verdot. Bordeaux Blend.
Beautiful nose of gentle tobacco, dried flowers, cassis.
Bright flavours of blackberry and dark cherries.
Light body. Low acidity.
Velvety tannin. Medium finish.
Pairs with beef, lamb, game (deer, venison), poultry.
Alc: 12.5%

1992 Chateau Latour Grand Vin Pauillac, Premier Grand Cru Classe \$1,288

20% Merlot and 75% Cabernet Sauvignon, 4% Cabernet Franc, 1% Petit Verdot. Bordeaux Blend.
Elegant nose of cigar, dark red fruit, tobacco.
Oakly taste with cigar, cassis and spices.
Full body. Balanced acidity.
Silky tannin. Long finish.
Pairs with beef, lamb, game (deer, venison), poultry.
Alc: 12.5%

2015 Chateau Margaux Grand Vin, Premier Grand Cru Classe \$3,088

8% Merlot and 87% Cabernet Sauvignon, 3% Cabernet Franc, 2% Petit Verdot. Bordeaux Blend.
Aromatic bouquet of crème de cassis, toasted spice and oak.
On the palate, wine melts into a buttery wealth of fresh fruit.
Medium body. Vibrant acidity.
High levels of tannin. Long finish.
Pairs with beef, lamb, game (deer, venison), poultry.
Alc: 14%

Italy**2012 Azelia Barolo San Rocco \$168**

Nebbiolo.
Aromas of black fruit, blueberry, cooked figs, prunes.
Smoky on the palate.
Full body. High acidity.
Velvety sweet tannin. Long finish.
Pairs with rice dishes, beef, lamb, game (deer, venison).
Alc: 14.5%

2004 Azelia Voghera Brea Riserva, Barolo DOCG \$198

Nebbiolo.
Maple syrup nose with sweetness of red berries.
Dried rose and caramel on the palate.
Full body. Ample acidity.
Silky tannin. Long finish.
Pairs with beef, lamb, veal, truffle, mushroom.
Alc: 14.5%

1988 Gaja Sperss \$988

Nebbiolo.
Fruity aroma.
Layers of plush violet-tinged blackberry, raspberry and plum flavours.
Full body. Soft acidity.
Soft tannin. Long finish.
Pairs with beef, lamb, game (deer, venison), poultry.
Alc: 14%

Spain**2001 La Rioja Alta Gran Reserva \$178**

90% Tempranillo and 10% Graciano.

Lovely nose of Asian spices, incense, tobacco, balsamic, and blackberry.

On the palate it has layers of spicy black fruit.

Medium body. Medium acidity.

Smooth tannin. Long finish.

Pairs with beef, lamb, veal, poultry.

Alc: 12.5%

Australia**Mc Guigan Handmade Shiraz 2013 \$108**

Shiraz.

Intense nose of blackberries, ripe dark cherries and some notes of vanilla.

Dark fruit flavours of cherry and plum.

Full body.

High acidity.

Mild - spicy tannin. Long finish.

Pairs with beef, lamb, game (deer, venison), poultry.

Alc: 14%

United States**NV Opus ONE Overture \$288**

70% Cabernet Sauvignon, Merlot,

Cabernet Franc,

Malbec and Petit Verdot.

Bordeaux Blend.

Intense nose of cherry with pip, almond, bell pepper, violet flower, wooden notes.

Taste of ripe plum and blackberry, wooden notes, dark chocolate, liquorice.

Medium body. High acidity.

Medium tannin. Long finish.

Pairs with beef, lamb, game (deer, venison), poultry.

Alc: 14.5%

Opus One 2014 \$688

80% Cabernet Sauvignon, 7% Cabernet

Franc, 6% Merlot,

5% Petit Verdot and 2% Malbec.

Bordeaux Blend.

Nose of crushed black and red currants, black cherries and mulberries.

Dark fruit on the palate, with lovely baking spices on the finish.

Medium body. Medium acidity.

Velvety sweet tannin. Long finish.

Pairs with beef, lamb, game (deer, venison), poultry.

Alc: 14.5%

DESSERT WINEFrance**1996 Chateau d'Yquem Sauternes, Premier Grand Cru Classe \$588**

80% Semillion, 20% Sauvignon Blanc.

Sauternes Blend.

Nose of apricot, kumquats, raisin, honey, custard, some fig.

Honey, apricot and a heavenly caramel taste.

Full body. Medium acidity. Long finish.

Good with cheese.

Alc: 14%

CHAMPAGNES

France

Dom Perignon Luminous **\$350**

52% Pinot Noir, 48% Chardonnay.

Champagne Blend.

Gorgeous aromas of cream, apple, mango.

The palate reveals subtle pear, citrus and brioche notes.

Medium body. High acidity. Long finish.

Pairs well with pork, rich fish (salmon, tuna), shellfish, cheese.

Alc: 12.5%

1998 Dom Perignon P2 **\$780**

40% Pinot Noir, 60% Chardonnay.

Champagne Blend.

On the nose, toast, almond, and muted hints of citrus fruit.

The palate reveals halfway between apple and lemon.

Full body. High acidity. Long finish.

Pairs well with pork, rich fish (salmon, tuna), shellfish, cheese.

Alc: 12.5%

1982 Dom Perignon P3 **\$1,988**

About 50% Pinot Noir, 50% Chardonnay.

Champagne Blend.

Golden raisin to the nose.

Creme brulee, white chocolate, citrus, melons & honey on the palate.

Full body. High acidity.

Long finish.

Pairs well with pork, rich fish (salmon, tuna), shellfish, cheese.

Alc: 12.5%

NV Krug Grande Cuvee Prestige **\$298**

163eme Edition

37% Pinot Noir, 32% Chardonnay, 31% Pinot Meunier. Champagne Blend.

Aromatic hints of toast and vanilla.

Creme de cassis, ground coffee and mandarin orange peel flavours.

Medium body. High acidity. Long finish.

Great with fatty fish, shellfish, white meat.

Alc: 12%

2009 Louis Roederer Cristal Brut Millesime

About 60% Pinot Noir, 40% Chardonnay.

Champagne Blend.

White peach and acacia blossom aromas.

Flavours of poached apple, gingersnap biscuit, pastry cream.

Medium body. High acidity. Medium - long finish.

Suitable for white meat, white fish, caviar.

Alc: 12%