

## WINE LIST

THE DINING ROOM



### Sparkling Wine

**Tenuta Ca'Vescovo Prosecco Brut NV**

**\$54**

*Veneto, Italy*

Grape Varietal – Glera

Tasting Note: Attractively intense, very fruity and aromatic, with hints of wisteria flowers and Rennet apples.

*Pair with Appetizer, Dessert, Carbonara*



### White Wine

**Jean Luc Colombo Les Abeilles Blanc 2016 (375ml)**

**\$28**

*Cotes du Rhone, France*

Grape Varietal – Rhone White Blend

Tasting Note: Light straw color. Intense floral aromas with scents of peach and melon followed by herbal and mineral notes. On the palate, this is a complex, crisp, and well-balanced wine with flavors of stone fruit, citrus and pear.

*Pair with Prawn Spinach Tortellini*



**Toqui Single Estate Chardonnay 2021**

**\$46**

*Central Valley, Chile*

Grape Varietal – Chardonnay

Tasting Note: Refreshing, citrus and tropical fruits, a clean and dry finish. Very approachable, easy to drink.

*Pair with Cajun Seafood*



**Hunky Dory Sauvignon Blanc 2020**

**\$88**

*Marlborough, New Zealand*

Grape Varietal – Sauvignon Blanc

Tasting Note: Hunky Dory Sauvignon Blanc is succulent, offering tropical fruit notes packed with fresh gooseberry and lime flavours. Organic and Vegan.

*Pair with Fish and Chips*



### **Red Wine**

**Jean Luc Colombo Les Abeilles Rouge 2019 (375ml)**

**\$28**

*Cotes du Rhone, France*

Grape Varietal – Rhone Red Blend

Tasting Note: This fresh and silky red Côtes Du Rhône from the Southern Rhône, France, is imported exclusively for Raffles Hotel Singapore. Made from the classic GSM blend of Grenache, Syrah and Mourvèdre, this gorgeous wine boasts a seductive nose of plum, black cherry and bay leaf with notes of liquorice and spice on the palate.

*Pair with Smoked BBQ Pork Ribs*



**Andrew Peace, Masterpeace Shiraz 2021**

**\$52**

*Victoria, Australia*

Grape Varietal – Shiraz

Tasting Note: The nose is packed with plum and dark berry flavours, with a touch of black pepper and menthol. On the palate this wine produces some big up front juicy dark berry fruits, with young chalky tannins coating the mouth.

*Pair with Braised Red Meat*



**Andrew Peace, Masterpeace Cabernet Merlot 2019**

**\$52**

*Victoria, Australia*

Grape Varietal – Cabernet Merlot

Tasting Note: Cabernet Sauvignon is structurally the strongest variety with good flavour in the early and late part of the taste spectrum backed up by fine tannin. Merlot has less flavour persistence but has wonderful mid palate fleshiness giving a sweet fruit centre to the wine.

*Pair with Red Meat, Angus Ribeye Steak*



**Montecampo Chianti DOCG 2017**

**\$68**

*Tuscany, Italy*

Grape Varietal – Sangiovese

Tasting Note: Bright ruby-red colour of an attractive intensity. Characteristically intense, distinguished by an elegant scent of violets and tenuous perfumes of wild berries. Dry, full, properly balanced and extremely enticing with lingering acidity and flavours of cherry and spice.

*Pair with Duck Confit*



**Fusional Pinot Noir 2018**  
*Wairau Valley, New Zealand*  
Grape Varietal – Pinot Noir

**\$98**

Tasting Note: Bright ruby red. Red fruits, then turns on the spice like cinnamon and closes with hints like tobacco, chocolate, leather and skin. It affects by intensity. In the mouth the wine is warm and soft, the well-polished tannins do not block the way to the freshness that invites you to drink it. Good body and good closure.

*Pair with Chicken Chop*



**Chateau Beaumont 2015**  
*Bordeaux, France*

**\$118**

Grape Varietal – 47% Cabernet Sauvignon, 45% Merlot, 8% Petit Verdot

Tasting Note: Seriously savory and texturally complex this is a powerful wine that's also very fresh. Long and crisp finish.

*Pair with Red Meat, Angus Beef Tenderloin*

## WINE LIST 2022



### Sparkling Wine

**Piccini Prosecco Venetian Dress Mondo DOC**

**\$82**

*Tuscany, Italy*

Grape Varietal – 100% Glera

Tasting Note: Aromas of white fruits and flowers notes for an enhanced tasting experience. Fresh on the palate, with a perfectly-balanced texture which combines gentle acidity and a crisp creamy fizziness.

*Pairs with Shellfish, Appetizers, Snacks, Aperitif, Cured Meat*



### White Wine

**Sottano Junior Chardonnay 2019**

**\$72**

*Mendoza, Argentina*

Grape Varietal – 50% Chardonnay, 50% Torrontes

Tasting Note: Bright yellow colour with Green and Golden flashes. In nose, tropical fruits and white flowers aromas are present, accompanied by citrus notes. It has a smooth beginning and long ending with fruity and floral aromas.

*Pairs with Pork Sausages, Rich Fish, Salmon, Tuna, Poultry*



**Man Free-Run Steen Chenin Blanc 2021**

**\$74**

*Western Cape, South Africa*

Grape Varietal: 100% Chenin Blanc

Tasting Notes: A crisp, expressive, medium-bodied wine. Light yellow/straw in appearance. Vibrant aromas of quince and tropical fruit. On the palate, fresh stone fruit and apple flavours are backed by refreshing acidity and minerality.

*Pair with Poultry, Shellfish and Vegetable*



**DR Hermann H Riesling 2020**

**\$80**

*Mosel, Germany*

Grape Varietal – 100% Riesling

Tasting Notes: Light yellow green with nose of herbs and stone fruits. On the palate, it is fruity sweet, fresh with a lively acidity.

*Pair with Spicy Dish*



**Oyster Bay Sauvignon Blanc 2021**  
*Marlborough, New Zealand*  
Grape Variety: 100% Sauvignon Blanc

**\$95**

Tasting Notes: Versatile white grape and its characteristics can vary depending on the region in which it's produced. Oyster Bay Marlborough Sauvignon Blanc takes on the magical flavours of passion fruit, bright citrus and gooseberry, with a zesty finish.

*Pairs with Oysters, Fresh Shrimps, Goat Cheese, Fresh Salads*



**Red Wine**  
**Sottano Junior Malbec 2019**  
*Mendoza, Argentina*  
Grape Varietal - 100% Malbec

**\$72**

Tasting Notes: Intense ruby red with purple flashes. Complex in nose, with fresh aromas that recall fresh cherries and strawberries. Elegant floral notes. Its concentration and smoothness combined with its acidity ensures a persistent and elegant wine.

*Pairs with Beef, Lamb, Poultry*



**Man Skaapveld Syrah 2017**  
*Western Cape, South Africa*  
Grape Varietal: 92% Syrah, 7% Mourvèdre, 1% Grenache

**\$78**

Tasting Notes: Juicy and complex with well-rounded and lingering flavours. Deep claret in colour, the bouquet is aromatic with gamey and liquorice aromas. The palate has mouth-filling blackcurrant and plum flavours with finely integrated tannins. A combination of Mourvèdre and Grenache adds soft red fruit and fine spice.

*Pairs with Beef, Lamb, Venison and Poultry*



**Michel Lynch Merlot Cabernet Sauvignon 2018**  
*Bordeaux, France*  
Grape Varietal - 85% Merlot, 15% Cabernet Sauvignon

**\$80**

Tasting Notes: Very expressive nose combining black cherry and spices. Exceptionally luscious, the mouth is bursting with dark fruit (juicy cherry, cassis). An elegant finish on notes of violet and almond.

*Pairs with Beef, Stew Veal, Venson, Roast Duck, Poultry*



**Bodegas Izadi Crianza DOC 2016**  
*Rioja, Spain*  
Grape Varietal: 100% Tempranillo

**\$95**

Tasting Notes: Ruby colour. rich aroma of red fruit, liquorice and spices and smoked hints in the background. elegant and round in the palate with a long aftertaste that brings back floral and fruity hints.

*Pairs with Beef, Stew Veal, Venison, Roast Duck, Poultry*



**Piccini Collezione Oro Riserva DOCG 2016**  
*Tuscany, Italy*  
Grape Varietal: 90% Sangiovese and 10% Cabernet

**\$98**

Tasting Notes: Lively garnish red colour verging vibrant crimson with ageing. Of intense and persistent fruity bouquet, flavour develops sinuously, subtle notes of vanilla and a dash of spice coming through in the end. Warm palate with soft tannins, "Selezione Oro" reveals himself in velvety shades, rich in structure, with a long aftertaste. It is a wine of profound complexity, harmonious and elegant.

*Pairs with Tasty Appetizers, Succulent Grilled Meats, Savoury Soups, Cheese Platters*

## WINE LIST 2022

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M I Y A B I  
JAPANESE RESTAURANT



### Sparkling Wine

**Tintoretto Prosecco Rose 2019**

*Friuli, Italy*

Grape Varietal: Glera

**\$80**

Wine Notes: Of a raspberry pink, this wine is fine and elegant. It has a fruity fragrance and a pleasant fresh flavour. On the palate it has a juicy acidity, offering alluring flavors of delicate red berries and white fruits that linger through the finish.

*Pair with Makimono, Temaki, Saba, Nimono*



### White Wine

**Art De Vivre Chardonnay 2018 (375ml)**

*Languedoc-Roussillon, France*

Grape Varietal: Chardonnay

**\$28**

Wine Notes: Refreshing elegant aromas of citrus, peach, apricot, exotic fruits & complex flowers. Nicely balanced on palate.

*Pair with Makimono, Temaki, Nimono, Oshikuji*



**Deep Woods Ivory Semillon Sauvignon Blanc 2018**

*Margaret River, Australia*

Grape Varietal: Semillion / Sauvignon

**\$82**

Wine Notes: A delicate yet lifted nose exhibiting aromas of passion fruit, guava and lime blossom. The palate express intense citrus, with a deftly intertwined lacing of herbaceous crunch adding to the complexity. A zesty and refreshing acid backbone provides structure and length.

*Pair with Yakimono, Unagi, Nimono,*



**Ha Ha Sauvignon Blanc 2022**

*Marlborough, New Zealand*

Grape Varietal: Sauvignon Blanc

**\$82**

Wine Notes: Brilliant pale straw-yellow colour with slight green hues, light on rim. The bouquet is elegant and finely bound, revealing ethereal aromas of passionfruit, limes and white florals that grow in volume.

*Pair with Temaki, Makimono, Yakimono, Saba, Nimono*



**Reserve De Bonpas 2018**

**\$92**

*Cotes du Rhone, France*

Grape Varietal: Grenache / Clairette / Viognier

Wine Notes: A bright and clear wines with light green highlights. The nose is subtle with acacia. The Mouth is very fresh and round with good fruits and persistent finish.

*Pair with Sashimi, Sushi, Temaki, Makimono, Nimono, Oshikuji*



**Red Wine**

**Art De Vivre Merlot 2018 (375ml)**

**\$28**

*Languedoc-Roussillon, France*

Grape Varietal: Merlot

Wine Notes: The wine boasts a deep, dense ruby red colour. The powerful nose reveals aromas of red berries, cherry and wild strawberry backed by intense notes of spices, prune, leather and truffles. The initial smooth and aromatic taste on the palate reflects the nuances found on the nose.

*Pair with Sashimi, Sushi, Makimono, Yakimono, Unagi, Gindara, Yaki Nasu, Wakadori*



**Patriarche Pinot Noir 2017**

**\$72**

*Burgundy, France*

Grape Varietal: Pinot Noir

Wine Notes: Bright pale ruby colour in the glass. The nose is lifted and fragrant, displaying notes of crushed cranberries, red plum, and sour cherries. A hint of earthiness appears on the palate balancing the crunchy, fresh fruitiness of this classic red Burgundy varietal.

*Pair with Sashimi, Sushi, Makimono, Yakimono, Gindara, Robotayaki, Teppanyaki*



**Chateau Haut Gravelier Cabernet Merlot 2019**

**\$74**

*Bordeaux, France*

Grape Varietal: Cabernet / Merlot

Wine Notes: A typical Bordeaux, showcasing the perfect Blend of Cabernet (Red Fruit and Structure) with Merlot (Aromas and smoothness).

*Pair with Yakimono, Wakadori, Robotayaki, Agemomo, Teppanyaki, Oshikuji*





**Deep Woods Ebony Cabernet Shiraz 2019**

**\$78**

*Margaret River, Australia*

Grape Varietal: Cabernet / Shiraz

Wine Notes Aromas of red fruits, dark plums, violets, chocolate and fresh bay leaf. The palate is medium-bodied displaying plum and redcurrant. The tannins are soft whilst lending length and structure

*Pair with Makimono, Robotayaki, Teppanyaki, Oshikuji*



**Mauro Olini Barbera D'Asti 2019**

**\$92**

*Piedmont, Italy*

Grape Varietal: Barbera

Wine Notes: A wine with hints of cherry and red fruits alternating with spicy and sometimes floral hints. A Barbera of excellent structure and complexity with sweet and velvety tannins of good persistence.

*Pair with Robotayaki, Agemono, Teppanyaki, Oshikuji*



**Sparkling Wine**

**Bortolomiol Miol Prosecco NV**

**\$62**

Veneto, Italy  
Grape Varietal - Glera

Tasting Note: This is a simple, highly drinkable classic sparkling wine. The nose is fine, fruity and well-balanced. The mouth-feel is soft, well-balanced and velvety bubble.

*Pair with Hainanese Chicken Rice*



**White Wine**

**Spier Discover Chenin Blanc Chardonnay 2018**

**\$52**

Western Cape, South Africa  
Grape Varietal – 70% Chenin Blanc & 30% Chardonnay

Tasting Note: Pale straw in colour with a green hue. Aromas of yellow apple, guava and pear with winter melon and citrus undertones. This well-structured wine has good balance on the palate with tropical fruit flavours end with a fresh, crisp finish.

*Pair with Hainanese Chicken Rice*



**Sycamore Lane Chardonnay NV**

**\$68**

California, USA  
Grape Varietal - Chardonnay

Tasting Note: Sycamore Lane Chardonnay displays fresh apple, pear and peach aromas enriched by toasty, buttery tones. The wine's smooth, round texture and creamy apple, citrus and peach flavours are balanced by crisp acidity.

*Pair with Deep-Fried Item*



**Goldwater Sauvignon Blanc 2019**

**\$95**

Marlborough, New Zealand  
Grape Varietal - Sauvignon Blanc

Tasting Note: On first impression, it reminds the aromas and flavours are packed with grapefruit, passionfruit and melon. The palate is crisp with minerality, bold, well balanced and refreshing finish.

*Pair with Local Food*



**Red Wine**

**Corte Sant' Alda Valpolicella 2014 (375ml)**

**\$28**

*Veneto, Italy*

Grape Varietal - Red Blend

Tasting Note: Mid intense bright red colour with fresh cherry, raspberry and mineral notes. Pleasant and smooth mouth feeling with tastes of ripe cherry and plum. Medium dry bodied with mid finish.

*Pair with Pizza or Seafood Hor Fun*



**Sycamore Lane Cabernet Sauvignon NV**

**\$68**

*California, USA*

Grape Varietal - Cabernet Sauvignon

Tasting Note: This California Cabernet Sauvignon exhibits an aroma of fresh red cherries and sweet oak vanilla with a hint of varietal herbal tones. The medium-bodied, juicy, cherry-like flavours are supported and enhanced by moderate tannins and a toasty wood character.

*Pair with American Breakfast or Satay*



**Chateau Les Millaux 2016**

**\$72**

*Bordeaux, France*

Grape Varietal - Merlot

Tasting Note: Dark purple colour with purple reflections. Pleasant nose evoking plum, blackcurrant, fine spices and a roasted note. On the palate, it is fullness, suave, succulent, energized by a welcome freshness. Plant presence well balanced with evolution.

*Pair with Pizza or Char Kway Teow*



**Chateau Damase 2014**

**\$78**

*Bordeaux Superieur, France*

Grape Varietal - Merlot

Tasting Note: Intense ruby colour. On the nose, fine gourmand notes of crushed strawberries and tobacco woody quality. Palate is cheerful, round, well balanced. Mouth feeling is very pleasant and friendly with a well-balanced finish.

*Pair with Braised Pork Trotter Bee Hoon*

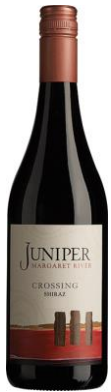


**Domaine du Pere Caboché 2018**  
*Cotes-du-Rhone Rouge, France*  
Grape Varietal - Grenache, Syrah

**\$92**

Tasting Note: The colour is ruby red with bluish highlights. The nose is very expressive with intense nose of soft spices and fresh ripe fruit. The mouth is smooth with a nice volume and refreshing flavours of black fruit, pepper and soft liquorice. The tannins are fine and well-coated. The finish is quite long and smooth.

*Pair with Nasi Goreng Istimewa*



**Juniper Crossing Shiraz 2016**  
*Margaret River, Australia*  
Grape Varietal - Shiraz

**\$86**

Tasting Note: This wine presents aromas of blackberry, raspberry and cherry flow off the bouquet, with hints of black pepper, crushed wild herbs and chocolate. The medium bodied and finely structured palate is full of concentrated berry fruit flavours, fine chalky tannins with long and smooth finish.

*Pair with Curry Crab Meat and Shrimp Pizza*