

WINE LIST 2022



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