

## White Wine (750ml)

BelColle Langhe DOC Favorita (13%) - balanced, hint of sweetness, fresh aftertaste	Italy	2020	\$80
Tenuta Sant Antonio Fontana Soave (12.5%) - light and fruity, hint of acidity	Italy	2019	\$75
Concha Y Toro Sunrise Chardonnay (12.5%) - fresh, med. bodied, pleasant final note	Chile	2019	\$65
Leonard Kreuzsch Sapphire Riesling (9.5%) - Crisp, refreshing, tart finish	Italy	2020	\$55
Casa Lunardi Pinot Grigio (12%) - fruity and light bodied, medium acidity	Mosel,Germany	2021	\$50
McPherson Catriona's Chardonnay (13%) - Dry, smooth, long finish	Australia	2021	\$50

## Rose Wine (750ml)

Chateau D'Angles Classique Rose (13.5%) - intense nose, dry, well balanced	France	2019	\$68
Ramon Bilbao Rosado (12.5%) - rose on stronger side with nice acidity	Spain	2020	\$45
McPherson Aimee's Garden Moscato (6%) - light bodied and tannins, light finish	Australia	2020	\$38

## Sparkling Wine (750ml)

Quartz Reef Methode Traditionnelle Brut NV (12.5%) - dry, light body, high acid, lingering finish	New Zealand		\$108
Cocchi Brachetto D'acqui (7%) - light, sparkling, balance on sweet and acidity	Italy		\$90

## Cheese Platter (3-5pax)

By advance order only \$130

4 Varieties of Cheese

3 Varieties of Cured Meat

3 Varieties of Crackers

Seasonal fruits, pickle and olive, nuts and handmade mixed berry jam

## House Pour (125ml)

Normal Hour \$11.90

Happy Hour \$9.90

LTO \$8.90

## Corkage

Per bottle \$60

We value your dining experience and as such we have spent great efforts to provide a cozy yet comfy ambience for you.

The corkage fee is meant to cover the cost and time associated with serving a bottle of wine that include removing cork from the bottle, supplying stemware, service to refill glasses, chilling of wine, serving and refilling drinking water, ice etc.

Last updated December 2022