

WINE BY THE GLASS

WHITE WINE

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- W10 **Te Mata Estate, 2025** 18
Sauvignon Blanc, New Zealand
Bright citrus and tropical lift; ideal with Tom Yum, pomelo salad and steamed seafood with lime.

RED WINE

- R9 **Te Mata Estate Gamay Noir 2025** 18
Gamay Noir, New Zealand
Fresh and vibrant with spicy chicken salad and grilled pork skewers.

WINE OF THE MONTH

WHITE WINE

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- PW1 **Butterfield Station** 100
Chardonnay
The California Chardonnay with aromas of baked apple, fresh Asian pear, and creamy vanilla. With a round mouthfeel, the palate is layered with flavours of rich butterscotch, ginger, and baking spices.

RED WINE

- PR1 **Domaine du Pere Caboché** 155
Chateauneuf-du-Pape Rouge
Grenache
The colour is bright and deep ruby red with bluish highlights. The nose is intense with full aromas of ripe red fruits, mineral (schist) and smoky hints on soft spices. This full-bodied wine has a nice balance between sweetness and a fine tannic structure. The fruity and peppery flavours dominate on licorice and Espelette pepper finish.

CHAMPAGNE

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| C1 | Louis Roederer Collection Brut MV, France <i>Collection Brut MV</i> Fine mousse and freshness make it versatile with fried starters, satay and spicy seafood bites. | 135 |
| C2 | Moet et Chandon Imperial Brut, France <i>La Cuvee Brut MV</i> A delicate nose with hints of fresh citrus and white flowers. The wine's complexity is expressed in successive notes such as vine peach and white fruit notes. A perfect balance between freshness and delicacy with fruity flavours very present on the finish. | 170 |
| C3 | Louis Roederer 2016, France <i>Cristal Brut</i> Elegant precision pairs beautifully with lobster curry, crab and refined seafood dishes. | 560 |

SPARKLING WINE

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| S1 | Roederer Estate, California <i>Quartet Brut</i> Creamy yet fresh, well suited to crispy prawns, fish cakes and lightly spiced appetizers. | 105 |
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WHITE WINE

FRANCE

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| W1 | DBR (Lafite) Les Légendes R Bordeaux Blanc, 2024 <i>Sauvignon Blanc, Semillon</i> Crisp and floral, ideal with fresh spring rolls and grilled prawns. | 75 |
| W2 | Billaud-Simon Chablis, 2023 <i>Chardonnay</i> Saline and mineral, perfect for Tom Yum Goong and steamed fish with chilli-lime. | 110 |
| W3 | E.Guigal Condrieu 2022 <i>Viognier</i> Rich Viognier handles green curry and crab in yellow curry. | 145 |
| W4 | Faiveley Bourgogne 2022 <i>Chardonnay</i> Soft texture works with stir-fried scallops and roasted chicken with herbs. | 98 |
| W5 | E. Guigal Côtes du Rhône Blanc 2024 <i>Viognier, Roussanne, Marsanne</i> Rounded fruit pairs with creamy coconut soups and mild curries. | 88 |

ITALY

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| W6 | Nittardi Ben 2024 <i>Vermentino</i> Herbal freshness matches grilled squid and spicy seafood salads. | 90 |
| W7 | Pio Cesare L'Altro 2024 <i>Chardonnay</i> Smooth and balanced with garlic prawns and wok-fried crab. | 100 |

WHITE WINE

GERMANY

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- W8 **Diel Goldloch 2022** 100
Riesling
Slight sweetness cools green papaya salad and spicy prawn dishes.
- W9 **Robert Weil 2024** 95
Riesling
Dry precision suits lemongrass fish and fresh herb dishes.

NEW ZEALAND

- W10 **Te Mata Estate, 2025** 90
Sauvignon Blanc
Bright citrus and tropical lift, ideal with Tom Yum, pomelo salad and steamed seafood with lime.

SPAIN

- W11 **Marqués de Murrieta Pazo Barrantes 2021** 125
Albariño
Saline texture shines with whole steamed fish and shellfish curries.

AUSTRALIA

- W12 **Amelia Park Trellis 2024** 88
Sauvignon Blanc, Semillon
Refreshing with green mango salad and grilled prawns.
- W13 **Amelia Park 2024** 105
Chardonnay
Creamy enough for red curry seafood and roasted pork belly.

RED WINE

FRANCE

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| R1 | Faiveley Mercurey Vieilles Vignes, 2024 <i>Pinot Noir</i> Silky Pinot Noir complements duck larb and grilled pork neck. | 110 |
| R2 | Château Bourgneuf Pomerol, 2020 <i>Merlot</i> Plush Merlot pairs with beef Massaman and slow-cooked short ribs. | 158 |
| R3 | Les Légendes R Bordeaux Rouge, 2022 <i>Cabernet Sauvignon, Merlot</i> Classic claret style for roast duck and basil beef stir-fry. | 75 |
| R4 | DBR Ausières Rouge, 2024 <i>Syrah, Cabernet Sauvignon</i> Mediterranean warmth suits chargrilled lamb and aromatic beef dishes. | 68 |
| R5 | Château Paradis Casseuil, 2022 <i>Cabernet Sauvignon, Merlot</i> Soft tannins pair with crispy duck and roasted pork. | 90 |
| R6 | E. Guigal Côtes du Rhône Rouge 2022 <i>Syrah, Cabernet Sauvignon</i> Peppery fruit works with grilled sausages and spicy minced pork. | 88 |

ITALY

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| R7 | Nittardi Belcanto Chianti Classico 2022 <i>Sangiovese</i> Bright acidity lifts duck curry and herb-marinated pork. | 98 |
| R8 | Pio Cesare Dolcetto d'Alba 2024 <i>Dolcetto</i> Soft and fruity with grilled chicken and mushroom stir-fried. | 98 |

RED WINE

NEW ZEALAND

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| R9 | Te Mata Estate Gamay Noir 2025 <i>Gamay Noir</i> Fresh and vibrant with spicy chicken salad and grilled pork skewers. | 90 |
| R10 | Te Mata Estate Coleraine 2023 <i>Cabernet Sauvignon</i> Structured and deep with braised beef curry and rich lamb dishes. | 210 |

SPAIN

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| R11 | Marqués de Murrieta Reserva 2021 <i>Tempranillo</i> Elegant Rioja pairs with red duck curry and grilled wagyu beef. | 98 |
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AUSTRALIA

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| R12 | Amelia Park Trellis Cabernet Merlot 2024 <i>Cabernet Sauvignon, Merlot</i> Supple style with stir-fried beef and roasted duck. | 88 |
| R13 | Amelia Park Reserve Shiraz 2021 <i>Shiraz</i> Rich spice complements black pepper beef and grilled lamb. | 135 |