

HOUSE WINE BY THE GLASS

WHITE WINE

\$

18

W10 **Te Mata Estate, 2025**
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**
Gamay Noir, New Zealand

18

Fresh and vibrant with spicy chicken salad and grilled pork skewers.

HOUSE WINE BY THE BOTTLE

WHITE WINE

\$

90

W10 **Te Mata Estate, 2025**
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**
Gamay Noir, New Zealand

90

Fresh and vibrant with spicy chicken salad and grilled pork skewers.

CHAMPAGNE

\$

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| C1 | Louis Roederer Collection Brut MV, France
<i>Collection Brut MV</i> | 135 |
| | Fine mousse and freshness make it versatile with fried starters, satay and spicy seafood bites. | |
| C2 | Moet et Chandon Imperial Brut, France
<i>La Cuvee Brut MV</i> | 170 |
| | 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. | |
| C3 | Louis Roederer 2016, France
<i>Cristal Brut</i> | 560 |
| | Elegant precision pairs beautifully with lobster curry, crab and refined seafood dishes. | |

SPARKLING WINE

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

WHITE WINE

FRANCE

\$

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

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

\$

100

W8 **Diel Goldloch 2022**

Riesling

Slight sweetness cools green papaya salad and spicy prawn dishes.

W9 **Robert Weil 2024**

Riesling

Dry precision suits lemongrass fish and fresh herb dishes.

95

NEW ZEALAND

W10 **Te Mata Estate, 2025**

Sauvignon Blanc

Bright citrus and tropical lift, ideal with Tom Yum, pomelo salad and steamed seafood with lime.

90

SPAIN

W11 **Marqués de Murrieta Pazo Barrantes 2021**

Albariño

Saline texture shines with whole steamed fish and shellfish curries.

125

AUSTRALIA

W12 **Amelia Park Trellis 2024**

Sauvignon Blanc, Semillon

Refreshing with green mango salad and grilled prawns.

88

W13 **Amelia Park 2024**

Chardonnay

Creamy enough for red curry seafood and roasted pork belly.

105

RED WINE

FRANCE

		\$
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

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

SPAIN

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

AUSTRALIA

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