



3 Glass Wine Pairing – underlined wines	78
Sparkling	
'18 Castell d'Age Cava Brut Nature «Aurèlia» (Penèdes) – silky, white blossom, dry	108
MV Nyetimber Classic Cuvée (West Sussex & Hampshire) – dry, bready, fruity palate	168
MV Nyetimber Rosé (West Sussex & Hampshire) – strawberries, dry, sweet spices	180
White	
<u>'20 Luneau-Papin Muscadet Sèvre-et-Maine sur lie «Vera Cruz»</u> (Loire) – mineral, apples, cream	128
'21 i Clivi Venezia Giulia IGT Malvasia «Ottantanni» (Friuli) – dry, floral, delicate	118
'18 Damien Laureau Savennières «Le Bel Ouvrage» (Loire) – oaky, honey-ed, fruity	250
<u>'12 Daniel Vollenweider Riesling Wolfer Goldgrube Spätlese</u> (Mosel) – yellow-fruit, petrol, playful	158
Red	
<u>'19 Monte Bernardi Chianti Classico «Sangió»</u> (Tuscany) – high acid, dried cherries, leathery	108
'21 Failla Willamette Valley Pinot Noir_(Oregon) – vibrant red fruit, elegant, bordeaux-like	168
'17 Alain Chabanon «Les Boissieres» (Languedoc) – grenache only, smooth, supple	190
'09 Montevetrano Rosso (Salerno) – rich, powerful, classic-italian	280

Prices exclude 10% Service Charge and 8% GST



3 Glass Saké Pairing – underlined sakés

Sakés

	58
<u>Dohkan Wataribune Junmai Ginjo</u> (Shiga) – dry, clean, crisp	
<u>Kidoizumi Hanafubuki</u> (Chiba) – full bodied, complex spiciness, high acid	148
<u>Hanatomoe Yodan</u> (Nara) – mango, fresh acid, rich	148
Mioya Yuho Tamasakae (Ishikawa) – strong umami, soft textured, complex	148
Kirei Karakuchi 80 (Hiroshima)– oaky, honey-ed, fruity	148
Dohkan Fujikura Junmai Daiginjo (Shiga) – melons, fennel, robust	128
	178

Beer

ROCOCO Tokyo White 330ml (Lager) – clean, fruity, very smooth	26
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Non/Low Alcohol

Muri Passing Clouds 750ml (Copenhagen) – dry, complex, floral	88
Las Nubes Coffee by Milton Coffee Roasters (El Savador) – cinnamon, chocolate, prunes	5

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