

DRINKS MENU

WHITE WINE

Light, dry and delicate (Seafood/Dim Sum)		
01 Sauvignon Blanc/Gros Manseng	21.5	
Coin Des Coquins, Languedoc - France		
02 Mistico Blanco (Indigenous grapes) 🌿	19.5	
Ri Galera, Tejo - Portugal		
03 Pinot Grigio 🌿 ^{V+}	24.5	
Uvam, Mabis, Veneto - Italy		
04 Gruner Veltliner 🌿 ^{V+}	26.5	
Domane Wachau, Wachau - Austria		
05 Chablis 🌿 ^{V+}	33	
Domaine Grossot, Burgundy - France		
Fruity and aromatic (Spicy & Rich dishes/ Fried Dim Sum)		
06 Torrontés Organic 🌿 ^{V+}	22.5	
Vida Organica, Zuccardi, Mendoza - Argentina		
07 Riesling "The Courtesan" 🌿 ^{V+}	26.5	
Wild & Wilder, Clare Valley - Australia		
08 Sauvignon Blanc 🌿 ^{V+}	28	
Iona, Elgin - South Africa		

Rich, full flavoured and textural (Duck/Beef)		
09 Rioja Blanco, Barrel Fermented 🌿	28.5	
Bodegas Luis Canas - Spain		
10 Chardonnay "The Great Escape"	24.5	
Thistledown, Eden Valley - Australia		
11 Albarino 🌿 ^{V+}	28.5	
Lembranzas, Rias Baixas - Spain		

ROSE WINE

12 La Vie En Rosé (Cinsault)	20.5	
Pays D'Oc, Languedoc - France		
13 Edalo Rosado (Syrah) 🌿 ^{V+}	23.5	
Contreras Ruiz, DO Codado de Huelva - Spain		

RED WINE

Soft, juicy and light (Dim Sum/Seafood)		
14 Poetico Tinto (Indigenous grapes)	19.5	
Ri Galera, Tejo - Portugal		
15 "Mr P" Pinot Noir (Organic practice) 🌿	28	
Iona, Elgin - South Africa		

Fruity and rounded (Duck/Dim Sum)		
16 Primitivo 🌿 ^{V+}	26.5	
Mabis, Salento - Italy		
17 Cabernet Sauvignon	21.5	
Casse Noix, Languedoc - France		
18 Merlot	24.5	
Largesse, IGP Pays D'Oc, Languedoc - France		

Rich, full bodied and complex (Beef/Spicy)		
19 Syrah, Armador 🌿 ^{V+}	25	
Odfjell Vineyards - Chile		
20 Malbec 🌿 ^{V+}	27.5	
Man Meets Mountain, Mendoza - Argentina		
21 Rioja Reserva 🌿 ^{V+}	35.5	
Bodegas Luis Canas, DOCa Rioja - Spain		

SPARKLING & CHAMPAGNE

22 Prosecco Spumante 🌿 ^{V+}	26.5	
Passaparola, Pradio, Veneto - Italy		
23 Grand Cru, Andre Roger	49	
Champagne - France		
24 Bollinger, Special Cuvee	75	
Champagne - France		

🌿 suitable for vegetarians
V+ suitable for vegans