

# BOTANICA

## TASTE OF BOTANICA

### SHUCKED OYSTERS MO S SU

Mango and Maldivian chilli vinegar, rose apple

*Sancerre, Terre de Silex, Domaine Hubert Brochard, Loire Valley, France*

Or

### HEIRLOOM VEGETABLES CRUDITÉS A N SU V

Cashew and koji cream cheese, whipped avocado, mushroom pâté

*Sauvignon Blanc, Baron Edmond de Rothschild "Rimapere", Marlborough, New Zealand*

### RED GROUPER TARTLET E F G M SU

Grouper tartare, yuzu kosho, finger lime, basil, marigold flower

*Chablis, Domaine Milcent, Burgundy, France*

Or

### BEEF TARTARE E MU SU

Wagyu beef, char-grilled shallots, gherkin, chives, smoked egg yolk, salted banana chips

*Pinot Noir, Babich Black Label, Marlborough, New Zealand*

### BARBECUED PRAWNS CR N S SU

Char-grilled tiger prawns, basil and mint herb relish, chilli condiment

*Chardonnay, Planeta, Sicily, Italy*

Or

### CHARRED OCTOPUS MO MU S SU

Botanica garden chilli harissa, char-grilled pineapple, curry leaves, calamansi, cucumber salad

*Sauvignon Blanc, Cloudy Bay, Marlborough, New Zealand*

### GRILLED LOCAL RED RUBY FISH F SU

Coconut, grilled water spinach, pickled green apple and garden basil sauce

*Pinot Grigio, Marco Felluga, Mongris Collio, Friuli-Venezia Giulia, Italy*

Or

### RANGERS VALLEY WAGYU STRIPLOIN 9+ A C M

Butternut purée, char-grilled malted onions, wild pepper jus

*The Chocolate Block, Boekenhoutskloof, Franschhoek Valley, South Africa*

Or

### DRY-AGED FRENCH DUCK BREAST A M N

Rainforest cherry jus, burnt carrot mousseline, toasted sea almonds

*Peraj Ha'abib, Celler de Capçanes, Catalunya, Spain*

### DARK CHOCOLATE MOUSSE E M N SU V

Chocolate almond crumble, calamansi jelly

*Warre's Heritage Ruby Port, Portugal*

Or

### VEGAN YOGHURT PASSION FRUIT CAKE VG

Coconut yoghurt cream, passionfruit mouse, passion fruit glaze, coconut crumble

*Château Ladiva, Tokaji Aszú, 5 Puttonyos, Hungary*

**\$175 PER PERSON FOR FOOD ONLY**  
**\$350 PER PERSON WITH WINE PAIRING**

## STARTERS

### BEEF TARTARE

Wagyu beef, char-grilled shallots, gherkin, chives, smoked egg yolk, salted banana chips

E MU SU 49

### SHUCKED OYSTERS

Mango and Maldivian chilli vinegar, rose apple

MO S SU 24

### KING CRAB & KOHLRABI TACOS

Caramelised cream, sweet potato leaves, apple, kaffir lime oil

A CR G M SB SU 48

### BARBECUED PRAWNS

Char-grilled tiger prawns, basil and mint relish, chilli

CR N S SU 44

### CHARRED OCTOPUS

Botanica garden chilli harissa, char-grilled pineapple, curry leaves, calamansi, cucumber salad

MO MU S SU 48

### YELLOWFIN TUNA

Cured tuna with calamansi, basil and soya dressing, avocado, jicama

F G SB SE SU 47

### RED GROUPER TARTLET

Grouper tartare, yuzu kosho, finger lime, basil, marigold flower

E F G M SU 32

### HEIRLOOM VEGETABLES CRUDITÉS

Cashew and koji cream cheese, whipped avocado, mushroom pâté

A N SU V 42

### ROASTED BEETROOT

Figs, blackberries, whipped pecan nuts, basil oil

N SU V 42

### SNAKE GOURD SALAD

Crispy snake gourd, cherry tomatoes, onion, chilli, coconut, kanamadhu nuts, lime dressing

N S SU V 28

## MAINS

### RANGERS VALLEY WAGYU STRIPLOIN 9+

Butternut purée, char-grilled malted onions, wild pepper jus

A C M 128

### SLOW-COOKED LAMB SHANK

Chermoula spices, heirloom carrots, curry leaf lamb reduction

C M 67

### DRY-AGED FRENCH DUCK BREAST

Rainforest cherry jus, burnt carrot mousseline, toasted sea almonds

A M N 78

### FREE-RANGE CHICKEN SUPREME

Slow-cooked barbecued chicken, brown butter and cauliflower purée, garden spinach, sorrel sauce

M SU 65

### MALDIVIAN LOBSTER

Lemongrass and ginger bisque, sea grapes, burnt fennel creme

C CR M 142

### CHAR-GRILLED YELLOWFIN TUNA

Garden sambal, green mango and papaya crudo salad

F S SE SU 62

### GRILLED LOCAL RED RUBY FISH

Coconut, grilled water spinach, pickled green apple and garden basil sauce

F SU 58

### HAND-CUT SPICED PAPPARDELLE

Grilled pumpkin, chilli sunflower seeds, tomato oil

E G S V 58

### JERUSALEM ARTICHOKEs

Artichoke confit, pickles and mousseline, curry sauce, hazelnuts, black truffle

M N SU V 64

## SIDES

### HASSELBACK BABY POTATOES

Smoked sour cream, chives

M V 18

### GRILLED PUMPKIN

Harissa molasses, ricotta, Botanica garden basil, spiced pumpkin seeds

M V 18

### CHAR-GRILLED ASPARAGUS

Cumin labneh, mint leaves, lime zest

M V 18

### CHAR-GRILLED BABY CARROTS



Salsa macha, smoked labneh, toasted curry leaves

M P S SE V 18

### GARDEN SALAD

Mixed seasonal leaves, onion, tomatoes, Botanica garden herbs, avocado, toasted kanamadhu nuts, calamansi and basil dressing

MU N SU V 18

A - ALCOHOL | C - CELERY | CR - CRUSTACEANS | E - EGG | F - FISH | G - GLUTEN | L - LUPIN | M - MILK  
MO - MOLLUSCS | MU - MUSTARD | N - NUTS | P - PORK | PN - PEANUT | S - SPICY | SB - SOYBEAN | SE - SESAME  
SU - SULPHUR DIOXIDE | V - VEGETARIAN | VG - VEGAN |  - SUSTAINABILITY CERTIFIED |  - LOCALLY SOURCED

All prices are in US Dollars and are subject to 10% service charge and applicable GST.  
Consuming raw or undercooked meat, seafood, poultry, or eggs may increase the risk of foodborne illness.  
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UPDATED: 17 JUNE 2026

## Salads & Soups

CRUDITÉS <b>M SE V</b>	16
<i>Carrot, cucumber, hummus and labneh dip</i>	
CHICKEN & NOODLE SOUP <b>E G</b>	19
<i>Chicken breast, noodles, carrot, broccoli</i>	
KIDS GREEN SALAD <b>V</b>	15
<i>Cherry tomatoes, cucumber, mixed greens, avocado, olive oil dressing</i>	

## Burger & Sandwiches

CHEESEBURGER <b>E G M MU-SE SU</b>	22
<i>Beef patty, lettuce, tomato, mayonnaise, cheddar</i>	
MINI SANDWICH <b>G M P</b>	18
<i>Honey ham, cheddar cheese</i>	

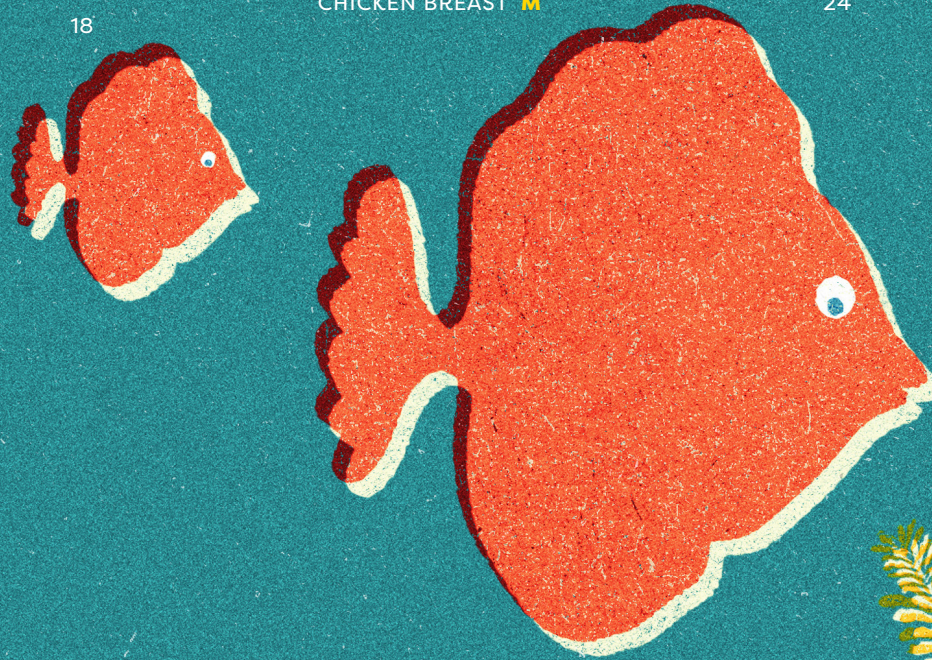
Burgers and sandwiches are served with seasonal

## Pasta, Pizza & Rice

PENNE OR SPAGHETTI <b>G</b>	18
<i>With a choice of sauce: tomato <b>C</b>, bolognese <b>C</b>, cream <b>M</b> or carbonara <b>M P</b></i>	
FRIED RICE <b>SB-SU</b>	18
<i>Choice of: vegetable <b>SU VG</b> or egg <b>E SU</b></i>	

## Meat

BEEF TENDERLOIN <b>M</b>	32
BEEF OR CHICKEN CUTLET <b>G M</b>	26
CHICKEN NUGGETS <b>E G</b>	18
CHICKEN BREAST <b>M</b>	24



## Fish

CRUMBED FISH <b>E F G</b>	22
SALMON STEAK <b>F</b>	26
GRILLED FISH FILLET <b>F</b>	24

*All meats and fish are served with seasonal salad **VG** and your choice of French fries **V**, mashed potatoes **M V** or steamed vegetables **VG***

## Blends

Complimentary for kids 0-3 years old. Please select your favorite items from each section below.

VEGETABLES <b>VG</b>
<i>Broccoli, carrots, cauliflower, pumpkin, zucchini</i>
CARBS <b>V</b>
<i>Pasta, quinoa, rice, potatoes</i>
PROTEINS
<i>Beef, chicken or fish <b>F</b></i>

## Desserts

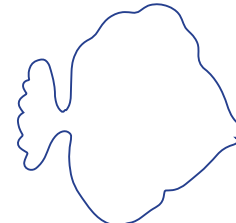
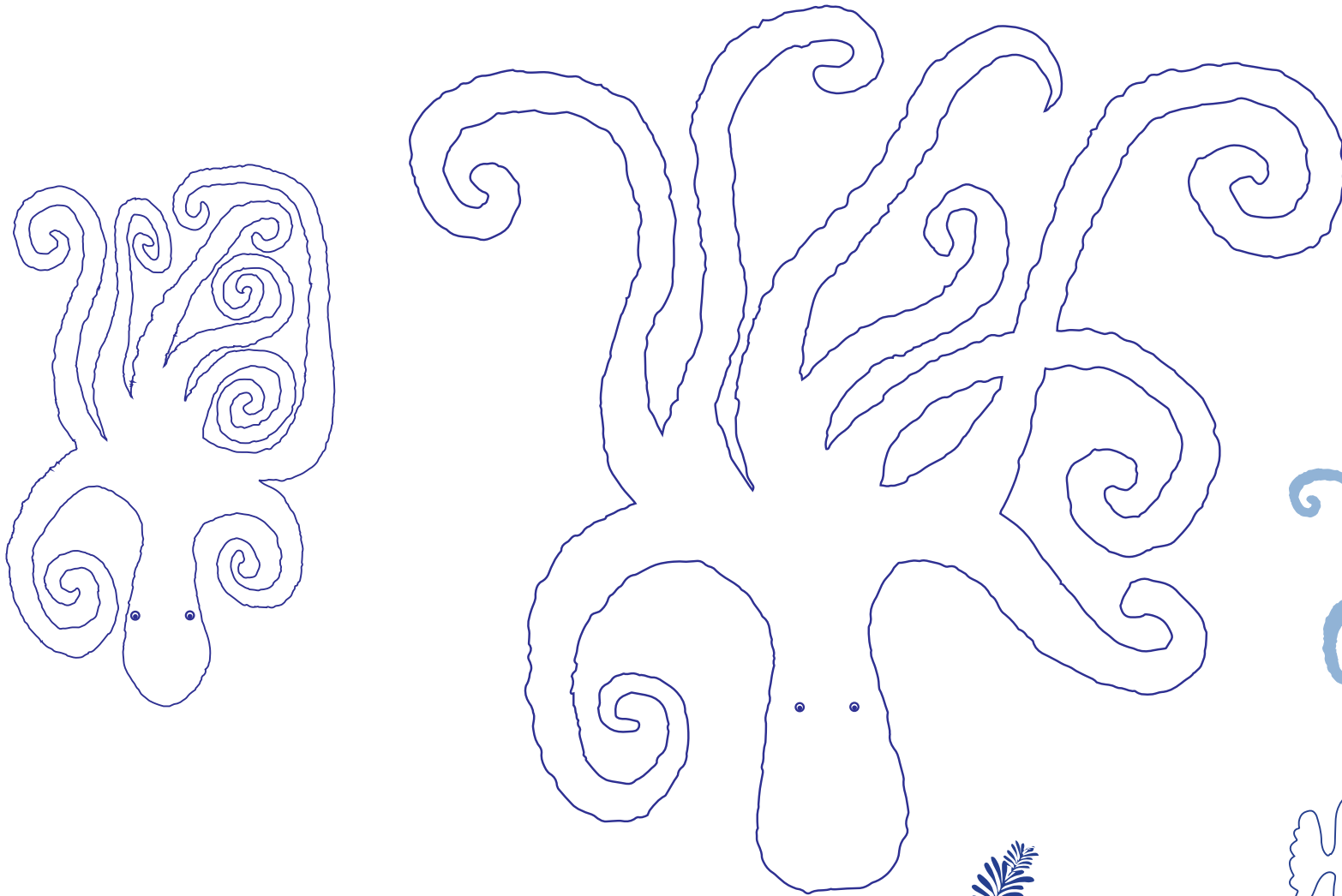
CHOCOLATE BEAR & NUTELLA <b>E G M N SU</b>	18
STRAWBERRY SWAN <b>E G M SU</b>	19
<i>Choux bun, strawberry compote, vanilla cheese cream</i>	
SEASONAL TROPICAL FRUIT SALAD <b>VG</b>	16
BANANA SPLIT <b>M SU V</b>	22
COCONUT & WHITE CHOCOLATE MOUSSE <b>M SU V</b>	22
ICE CREAM <b>M SU</b>	6
<i>Choice of: Chocolate <b>N</b>, strawberry or vanilla</i>	
	<i>per scoop</i>

**C** - CELERY | **CR** - CRUSTACEANS | **E** - EGG | **F** - FISH | **G** - GLUTEN | **L** - LUPIN | **M** - MILK | **MO** - MOLLUSCS  
**MU** - MUSTARD | **N** - NUTS | **P** - PORK | **PN** - PEANUT | **S** - SPICY | **SB** - SOYBEAN | **SE** - SESAME  
**SU** - SULPHUR DIOXIDE | **V** - VEGETARIAN | **VG** - VEGAN | - SUSTAINABILITY CERTIFIED | - LOCALLY SOURCED

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colour in the octopuss in your favourite octopuss colours

octopuss love seaweed.. can you draw some more?



think of a fun name for each octopuss

can you spot the odd one out?



# BOTANICA

## DESSERTS

Discover the sacred symbolism of the banyan tree, revered by many cultures as the resting place of deities and spirits. Allow yourself to be captivated by the enchanting glow of its gently lit branches and savour the moment as the evening draws to a sweet conclusion.

### SOMETHING SWEET

#### DARK CHOCOLATE MOUSSE **E M N SU** 24

Chocolate-almond crumble, calamansi jelly

★🍷 *Warre's Heritage, Ruby Port, Portugal* 30

#### PINEAPPLE **A L M** 23

Barbecued pineapple, marshmallows, pineapple ice cream

★🍷 *Billecart-Salmon, Brut Rosé, Mareuil-sur-Aÿ, France* 65

#### EXOTIC GUILT **E G M N V** 23

Fresh banana, papaya, pineapple, banana biscuit, hazelnuts

★🍷 *Petit Guiraud, Sauternes, France* 30

#### VANILLA CHEESECAKE **E G M SU** 24

Grilled homemade marshmallow, berries

★🍷 *Louis Roederer, Brut Collection, Reims, France* 45

#### FRUIT PLATTER **VG** 23

Selection of seasonal tropical fruit

★🍷 *Calvados Lecompte 5 Ans D'âge* 26

#### PASSION FRUIT YOGHURT CAKE **VG** 23

Passion fruit mousse, coconut yoghurt cream, passion fruit glaze, coconut crumble

#### GIN BABA **A E G M V** 24

Yeast cake soaked in gin syrup, lemon-basil sorbet, fresh fruit

### ICE CREAM & SORBET

#### HOMEMADE ICE CREAM **M** 6 per scoop

Mango

★🍷 *Captain Morgan* 16

Pandan

★🍷 *Southern Comfort* 16

Vanilla & black pepper

★🍷 *Jägermeister* 16

#### HOMEMADE SORBET **VG** 6 per scoop

Banana

★🍷 *Crème de Banane* 16

Coconut & lemongrass

★🍷 *Limoncello* 16

Papaya, lime & mint

★🍷 *Fernet Branca Menta* 16

★ PAIRING RECOMMENDATION

🍷 CHAMPAGNE/WINE BY THE GLASS

🍷 LIQUOR/DIGESTIF 40ML SHOT

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UPDATED: 5 MAY 2026



# BOTANICA

## GIN EXPERIENCE

<b>LIMÃO DO SUL</b> <i>Limited Edition Gin</i> Mandarin Orange Fruit Wheel, Pandan, blackberry	150
<b>ORNABRAK</b> <i>Ireland</i> Grapefruit, orange peel, anise, mint leaves, Fever-Tree Tonic	45
<b>INK GIN</b> <i>Australia</i> Orange peels, pepper seeds, mixed berries, Fever-Tree Tonic	45
<b>KI-NO-BI</b> <i>Japan</i> Plum Wedge, Mint leaf, lemon wedge Mediterranean Fever-Tree Tonic	42
<b>BONAC 24</b> <i>Ireland</i> Cucumber, mint, Fever-Tree Tonic	42
<b>MONKEY 47 SLOE GIN</b> <i>Germany</i> Blackberry, strawberry, Fever-Tree Tonic	39
<b>MONKEY 47</b> <i>Germany</i> Asian spice, pandan leaves, red chili, Fever-Tree Tonic	35
<b>EDGERTON ORIGINAL PINK</b> <i>England</i> Pomegranate, orange, lemon peel, elderflower, Fever-Tree Tonic	35
<b>DÀ MHÌLE FARMHOUSE</b> <i>Wales</i> Coriander, juniper, fennel, Fever-Tree Tonic	32
<b>THE BOTANIST ISLAY</b> <i>Scotland</i> Citrus peel, blackberry, strawberry, Fever-Tree Tonic	29
<b>CHASE WILLIAMS ELEGANT</b> <i>England</i> Apple, thyme, elderflower, Fever-Tree Tonic	27
<b>BOLS GENEVER BARREL AGED</b> <i>Netherland</i> Lemon peel, basil leaves, Fever-Tree Tonic	29
<b>GIN MARE</b> <i>Spain</i> Rosemary, thyme, basil, lemon peel, Fever-Tree Tonic	29
<b>LONDON NO. 1</b> <i>England</i> Cinnamon stick, sage, Fever-Tree Tonic	25
<b>AVIATION AMERICAN GIN</b> <i>USA</i> Orange peel, cardamom, coriander, green apple, Fever-Tree Tonic	29
<b>ROKU</b> <i>Japan</i> Coriander, orange peel, juniper, Sakura bitter, Fever-Tree Tonic	29
<b>HENDRICK'S</b> <i>Scotland</i> Cucumber, thyme, lemon, basil leaves, Fever-Tree Tonic	29
<b>OXLEY COLD BREW</b> <i>England</i> Orange wedge, pineapple, dill, Fever-Tree Tonic	25
<b>TARQUIN'S CORNISH DRY</b> <i>England</i> Coriander, grapefruit, Fever-Tree Tonic	25
<b>MARTIN MILLER</b> <i>Iceland</i> Fresh ginger, rosemary, dried grapefruit, Fever-Tree Tonic	22
<b>SACRED CARDAMOM GIN</b> <i>England</i> Cardamom, cinnamon stick, Fever-Tree Tonic	22
<b>GREAT BRITISH GIN</b> <i>England</i> Ginger, green apple, Fever-Tree Tonic	22
<b>SACRED PINK GRAPEFRUIT</b> <i>England</i> Dried grapefruit, Mediterranean Fever-Tree Tonic	22
<b>PLYMOUTH NAVY STRENGTH</b> <i>England</i> Coriander, orange peel, juniper, Fever-Tree Tonic	22
<b>OPIHR ORIENTAL SPICED</b> <i>England</i> Grapefruit peel, cardamom, Fever-Tree Tonic	22
<b>THE BITTER TRUTH PINK</b> <i>England</i> Pomegranate, strawberry, fennel, lime, Fever-Tree Tonic	22
<b>COTSWOLDS DRY GIN</b> <i>England</i> Cardamom, black pepper, juniper, Sicilian lemon, Fever-Tree Tonic	22
<b>BULLDOG GIN</b> <i>England</i> Lemon peel, coriander, Fever-Tree Tonic	22

<b>SIPSMITH</b> <i>England</i> Citrus peel, dill, Fever-Tree Tonic	22
<b>GIN CITADELLE</b> <i>England</i> Basil, cardamom, orange wedge, Fever-Tree Tonic	22
<b>HAYMAN'S SLOE GIN</b> <i>England</i> Strawberry, lemon peel, rosemary, Fever-Tree Tonic	25
<b>COLOMBO 8</b> <i>England</i> Pandan, curry leaf, Fever-Tree Tonic	22
<b>CRUXLAND</b> <i>South Africa</i> Pomegranate, strawberry, thyme, lime, Fever-Tree Tonic	22
<b>FAR REACHERS</b> <i>England</i> Grapefruit wedge, black pepper, juniper, Sicilian rosemary, Fever-Tree Tonic	22
<b>TENQUERAY NO. 10</b> <i>England</i> Lemon peel, cucumber, coriander, Fever-Tree Tonic	22

## COCKTAILS

<b>CURRY</b> Curry leaf-infused gin, Rinomato Bitter Scuro, Aperitivo Deciso, Mancino Rosso vermouth	A 26
<b>FUNGI ROYAL PASSION</b> Mushroom-infused bourbon, coconut sugar, soy sauce, orange bitters	A SB 26
<b>ELIXIR WHITE NEGRONI</b> Pandan leaf-infused Colombo 9 Gin, Americano Bianco, Mancino Secco vermouth	A 26
<b>FORBIDDEN FRUIT</b> Vanilla vodka, Botanica berries shrub, ginger ale, passion fruit	A 26
<b>RUBY GROVE</b> Pandan leaf & grape skin-infused gin, sake, yuzu, clarified espresso martini with soy milk	A SB 26

## ZERO PROOF TWIST

<b>CACAO SPRITZ</b> Non-alcoholic Lyre's Italian Spritz, cacao soda	26
<b>MANHATTAN TWIST</b> Lyre's American Malt, Lyre's Apéritif Rosso, 2 dashes aromatic bitters, maraschino cherry	26
<b>PINEBERRY SPLASH</b> Non-alcoholic Lyre's Italian Spritz, Lyre's Amaretti, pineapple, fresh lime juice, berry shrub	26
<b>RUM OLD FASHIONED</b> Non-alcoholic Lyre's Dark Cane Spirit, coconut sugar, orange bitters	26
<b>THE BITTER TRUTH PINK</b> Pomegranate, strawberry, fennel, lime, Fever-Tree Tonic Strawberry, lemon peel, rosemary, Fever-Tree Tonic	22

## ZERO COCKTAILS

<b>SANGRIA ZERO</b> Dry London spirit, Mirin sake, strawberries, sparkling water	16
<b>NO-MARY</b> Clarified fresh tomato juice, togarashi, soy sauce	SB 16
<b>GARDEN GREEN ZERO</b> Fresh pineapple juice, honey, citric acid, coriander, basil	16

A - ALCOHOL | SB - SOYBEAN

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UPDATED: 11 MAY 2026



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## CHAMPAGNE AND SPARKLING

NV	BILLECART-SALMON BLANC DE BLANCS BRUT MAREUIL-SUR-Aÿ	395
NV	RUINART, BLANC DE BLANCS BRUT, REIMS, FRANCE	565
2015	CRISTAL, LOUIS ROEDERER, REIMS, FRANCE	1,240
2015	DOM PÉRIGNON, BRUT HAUTVILLERS, FRANCE	1,285
NV	LOUIS ROEDERER, BRUT COLLECTION, REIMS, FRANCE	45 225
NV	BILLECART-SALMON, BRUT RÉSERVE, ROSÉ, MAREUIL-SUR-Aÿ, FRANCE	65 365
NV	DOMAINE STE. MICHELLE, BRUT ROSÉ, COLUMBIA VALLEY, USA	20 75
NV	KRUG GRANDE, CUVÉE, BRUT, REIMS, FRANCE	1,050
NV	RUINART, BRUT ROSÉ, REIMS, FRANCE	495
NV	CAVA, PARÉS BALTÁ, CATALUNYA, SPAIN	20 95

## WHITE

2022	ALTO DE CANTENAC BROWN, CHÂTEAU CANTENAC BROWN, BORDEAUX	235
2023	CHABLIS, DOMAINE MILCENT BURGUNDY, FRANCE	42 165
2023	MEURSAULT CLOS DU CROMIN, BITOUZET-PIEUR BURGUNDY, FRANCE	525
2018	MONTRACHET, LOUIS JADOT, GRAND CRU, BURGUNDY, FRANCE	3,750
2023	SANCERRE, TERRE DE SILEX, DOMAINE HUBERT BROCHARD, LOIRE VALLEY	36 145
2024	SANCERRE, PASCAL JOLIVET, LOIRE VALLEY, FRANCE	210
2023	POUILLY-FUISSÉ, TERRES DU MENHIR, GILLES MORAT BURGUNDY, FRANCE	250
2021	CHASSAGNE-MONTRACHET, ROUX PERE ET FILS BURGUNDY, FRANCE	490
2023	PULIGNY-MONTRACHET, CHAVY-CHOUET CHAMP GAIN, 1ER CRU BURGUNDY	925
2022	CHARDONNAY, PLANETA SICILY	50 205
2023	WINKL, CANTINA TERLAN ALTO ADIGE, ITALY	185
2021	GEWÜRZTRAMINER, LUNARE, CANTINA TERLAN, ALTO ADIGE, ITALY	285
2020	CHARDONNAY, GAIA & REY, GAJA, LANGHE, PIEDMONT, ITALY	1,550
2024	PINOT GRIGIO, MARCO FELLUGA MONGRIS COLLIO FRIULI-VENEZIA GIULIA	37 150
2020	KIDNAPPERS VINEYARD, CRAGGY RANGE HAWKE'S BAY, NEW ZEALAND	150
2024/25	SAUVIGNON BLANC, CLOUDY BAY, MARLBOROUGH, NEW ZEALAND	48 185
2023	SAUVIGNON BLANC, BARON EDMOND DE ROTHSCHILD 'RIMAPERRE', MARLBOROUGH	34 135
2021	CHARDONNAY, INDOMITA, CENTRAL VALLEY, CHILE	85
2022	CHARDONNAY, VASSE FELIX HEYTESBURY MARGARET RIVER, AUSTRALIA	415
2024	CHARDONNAY, HAMILTON RUSSELL WALKER BAY, SOUTH AFRICA	425
2023	CHARDONNAY, PETER MICHAEL 'L'APRES-MIDI' KNIGHTS VALLEY, USA	550

## RED

2017	CORTON-POUGETS GRAND CRU, LOUIS JADOT, BURGUNDY, FRANCE	875
2017	CLOS DE TART, GRAND CRU MONOPOLE, BURGUNDY, FRANCE	3,150
2023	CLOS VOUGEOT, GRAND CRU, PHILIPPE CHÉRON, BURGUNDY, FRANCE	1,750
2013	CHÂTEAU LYNCH-BAGES, 5ÉME CRU CLASSÉ, PAUILLAC, FRANCE	1,185
2009	CHÂTEAU PAPE CLÉMENT, PESSAC-LÉOGNAN, FRANCE	1,100
2013	CHÂTEAU MALMAISON MOULIS-EN-MEDOC, FRANCE	250
2020	GIGONDAS, DOMAINE LES PALLIÈRES, TERRASSE DU DIABLE RHÔNE, FRANCE	250
2010	CHÂTEAU TALBOT SAINT-JULIEN, FRANCE	725
2014	CHÂTEAU SOCIANDO-MALLET MEDOC ,FRANCE	350
2017	MAZZEI CASTELLO DI FONTERUTOLI 'SIEPI', TOSCANA, ITALY	1,125
2020	BAROLO, LE VIGNE, LUCIANO SANDRONE PIEDMONT, ITALY	725
2020	AMARONE DELLA VALPOLICELLA CLASSICO, MASI COSTASERA VENETO, ITALY	350
2019	LE MACCHIOLE PALEO, TOSCANA, ITALY	750
2021	ORNELLAIA, TENUTA DELL'ORNELLAIA, TOSCANA, ITALY	1,350
2019	MASSETO, TENUTA DELL'ORNELLAIA, TOSCANA, ITALY	6,545
2023	CHIANTI, MONTESPERTOLI, CASTELLO SONNINO TOSCANA, ITALY	175
2023	MERLOT, BOTTER, VENETO, ITALY	18 70
2020	MUGA RIOJA, BODEGA MUGA RIOJA, SPAIN	195
2020	VALBUENA 5°, BODEGAS VEGA SICILIA RIBERA DEL DUERO, SPAIN	1,080
2017	CABERNET SAUVIGNON, MAS LA PLANA, MIGUEL TORRES, PENEDÈS SPAIN	320
2023	THE CHOCOLATE BLOCK, BOEKENHOUTSKLOOF FRANSCHHOEK VALLEY, SOUTH AFRICA	50 195
2018	SYRAH, BOEKENHOUTSKLOOF, SWARTLAND, SOUTH AFRICA	350
2018	OPUS ONE, NAPA VALLEY, USA	2,850
2016/17	MONTE BELLO, RIDGE VINEYARDS, SANTA CRUZ MOUNTAINS, USA	1,150
2021	STAGS' LEAP WINERY, THE LEAP ESTATE GROWN NAPA VALLEY, USA	525
2019	PINOT NOIR, THE HILT, BENTROCK CALIFORNIA, USA	450
2022	PINOT NOIR, BABICH, BLACK LABEL MARLBOROUGH, NEW ZEALAND	24 95
2020	PINOT NOIR, CLOUDY BAY, MARLBOROUGH, NEW ZEALAND	225
2022	ESCUDO ROJO, BARON PHILIPPE DE ROTHSCHILD, MAIPO VALLEY, CHILE	95
2018	CABERNET SAUVIGNON, SANTA RITA MEDALLA REAL GOLD SINGLE VINEYARD MAIPO VALLEY, CHILE	28 110
2017	SUNTORY SHIOJIRI WINERY IWADAREHARA NAGANO, JAPAN	975
2009	HENSCHKE, HILL OF GRACE, EDEN VALLEY, AUSTRALIA	4,250
2020	CATENA ZAPATA NICASIA VINEYARDS MENDOZA, ARGENTINA	375

## ROSÉ

2024	WHISPERING ANGEL, CHATEAU D'ESCLANS CÔTES DE PROVENCE, FRANCE	40 160
2023	DOMAINES OTT, CLOS MIREILLE, CÔTES DE PROVENCE, FRANCE	50 195
2022	PINOTAGE, KANONKOP KADETTE STELLENBOSCH, SOUTH AFRICA	135
2021	MIRABEAU PURE, ROSÉ, CÔTES DE PROVENCE, FRANCE	30 120

All prices are in US Dollars and are subject to 10% service charge and applicable GST.

MASTER WINE LIST AVAILABLE ON REQUEST.

UPDATED: 25 JUNE 2026