

Amidst the azure waters,  
she finds her muse  
- a table filled with  
memories of summer,  
glasses fizz and laughter  
fills the air to the  
rhythm of the ocean.  
She discovers her ideal  
escape, where the  
harmony of togetherness  
meets the freedom of  
the beautiful island.  
Welcome.

Share a taste of your Tapasake experience by  
tagging **@tapasakemaldives** on Instagram.

---


# TAPASAKE PRIVATE DINING EXPERIENCE



## TASTING MENU


235

*Omakase is a Japanese phrase that means, "I will leave it up to you."  
Expect our chefs to be innovative and surprise you with a selection of dishes.*

### AMUSE BOUCHE

OTORO AND SALMON CARPACCIO   F  
*Jalapeños, coriander, yuzu-truffle salsa*

SUSHI   F  
*Hamachi caviar, salmon and truffle nigiri, crispy tuna roll, microgreens*

CHARCOAL PANKO FRIED SCAMPI  E SF  
*Nori cigar, green tea spinach salt, creamy spicy mayonnaise*

TRUFFLE CRUSHED HOKKAIDO SCALLOP D SF  
*Asparagus, ikura yuzu kōshō butter, lime and wasabi oil*

KAGOSHIMA WAGYU TENDERLOIN A D  
*Padrón pepper mashed potatoes, char-grilled baby carrot, crispy sweet potato chips, plum teriyaki sauce*

MATCHA AND LEMON STONE D  
*Green tea parfait, lemon curd, chocolate*

A - ALCOHOL | D - DAIRY | E - EGG | F - FISH | GF - GLUTEN-FREE | N - NUTS | P - PORK | S - SPICY  
SF - SHELLFISH | V - VEGETARIAN | VG - VEGAN |  - SUSTAINABILITY CERTIFIED |  - LOCALLY SOURCED

All prices are in US Dollars and are subject to 10% service charge and applicable GST.  
Please notify our service colleagues if you have any known food allergies or intolerances. Our food is prepared in an environment where peanuts/nuts and other allergens are handled. Currently there is no separate concerned allergen-free preparation area.

---

## BITES

<b>EDAMAME</b> <i>Salted (V VG) or chilli sambal (A S VG)</i>		17
<b>GRILLED PADRÓN PEPPERS</b> <i>Sweet chilli soy (S V) or Truffle-parmesan kombu (D GF V)</i>		19
<b>NORI FOCACCIA</b> <i>Smoked crushed tomatoes, seaweed butter</i>	D V	17
<b>"PINK PARADISE" TOMATO</b> <i>Citrus dashi, myoga, coriander</i>	S F	18

---

## CAVIAR BAR

*Served with yuzu sour cream, shiso crackers, matcha blinis,  
eggs, shallot and chives*

<b>OSCIÈTRE 30g</b>	D E F	219
<b>BELUGA 30g</b>	D E F	499

---

## RAW BAR

<b>SEAFOOD CEVICHE</b> 🌱 <i>Cherry tomatoes, cucumber, onion, avocado, coriander</i>	SF	45
<b>TUNA TARTARE</b> 🌱 <i>Yuzu-avocado salsa</i>	F	33
<b>TUNA CARPACCIO</b> 🌱 <i>Watermelon ponzu, tarragon, finger lime</i>	F	33
<b>SALMON CARPACCIO</b> ✓ <i>Myoga, shiso pesto, yuzu ponzu</i>	F	35
<b>WAGYU BEEF TARTARE</b> <i>Truffle ponzu, parmesan, nori brioche</i>	D E SF	55
<b>HAMACHI JALAPEÑOS</b> ✓ <i>Avocado, sliced jalapeños, garlic chips, yuzu soy sauce</i>	F S	35
<b>MEDITERRANEAN SEA BASS</b> <i>Wasabi calamansi dressing, fennel</i>	F	53

---

## SUSHI BAR

### NIGIRI 2 PIECES / SASHIMI 3 PIECES

<b>OTORO</b> ✓ <i>Bluefin tuna belly</i>	F	64
<b>YELLOWFIN TUNA - Maldives</b> 🌱	F	25
<b>SAKE</b> ✓ <i>Scottish salmon</i>	F	28
<b>TAI</b> <i>Japanese sea bream</i>	F	34
<b>REEF FISH</b> 🌱 <i>Maldivian catch of the day</i>	F	19
<b>HAMACHI</b> ✓ <i>Yellowtail</i>	F	25
<b>HOTATE</b> ✓ <i>Hokkaido scallop</i>	SF	27
<b>TARABA</b> <i>King crab</i>	SF	45
<b>IKURA</b> <i>Salmon roe 30g</i>	F	33
<b>UNAGI</b> <i>Freshwater eel</i>	F	25

---

## TAPASAKE SIGNATURE NIGIRI PARCEL

### NIGIRI PARCEL 2 PIECES

<b>BLUEFIN TUNA</b> 🌱 <i>Caviar, wasabi relish</i>	F	68
<b>SALMON</b> ✓ <i>Sweet soy, ikura, tenkasu flakes</i>	F	38
<b>JAPANESE WAGYU</b> <i>Quail egg, spicy soy, truffle</i>	E S	42

A - ALCOHOL | D - DAIRY | E - EGG | F - FISH | GF - GLUTEN-FREE | N - NUTS | P - PORK | S - SPICY  
SF - SHELLFISH | V - VEGETARIAN | VG - VEGAN | ✓ - SUSTAINABILITY CERTIFIED | 🌱 - LOCALLY SOURCED

All prices are in US Dollars and are subject to 10% service charge and applicable GST.  
Please notify our service colleagues if you have any known food allergies or intolerances. Our food is prepared in an environment where  
peanuts/nuts and other allergens are handled. Currently there is no separate concerned allergen-free preparation area.

## TO SHARE

### TAPASAKE MORIAWASE PLATTER 235

Your choice of:

Sashimi – 3 kinds, 3 slices of each

Nigiri – 3 kinds, 2 pieces of each

Maki – 2 uramaki or temaki and 1 hosomaki

### TAPASAKE NIGIRI SELECTION 188

10 pcs - 5 kinds, 2 pieces of each

### TAPASAKE SASHIMI SELECTION 188

15 pcs - 5 kinds, 3 slices of each

## TAPASAKE SIGNATURE ROLLS

### TORO AND BLACK TRUFFLE ✓ E F 65

Toro, black truffle, chives, sesame seeds, tenkasu

### RAINBOW ✓ E F GF SF 55

Salmon, hamachi, Maldivian tuna, lobster, wasabi mayonnaise

### UNAGI AND FOIE GRAS E F 55

Tamago, avocado, raspberry wasabi, unagi sauce

### BLACK RICE SALMON E F 43

Avocado, cucumber, chives, tanuki, spicy mayonnaise

## URAMAKI / ROLLS

		Temaki Handrolls (1 piece)	Uramaki Rolls (1 portion)
CRISPY TUNA 🌱	F	36	36
SALMON AND IKURA ✓	D F	37	37
SOFT SHELL CRAB	GF SF	35	35
VEGETABLES	GF V	23	23
CALIFORNIA	E GF SF	45	45
CRISPY SHRIMP TEMPURA	E SF	37	37

## HOSOMAKI TRADITIONAL MAKI

NEGI TORO	F	58
AVOCADO	GF V	22
CUCUMBER	GF V	18
SALMON ✓	F GF	25
YELLOWFIN TUNA - Maldives 🌱	F GF	24

A - ALCOHOL | D - DAIRY | E - EGG | F - FISH | GF - GLUTEN-FREE | N - NUTS | P - PORK | S - SPICY  
SF - SHELLFISH | V - VEGETARIAN | VG - VEGAN | ✓ - SUSTAINABILITY CERTIFIED | 🌱 - LOCALLY SOURCED

All prices are in US Dollars and are subject to 10% service charge and applicable GST.  
Please notify our service colleagues if you have any known food allergies or intolerances. Our food is prepared in an environment where peanuts/nuts and other allergens are handled. Currently there is no separate concerned allergen-free preparation area.

---

## SALADS

<b>KOHLRABI</b> <i>Baby spinach, dry miso, parmesan, yuzu-truffle dressing</i>	D GF	29
<b>KING CRAB</b> 🌱 <i>Steamed with yuzu, avocado, mango, spicy lemon dressing</i>	S SF	75
<b>LOBSTER</b> <i>Asian mixed lettuce, cherry tomatoes, spicy miso dressing</i>	SF	57
<b>SEAWEED AND POMELO</b> <i>Assorted seaweed, pomelo, sesame sauce</i>	V	27
<b>REETHI RAH</b> ✓ 🌱 <i>Salmon, tuna, hamachi, avocado, citrus wafu dressing</i>	F	39
<b>SHIITAKE</b> <i>Asian mixed lettuce, crispy shiitake mushrooms, sesame dressing</i>	V	36

---

## TEMPURA

<b>ROCK SHRIMP</b> <i>Spicy mayonnaise, jalapeño dressing</i>	E SF	45
<b>PRAWN</b> <i>Tempura sauce, daikon and ginger oroshi</i>	E SF	39
<b>CRISPY RICE CRUSTED PRAWN</b> <i>Red yuzu kosho dip, chives</i>	E SF GF	39
<b>SOFT SHELL CRAB</b> <i>Watermelon, onion, coriander, amazu ponzu</i>	SF	39
<b>BABY CALAMARI</b> <i>Umeboshi aioli, lemon, smoked paprika</i>	E S SF	33
<b>MIXED VEGETABLE</b> <i>Daikon and ginger oroshi, tempura sauce</i>	E V	23

---

## HOT TAPAS

<b>CROQUETAS CON WAGYU</b> <i>Manchego cheese, wagyu beef, truffle</i>	D E	37
<b>CRISPY RICE</b> ✓ 🌱 <i>Spicy tuna or spicy salmon</i>	E GF S	22
<b>FOIE GRAS AND SCALLOPS</b> <i>Balsamic, vanilla miso, microgreens</i>	GF SF	53
<b>OCTOPUS LEG</b> <i>Shio kombu, cauliflower purée, smoked paprika aioli</i>	E GF SF	47
<b>EGGPLANT MISO</b> <i>Edamame, sesame seeds, semi-dried tomatoes</i>	GF V	19

---

## TACOS

<b>CRAB</b> <i>Shiso-wasabi sour cream</i>	D SF	36
<b>LOBSTER</b> <i>Yuzu garlic, tomato salsa</i>	SF	36
<b>WAGYU BEEF</b> <i>Japanese Saga, spicy ponzu</i>	S	39
<b>VEGETABLE</b> <i>Spicy miso</i>	S V	19

---

## GYOZA

<b>SEAFOOD</b> <i>Yuzu-truffle sauce, chives</i>	SF	39
<b>JAPANESE WAGYU</b> <i>Seared foie gras, onion ponzu</i>		42
<b>VEGETABLE AND TOFU</b> <i>Jalapeño miso, tomato salsa</i>	S V	27

A - ALCOHOL | D - DAIRY | E - EGG | F - FISH | GF - GLUTEN-FREE | N - NUTS | P - PORK | S - SPICY  
SF - SHELLFISH | V - VEGETARIAN | VG - VEGAN | ✓ - SUSTAINABILITY CERTIFIED | 🌱 - LOCALLY SOURCED

All prices are in US Dollars and are subject to 10% service charge and applicable GST.  
Please notify our service colleagues if you have any known food allergies or intolerances. Our food is prepared in an environment where peanuts/nuts and other allergens are handled. Currently there is no separate concerned allergen-free preparation area.

---

## SOUP FROM THE STREETS OF TOKYO

<b>MISO</b> <i>Tofu, wakame, spring onion</i>	GF V	23
<b>MISO RAMEN</b> <i>Grilled chicken, egg, spring onion, sesame oil, togarashi</i>	E S	33
<b>SCALLOP AND KING CRAB</b> <i>Egg drop, spring onion, togarashi</i>	E S SF	38

---

## MAINS

### FROM THE SEA

<b>BLACK COD</b> <i>Miso marinade, Padrón pepper tempura</i>	F GF	68
<b>GRILLED EEL DON BURI</b> <i>Steamed rice, sansho pepper, teriyaki sauce</i>	F	46
<b>HERB-CRUSHED SALMON</b> <i>Pickled tomato, crispy shiso leaf, teriyaki ponzu butter</i>	D F	65
<b>SEA BASS</b> <i>Truffle-infused mushrooms, dashi ponzu</i>	F D	69
<b>SWEET AND SOUR LOBSTER - Maldives</b> 🌱 <i>Mango, watermelon, spring onion, sweet and sour sauce</i>	E SF	98

### FROM THE GRILL AND JOSPER WOOD OVENS

<b>CHAR-GRILLED SESAME TUNA - Maldives</b> 🌱 <i>Crispy jalapeños, ikura, yuzu butter</i>	F D	62
<b>MEDITERRANEAN SEA BREAM</b> <i>Asian mixed lettuce, citrus-garlic oil, lemon</i>	F	73
<b>KING CRAB LEG</b> ✓ <i>Shiso salsa, grilled lime</i>	S SF	88

A - ALCOHOL | D - DAIRY | E - EGG | F - FISH | GF - GLUTEN-FREE | N - NUTS | P - PORK | S - SPICY  
SF - SHELLFISH | V - VEGETARIAN | VG - VEGAN | 🌱 - SUSTAINABILITY CERTIFIED | 🍷 - LOCALLY SOURCED

All prices are in US Dollars and are subject to 10% service charge and applicable GST.  
Please notify our service colleagues if you have any known food allergies or intolerances. Our food is prepared in an environment where peanuts/nuts and other allergens are handled. Currently there is no separate concerned allergen-free preparation area.

---

## MAINS

### FROM THE FARM

<b>HOT ROCK KAGOSHIMA A5 WAGYU</b>	143
<i>Ponzu, onion-sesame salsa</i>	
<b>GRILLED BABY CHICKEN</b>	D S 66
<i>Truffle-saffron cream, guindilla chilli, chives, paprika-citrus salt</i>	
<b>LAMB RACK</b>	D 79
<i>Tosazu butter</i>	
<b>WAGYU TENDERLOIN MB9+ 180G</b>	145
<i>Truffle teriyaki sauce</i>	
<b>BRAISED WAGYU SHORT RIB</b>	D 118
<i>Wasabi mashed potatoes, green apple</i>	
<b>WAGYU STRIPLOIN AND FOIE GRAS</b>	A D 155
<i>Matcha brioche, wafu sauce</i>	
<b>WAGYU RIBEYE MARBLE MB9+ 220G</b>	D 162
<i>Chives, crispy lotus roots, tosazu butter</i>	

### FROM THE LAND

<b>TOFU AND MUSHROOM TOBANYAKI</b>	A D V 33
<i>Japanese mushrooms, tofu, truffle butter, yuzu soy sauce</i>	
<b>CHAR-GRILLED BROCCOLINI</b>	V 19
<i>Chives, edamame</i>	
<b>MAITAKE MUSHROOMS HOBAYAKI</b>	VG 25
<i>Spring onion, sesame seeds, yuzu soy sauce</i>	

### NOODLES & RICE

<b>WAGYU BEEF RICE ISHIYAKI</b>	D GF 143
<i>Pickled mushrooms, shio kombu, wagyu dashi</i>	
<b>SEAFOOD STONE BOWL</b>	D F SF 65
<i>Mixed seafood, mushrooms, seaweed butter</i>	
<b>EGG FRIED RICE</b>	E V 19
<i>Soy sauce, spring onion</i>	
<b>STEAMED RICE</b>	VG 12
<b>YAKI UDON WITH VEGETABLES</b>	VG 23
<i>Mushroom dashi, spring onion</i>	

A - ALCOHOL | D - DAIRY | E - EGG | F - FISH | GF - GLUTEN-FREE | N - NUTS | P - PORK | S - SPICY  
SF - SHELLFISH | V - VEGETARIAN | VG - VEGAN |  - SUSTAINABILITY CERTIFIED |  - LOCALLY SOURCED

All prices are in US Dollars and are subject to 10% service charge and applicable GST.  
Please notify our service colleagues if you have any known food allergies or intolerances. Our food is prepared in an environment where peanuts/nuts and other allergens are handled. Currently there is no separate concerned allergen-free preparation area.

## SIDES

<b>ROASTED CAULIFLOWER</b> <i>Onion, coriander, jalapeño dressing</i>	GF S V	19
<b>SEASONAL VEGETABLES</b> <i>Sautéed, grilled or steamed</i>	GF VG	17
<b>SWEET CORN</b> <i>Chilli garlic butter, smoked pecorino</i>	D GF V	15

A - ALCOHOL | D - DAIRY | E - EGG | F - FISH | GF - GLUTEN-FREE | N - NUTS | P - PORK | S - SPICY  
SF - SHELLFISH | V - VEGETARIAN | VG - VEGAN |  - SUSTAINABILITY CERTIFIED |  - LOCALLY SOURCED

All prices are in US Dollars and are subject to 10% service charge and applicable GST.  
Please notify our service colleagues if you have any known food allergies or intolerances. Our food is prepared in an environment where peanuts/nuts and other allergens are handled. Currently there is no separate concerned allergen-free preparation area.

Amidst the azure waters,  
she finds her muse  
- a table filled with  
memories of summer,  
glasses fizz and laughter  
fills the air to the  
rhythm of the ocean.  
She discovers her ideal  
escape, where the  
harmony of togetherness  
meets the freedom of  
the beautiful island.  
Welcome.



---

## TO ADD ON

### CAVIAR AND RAW BAR

*Served with yuzu sour cream, shiso crackers, matcha blinis, grated egg yolk, egg white, shallot, and chives.*

OSCIETRA 30g	E F	219
BELUGA 30g	E F	499

### TO SHARE FOR 2 PEOPLE

#### TAPASAKE MORIAWASE PLATTER

225

*Your choice of:*

*Sashimi – 3 kinds, 3 slices of each*

*Nigiri – 3 kinds, 2 pieces of each*

*Maki – 2 uramaki or temaki and 1 hosomaki*

A - ALCOHOL | D - DAIRY | E - EGG | F - FISH | GF - GLUTEN-FREE | N - NUTS | P - PORK | S - SPICY  
SF - SHELLFISH | V - VEGETARIAN | VG - VEGAN |  - SUSTAINABILITY CERTIFIED |  - LOCALLY SOURCED

All prices are in US Dollars and are subject to 10% service charge and applicable GST.  
Please notify our service colleagues if you have any known food allergies or intolerances. Our food is prepared in an environment where peanuts/nuts and other allergens are handled. Currently there is no separate concerned allergen-free preparation area.



---

# SAKURA MENU

TAPASAKE'S SIGNATURE TEPPANYAKI MENU 375

ABURI TORO AND CAVIAR F

*Oscietra caviar, microgreens, chives, wasabi ponzu*

FOIE GRAS AND SCALLOPS - Hokkaido SF

*Shiso, vanilla den miso sauce*

SALT-STEAMED KING CRAB LEG D SF

*Microgreens, ikura-yuzu butter*

JAPANESE KAGOSHIMA BEEF 120G A

*Grilled asparagus, Champagne and cognac flambé, truffle teriyaki sauce*

FRIED RICE

PASSION FRUIT AND YUZU MOUSSE CAKE D E

*Yuzu namelaka, passion fruit curd, vanilla ice cream*

A - ALCOHOL | D - DAIRY | E - EGG | F - FISH | GF - GLUTEN-FREE | N - NUTS | P - PORK | S - SPICY  
SF - SHELLFISH | V - VEGETARIAN | VG - VEGAN |  - SUSTAINABILITY CERTIFIED |  - LOCALLY SOURCED

All prices are in US Dollars and are subject to 10% service charge and applicable GST.  
Please notify our service colleagues if you have any known food allergies or intolerances. Our food is prepared in an environment where peanuts/nuts and other allergens are handled. Currently there is no separate concerned allergen-free preparation area.



---

# UME MENU

MEAT AND SEAFOOD TEPPANYAKI MENU 325

TATAKI TUNA AND CALAMARI F SF

*Seaweed salad, onion-sesame salsa, yuzu garlic dressing*

CORN-FED CHICKEN GYOZA

*Microgreens, teri-cucho sauce*

SESAME-CRUSHED SALMON - *Scottish* D F

*Asparagus, shiitake mushrooms, shimeji, ponzu butter sauce*

MALDIVIAN LOBSTER D SF

*Mixed grilled vegetables, Ikura and lobster miso*

*or*

AUSTRALIAN WAGYU BEEF MARBLE SCORE 9+

*Mixed grilled vegetables, truffle teriyaki sauce*

FRIED RICE E

GREEN TEA CRÈME BRÛLÉE D E

*Baked matcha cream, caramelised topping*

A - ALCOHOL | D - DAIRY | E - EGG | F - FISH | GF - GLUTEN-FREE | N - NUTS | P - PORK | S - SPICY  
SF - SHELLFISH | V - VEGETARIAN | VG - VEGAN |  - SUSTAINABILITY CERTIFIED |  - LOCALLY SOURCED

All prices are in US Dollars and are subject to 10% service charge and applicable GST.  
Please notify our service colleagues if you have any known food allergies or intolerances. Our food is prepared in an environment where peanuts/nuts and other allergens are handled. Currently there is no separate concerned allergen-free preparation area.



---

# YASAI MENU

## VEGETARIAN MENU

265

### EDAMAME AND VEGETABLE TACOS

*Spicy avocado mousse, yellow anticucho sauce*

### BABY EGGPLANT MISO

*Den miso, sesame seeds*

### POTATO AND VEGETABLE GYOZA

*Yuzu truffle salsa*

### GRILLED TOFU, VEGETABLES AND CRISPY POTATO NEST

A

*Teriyaki anticucho sauce*

*Served with your choice of garlic or mixed vegetable fried rice*

### CARAMELISED BANANA

VG

*Banana, passion fruit and mango coulis, coconut sorbet*

A - ALCOHOL | D - DAIRY | E - EGG | F - FISH | GF - GLUTEN-FREE | N - NUTS | P - PORK | S - SPICY  
SF - SHELLFISH | V - VEGETARIAN | VG - VEGAN |  - SUSTAINABILITY CERTIFIED |  - LOCALLY SOURCED

All prices are in US Dollars and are subject to 10% service charge and applicable GST.  
Please notify our service colleagues if you have any known food allergies or intolerances. Our food is prepared in an environment where peanuts/nuts and other allergens are handled. Currently there is no separate concerned allergen-free preparation area.



---

# KIDS' TEPPANYAKI MENU

FROM 4 - 11 YEARS OLD

115  
per child

## AVOCADO MAKI

*Pickled ginger, wasabi, soy sauce*

## GRILLED SALMON, BROCCOLI AND CARROT

*Fresh lemon*

GF

## CHICKEN YAKITORI

*Yakitori sauce*

## WAGYU BEEF

*Mixed grilled vegetables, teriyaki sauce*

## FRIED RICE

E

## CHOCOLATE FINGERS

*Vanilla ice cream*

A - ALCOHOL | D - DAIRY | E - EGG | F - FISH | GF - GLUTEN-FREE | N - NUTS | P - PORK | S - SPICY  
SF - SHELLFISH | V - VEGETARIAN | VG - VEGAN |  - SUSTAINABILITY CERTIFIED |  - LOCALLY SOURCED

All prices are in US Dollars and are subject to 10% service charge and applicable GST.  
Please notify our service colleagues if you have any known food allergies or intolerances. Our food is prepared in an environment where peanuts/nuts and other allergens are handled. Currently there is no separate concerned allergen-free preparation area.

# WINES BY THE GLASS

---

<b>RED</b>	<b>175ml</b>
Cabernet Sauvignon, Santa Rita Medalla Real Gold, Single Vineyard <i>Maipo Valley, Chile</i>	28
Peraj Ha'abib, Celler de Capçanes <i>Catalunya, Spain</i>	45
Pinot Noir, Babich, Black Label <i>Marlborough, New Zealand</i>	24
Merlot, Lutzville Olifants <i>River Valley, South Africa</i>	21
The Chocolate Block, Boekenhoutskloof <i>Franschhoek Valley, South Africa</i>	50
Chianti Classico, Valiano DOCG <i>Toscana, Italy</i>	32

---

<b>ROSÉ</b>	<b>175ml</b>
'By.Ott', Domaines Ott <i>Côtes de Provence, France</i>	38
Whispering Angel <i>Provence, France</i>	40

---

<b>DESSERT AND PORT</b>	<b>100ml</b>
Petit Guiraud <i>France</i>	30
Chenin Blanc, Sula Late Harvest <i>India</i>	22
Warre's Heritage Ruby Port <i>Portugal</i>	30

---

## SAKE FLIGHT

SERVED IN A TASTING FLIGHT OF THREE SAKES

Sake Discovery Flight	75
Sake Master Flight	135

Share a taste of your Tapasake experience by tagging [@tapasakemaldives](https://www.instagram.com/tapasakemaldives) on Instagram.

# ICONIC TAPASAKE

26

---

## TAPASAKE SPRITZ T~

*Strawberry-infused Bombay Sapphire gin, Martini Bianco, Campari, sakura, prosecco*

## HANAMI D T~

*Bombay Sapphire gin, Aperol, Martini Bianco, sakura tea, yuzu, fresh strawberries*

## NIWA VERDE T~

*Bombay Sapphire gin, sake, pineapple, citric solution, honey, mitsuba, basil*

## UMAMI FASHIONED G

*Bacardi gold rum, amontillado sherry, roasted shiitake, white miso*

## WAVE KISS T~

*Camino real tequila, kombu, lime juice, organic agave nectar, TAPASAKE salt air*

## CUCUMBER FIZZ

*Bombay Sapphire gin, cucumber juice, yuzu, fresh ginger, honey, ginger beer*

## ESPRESSO TIME G

*Grey Goose vodka, sake, coffee liqueur, miso-vanilla, espresso*

# DESTINATION EXCLUSIVES

26

---

## ROMANCE D T~

*Bombay Sapphire gin, rose vermouth, fresh raspberries, cryo-concentrated yuzu, white chocolate, tonic water*

## KYOTO

*Grey Goose vodka, sake, agave, fresh ginger, fresh passion fruit, pineapple juice*

## MOMO HIGHBALL

*Dewar's Scotch whisky, Laphroaig 10 YO, fresh peach, yuzu, soda water*

## ORINGO SOUR

*Dewar's Scotch whisky, fresh green apple, milky oolong tea, apple shrub, honey*

## ROSITA T~

*Camino real tequila, Laphroaig 10 YO, wasabi, fresh grapefruit juice, acacia honey, salt*

# MOCKTAILS

16

---

## ZERO NIWA VERDE T~

*Pineapple juice, citric solution, honey, mitsuba, basil*

## ZERO TAPASAKE SPRITZ T~

*Non-alcoholic gin, non-alcoholic Aperol, fresh strawberries, non-alcoholic sparkling wine*

## ZERO CUCUMBER FIZZ

*Non-alcoholic gin, cucumber juice, yuzu, fresh ginger, honey, ginger beer*

## ZERO HANAMI T~

*Non-alcoholic gin, non-alcoholic Aperol, yuzu, fresh strawberries*

## ZERO WAVE KISS

*Kombu, lime juice, organic agave nectar, TAPASAKE salt air*

# WINES BY THE GLASS

---

<b>CHAMPAGNE</b>	150ml
Louis Roederer, Brut Collection <i>Reims, France</i>	45
Billecart-Salmon, Brut Rosé <i>Mareuil-sur-Aÿ, France</i>	65

---

<b>WHITE</b>	175ml
Riesling, Ried Heiligenstein Reserve Erste <i>Kamptal, Austria</i>	50
Riesling, Live Wire, Langmeil Winery <i>Eden Valley, Australia</i>	28
Chablis, Louis Jadot <i>Burgundy, France</i>	42
Chardonnay, Planeta <i>Sicily, Italy</i>	50
Pinot Grigio, Marco Felluga Mongris Collio <i>Friuli-Venezia Giulia, Italy</i>	37
Sauvignon Blanc, Baron Edmond de Rothschild 'Rimapere' <i>Marlborough, New Zealand</i>	34

# ICED TEA

12

---

*Our tea selection is sourced from sustainably certified suppliers.*

---

**PEACH AND ORANGE** ✓  
*Peach tea, fresh orange juice, elderflower*

**GREEN TEA CURLS** ✓  
*Matcha tea, sencha tea, mint leaves,  
lemon juice*

**STRAWBERRY CARAMEL** ✓  
*Strawberry tea, lime juice, caramel syrup,  
elderflower*

**ALMOND DELIGHT** N ✓  
*Earl grey tea, apple juice, orange juice,  
almond syrup*

**MINT SPLASH** ✓  
*Peppermint tea, passion fruit,  
cinnamon syrup*

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

# TEA SELECTION

---

*Our tea selection is sourced from sustainably certified suppliers.*

---

**BLACK TEA** ✓  
**BRITISH BROWN JERSEY** 28  
*Vibrant & malty with delicate caramel notes  
Picked, rolled and processed by hand.*

**GREEN TEA** ✓  
Cremonial Matcha 20  
Exclusive Rare & Sencha 16  
Premium Gyokuro 30  
Chestnut Hojicha 12

**WHITE TEA** ✓  
White Whisper 20

**OOLONG TEA** ✓  
Blue Aurora 18  
Crimson Robe Da Hong Pao 18

**INFUSIONS** ✓  
Mugicha 12

**RARE CHINESE TEA** ✓  
Dragon Zen 20  
Qi Lan Oolong 20

A - ALCOHOL | D - DAIRY | N - NUTS | S - SPICY | ✓ - SUSTAINABILITY CERTIFIED  
All prices are in US Dollars and are subject to a 10% service charge and applicable GST.

Please notify our service colleagues if you have any known food allergies or intolerances.  
Our food is prepared in an environment where peanuts/nuts and other allergens are handled. Currently, there is no separate concerned allergen-free preparation area.

# JAPANESE SINGLE MALT WHISKY

---

	40ml/shot
The Chita Japanese	25
Nikka from the Barrel	35
Nikka Taketsuru Pure Malt 21 years	39
Akashi White Oak	45
The Yamazaki reserve	48
The Hakushu Single Malt	52
Miyagikyo 2000's Limited Edition	52
Nikka Yoichi Single Malt	56
Miyagikyo Single Malt	59
Nikka Coffey Malt	59
Togouchi 12 years	62
The Yamazaki Single Malt 12 years	139

# THE MACALLAN SPECIAL EDITION

---

	40ml/shot
The Macallan Estate Reserve	72
The Macallan Makers Edition	345
The Macallan Oscuro	549
The Macallan Limited Edition	950

# COFFEE COCKTAILS

26

*Our coffee beans are sourced from sustainably certified suppliers.*

---

CREAMY ESPRESSO **A** ✓  
*Amarula, peach schnapps, espresso coffee and Kahlúa*

ESPRESSO MARTINI **A** ✓  
*Espresso, vodka, Kahlúa*

CAFFÈ VENEZIA **A D** ✓  
*Espresso, amaretto topped with cream*

# COFFEE

---

Espresso <b>D</b> ✓	8
Ristretto ✓	8
Macchiato <b>D</b> ✓	8
All' Americana ✓	9
Cappuccino <b>D</b> ✓	10
Latte <b>D</b> ✓	10
Hot chocolate <b>D</b> ✓	10
Matcha Latte <b>D</b> ✓	10

**A** - ALCOHOL | **D** - DAIRY | **N** - NUTS | **S** - SPICY | ✓ - SUSTAINABILITY CERTIFIED  
All prices are in US Dollars and are subject to a 10% service charge and applicable GST.

Please notify our service colleagues if you have any known food allergies or intolerances.  
Our food is prepared in an environment where peanuts/nuts and other allergens are handled. Currently, there is no separate concerned allergen-free preparation area.

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

## DISTILLED NON-ALCOHOLIC SPIRITS

---

Lyre's American Malt	16
Lyre's Italian Spritz	16
Lyre's Amaretti	16
Lyre's Spiced Cane	16

## JAPANESE BLENDED WHISKY

---

	40ml/shot
Whisky Fuyu 40%	44
Nikka Coffee Grain Malt	48
Mars Maltage Cosmo	49
Suntory Hibiki Japanese Harmony	52
Whisky Japanese Fuyu Blended	54
Ichiro's Malt and Grain Blended	86

## BLENDED SCOTCH WHISKY

---

	40ml/shot
Chivas Regal 12 years	22
Johnnie Walker Gold Label 18 years	32
Chivas Regal Royal Salute 21 years	42
Johnnie Walker Platinum Label	45
Johnnie Walker Blue Label	75
Johnnie Walker Blue Label "King George V"	199

## BOURBON WHISKY

---

	40ml/shot
Jack Daniel's	21
Woodford Reserve, Kentucky	22
Blanton's Gold	29

# SINGLE MALT SCOTCH WHISKY

---

	40ml/shot
Ardbeg, Islay 10 years	25
Glenmorangie 10 years	25
Laphroaig 10 years	25
Oban 14 years	28
Talisker, Isle of Skye 10 years	28
The Macallan, Highland, Speyside 12 years	29
Lagavulin 16 years	35
Laphroaig 18 years	119
Glenfiddich 30 years	125
The Macallan, Highland, Speyside 18 years	145

# GIN

---

	40ml/shot
Hendrick's	22
Gin Roku	29
Monkey 47, Black Forest Distillers	32
Jinzu Gin	36
Gin Ki No Bi	42
Ink Gin	45

# STILL WATER

---

One&Only	330ml	2
	750ml	4
Acqua Panna	750ml	12
Evian	750ml	13
VOSS	800ml	15

# SPARKLING WATER

---

One&Only	330ml	2
	750ml	4
San Pellegrino	750ml	10
Perrier	750ml	11
VOSS	800ml	15

## GRAPPA

---

	40ml/shot
Nonino Chardonnay	22
Nonino Merlot	22
Grappa Tignanello	49
Grappa Grappa Jacopo Poli di Sassicaia	75

## FRESH FRUIT JUICES

---

Orange, Pineapple, Watermelon, Mango, Green Apple	12
--	----

## SOFT DRINKS

---

Fever Tree Tonic Water	9
Fever Tree Ginger Ale	9
Red Bull	12
Coca Cola, Fanta, Sprite, Bitter Lemon Soda Water, Diet Coke, Diet Sprite	8

## VODKA

---

	40ml/shot
Belvedere	22
Grey Goose	22
Beluga Noble	25
Vodka Nikka Coffey	36
Grey Goose VX	39
Beluga, Russian Gold	65

## TEQUILA

---

	40ml/shot
Patrón Silver	25
Patrón Reposado	29
Patrón Añejo	29
Don Julio Blanco	29
Don Julio Reposado	35
Don Julio Añejo	39
Clase Azul Plata	45
Gran Patrón Platinum	79
Don Julio 1942	79
Clase Azul Reposado	79
Clase Azul Gold Ultra Premium	220
Clase Azul Añejo Clear Tequila	330

# ARMAGNAC AND COGNAC

---

	40ml/shot
Hennessy VS	26
Rémy Martin VSOP	29
Hennessy VSOP	29
Rémy Martin, Cognac XO	65
Hennessy, Cognac XO	65
Frapin XO VIP	105
Hennessy Paradise	330
Chabasse De Petite 1975 Champagne	900
Chabasse De Petite 1971 Champagne	950
Hennessy Richard	950
Rémy Martin Louis XIII	990

# RUM

---

	40ml/shot
Havana Club 7 years	19
Mount Gay XO	24
Zacapa 23 years	25
Ryoma 7 years	42
Zacapa XO	49
Clément Homère	69
Appleton Estate 21 years	85

# LIQUEUR


---

	40ml/shot
Amaretto di Saronno	14
Kahlúa	14
Baileys <b>D</b>	14
Jägermeister	14
Amarula	14
Southern Comfort	14
Drambuie	14
Limoncello	16
Sambuca	16
Galliano	18
Frangelico	22

# BEER

---

Free Damm	8
<i>Non-alcoholic</i>	
Tiger	14
Asahi	17
Kirin	17
Sapporo	17

**A** - ALCOHOL | **D** - DAIRY | **N** - NUTS | **S** - SPICY |  - SUSTAINABILITY CERTIFIED  
All prices are in US Dollars and are subject to a 10% service charge and applicable GST.

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

Please notify our service colleagues if you have any known food allergies or intolerances. Our food is prepared in an environment where peanuts/nuts and other allergens are handled. Currently, there is no separate concerned allergen-free preparation area.

Share a taste of your Tapasake experience by tagging **@tapasakemaldives** on Instagram.

# DESSERTS

<b>ABUELA'S CHOCOLATE TART</b> <i>Chocolate tart, ganache, miso caramel, caramelised peanuts, vanilla miso ice cream</i>	D E N V	32
<b>CHOCOLATE FINGERS</b> <i>Coconut-pandan sago, vanilla ice cream</i>	D E V	33
<b>MOCHI ICE CREAM</b> <i>Selection of 3 flavours</i>	D E GF V	29
<b>BASQUE CHEESECAKE</b> <i>Orange jelly, chocolate–orange crumble, cherry sakura sorbet</i>	D E V	32
<b>HAZELNUT CAKE</b> <i>Hazelnut praline mousse, hazelnut biscuit</i>	D E N V	33
<b>CHOCOLATE FONDANT</b> <i>Matcha ice cream, black and white sesame tuile</i>	D E GF	32
<b>CARAMEL MISO CAKE</b> <i>Milk chocolate mousse, caramel miso, crispy rice, white sesame ice cream</i>	D E V	32

A - ALCOHOL | D - DAIRY | E - EGG | F - FISH | GF - GLUTEN-FREE | N - NUTS | P - PORK | S - SPICY  
SF - SHELLFISH | V - VEGETARIAN | VG - VEGAN |  - SUSTAINABILITY CERTIFIED |  - LOCALLY SOURCED

All prices are in US Dollars and are subject to 10% service charge and applicable GST.  
Please notify our service colleagues if you have any known food allergies or intolerances. Our food is prepared in an environment where peanuts/nuts and other allergens are handled. Currently there is no separate concerned allergen-free preparation area.



# COFFEE

Our coffee beans are sourced from sustainably certified suppliers. 

Cappuccino	D	10
Latte	D	10
Hot Chocolate	D	10
Mocha	D	10
Matcha Latte	D	10
Espresso		8
Ristretto		8
Macchiato	D	8
All' Americana		9

# COFFEE COCKTAILS

26

Our coffee beans are sourced from sustainably certified suppliers. 

CREAMY ESPRESSO	A
<i>Amarula, peach schnapps, espresso coffee and Kahlúa</i>	
ESPRESSO MARTINI	A
<i>Espresso, vodka, Kahlúa</i>	
CAFFÈ VENEZIA	A D
<i>Espresso, amaretto topped with cream</i>	

A - ALCOHOL | D - DAIRY | E - EGG | F - FISH | GF - GLUTEN-FREE | N - NUTS | P - PORK | S - SPICY  
SF - SHELLFISH | V - VEGETARIAN | VG - VEGAN |  - SUSTAINABILITY CERTIFIED |  - LOCALLY SOURCED

All prices are in US Dollars and are subject to 10% service charge and applicable GST.  
Please notify our service colleagues if you have any known food allergies or intolerances. Our food is prepared in an environment where peanuts/nuts and other allergens are handled. Currently there is no separate concerned allergen-free preparation area.

# TEA SELECTION

Our tea selection is sourced from sustainably certified suppliers. 

## BLACK TEA

BRITISH GROWN JERSEY 28

## GREEN TEA

Ceremonial Grade Matcha AAA+ 20

Exclusive and Rare Sencha 16

Premium Gyokuro 30

Chestnut Hojicha 12

## WHITE TEA

White Whisper 20

## OOLONG TEA

Blue Aurora 18

Crimson Robe Da Hong Pao 18

## INFUSIONS

Mugicha 12

## RARE CHINESE TEA

Dragon Zen 20

Qi Lan Oolong 20

A - ALCOHOL | D - DAIRY | E - EGG | F - FISH | GF - GLUTEN-FREE | N - NUTS | P - PORK | S - SPICY  
SF - SHELLFISH | V - VEGETARIAN | VG - VEGAN |  - SUSTAINABILITY CERTIFIED |  - LOCALLY SOURCED

All prices are in US Dollars and are subject to 10% service charge and applicable GST.  
Please notify our service colleagues if you have any known food allergies or intolerances. Our food is prepared in an environment where peanuts/nuts and other allergens are handled. Currently there is no separate concerned allergen-free preparation area.

---

## OUR EXCLUSIVE SAKE

*Through our exclusive collaboration with Yumegokoro Sake Brewery, we are pleased to present our limited edition sake: Naraman Junmai Daiginjo by One&Only Reethi Rah.*

*Renowned for its high quality sake, Yumegokoro Sake Brewery, based in Kitakata City in Fukushima Prefecture, developed a masterpiece wherein 'ori' (rice sediment) is added to Junmai sake (pure sake) to produce a Champagne-like namazake (unpasteurised sake) akin to Naraman Origarami.*

*Japanese sake is usually heated briefly at about 60-degrees to stop the generation of lactic acid bacteria and suppress yeast activity. In our limited edition sake, this process is conducted by heating each bottle individually after the sake is poured in the bottle.*

*Although a time-consuming routine, it ensures a fine quality of Junmai sake that seals in the unique flavour and captures the essence of the sake. Finally, polishing over 50% of the rice allows the resulting Naraman Junmai Daiginjo to be thoroughly free of the harsh flavour that can crop up in sake made from rice.*

*While sake is traditionally consumed hot in Japan, Junmai Daiginjo is generally served cold out of necessity, to offset its low-cost performance. Alternatively, choosing to enjoy our exclusive sake hot will unlock its magical bouquet and flavour. As a result of the delicate rice milling process, the overall taste is cleaner, lighter, and more fragrant.*



Manik Dhar  
Head Sommelier

Share a taste of your Tapasake experience by tagging [@tapasakemaldives](#) on Instagram.

---

INDEX	PAGES
Our Exclusive Sake	3
Sake	3-8
Plum Wine	9
Japanese Wine	9
Wine By The Glass	10-11
Half Bottles	12
All Sizes & Sparkling	13
Champagne	14
White	15-20
Red	21-31
Port	31
Rosé	32
Dessert	32
Non-Alcoholic Wine & Sparkling	33

---

## OUR EXCLUSIVE SAKE

<b>NARAMAN, JUNMAI DAIGINJO</b>	720ml	595
<i>Naraman Junmai Daiginjo uses only Junmaishu and is made with rice polished to 50% of the original size of the grain. It has a fruity and refreshing taste.</i>	300ml	300
<b>NARAMAN, JUNMAISHU MUROKABINHIIRE</b>	720ml	444
<i>"Muroka" means "NoFiltration" and "Binhiire" means "to pasteurise in a glass bottle." Nothing is used in its production except rice, water and koji.</i>	300ml	188
	150ml	95
<b>NARAMAN, ORIGARAMI, NIGORIZAKE</b>	720ml	500
<i>A fresh and lively touch to a fairly tart and acidic flavour. Only a few sake breweries make Origarami due to its difficult procedure and stock temperature. Served cold only.</i>	300ml	300

---

## SAKE

<b>SHIRATAKI, SHINGO NO IPPON, JUNMAI DAIGINJO</b>	720ml	950
<i>Brewed using the traditional cotton 'moromi' pressing technique. The traditional techniques make for elegant sake with strong, complex flavours and a powerful aroma.</i>		
<b>SHIRATAKI SEVEN, JUNMAI DAIGINJO (LIMITED EDITION)</b>	720ml	1,250
<i>Silky smooth and royal. A sharp and distinct aroma of early spring flowers, with a soft and clear palate. A superb complement to sashimi, fresh fish and seafood.</i>		
<b>IWA 5 ASSEMBLAGE 2</b>	720ml	3,150
<i>IWA 5 is a new Japanese sake by Richard Geoffroy, former Chef de Cave at Dom Pérignon. The product of Richard's deep respect for traditional Japanese sake and his affinity for innovation, IWA 5 embraces the distinct qualities of traditional sake while expanding its character. Invoking the motif of '5' – the universal number of balance and harmony – IWA 5's Assemblage demonstrates Geoffroy's masterful blending, orchestrating three different rice varieties and five classes of yeast that blend to create unparalleled synergy and character. This sake puts in motion a subtle play of textures, with an element of gentle, soft fruitiness – pip fruit, ripe pear.</i>		
<b>SAKE FLIGHT (Served in a tasting flight of three sakes)</b>		
<b>Sake Discovery Flight</b>		75
<b>Sake Master Flight</b>		135

---

## SAKE

**DASSAI MIGAKI SONOSAKIHE 'BEYOND' AU-DELÀ** 720ml 2,990

*Impeccable purity and intensity is the result of 10 years of research and testing. Its is much longer than other Dassai sakes as the sake is fermented at a much lower temperature. As the name implies, "Dassai Beyond" goes beyond Dassai 23 which was previously considered the supreme in saké brewing. The rice milling ratio of this sake a secret, but it is definitely below 23%, and hence the name "Beyond" (or "Au-Delà" in French).*

**DASSAI 23 JUNMAI DAIGINJO** 720ml 850

*The fragrant aromas open up to a smooth, rich body. As it cascades over the palate, Dassai 23 releases subtle juicy stone fruit flavors like peach and plum. At the fringes, soft brown sugar, cinnamon, and nutty notes linger. The finish is long and dry with a slightly crispy palate.*

**DASSAI 39 JUNMAI DAIGINJO** 720ml 750

*If there ever were a role model for junmai daiginjo, this is it. Dassai "39" is a skillfully balanced sake that strikes a wonderful compromise between Dassai "23" and "45." It borrows some of the best qualities from each and combines them into a sake with a more subtle aroma, higher acidity, and a creamy texture. The juicy melon flavor has a pleasing dryness that fades into a crisp aftertaste.*

**DASSAI 45 JUNMAI DAIGINJO** 720ml 650

*Dassai 45 is made from 45% polished Yamada-Nishiki rice, revealing a fruity aromatic profile and balanced sweetness. On the nose, it presents notes of white fruits, pear and muscat grape, enhanced by a light acidity reminiscent of tropical fruit and citrus. On the palate, powerful, with flavors associated with rice fermentation and hints of chestnut. The soft, refreshing finish is invigorating*

**DASSAI SPARKLING 45 JUNMAI DAIGINJO** 360ml 250

*Naturally fermented in bottle, resulting in a pleasant fruitiness and refreshing finish, this sake flavor and aroma are both smooth and fragrant. This uniquely lighter nigori style is reflective of the premium elegance of Dassai Junmai Daiginjo.*

**HAKUSHIKA YAMADA NISHIKU JUNMAI GENSHU** 720ml 215

*Rich aromas of rice, melon, and white flowers. It is full-bodied and creamy on the palate, with delightful flavors of ripe pear and rice pudding, complemented by a hint of umami. The finish is clean and lingering, with a subtle touch of sweetness.*

**HAKUSHIKA KIJURO TOKUBETSU HONJOZO** 720ml 175

*Named after an industrious and charismatic member of Hakushika's Tatsuuma family from the 19th century, this sake embodies the same captivating and refined character as Kijuro himself. Crafted using a traditional brewing method passed down through generations, it offers an elegant balance and depth. Made from a blend of 25% ginjo sake and 75% honjozo sake, Kijuro Tokubetsu Honjozo delivers a refreshingly rich and well-rounded flavor profile.*

---

## SAKE

<b>TENPYO TOSATSURU DAIGINJO GENSU</b>	<b>500ml</b>	<b>485</b>
<i>Tosatsuru was founded long ago, tracing back to the Edo period. Inheriting the unbroken policy of "quality first, making sake of a quality can be proud of," this sake has been awarded the gold prize a total of 46 times, the most in Japan, at the Annual Japan Sake Awards. An elegant floral scent with subtle fruitness such as strawberry. Well-balanced dryness continues to a smooth finish.</i>		
<b>GINREI GASSAN SETCHU JYUKUSEI JUNMAI GINJYO</b>	<b>720ml</b>	<b>200</b>
<b>GINREI GASSAN SETCHU JYUKUSEI JUNMAI GINJYO</b>	<b>150ml</b>	<b>45</b>
<i>If you miss being in the throes of winter, then a glass of the award-winning Ginrei Gassan Junmai Ginjyo Secchu-Jyukusei is all you need to recreate that feeling. Each sip of this pure, light sake and each whiff of its calming aroma brings forth an image of fresh snow.</i>		
<b>COWBOY YAMAHAI JUNMAI-GINJO GENSU</b>	<b>720ml</b>	<b>275</b>
<b>COWBOY YAMAHAI JUNMAI-GINJO GENSU</b>	<b>300ml</b>	<b>140</b>
<i>Undiluted brew is fit for a cowboy – made in the ancient Yamahai style, loaded with umami, and pairs beautifully with meat. Aromas of vanilla, cocoa and hickory smoke with a smooth finish. Pairs perfectly with heart.</i>		
<b>MINATOYA TOSUKE JUNMAI-DAIGINJO</b>	<b>630ml</b>	<b>175</b>
<i>From a foundation of soft and pure water, the best rice is added, and most careful brewing techniques are applied, to create a refined sake taste worthy of a true Junmai-Daiginjo sake. A very light sour tasting note has complex undertones, producing an elegant sake. This is a highly characteristic sake with an individual taste.</i>		
<b>TOCHIKURA VINTAGE SAKE 2001</b>	<b>720ml</b>	<b>650</b>
<i>Winning the highest award twice in the Echigo-ryu Sake Brewing Technology Selection Competition, this sake was born out of respect for Mr. Maeto, who has won numerous awards, such as being selected as a modern master craftsman. A coffee-like aroma with a hint of nostalgia. This vintage is a perfect pairing for a leisurely evening watching the setting sun coloring the sky as it disappears beyond the horizon.</i>		
<b>SHIRATAKI 'JOZEN MIZUNO GOTOSHI' SPARKLING SAKE</b>	<b>360ml</b>	<b>120</b>
<i>A refreshing and dry sparkling sake. The soft sweetness and exhilaration that you feel the moment you put it in your mouth.</i>		
<b>HAKUTSURU SHO-UNE JUNMAI DAIGINJO</b>	<b>720ml</b>	<b>495</b>
<i>Hakutsuru Sho-Une intensify on the palate with a silky texture. Slightly sweet finish, leaving a fruity imprint of strawberries and nectarines. The aromatic complexity and exceptional balance of this sake make it a true masterpiece of the Junmai Daiginjo category. The name "Sho-Une", meaning "rising clouds", evokes this nihonshu's quest to reach the heights of perfection.</i>		

---

## SAKE

**FOUR FOX JUNMAI DAIGINJO** 1.8L 975

*Four Fox Saké was conceived in 2015 by four friends. A shared dream turned into a passion project to reinvigorate the traditional conventional style of saké, a long-standing, time-honored practice. The idea was to create a new luxury standard of saké, a more contemporary style that pays homage to the ancient tradition of the brewing practice. This ultra-premium saké is handcrafted in the mountains of Japan. Each winter, master craftsmen use locally sourced rice and mineral-rich snowmelt to create a pure, smooth and refreshing Junmai Daiginjo*

720ml 495

**HAKUSHIKA GOKA SENNENJU JUNMAI DAIGINJO** 720ml 350

*Elegant sake with fruity in fragrance, Goka Sennenju has a delightfully rich body and smooth taste. Ripe fruits, creamy caramel, banana character. Black pepper, clean and refreshing. Nicely matured mild aroma.*

**ARRIVE ROSE EXTRA DRY TOKUBETSU JUNMAI-SHU** 300ml 350

*Rose – From the country called the Rising Sun, our Rose’s sake is like the embrace of a welcoming (invigorating) sunrise. This extra dry style makes it a delicate, fluid, and ethereal sake. A soft mouthfeel comes from the ageing process. Nutty and caramel-like aromas and a strong flavor of dried fruit. Life has arrived.*

**JOZEN MIZUNOGOTOSHI JUNMAI-DAIGINJO** 300ml 150

*This is the top-quality Jozen-Mizunogotoshi, using only the pure center of the rice grain. It is brewed with great care and fermented longer period at lower temperature to enhance the beautiful, elegant aroma with rich and pleasant taste.*

**HAKUSHIKA GINJO NAMACHOZO** 300ml 115

*Fresh and light, Namachozo is characterized by its refreshingly mild and smooth quality. Known as a “semi-draft” style of sake, Namachozo retains the fresh, lively notes typically found in unpasteurized sake, while offering a clean and well-balanced finish.*

---

## SAKE

<b>ARRIVE OCEAN - TOKUBETSU JUNMAI-SHU</b>	<b>300ml</b>	<b>335</b>
<i>Ocean – Deep oceans surround the islands of Japan and greatly influence our lives. Our Ocean's sake has a gorgeous aroma of melon and grapes and a lightly sweet yet refreshing taste with a watery and spicy aftertaste. Harmony has arrived.</i>		
<b>TANAKA 1789 X CHARTIER PAVILION OF BLEND 001</b>	<b>500ml</b>	<b>550</b>
<i>Second label of our flagship artisanal sake blend 001, Inspired by the pavilion (guest house) located adjacent to our kura (sake brewery), it is a "blend" created again for wine and food lovers using Tanaka's handcrafted sakes and blended using the same philosophy as our BLEND 001. PAVILLON is wild, full-bodied, with a mouth-filling texture and made to be enjoyed while young. It is our "homage" to the second wines of Bordeaux's top grands crus.</i>		
<b>KUROMATSU HAKUSHIKA JUNMAI DAIGINJO</b>	<b>720ml</b>	<b>850</b>
<i>Kuromatsu Hakushika Junmai Daiginjo Sake is a premium sake that is made from the finest rice and pure spring water. It has a delicate aroma and a smooth, refreshing taste. This sake is perfect for celebrating special occasions or enjoying with sushi and other Japanese dishes. Kuromatsu Hakushika Junmai Daiginjo Sake is a masterpiece of craftsmanship and tradition.</i>		
<b>TOCHIKURA, KOME HYAPPYO JUNMAI DAIGINJO</b>	<b>720ml</b>	<b>650</b>
<i>Daiginjo is the highest classification of Sake, here "Yamada Nishiki", considered the premier rice for brewing sake, with a very high polishing ratio this sake is complex and full of Umami flavors and has a silky soft and delicate texture, Semai Buai 35% Nihonshudo 2.</i>		
<b>HEAVEN SAKE JUNMAI 12</b>	<b>720ml</b>	<b>195</b>
<i>This private label's sake made by the ancient Konishi Sake Brewery has a very gentle nose of hay, butterscotch, nougat, and steamed rice. This also speaks to red wine drinkers who enjoy subtle yet complex flavours such as persimmon, apricot, chicory, dark chocolate, and caramel licks. There is a tickle of bitterness in the finish.</i>		
<b>HEAVEN SAKE JUNMAI GINJO</b>	<b>720ml</b>	<b>675</b>
<i>Clean and delicate with fresh juicy pear on the nose but a more savoury taste than your typical ginjo. Medium bodied, this sake has a beautiful velvet-like texture with a nice amount of minerality to finish.</i>		

---

## SAKE

**EISEN JUNMAI** 1.8L 600

*Produced with Aizu prefecture's famous 'Toyonishiki' rice, deep underground spring water and a special yeast strain known as 'utsukushima glitter yeast'. This Junmai Ginjo is brimming with gorgeous aromas and a strong umami flavour.*

**HAKUSHIKA, SENNENJU** 300ml 120

*Medium-dry white with a complex, medium nose featuring floral, fruity, malted aromas. A refreshing acidity and full-bodied texture that precedes a medium finish.*

**ZUIYO HONJUN JUNMAI** 720ml 215

*Brewed with high-quality rice sourced from the Kumamoto Prefecture and Ah Sou's spring water. This combination results in a full-bodied sake with a very smooth texture and delightful, sweet, fruity flavours.*

**SHIOKAWA, FISHERMAN SOKUJO JUNMAI GINJO** 300ml 135

*This sake matches well with general seafood dishes, but pairing it with shrimp or crab, foods with high levels of savory flavor, maximizes its true worth.*

**SHIRAKAWAGO TANSAN SPARKLING JUNMAI NIGORI** 500ml 290

*This cloudy, lightly pressed sparkling sake is produced through secondary bottle fermentation. It offers a mellow and balanced profile with a hint of sweetness. The sake is uniquely refreshing on the palate, showcasing a rich and robust rice flavor that adds depth to its character.*

**KIKU-MASAMUNE JUNMAI DAIGINJO** 720ml 200

*Established over 350 years ago, Kiku-Masamune takes their status as a representative brand of Authentic Dry Sake very seriously, and their mission is clear. As stated in their famous 1983 commercial, "As your eyes fall upon good food, you begin to crave Kiku-Masa. As the dryness of Kiku-Masa hits your tongue, you begin to crave good food". Their history is steeped in the image of Dry Sake one enjoys with a meal, and to that end Kiku-Masamune utilises their multiple facilities across Japan to create the ideal sake that one will never tire of drinking.*

**SHIRATAKI 'UONUMA' KARAKUCHI JUNMAI** 720ml 225

*Fermented low and slow to produce a clean dryness that has a sharp mouth-feel and the the perfect shade of after-funk.*

---

## PLUM WINE

<b>UMENISHIKI UMESHU, UME FUWARI</b>	720ml	485
	300ml	285
	150ml	145
<i>Refreshingly sweet and sour taste of Japanese ume plums, made in the Ehime prefecture of Japan using locally sourced, quality ume plums, the tantalisingly deep colour and the fruity aroma of this liqueur are just a hint of the taste sensation to come.</i>		
<b>MANNSWINES MANJO UMESHU WITH GOLD LEAF</b>	500ml	495
<i>Manjo Plum Wine with Gold Leaf (Umeshu) is made by carefully and slowly pickling Japanese plums. It has an elegant sweetness and a refreshing taste. Once this gold leaf is allowed to soar, it slowly sinks. The gold leaves that dance around the glass make it sparkle and shine, allowing you to fully enjoy its luxury.</i>		
<b>TOCHIKURA UMESHU</b>	720ml	190
	150ml	45
<i>Plum wine is a beautifully balanced beverage featuring sweet and sour notes from the plum fruit alongside aromatic notes to create an almost silky wine.</i>		

---

## JAPANESE WINE

### WHITE

#### KOSHU

2019	Suntory 'Japan Premium'	Nagano	260
2019	Suntory Tomi No Oka Winery	Nagano	1,350

#### CHARDONNAY

2019	Suntory Tomi No Oka Winery	Yamanashi	490
------	----------------------------	-----------	-----

### RED

#### MUSCAT BAILEY A

2017	Suntory Shiojiri Winery	Nagano	340
2017	Shiojiri Bailey, Mizunara Oak Suntory	Nagano	450
2018	Suntory 'Japan Premium'	Nagano	260

#### BORDEAUX BLEND

2018	Suntory Tomi No Oka Winery	Yamanashi	1,350
------	----------------------------	-----------	-------

#### MERLOT

2017	Suntory Shiojiri Winery Iwadarehara	Nagano	975
------	-------------------------------------	--------	-----

### ROSE

2019	Suntory Shiojiri Winery Merlot'	Nagano	300
2019	Suntory 'Japan Premium' Muscat Bailey A	Nagano	260

---

## CORAVIN WINE WINE BY THE GLASS SELECTION

WHITE WINE			175ml	750ml
2023	Sauvignon Blanc, Peter Michael 'L'Apres-Midi'	Knights Valley, USA	115	550
2022	Pouilly-Fumé, Baron de L	Loire Valley, France	145	550
2020	Cervaro della Sala, Castello della Sala, Antinori	Umbria, Italy	195	750
2009	Gaia & Rey, Gaja, Langhe	Piedmont, Italy	395	1,565
2012	Chevalier-Montrachet, Bouchard Père et Fils ( <i>Magnum</i> )	Burgundy, France	255	1,995

RED WINE			175ml	750ml
2020	Latricières-Chambertin, Grand Cru, Domaine Trapet	Burgundy, France	1,025	4,050
2014	Château La Fleur	Pomerol, France	875	3,450
2021	Sassicaia, Tenuta San Guido	Toscana, Italy	295	1,160
2020	Don Melchor, Concha y Toro	Maipo Valley, Chile	205	799
2018	De Toren V, Stellenbosch ( <i>Magnum</i> )	South Africa	85	650
2020	Pinot Noir, Hyde De Villaine, Sonoma Mountain	Carneros, USA	180	700
2015	Château Lynch-Moussas, Grand Cru Classé	Pauillac, France	195	750

ROSÉ WINE			175ml	750ml
2023	Domaines Ott, Clos Mireille	France	98	355
2020	Garrus, Chateau d'Esclans	France	145	575

DESSERT WINE			175ml	375ml
2002	Riesling, Eiswein, Balthasar Röss	Rheingau, Germany	316	950

---

## WINE BY THE GLASS

<b>CHAMPAGNE</b>		<b>150ml</b>
Louis Roederer, Brut Collection	Reims, France	45
Billecart-Salmon, Brut Rosé	Mareuil-sur-Aÿ, France	65
<b>WHITE</b>		<b>175ml</b>
Riesling, Schloss Gobelsburg, Ried Heiligenstein Reserve Erste	Kamptal, Austria	50
Riesling, Nik Weis St. Urbans-Hof QbA	Mosel, Germany	28
Chablis, Louis Jadot	Burgundy, France	42
Sancerre, Terre de Silex, Domaine Hubert Brochard	Loire Valley, France	36
Chardonnay, Planeta	Sicily, Italy	50
Pinot Grigio, Marco Felluga Mongris Collio	Friuli-Venezia Giulia	37
Sauvignon Blanc, Baron Edmond de Rothschild 'Rimapere'	Marlborough, New Zealand	34
Sauvignon Blanc, Cloudy Bay	Marlborough, New Zealand	48
<b>RED</b>		<b>175ml</b>
Cabernet Sauvignon, Santa Rita Medalla Real Gold	Maipo Valley, Chile	28
Chianti Classico, Valiano DOCG	Toscana, Italy	32
Pinot Noir, Babich, Black Label	Marlborough, New Zealand	24
The Chocolate Block, Boekenhoutskloof	Franschhoek Valley, South Africa	50
Peraj Ha'abib, Celler de Capçanes	Catalunya, Spain	45
Malbec, Kaiken, Ultra	Mendoza, Argentina	31
<b>ROSÉ</b>		<b>175ml</b>
Whispering Angel, Chateau d'Esclans	Provence, France	40
'By.Ott', Domaines Ott	Côtes de Provence, France	38
<b>DESSERT AND PORT</b>		<b>100ml</b>
Petit Guiraud	France	30
Chenin Blanc, Sula Late Harvest	India	22
Warre's Heritage Ruby Port	Portugal	30

---

## HALF BOTTLES

<b>CHAMPAGNE/SPARKLING</b>			<b>375ml</b>
NV	Prosecco, Bottega Il Vino dei Poeti Gold (200ml)	Veneto, Italy	43
NV	Bruno Paillard, Premiere Cuvée, Extra Brut	Reims, France	135
NV	Krug, Brut Rosé	Reims, France	850
2016	Louis Roederer, Brut Rosé	Reims, France	225
NV	Billecart-Salmon, Brut Rosé	Mareuil-sur-Aÿ, France	250
NV	Louis Roederer, Brut Reims	France	145
<b>ROSÉ</b>			<b>375ml</b>
2022	Whispering Angel, Château d'Esclans	Provence, France	80
<b>WHITE</b>			<b>375ml</b>
2021	Sancerre, Domaine Vacheron	Loire Valley, France	95
2020	Chablis, J. Moreau & Fils	Burgundy, France	115
2020	Chablis, Louis Jadot	Burgundy, France	105
2023	Sauvignon Blanc, Babich	Marlborough, New Zealand	55
<b>RED</b>			<b>375ml</b>
2010	Château Lynch-Bages, 5ème Cru Classé	Pauillac, France	895
2008	Château Mouton Rothschild, 1er Cru Classé	Pauillac, France	2,950
2020	Merlot, Cabernet, Babich, Irongate	Hawke's Bay, New Zealand	50
2018	Opus One	Napa Valley, USA	1,450
2022	Merlot, Indomita	Central Valley, Chile	48
2021	Pinot Noir, Brokenwood	Beechworth, Australia	70
2020	Ornellaia, Tenuta dell'Ornellaia	Toscana, Italy	775

## ALL SIZES

### MAGNUMS – CHAMPAGNE (1.5LT)

2009	Cristal, Louis Roederer	Reims, France	2,350
2012	Dom Pérignon	Hautvillers, France	4,175
NV	Drappier de Saignée, Brut Rosé	Urville, France	725
2012	Louis Roederer Brut Rosé	Reims, France	1,050

### WHITE – MAGNUMS (1.5LT)

2009	Chassagne-Montrachet, Jean Noel, 1er Cru Morgeot	Burgundy, France	1,275
2012	Chevalier-Montrachet, Bouchard Père et Fils	Burgundy, France	1,995

### RED – MAGNUMS (1.5LT)

2021	Sassicaia, Tenuta San Guido	Toscana, Italy	2,800
2010	La Braccasca, Vino Nobile di Montepulciano	Toscana, Italy	575
2008	Brunello di Montalcino, Pian Delle Vigne, Antinori	Toscana, Italy	1,150
2010	Le Petit Mouton de Mouton Rothschild	Pauillac, France	4,250
1998	Château Latour, 1er Grand Cru Classé	Pauillac, France	7,100
2008	Château Latour, 1er Grand Cru Classé	Pauillac, France	20,250
2018	Château Gazin	Pomerol, France	1,325
2000	Château Latour-Martillac, Cru Classé de Graves	Pessac-Leognan, France	1,150
2005	Château Montrose, 2ème Cru Classé	St. Estèphe, France	2,570
2017	Château Angelus, Premier Grand Cru Classé	St. Émilion, France	5,450
2018	Arômes de Pavie, Château Pavie, Grand Cru	St. Émilion, France	1,400
2017	Château Rauzan-Gassies	Margaux, France	775
2015	Châteauneuf-du-Pape, Château de Beaucastel	Rhône, France	1,200
2018	Mercrey, Domaine Du Meix-Foulot, Clos du Montaigu, 1er Cru	Burgundy, France	950
2015	Monte Bello, Ridge Vineyards	Santa Cruz Mountains, USA	2,300
2015	CR1 Redstone	Coastal Region, South Africa	405
2016	De Toren Fusion Z	Stellenbosch, South Africa	590
2019	De Toren Fusion V	Stellenbosch, South Africa	650

### JÉROBOAM (3LT)

2015	Chateau Gazin	Pomerol, France	2,900
------	---------------	-----------------	-------

### SPARKLING

NV	Franciacorta, Montenisa, Cuvée Royale, Marchese Antinori	Lombardy, Italy	115
NV	Franciacorta, Ca' del Bosco	Lombardy, Italy	195
2021	Prosecco, Bottega 'Gold' Brut	Veneto, Italy	165
NV	Prosecco Piccini, Orange Label	Venezia, Italy	85

---

## CHAMPAGNE

### NON-VINTAGE

NV	Ruinart, Blanc de Blancs Brut	Reims	565
NV	Ruinart, Brut	Reims	310
NV	Louis Roederer, Brut Collection	Reims	225
NV	Krug, Grande Cuvée	Reims	1,050
NV	Moët & Chandon, Brut Impérial	Épernay	295
NV	Moët & Chandon, Ice Impérial	Épernay	350
NV	Bollinger, Spécial Cuvée Brut	Aÿ	315
NV	Bruno Paillard, Première Cuvée, Extra Brut	Reims	220
NV	Billecart-Salmon, Brut Réserve Mareuil-sur	Aÿ	355

### ROSÉ NON-VINTAGE

NV	Ruinart	Reims	495
NV	Veuve Clicquot, Ponsardin	Reims	365
NV	Krug, Grande Cuvée	Reims	1,450
NV	Bollinger, Spécial Cuvée	Aÿ	405
NV	Laurent Perrier, La Cuvée	Tours-sur-Marne	595
NV	Billecart-Salmon, Brut	Mareuil-sur-Aÿ	365

### VINTAGE

2014	Perrier-Jouët, Belle Époque Brut	Épernay	1,615
2015	Drappier, Blanc De Blancs Grand Cru	Urville	495
2015/16	Cristal, Louis Roederer, Brut	Reims	1,240
2006/13	Piper-Heidsieck Rare, Brut	Reims	1,595
1990	Krug Collection, Brut	Reims	3,150
2004	Krug, Clos du Mesnil, Blanc de Blancs	Reims	5,750
2015	Dom Pérignon	Hautvillers	1,285
2010	Dom Ruinart, Blanc de Blancs	Reims	1,495
2012	Salon Cuvée 'S', Blanc de Blancs	Mareuil-sur-Aÿ	5,500
2015	Bollinger, La Grande Année	Le Mesnil	850

### ROSÉ VINTAGE

1996	Dom Pérignon, Plénitude, P2, Brut	Hautvillers	8,500
2009	Dom Pérignon	Hautvillers	2,475
2016	Louis Roederer	Reims	350
2012	Cristal, Louis Roederer	Reims	2,520
2004	Laurent Perrier, Cuvée Alexandra	Tours-sur-Marne	1,750
2014	Bollinger, La Grande Année	Mareuil-sur-Aÿ	950

---

## WHITE

### FRANCE

#### RIESLING

2022	Gustave Lorentz	Alsace	95
2020	Leon Beyer	Alsace	145
2020	Trimbach	Alsace	165
2021	Domaines Schlumberger, Grand Cru 'Saering'	Alsace	250
2020	Domaines Schlumberger, Les Princes Abbés	Alsace	130

#### SAUVIGNON BLANC

2024	Sancerre, Pascal Jolivet	Loire Valley	210
2023	Sancerre, Le Paradis, Domaine du Nozay	Loire Valley	120
2023	Sancerre, Domaine Delaporte	Loire Valley	215
2023	Sancerre, Terre de Silex, Domaine Hubert Brochard	Loire Valley	145
2023	Sancerre, La Plante Froide Domaine du Nozay	Loire Valley	225
2022	Pouilly-Fumé, Baron de L	Loire Valley	550
2022	Chateau D'Haurets	Bordeaux	95
2022	Pavillon Blanc du Chateau Margaux	Bordeaux	1,250
2022	Aile D'Argent, Château Mouton Rothschild	Bordeaux	1,195
2023	Arbois Vin Jaune, Domaine Rolet Pere & Fils Jura	Bordeaux	200

#### CHARDONNAY

2019	Pouilly-Fuisse, Maison Vincent Girardin	Burgundy	220
2024	Pouilly-Fuisse, Cuvée Tradition, Thomas Saint-Veran	Burgundy	265
2023	Pouilly-Fuissé, Terres du Menhir, Gilles Morat	Burgundy	250
2023	Pouilly-Fuisse, Louis Jadot	Burgundy	235
2022	Petit Chablis, Domaine du Colombier	Burgundy	85
2023	Chablis, J. Moreau & Fils	Burgundy	225
2024	Chablis, Louis Jadot	Burgundy	165
2023	Chablis, Domaine Milcent	Burgundy	195
2024	Chablis, Roland Lavantureux	Burgundy	215
2022	Chablis, 1er Cru, Montée de Tonnerre, JP & Benoit Droin	Burgundy	365
2022/23	Chablis, 1er Cru, Fourchaume, La Chablisienne	Burgundy	295
2021	Chablis, 1er Cru, 'Vaillons,' Domaine Jean Defaix	Burgundy	255
2019	Chablis 1er Cru, Château de Chemilly – Grande Réserve	Burgundy	165
2020	Chablis, Grand Cru, Les Clos, Drouhin Vaudon	Burgundy	425
2022	Chablis, Grand Cru, Les Clos, La Chablisienne	Burgundy	675
2024	Chablis, Bougros, Grand Cru, Jean-Marc Brocard	Burgundy	635
2023	Chablis, Les Clos, Grand Cru, Jean-Marc Brocard	Burgundy	715

---

## WHITE

### WHITE

#### CHARDONNAY

2022/23	Meursault, Louis Jadot	Burgundy	495
2020	Meursault, Olivier Leflaive	Burgundy	535
2022	Meursault, Chateau de 'Meursault', Le Limozin	Burgundy	595
2023	Meursault Clos du Cromin, Bitouzet-Prieur	Burgundy	525
2018	Meursault, Benjamin Leroux	Burgundy	605

2021/22	Puligny-Montrachet, Louis Jadot	Burgundy	650
2022	Puligny-Montrachet, 1er Cru, La Garenne, Louis Jadot	Burgundy	825
2020	Puligny-Montrachet, Les Enseignères, Roux Père & Fils	Burgundy	560
2023	Puligny-Montrachet, Chavy-Chouet Champ Gain, 1er Cru	Burgundy	925
2022	Puligny Montrachet 1er cru les Referts Édouard Delaunay	Burgundy	1,550
2023	Puligny Montrachet Domaine Jacques Carillon	Burgundy	1,450
2020	Puligny-Montrachet 'Clos de La Mouchère' (Monopole), 1er Cru, Henri Boillot	Burgundy	1,350

2022	Chassagne-Montrachet, 1er Cru, Les Chenevottes	Burgundy	565
2021	Chassagne-Montrachet, Roux Pere et Fils	Burgundy	490
2008	Chassagne-Montrachet, Chanson, 1er Cru, Clos Saint Jean	Burgundy	650
2021	Chassagne-Montrachet, Joseph Drouhin	Burgundy	695
2022/23	Chassagne-Montrachet, Louis Jadot	Burgundy	540
2021	Chassagne-Montrachet, Michel Niellon 1er Cru	Burgundy	650
2021	Chassagne-Montrachet, Morgeot, Premier Cru, Louis Lequin	Burgundy	1,250

2018	Montrachet, Louis Jadot, Grand Cru	Burgundy	3,750
2020	Montrachet, Marquis de Laguiche, Joseph Drouhin, Grand Cru	Burgundy	4,950
2019	Montrachet, Marquis de Laguiche, Joseph Drouhin, Grand Cru	Burgundy	5,950

2008	Critos-Bâtard-Montrachet, Chanson Pere & Fils, Grand Cru	Burgundy	1,250
2009	Corton-Charlemagne, Chanson, Grand Cru	Burgundy	750
2020	Corton Charlemagne, Grand Cru, Louis Lequin	Burgundy	1,650
2022	Corton Charlemagne, Grand Cru, Roche de Bellene	Burgundy	2,050
2023	Corton-Charlemagne, Grand Cru, Lebreuil Jean-Baptiste	Burgundy	2,650

2021	Bourgogne, Michel Prunier et Fille	Burgundy	199
2022	Bourgogne, Clos Du Château	Burgundy	299
2014	Morey St. Denis, Les Crais, Christian Clerget	Burgundy	1,099

2022	Cuvée Sabourin, Pays D'Oc	Languedoc	75
------	---------------------------	-----------	----

#### BLENDS

2020	Chateau Les Riganes (Kosher)	Bordeaux	125
------	------------------------------	----------	-----

---

## WHITE

### ITALY

#### CHARDONNAY

2022	Planeta	Sicily	205
2018	Castello Banfi, 'Fontanelle'	Toscana	175
2021	Gaia & Rey, Gaja, Langhe	Piedmont	1,565
2023	Rossj Bass, Gaja, Langhe	Piedmont	595
2020/22	Cervaro della Sala, Castello della Sala, Antinori	Umbria	750

#### SAUVIGNON BLANC

2022	Quartz, Cantina Terlan	Alto Adige	320
2023	Winkl, Cantina Terlan	Alto Adige	185
2021	Alois Lageder	Alto Adige	115
2021	Vette di San Leonardo, Tenuta San Leonardo	Alto Adige	125
2020/21	Alteni di Brassica, Gaja, Langhe	Piedmont	650
2019/20	'Vintage Tunina', Jermann	Venezie	340

#### PINOT GRIGIO

2021	Torresella	Veneto	75
2021/22	Santa Margherita	Alto Adige	135
2024	Marco Felluga Mongris Collio	Friuli	150
2021	Bartenura, Provincia di Pavia (Kosher)	Lombardy	145

#### BLENDS

2021	Vernaccia di San Gimignano, Tenuta Le Calcinaie	Toscana	90
2022	Planeta, Cometa	Sicily	225

#### CORTESE

2021	Gavi di Gavi, Bricco dei Guazzi	Piedmont	145
2023	Gavi dei Gavi, La Scolca, Black Label	Piedmont	330

---

## WHITE

### SPAIN

#### ALBARIÑO

2022	Vionta	Rías Baixas	85
2022	Martín Códax	Rías Baixas	100

#### SAUVIGNON BLANC

2021	Menade	Rueda	85
2022	Torres Fransola	Penedes	165

#### VERDEJO

2023	Monteabellon	Rueda	125
------	--------------	-------	-----

#### CHARDONNAY

2024	Macabeo, Tapaz	Carinena	110
------	----------------	----------	-----

### GERMANY

#### RIESLING

2022	Dr. Bürklin-Wolf, Trocken	Pfalz	135
2021	Jordan, Dr. Bassermann, Trocken	Pfalz	110
2022	Dönnhoff, Tonschiefer, Trocken	Nahe	155
2022	Weingut Wittmann, Trocken	Rheinhessen	130
NV	Oscar Haussmann, OH01, Dry	Rheinhessen	130
2007	Wehlener Klosterberg, Markus Molitor, Auslese	Mosel	650
2020	Haus Klosterberg, Markus Molitor	Mosel	185
2023	Nik Weis St. Urbans-Hof QbA	Mosel	110

### AUSTRIA

#### RIESLING

2021	Schloss Gobelsburg, Ried Heiligenstein Reserve Erste	Kamptal	299
------	--	---------	-----

#### GRUNER VELTLINER

2021	Schloss Gobelsburg, Ried Steinsetz DAC	Kamptal	195
2021	Domaene Gobelsburg	Kamptal	120

#### SAUVIGNON BLANC BLEND

2021	Weingut Tement	Südsteiermark	135
------	----------------	---------------	-----

---

## WHITE

### AUSTRALIA

#### SAUVIGNON BLANC BLEND

2022	Brokenwood Cricket Pitch	South Eastern	90
2020	Sandalford, Reserve	Margaret River	105
2021	Stonefish	Margaret River	85

#### CHARDONNAY

2021	Wynns	Coonawarra	140
2021	Yalumba 'Y Series' Unwooded	South Australia	80
2023	Penfolds, Koonunga Hill	South Australia	85
2021	Pierro	Margaret River	325
2022	Vasse Felix	Margaret River	180
2022	Vasse Felix Heytesbury	Margaret River	415
2022	Tapanappa, 1.5M Tiers	Piccadilly Valley	275

### NEW ZEALAND

#### SAUVIGNON BLANC

2023	Baron Edmond de Rothschild 'Rimapere' Single Vineyard	Marlborough	135
2019	Dog Point Vineyard, Section 94	Marlborough	180
2024	Cloudy Bay	Marlborough	185
2025	Wairau River	Marlborough	95

#### CHARDONNAY

2020	Kidnappers Vineyard, Craggy Range	Hawke's Bay	150
2022	Felton Road, Bannockburn	Central Otago	325
2023	Babich Family	Marlborough	90
2020/22	Cloudy Bay	Marlborough	225

### CHILE

#### SAUVIGNON BLANC

2022	Montes Reserva	Curico Valley	80
------	----------------	---------------	----

### ARGENTINA

#### CHARDONNAY

2023	Kaiken Estate	Mendoza	75
2021	Doña Paula Estate, Los Cardos	Mendoza	70
2022	Botánico, Familia Zuccardi	Valle de Uco	365

---

# WHITE

## UNITED STATES

### CHARDONNAY BLEND

2020	Conundrum, by Caymus	California	250
2022	Sand Point, Family Vineyards	Central Valley	95
2019	Bergstrom, 'Old Stones'	Willamette Valley	199
2021/22	Peter Michael, "La Carrière"	Sonoma County	895
2019	Hyde de Villaine	Carneros	650
2022/23	Au Bon Climat	Santa Barbara County	195
2022	Stags' Leap Winery	Napa Valley	225
2022	Cakebread Cellars	Napa Valley	450
2022	Staglin, Salus Estate	Napa Valley	525
2020	Jordan Vineyard	Russian River Valley	325
2022	Shafer, Red Shoulder Ranch	Carneros	450
2022	Kistler 'Les Noisetiers'	Sonoma Coast	850

### SAUVIGNON BLANC

2022	Cakebread Cellars	Napa Valley	250
2018	Sand Point, Family Vineyards	Central Valley	95
2023	Peter Michael 'L'Après-Midi'	Knights Valley	550

## SOUTH AFRICA

### CHENIN BLANC

2019	Intellego	Swartland	75
2022	Capelands Estate	Whitestone	220
2020	Reyneke	Stellenbosch	165

### SAUVIGNON BLANC

2022	Whitestone	Western Cape	95
2021	Reyneke Reserve	Stellenbosch	195
2021	Iona	Elgin	105
2024	The First Lady, Warwick Estate	Stellenbosch	115
2022	Unorthodox (Kosher)	Paarl	195

### CHARDONNAY

2021	Two Oceans	Western Cape	50
2021	Wild Yeast, Springfield Estate	Robertson	110
2021	Iona	Elgin	155
2022	The White Lady, Warwick Estate	Stellenbosch	190
2023	Meerlust	Stellenbosch	200
2019	Ashbourne, Hemel-En-Aarde Valley	Walker Bay	120
2022/24	Hamilton Russell	Walker Bay	425

---

## RED

### FRANCE

#### PINOT NOIR

2017	Romanée-Saint-Vivant, Grand Cru, Domaine de l'Arlot	Burgundy	3,250
2020	Bourgogne 'Gravieres des Chaponnieres', Perrot-Minot	Burgundy	375
2022	Bourgogne, Cuvee Saint-Vincent, Vincent Girardin	Burgundy	175
2021	Bourgogne, Laforet, Joseph Drouhin	Burgundy	120
2022	Macon, Matescense, Vignerons de Mancey	Burgundy	150
2017	Clos de Tart, Grand Cru Monopole	Burgundy	3,150
2014	Clos de Vougeot, Grand Cru, Domaine Jacques Prieur	Burgundy	1,800
2015	Clos Vougeot, Grand Cru, Domaine d'Eugénie	Burgundy	2,100
2016	Clos Vougeot, Grand Cru, Domaine d'Eugénie	Burgundy	1,900
2023	Clos de Vougeot, Grand Cru, Philippe Cheron	Burgundy	1,750
2018	Clos Vougeot, Grand Cru, Domaine d'Eugénie	Burgundy	1,890
2018/23	Gevrey-Chambertin, Georges Lignier & Fils	Burgundy	650
2022	Gevrey-Chambertin, Louis Jadot	Burgundy	525
2023	Gevrey-Chambertin, La Rue des Mees, Philippe Cheron	Burgundy	790
2011	Charmes-Chambertin, Grand Cru, Chanson Pere & Fils	Burgundy	999
2023	Charmes-Chambertin, Grand Cru, Philippe Cheron	Burgundy	1,995
2018/19	Chambolle-Musigny, Joseph Drouhin	Burgundy	550
2020	Chambolle-Musigny, Les Drazeyes, Louis Jadot	Burgundy	595
2023	Chambolle-Musigny, Georges Lignier & Fils	Burgundy	820
2023	Chambolle-Musigny "Les 8 Climats", Le Philippe Chéron	Burgundy	850
2017	Corton-Pougets Grand Cru, Louis Jadot	Burgundy	875
2020	Latricières-Chambertin, Grand Cru, Domaine Trapet	Burgundy	4,050
2017	Musigny, Grand Cru, Comte Georges de Vogue, 'Vieilles Vignes'	Burgundy	4,150
2016	Musigny, Grand Cru, Domaine Jacques Prieur	Burgundy	3,995
2020	Vosne-Romanee, Les Barreaux, Philippe Cheron	Burgundy	650
2013	Vosne-Romanée, Les Suchots, Louis Jadot	Burgundy	1,375
2020	Vosne-Romanée, 1er Cru, Aux Brulées, Domaine d'Eugenie	Burgundy	1,075
2019	Clos des Lambrays, Domaine des Lambrays, Grand Cru	Burgundy	3,850
2008	Beaune, 1er Cru, Clos Du Roi, Chanson	Burgundy	265
2016	Volnay, 1er Cru, "Les Champans", Domaine de Montille	Burgundy	700
2023	Volnay, Bitouzet-Prieur	Burgundy	550
2015	Volnay, Benjamin Leroux	Burgundy	650
2022	Pommard, Benoit Sordet	Burgundy	660

---

## RED

### FRANCE

#### PINOT NOIR (DOMAINE DE LA ROMANEE-CONTI)

2010	Romanee-Saint-Vivant, Grand Cru, (DRC)	Burgundy	32,500
2015	Romanee-Saint-Vivant, Grand Cru, (DRC)	Burgundy	28,725
2012	La Tache, Grand Cru Monopole (DRC)	Burgundy	42,430
2015	La Tache, Grand Cru Monopole (DRC)	Burgundy	34,600
2010	Echezeaux, Grand Cru, (DRC)	Burgundy	25,500
2015	Grands-Echezeaux, Grand Cru, (DRC)	Burgundy	27,990
2010	Richebourg, Grand Cru, (DRC)	Burgundy	38,450
2019	Corton, Grand Cru, (DRC)	Burgundy	19,980

#### MERLOT BLEND

2015	Château Le Pin	Pomerol	20,350
2018	Château Le Pin	Pomerol	23,750
1989	Petrus, Grand Vin	Pomerol	33,470
1998	Petrus, Grand Vin	Pomerol	33,980
2012	Petrus, Grand Vin	Pomerol	26,700
2018	Petrus, Grand Vin	Pomerol	34,200
2012	Château l'Enclos	Pomerol	475
2018	Château Le Bon Pasteur	Pomerol	815
2009	Château Pavie, Grand Cru Classé	St. Émilion	2,700
2004	Château Cheval Blanc, 1er Grand Cru Classé A	St. Émilion	3,050
2013	Château Cheval Blanc, 1er Grand Cru Classé A	St. Émilion	3,850
2006	Château Magdelaine, Grand Cru Classé	St. Émilion	650
2017	Château Rolland-Maillet, Grand Cru Classé	St. Émilion	225
2020	Clarendelle, Inspired by Haut-Brion	St. Émilion	275
2021	Château, La Croix Meunier	St. Émilion	175
2015	Château Angelus, 1er Grand Cru Classé A	St. Émilion	3,105
2016/21	Chateau De Malengin, Baron Edmond De Rothschild	St. Émilion	240
2014	Château La Fleur	Pomerol	3,450
2010	Château Ausone, 1er Grand Cru Classé A	Pomerol	9,500

---

## RED

### FRANCE

#### CABERNET SAUVIGNON BLEND

2019	Pauillac de Château Latour, Château Latour	Pauillac	585
2012	Château Pontet-Canet, 5ème Grand Cru Classé	Pauillac	785
2012	Château Sociando-Mallet	Pauillac	350
2010	Château Pastourelle de Clerc Milon	Pauillac	285
2019	Château Potensac	Medoc	235
2005	Château Pichon Longueville, Comtesse de Lalande	Pauillac	1,750
2017	Château Pichon Longueville, Comtesse de Lalande	Pauillac	1,375
1996	Château Pichon Longueville, Comtesse de Lalande	Pauillac	2,630
2000	Château Baron de Pichon, 2ème Grand Cru Classé	Pauillac	1,550
1983	Château Baron de Pichon, 2ème Grand Cru Classé	Pauillac	1,550
1984	Château Baron de Pichon, 2ème Grand Cru Classé	Pauillac	1,530
1985	Château Baron de Pichon, 2ème Grand Cru Classé	Pauillac	1,520
1986	Château Baron de Pichon, 2ème Grand Cru Classé	Pauillac	1,450
1987	Château Baron de Pichon, 2ème Grand Cru Classé	Pauillac	1,425
2013	Château Palmer, 3ème Grand Cru Classé	Margaux	2,925
2009	Château Palmer, 3ème Grand Cru Classé	Margaux	3,050
2015	Château Palmer, 3ème Grand Cru Classé	Margaux	2,980
2012	Château Margaux, 1er Grand Cru Classé	Margaux	3,150
1994	Château Margaux, 1er Grand Cru Classé	Margaux	4,480
2008	Château Labégorce, Cru Bourgeois, Exceptionnels	Margaux	2,150
2019	Brio de Cantenac Brown	Margaux	265
2015	Château Lascombes, Grand Cru Classé	Margaux	595
2018	Château Pouget	Margaux	425
2013	Château Malmaison	Moulis-en-Medoc	250

---

## RED

### FRANCE

#### CABERNET SAUVIGNON BLEND

2010	Le Clementin du Chateau Pape Clement	Pessac-Léognan	550
2006/12	Domaine de Chevalier, Grand Cru Classé	Pessac-Léognan	720
2006/12	Château Smith Haut Lafitte, Grand Cru Classé	Pessac-Léognan	850
2011	Château Haut-Brion, 1er Grand Cru Classé	Pessac-Léognan	3,100
2017	Château Haut-Brion, 1er Grand Cru Classé	Pessac-Léognan	3,250
2014	Château La Mission, Haut-Brion, Grand Cru Classé	Pessac-Léognan	2,850
2011	La Dame de Montrose, Chateau Montrose	St. Estèphe	490
1988	Château Montrose, 2ème Grand Cru Classé	St. Estèphe	2,560
2009	Château Montrose, 2ème Grand Cru Classé	St. Estèphe	1,750
2012	Château Calon-Ségur, 3ème Grand Cru Classé	St. Estèphe	815
2012	Château De Pez	St. Estèphe	235
2010	Château Cos d'Estournel, 2ème Grand Cru Classé	St. Estèphe	1,780
2017	Château Cos d'Estournel, 2ème Grand Cru Classé	St. Estèphe	1,200
2009	Château Lafon-Rochet, 4ème Grand Cru Classé	St. Estèphe	620
2015	Château Lynch-Moussas, Grand Cru Classé	Pauillac	750
2011	Château Lynch-Bages, 5ème Grand Cru Classé	Pauillac	1,525
2013	Château Lynch-Bages, 5ème Grand Cru Classé	Pauillac	1,185
2017	Château Lynch-Bages, 5ème Grand Cru Classé	Pauillac	1,250
2018	Château Lynch-Bages, 5ème Grand Cru Classé	Pauillac	1,275
2021	Château Lynch-Bages, 5ème Grand Cru Classé	Pauillac	1,750
1996	Château Mouton Rothschild, 1er Grand Cru Classé	Pauillac	7,250
2009	Château Mouton Rothschild, 1er Grand Cru Classé	Pauillac	6,950
2005	Château Lafite Rothschild, 1er Grand Cru Classé	Pauillac	8,350
2017	Château Lafite Rothschild, 1er Grand Cru Classé	Pauillac	4,995
1985	Château Latour, 1er Grand Cru Classé	Pauillac	4,200
1989	Château Latour, 1er Grand Cru Classé	Pauillac	4,700
2005	Château Latour, 1er Grand Cru Classé	Pauillac	8,250
2006	Château Latour, 1er Grand Cru Classé	Pauillac	4,250
2008	Château Latour, 1er Grand Cru Classé	Pauillac	10,250
2012	Château Latour, 1er Grand Cru Classé	Pauillac	4,550

---

## RED

### FRANCE

#### CABERNET SAUVIGNON BLEND

1986	Château Ducru-Beaucaillou, 2ème Grand Cru Classé	St. Julien	1,825
1996	Château Ducru-Beaucaillou, 2ème Grand Cru Classé	St. Julien	2,250
1982	Château Ducru-Beaucaillou, 2ème Grand Cru Classé	St. Julien	2,350
2012	Château Ducru-Beaucaillou, 2ème Grand Cru Classé	St. Julien	1,150
2014	Connétable Talbot, Château Talbot	St. Julien	350
2010	Château Talbot	St. Julien	725
2017	Amiral de Beychevelle	St. Julien	450
2001	Château Leoville Las Cases, 'Grand vin de Leoville'	St. Julien	2,100
2017	Mas de Daumas Gassac	Languedoc	225

#### GRENACHE BLENDS

2016	Châteauneuf du Pape, Hommage à Jacques Perrin, Château de Beaucastel	Rhône	2,450
2014	Châteauneuf-du-Pape, Haute Pierre, Delas Frères	Rhône	310
2014	Châteauneuf-du-Pape, Château de Beaucastel	Rhône	699
2018	Châteauneuf-du-Pape, Bonus Passus, Bonpas	Rhône	245
2018	Gigondas, Domaine les Pallières, Terrasse du Diables	Rhône	250
2015	Cote Rotie, La Landonne, E. Guigal	Rhône	1,845
2015	Cote Rotie, La Mouline, E. Guigal	Rhône	1,845
2021	Crozes-Hermitage, Les Galets, Hauts Chassis	Rhône	155
2018	Crozes-Hermitage, Esquisse, Hauts Chassis	Rhône	130

### ITALY

#### PINOT NOIR

2020	Krafuss, Alois Lageder	Alto Adige	285
2020	Monticol Riserva, Cantina Terlan	Alto Adige	195
2016/19	Red Angel, On The Moonlight, Jerman	Venezie	150

---

## RED

### ITALY

#### NEBBIOLO

2021	Barolo, Marcarini del Comune di La Morra	Piedmont	510
N/V	Barolo, Chinato, Marcarini	Piedmont	350
2020	Barolo, Le Vigne, Luciano Sandrone	Piedmont	725
2021	Barolo, Marcarini, La Serra	Piedmont	795
2020	Barolo, Aleste, Luciano Sandrone	Piedmont	850
2020	Barolo, Marcarini, Brunate	Piedmont	950
2019	Barolo, Mauro Molino	Piedmont	250
2020	Barbaresco, Angelo Gaja	Piedmont	1,295
2019	Barbaresco, Pio Cesare	Piedmont	950
2021	Langhe, Sito Moresco, Gaja	Piedmont	250

#### SANGIOVESE

2020	Chianti Classico, Pèppoli, Antinori	Toscana	110
2019/21	Chianti Classico, Lamole di Lamole	Toscana	110
2018	Chianti Classico, Mazzei, Castello di Fonterutoli, Gran Selezione	Toscana	475
2021	Chianti Classico, Castello Banfi	Toscana	110
2022	Chianti Classico, Castellare di Castellina	Toscana	124
2021	Chianti Classico, Valiano DOCG	Toscana	125
2023	Chianti, Montespertoli, Castello Sonnino	Toscana	175
2016	Brunello di Montalcino, Poggio di Sotto	Toscana	1,750
2016	Brunello di Montalcino, Castelgiocondo	Toscana	375
2016	Brunello di Montalcino, Rennina, Pieve Santa Restituta, Gaja	Toscana	750
2017	Brunello di Montalcino, Pieve Santa Restituta	Toscana	385
2019	Rosso di Montalcino, Castello di Banfi	Toscana	185
2020	Bartenura Rosso (Kosher)	Toscana	95

---

## RED

### ITALY

#### MERLOT BLEND

2019	Botter	Veneto	50
2021	Promis, Ca' Marcanda, Angelo Gaja	Toscana	185
2016	Lamaione, Castelgiocondo, Marchesi Frescobaldi	Toscana	365
2017	Giramonte, Tenuta di Castiglioni, Marchesi Frescobaldi	Toscana	375
2016	Mazzei Castello di Fonterutoli 'Siepi'	Toscana	1,125
2020	Le Serre Nuove, Tenuta dell'Ornellaia	Toscana	399
2021	Cont' Ugo, Tenuta Guado al Tasso, Marchesi Antinori	Toscana	265
2013	Il Bruciato, Tenuta Guado al Tasso, Antinori	Toscana	220
2018	Masseto, Tenuta dell'Ornellaia	Toscana	5,475
2019	Masseto, Tenuta dell'Ornellaia	Toscana	6,545

#### CABERNET SAUVIGNON BLEND

2019	Tignanello, Antinori	Toscana	925
2020	Tignanello, Antinori	Toscana	895
2016	Ornellaia, Tenuta dell'Ornellaia	Toscana	1,395
2021	Ornellaia, Tenuta dell'Ornellaia	Toscana	1,350
2022	Sassicaia, Tenuta San Guido	Toscana	1,385
2012	Solaia, Marchesi Antinori	Toscana	1,600
2016	Solaia, Marchesi Antinori	Toscana	2,050
2018	Solaia, Marchesi Antinori	Toscana	1,950
2019	Le Macchiole Paleo	Toscana	750
2022	Le Difese, Tenuta San Guido	Toscana	135
2021	Guado al Tasso, Tenuta Guado al Tasso, Antinori	Toscana	560
2022	Villa Antinori	Toscana	185
2019	Magari, Gaja Ca' Marcanda	Toscana	265
2015	Mazzei 'Philip'	Toscana	545

#### BLENDS

2009	Amarone della Valpolicella, Riserva, Giuseppe Quintarelli	Veneto	2,550
2018	Amarone della Valpolicella, Ferragu	Veneto	810
2018	Amarone della Valpolicella Classico, Masi Costasera	Veneto	350
2017	Valpolicella, Classico, Bonacosta, Masi	Veneto	295
2022	Valpolicella, Classico, Speri	Veneto	110
2020	Terlan Porphyris Riserva, Lagrein	Alto Adige	335
2023	Dolcetto d'Alba, Luciano Sandrone	Piedmont	225
2017	Sagrantino, Moretti, Omero di Montefalco	Umbria	210

---

## RED

### GERMANY

#### SPÄTBURGUNDER

2021	The Daily August, August Kessler	Rheingau	165
2019	Markus Molitor, Zeltinger Schlossberg	Mosel Saar Ruwer	250

### SPAIN

#### TEMPRANILLO

2018	Valbuena 5°, Bodegas Vega Sicilia	Ribera del Duero	1,080
2012	Único, Bodegas Vega-Sicilia	Ribera del Duero	1,950
2020	Alión, Bodegas y Viñedos	Ribera del Duero	550
2018	Monteabellon 'Finca Matambres'	Ribera del Duero	275
2019	Pintia, Bodegas Vega Sicilia	Toro	450
2015	Termanthia, Bodega Numanthia	Toro	1,550
2020	Muga Rioja, Bodega Muga	Rioja	195

#### CABERNET SAUVIGNON BLEND

2017	Mas la Plana, Miguel Torres	Penedès	320
------	-----------------------------	---------	-----

#### GRENACHE BLEND

2016	Peraj Ha'abib, Celler de Capçanes, (Kosher)	Catalunya	225
------	---	-----------	-----

### AUSTRALIA

#### PINOT NOIR

2022	Tolpuddle Vineyard, Coal River	Tasmania	285
2021	Brokenwood	Beechworth	135
2019	Bass Phillip Estate	Victoria	550

#### SHIRAZ BLEND

2019	Wynns	Coonawarra	140
2021/22	Three Gardens, Langmeil Winery	Barossa Valley	130
2016	Wolf Blass, Bilyara	Barossa Valley	99
2019	Hangin Snakes, Langmeil Winery	Barossa Valley	105
2018/20	Runrig, Torbreck	Barossa Valley	1,250
2020	The Factor, Torbreck	Barossa Valley	550
2016	Grange, Bin 95, Penfolds	South Australia	3,995
2020	Bin 2, Penfolds	South Australia	195

---

## RED

### AUSTRALIA

#### CABERNET SAUVIGNON BLEND

2019	Steyning, Penley Estate	Coonawarra	225
2019	Sexy Beast, Two Hands Winery	McLaren Vale	180
2019	Vasse Felix	Margaret River	180

### NEW ZEALAND

#### PINOT NOIR

2022	Babich, Black Label	Marlborough	95
2020	Cloudy Bay	Marlborough	225
2019	Te Whare Ra Clayvin Single Vineyard	Marlborough	260
2019	Northburn, Sato	Central Otago	210
2021	Bannockburn, Felton Road	Central Otago	255
2020	La Ferme de Sato Sur Les Nuages, Sato	Central Otago	235

#### MERLOT VARIETALS BLEND

2019	Babich	Hawke's Bay	85
------	--------	-------------	----

### ARGENTINA

#### MALBEC

2019/20	Nicasia Vineyards, Catena Zapata	Mendoza	375
2023/24	Finca la Colonia, Bodega Norton	Mendoza	85
2021	Special Edition, Catena Zapata Argentino	Mendoza	550
2020	Ultra Kaiken	Mendoza	120

#### CABERNET SAUVIGNON BLEND

2016	Nicolas, Catena Zapata	Mendoza	595
------	------------------------	---------	-----

### CHILE

#### PINOT NOIR

2017	Cono Sur, 'Ocio'	Casablanca Valley	340
------	------------------	-------------------	-----

#### CABERNET SAUVIGNON BLEND

2020	Escudo Rojo, Baron Philippe de Rothschild	Maipo Valley	95
2019	Almaviva, Rothschild & Concha y Toro	Maipo Valley	1,050
2019	EPU, Almaviva, Rothschild & Concha y Toro	Maipo Valley	450
2020	Don Melchor, Concha y Toro	Maipo Valley	799
2016	Sena, Mondavi & Chadwick	Aconcagua Valley	750

---

## RED

### UNITED STATES

#### PINOT NOIR

2019	The Hilt, Bentrack	California	450
2020	Hyde De Villaine, Sonoma Mountain	Carneros	700
2021	Coup de Foudre	Sonoma County	550
2021	Migration	Sonoma County	350
2021	Goldeneye	Anderson Valley	395
2021	Cakebread Cellars, Two Creeks Vineyards	Anderson Valley	315
2020	Calera	Central Coast	160

#### MERLOT

		Napa Valley	495
2019	Cakebread Cellars	Napa Valley	1,500
2018	Amuse Bouche	Napa Valley	220
2020	Stags' Leap Winery		

#### CABERNET SAUVIGNON BLEND

2016/18	Bakestone Cellar, Cakebread's Family	Napa Valley	465
2021	Stags' Leap Winery, The Leap Estate Grown	Napa Valley	525
2021	Stags' Leap Winery	Napa Valley	305
2020	Caymus, Vineyards	Napa Valley	675
2018	Spottswoode Estate	Napa Valley	1,050
2018	Opus One	Napa Valley	2,850
2015	Othello, Dominus Estate	Napa Valley	350
2013	Ulysses Vineyard	Napa Valley	855
2014/17	Heitz Cellar, Martha's Vineyard	Napa Valley	1,850
2014	Napanook, Dominus Estate	Napa Valley	650
2016	Dominus Estate	Napa Valley	1,750
2016	Screaming Eagle, 'The Flight'	Napa Valley	6,995
2017	Monte Bello, Ridge Vineyards	Santa Cruz Mountains	1,650
2020	Monte Bello, Ridge Vineyards	Santa Cruz Mountains	1,815

#### ZINFANDEL

2017	Caricature, Old Vine	Central Valley	165
2020	Predator Old Vine	Lodi	135

#### PETITE SIRAH

2020	Stags' Leap	Napa Valley	265
------	-------------	-------------	-----

---

## RED

### SOUTH AFRICA

#### CABERNET SAUVIGNON BLEND

2017/21 Meerlust Rubicon	Stellenbosch	370
2017 Three Capes Ladies, Warwick Estate	Stellenbosch	120
2019 Trilogy, Warwick Estate	Stellenbosch	185

#### PINOTAGE

2020/21 Kanonkop, Estate	Stellenbosch	210
--------------------------	--------------	-----

#### SHIRAZ BLENDS

2022 The Chocolate Block, Boekenhoutskloof	Franschhoek Valley	195
2021 The Sadie Family, 'Columella'	Swartland	599

#### MERLOT

2018 Baron Edmond, Rupert & Rothschild Vignerons	Coastal Region	265
2016/17 De Toren Fusion Z	Stellenbosch	225
2019 Thelema, Reserve	Stellenbosch	350
2021 Vilafonté Series M	Paarl	550

#### PINOT NOIR

2019 Galpin Peak, Bouchard Finlayson	Walker Bay	225
2020 Hamilton Russell	Walker Bay	375

#### CABERNET FRANC

2021 Warwick Estate	Stellenbosch	175
---------------------	--------------	-----

---

## PORT

1985 Warre's Vintage Port (750ml)	Portugal	540
NV Warre's Heritage Ruby Port (750ml)	Portugal	99
NV Graham's 10 Year Old Tawny Port (750ml)	Portugal	285

---

## ROSÉ

### FRANCE

2023	Domaines Ott, Clos Mireille	Côtes de Provence	355
2024	By.Ott, Domaines Ott	Côtes de Provence	150
2023	Whispering Angel, Chateau d'Esclans	Côtes de Provence	160
2020/22	Garrus, Chateau d'Esclans	Côtes de Provence	575
2021	Château Miraval	Côtes de Provence	125
2021	Studio by Miraval	Côtes de Provence	65
2023	Château Minuty 281	Côtes de Provence	275
2021	The Pale by Sacha Lichine	Côtes de Provence	50

### SPAIN

2020	Flor de Muja Rosado, Bodegas Muga	Rioja DOCa	135
------	-----------------------------------	------------	-----

### CHILE

2024	Cabernet Sauvignon, Ochagavia Don Silvestre	Central Valley	65
------	---	----------------	----

### SOUTH AFRICA

2022	Pinotage, Kanonkop Kadette	Stellenbosch	135
------	----------------------------	--------------	-----

---

## DESSERT

### FRANCE

2020	Petit Guiraud	Sauternes	375ml	30	120
1904	Château d'Yquem, 1er Cru Superieur	Sauternes	750ml		41,950
2004	Château d'Yquem, 1er Cru Superieur	Sauternes	750ml		1,999
2015	Château d'Yquem, 1er Superieur	Sauternes	375ml		1,250

### GERMANY

2004	Riesling, Eiswein, Balthasar Röss	Rheingau	375ml		925
------	-----------------------------------	----------	-------	--	-----

### HUNGARY

2022	Tokaji, Late Harvest, Oremus	Tokaj	500ml		170
------	------------------------------	-------	-------	--	-----

---

## NON-ALCOHOLIC WINE

### SPARKLING

NV	Cloudem Zero, Gold	Spain	60
NV	Chamdor	South Africa	60

### RED

NV	Cabernet Sauvignon, Appalina	Italy	75
2023	Torres Natureo	Spain	75

### WHITE

2024	Torres Natureo	Spain	75
------	----------------	-------	----

### ROSE

2023	Torres Natureo	Spain	75
------	----------------	-------	----