Welcome to Ziggy’s!

The food and beverage program at Ziggy’s reflects a modern lifestyle and provides a myriad of options.

The wine list has been curated by our sommelier and features an extensive selection of extraordinary champagnes and wines selected for their exceptional quality which represents the ultimate wine experience coming from the essence of terroir.

Ziggy’s sake list features an impressive selection of seasonal varieties, cult labels and boutique breweries.

We also age our own cocktails in American Oak barrels and feature an extensive selection of single malt and blended whiskeys.
The Wine Experience

Our philosophy is based on providing a truly memorable experience on the champagne, wines and spirits we curate.
Here is our story of land with unique identities expressed by visionary "vignerons" that will enhance your singing experience.

Acclaimed Vineyards Experience
It defines wines selected for their very good quality and authentic taste.

Ultimate Vineyards Experience
It defines wines selected for their exceptional quality.
It represents the ultimate wine experience coming from the Essence of the Terroir.
### Acclaimed Vineyards Experience

<table>
<thead>
<tr>
<th>NV</th>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>NV</td>
<td>Billecart-Salmon, Brut Réserve</td>
<td>$188</td>
</tr>
<tr>
<td>NV</td>
<td>Billecart-Salmon, Extra Brut Réserve</td>
<td>$210</td>
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<tr>
<td>NV</td>
<td>Billecart-Salmon, Brut Rosé</td>
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<tr>
<td>NV</td>
<td>Billecart-Salmon, Blanc de Blancs Grand Cru</td>
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<tr>
<td>NV</td>
<td>Henri Giraud, Esprit Nature</td>
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<tr>
<td>NV</td>
<td>Henri Giraud, Hommage</td>
<td>$218</td>
</tr>
<tr>
<td>NV</td>
<td>Henri Giraud, Dame Jane Rosé</td>
<td>$238</td>
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### Ultimate Vineyards Experience

<table>
<thead>
<tr>
<th>Year</th>
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<th>Price</th>
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<tbody>
<tr>
<td>2009</td>
<td>Henri Giraud, Fût de Chêne MV09 Aÿ Grand Cru</td>
<td>$398</td>
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<tr>
<td>2009</td>
<td>Dom Pérignon, Brut</td>
<td>$460</td>
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<tr>
<td>2006</td>
<td>Billecart-Salmon, Brut Rosé, Elizabeth Salmon</td>
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<tr>
<td>2009</td>
<td>Louis Roederer Cristal, Brut</td>
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Prices are subject to 10% service charge and prevailing government taxes.
White Wines

Acclaimed Vineyards Experience

French Region

<table>
<thead>
<tr>
<th>Year</th>
<th>Wine Description</th>
<th>Price</th>
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<tbody>
<tr>
<td>2015</td>
<td>Côtes du Rhône Signature, Château La Font du Loup (Rhône Valley)</td>
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<tr>
<td>2015</td>
<td>Chablis, Domaine Séguinot Bordet (Burgundy)</td>
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<tr>
<td>2015</td>
<td>Saumur l’Insolite, Domaine des Roches Neuves (Loire Valley)</td>
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New World

<table>
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<tr>
<th>Year</th>
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<tbody>
<tr>
<td>2013</td>
<td>Sauvignon Blanc, Terroir (Marlborough, N.Z.)</td>
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<tr>
<td>2012</td>
<td>Parterre Chardonnay, Fraser Gallop (Margaret River, Australia)</td>
<td>$128</td>
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<tr>
<td>2013</td>
<td>Annabel Sauvignon Blanc, Staete Landt (Marlborough, N.Z.)</td>
<td>$148</td>
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<tr>
<td>2012</td>
<td>Tuerong Chardonnay, Garagiste (Mornington Peninsula, Australia)</td>
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</table>

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# White Wines

## Ultimate Vineyards Experience

### French Region

<table>
<thead>
<tr>
<th>Year</th>
<th>Wine Description</th>
<th>Price</th>
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<tbody>
<tr>
<td>2013</td>
<td>Châteauneuf-du-Pape, Domaine de Marcoux (Rhône Valley)</td>
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<td>2007</td>
<td>Macon Pierreclos, Domaine Guffens-Heynen (Burgundy)</td>
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<td>2014</td>
<td>Condrieu Les Terrasses de l’Empire, Georges Vernay (Rhône Valley)</td>
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<td>2014</td>
<td>Chassagne-Montrachet, Thierry Violot Guillemard (Burgundy)</td>
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<tr>
<td>2013</td>
<td>Château Cos d’Estournel (Bordeaux)</td>
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<td>2007</td>
<td>Bienvenue Batard Montrachet Grand Cru, Bachelet Ramonet (Burgundy)</td>
<td>$428</td>
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<tr>
<td>2013</td>
<td>Chablis 1er Cru Foret, Domaine François Raveneau (Burgundy)</td>
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<tr>
<td>2014</td>
<td>Vin Blanc de Palmer (Bordeaux)</td>
<td>$628</td>
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</table>

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Red Wines

Acclaimed Vineyards Experience

New World

2010  Paladin Pinot Noir, Staete Landt, (Marlborough, N.Z.) $128
2010  Stella Maris Merlot, Northstar (Washington State, USA) $188
2009  Shining Hill, Col Solare (Columbia Valley, USA) $188

Italian Region

2014  Rosso di Montalcino, La Velona (Tuscany) $128
2012  Toscana Therra, Podernuvo (Tuscany, the Bulgari Family) $168
2011  Barolo Bric Del Fiasc, Paolo Scavino (Piemonte) $288

French Region

2010  Saint-Emilion Grand Cru, Couvent Des Jacobins (Bordeaux) $228
2013  Alpilles, Domaine de Trévallon (Rhône Valley) $228
2010  Vaucluse Héloïse, Chêne Bleu (Rhône Valley) $280
2004  Pomerol, Château Rouget (Bordeaux) $268

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Red Wines

Ultimate Vineyards Experience

Bordeaux Region

2005  Pauillac, Château Pichon-Longueville Baron  $468

Burgundy Region

2014  Gevrey-Chambertin Mes Cinq Terroirs, Domaine Denis Mortet  $328
2013  Charmes-Chambertin Grand Cru, Domaine Geantet-Pansiot  $460
2013  Bonnes Mares Grand Cru, Domaine Robert Groffier  $910
2011  Chambertin Grand Cru, Domaine Geantet-Pansiot  $1,060

Prices are subject to 10% service charge and prevailing government taxes
Rosé Wines

Acclaimed Vineyards Experience

<table>
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<tr>
<th>Year</th>
<th>Name</th>
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<th>Price</th>
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</thead>
<tbody>
<tr>
<td>2016</td>
<td>Domaine de Chevalier Le Rosé de Chevalier, (Bordeaux)</td>
<td>(Bordeaux)</td>
<td>$128</td>
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<tr>
<td>2016</td>
<td>Château d’Esclans Whispering Angel Rosé, (Provence)</td>
<td>(Provence)</td>
<td>$138</td>
</tr>
<tr>
<td>2015</td>
<td>Chêne Bleu Rosé, (Rhône Valley)</td>
<td>(Rhône Valley)</td>
<td>$138</td>
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Ultimate Vineyards Experience

<table>
<thead>
<tr>
<th>Year</th>
<th>Name</th>
<th>Region</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>2013</td>
<td>Château d’Esclans Garrus Rosé, (Provence)</td>
<td>(Provence)</td>
<td>$398</td>
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</table>

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The Sake Experience

Sake has been made in Japan for over 1,000 years but in the form of premium sake such as ginjo, for only around 50 years.

Ziggy's sake list is tailored for guests from savant to curious first-timers with sakes ranging from light-bodied to full-bodied.

A sake's SMV is its specific gravity; the density of the sake compared to the density of water. Theoretically, the higher (positive) the number, the drier the sake should taste. Conversely, the lower (more negative) the number, the sweeter the sake might taste.

Daiginjo – Super premium, fragrant sake with minimum 50% polishing ratio and a very small amount of distilled alcohol added to enhance flavour and aroma. Often best served chilled.

Ginjo – Premium fragrant sake with minimum 40% polishing ratio, similar to daiginjo.

Honjozo – Light, mildly fragrant premium sake polished to a minimum of 70% with a small amount of distilled alcohol added to extract aroma and flavour.

Junmai – Sake made with nothing other than rice, water, yeast and koji with no minimum polishing ratio. When appended to daiginjo and ginjo, no alcohol has been added.
Sake

Junmai Daiginjou

Dassai Junmai Daiginjou “Beyond”
Dassai Beyond          Yamaguchi          N/A          $1,100
It can truly be said that Dassai Beyond was more than a decade-in-the-making. The origins of this rare and extraordinary sake began with a simple, yet most challenging ambition: to handcraft a sake that would surpass the excellence of Dassai 23, widely praised by critics as a “perfect” sake. Be prepared for an experience beyond all your expectations of sake. Unparalleled smoothness and clean, complex flavors engulf the entire palate, followed by a stunning length of finish.

Dassai Junmai Daiginjou Migaki Niwari Sanbu (23)
Dassai 23          Yamaguchi          +4          $290
One of the top ranking sake in Japan. The fruity bouquet offers apple, peach and nashi pear. It is both vivid and sensuous. The initial impression is that of the clean flavour with an aftertaste that combines the sweetness of fruit with a soft mellowness. It is made with rice that has been milled so that only 23% of the original size of the grain remains. This is the highest degree of milling of any sake in the world. Going to this extreme allows the brewers to create a sake like no other, a sake that is the pinnacle of refined elegance, subtlety, and delicate flavours and aromas.

Dassai Junmai Daiginjou Migaki Sanwari Kyubu (39)
Dassai 39          Yamaguchi          +6          $210
The top notes are much similar to Dassai Junmai Ginjou 45% but as it strikes the tongue and the palate layered of fragrances open up; soft, sweet scents of cotton candy, hints of banana, and Japanese pears. The mid palate gives a crisp, clean, dry taste. Very smooth, clear and refined sake. Excellent harmony of flavour and scent. Short, clean finish.

Prices are subject to 10% service charge and prevailing government taxes
Sake

Junmai Daiginjou

Kirinzan Junmai Daiginjou
Blue Bottle Niigata +3 $190
Bracingly clean and laced with mild nuance of citrus goodness. A classic niigata sake made with the signature soft Niigata water. Well balanced flavor. Fresh fruits and some flower notes in the entrance. Leaves a very clean, crisp finish.

Niwano Uguisu Junmai Daiginjou 45
(Garden Nightingale) Fukuoka +3 $180
The most outstanding and the best Junmai Daiginjou among the series of Uguizu (Nightingale) label series. Soft and fruity aroma with very light scent of muskmelon and and brown sugar. Soft and refreshing on the palate. An exquisite harmony of taste and fragrance.

Prices are subject to 10% service charge and prevailing government taxes
Sake

Daiginjou

Kagatsuru Maeda Tosshile Daiginjou
Ishikawa +5 $180
Elegant and clean with a smooth start and quiet finish. The middle taste gives a well rounded, lightly dry flavor. Well harmonized sweet, fruity fragrance with some touches of citrus in the nose.

Seikyo Maboroshi Daiginjou
(The Myth) Hiroshima +4 $180
Full body flavor. Has a prominent fragrant of apple because the yeast used to produce this sake is made from apple skin. Very easy to drink.

Gazanryuu Daiginjou Kisaragi
(February) Yamagata +3 $150

Prices are subject to 10% service charge and prevailing government taxes
Sake

Junmai Ginjou

Takasago Junmai Ginjou
(Green Pine) Shizuoka +3 $150
Subtle, Savory with very good aroma of fruits passion fruits and cotton candy. Slight dryness appears before it goes down leaving a fine, clean cut aftertaste.

Hamachidori Junmai Ginjou Miyamanishiki
(Bird in the Shore) Iwate +2 $150

Nanbubijin Junmai Ginjou Yamadanishiki
(Southern Beauty) Iwate +4 $150
Brewed with one of the rare sake rice in Japan 100% Aiyama. Sweet, honey like notes with laces of citrus, grass, fruits like pineapple and banana. Burst of clear, fresh taste with bits of sugar crystal like sweetness on the first impression followed by rich, dense and full body structure, dry and crisp before it disappears in the mouth tracing a short bitter aftertaste. Lively, vibrant sake.

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Sake

Ginjou

Sakunohana Ginjo Karakuchi
(Budding flower) Nagano +7 $140
Carefully brewed using 100% local grown Miyamanishiki Rice and Alps Yeast. A truly Nagano produced Sake, that has a very tasty palate, fruity Ginjou character as an excellent result of the yeast used. Elegant and dry. Perfect balance of flavor and excellent to drink alone or with food.

Junmai

Seikyo Maboroshi Junmai Ginjou
(The Myth/Junmai) Hiroshima +3 $150
This Junmaishu was made with lots of care. Using the special method of kome kouji making, it was processed paying attention to excellently combining it’s flavor and taste. The brewer used Hattanishiki rice. It was light and fresh on the first stage, then it will gradually become stronger and a little vigorous in the middle, The tail doesn’t linger for a long time. A very tasty kind of sake which anyone will enjoy.

Chikuha Noto Junmai
(Bamboo Leaves) Ishikawa ±0 $140
Brewed using 100% Noto originally grown Yamadanishiki rice. Soft, fruity ripen plum like taste. Fresh fragrance of muscat grapes that tones down in the mid-palate followed by a distinct acidity and savory taste that stays for a short while after it goes down. Best to serve at room temperature.

Banraku Yawaraka Junmai
(Noble) Saitama +2.5 $130

Prices are subject to 10% service charge and prevailing government taxes
Sake

Honjouzo

Seikyo Honjouzo Chokarakuchi
(Reflection) Hiroshima +8 $140
This sake has a clear cut taste when served chilled you could never noticed it's dryness when served warm. This sake is quite full but light in taste and is excellently go with all types of food. Shinsenbon rice that is originally from Hiroshima was used for brewing this sake. This rice is quite strong that it could stand the hot temperature of the rice milling process. This pure quality of rice is very popular in Hiroshima.

Kaiun Iwaisake Tokubetsu Honjouzo
(Goodluck Charm) Shizuoka +4 $140
"Kaiun" means "to welcome luck" and this range of sake is famous for gifts on celebrations like New Years, Weddings, Business Inagurations, etc. However it is also famous for it's excellent taste. The brewery uses a hands-on technic of brewing, using the best quality of rice and water gives their sake a very unique taste and aroma. This type of honjouzo uses Yamadanishiki rice polished to 60% polishing percentage as required for a Ginjou style sake. Fresh fruit notes, crisp, dry taste. Well refined flavor and fragrance. clear cut, no cloying aftertaste. This is one of the best creations of Kaiun Iwaisake.

Yukinobousha Yamahai Honjouzo
(Cabin in the Snow) Akita +2 $140
Rich and fragrant with a strong umami flavor from the rice. Excellent balance of acerbity and tartness with fruit tones. A versatile sake that can be enjoyed throughout the meal. Perfect to serve either warm (45 °C to 50 °C) or cold.

Prices are subject to 10% service charge and prevailing government taxes
Sake

Futsushu

Kirinanz Dento Karakuchi
(The Tradition) Niigata +6 $130
One of the typical styles of sake produced by Kirinanz. Crisp and dry with a good amount of acidity and delicious umami in the palate. Soft fragrance of fresh steamed rice. Perfect to serve either chilled or warm.

Yoshinogawa Gensen Karakuchi
(River of Luck) Niigata +7 $130
Soft acidity with a good amount of umami. Vibrant flavours with a long and dry finish. Very delicious aroma of roasted rice with hints of fruits on top.

Prices are subject to 10% service charge and prevailing government taxes
Whisky

Islay
Caol Ila 12 YO
Lagavulin 16 YO
Gls 45ml / Btl
$18 / $270
$380

Highland
GlenDronach 12 YO
GlenDronach 18 YO Allardice
GlenDronach 21 YO Parliament
$18 / $270
$420
$500

Speyside
Balvenie 12 YO DoubleWood
Macallan 12 YO Sherry Oak
$18 / $270
$20 / $310

Mixers sold separately

Prices are subject to 10% service charge and prevailing government taxes
Whisky

Blended

Monkey Shoulder
Chivas Regal 18 YO
Johnnie Walker Blue Label

Gls 45ml / Btl
$18 / $260
$280
$600

Japanese Whisky

Hibiki Harmony
Yamazaki 12 YO
Hibiki 17 YO

$25 / $330
$420
$620

Mixers sold separately
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### Cognac

- Hennessy VSOP
- Martell Cordon Bleu

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### Gin

- Hendrick’s
- Monkey 47
- Roku

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<td>$18</td>
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<tr>
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### Vodka

- Grey Goose

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<tbody>
<tr>
<td>$18</td>
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<td></td>
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<td>$20</td>
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### Rum

- Six Saints Caribbean

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<tbody>
<tr>
<td>$20</td>
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### Tequila

- Código 1530 Rosa Blanco
- Código 1530 Añejo
- Don Julio 1942

<p>| | |</p>
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<td>$20</td>
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Mixers sold separately

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Cocktails

American
*Bombay Sapphire Gin, Mancino Vermouth Rosso Amaranto, Milano Campari, Soda*

Negroni
*Bombay Sapphire Gin, Mancino Vermouth Rosso Amaranto, Milano Campari*

Old Fashioned
*Maker’s Mark Bourbon, Angostura Bitters, Simple Syrup*

Gin Fizz
*Bombay Sapphire Gin, Fresh Lemon Juice, Simple Syrup, Soda*

Gin Cooler
*Bombay Sapphire Gin, Fresh Lemon Juice, Simple Syrup, Fresh Cucumber Juice*

Manhattan
*Rebel Yell Small Batch Rye Whisky, Mancino Vermouth Rosso Amaranto, Angostura Bitters*

Martini
*Bombay Sapphire Gin, Mancino Vermouth Secco*

Vodka Martini
*Belvedere Vodka, Mancino Vermouth Secco*

Whiskey Sour
*Maker’s Mark Bourbon, Fresh Lemon Juice, Angostura Bitters, Simple Syrup, Egg White*

Please ask your bartender for other cocktails

Prices are subject to 10% service charge and prevailing government taxes
Shooters

Queen
Sake, Mathilde Cassis Liqueur, Fresh Lemon Juice

Kentucky Moon
Bourbon, Tea Syrup, Fresh Orange Juice

Pero Pero
Citron, Sake, Vodka, Fresh Lemon Juice

Memory Lane
Vodka, Sake, Hibiscus, Fresh Lemon Juice

Graceland
Vodka, Sake, Corn tea, Fresh Lemon Juice

Mixed Tray of 10 Shots

Please ask your bartender for other cocktails

$22 a pair

$100

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Beers & Ciders

Budweiser
Bottle
Bucket of 6 Happy Hour
Bucket of 6
$16
$45
$80

Non-Alcoholic Drinks

Premium Mixers

Red Bull, East Imperial Tonic and Soda, Singha Tonic Water, San Pellegrino
Mixer
Can/Bottle
$3
$8

Hot Drinks

Espresso/Amerciano
Tea
Honey Citron Tea
Honey Citron Lime
$5
$10
$10
$10

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