



# FOOD AND BEVERAGE MENU





# DANISH PASTRIES

EVERYDAY FROM 9AM TO 5PM

## DANISH

(All danish served with Homemade Honey Sea Salt Almond Butter)

BUTTER CROISSANT	\$4.50
ALMOND CHOCOLATE CROISSANT	\$4.50
KAYA CROISSANT	\$4.50
PAIN AU CHOCOLAT	\$4.50

## OTHER PASTRIES

AVAILABLE ALL DAY, ALL TIME

## BREADS (2 SLICES)

(All sliced bread served with Butter and Homemade Berry Jam)

SOURDOUGH	\$4.20
RUSTIC BAGUETTE	\$4.20
BRIOCHE	\$4.20

## MUFFINS

MOLTEN LAVA DOUBLE CHOCOLATE	\$6
MOLTEN LAVA BANANA CUSTARD SPECULOOS	\$6
MOLTEN LAVA BLUEBERRY CHEESECAKE	\$6

## CAKES BY SLICE

ONDEH-ONDEH 🌱	\$7.50
MATCHA & YUZU BURNT CHEESECAKE	\$7.50
TIRAMISU CAKE	\$7.50
MANGO CREMUX CHEESECAKE 🌱	\$7.50
CHOCOLATE COCONUT CARAMEL CAKE	\$7.50
CARROT & ZUCCHINI CAKE 🌱	\$7.50

# BRUNCH

WEEKDAYS FROM 9AM TO 3PM,  
WEEKENDS FROM 9AM TO 5PM

- TOAST WITH EGGS**  **\$13**  
Toasted Sourdough with Butter & Homemade Jam, Eggs Your Way
- CROISSANT WITH SCRAMBLE EGG** **\$13**  
Toasted Croissant, Scramble Eggs with Butter & Homemade Jam
- SMASHED AVOCADO TOAST WITH POACHED EGGS**  **\$21**  
Toasted Sourdough, Poached Eggs, Sundried Tomatoes, Pickle Onions, Feta Cheese, Spiced Pumpkin Seeds, Chai Seeds
- FRUITS & GRANOLA ACAI BOWL**     **\$13**  
Blended Organic Acai Berry Base, Homemade Granola, Seasonal Fruits, Honey Sea Salt Almond Butter, Toasted Coconut Flakes
- FULL ENGLISH FRY-UP BREAKFAST** **\$25**  
Cumberland Sausage, Streaky Bacon, Locally Farmed Mushrooms, Roasted Cherry Tomatoes, Potato Hash Brown, Baked Beans, Toasted Sourdough with Butter  
(Choice Of Egg: Sunny Side Up, Over Easy, Scrambled, Poached)
- VEGAN BIG BREKKIE**  **\$27**  
Tofu Scramble, Grilled Beyond Sausage, Eggplant "Bacon", Locally Farmed Mushrooms, Roasted Cherry Tomatoes, Potato Hash Brown, Baked Beans, Toasted Sourdough, Smashed Avocado
- TANGLIN EGGS BENEDICT**  **\$25**  
English Muffin, Prociutto Ham, Baby Spinach, Locally Farmed Mushrooms, Poached Eggs, Hollandaise Sauce, Petite Salad
- BUBBLE & SQUEAK**  **\$25**  
Rosti, Fried Egg, Cumberland Sausage, Streaky Bacon, Sautéed Seasonal Vegetables, Roasted Cherry Tomatoes, Butter Peas, Hollandaise Sauce
- STEAK & EGGS** **\$33**  
Rib Eye Steak, Charred Scallion Chimichurri, Roasted Potatoes, Confit Cherry Tomatoes, Sunny Side Up Eggs
- PAIN PERDU (AKA FANCY FRENCH TOAST)** **\$16**  
Pan-Toasted Brioche, Kumquat and Apricot Compote, Vanilla Cream, Seasonal Fruits, Vanilla Ice Cream, Cardamon Butterscotch



## ADD-ONS

PROCIUTTO HAM (2PCS)	\$8
BEYOND SAUSAGE (1PC)	\$9
CUMBERLAND SAUSAGE (1PC)	\$8
ROASTED CHERRY TOMATOES	\$6
SAUTÉED MUSHROOMS	\$6
GRILLED STREAKY BACON (4PCS)	\$8
POTATO HASH BROWN (3PCS)	\$5
TOMATO BAKED BEANS	\$6
COLESLAW	\$4
PETITE SALAD	\$6
SMASHED AVOCADO	\$6

# LUNCH AND DINNER


WEEKDAYS FROM 11AM ONWARDS,  
WEEKENDS AVAILABLE ALL DAY

## APPETISERS



**TANGLIN SCOTCH EGG**  **\$18**  
Coleslaw, Pickled Mustard Seeds,  
Pickle Onion, Ranch Dressing



**MINI YORKSHIRE PUDDING**  **\$18**  
(5PCS)  
Roasted Angus Beef, Horseradish Cream,  
Caramelized Onion Jam



**SPICED CURRY LAMB**  **\$16**  
**PAPADUM NACHOS**  
Yoghurt Dressing, Sweet and Sour Tomato Chutney,  
Garden Peas, Pickled Onion



**LOADED BEEF NACHOS** **\$16**  
Beef Ragout, Cheddar Cheese, Smashed Avocado,  
Kalamata Olives, Pico De Gallo, Tangy Chipotle Mayo



**CHICKEN CAESAR SALAD** **\$18**  
**CROQUETTES (3PCS)**  
Spinach Puree, Caesar Dressing, Silver Anchovies,  
Shaved Parmesan Cheese



**BIKINI DE PROSCUITTO** **4PCS: \$11, 8PCS: \$22**  
Parma Ham, Emmental Cheese, White Truffle Mayo, Served with Aioli



**LAKSA FRIED CHICKEN BITES** **\$16**  
Served with Laksa Aioli, Lightly Spiced



**CHILLI CRAB FRIES** **\$18**  
Topped with Aioli



**TRUFFLE FRIES** **\$15**  
Topped with Parmesan Cheese,  
Served with Ranch Dressing



**OLD-FASHIONED CHICKEN PIE** **\$16**  
Chicken Thigh, Carrot, Garden Peas, Celery,  
Onion, Rocket, Petite Salad



## LUNCH AND DINNER

WEEKDAYS FROM 11AM ONWARDS,  
WEEKENDS AVAILABLE ALL DAY

### SOUPS

- FIELD MUSHROOM SOUP**   \$11  
WITH TRUFFLE OIL  
Served with Rustic Baguette
- MULLIGATAWNY SOUP**  \$11  
Served with Charcoal Youtiao

### SALADS

- CAESAR SALAD**  \$24  
WITH GRILLED MASALA CHICKEN  
Cos Lettuce, Ortiz Anchovy Dressing, Soft-Boiled Egg,  
You Tiao Croutons, Crispy Garlic Bits, Bacon Bits,  
Parmesan Cheese, Pickle Onion.
- SALMON NICOISE SALAD**  \$26  
Mesclun, Lettuce, Herbed Confit Salmon, Haricot,  
Kalamata Olives, Cherry Tomatoes, Baby Potatoes,  
Cucumber, Soft-Boiled Egg, Citrus Dijon Vinaigrette
- WHITE "ROJAK" FRUIT SALAD**   \$20  
WITH KAFFIR LIME QUINOA  
Mesclun Salad, You Tiao Croutons, Dragon-Fruit, Pineapple,  
Turnip, Cucumber, Cherry Tomatoes, Cashew Nuts,  
Ginger Flower Vinaigrette

### SALADS ADD-ONS

- SOFT-BOILED EGG** \$3  
**FETA CHEESE** \$6  
**GRILLED MASALA CHICKEN** \$8  
**SAUTÉED MUSHROOMS** \$6  
**BEYOND SAUSAGE (1PC)** \$9

# LUNCH AND DINNER

WEEKDAYS FROM 11AM ONWARDS,  
WEEKENDS AVAILABLE ALL DAY

## WESTERN MAINS

**ENGLISH FISH AND CHIPS**  \$26  
Beer-battered Hallbut, French Fries, Coleslaw, Garlicky Tartar Sauce

**BEEF WELLINGTON** \$36  
Parma Ham, Mushroom Duxelle, Herbed Butter Mash, Haricot, Confit Tomatoes

**PAN SEARED SALMON** \$28  
(SALMON IS COOKED TO MEDIUM DONE)  
Pea Puree, Warm Roasted Vegetable Couscous Salad, Heritage Confit Tomatoes

**GRANDMOTHER'S ROASTED CHICKEN** \$28  
1/2 Spatchcock Chicken, Onion Gravy, Yorkshire Pudding, Garden Peas,  
Roasted Potatoes, Roasted Carrots, Charred Broccoli

**SUNDAY STEAK**  \$36  
Roasted Grass-Fed Angus Beef, Onion Gravy, Yorkshire Pudding,  
Garden Peas, Roasted Potatoes, Roasted Carrots, Charred Broccoli

**BRAISED IBERICO PORK JOWL** \$28  
Dry Rubbed Spiced, Rich Tomato & White Wine Sauce, Potato Mouseline,  
Garden Peas, Crispy Arugula

**IRISH SHEPHERD'S PIE** \$26  
Minced Lamb Ragout topped with Mashed Potato and Cheese

## ASIAN-INSPIRED MAINS





**CRISPY HAINANESE KUROBUTA PORK CHOP**  \$32  
Oriental Tomato Sauce, Garden Peas, Fries, Coleslaw

**HAINANESE OXTAIL STEW** \$28  
Zucchini, Potatoes and Carrots. Served with Rustic Baguette

**TANGLIN STYLE PAO FAN**  \$34  
(POACHED RICE)  
Locally Farmed Tiger Prawns, Crabmeat, Clams, Scallop, Squid,  
Arugula, Puffed Rice, Onsen Egg with Rich Superior Broth

**INDIAN BUTTER CHICKEN**  \$27  
Potatoes, Garden Peas, Cumin Pilaf Rice, Grilled Naan, Tomato Chutney

**INDIAN BUTTER VEGETABLES WITH MOCK LAMB**  \$27  
Seasonal Vegetables, Potatoes, Cumin Pilaf Rice, Grilled Naan, Tomato Chutney

 CHEF'S SIGNATURE  GLUTEN-FREE  VEGETARIAN  VEGAN





## LUNCH AND DINNER

WEEKDAYS FROM 11AM ONWARDS,  
WEEKENDS AVAILABLE ALL DAY

### SANDWICHES

20 min waiting time as sandwich is freshly made to order.  
(Served with Fries or Salad)

- |   |             |
|---|-------------|
| <b>THE ULTIMATE STEAK SANDWICH</b>  | <b>\$28</b> |
| Roasted Grass-Fed Angus Beef, Caramelized Onions, Arugula, Pickles, Tomatoes, Swiss Cheese, Tangy Chipotle Mayo between Sourdough Bread |             |
| <b>SLOW COOKED SPICED PULL PORK SANDWICH</b>  | <b>\$26</b> |
| Braised Spiced Iberico Pork Jowl, Celery Slaw, Cheddar Cheese, Aioli between Sourdough Bread  |             |
| <b>GRILLED CHEESE SMASHED AVO SANDWICH</b>  | <b>\$22</b> |
| Smashed Avocado, Sun-dried Tomato, Pickled Onion, Baby Spinach, Swiss Cheese, Pesto Mayo between Sourdough Bread                        |             |

### PASTA

Gluten-Free Spaghetti \$2.00  
(20 min waiting time for Gluten-Free Spaghetti as pasta is freshly cooked to order)

- |   |             |
|---|-------------|
| <b>TIGER PRAWN SPICY AGLIO OLIO</b>   | <b>\$26</b> |
| Spaghettini, Roasted Sliced Garlic, Bird Eye Chili, Haricot, Fresh Parsley, Garlic Crumbs   |             |
| <b>CREAMY SINGAPORE CHILI CRAB PASTA</b>  | <b>\$26</b> |
| Tagliatelle, Creamy Chili Crab Sauce, Cherry Tomatoes, Jumbo Lump Crab Meat, Crispy Batter Soft Shell Crab  |             |
| <b>GRILLED CHICKEN WITH PESTO CREAM SAUCE</b>   | <b>\$26</b> |
| Linguine, Sun-Dried Tomato, Parmesan and Masala Chicken Thigh   |             |
| <b>PAN SEARED SALMON WITH AURORA SAUCE</b><br>(SALMON IS COOKED TO MEDIUM DONE)   | <b>\$28</b> |
| Linguine, Crispy Bacon, Fresh Dill, Confit Tomatoes, Salmon Fillet  |             |
| <b>MEATY BEEF BOLOGNESE PASTA</b>   | <b>\$26</b> |
| Tagliatelle, Garden Peas, Fresh Parsley, Parmesan Cheese  |             |
| <b>CREAMY VEGAN PASTA</b>   | <b>\$24</b> |
| (20MINS WAITING TIME AS PASTA IS FRESHLY COOKED TO ORDER)<br>Gluten Free Spaghetti, Wilted Baby Spinach, Sun-Dried Tomato, Mushrooms, Creamy Tomato Cashew Sauce, Vegan Mozzarella                    |             |
| <b>PRIMAVERA LASAGNA</b>    | <b>\$24</b> |
| Gluten-Free Pasta Sheet, Locally Farmed Mushrooms, Wilted Baby Spinach, Zucchini, Tomato Fondue, Vegan Mozzarella, Creamy Garlic Cashew Sauce   |             |
| <b>VEGETABLE AGLIO OLIO</b>    | <b>\$24</b> |
| Spaghettini, Roasted Sliced Garlic, Bird Eye Chili, Haricot, Sun-Dried Tomato, Mix Sweet Peppers, Mix Mushrooms, Fresh Parsley, Toasted Almond Flakes   |             |

# DESSERTS




**SCOTTISH TRIFLE**  \$16  
White Chocolate Sponge, Raspberry Jelly, Amaretto  
Cremeux, Passion Fruit Curd, Homemade Granola,  
Seasonal Fruits, Earl Grey Honey Tuile



**HERITAGE GULA MELAKA  
SAGO PUDDING** \$14  
Seasonal Fruits, Coconut Cream,  
Pandan Gula Melaka Syrup



**STICKY DATE PUDDING**  \$16  
Brulee Banana, Irish Cream Liqueur Toffee Sauce,  
Nutella Soil, Papadum, Coconut Ice Cream



**ORH NEE** \$16  
Warm Homemade Yam Paste, Ginkgo Nuts,  
Steamed Pumpkin Cubes, Coconut Cream



**PAIN PERDU  
(AKA FANCY FRENCH TOAST)** \$16  
Pan-Toasted Brioche, Kumquat and Apricot Compote,  
Vanilla Cream, Seasonal Fruits, Vanilla Ice Cream,  
Cardamon Butter



**BRITISH BREAD  
& BUTTER PUDDING** \$18  
Rum & Raisins, Chocolate, Cinnamon,  
Vanilla Ice Cream, Cocoa Nibs

- 20 min waiting time

# FOR THE LITTLE ONES (FOR CHILDREN AGED 12 AND BELOW)

COMES WITH 1 SCOOP OF VANILLA /  
STRAWBERRY OR CHOCOLATE ICE CREAM



**SALMON CREAMY  
TOMATO PASTA** \$14  
Served with Parmesan Cheese



**MUSHROOM CREAM PASTA**  \$13  
Served with Parmesan Cheese



**MEATY BEEF BOLOGNESE PASTA** \$13  
Served with Parmesan Cheese



**MINI CHEESY BBQ  
PULLED PORK BURGER** \$15  
Cheddar Cheese, Coleslaw, Aioli Served with Fries



**MINI FISH AND CHIPS** \$15  
Served with Coleslaw and Garlicy Tartar Sauce



**CHICKEN POP & FRIES** \$15  
Served with Coleslaw, Ketchup & Mayo



## COFFEE BY FAEMA ESPRESSO

**NUTRI-GRADE**  
A B C D Nutri-Grade mark is based on preparation at 120% sugar (before addition of ice)

### BLACK

ESPRESSO <b>A</b>	\$4
LONG BLACK <b>A</b>	\$5
AMERICANO <b>A</b>	\$5

### WHITES

CAPPUCCINO <b>B</b>	\$6
LATTE <b>B</b>	\$6
FLAT WHITE <b>B</b>	\$6
MACCHIATO <b>B</b>	\$6
MOCHA <b>D</b>	\$7

### SPECIALITY DRINKS

CHAI SOY LATTE <b>B</b>	\$9.90
HOT CHOCOLATE <b>D</b>	\$9.90
BABYCCINO <b>B</b>	\$3.50
ICED GULA MELAKA COFFEE <b>D</b>	\$7
CREAMY LATTE <b>D</b>	\$7
COCONUT CAPPUCCINO <b>D</b>	\$7
COCONUT AMERICANO <b>B</b>	\$7

### ADD-ONS

EXTRA SHOT	+\$1.50
ICED	+\$1.00
SKINNY/ SOY/ ALMOND/OAT MILK	+\$1.50
VANILLA/ HAZELNUT/ CAMEL	+\$1.50

## HOT TEAS

\$9.00/ POT.  
ALL TEAS ARE REFILLABLE.

**NUTRI-GRADE**  
A B C D Nutri-Grade mark is based on preparation at 120% sugar (before addition of ice)

### BLACK TEA

**SUPREME EARL GREY** **A**   
A timeless expression of robust Assam leaves with an aromatic liquoring of citrus bergamot.

**GRAND CRU BREAKFAST** **A**   
A dark and rich superb Assam black tea with amity undertones for a satisfying start to the day.

**SUMMER MANGO** **A**   
Chunky bits of Mango fruits combined with full-bodied black tea, taking you all the way to the tropics with every sip.

### GREEN TEA

**JASMINE GREEN** **A**   
Rare and exceptional Long Jing green tea, married with intoxicating fragrant jasmine tea blossoms.

**SECRETS OF SINGAPORE** **A**   
Restorative tea featuring goji berries paired with a soothing blend of various tea leaves, perfumed with mild florals and exotic fruits.

**ORGANIC MOROCCAN MINT** **A**   
Cooling and aromatic, blends with fragrant mint leaves and handrolled green tea for a refreshing and heady cup.

### WELLNESS AND HERBAL

**CHAMOMILE DREAM** **A**   
**(CAFFEINE-FREE)**  
Boost the immune system and relieve symptoms of anxiety, making it far more than just a sleep aid.

**STRAWBERRY CREAM** **A**   
**(CAFFEINE-FREE)**  
Herbal blend of rich summer fruits and tropical florals, best paired with desserts.

**ORGANIC YOGA CHAI** **A**   
**(CAFFEINE-FREE)**  
Sip after sip, strong cinnamon flavour with warm dulcet tones at the beginning and light spiciness in the finish thanks to ginger and pepper.

Scan here for  
nutritional facts



#### BLACK TEA

Complex and assertive, it is the most consumed of all the teas. It goes through four stages of production – withering, rolling, oxidation and drying/firing, resulting in an intense taste and contains more caffeine than less oxidized teas.

#### GREEN TEA

Our green teas capture the fresh clean air of high mountain tea gardens and define how green tea should taste. Fresh harvested leaves are skilfully steamed, rolled and pan-fired in a wok for the ultimate cup of well-being.

#### WELLNESS AND HERBAL

Steeped with health benefit praise, our caffeinefree herbal tea infusions are created with authenticity, using the choicest hand-harvested herbs, aromatic flowers, healthful fruits, premium spices, roots, seeds and rare botanicals from around the world.



## OTHER BEVERAGES



Nutri-Grade mark is based on preparation at 120% sugar (before addition of ice)

### ICED TEAS

CLASSIC ICED LEMON TEA <b>A</b> <b>5</b>	\$9
ICED STRAWBERRY TEA <b>A</b> <b>5</b>	\$9
ICED PEACH TEA <b>B</b> <b>5</b>	\$9

### FRESH JUICES

APPLE JUICE <b>C</b> <b>5</b>	\$8
ORANGE JUICE <b>C</b> <b>5</b>	\$8
PINEAPPLE JUICE <b>C</b> <b>5</b>	\$8
HOMEMADE <b>B</b> <b>5</b>	
CALAMANSI JUICE	\$8

### ICED SPECIALITY DRINKS

TCH FRUIT PUNCH <b>C</b> <b>5</b>	\$14
Mix of Cranberry, Orange, Apple and Pineapple	
CHOCOLATE MILKSHAKE <b>D</b> <b>5</b>	\$14
Chocolate Cream, Cocoa Powder, Chocolate Sauce, Milk and Vanilla Ice Cream	
VIRGIN STRAWBERRY MOJITO <b>C</b> <b>5</b>	\$10
ICE CHOCO-CARAMEL LATTE <b>D</b> <b>5</b>	\$14

### SOFT DRINKS

PEPSI <b>C</b> <b>5</b>	\$5
PEPSI BLACK <b>B</b> <b>5</b>	\$5
7-UP <b>B</b> <b>5</b>	\$5
GINGER ALE <b>C</b> <b>5</b>	\$5

### WATER

EVIAN 750ML (STILL) <b>A</b> <b>5</b>	\$8
EVIAN 750ML (SPARKLING) <b>A</b> <b>5</b>	\$8

## FOR GIN ENTHUSIASTS

### GIN AND TONIC

<b>TANGLIN CLASSIC</b>	\$18
Widges London Dry Gin, Cucumber, Rosemary, and Fever-Tree Tonic.	
<b>BLUE LAVENDER</b>	\$18
Brass Lion Butterfly Pea Gin and Fever-Tree Tonic.	
<b>SPICED GRAPEFRUIT</b>	\$18
Brass Lion Gin, Fresh Grapefruit, Peppercorn and Tonic Water.	
<b>BERRIES WONDERS</b>	\$18
Widges London Dry Gin, Fresh Strawberries, Blueberries, Juniper Berries, and Fever-Tree Tonic	
<b>CITRUS PEEL</b>	\$18
Widges London Dry Gin, Lemon, Lime, Orange Peel, and Fever-Tree Tonic	
<b>BLOODY BRILLIANT</b>	\$18
Four Pillars Bloody Shiraz Gin, Fresh Bloody Orange and Fever-Tree Tonic.	
<b>GIN</b>	
<b>HENDRICK'S GIN</b>	\$16
<b>FOUR PILLARS BLOODY SHIRAZ GIN</b>	\$14
<b>BOMBAY SAPPHIRE</b>	\$12
<b>WIDGES DRY GIN LONDON</b>	\$11
<b>ABLEFORTH'S BATHTUB GIN</b>	\$12
<b>THE BOUTIQUE-Y GIN COMPANY MOONSHOT GIN</b>	\$12
<b>THE BOUTIQUE-Y GIN COMPANY FINGER LIME</b>	\$12
<b>BRASS LION SINGAPORE DRY GIN</b>	\$14
<b>BRASS LION BUTTERFLY PEA GIN</b>	\$14
<b>TERAI INDIAN DRY GIN</b>	\$12



# ALCOHOLIC BEVERAGES

## DRAFT BEERS

Fresh from the tap

	Half Pint	Pint
<b>ARCHIPELAGO SUMMER IPA CRAFT BEER</b>	\$11	\$18
<b>HEINEKEN</b>	\$11	\$18

## CLASSIC COCKTAILS

**CLASSIC MOJITO** \$20

Bacardi Rum, Sugar, Mint Leaves, Lime and Soda Water.

**CLASSIC MARGARITA** \$20

Patron Tequila, Cointreau and Fresh Lime Juice.

**OLD FASHIONED** \$20

Maker's Mark Whisky, Bitters, Sugar and Orange Peel.

**SINGAPORE SLING** \$22

Hendrick's Gin, Cherry Brandy, DCM Benedictine, Cointreau, Bitters, Grenadine, Pineapple Juice and Lime Juice.

**LONG ISLAND ICED TEA** \$22

Bombay Sapphire, Patron Tequila, Captain Morgan Rum, Absolut Vodka, Cointreau.

## BOTTLED BEERS

<b>TIGER</b>	\$14
<b>GUINNESS</b>	\$16

## SPIRITS

	Shot	Bottle
<b>VODKA</b>		
<b>GREY GOOSE</b>	\$12	\$160
<b>BELVEDERE</b>	\$14	\$180
<b>TEQUILA</b>		
<b>PATRON ANEJO</b>	\$14	\$170
<b>PATRON REPOSADO</b>	\$16	\$190
<b>RUM</b>		
<b>MYER'S DARK</b>	\$12	\$120
<b>BACARDI WHITE</b>	\$12	\$120
<b>SINGLE MALT WHISKY</b>		
<b>GLENFIDDICH (18YRS)</b>	\$28	\$360
<b>GLENLIVET (18YRS)</b>	\$30	\$380
<b>LOTHAIRE FRUITE DE FRANCE</b>	\$14	\$180
<b>MACALLAN 12 YEAR TRIPLE CASK</b>	\$18	\$240
<b>BRANDY</b>		
<b>HENNESSY VSOP</b>	\$16	\$228

# WINE

## HOUSE POURS

	Glass
<b>RED/WHITE</b>	\$12
<b>SPARKLING BRUT</b>	\$12

## SPARKLING

	Bottle
<b>MASIA SALAT CAVA ROSE ORGANIC</b>	\$88

*Spain, Catalonia*

Pale and clean rose color. Fine and persistent bubble with abundant formation of rosaries and a thick crown

Varietal: Trepat 34%, Garnacha 33%, Monastrell 33%

## BOLLINGER BRUT

*France, Champagne*

Looking the part with a keenly struck trade-off between freshness and complexity, there's plenty of pinot-derived red fruit on the nose, as well as biscuity, mellow, sweet spices and fragrance. The palate takes a similar path, with some grilled cashews and citrus, too. Nicely crafted texture, with cherry and peach fruits.

Varietal: Chardonnay, Pinot Noir, Pinot Meunier

\$158

# WINE

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## WHITE

**ELBERTON E-SERIES CHARDONNAY** *Bottle*  
*South Australia* **\$76**

Medium Bodied and crisp, with hints of peach, melon and mango.  
A deliciously rich, balanced and uncomplicated Chardonnay  
Varietal: Chardonnay

**SAINT CLAIR WAIRAU RESERVE SAUVIGNON BLANC** *Bottle*  
*New Zealand, Marlborough* **\$122**

Opulent and expressive with concentrated aromas of white currant and passionfruit with an interlaced green thread. Pure and focused with complex layers of bright citrus and tropical fruit. The palate is textural and rich with salty mineral notes and a long lingering finish.  
Varietal: Sauvignon Blanc

**TOI TOI MARLBOROUGH SAUVIGNON BLANC** *Bottle*  
*New Zealand* **\$108**

Intense aromatic notes on the nose consisting of passionfruit, kiwi fruit, feijoa, and musk characters.\*  
Varietal: Sauvignon Blanc

# WINE

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## RED

**STONE BAY PINOT NOIR** *Bottle*  
*New Zealand, South Island* **\$92**

It displays ruby red hues with a palate that is loaded with raspberries, cherries, and subtle plum.  
Varietal: Pinot Noir

**TOI TOI CENTRAL OTAGO PINOT NOIR** *Bottle*  
*New Zealand, Central Otago* **\$112**

Sweetly fruited and immediately appealing, the wine shows dark plum, blueberry, floral, almond, and subtle spice aromas on the nose, leading to a beautifully weighted palate that is succulent and supple.  
Varietal: Pinot Noir

**THOMPSON ESTATE FOUR CHAMBERS CABERNET SAUVIGNON 2020** *Bottle*  
*Australia, Perth* **\$88**

Red cherry, red currants and a spicy savoury clove edge lifts from the glass while more delicate aromas of violets, Mulberries and black currant together with subtle chocolate notes add further layers of complexity. Delicate red berry and red currant fruits fill the palate while ripe, elegant, well integrated tannins add structure. The red cherry and red currant flavours linger endlessly, giving great length and seamless purity, leaving the consumer salivating for more. Delicate red berry and red currant fruits fill the palate while ripe, elegant, well integrated tannins add structure  
Varietal: Cabernet Sauvignon

**SIGLO CRIANZA SELECTIONS** *Bottle*  
*Spain, Rioja* **\$72**

Intense cherry red color with high robe and garnet rim. Medium-high intensity and stands out for its red and black fruit in perfect harmony with the spices, eucalyptus and elegant toasted from the oak barrel. Fresh, round, elegant with very ripe tannins. Long aftertaste reminiscent of the red and black fruit.  
Varietal: Tempranillo

**LINDSAY CABERNET SAUVIGNON SHANTY ON THE RISE** *Bottle*  
*South Australia, Barossa Valley* **\$102**

Full-bodied, reveals notes of dark fruit, mulberry, cherry, vanilla, and spices.  
Varietal: Cabernet Sauvignon