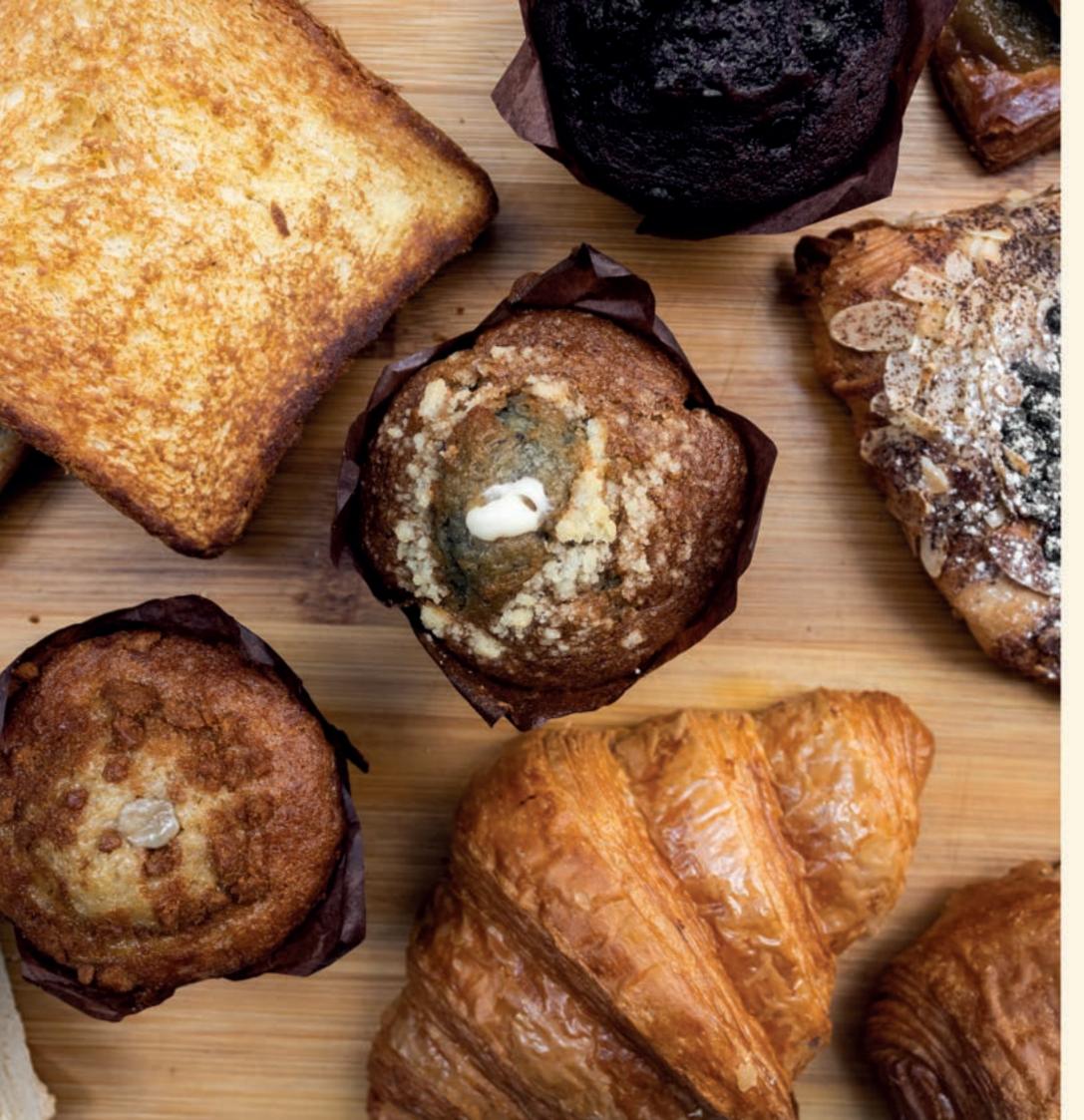


FOOD AND BEVERAGE MENU







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 (2)	\$7.50
MATCHA & YUZU BURNT CHEESECAKE	\$7.50
TIRAMISU CAKE	\$7.50
MANGO CREMUX CHEESECAKE (22)	\$7.50
CHOCOLATE COCONUT CARAMEL CAKE	\$7.50
CARROT & ZUCCHINI CAKE	\$7.50

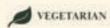
BRUNCH

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

TOAST WITH EGGS Toasted Sourdough with Butter & Homemade Jam, Eggs Your Way	\$13
CROISSANT WITH SCRAMBLE EGG Toasted Croissant, Scramble Eggs with Butter & Homemade Jam	\$13
SMASHED AVOCADO TOAST WITH POACHED EGGS Toasted Sourdough, Poached Eggs, Sundried Tomatoes, Pickle Onions, Feta Cheese, Spiced Pumkin Seeds, Chai Seeds	\$21
FRUITS & GRANOLA ACAI BOWL © © © Blended Organic Acai Berry Base, Homemade Granola, Seasonal Fruits, Honey Sea Salt Almond Butter, Toasted Coconut Flakes	\$13
FULL ENGLISH FRY-UP BREAKFAST 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)	\$25
VEGAN BIG BREKKIE (VG) Tofu Scramble, Grilled Beyond Sausage, Eggplant "Bacon", Locally Farmed Mushrooms, Roasted Cherry Tomatoes, Potato Hash Brown, Baked Beans, Toasted Sourdough, Smashed Avocado	\$27
TANGLIN EGGS BENEDICT English Muffin, Prociutto Ham, Baby Spinach, Locally Farmed Mushrooms, Poached Eggs, Hollandaise Sauce, Petite Salad	\$25
BUBBLE & SQUEAK (2) Rosti, Fried Egg, Cumberland Sausage, Streaky Bacon, Sauteed Seasonal Vegetables, Roasted Cherry Tomatoes, Butter Peas, Hollandaise Sauce	\$25
STEAK & EGGS Rib Eye Steak, Charred Scallion Chimichurri, Roasted Potatoes, Conflit Cherry Tomatoes, Sunny Side Up Eggs	\$33
PAIN PERDU (AKA FANCY FRENCH TOAST) Pan-Toasted Brioche, Kumquat and Apricot Compote, Vanilla Cream, Seasonal Fruits, Vanilla Ice Cream, Cardamon Butterscotch	\$16











WEEKDAYS FROM 11AM ONWARDS, WEEKENDS AVAILABLE ALL DAY

APPETISERS



TANGLIN SCOTCH EGG Coleslaw, Pickled Mustard Seeds,
Pickle Onion, Ranch Dressing



MINI YORKSHIRE PUDDING (5PCS)

Roasted Angus Beef, Horseradish Cream, Caramelized Onion Jam



SPICED CURRY LAMB (2) \$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



\$18

\$18 CHICKEN CAESAR SALAD CROQUETTES (3PCS)

Spinach Puree, Caesar Dressing, Sliver Anchovies, Shaved Parmesan Cheese



BIKINI DE PROSCUITTO
Parma Ham, Emmental Cheese, White Truffle Mayo, Served with Aioli

4PCS: \$11, 8PCS: \$22



LAKSA FRIED CHICKEN BITES Served with Laksa Aioli, Lightly Spiced



CHILLI CRAB FRIES
Topped with Aioli

\$16

\$18



TRUFFLE FRIES
Topped with Parmesan Cheese,
Served with Ranched Dressing



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

\$16



WEEKDAYS FROM 11AM ONWARDS, WEEKENDS AVAILABLE ALL DAY

SOUPS

\$11 Served with Rustic Baguette

MULLIGATAWNY SOUP
Served with Charcoal Youtiao \$11

SALADS

CAESAR SALAD \$24 WITH GRILLED MASALA CHICKEN Cos Lettuce, Orliz Anchovy Dressing, Soft-Boiled Egg, You Tiao Croutons, Crispy Garlic Bits, Bacon Bits,

SALMON NICOISE SALAD
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,

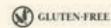
SALADS ADD-ONS

Ginger Flower Vinaigrette

Parmesan Cheese, Pickle Onion.

SOFT-BOILED EGG FETA CHEESE GRILLED MASALA CHICKEN SAUTÉED MUSHROOMS BEYOND SAUSAGE (1PC)









\$26

WEEKDAYS FROM 11AM ONWARDS, WEEKENDS AVAILABLE ALL DAY

WESTERN MAINS

ENGLISH FISH AND CHIPS (S) Beer-battered Halibut, French Fries, Colesiaw, Garlicky Tartar Sauce	\$26
BEEF WELLINGTON Parma Ham, Mushrooom Duxelle, Herbed Butter Mash, Haricot, Confit Tomatoes	\$36
PAN SEARED SALMON (SALMON IS COOKED TO MEDIUM DONE)	\$28
Pea Puree, Warm Roasted Vegetable Couscous Salad, Heritage Confit Tomatoes	
GRANDMOTHER'S ROASTED CHICKEN 1/2 Spatchcock Chicken, Onion Gravy, Yorkshire Pudding, Garden Peas, Roasted Potatoes, Roasted Carrots, Charred Broccoli	\$28
SUNDAY STEAK (a) Roasted Grass-Fed Angus Beef, Onion Gravy, Yorkshire Pudding, Garden Peas, Roasted Potatoes, Roasted Carrots, Charred Broccoli	\$36
BRAISED IBERICO PORK JOWL Dry Rubbed Spiced, Rich Tornato & White Wine Sauce, Potato Mousseline, Garden Peas, Crispy Arugula	\$28
IRISH SHEPHERD'S PIE Minced Lamb Ragout topped with Mashed Potato and Cheese	\$26
ASIAN-INSPIRED MAINS	
CRISPY HAINANESE KUROBUTA PORK CHOP Oriental Tomato Sauce, Garden Peas, Fries, Coleslaw	\$32
HAINANESE OXTAIL STEW Zucchini, Potatoes and Carrots, Served with Rustic Baguette	\$28
TANGLIN STYLE PAO FAN (POACHED RICE)	\$34
Locally Farmed Tiger Prawns, Crabmeat, Clams, Scallop, Squid, Arugula, Puffed Rice, Onsen Egg with Rich Superior Broth	
INDIAN BUTTER CHICKEN (See Potatoes, Garden Peas, Cumin Pilaf Rice, Grillled Naan, Tomato Chutney	\$27
INDIAN BUTTER VEGETABLES WITH MOCK LAMB Seasonal Vegetables, Potatoes, Cumin Pilaf Rice, Grilled Naan, Tomato Chutney	\$27













WEEKDAYS FROM 11AM ONWARDS, WEEKENDS AVAILABLE ALL DAY

COUNTINUES

SUI IDMICUES	
20 min waiting time as sandwich is freshly made to order. (Served with Fries or Salad)	
THE ULTIMATE STEAK SANDWICH Roasted Grass-Fed Angus Beef, Caramelized Onions, Arugula, Pickles, Tornatoes, Swiss Cheese, Tangy Chipotle Mayo between Sourdough Bread	\$28
SLOW COOKED SPICED PULL PORK SANDWICH Braised Spiced Iberico Pork Jowl, Celery Slaw, Cheddar Cheese, Aioli between Sourdough Bread	\$26
GRILLED CHEESE SMASHED AVO SANDWICH Smashed Avocado, Sun-dried Tomato, Pickled Onion, Baby Spinach, Swiss Cheese, Pesto Meyo between Sourdough Bread	\$22
PASTA	
Gluten-Free Spaghetti \$2.00 (20 min waiting time for Gluten-Free Spaghetti as pasta is freshly cooked to order)	
TIGER PRAWN SPICY AGLIO OLIO Spaghettini, Roasted Sliced Garlic, Bird Eye Chilli, Haricot, Fresh Parsley, Garlic Crumbs	\$26
CREAMY SINGAPORE CHILL CRAB PASTA	\$26

CREAMY SINGAPORE CHILI CRAB PASTA \$26 Tagliatelle, Creamy Chili Crab Sauce, Cherry Tomatoes, Jumbo Lump Crab Meat, Crispy Batter Soft Shell Crab

GRILLED CHICKEN WITH PESTO CREAM SAUCE \$26 Linguine, Sun-Dired Tomato, Parmesan and Masala Chicken Thigh

PAN SEARED SALMON WITH AURORA SAUCE \$28 (SALMON IS COOKED TO MEDIUM DONE) Linguine, Crispy Bacon, Fresh Dill, Confit Tomatoes, Salmon Fillet

MEATY BEEF BOLOGNESE PASTA
Tagliatelle, Garden Peas, Fresh Parsley, Parmesan Cheese \$26

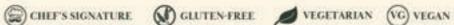
CREAMY VEGAN PASTA (1) (1) \$24 (20MINS WAITING TIME AS PASTA IS FRESHLY COOKED TO ORDER)

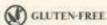
Gluten Free Spaghetti, Wilted Baby Spinach, Sun-Dried Tomato, Mushrooms, Creamy Tomato Cashew Sauce, Vegan Mozzarella

PRIMAVERA LASAGNA W (G) \$24 Gluten-Free Pasta Sheet, Locally Farmed Mushrooms, Wilted Baby Spinach, Zucchini, Tomato Fondue, Vegan Mozzarella, Creamy Garlic Cashew Sauce

VEGETABLE AGLIO OLIO \$24

Spaghettini, Roasted Sliced Garlic, Bird Eye Chilli, Haricot, Sun-Dried Tomato, Mix Sweet Peppers, Mix Mushrooms, Fresh Parsley, Toasted Almond Flakes









DESSERTS



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

STICKY DATE PUDDING

Nutella Soil, Papadum, Coconut Ice Cream

Brulee Banana, Irish Cream Liqueur Toffee Sauce,



HERITAGE GULA MELAKA SAGO PUDDING Seasonal Fruits, Coconut Cream, Pandan Gula Melaka Syrup

\$14

\$16

\$18



ORH NEE Warm Homemade Yam Paste, Ginko Nuts, Steamed Pumpkin Cubes, Coconut Cream

\$16



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

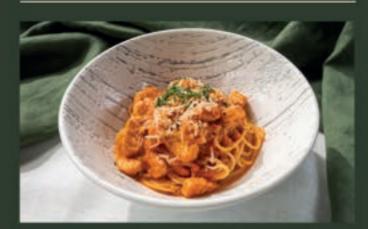


\$16 BRITISH BREAD & BUTTER PUDDING Rum & Raisins, Choccolate, Cinnamon, Vanilla Ice Cream, Cocoa Nibs

- 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



\$14

\$13

\$13

SALMON CREAMY TOMATO PASTA Served with Parmesan Cheese



MUSHROOM CREAM PASTA / Served with Parmesan Cheese



MEATY BEEF BOLOGNESE PASTA Served with Parmesan Cheese



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



MINI FISH AND CHIPS Served with Coleslaw and Garlicy Tartar Sauce



CHICKEN POP & FRIES Served with Coleslaw, Ketchup & Mayo

\$15



COFFEE BY FAEMA ESPRESSO



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

BLACK

ESPRESSO (A)	\$4
LONG BLACK (A)	\$5
AMERICANO (A)	\$5

WHITES

CAPPUCCINO (3)	\$6
LATTE (15)	\$6
FLAT WHITE (35)	\$6
MACCHIATO ()5	\$6
MOCHA (D) 16	\$7

SPECIALITY DRINKS

CHAI SOY LATTE (35)	\$9.90
HOT CHOCOLATE (1)	\$9.90
BABYCCINO (3)E	\$3.50
ICED GULA MELAKA COFFEE (DE)	\$7
CREAMY LATTE (DE)	\$7
COCONUT CAPPUCCINO (1)	\$7
COCONUT AMERICANO	\$7

ADD-ONS

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

HOT TEAS

\$9.00/ POT. ALL TEAS ARE REFILLABLE.



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

Scan here for nutritional facts



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) 9

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) (S)

Rare and exceptional Long Jing green tea, married with intoxicating fragrant jasmine tea blossoms.

SECRETS OF SINGAPORE

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

ORGANIC MOROCCAN MINT

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 (CAFFEINE-FREE)

Herbal blend of rich summer fruits and tropical florals, best paired with desserts.

ORGANIC YOGA CHAI (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.

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

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

ICED TEAS

CLASSIC ICED LEMON TEA (1) ICED STRAWBERRY TEA () 5 \$9 ICED PEACH TEA \$9

FRESH JUICES

APPLE JUICE ()5 \$8 ORANGE JUICE PINEAPPLE JUICE () \$8 HOMEMADE () CALAMANSI JUICE

ICED SPECIALITY DRINKS

TCH FRUIT PUNCH () \$14 Mix of Cranberry, Orange, Apple and Pineapple CHOCOLATE MILKSHAKE (D22)
Chocolate Cream, Cocoa Powder, Chocolate Sauce, \$14 Milk and Vanilla Ice Cream

VIRGIN STRAWBERRY MOJITO () \$10 ICE CHOCO-CARAMEL LATTE 15 \$14

SOFT DRINKS

PEPSI () \$5 PEPSI BLACK \$5 7-UP (19 \$5 GINGER ALE \$5

WATER

EVIAN 750ML (STILL) \$8 EVIAN 750ML (SPARKLING) (2) \$8

FOR GIN ENTHUSIASTS

GIN AND TONIC

TANGLIN CLASSIC \$18 Widges London Dry Gin, Cucumber, Rosemary, and Fever-Tree Tonic. BLUE LAVENDER \$18 Brass Lion Butterfly Pea Gin and Fever-Tree Tonic. SPICED GRAPEFRUIT \$18 Brass Lion Gin, Fresh Grapefruit, Peppercorn and Tonic Water. BERRIES WONDERS \$18 Widges London Dry Gin, Fresh Strawberries, Blueberries, Juniper Berries, and Fever-Tree Tonic CITRUS PEEL \$18 Widges London Dry Gin, Lemon, Lime, Orange Peel, and Fever-Tree Tonic BLOODY BRILLIANT \$18 Four Pillars Bloody Shiraz Gin, Fresh Bloody Orange

and Fever-Tree Tonic.

OII 1	
HENDRICK'S GIN	\$16
FOUR PILLARS BLOODY SHIRAZ GIN	\$14
BOMBAY SAPPHIRE	\$12
WIDGES DRY GIN LONDON	\$11
ABLEFORTH'S BATHTUB GIN	\$12
THE BOUTIQUE-Y GIN COMPANY MOONSHOT GIN	\$12
THE BOUTIQUE-Y GIN COMPANY FINGER LIME	\$12
BRASS LION SINGAPORE DRY GIN	\$14
BRASS LION BUTTERFLY PEA GIN	\$14
TERAI INDIAN DRY GIN	\$12



ALCOHOLIC BEVERAGES

DRAFT BEERS			BOTTLED BEERS		
Fresh from the tap	Half Pint	Pint	TIGER		\$14
ARCHIPELAGO SUMMER IPA CRAFT BEER	\$11	\$18	GUINNESS		\$16
HEINEKEN	\$11	\$18			
CLASSIC COCHTAILS	3		SPIRITS	Shot	Bottle
CLASSIC MOJITO		\$20	VODHA		
Bacardi Rum, Sugar, Mint Leaves, Lime and Soda Water.		30,0000	GREY GOOSE	\$12	\$160
Lime and Soda water.			BELVEDERE	\$14	\$180
CLASSIC MARGARITA Patron Tequila, Cointreau and Fresh Lime Juice.		\$20	TEQUILA		
OLD FASHIONED		\$20	PATRON ANEJO	\$14	\$170
Maker's Mark Whisky, Bitters, Sugar and Orange Peel.		\$20	PATRON REPOSADO	\$16	\$190
CINIC LINORE CLINIC		600	RUM		
SINGAPORE SLING Hendrick's Gin, Cherry Brandy,		\$22	MYER'S DARK	\$12	\$120
DOM Benedictine, Cointreau, Bitters, Grenadine, Pineapple Juice			BACARDI WHITE	\$12	\$120
and Lime Juice.		9	SINGLE MALT WHISKY		
LONG ISLAND ICED TEA Bombay Sapphire, Patron Tequila,		\$22	GLENFIDDICH (18YRS)	\$28	\$360
Captain Morgan Rum, Absolut Vodka,			GLENLIVET (18YRS)	\$30	\$380
Cointreau.			LOTHAIRE FRUITE DE FRANCE	\$14	\$180
			MACALLAN 12 YEAR TRIPLE CASK	\$18	\$240
			BRANDY		
			HENNESSY VSOP	\$16	\$228

MIVE

Varietal: Chardonnay, Pinot Nior, Pinot Meunier

HOUSE POURS	
	Glass
RED/WHITE	\$12
SPARKLING BRUT	\$12
SPARKLING	
	Bottl
MASIA SALAT CAVA ROSE ORGANIC Spain, Catalonia Pale and clean rose color. Fine and persistent bubble with abundant	\$88
formation of rosaries and a thick crown Varietal: Trepat 34%, Garnacha 33%, Monastrell 33%	
BOLLINGER BRUT France, Champagne	\$158
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.	



New Zealand

feijoa, and musk characters."

Varietal: Sauvignon Blanc

Intense aromatic notes on the nose consisting of passionfruit, kiwi fruit,

Bottle ELDERTON E-SERIES CHARDONNAY \$76 South Australia Medium Bodied and crisp, with hints of peach, melon and mango. A deliciously rich, balanced and uncomplicated Chardonnay Varietal: Pinot Noir Varietal: Chardonnay \$122 SAINT CLAIR WAIRAU RESERVE SAUVIGNON BLANC New Zealand, Marlborough Opulent and expressive with concentrated aromas of white current and and supple. passionfruit with an interlaced green thread. Pure and focused with complex layers of bright citrus and tropical fruit. The palate is textural Varietal: Pinot Noir and rich with salty mineral notes and a long lingering finish. Varietal: Sauvignon Blanc Australia, Perth TOI TOI MARLBOROUGH SAUVIGNON BLANC \$108



RED Bottle STONE BAY PINOT NOIR \$92 New Zealand, South Island It displays ruby red hues with a palate that is loaded with raspberries, chemies, and subtle plum. TOI TOI CENTRAL OTAGO PINOT NOIR \$112 New Zealand, Central Otago 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 THOMPSON ESTATE FOUR CHAMBERS CABERNET SAUVIGNON 2020 \$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 \$72 Spain, Rioja 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 \$102 South Australia, Barossa Valley

Full-bodied, reveals notes of dark fruit, mulberry, cherry, vanilla, and spices.

Varietal: Cabernet Sauvignon