



<i>Spain</i>	<b>Villa Conchi Brut Selección</b> <i>Bubbly</i>	42
<i>Italy</i>	<b>Cembra Pinot Grigio</b> <i>White</i>	32
<i>Argentina</i>	<b>Catena Zapata Chardonnay</b> <i>White</i>	32
<i>Spain</i>	<b>Cuatro Rayas Verdejo Organic</b> <i>White</i>	35
<i>Chile</i>	<b>Haras de Pirque Albaclara Sauvignon Blanc</b> <i>White</i>	32
<i>Argentina</i>	<b>Zuccardi “Santa Julia” Reserva Malbec</b> <i>Red</i>	35
<i>France</i>	<b>M. Chapoutier Belleruche Côtes-du-Rhône</b> <i>Red</i>	38
<i>New Zealand</i>	<b>Stanley Estate Apopo Pinot Noir</b> <i>Red</i>	35
<i>Australia</i>	<b>Yalumba Barossa Shiraz</b> <i>Red</i>	45
<i>France</i>	<b>J.A by Jean d’Alibert Juarres Merlot Pays D’OC IGP</b> <i>Red</i>	35

# BUBBLY ——— EFFERVESCENT

<i>Spain</i> <b><i>Penedès</i></b>	<b>Raventós i Blanc Blanc de Blancs</b>	220
<i>Spain</i> <b><i>Catalunya</i></b>	<b>Villa Conchi Brut Selección</b>	250
<i>Spain</i> <b><i>Penedès</i></b>	<b>Anna Codorníu Blanc de Blanc Brut Reserva</b>	260
<i>Italy</i> <b><i>Valdobbiadene</i></b>	<b>Bisol “Belstar” Prosecco</b>	260
<i>France</i> <b><i>Épernay</i></b>	<b>Moët &amp; Chardon Brut Imperial</b>	380
<i>France</i> <b><i>Reims</i></b>	<b>G.H. Mumm Cordon Brut Imperial</b>	400
<i>France</i> <b><i>Épernay</i></b>	<b>Pol Roger Brut Reserva</b>	450
<i>France</i> <b><i>Épernay</i></b>	<b>Perrier-Jouët Grand Brut</b>	600

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# BUBBLY — EFFERVESCENT

<i>France</i> <b>Épernay</b>	<b>Dom Pérignon</b> Brut 2008	1200
<i>France</i> <b>Épernay</b>	<b>Perrier-Jouët Belle</b> Époque 2008	1600
<i>France</i> <b>Reims</b>	<b>Louis Roederer</b> Cristal 2009	2000
<i>France</i> <b>Épernay</b>	<b>Moët &amp; Chandon</b> Rosé Impérial	450
<i>France</i> <b>Épernay</b>	<b>Pol Roger Rosé</b> Vintage 2012	700
<i>France</i> <b>Épernay</b>	<b>Perrier-Jouët</b> Blason Rosé	700
<i>France</i> <b>Reims</b>	<b>Angle Champagne</b> Rosé	1600

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**WHITE****LIGHT BODY**

<i>Argentina</i> <b>Mendoza</b>	<b>Santa Julia</b> <b>Torrontés</b> 2020 <i>White Blossom, Lemon, Peach, Grapefruit</i>	170
<i>Italy</i> <b>Trentino</b>	<b>Cembra Pinot</b> <b>Grigio DOC</b> 2017 <i>Citrus, Melon &amp; Pear</i>	180
<i>Italy</i> <b>Piemonte</b>	<b>Michele Chiarlo Nivole</b> <b>Moscato d’Asti</b> 2016 <i>Pears, Melons &amp; Peaches</i>	210
<i>Austria</i> <b>Niederöster- reich</b>	<b>Laurenz V. Sunny</b> <b>Grüner Veltliner</b> <i>Pepper, Peach &amp; Citrus</i>	230
<i>France</i> <b>Alsace</b>	<b>Willy Gisselbrecht</b> <b>Riesling</b> 2018 <i>Green Apple, Peach, Honey &amp; Citrus</i>	250
<i>France</i> <b>Côtes de Provence</b>	<b>Château Miraval</b> <b>Rosé</b> 2009 <i>Floral, Raspberry, Strawberry &amp; Minerals</i>	250
<i>France</i> <b>Burgundy</b>	<b>Chanson Chablis</b> 2017 <i>Citrus, Green Apple &amp; Hawthorne</i>	350

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**WHITE****LIGHT BODY**

<i>Italy</i> <b>Toscana</b>	<b>Villa Antinori</b> <b>Bianco IGT</b> 2018 <i>Pineapple, Jackfruit &amp; Lime</i>	180
<i>Spain</i> <b>Rueda</b>	<b>Cuatro Rayas</b> <b>Verdejo Organic</b> 2018 <i>Crisp &amp; Clean Citrus, Floral &amp; Hints of Balsamic</i>	200
<i>Argentina</i> <b>Mendoza</b>	<b>Catena Zapata</b> <b>Chardonnay</b> 2019 <i>Peach, Citrus, Oak, Butter &amp; Yeast</i>	200
<i>France</i> <b>Burgundy</b>	<b>Albert Bichot</b> <b>Chablis</b> 2018 <i>Lemon, Green Apple &amp; Minerals</i>	250
<i>New Zealand</i> <b>Awatere Valley</b>	<b>Stanley Estate</b> <b>Sauvignon Blanc</b> 2019 <i>Lychees, Passionfruit &amp; Gooseberries</i>	260
<i>Spain</i> <b>Rias Baixas</b>	<b>Castro Martin</b> <b>Albarino</b> 2018 <i>Lemon, Green Apples, Grapefruit &amp; Mineral</i>	260

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**WHITE**



**MEDIUM BODY**

<i>Australia</i> <b>Awatere Valley</b>	<b>Yalumba Eden Valley Chardonnay</b> 2018 <i>Citrus, Grapefruit, Toasted Walnuts</i>	280
<i>New Zealand</i> <b>Awatere Valley</b>	<b>Stanley Estate Pinot Gris</b> 2017 <i>Green Apple &amp; Pear, Honey &amp; White Flowers</i>	280
<i>Australia</i> <b>Clare Valley</b>	<b>Jim Barry Lodge Hill Riesling</b> 2018 <i>Peaches, Sweet Lime &amp; Green Apple</i>	280
<i>Japan</i> <b>Yamanashi -ken</b>	<b>Grace Wine Gris de Koshu</b> 2017 <i>Golden Apple, White Peaches, White Pepper</i>	320
<i>New Zealand</i> <b>Marlborough</b>	<b>Clos Henri Vineyard Petit Clos Sauvignon Blanc</b> 2017 <i>Citrus, Stone Fruit, Grass &amp; Dried Green Herbs</i>	320

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WHITE



FULL BODY

<i>Chile</i> <b>Leyda Valley</b>	<b>Haras de Pirque Albaclara</b> <b>Sauvignon Blanc</b> 2017 <i>Orange, Lemon &amp; Green Apple</i>	200
<i>France</i> <b>Bordeaux</b>	<b>F. Thienpont</b> <b>Sauvignon Blanc</b> 2018 <i>Apple, Zesty Lime &amp; Mineral</i>	250
<i>France</i> <b>Alsace</b>	<b>Joseph Cattin</b> <b>Gewurztraminer</b> 2018 <i>Aromatic, Lychee, Honey &amp; Tropical Fruits</i>	260
<i>Australia</i> <b>Eden Valley</b>	<b>Henschke Tilly's</b> <b>Vineyard</b> 2016 <i>Fresh Lemons, Grapefruits, Gooseberries &amp; Guava</i>	280
<i>France</i> <b>Bourgogne</b> <b>Aligote</b>	<b>Olivier Gard</b> <b>Vieilles Vignes</b> 2018 <i>Peach, Apricot &amp; White Flowers</i>	350

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RED ————— LIGHT BODY

<i>New Zealand</i> <b>Marlborough</b>	<b>Stanley Estate Apopo Pinot Noir</b> 2019 <i>Spicy Red Cherries, Dark Mushroom &amp; Vanilla</i>	180
<i>Australia</i> <b>Eden Valley</b>	<b>Irvine Springhill Merlot</b> <i>Red Cherry &amp; Spices</i>	180
<i>Italy</i> <b>Sicilia</b>	<b>Mandarossa Frappato</b> <i>Cherry, Red Fruits &amp; Sweet Spices</i>	210
<i>Spain</i> <b>Valencia</b>	<b>Marsilea Bobal Premier Organic</b> 2018 <i>Wild Flowers, Earthy &amp; Black Pepper</i>	200
<i>France</i> <b>Bourgogne</b>	<b>Albert Bichot “Château de Dracy” Pinot Noir</b> 2018 <i>Violet, Strawberry, Blackcurrant &amp; Mineral</i>	230
<i>France</i> <b>Beaujolais</b>	<b>Joseph Drouhin Beaujolais Villages</b> <i>Red Currant, Cranberry, Mushroom, Earthy &amp; Mineral</i>	230
<i>New Zealand</i> <b>Marlborough</b>	<b>Babich Headwaters Organic Pinot Noir</b> <i>Cherry, Sweet Spices &amp; Smoke</i>	350

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**RED** ————— **MEDIUM BODY**

<i>Spain</i> <b>Alicante</b>	<b>Telmo Rodriguez</b> <b>Al-Muvedre Tinto</b> <b>Monastrell</b> 2017 <i>Wild Flowers, Earthy</i> <i>&amp; Black Pepper</i>	170
<i>Italy</i> <b>Puglia</b>	<b>Tormaresca Neprica</b> <b>Rosso IGT</b> 2016 <i>Cherry, Sweet Spices &amp; Smoke</i>	180
<i>Italy</i> <b>Puglia</b>	<b>Tormaresca Neprica</b> <b>Primitivo</b> 2017 <i>Mild tannins, Dark Fruits,</i> <i>Strong Minerals, Licorice</i> <i>&amp; Pepper</i>	180
<i>France</i> <b>Pays D'OC</b>	<b>J.A by Jean d'Alibert</b> <b>Jouarres Merlot IGP</b> <i>Spicy Red Cherries, Dark</i> <i>Mushroom &amp; Vanilla</i>	200
<i>Spain</i> <b>Rioja</b>	<b>Luberri Joven</b> 2019 <i>Forest Flowers, Red</i> <i>Berries &amp; Licorice</i>	220
<i>Spain</i> <b>Rioja</b>	<b>Marques de</b> <b>Vargas Crianza</b> <i>Red Berries, Nutmeg</i> <i>Balsamic Notes &amp; Plums</i>	240

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**RED** ————— **MEDIUM BODY**

<i>Italy</i> <b>Toscana</b>	<b>Antinori Peppoli Chianti Classico</b> <i>Cherry, Berries &amp; Sweet Spices</i>	260
<i>Spain</i> <b>Terra Alta</b>	<b>El Mago Organic Garnacha, Frank Massard 2017</b> <i>Roasted Herbs, Sweet Cassis &amp; Cherries, Spices</i>	280
<i>Japan</i> <b>Yamanashi -ken</b>	<b>Grace Wine Kayagatake Rouge</b> <i>Cherry, Violet, Cedar &amp; Refreshing hints of Spices</i>	320
<i>France</i> <b>Bourgogne</b>	<b>Olivier Gard Bourgogne Hautes-Côtes de Nuits Rouge 2017</b> <i>Ripe Red Cherries, Green Herbs &amp; Ripe Strawberries</i>	340
<i>Spain</i> <b>Rioja</b>	<b>Marques de Vargas Gran Reserva 2011</b> <i>Integrated Oak, Fresh Balsamic, Ripe Black Fruits &amp; Spices</i>	360
<i>France</i> <b>Margaux</b>	<b>Château Rauzan- Gassies 2012</b> <i>Violet, Strawberry, Mineral &amp; Blackcurrant</i>	420

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**RED****FULL BODY**

<i>Argentina</i> <b>Cuyo</b>	<b>Catena Zapata ‘Tilia’ Malbec-Syrah 2019</b> <i>Cherry, Cranberry, Vanilla, Pepper &amp; Smoke</i>	170
<i>Spain</i> <b>Castilla</b>	<b>Bodegas Mano A Mano Manon Tempranillo</b> <i>Black Plums, Blackcurrants, Chocolate &amp; Oak</i>	170
<i>Australia</i> <b>South Australia</b>	<b>Yalumba ‘Y Series’ Cabernet Sauvignon</b> <i>Blackcurrant, Cassis &amp; Cloves</i>	180
<i>Argentina</i> <b>Uco Valley</b>	<b>Zuccardi “Santa Julia” Reserva Malbec 2018</b> <i>Plum, Blackberry, Pepper &amp; Liquorice</i>	200
<i>Spain</i> <b>Jumilla</b>	<b>Luzon Coleccion Monastrell Roble</b> <i>Red Berries, Sweet Spices &amp; Roasted Coffee</i>	210
<i>Chile</i> <b>Rapel Valley</b>	<b>Lapostolle Grand Selection Carmenère</b> <i>Blackcurrants, Dark Fruit, Pepper &amp; Smooth Smoke</i>	220

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**RED****FULL BODY**

<i>Argentina</i> <b>Uco Valley</b>	<b>La Posta Fazio</b> <b>Malbec</b> 2018 <i>Full bodied with Cassis, Chocolate &amp; Plum, Black Pepper, Tobacco</i>	220
<i>Chile</i> <b>Maipo Valley</b>	<b>Haras de Pirque</b> <b>Hussonet Cabernet</b> <b>Sauvignon</b> 2016 <i>Blackcurrant, Chocolate &amp; Cedarwood</i>	230
<i>France</i> <b>Cotes du</b> <b>Rhone</b>	<b>M.Chapoutier</b> <b>“Belleruche” Cotes</b> <b>du Rhone</b> 2019 <i>Raspberry, Spices &amp; Liquorice</i>	220
<i>Australia</i> <b>Langhorne</b> <b>Creek</b>	<b>Heartland Shiraz</b> 2018 <i>Blackberries, Dark Chocolate, Plums, Anise &amp; Black Pepper</i>	250
<i>Australia</i> <b>Barossa Valley</b>	<b>Yalumba Barossa</b> <b>Shiraz</b> 2017 <i>Blackcurrant, Liquorice &amp; Black Pepper</i>	260

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RED ————— FULL BODY

*Italy*  
**Veneto**      **Nicolis “Seccal”**      300  
**Valpolicella Ripasso**  
**Classico Superiore**  
**DOC 2016**  
*Ripe Plums, Ripe Cherries,*  
*Spices & Tobacco*

*France*  
**Rhone Valley**      **Maison Les Alexandrins**      360  
**Crozes-Hermitage 2016**  
*Black Fruit, Earthy, Leather,*  
*Pepper, Charred Oak & Caramel*

WINE ————— SWEET

*Australia*  
**North East**  
**Victoria**      **Brown Brothers Orange**      160  
**Muscat & Floral 2018**  
*Medium Acidity, Tropical Fruit,*  
*Blood Orange & Honey*

# SAKÉ BY THE GLASS

		120ml	360ml
Nagano	<b>Masumi Karakuchi</b> <b>Gold Daiginjo</b> <i>Gold's Clean, Light taste</i> <i>&amp; Mild aroma</i>	32	95
Shizouka	<b>Kaiun Iwazake</b> <b>Tokubetsu Honjozo</b> <i>Fatty full bodied, Fresh</i> <i>Fruit notes, Crisp, Dry Taste</i>	32	110
Niigata	<b>Ginjo Koshino Tamashi</b> <i>Clean, Aromatic, Rich Rice</i> <i>fragrance, Natural sweetness</i>	40	115
Yamagata	<b>Toko Junmai</b> <b>Ginjo Genshu</b> <i>Fragrance, Melon &amp;</i> <i>Nashi Pear, Sweetness</i> <i>&amp; Ripened Fruits</i>	42	125
Iwate	<b>Nanbu Bijin</b> <b>Tokubetsu Junmai</b> <i>Floral, Marshmallow,</i> <i>Velvety texture, Subtle,</i> <i>Dry &amp; Savoury Umami</i>	42	125

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## SAKÉ — SPARKLING

<i>Niigata</i>	<b>Jozen Mizuna Gotoshi Sparkling Sake</b> 360ml <i>Fruity, Sweet, Rice flavour</i>	130
<i>Yamaguchi</i>	<b>Shichiken Yamanokasumi Sparkling Sake</b> 720ml <i>Aroma of Citrus Pineapple, Green Apple</i>	380

## SAKÉ — 1800ml

<i>Yamaguchi</i>	<b>Dewazakura Oka Ginjo</b> <i>Full bodied with Umami &amp; Koji Rice</i>	500
<i>Gifu</i>	<b>Akita Ryugin Junmai Daiginjo</b> <i>Fruity, Crisp, Rich Umami, Clean &amp; Dry</i>	550
<i>Fukui</i>	<b>Born Tokishirazu Junmai Ginjo</b> <i>Clean, Fragrance, Balance of Stonefruit, Sugar &amp; Mushroom</i>	580
<i>Shizouka</i>	<b>Kaiun Iwazake Tokubetsu Honjozo</b> <i>Fruity, Crisp, Rich Umami, Clean &amp; Dry</i>	630

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**SAKÉ** ————— **CLEAN 720ml**

<i>Nagano</i>	<b>Masumi Karakuchi Gold</b> <i>Clean, Light Taste &amp; Mild aroma</i>	180
<i>Yamagata</i>	<b>Toko Junmai</b> <i>Soft mild taste, Floral aroma, Well-balanced mouthfeel</i>	230
<i>Niigata</i>	<b>Ginjo Koshino Tamashi</b> <i>Aromatic, Natural sweetness, Rice fragrance, Clean</i>	230
<i>Gifu</i>	<b>Akita Ryugin Junmai Daiginjo</b> <i>Fruity, Crisp, Rich Umami, Clean &amp; Dry</i>	250
<i>Yamaguchi</i>	<b>Dassai 45 Junmai Daiginjo</b> <i>Grape Juice, Cotton Candy, Hints of Lemonade</i>	280



SAKÉ ———— CLEAN 720ml

<i>Hiroshima</i>	<b>Seikyo Maboroshi Junmai Ginjo</b> <i>Apple Yeast, Fruity &amp; Low aroma</i>	280
<i>Yamaguchi</i>	<b>Kid Junmai Ginjo</b> <i>Dried Apricot, Juicy ripe Pineapple &amp; Green Apple</i>	290
<i>Yamaguchi</i>	<b>Dassai 39 Junmai Daiginjo</b> <i>Clean, Dry, Fragrant &amp; Sweet</i>	380
<i>Yamagata</i>	<b>Tatenokawa Shuryu Junmai Daiginjo</b> <i>Full bodied flavour, Fragrant, Rich &amp; Clean</i>	400
<i>Aichi</i>	<b>Kamoshibito Kuheiji “Kanochi” Junmai Daiginjo</b> <i>Notes of peppery Rose, Lychee &amp; Fresh Herbs</i>	580

**SAKÉ** ——— **AROMATIC 720ml**

<i>Iwate</i>	<b>Nanbu Bijin Tokubetsu Junmai</b> <i>Velvety texture, Subtle, Dry &amp; Savoury Umami</i>	250
<i>Kochi</i>	<b>Bijofu Junrei Tama Junmai Ginjo</b> <i>Rich Umami, Balanced Acidity &amp; Sweetness</i>	260
<i>Yamagata</i>	<b>Dewazakura Dewasansan Junmai Ginjo</b> <i>Floral, Cherry Blossom, Pear &amp; Citrus Notes</i>	280
<i>Kochi</i>	<b>Bijofu Shizukuhime Junmai Daiginjo</b> <i>Elegant, Lively Floral, Aroma &amp; Umami</i>	290
<i>Fukui</i>	<b>Born Ginsen Tokubetsu Junmai</b> <i>Bright Citrus &amp; Grapefruit notes, Delicate fruity sweetness</i>	300
<i>Niigata</i>	<b>Kakurei Junmai-Ginjo</b> <i>Light Bodied &amp; Rich Umami</i>	320

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**SAKÉ** ——— **AROMATIC 720ml**

<i>Tohoku</i>	<b>Dewatsuru Hiten-no-Yume Junmai Daiginjo</b> <i>Clean fruity aroma &amp; an exhilarating taste</i>	320
<i>Yamagata</i>	<b>Kijimaya Untitled #1 Junmai Daiginjo Kijo-shu</b> <i>Sweet Nectarine aroma, Melon &amp; Cherry flavors, Hints of Yuzu peel</i>	350
<i>Aichi</i>	<b>Kamashibito Kuheiji Yamada Nishiki “Eau Du Desir” Junmai Daiginjo</b> <i>Aroma of Grapefruit &amp; Herbs, Soft acidity &amp; Hints of Mineral</i>	350
<i>Nara</i>	<b>Takacho Bodaimoto Muroka Junmai Genshu</b> <i>Rich, Sweet, Honey, Soy &amp; Koji</i>	380
<i>Aichi</i>	<b>Kamoshibito Kuheiji Junmai Daiginjo “Human”</b> <i>Pear &amp; Grapefruit notes, Balance bitterness &amp; Acidity</i>	480

SAKÉ



DRY 720ml

Niigata	<b>Kakurei Honjozo</b> <i>Full bodied with Umami &amp; Koji Rice</i>	220
Nagano	<b>Masumi Okuden Kanzukuri Junmai</b> <i>Floral &amp; Fruity notes of Mixed Berries &amp; Melon</i>	240
Yamagata	<b>Toko Junmai Ginjo Genshu</b> <i>Fragrance, Melon &amp; Nashi Pear, Sweetness ripped Fruits</i>	250
Yamagata	<b>Dewazakura Junmai Dewanosato</b> <i>Crisp, Dry Sake style, Umami &amp; Balanced Acidity</i>	250
Niigata	<b>Yuki Otoko Honjozo</b> <i>Dry Mouthfeel &amp; Low Acidity</i>	250
Shizouka	<b>Kaiun Iwazake Tokubetsu Honjozo</b> <i>Clean, Dry Fruity, Crisp &amp; Rich Umami</i>	270

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**SAKÉ** ————— **DRY 720ml**

<i>Fukui</i>	<b>Kuzuryu Ippin Junmai Ginjo</b> <i>Clean, Crisp &amp; Dry</i>	320
<i>Aichi</i>	<b>Kamoshibito Kuheiji Omachi “Sauvage” Junmai Daiginjo</b> <i>Flinty Mineral notes, Persimmon &amp; Figs</i>	350
<i>Oita</i>	<b>Kunisaki Junmai 55 Muroka Nama Genshu</b> <i>Rich Rice fragrance &amp; Full Umami</i>	380
<i>Ishikawa</i>	<b>NOTO Junmai 88 Muroka Nama Genshu</b> <i>Full Umami, Unpasteurized &amp; Close to true “Natural” sake</i>	380
<i>Fukui</i>	<b>Born Tokusen Junmai Daiginjo</b> <i>Satin, Grapefruit fragrance</i>	430

# LIMITED SAKÉ 720ml

<i>Yamaguchi</i>	<b>Dassai 23 Junmai Daiginjo</b> <i>Smooth &amp; light, Fruity scents of Green pear, Pineapple, Muscat Grape</i>	600
<i>Fukui</i>	<b>Kokuryu Daiginjo</b> <i>Dry, Clean, Crisp taste, Rich fragrance</i>	780
<i>Aichi</i>	<b>Kamoshibito Kuheiji</b> <b>Born in Camargue</b> <i>Dry, Clean, Crisp taste, Rich fragrance</i>	888
<i>Akita</i>	<b>Toyobijin Ichibanmatoi</b> <b>Junmai Daiginjo</b> <i>Fruity aroma, Balanced sweetness, Bitterness &amp; Sourness, Rich Umami</i>	980
<i>Aichi</i>	<b>Yamahai Junmai Daiginjo</b> <b>Urakasumi Hirano</b> <i>Very multifaceted, Banana, Melon, Herb complexity &amp; Balanced Umami</i>	1008
<i>Wakayama</i>	<b>Kid Muryozan 35%</b> <b>Junmai Daiginjo</b> <i>Subtle aromas of Pineapple, Elegant White Flower, Ripe Nectarine, Sun dried Prunes</i>	2350

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# BEER — MISCELLANEOUS

<i>Bottle</i>	<b>Estrella 1906 Reserva Especial</b>	28
<i>Bottle</i>	<b>Little Creatures Pale Ale</b>	30
<i>Bottle</i>	<b>Hitachino Nest White Ale</b>	32
<i>Bottle</i>	<b>Hitachino Nest Saison du Japon</b>	32
<i>Draft</i>	<b>Suntory Premium Malts 320ml</b>	32

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# NON ALCOHOLIC MISC

<i>Mocktail</i>	<b>Apple Splash</b> <i>Pineapple, Apple &amp; Passionfruit</i>	24
<i>Mocktail</i>	<b>Elderflower Smash</b> <i>Fruity Blend with Elderflower</i>	24
<i>Mocktail</i>	<b>Peach Cooler</b> <i>Japanese Baby Peach &amp; Soda</i>	24
<i>Mocktail</i>	<b>Black Twist</b> <i>Black Grape, Rosemary Syrup &amp; Yakult Foam</i>	28
<i>Mocktail</i>	<b>Torch Ginger Ale</b> <i>Ginger, Lemon, Bunga Kantan</i>	28
<i>Coffee</i>	<b>Espresso</b>	12
<i>Coffee</i>	<b>Café Latté</b>	12
<i>Coffee</i>	<b>Cappuccino</b>	12
<i>Coffee</i>	<b>Americano</b>	12
<i>Tea</i>	<b>Houjicha</b>	15
<i>Tea</i>	<b>Genmaicha</b>	15
<i>Tea</i>	<b>Sencha</b>	15

*Prices are subject to 10% Service Charge & applicable government tax.*



# NON ALCOHOLIC MISC

*Soda*      **Coca Cola**      12

*Soda*      **Diet Coke**      12

*Soda*      **Sprite**      12

*Soda*      **Soda Water**      12

*Soda*      **Ginger Ale**      12

*Juice*      **Orange Juice**      18

*Juice*      **Apple Juice**      18

*Juice*      **Watermelon Juice**      18

*Water*      **Acqua Panna 500ml**      16

*Water*      **Acqua Panna 1000ml**      30

*Water*      **San Pellegrino 500ml**      16

*Water*      **San Pellegrino 1000ml**      30

*Prices are subject to 10% Service Charge & applicable government tax.*