

HOUSE WINE

South Africa,
Western Cape



Two Oceans
Sauvignon Blanc
2020

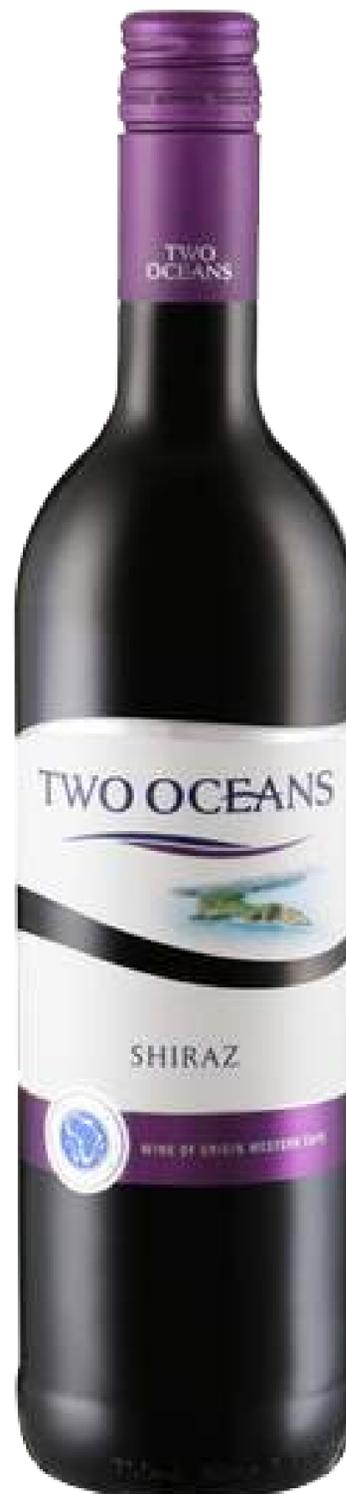
Crisp acidity, offering a bounty of passion fruit, green apple and sweet melon flavours.

Food Pairing:
fresh salad, pasta with tomato sauce,
squid, prawn.



HK\$ 360 /Bottle

South Africa,
Western Cape



Two Oceans
Shiraz
2019

Red berry fruit flavours and spicy, peppery nuances. Soft tannins with a lingering smooth finish.

Food Pairing:
cold cut, BBQ sliced pork,
semi-soft cheese, tenderloin.



HK\$ 360 /Bottle

Subject to 10% service charge 另收加一服務費。

Please inform your server of any food related allergies as your well-being and comfort are our greatest concern.
為閣下健康著想, 如對任何食物有過敏反應, 請與服務員聯絡。

CHAMPAGNE & SPARKLING WINES

France,
Champagne



Laurent-Perrier
La Cuvée
N.V.

Fine bubbles. A delicate nose with hints of fresh citrus and white flowers. Green apple and sweet melon flavours.

Food Pairing:
Oysters, Scallop, fish, prawn, vegetables.



HK\$ 1,250 /Bottle

France,
Champagne



Champagne
Barons de Rothschild
Brut N.V.

Aromas of pear, almonds and fresh hazelnuts which mingle with notes of white flowers and light accents of brioche.

Food Pairing:
Oysters, Scallop, mussels, fish, crab meat, cold cut.



HK\$ 1,340 /Bottle

Italy,
Veneto



Villa Sandi
Prosecco Spumante DOC
Treviso Brut "Il Fresco"
N.V.

Fruity and flowery with hints of ripe golden apple and small mountain flowers. Dry, fresh and flavoursome.

Food Pairing:
Fish, shellfish, pork, fresh fruits, soft cheese, marinated-abalone.



HK\$ 500 /Bottle

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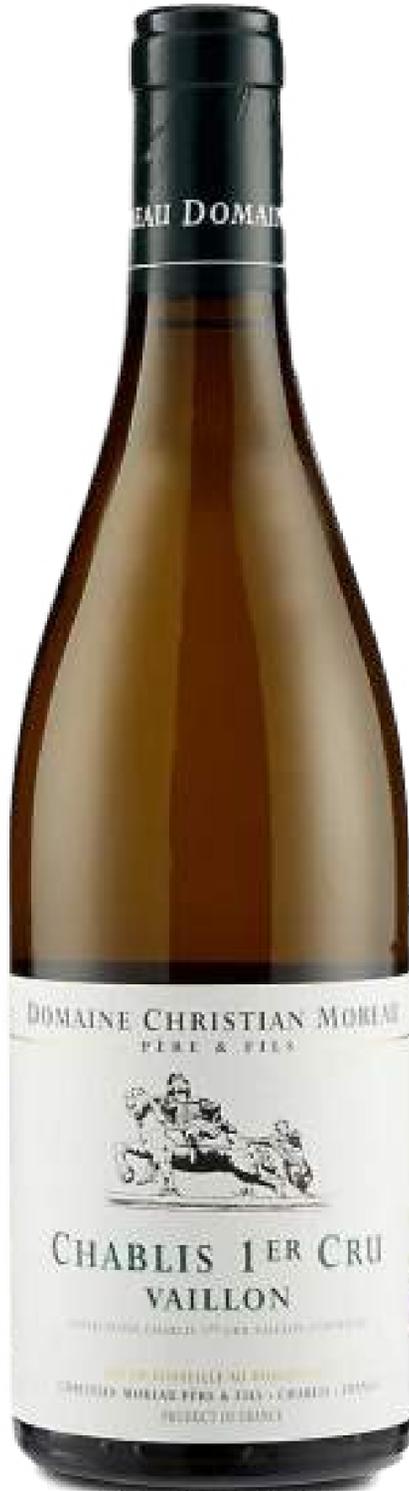
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WHITE WINE

France,
Bordeaux

France,
Burgundy

France,
Burgundy



"R" de Rieussec
Bordeaux Sec Blanc
(by Château Rieussec)
2015/2018

Domaine Christian Moreau
Chablis 1er Cru "Vaillon"
2019

Louis Jadot
Meursault
2018

Beautiful nose dominated by flowers and lively citrus notes..

A subtle whiff of wood sits atop the mildly exotic array of white orchard fruit, especially pear, that is laced with hints of quinine and honeysuckle.

Ripe, full-fruited aromas and flavors include brioche and hazelnut. Medium body with a persistent finish.

Food Pairing:
Crab meat, roasted fish,
semi-soft cheese, duck.

Food Pairing:
Soft cheese, fresh oysters, fresh
salad, fresh abalone.

Food Pairing:
Semi-soft cheese, BBQ sea-
food, pork meat, Pasta with
thick cream sauce, duck.



HK\$ 990 /Bottle



HK\$ 1,280 /Bottle



HK\$ 1,270 /Bottle

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WHITE WINE

Italy,
Veneto



**Masi
Levarie Soave Classico
2019**

Fresh on the palate with hints of citrus fruit and pineapple; delicate and well balanced finish.

Food Pairing:
Prawn, crab meat, octopus, shellfish, chicken.



HK\$ 500 /Bottle

Italy,
Tuscany



**Castello Banfi
San Angelo Pinot Grigio
2018/2019**

The scents of pear, peach and citrus fruits meet to create an intense, floral and fruity fragrance.

Food Pairing:
Fresh salad, sashimi, scallop, oyster, steamed seafood.



HK\$ 750 /Bottle

Italy,
Alto Adige



**Alois Lageder
Lowengang Chardonnay
2014**

Fruity (pear, apricot, peach) fresh butter, woody. Full bodied, multi-layered. Mineral, and fruity in the palate.

Food Pairing:
Pork chop, roasted lamb, semi-soft or hard cheese, pasta with thick cream sauce, dried abalone.



HK\$ 1,130 /Bottle

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WHITE WINE

**Australia,
Margaret
River**



**Leeuwin Estate
Siblings
Sauvignon Blanc
2019**

Ripe, full-fruited aromas and flavors include brioche and hazelnut.

Food Pairing:
Fresh or stewed oysters, sashimi, mussels, squid, prawn.



HK\$ 780 /Bottle

**USA,
Central Coast**



**Gnarly Head
Chardonnay
2018**

Bright aromas of green apple, citrus, white flower and hints of toasted oak are followed by Granny Smith apples, honeydew melon and Meyerlemon.

Food Pairing:
Crab meat, BBQ fish filet, pigeon meat, chicken.



HK\$ 620 /Bottle

**Chile,
Colchagua Valley**



**Las Huertas
Chardonnay
2018/2019**

Fruit-scented nose marked by notes of banana, papaya, lime, and physalis with green tea and chamomile undertones.

Food Pairing:
Oyster, scallop, prawn, cuttlefish, octopus, eel, fresh abalone.



HK\$ 470 /Bottle

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RED WINE

France,
Bordeaux



Grand Bateau
Limited Edition
2017

Ripe red fruits, spices and with an elegant touch of new oak. Medium bodied with ripe tannins and a savoury finish.

Food Pairing:
Lamb, duck breast, pigeon.



HK\$ 550 /Bottle

France,
Burgundy



Louis Jadot
Bourgogne Pinot Noir
2017/2018

A plump fruitiness and silky texture offset by round, gentle tannins in a wine of medium body and elegant structure.

Food Pairing:
Cold cut lamb, pigeon, wild boar, pork meat.



HK\$ 730 /Bottle

France,
Saint-Emilion



Croix Canon
(2nd Wine of Château
Canon)
2013

Fresh, delicate and fruity. Silky with an intense aromatic expression and firm tannin structure. A long and graceful finish.

Food Pairing:
Dried abalone, goose meat, Chinese marinated duck meat.



HK\$ 1,600 /Bottle

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RED WINE

Italy,
Tuscany



**Ruffino
Chianti Classico
Riserva Ducale DOCG
2016**

Violets, cherries, wild berries, and plums mingle delicately with spicy hints of tobacco, clove, and white pepper.

Food Pairing:
Pigeon, veal, wild boar, rabbit, lamb, cold cut.



HK\$ 830 /Bottle

Italy,
Tuscany



**Castello Banfi
Brunello di Montalcino
2014/2015**

Aromas of violets and vanilla, with hints of licorice. Velvety palate, with tart cherry flavors and traces of spice.

Food Pairing:
Pigeon, veal, wild boar, rabbit, lamb, beef steak, hard cheese, stewed pork meat, mushroom.



HK\$ 1,920 /Bottle

Italy,
Piedmont



**Michele Chiarlo
Barolo Tortoniano DOCG
2014/2016**

Rose petals, juniper berries and fine spices. Ample, good structure with a silky texture of tannins.

Food Pairing:
Truffles, mushroom, gamey dishes, lamb, veal.



HK\$ 2,560 /Bottle

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RED WINE

**Australia,
Margaret
River**



**Leeuwin Estate
Art Series
Cabernet Sauvignon
2016**

Characterised by a dark fruit core of blackcurrant and forest fruits. Savoury spices of dried sage, cassia bark, and tobacco gives subtle texture.

Food Pairing:
Ribeye, Striploin, Roasted lamb rack, BBQ red meat, hard cheese.



HK\$ 1,980 /Bottle

**USA,
Napa Valley**



**Stag's Leap Wine Cellars
Hands of Time
2017**

Boysenberry, fig and red currant along with hints of clove and dried fruit. Medium bodied, lingering dried fruit and mixed berry flavors on the finish.

Food Pairing:
Pork, stewed red meat, beef steak, cold cut.



HK\$ 1,670 /Bottle

**Chile,
Colchagua Valley**



**Las Huertas
Grande Reserve
2017**

Notes of licorice, caramel, brownie, and walnut skin with a background of black olive, clove, and cedar.

Food Pairing:
Semi-soft cheese, ham, salami, pork meat.



HK\$ 620 /Bottle

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