

SIGNATURES

Choose any 2 at RM110 | any 3 at RM150

| SGROPPINO Lemon Infused Vodka Lime Mint Prosecco | 60 |
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| PUCCINI Orange Infused Vodka Orange Liqueur Orange Juice Prosecco | 60 |
| NEGRONI SBAGLIATO Campari Vermouth Prosecco | 60 |
| MIMOSA Orange Juice Orange Liqueur Prosecco | 60 |
| CAMPARI SPRITZ Campari Orange Juice Prosecco | 60 |
| APPLE TART White Wine Apple Juice Sweet & Sour Prosecco | 60 |
| LITCHI White Wine Lychee Liqueur Sweet & Sour Prosecco | 60 |

CLASSIC COCKTAILS

| OLD FASHIONED Bourbon/Whiskey Angostura Sugar | 50 |
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| WHISKEY SOUR Bourbon/Whiskey Sweet & Sour | 50 |
| MOJITO Rum Lime Mint Sparkling | 50 |
| MARTINI Gin Vermouth | 50 |
| COSMOPOLITAN Vodka Cranberry Sweet & Sour | 50 |
| MARGARITA Tequila Orange Liqueur Sweet & Sour | 50 |
| GIN ROSA HIGHBALL Pink Grapefruit Gin Sweet & Sour Soda or Tonic Fresh Citrus, Grapefruit, With Rich And Long Juniper Finish | 50 |
| CON LIMONE HIGHBALL Lemon Gin Sweet & Sour Soda or Tonic Lemon Zing, Long, Complex Finish – Deliciously Refreshing | 50 |



BEER

| HEINEKEN PINT | 48 |
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| HEINEKEN HALF PINT | 35 |
| HOUSE POURING SPIRITS Upon Request Please refer to our Service Crew | |
| MOCKTAILS | |
| LYCHEE TEA APPLE TEA MANGO TEA PEACH TEA | 25 |
| VIOLA Blue Pea Infusion Ginger Ale | 25 |
| CITRUS SPRITZ Lime Mint Ginger Ale | 25 |
| ACQUA PANNA & SAN PELLEGRINO | 38 |
| COFFEE | |
| ESPRESSO DOUBLE ESPRESSO LONG BLACK LATTE CAPPUCCINO MOCHA HOT CHOCOLATE | 19 25 19 23 23 25 23 |
| TEA | |
| ENGLISH BREAKFAST SUPREME EARLY GREY ORIENTAL GREEN CHAMOMILE BLOSSOM ORANGE PEKOE RELAX HERBAL LEMONGRASS | 19 19 19 19 19 19 |



AL BICCHIERE | BY THE GLASS

| STILL WINES Reds or Whites | 50 |
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| SPARKLING WINES House selection | 73 |
| WINE PAIRING TO ANY 3-COURSE MEALS 3 glasses of house selected wines to add on to your meal, minimum order of 1 appetiser/soup, 1 main course, 1 dessert | 135 |
| ROSSO REDS | |
| AMARONE DELLA VALPOLICELLA, CAPITEL MONTE OLMI, 2016 Full Bodied, Peppery Berry, Medium Tannins | 1000 |
| SANGIOVESE, SALTO, 2019 Berry Compote, Plum, Red Cherry, Smoky | 238 |
| VELENOSI, MONTEPULCIANO, 2021 Redcurrant, Strawberries, Raspberries, Rich & Smooth Finish | 194 |
| POGGIO BADIOLA TOSCANA, 2020 Ruby Red, Plum, Spicy, Smooth Tannins | 213 |
| VIGNETI DEL SALENTO ZOLLA PRIMITIVO DE MANDURIA, 2020 From Puglia, Complex, Fruity, Cherry, Blackberry, Moderate Tannins | 248 |
| ROSONE NEGROAMARO DEL SALENTO, 2021 From Puglia, Jam Fruits, Full Bodied, Spicy, Soft Tannins, Mild Vanilla | 263 |
| PALAZZO MAFFEI AMARONE DELLA VALPOLICELLA, 2019 Cherry, Blackberry, Spicy Notes, Full bodied, Smooth Tannins | 373 |
| BORDEAUX, CHATEAU BEL AIR, 2020 Nose of ripe fruits with a jammy touch, pairs well with grilled items | 200 |
| CÔTES DU RHÔNE, BONPAS Red fruit notes, Oak, Vanilla, Coffee | 213 |
| BEAUJOLAIS GAMAY, JOSEPH PELLERIN, 2020 Smooth Dry Finish, Mild Tannins, Red Fruits, and Spices | 225 |
| VIEUX, CHATEAU DES COMBES, 2019 Fruity, Spicy, Red Fruits, Mild Oak, Hint of Vanilla, Long Finish | 313 |

238

CABERNET SAUVIGNON, BARWANG 'THE WALL', VARIOUS

Wild Berries, Plum Fruit, Hint of Licorice & Tomato Leaf



ROSSO | REDS

| CABERNET SAUVIGNON, CONO SUR BICICLETA, VARIOUS Plum, Raspberry, Sweet Spices, Subtle Hints of Vanilla | 238 |
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| SHIRAZ, DEAKIN ESTATE, 2022 Fragrant French & American Oak, Medium Dry | 190 |
| CABERNET SAUVIGNON, TRAPICHE, 2022 Aromas of Black Fruit & Spices, Soft & Balanced on the palate | 248 |
| MALBEC, TRAPICHE, 2021 Fragrance of Plums & Cherries, Subtle Truffle & Vanilla Notes | 286 |
| CABERNET SAUVIGNON, EVANS & TATE, 2019 Blackberry, Olive and a fresh leafy note | 275 |
| CHIANTI, PLACIDO, 2022 Dry & well balanced with black-fruit flavours followed by a long finish | 238 |

BIANCO | WHITES

SAUVIGNON BLANC SAUVIGNON BLANC, SIXTY DROPS, 2022 238 Gooseberry, Hints of Tropical Fruits 300 SAUVIGNON BLANC, VILLA MARIA PRIVATE BIN, 2022 Ripe Citrus, Herbaceous, Lemongrass, Jalapeno Peppers SAUVIGNON BLANC, VILLA MARIA RESERVE, 2022 363 Blackcurrant, Boxwood & Grapefruit SAUVIGNON BLANC, DEAKIN ESTATE, 2022 225 Lively tropical fruit, Gooseberry, Hints of Lime SAUVIGNON BLANC, KAPUKA, 2023 238 Gooseberry, Pineapple, and Green Apple



CHARDONNAY

| CHARDONNAY, BARWANG 'THE WALL', 2022 Melon Fruit Notes, Medium to Full Bodied, Crisp and Oaky Finish | 238 |
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| CHARDONNAY, CONO SUR BICICLETA, 2022 White Peach, Fruity Aroma, Mineral notes, Good Acidity | 238 |
| CHARDONNAY, DEAKIN ESTATE, 2022 White Peach, Pear, Hints of Citrus | 238 |
| CHARDONNAY, HARDY'S, 2022 Ripe stone fruit, White Peach & Nectarine | 245 |
| CHARDONNAY, ROBERTS ESTATE, 2021 Grapefruit pith and Limes, Peach & Stone fruit | 213 |
| CHARDONNAY, SOGNO DI ULISSE, MALVASIA IGP Pale yellow with green tints, aromas of citrus, hints of peach, tropical fruits & aromatic lifted spiciness | 263 |
| OTHERS | |
| PINOT GRIGIO, PLACIDO, 2022 Fruity aromas of Pears as well as Citrus and Grapefruit | 225 |
| PINOT GRIGIO, TEMPUS TWO GRAPHITE, 2022 Citrus and White Pear | 275 |
| MOSCATO, CRANSWICK LAKEFIELD, 2022 Peach, Pear and Apple, finishing with a light fizz | 213 |
| RIESLING, DEINHARD PIESPORTER MICHELSBERG Green Apple, Citrus, and a Touch of sweetness | 275 |
| RIESLING, DEINHARD GREEN LABEL, 2021 Medium sweet, Exotic fruit flavours, Juicy acidity | 275 |
| FRASCATI, FONTANA CANDIDA, DOCG Subtle aromas of dried hay, citrus and pear | 263 |
| PINOT GRIGIO, CORTE GIARA, IGP | 275 |



BOLLICINE | BUBBLY

| CHAMPAGNE, DOM PERIGNON, 2012 Floral, Fruity Pastel Toned, Candied Fruit, Toast, Hints of Licorice Wine Spectator – 95 Points | 2,000 |
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| CHAMPAGNE, MOET & CHANDON Pear, Peach, Apple, Citrus, Gooseberry | 624 |
| CHAMPAGNE, PALMER & CO Citrus, Pear, Apricot, Brioche, Hazelnut | 749 |
| PROSECCO, BOTTEGA DOC, Spumante Brut | 374 |
| CHANDON BRUT SPARKLING WINE | 335 |
| CHANDON ROSÉ SPARKLING WINE | 360 |
| PROSECCO, MIONETTO DOCG, Extra Dry | 275 |



DAL GIAPPONE | FROM JAPAN

| YUZU, ISEMAN HALF MOON Grapefruit, Lime, Tangerine, Lemon, best paired with Schweppes | 263 |
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| UMESHISO, ISEMAN HALF MOON Basil, Plum, Red Perilla, best paired with Schweppes | 263 |
| GINGER, ISEMAN HALF MOON Japanese Shochu infused with Ginger, best paired with Schweppes | 263 |
| KAYA(BROWN), JUNMAI, 14% ABV, MASUMI Aromas of brown rice cream, sweet savoury umami, clean acidity | 265 |
| SHIRO(WHITE), JUNMAI GINJO, 12% ABV, MASUMI Aromas of banana apple, gently sweet, brightened by acidity, savoury umami | 306 |
| AKA(RED), JUNMAI GINJO, 15% ABV, MASUMI Fruit dairy aromas, refreshing acidity underpinned by savoury umami | 273 |
| KURO(BLACK), JUNMAI GINJO, 15% ABV, MASUMI Apple banana aromas, savoury depth & dry clarity | 339 |
| 23(二十三), JUNMAI-DAIGINJO, DASSAI Delicate floral aromas with a palate of honey & lasting finish. Yamada-Nishiki rice, polished down to 23% of the original grain size | 625 |
| 39(三十九), JUNMAI-DAIGINJO, DASSAI Luscious & juicy character. nectar like sweetness on the palate, long bright finish. Yamada-Nishiki rice, polished down to 39% of the original grain size | 500 |
| 45(四十五), JUNMAI-DAIGINJO, DASSAI Yamada-Nishiki rice polished down to 45%, it delivers fruit aromatics and delicate sweetness | 438 |