

HOUSE SELECTIONS

	Glass (IDR'000)
White Wine	158
Red Wine	158

CHAMPAGNE / SPARKLING / ROSE

	Bottle (IDR'000)
C01 Bericanto Prosecco DOC NV Veneto, Italy Green apple and pear with white blossom aromatics, carried by a refined, lively mousse. Crisp and linear, with a delicate mineral edge on the close. Pairings: Seafood, Fish, Dessert Light-bodied	1,000
C02 Duval-Leroy Champagne Brut Réserve NV France Duval-Leroy Brut Reserve NV is an elegant, complex palate of roasted yellow figs, dark chocolate, cinnamon and brioche. Pairings: Seafood, Fish, White Meat Medium-bodied	2,300
C03 Drapplier Carte d'Or Champagne Brut NV France Crisp orchard fruit with classic brioche and toasted almond, Creamy yet taut, with a precise mineral line and a fine, persistent bead. Pairings: Seafood, Fish, White Meat Medium-bodied	3,300
C04 Vilarnau Delicat Rosé Organic Sparkling Rosé NV Cava, Spain Wild strawberry and red currant, lifted by citrus zest and a hint of rose petal, Light-bodied and brisk, with a refined mousse and bright, appetising acidity. Dry, delicate and effortlessly drinkable. Pairings: Seafood, Fish, Dessert Light-bodied	1,000
C05 Luigi Bosca Moscato d'Asti DOCG NV Piedmont, Italy Highly aromatic Muscat with white peach, grape blossom and a hint of acacia honey. Lightly frizzante and low in alcohol, with a softly rounded palate lifted by fresh acidity. Perfumed, delicate and irresistibly easy to drink. Pairings: Seafood, Fish, White Meat Light-bodied	1,000

WHITE WINE

France

Bottle
(IDR'000)

W101

Domaine Fournier Père et Fils Sancerre Blanc
'Les Belles Vignes'
Loire Valley, France
It features vibrant citrus (lemon, grapefruit), gooseberry, white flower, and flinty mineral notes with high acidity. It is dry, light-bodied, and refined, ideal for pairing with seafood.
Pairings: Seafood, Fish | Light-bodied

1,600

W102

Trénel Pouilly-Fuissé
Maconnais, France
Ripe white peach and pear with citrus peel, wrapped in a gentle creamy note and a whisper of oak spice. Rounded yet focused, with a chalky mineral line and a quietly persistent savoury lift.
Pairings: Seafood, White Meat | Light-bodied

2,000

Italy

W103

Bertani Velante Pinot Grigio
Veneto, Italy
Crisp, dry, and elegant white wine featuring bright golden apple, pear and white peach aromas with a hint of minerality.
Pairings: Seafood, Fish, Dessert | Light-bodied

1,000

USA

W105

Bogle Chardonnay
California, USA
Ripe apple and peach with a soft buttery touch and a whisper of oak. Smooth and approachable, with a rounded texture that suits most guests.
Pairings: Seafood, Fish, White Meat | Light-bodied

990

Australia

W106

19 Crimes Hard Chardonnay
South Eastern Australia
Ripe stone fruit and citrus with gentle vanilla-oak and a touch of toast. Plush yet balanced, with a rounded texture and a clean, satisfying savoury edge.
Pairings: Seafood, Red Meat | Medium-bodied

770

W104

Penfolds Bin 51 Riesling
Eden Valley, Australia
Penfolds Bin 51 Eden Valley Riesling is a quintessential, cool-climate Australian white, typically featuring intense aromas of lemon/lime citrus, jasmine, and white blossom.
Pairings: Seafood, Fish, White Meat | Medium-bodied

1,700

W107

Penfolds Bin 144 Yattarna Chardonnay
Coonawarra, Australia
Barrel and lees complexity with oyster shell and nougat, lifted by fresh lemon and white peach. Taut and focused, with a saline edge and chalky texture that keeps everything precise.
Pairings: Seafood, Red Meat | Full-bodied

6,000

WHITE WINE

New Zealand

Bottle
(IDR'000)

W108 **Black Cottage Sauvignon Blanc** **750**

Marlborough, New Zealand
Black Cottage Sauvignon Blanc is a vibrant, sustainably grown Marlborough wine with an expressive, aromatic profile of passionfruit, citrus, and gooseberry.

Pairings: Seafood, Fish, Dessert | Light-bodied

W109 **Two Rivers Juliet Riesling** **820**

Marlborough, New Zealand
Aromatic off-dry Marlborough wine featuring vibrant lime, mandarin, honeysuckle, and mineral notes.

Pairings: Seafood, Fish, Dessert | Light-bodied

W110 **Two Rivers Clos de Pierres Chardonnay** **1,100**

Marlborough, New Zealand
"Place of stones" terroir-driven style, featuring bright citrus, white peach and hazelnut aromas. It offers a concentrated, creamy palate with flinty mineral notes.

Pairings: Seafood | Medium-bodied

Argentina

W111 **Bodega Norton Colección Torrontés** **720**

Torrontés, Argentina
Highly aromatic with jasmine, orange blossom and fresh grape notes. Light-bodied and lively, showing citrus and white peach on the palate great as an aperitif or with Asian flavours.

Pairings: Seafood, Red Meat | Medium-bodied

Chile

W112 **Casillero del Diablo Chardonnay** **780**

Central Valley, Chile
Ripe apple and stone fruit with a gentle vanilla-oak accent. Smooth and lightly creamy, balanced by fresh acidity – very food-friendly with seafood or chicken.

Pairings: Seafood, Fish, White Meat | Medium-bodied

W113 **Los Vascos Sauvignon Blanc** **820**

Chile
Zesty citrus and grapefruit with a touch of gooseberry and fresh herbs. Lively, crisp acidity and a sleek, refreshing palate – ideal for seafood and lighter plates.

Pairings: Seafood, White Meat | Light-bodied

RED WINE

France

Bottle
(IDR'000)

R201 **Barons de Rothschild Lafite -
Les Légendes R Pauillac** 2,000

Bordeaux, France
Deep ruby color, pencil lead, cedar and black fruit aromas. Typically aged 12 months in oak, it offers a full-bodied, elegant and persistent palate with well-integrated tannin.

Pairings: Red Meat | Full-bodied

R202 **Patriarche Mercurey Pinot Noir** 2,100

Burgundy, France
Perfumed red cherry and wild strawberry with subtle earth and gentle toast. Medium-bodied and supple, with fine, silky tannins and bright acidity, carrying a poised savoury undertone.

Pairings: Seafood, Fish | Medium-bodied

R203 **Maison Lavau Chateauneuf du Pape** 2,250

Rhone Valley, France
It features forward red fruit, black plum, and earthy, herbal garrigue notes, with soft tannins and a spicy, sometimes chocolaty,

Pairings: Seafood, Fish, Red Meat | Full-bodied

Italy

R204 **Luccarelli Primitivo Puglia IGP** 800

Puglia, Italy
Ripe black fruit, sweet spice and a warm, generous palate feel. Rich and comforting – excellent with grilled dishes and bold sauces.

Pairings: Red Meat | Full-bodied

R205 **Enrico Serafino Barolo Monclivio** 2,800

Piedmont, Italy
Structured and age-worthy, with firm tannins and vibrant acidity, unfolding into complex notes of dried herbs and savoury spice.

Pairings: Red Meat, White Meat | Full-bodied

R206 **Bertani Secco-Bertani Valpolicella
Valpantena Ripasso DOCG** 2,850

Veneto, Italy
Aged in Slavonian oak, showcasing intense ruby red color. It features a savoury, velvety palate with cherry, blackcurrant, chocolate and spice notes, balanced by smooth tannins.

Pairings: Seafood, Red Meat | Medium-bodied

USA

R208 **BV Cabernet Sauvignon** 950

California, USA
Plum, mocha and soft herbal notes with a round, velvety texture. Smooth, crowd-pleasing red that still feels “restaurant grade.”

Pairings: Red Meat | Full-bodied

RED WINE

Australia

Bottle
(IDR'000)

R209JJ McWilliams Cabernet Merlot600

Australia

Blackcurrant and plum with a gentle cedar tone and smooth tannin shape. Easy-drinking but still “proper red” – great house-style profile.

Pairings: Seafood, Fish, White Meat | Medium-bodied

R210Penfolds Bin 389 Cabernet Shiraz3,700

Barossa Valley, Australia

Iconic, full-bodied Australian red often called "Baby Grange," balancing Cabernet structure with Shiraz richness.

Pairings: Red Meat | Full-bodied

New Zealand

R212Astrolabe Pinot Noir1,240

Marlborough, New Zealand

Red cherry, cranberry and a faint earthy note with fine, silky tannins. Elegant and food-driven – perfect when guests want lighter red.

Pairings: Seafood, Fish, White Meat | Light-bodied

R213Black Cottage Pinot Noir880

Central Otago, New Zealand

An elegant, approachable wine featuring vibrant red and dark fruit flavors like cherry, raspberry, and plum.

Pairings: Seafood, Fish, White Meat | Medium-bodied

Argentina

R214Aruma Malbec860

Argentina

Violet, blackberry and cocoa with a juicy, silky profile. Modern malbec: plush fruit + clean structure, super versatile.

Pairings: Seafood, Red Meat | Full-bodied

R215Norton Reserva Cabernet Sauvignon1,000

Mendoza, Argentina

Cassis, black cherry and cedar with a more serious, savoury backbone. A step up in depth – great for steak without being “too heavy.”

Pairings: Seafood, Red Meat, White Meat | Full-bodied

Chile

R216Genesis Merlot600

Chile

Ripe plum and red berries with a subtle cocoa-spice note. Medium-bodied and supple, with smooth tannins and a gentle savoury tone that works across a wide range of food.

Pairings: Seafood, Fish, White Meat | Medium-bodied

COGNAC (70CL)

	Bottle (IDR'000)
Martell Cordon Bleu	9,000
Martell V.S.O.P	2,200
Hennessy X.O.	8,500
Hennessy V.S.O.P	4,000

WHISKY

	Bottle (IDR'000)
Ballantine's Finest Blended Scotch Whisky 70cl	1,200
Glenfiddich 12 Year Old Single Malt Scotch Whisky 70cl	2,800
Jack Daniel's 70cl	1,500
The Macallan Double Cask 12 Years Old 75cl	5,000
Glenlivet 12 Single Malt Double Oak 70cl	2,000
Glenlivet Single Malt Scotch Whisky 18 Year Old 70cl	5,000
Johnnie Walker Black Label 70cl	1,600
Chivas Regal 12 Years 70cl	1,600

CHINESE WINE

	Bottle (IDR'000)
五粮液 Wu Liang Ye ABV: 52%	7,500
贵州飞天茅台 Kweichow Moutai Flying Fairy ABV: 53%	18,000
国窖1573 National Cellar 1573 Guo Jiao ABV: 52%	4,500
水井坊 Shui Jing Fang ABV: 52%	2,500
泸州老窖(紫砂装) Lu Zhou Lao Jiao (Zi Sha Zhuang) ABV: 52%	1,800