

## SHARING

<b>Steamed Edamame</b> Wok Seared with Black Truffle Aioli	<b>75</b>
<b>Crispy Breaded Squid</b> Togarashi Chilli - Furikake - Kewpie Mayo - Bonito Flakes	<b>135</b>
<b>Light Tempura Oysters (6 Pcs)</b> Dry & Smoked Bonito Broth - Tartare Sauce - Shaved Bonito Flakes	<b>140</b>
<b>Korean Fried Chicken</b> Double Crispy Chicken - Gochujang Chilli - Roast Garlic	<b>120</b>
<b>Fries</b> Ketchup and Aioli Dip	<b>75</b>
<b>Japanese Pork and Prawn Gyoza</b> Black Vinegar Dipping Sauce	<b>95</b>
<b>[V] Crispy Tofu Wontons</b> Wild Mushrooms - Cabbage - Ginger - Garlic and Soy Dip	<b>70</b>
<b>Spicy Tuna or Salmon Mini Taco (3 Pcs)</b> Sushi Rice - Spicy Mayo - Sesame - Crispy Tempura Nori	<b>140</b>
<b>Charcuterie Board</b> Selection of Imported and Local Charcuterie & Cheese Served with House Bread - Truffle Honey and Olives	<b>320</b>

## GOURMET BURGERS & SANDWICHES

<b>Wagyu Smashed Burger</b> House-Ground Wagyu Beef - Secret Sauce - Pickles - American Cheddar Cheese - Bacon Crispy Onion Ring - Fries	<b>170</b>
<b>Double Wagyu Smashed Burger</b> 2 House-Ground Wagyu Beef - Secret Sauce - Pickles - American Cheddar Cheese - Fries	<b>185</b>
<b>Spicy Crispy Chicken Burger</b> Crispy Chicken Thigh - Chipotle Mayo - Pickles - Fresh Iceberg Lettuce - Fries	<b>140</b>
<b>The Cuban “Triple Hog” Pressed Sandwich</b> Smoked Pork Shoulder - Honey Roasted Ham - Pork Bacon - Garlic Mayo - Pickled Jalapeño Gherkins - Smoked Swiss Cheese - Mustard	<b>185</b>
<b>Grilled Steak Sandwich</b> Sliced Grilled Angus Tenderloin - Portobello Mushrooms - Swiss Cheese - Horseradish Mayo Grilled Onions - Arugula	<b>195</b>
<b>Gourmet Deli Panuozzo</b> Smoked Ham - Mortadella - Chorizo - Salami - Swiss Cheese - Pickles - Tomato - Honey Mustard - Mayo	<b>195</b>
<b>[V] Crispy Marinated Portobello Mushroom Burger</b> Grilled Zucchini - Red Onion - Baby Romaine - Provolone - Heirloom Tomato - Pesto Mayo Fries	<b>110</b>
<b>Lobster Brioche Roll (2 Pcs)</b> Butter Poached Bamboo Lobster - Spiced Mary Rose Dressing - Tobiko - Shredded Lettuce	<b>140</b>
<b>Crispy Snapper in Seaweed Ciabatta</b> Tartar Sauce - Lemongrass - Lemon Basil - Fresh Tomato - Red Onion - Baby Romaine	<b>165</b>
<b>Spanish Jamon &amp; Straciatella Panuozzo</b> Basil Pesto - Lemon Zest	<b>200</b>
<b>Add Extra:</b> Fries <b>35</b>   American Cheddar Cheese <b>20</b>   Swiss Cheese <b>20</b>   Pork Bacon (2 slices) <b>35</b>   Fried Egg <b>20</b>	

### Kaluga Caviar Served On Ice (30 gr)

Classic Condiments - Vodka Creme Fraiche - Seaweed Croutes

**1800**

## SALADS

<b>Truffled Caesar Salad</b> Baby Romaine - Medium Boiled Egg - Parmesan - Crispy Chicken Skin - Anchovies Sourdough Crisp - Crispy Bacon - Caesar Dressing Infused with Black Truffles <b>Choose From:</b> Beef or Pork Bacon	<b>140</b>
<b>Green Leaf Salad</b> Avocado - Broccoli - Cucumber - Edamame - Cherry Tomato - Pickle Red Onion - French Dressing	<b>100</b>
<b>Burrata Con “Panzanella”</b> Pine Nuts - San Daniele Parma Ham - Heritage Tomato Variety Italian Basil - Vintage Balsamic - Sourdough Croutons	<b>180</b>
<b>[V] Quinoa &amp; Balinese Fruits</b> Selection of Home-Grown Vegetables & Fruits - Marinated Quinoa - Roasted Garlic Aromatic Ginger & Candlenut Vinaigrette	<b>120</b>
<b>Add Extra:</b> Chicken <b>35</b>   Prawn <b>75</b>   Parma Ham <b>75</b>   Tempeh <b>35</b>   Tuna <b>95</b>   Salmon Sashimi <b>125</b>	

## RAW

<b>Lombok Oysters (6 Pcs)</b> Served with a Classic French Vinaigrette & Lemon or Japanese Soy & Citrus Vinaigrette	<b>195</b>
<b>Wagyu Beef Tartare (2 Pcs)</b> Toasted Sourdough Croute - Shallot & Truffle Dressing - Crispy Garlic - Truffle Aioli - Fresh Winter Truffle	<b>180</b>
<b>Wild Caught Fish of The Day Carpaccio</b> Ginger Soy Glaze - Shallots - Chives - Baby Herbs and Flowers - Seaweed Bread Croutes	<b>140</b>
<b>Wagyu Beef Carpaccio</b> Truffle Ponzu - Fresh Herbs - Shimeji Mushrooms - Sourdough Crackers	<b>190</b>
<b>Tuna Tarts</b> Ginger & Soy Dressing - Cream Fraiche - Salmon Roe	<b>180</b>

## SUSHI & SASHIMI

<b>Salmon Aburi Roll</b> Crispy Tempura Prawn - Avocado - Tempura Bits - Sesame - Wasabi Mayo - Teriyaki Glaze	<b>200</b>
<b>Wagyu Beef Roll</b> Wild Mushrooms - Chives - Crispy Potato - Crunchy Garlic - Truffle Mayo - Shaved Black Truffle	<b>195</b>
<b>Spicy Tuna Roll</b> Baby Cucumber - Avocado - Sriracha Mayo - Micro Coriander	<b>165</b>
<b>[V] Chili Glazed Tofu Roll</b> Rucola - Baby Asparagus - Chives - Marinated Tofu - Crunchy Tempeh - Vegan Wasabi Mayo	<b>135</b>
<b>Salmon &amp; Crunchy Skin Roll</b> Avocado - Baby Cucumber - Tempura Bits - Salmon Egg	<b>160</b>
<b>Unagi Roll (6 Pcs)</b> Baby Cucumber - Pickled Daikon - Avocado - Tempura Bits - Black Tobiko	<b>195</b>
<b>Grilled Prawn &amp; Crab Roll (6 Pcs)</b> Crab Salad - Tobiko - Avocado - Cucumber - Spicy Mayo	<b>160</b>
<b>Grilled Lobster Roll (6 Pcs)</b> Crab Salad - Avocado - Tempura Bits - Wasabi Mayo - Tobiko	<b>195</b>
<b>Salmon &amp; Ikura Gunkan (3 Pcs)</b> Lemon Creme Fraiche - Chives - Gold Leaf	<b>195</b>

## NIGIRI

<b>Choose Your Servings</b>	<b>4</b>	<b>8</b>	<b>12</b>
Tuna	<b>35</b>	<b>70</b>	<b>105</b>
Salmon	<b>55</b>	<b>110</b>	<b>165</b>
Wild White Fish of The Day	<b>35</b>	<b>70</b>	<b>105</b>
Prawn	<b>55</b>	<b>110</b>	<b>165</b>
<b>Choose Your Servings</b>	<b>6</b>	<b>12</b>	<b>24</b>
Tuna	<b>95</b>	<b>190</b>	<b>285</b>
Salmon	<b>125</b>	<b>250</b>	<b>375</b>
Wild White Fish of The Day	<b>95</b>	<b>190</b>	<b>285</b>

## SASHIMI

<b>Choose Your Servings</b>	<b>6</b>	<b>12</b>	<b>24</b>
Tuna	<b>95</b>	<b>190</b>	<b>285</b>
Salmon	<b>125</b>	<b>250</b>	<b>375</b>
Wild White Fish of The Day	<b>95</b>	<b>190</b>	<b>285</b>

## TAMAKI CONE (2 pcs)

<b>Salmon or Tuna Tartar</b> Cucumber - Avocado - Shiso - Sesame - Chives	<b>160</b>
<b>Spicy Tuna</b> Sriracha - Kewpie Mayo - Sesame - Shiso - Cucumber - Avocado	<b>160</b>
<b>Teriyaki Marinated Tofu</b> Shiso - Avocado - Cucumber - Pickled Daikon	<b>120</b>
<b>Unagi</b> Cucumber - Shiso - Avocado - Sesame - Unagi Glaze - Tobiko	<b>195</b>

## PIZZA

<b>[V] Strega</b> Confit Garlic Purée - Parmesan - Parsley & Mozzarella	<b>125</b>	<b>The Greek Pizza</b> Spiced Ground Lamb - Bell Peppers - Wood Fired Red Onion - Feta Cheese - Tzatziki and Garden Mint	<b>175</b>
<b>[V] Margherita</b> Fresh Mozzarella - Cherry Tomatoes - Basil - Napolitana Sauce	<b>125</b>	<b>[V] Veggie Lover Pizza</b> Napolitana Sauce - Shaved Zucchini - Roasted Eggplant - Rucola - Smoked Goat Cheese Red Onion - Cherry Tomatoes - Basil Oil - Sumbawa Honey	<b>140</b>
<b>[V] Funghi</b> Wild Mushroom - Sweet Garlic - Truffle Mascarpone - Arugula and Fresh Winter Truffles Shaves	<b>300</b>	<b>Grilled Prawn &amp; Bacon Pizza</b> Straciatella - Grilled Tiger Prawn - Beef or Pork Bacon - Chives	<b>230</b>
<b>Prosciutto</b> Napolitana Sauce - Straciatella - Wild Arugula - Basil and Finished with Shaved Parma Ham	<b>230</b>	<b>Mortadella Di Bologna &amp; Straciatella</b> Mascarpone - Pistachio - Basil Oil - Parmesan	<b>210</b>
<b>Double Pepperoni Inferno</b> Wild Mushroom - Mozzarella - Cherry Tomatoes - Chili Flakes - Fresh Mint - Napolitana Sauce and Bocconcini	<b>180</b>		

## COMFORT FOOD

<b>Beachfront “Fish n Chips”</b> Beer Battered Barramundi - French Fries - Peas and Mint with Fresh Tartar Sauce and Lemon on the Side	<b>180</b>	<b>Steak &amp; Egg Fried Rice</b> Braised Wagyu Short Rib - Garden Vegetables - Sunny Side Up Egg	<b>175</b>
<b>[V] Pomodoro Pasta</b> Spaghetti - Smoked Sugo - Capers - Fresh Mozzarella <b>Add Extra:</b> Italian Sausage <b>75</b>   Prawns <b>75</b>   Smoked Chicken <b>35</b>	<b>120</b>	<b>Biang Biang Noodles</b> Hand Pulled Noodles Seasoned with Chilli - Garlic and Sichuan Pepper <b>Add Extra:</b> Shrimps <b>60</b>   Pork <b>60</b>   Beef <b>60</b>	<b>110</b>
<b>Crab Fried Rice</b> Tempura Soft Shell Crab - Crab Lump - Egg - Garden Vegetables Crunchy Garlic	<b>180</b>	<b>Steak Frites</b> 300 gr Australian Stockyard Black Angus MB5 Served with French Fries and Our Signature Black Pepper & Brandy Sauce	<b>750</b>

## DESSERTS

<b>Valrhona Chocolate Textures</b> Chocolate Ganache - Chocolate Soil - Caramelized Cocoa Nibs - Milk Gelato	<b>120</b>	<b>Fruit Platter</b> Sliced Local Seasonal Fresh Fruits	<b>90</b>
<b>Crème Brûlée</b> Flores Vanilla - Bedugul Strawberry - Kafir Lime - Yogurt Sorbet	<b>90</b>	<b>Cheese Platter</b> 3 A.O.C French Cheese - Caramelized Walnut - Lavosh Crackers - Local Fruit - Truffle Honey	<b>270</b>
<b>Coconut Textures</b> Coconut Panna Cotta - Passion Fruit Espuma - Milk Chocolate Ganache - Passion Fruit Gel Peanut Tuile - Coconut Sorbet	<b>90</b>		



## PREMIUM COCKTAILS 195K

### The Mexican

Don Julio Blanco - Triple Sec - Lime - Passion Fruit - Mint

### Palma Royale

Don Julio Blanco - Lime - Agave - Pomelo - Blood Orange Tonic

### Berry Noir

Grey Goose Vodka - Raspberry - Pineapple - Lemon - Creme De Cassis - Limoncello



## SIGNATURE COCKTAILS 155K

### Luna Bloody Mary

Skyy Vodka - Roasted Tomato Sorbet - Lemon Juice - Tabasco - Worcester Sauce

### Lazy Mule

Skyy Vodka - Lime - Watermelon - Homemade Ginger Beer

### Porn Star

Skyy Vodka - Vanilla - Sparkling Wine - Passion Fruit Espuma

### The Magician

Red Bull - Passion Fruit - Mandarin Orange Shrub - Monkey Shoulder

### Belvedere Spritz

Belvedere Vodka - House Limoncello - Blood Orange Tonic - Pomelo

### Lychee Tiki

East Indies Gin - Lemon - Calamansi - Pineapple - Chilli Blossom - Lychee

### The Popper's

Bacardi Spiced Rum - Bourbon - Jackfruit Sorbet - Passion Fruit - Pink Grapefruit

### Sexy Umbrella

Hendricks Gin - Campari - Passion Fruit - Peach - Sparkling Wine

### Desert Rose

Hendricks Gin - Kecicang Berry - Cherry Brandy - Yuzu Tonic

### Foot Loose

Grey Goose Vodka - Peach - Butterfly Pea - Yuzu

### Luna Island

Espolon Tequila - Skyy Vodka - Bacardi Rum - East Indies Gin - Rosella Infused Cherry Brandy - Lemon

### Illusionist

Espolon Tequila - Lime - Homemade Ginger Beer - Crème De Cassis

### Tropical Thunder

Bacardi spiced - Dark Rum - Lime - Homemade Ginger Beer

### Hidden Temptation

Skyy Vodka - Peach - Orange - Cranberry - Lemon

### Coconut Espresso Martini

Bacardi Spiced - Coconut Rum - Vanilla Coffee - Coconut Espuma

### Coconut Daiquiri

Bacardi Spiced - Coconut Rum - Coconut Cream - Almond - Lime

### Mango Daiquiri

Bacardi Spiced - Mango Sorbet - Peach Syrup - Lemon Juice

### Passion Fruit Margarita

Espolon Tequila - Passion Pure - Vanilla - Soursop - Orange Curaçao

### Pink Paradise

Rosé Wine - Peach - Mango - Lemon

## A TWIST ON CLASSIC COCKTAILS 160K

### Aperol Spritz

Aperol - Sparkling Wine - Orange - Soda

### Campari Spritz

Campari - Sparkling Wine - Orange - Soda

### Negroni

Campari - Gin - Sweet Vermouth

### Bellini

Peach Puree - Prosecco

### Amaretto Sour

Amaretto - Lemon - Angostura Bitter - Egg White

### Margarita

Espolon Tequila - Lime - Orange Curacao

### Caipirinha

Bacardi Carta Blanca - Lime - Brown Suga

### Mojito

Bacardi Carta Blanca - Lime - Mint - Caster Sugar

### Piña Colada

Bacardi Spiced - Coconut Cream - Lime - Dark Rum - Pineapple

### Lychee Martini

Skyy Vodka - Lemon - Lychee

### Espresso Martini

Skyy Vodka - Coffee Liqueur - Vanilla Coffee



## WINE BY THE GLASS & BOTTLE

### SPARKLING

**La Gioiosa Prosecco di Treviso Brut** Glass **160** Bottle **775**  
Veneto, Italy NV

### WHITE WINE

**Tomassi "Le Rosse", Pinot Grigio** 160 775  
Veneto, Italy 2022

**Hāhā, Sauvignon Blanc** 165 800  
Marlborough, New Zealand 2020

### ROSE

**Maison Mirabeau "Forever Summer", Grenache-Syrah** 155 750  
Southern France, France 2022

### RED WINE

**Barton & Guestier, Pinot Noir** 145 700  
Languedoc, France 2022

**Masseria Pietrosa "Prima Voce", Negroamaro** 160 775

## MOCKTAILS & SQUASH 85K

CREATE YOUR OWN MOCKTAILS BASED ON OUR SIGNATURE COCKTAILS

Squash - Lime / Lemon / Orange Juice  
Pineapple Juice / Apple Juice / Cranberry Juice

## SHOOTERS

**Homemade Limoncello** 85

**Kitty Kiss** 85  
Skyy Vodka - Peach - Liqueur - Cranberry & Lime

**Kamikaze** 85  
Skyy Vodka - Triple Sec - Lime

**Tequila Boom** 135  
Espolon Tequila - Sprite

**Jägerbomb** 135  
Red Bull - Jägermeister Ice Cold

**B52** 150  
Baileys - Coffee Liqueur - Triple Sec

## COCKTAILS TO SHARE



### PARTY FISHBOWL 3L | 1200K

#### Watermelon Fishbowl

Skyy Vodka - Lime - Watermelon -  
Homemade Ginger Beer

#### Luna Fishbowl

Espolon Tequila - Skyy Vodk - Bacardi Rum - East  
Indies Gin - Rosella Infused Cherry Brandy - Lemon

#### Hidden Temptation Fishbowl

Skyy Vodka - Peach - Orange -  
Cranberry - Lemon



### PARTY JUGS 1,5L | 700K

#### Belvedere Spritz

Belvedere - House Limoncello - Blood Orange Tonic -  
Pomelo

#### Luna Island

Espolon Tequila - Skyy Vodka - Bacardi Rum - East  
Indies Gin - Rosella Infused Cherry Brandy - Lemon

#### Margarita

Espolon Tequila - Lime - Orange Curacao

#### Lazy Mule

Skyy Vodka - Lime - Watermelon -  
Homemade Ginger Beer

#### Mojito

Bacardi Carta Blanca - Lime - Mint - Caster Sugar

#### White Sangria

White Wine - Limoncello - Peach - Triple Sec -  
Orange - Strawberry - Lemon - Mint

#### Sparkling Red Sangria

Sparkling Red Wine - Rose Liqueur - Triple Sec -  
Orange - Strawberry - Lemon - Mint

## SPIRITS BY THE GLASS & BOTTLE

### VODKA

	Glass	Bottle
Belvedere 3L	-	12000
Belvedere Magnum 1,75L	-	7500
Belvedere	150	2900
Ciroc	150	2900
Reyka	160	3250
Grey Goose	150	2900
Ketel One	130	2450
Skyy	100	1900

### GIN

Tanqueray N° Ten	170	3400
Tanqueray	135	2500
Hendrick's	150	2700
Hendrick's Flora Adora	150	2900
Hendrick's Neptunia	150	2900
Suntory Roku	155	2800
Bombay Sapphire	120	2000
East Indies Archipelago	100	1900

### TEQUILA

Clase Azul Reposado	-	12000
Jose Cuervo - Reserva De La Familia - Extra Añejo	550	10500
Don Julio 1942	550	9300
Don Julio Añejo	200	3900
Don Julio Reposado	175	3300
Don Julio Blanco	160	3000
Código Reposado	190	3500
Código Rosa	225	3900
Código Blanco	180	3200
1800 Reposado	160	3500
Patron Silver	160	2850
Volcan Blanco	150	2800
El Jimador	130	2600
Espolòn Blanco	120	2300

### MEZCAL

Los Danzantes Reposado	190	3500
400 Canejos - Joven	170	3100
Montelobos Espadin	160	3000

## ICE COLD BEER

### ALL DAY BUCKET PROMO

	Bottle	Bucket (3 pcs)	Bucket (10 pcs)
Corona	135	300	890
Hoegaarden Witbier	150	325	900
Asahi	125	250	760
Peroni	125	250	760
Sapporo	135	280	860
San Miguel Light	75	180	475
San Miguel Cerveza	75	180	475
Blanca			
San Miguel Cerveza Negra	75	180	475

## BEER ON TAP

Heineken	75
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## SANTAI HARD SELTZER

Passion Fruit & Guava	85
Lemon & Lime	85
Apple, Ginger & Acai	85
Bucket (3 pcs)	200

## RED BULL

Red Bull Energy Drink	65
Red Bull Vodka	130
Passion Bull	85

### RUM

	Glass	Bottle
Angostura 1919	160	3200
Plantation Dark	120	2200
Plantation 3 Stars	120	2200
Myers's Original Dark	100	1900
Bacardi Carta Bianca	100	1900
Bacardi Spiced	100	1900
Zabana 8 Dark Rum	100	1900

### BOURBON

Maker's Mark	140	2600
Bulleit	150	2850
Bulleit Rye	150	2850
Jack Daniels No. 7	130	2500
Jim Beam Black	120	2400
Jim Beam	120	2400

### WHISKEY

The Macallan 12 Years - Sherry Oak	425	8500
Singleton 18 Years	350	7000
Singleton 12 Years	165	3300
Chivas Regal 12 Years	160	2999
Monkey Shoulder	140	2600
Johnnie Walker Black	140	2600
Johnnie Walker Blonde	130	2400
John Jameson	120	2100

### COGNAC

Hennessy VSOP	275	5000
Hennessy XO	600	11000

### LIQUEUR

Frangelico	175	2350
Baileys	130	1950
Jägermeister Ice Cold	120	1900
Kahlua	130	-
Vaccari Sambuca	130	-

#### BY THE GLASS:

Standard Pour 40 ml  
Straight / Rocks / Soft Drink / Juice

**BY THE BOTTLE:** Each Bottle Includes a Choice of:  
6 Cans of Soft Drink • 3 Cans of Red Bull Energy Drink •  
1 L of Juice or 2 Bottles of 750 ml Balian Mineral Water

## CIDER

	Bottle	Bucket (3 pcs)
Albens Apple	100	250
Albens Mango	100	250
Albens Strawberry	100	250

## MINERAL WATER

Balian Mineral Water 330 ml	40
Balian Mineral Water 750 ml	65
Balian Sparkling Mineral Water 330 ml	40
Balian Sparkling Mineral Water 750 ml	65
OASIS Water 380 ml	40
OASIS BLÚ 380 ml	40

## CHILLED JUICE & SOFT DRINKS

Candid Ginger Ale	40
Coca Cola	40
Coke Zero	40
Tonic	40
Soda Water	40
Sprite	40
Watermelon Ginger	65
Orange Juice	65
Pineapple Juice	65
Apple Juice	65
Cranberry Juice	65

## WINES BY THE BOTTLE

### SPARKLING & CHAMPAGNE

Ponte Prosecco Valdobbiadene Brut Veneto, Italy NV	800
Codorniu Cava Classic Brut Penedes, Spain NV	850
Veuve du Vernay Ice Rosé Demi Sec Burgundy, France NV	850
Bottega Gold Prosecco Brut Veneto, Italy NV	1700
Laurent Perrier "La Cuvée" Brut Reims, France NV	2900
Moët & Chandon Impérial Brut Reims, France NV	3600
Veuve Clicquot Yellow Label Ponsardin Brut Reims, France NV	3600
Louis Roederer "Cristal" Brut Reims, France 2015	11500
Krug Grande Cuvée Édition 171th Reims, France NV	12400
Dom Pérignon "Luminous" Brut Reims, France 2013	12600
Billecart Salmon Brut Rosé Marne, France NV	3600
Dom Pérignon Rosé Reims, France 2008	19200
Moët & Chandon Ice Impérial Reims, France NV	3600

### MAGNUM CHAMPAGNE

Billecart-Salmon Brut Réserve Marne, France NV	6900
Louis Roederer "Cristal" Brut Reims, France 2008	29000

### WHITE

France	
Paul Jaboulet Aîné "Parallele 45", Bourblanc-Viognier-Marsane Rhone, 2022	900
Patriarche, Chardonnay Burgundy, 2020	950
Hugel, Gewürztraminer Alsace, 2018	1500

Olivier Leflaive "Vaudesir" Chablis Grand Cru, Chardonnay Burgundy, 2020	4900
Italy	

Zonin "Soave Classico" DOC Veneto, 2022	970
Mazzei "Zisola Aziza" Bianco, Grillo-Catarratto Sicily, 2020	980
Franz Haas "Sofi", Muller Thurgau Friuli, 2022	1100

Germany	
Selbach Oster "Classic", Riesling Mosel, 2020	950

### Australia

Amelia Park "Trellis", Sauvignon Blanc-Semillon Margaret River, 2022	800
Penfolds "Bin 144 Yattarna" Chardonnay Adelaide Hills, 2018	5100

### New Zealand

Black Cottage, Pinot Gris Marlborough, 2023	880
Ōhau "Gravels", Sauvignon Blanc Kapiti Coast, 2019	890

### USA

Stag's Leap, Chardonnay Napa Valley, 2020	1995
Chille	

Cousino Macul, Chardonnay Central Valley, 2022	750
Concha Y Toro "Amelia", Chardonnay Limari, 2019	2200

### ROSE

Babich Rose, Pinot Noir Marlborough, New Zealand 2022	900
Château D'Esclans "Whispering Angel", Grenache-Cinsault-Rolle Provence, France 2021	1700

### ROSE

Château L'Escarelle "Palm", Syrah-Grenache-Cinsault [ Magnum ] Provence, France 2022	2100
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### RED WINES

France	
Roche Mazet, Merlot Languedoc, 2022	780
La Chablisienne "Ruris Amor", Pinot Noir Chablis, 2019	1450
Barton & Guestier "Château Magnol", Cabernet Sauvignon-Merlot-Cabernet Franc Bordeaux, 2018	1720
Domaine Michel Noellat "Nuit-Saint-George", Pinot Noir Burgundy, 2018	3900
Château Léoville-Barton Grand Cru Classé, Cab. Sav-Merlot-Cab. Franc Bordeaux, 2008	5870
Château Pichon Longueville Grand Cru Classé, Cab. Sav-Merlot-Petit Verdot Bordeaux, 2010	14200

### Italy

Frescobaldi "Castiglioni" Chianti, Sangiovese Tuscany, 2022	900
Felline "Giravolta" Primitivo di Manduria, Primitivo Veneto, 2019	1250
Ornellaia "Le Volte", Cabernet Sauvignon-Merlot-Sangiovese Tuscany, 2021	1950
Sandrone "Le Vigne" Barolo, Nebbiolo Piedmont, 2012	3885
Luce Della Vite "Brunello di Montalcino", Sangiovese Tuscany, 2018	6600

### Portugal

Churchill's Estate "Grafite", Tinto Roriz Douro, 2019	1100
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### Spain

Baron de Ley Reserva, Tempranillo Rioja, 2016	1100
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### Australia

Yalumba "Samuel's Collection", Grenache Barossa, 2020	990
Tyrell's "Old Winery", Shiraz Hunter Valley, 2020	850

### New Zealand

Mud House, Pinot Noir Central Otago, 2019	1390
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### USA

Sterling Vineyards "Vintner's Collection", Merlot California, 2018	990
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### Argentina

Norton "Barrel Select", Cabernet Sauvignon Mendoza, 2022	800
Bodega Trivento "Eolo", Malbec Mendoza, 2022	3200

### Chile

Escudo Rojo "Reserva", Cabernet Sauvignon Maipo Valley, 2021	850
Concha Y Toro "Gravas", Syrah Maipo, 2018	1950

Concha Y Toro "Don Melchor", Cabernet Sauvignon Puente Alto, 2019	6100
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### South Africa

Boekenhoutskloof "The Wolftrap", Syrah-Mourvedre-Viognier Franschhoek, 2020	720
Boekenhoutskloof "The Chocolate Block", Shiraz-Cabernet Sauvignon Franschhoek, 2021	1420

### SEMI-SWEET

Roche Mazet, Grenache Languedoc, France 2022	780
Roche Mazet, Muscat Languedoc, France 2022	780
Enrico Serafino "Moscato d'Asti", Moscato Veneto, Italy 2022	980