



COCKTAILS

rum swirl

bacardi carta blanca, fresh orange juice, strawberry pure, sugar syrup

12.00

tokyo sawa

monkey 47, yuzu sake, egg white, peach puree, grapefruit bitters, ginger syrup

15.00

hakutsuru martini

grey goose, hakutsuru draft sake, martini bianco

12.00

pear & fig martini

zubrowka, grand marnier, fig jam, pear juice

12.00

smoking bulleit

bulleit, lemon juice, sugar syrup, egg white, smoke

14.00

magic

thai pea flower infused hendrick's gin, lemon juice, sugar syrup and a bit of magic

15.00

earl grey martini

bombay gin, earl grey syrup, honey syrup, rose water

12.00

lychee colada

hakutsuru sake, finlandia vodka, coco lópez, lime juice, passion fruit syrup, lychee juice

12.00

eastern and oriental

tanqueray, basil leaves, strawberry pure, lime juice, sugar syrup

12.00

chilli cucumber margarita

batanga reposado, cucumber slices, red bird's eye chilli, lime juice, triple sec

12.00

apricot sour

tanqueray, apricot liqueur, sauvignon blanc wine, lime juice, egg white, cinnamon

14.00

rose petal mule

finlandia vodka, lime juice, rose syrup, topped up with ginger ale

12.00



FIZZ	<i>125ml</i>	<i>bottle</i>	<i>magnum</i>
<i>n.v. prosecco extra dry biologico valdobbiadene superiore</i>	8.00	42.00	
<i>n.v. billecourt brut</i>	14.00	75.00	120.00
<i>n.v. billecourt-salmon rose</i>		90.00	
<i>n.v. bollinger</i>		80.00	
<i>n.v. ruinart blanc de blancs</i>		100.00	
<i>2012 pol roger</i>		120.00	
<i>2010 dom perignon</i>		200.00	

WINE BY THE GLASS

<i>White</i>	<i>175ml</i>	<i>250ml</i>
<i>2019 les boules, blanc, vin de france</i>	6.50	8.50
<i>2018 andrea di pec, pinot grigio, venezia, italy</i>	8.00	10.00
<i>2019 gerard bertrand, picpoul de pinet, france</i>	10.00	13.00
<i>2019 saint clair, sauvignon blanc, new zealand</i>	11.00	14.50
<i>2018 domaine botti, saint veran, burgundy, france</i>	11.00	14.50
<i>2019 michele chiaro, gavi di gavi, piedmont, italy</i>	12.00	15.50

<i>Rose</i>	<i>175ml</i>	<i>250ml</i>
<i>2020 chateau de campuget rose, costieres de nimes, france</i>	9.00	12.50
<i>2020 chateau de l'aumerade, cotes de provence, france</i>	9.50	13.00

<i>Red</i>	<i>175ml</i>	<i>250ml</i>
<i>2019 les boules, red, vin de france</i>	6.50	8.50
<i>2019 san marzano, il pumo, primitivo, italy</i>	7.50	9.50
<i>2019 dona paula, malbec, argentina</i>	8.00	9.50
<i>2016 bodegas martinez, lanzado, rioja, spain</i>	9.00	11.50
<i>2018 lake breeze, bull ant cabernet merlot, aus</i>	10.50	14.00
<i>2017 saint clair, tuatara bay pinot noir, new zealand</i>	11.00	14.50
<i>2017 larry cherubino, mid of everywhere shiraz, aus</i>	11.50	15.50

all glasses of wine are available in 125ml



WHITE

<i>crisp & fresh</i>	750ml
2019 les boules, blanc, vin de france	25.00
2018 andrea di pec, pinot grigio venezia, italy	30.00
2020 mesta, organic verdejo, spain	34.00
2019 gerard bertrand, picpoul de pinet, france	36.00
2020 domaine de la villaudiere, sancerre, loire, france	48.00
2018 grace winery, koshu private reserve, katsunuma, japan	55.00
2018 chateau de tracy, pouilly-fume, loire, france	65.00

<i>aromatic & fruity</i>	750ml
2018 vina edmara, viognier, chile	27.00
2016 berton vineyard, winemakers reserve fiano, australia	35.00
2019 saint clair, sauvignon blanc, new zealand	40.00
2019 weingut rabl, gruner veltliner langenlois, kamptal, austria	43.00
2018 dopff au moulin, gewurztraminer, alsace, france	44.00
2018 schloss johannisberg, riesling qba yellow seal, germany	55.00
2018 gaia wines, wild ferment assyrtiko, santorini, greece	60.00
2018 tramin, nussbaumer gewurtztraminer, italy	65.00

<i>rich & rounded</i>	750ml
2020 ernst gouws & co, chenin blanc, western cape, south africa	32.00
2018 domaine botti, saint veran, burgundy, france	42.00
2019 larry cherubino, hen & chicken chardonnay, australia	44.00
2019 michele chiarlo, gavi de gavi, roverto, piedmont, italy	43.00
2019 poderi parpinello, vermentino di sardinia, italy	44.00
2019 ktima gerovassiliou, chardonnay, greece	45.00
2018 raymond vineyards, chardonnay, california, usa	50.00
2018 domaine jean goulley, chablis, france	55.00
2019 domaine courbis, saint joseph blanc, rhone, france	60.00
2015 domaine rene monnier, meursault le limozin, france	100.00
2017 domaine georges vernay, condrieu terraces de l'empire, france	140.00

<i>white magnums</i>	1500ml
2018 schloss johannisberg, riesling qba yellow seal, germany	105.00
2018 domaine jean goulley, chablis, france	105.00

<i>dessert</i>	375ml
2009 domaine de coyeux, muscat de beaumes de venise, france	32.00
2015 quady, essensia orange muscat, usa	39.00
2013 chateau de sudiraut, castelnau de sauduiraut sauternes, france	42.00
2016 saint clair, awatere reserve noble reisling, nz	45.00
2014 groot constantia, grand constance halves, south africa	85.00
2008 pelee island, vidal icewine, canada	90.00

*Vintages are subject to availability

*Discretionary service charge of 12.5% will be added to all bills



RED

<i>light & fruity</i>	750ml
2018 mesta, organic garnacha, <i>spain</i>	27.00
2016 swartland winery, limited release mourvedre, <i>south africa</i>	32.00
2017 saint clair, tuatara bay pinot noir, <i>new zealand</i>	40.00
2018 chateau de grand pre, fleurie, <i>france</i>	42.00
2018 lockwood vineyard, monterey pinot noir, <i>california, usa</i>	54.00
2012 michele chiaro, barolo, tortoniano, <i>piedmont, italy</i>	95.00

<i>soft & mellow</i>	750ml
2019 les boules, vin de france	25.00
2019 dona paula, malbec, <i>argentina</i>	27.00
2016 bove, avegiano montepulciano d'abruzzo, <i>italy</i>	30.00
2016 bodegas martinez laorden, rioja lanzado crianza, <i>spain</i>	32.00
2014 chateau lestrille capmartin, bordeaux superieur, <i>france</i>	36.00
2016 ondarre, rioja reserva, <i>spain</i>	38.00
2018 lake breeze, bull ant cabernet merlot, <i>australia</i>	40.00
2017 perez cruz, carmenere limited edition, <i>chile</i>	46.00
2017 umberto cesari, sangiovese di romagna, <i>italy</i>	48.00
2017 fox gordon, dark prince nero d'avola, <i>australia</i>	49.00
2014 gerard bertrand, chateau le sauvageonne pica broca, <i>france</i>	50.00
2013 tandem, macula, cabernet sauvignon merlot, <i>spain</i>	50.00
2017 castello vicchiomaggio, chianti classic riserva, <i>italy</i>	54.00
2016 carpintero, vino nobile di montepulciano riserva, <i>italy</i>	56.00
2018 saint clair, doctors creek block 14 pinot noir, <i>new zealand</i>	58.00
2014 chateau de rouillac, pessac-leognan, <i>france</i>	78.00

<i>spicy & robust</i>	750ml
2019 san marzano, primitivo il pumo, <i>italy</i>	25.00
2017 oak ridge winery, maggio old vines zinfandel, <i>usa</i>	34.00
2016 berton vineyard, coonawarra cabernet sauvignon, <i>aus</i>	42.00
2012 alpha estate, xinomavro hedgehog single vinyard, <i>greece</i>	44.00
2017 larry cherubino, ad hoc middle of everywhere shiraz, <i>aus</i>	45.00
2012 fratelli, sette, <i>india</i>	48.00
2017 the apple doesn't fall far from the tree malbec, <i>argentina</i>	50.00
2014 kayra, versus okuzgozu, <i>turkey</i>	66.00
2016 domaine de la solitude, chateauneuf du pape, <i>france</i>	75.00
2013 frescobaldi, castelgiocondo brunello di montalcino, <i>italy</i>	110.00
2012 domaine georges vernay, cote rotie maison rouge, <i>france</i>	220.00

<i>red magnums</i>	1500ml
2014 ondarre, rioja reserva, <i>spain</i>	73.00
2016 domaine de la solitude, chateauneuf du pape, <i>france</i>	145.00

ROSE

	750ml
2020 gerard bertrand, 6eme rose languedoc roussillon, <i>france</i>	28.00
2018 chateau de campuget rose, costieres de nimes, <i>france</i>	37.00
2020 chateau de l'aumerade cotes de provence, <i>france</i>	39.00

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SAKE

<i>hakutsuru junmai namachozoshu</i> 300ml light & smooth		15.00
<i>sayuri nigori</i> 300ml creamy & fruity (unfiltered)		16.00
<i>choryo sawa sawa</i> 300ml clean, sweet & refreshing (sparkling)		17.00
<i>choryo yoshinosugi no tarusake</i> 300ml <i>barrel aged</i>		24.00
<i>takasago taisetsu junmai ginjo</i> 300ml dry, fragrant & smooth		25.00
<i>yamamoto kaguyahime junmai</i> 500ml light, fresh & fruity		34.00
<i>ozeki karatanba</i> 720ml light, fresh & fruity	13.00	47.00
<i>tamanohikari junmai daiginjo</i> 500ml rich & dry		60.00
<i>nakashima jozo yuzushu</i> 500ml yuzu flavoured sake	21.00	47.50
<i>ozeki kanjyuku umeshu</i> 500ml rich & fruity (plum flavoured)	30.00	60.00
