

SWEET**LA SPINETTA MOSCATO D'ASTI
BRICCO QUAGLIA 2011, ITALY 85**

Great as an aperitif or dessert wine, palate full of tropical fruits, peach, pear and honey.

SPARKLING**DOMAINE CHANDON, VICTORIA,
AUSTRALIA, CHANDON BRUT SPARKLING 80**

Bright and attractive golden yellow. Flavours of apple compote and caramelised tarte tatin, a subtle hint of Alsace-like spiceyness and a balanced acidity.

*Champagne***G. H. MUMM CORDON ROUGE****CORDON ROUGE NV 80
CORDON ROUGE NV 130**

Fresh, golden yellow with hints of jade, abundant bubbles, both fine and elegant, demonstrate finesse of this champagne. Rich on the palate but never overpowering. A mix of fresh fruit and caramel.

DUVAL LEROY**DUVAL LEROY BRUT NV (HALF) 80
DUVAL LEROY BRUT NV 160**

A perfect balance between finesse and power, it draws out flavours of dark chocolate, cinnamon and roasted yellow figs, expressing subtle, melt-in-the-mouth vinosity

PERRIER JOUET**PERRIER JOUET GRAND BRUT NV 170**

All the lightness of white floral notes: hawthorn blossom, linden blossom and white clover. A fresh, stylish wine with good structure, silky and elegant.

PERRIER JOUET BELLE EPOQUE 2004 340

Light lemon, lovely intensity of clean brioche with a touch of underlying autolytic character. Fresh lemon, apple and white grapefruit. Dry, piercing freshness lean yet soft elegance, which holds on for a long time.

MOET & CHANDON**MC BRUT IMPERIAL NV 180
MC BRUT IMPERIAL NV (MAGNUM) 395**

Rich and creamy, this seems easy, yet has plenty of honey, candied fruit and apple notes filling out its medium-bodied frame. It's soft, with enough acidity to keep it focused.

DOM PÉRIGNON**DOM PÉRIGNON VINTAGE 2003 365
DOM PÉRIGNON VINTAGE 1998 (MAG) 495**

Broad and airy in texture, with enticing candied berry, citrus and coffee aromas and flavors. It has bright acidity, keeping it well-defined through the lingering finish.

KRUG**GRANDE CUVÉE NV (HALF) 195
KRUG RIEMES 1989 590
KRUG GRANDE CUVÉE NV 295**

One whiff and you know this is serious stuff. The aromas of baking brioche, coconut, candied citrus and leather pick up roasted coffee and grilled nuts on the palate, permeating the senses. Profound depth and complexity, offering a unique Champagne experience.



Vintage is subject to change. Corkage \$30-Wine \$50-Champagne

Prices are subject to service charge and prevailing government tax