



# 市MENU



Pan-Asian





# APPETIZERS

## ROCKET PRAWNS (S,D)

Crispy prawns topped with spicy mayo sauce.

**AED**  
72

## EBI TEMPURA (S,D)

Golden brown crunchy prawns served with tempura sauce.

72

## VEGETABLE TEMPURA (V,D)

Variety of savoury fresh vegetable served with tempura sauce.

30

## VEGETABLE SPRING ROLL (V)

Authentic Thai vegetable spring roll dipped in sweet chili sauce.

40

## SALT AND PEPPER CALAMARI (S,D)

Peppery seasoned calamari rings served with black pepper sauce.

38

## STEAMED GYOZA (V)

Homemade chicken or vegetable steamed dumplings served with Chinese vinegar.

42

## DIMSOMS (S)

Homemade steamed chicken or shrimp shumai served with Chinese vinegar.

48

## SATAY SKEWERS (N,D)

Skewers with authentic Thai peanut sauce:

Prawns (S)

Chicken

60

40

## EDAMAME BEANS (V)

Japanese blanched soy pods with rock salt or spicy kimchi sauce.

35

## YAM TALAY (S)

Thai style mixed seafood and green vegetable with spicy chili-garlic lemon sauce.

65

## GREEN PAPAYA SALAD (V,N,S)

Classic Thai street style papaya salad served with garlic, chill, tamarind and fish sauce.

35

## CRAB MEAT SALAD (S,D)

Japanese crab sticks served with romaine lettuce and chef's special sauce.

55

# SOUPS

## HOT AND SOUR

Flavored Chinese style soup of your choice:

Seafood (S)

Chicken

Vegetable (V)

45

35

30

## TOM YUM KUNG (S,D)

Thai soup cooked with chili paste and coconut milk.

50

## TOM KHA GAI (S)

Thai herbal coconut soup with chicken and galangal.

35

## MISO SOUP (S)

Japanese traditional soup with wakame and tofu.

40



## المقبلات

د.إ

٧٢

### الجمبري الصاروخي (ب، أ)

الجمبري المقرمش يعלוه صلصة مايو حار.

٧٢

### الجمبري تمبورا (ب، أ)

الجمبري البني الذهبي المقرمش يقدم مع صلصة تمبورا.

٣٠

### خضروات تمبورا (ن، أ)

مجموعة متنوعة من الخضروات الطازجة اللذيذة التي تقدم مع صلصة تمبورا.

٤٠

### لغة الربيع النباتية (ن)

لغة الخضار التايلاندية مغموسة في صلصة الفلفل الحار و الحلو.

٣٨

### ملح وفلفل كالاماري (ب، أ)

حلقات كالاماري المحمرة تقدم مع صلصة الفلفل الأسود.

٤٢

### غيزوا على البخار (ن)

الدجاج أو الخضار الزلابية على البخار تقدم مع الخل الصيني.

٤٨

### دمسومز (ب)

الدجاج المبخّر أو الجمبري شوماي يقدم مع الخل الصيني.

٦٠

### ساتاي (م، أ)

أسيخ مع صلصة الفول السوداني التايلاندية الأصيلة.

٤٠

الجمبري (ب)

الدجاج

٣٥

### فول الصويا (الفاصوليا) (ن)

الصويا اليابانية مع الملح الصخري أو صلصة الكيمتشي الحارة.

٦٥

### يام تالاي (ب)

المأكولات البحرية المختلطة على الطراز التايلاندي والخضروات الخضراء مع صلصة الليمون الحار و الثوم.

٣٥

### سلطة البابايا الخضراء (ن، م، ب)

سلطة البابايا الكلاسيكية التايلاندية مع الثوم والتمر الهندي وصلصة السمك.

٥٥

### سلطة لحم السلطعون (ب، أ)

عصي السلطعون اليابانية المقدمة مع خس رومين وصلصة الشيف الخاصة.

## الحساء

٤٥

### الساخنة والحامضة

حساء النكهة الصينية النمط من اختيارك.

٣٥

المأكولات البحرية (ب)

٣٠

الدجاج

الخضروات (ن)

٥٠

### توم يم كونغ (ب، أ)

حساء تايلاندي مطبوخ مع الفلفل الحار وحليب جوز الهند.

٣٥

### توم خا غاي (ب)

حساء جوز الهند العشبية التايلاندية مع الدجاج وجالانغال.

٤٠

### حساء ميسو (ب)

حساء تقليدي ياباني مع واكامي والتوفو.



# MAIN COURSES

All our main courses are served with steamed white rice

## POULTRY

### SWEET AND SOUR CHICKEN

Chinese style wok fried chicken with capsicum and pineapple.

65

### KUNG POA CHICKEN (N)

Stir fried chicken seasoned with soya and Chinese vinegar, topped with peanuts.

50

### WOK FRIED CHICKEN (S)

Wok fried sliced chicken with thai herb and hot basil leaf.

55

## BEEF

### STIR FRY BEEF (D)

Wok fried Chinese style beef with capsicum in black pepper sauce.

80

### WOK FRY BEEF (D)

Hong Kong sliced beef tenderloin Cantonese style with broccoli and oyster sauce.

80

### THAI STYLE WOK FRY BEEF (S,D)

Thai style herbal wok fried beef with hot or sweet basil leaf.

80

## CURRIES

### RED OR GREEN CURRY (SD)

Thai red or green curry rich in herbs with Thai-eggplants and sweet basil leaf.

Prawns (S)

95

Beef (S,D)

90

Chicken (S,D)

90

Vegetable (S,D)

75

## SEAFOOD

### SEA BASS (S)

Steamed or grilled sea bass fillet with ginger soya sauce and spring onions.

140

### KING PRAWNS (S)

Chinese jumbo Black tiger prawn with black pepper.

140

### CHARCOAL GRILLED PRAWNS (S)

Freshly grilled tiger prawns served with chili-garlic lime sauce and Asian coleslaw.

140

### SWEET AND SOUR PRAWNS (S)

Chinese inspired juicy prawns in plum sauce.

130

### PECKING DUCK

Traditional Chinese style dish consisting of roasted duck wrapped in thin pancake with hoisin sauce.

Whole duck

175

Half duck

100





# الأطباق الرئيسية

يتم تقديم جميع الأطباق الرئيسية مع الأرز الأبيض على البخار

## الدواجن

٦٥

### دجاج حلو وحامض

الدجاج المقلّي على الطراز الصيني مع الفلفل والأناناس.

٥٠

### كونغ بوا الدجاج (م)

الدجاج المقلّي مع الصويا والخل الصيني يعلوه الفول السوداني.

٥٥

### الدجاج المقلّي (ب)

الدجاج المقلّي مع الأعشاب التايلاندية وأوراق الريحان الساخنة.

## لحوم البقر

٨٠

### لحم البقر المقلّي (أ)

لحم البقر الصيني المقلّي مع الفلفل في صلصة الفلفل الأسود.

٨٠

### لحم البقر المقلّي (أ)

هونغ كونغ شرائح لحوم البقر الكانتونية مع القرنبيط وصلصة المحار.

٨٠

### لحم البقر المقلّي

لحوم البقر التايلاندية المقلية مع ورقة الريحان الساخنة أو الحلو.

## الكاري

٩٥

### الكاري الأحمر أو الأخضر (ب، أ)

الكاري الأحمر أو الأخضر التايلاندي الغنية بالأعشاب مع الباذنجان التايلاندي وورق الريحان الحلو.

٩٠

الجمبري (ب)

٩٠

لحوم البقر (ب، أ)

٧٥

الدجاج (ب، أ)

الخضروات (ب، أ)

## الماكولات البحرية

١٤٠

### سي باس (ب)

فيليه باس البحر على البخار أو المشوي مع صلصة الصويا الزنجبيل والبصل الربيع.

١٤٠

### الجمبري الملك (ب)

جامبو النمر الأسود الجمبري مع الفلفل الأسود.

١٤٠

### الجمبري المشوي بالفحم (ب)

يتم تقديم جمبري النمر المشوي الطازج مع صلصة الفلفل الحار والثوم وسلطة الكرنب الآسيوية.

١٣٠

### جمبري حلو وحامض (ب)

الجمبري في صلصة البرقوق.

١٧٥

### البط

طبق تقليدي على الطراز الصيني يتكون من بطّة محمصة ملفوفة في فطيرة رقيقة مع صلصة الهويسين.

١٠٠

بطّة كاملة

نصف بطّة

## RICE

### FRIED RICE (D)

Stir fried rice with eggs, green onions and your choice of:

Prawns (S)	45
Chicken	40
Vegetable (V)	35

### NASI GORENG (D)

Indonesian rice dish with beef satay, crispy chicken and vegetables topped with fried egg.

60

## NOODLES

### PAD THAI NOODLES (S,N)

Signature Thai style wok fried rice noodle with tamarind sauce and your choice of:

Prawns (S)	70
Chicken	65
Vegetables (V)	60

### MEE GORENG (D,N)

Spicy fried noodles with egg, vegetables and tofu.

Prawns (S)	70
Chicken	60
Vegetables (V)	50

## SIDE ORDERS & VEGETARIAN

### WOK FRIED PAKCHOY (V,N)

Chinese stir fried bok choy with garlic and tofu.

30

### WOK FRIED MIX VEGETABLES (V,N)

Fresh garden vegetables with oyster sauce topped with tofu.

49

### GARLIC FRIED RICE (V)

Wok fried garlic fried rice with soya sauce.

12

### EGG RICE (D)

25

### STEAMED WHITE RICE (V)

12





## الارز

### الأرز المقلي (أ)

الأرز المقلي مع البيض والبصل الأخضر واختيارك:

الجمبري (ب)

الدجاج

الخضروات (ن)

### ناسي غورنغ (أ)

طبق أرز إندونيسيا مع لحم البقر، الدجاج المقرمش والخضروات التي تعلوها البيض المقلي.

## الشعريه

### الشعريه التايلاندية (ب،م)

ووك المعكرونة التايلاندية والأرز المقلي مع صلصة التمر الهندي واختيارك من:

الجمبري (ب)

الدجاج

الخضروات (ن)

### مي غورنغ (أ،م)

المعكرونة المقلية الحارة مع البيض والخضروات والتوفو.

الجمبري (ب)

الدجاج

الخضروات (ن)

## أطباق جانبية ونباتية

### بان-فريد باكتشوي (ن،م)

وك تشوي الصينية المقلية مع الثوم والتوفو

### الخضروات المختلطة المقلية (ن،م)

عموم الخضروات المختلطة المقلية

### الثوم الأرز المقلي (ن)

أرز بالثوم المقلي مع صلصة الصويا

### أرز البيض (أ)

### الأرز الأبيض على البخار (ن)



# TEPPANYAKI

Authentic Toshi signature grilled to perfection Japanese style with teriyaki sauce.

<b>MIXED SEAFOOD 200g (S)</b>	<b>199</b>
<b>BEEF TENDERLOIN 200g</b>	<b>199</b>
<b>BEEF RIB EYE 200g</b>	<b>179</b>
<b>FRESH TIGER PRAWNS 200g (S)</b>	<b>179</b>
<b>ROYAL HAMMOUR 200g</b>	<b>195</b>
<b>FRESH SALMON 200g</b>	<b>150</b>
<b>CHICKEN THIGH 200g</b>	<b>75</b>
<b>CHICKEN BREAST 200g</b>	<b>75</b>

All Teppanyaki are served with steamed Japanese white rice. Grilled with garlic, butter, salt, pepper and soya sauce.

## SUSHI, SASHIMI & MAKI

<b>NIGIRI SUSHI</b>	<b>6pcs</b>
Sake (Salmon)	<b>46</b>
Maguro (Tuna)	<b>46</b>
Unagi (Eel)	<b>74</b>
Hata (Hammour)	<b>65</b>
Saba (Mackerel)	<b>49</b>
<b>SASHIMI SUSHI</b>	<b>6pcs</b>
Sake (salmon)	<b>65</b>
Maguro (Tuna)	<b>69</b>
Hata (Hammour)	<b>82</b>
Kani (Crabstick) (S)	<b>55</b>
Tako (Octopus) (S)	<b>75</b>

## SUSHI SELECTION

<b>NIGIRI SUSHI (S)</b>	<b>241</b>
8 pcs sushi	
12 pcs sashimi	
8 maki rolls	





## تبانياكي

المأكولات البحرية المختلطة ٢٠٠g (ب)

لحم البقر ٢٠٠g

لحم البقر ٢٠٠g

لحم البقر ٢٠٠g

رويال هامور ٢٠٠g (ب)

سمك السلمون الطازج ٢٠٠g

فخذ الدجاج ٢٠٠g

صدر دجاج ٢٠٠g

يتم تقديم جميع Teppanyaki مع الأرز الأبيض الياباني على البخار. مشوية مع الثوم والزبدة والملح والفلفل وصلصة الصويا

## السوشي والساشيمي والمكي

قطع ٦

٤٦

٤٦

٧٤

٦٥

٤٩

قطع ٦

٦٥

٦٩

٨٢

٥٥

٧٥

نيجيري سوشي

السلمون

التونه

ثعبان البحر

هامور

الماكريل

الساشيمي

السلمون

التونه

هامور

كراب ستيك

الاخطبوط

## اختيار السوشي

٢٤١

نيجيري سوشي (ب)

السوشي، ٢١

ساشيمي، ٨

لفات مكي، ٨

## MAKI ROLLS

	8pcs
<b>CALIFORNIA ROLL (S,D)</b> (Crabmeat, cucumber, avocado and tobiko)	89
<b>EBI TEMPURA (S,D)</b> Deep fried shrimp top with crunch spicy mayo & sweet chilli sauce.	90
<b>GREEN DRAGON (S,D)</b> Crispy prawn topped with avocado, spicy mayo & sweet chilli sauce	85
<b>SPICY TUNA MAKI ROLL</b> Spicy red tuna with tobiko spring onion, tonkarachi, topped with spicy mayo.	75
<b>SPICY SALMON MAKI ROLL</b> Salmon belly topped with tobiko, spring onion, spicy mayo.	90

All sushi and sashimi dishes are served with wasabi, pickled ginger and soya sauce.

## DESSERTS

<b>ICE CREAM (D)</b> 2 scoops of your choice: Strawberry, Vanilla, Coconut or Chocolate.	35
<b>THAI SWEET MANGO (D)</b> Sweet sticky rice and coconut milk topped with mango.	45
<b>LYCHEE AND SWEET MANGO TART (D)</b> Light, creamy with lychee and mango top with coconut.	45
<b>SEASONAL FRESH FRUIT PLATTER (V)</b>	45
<b>GREEN TEA ICE CREAM (D)</b> Homemade Japanese green tea flavor.	35





## ماكي

قطع ٨

٨٩

**كاليفورنيا رول (ب، أ)**

كراب، خيار، أفوكادو وتوبيكو

٩٠

**الجمبري تيمبورا (ب، أ)**

الجمبري المقلي مع صلصة مايو الحارة وصلصة الفلفل الحلو.

٨٥

**جرين دراغون (ب، أ)**

الجمبري المقرمش يعلوها الأفوكادو، مايو حار وصلصة الفلفل الحلو

٧٥

**التونة ماكي**

التونة الحمراء الحارة مع السلمون، والبصل، تونكاتيشي، مع مايو حار.

٩٠

**السلمون ماكي رول**

بطن السلمون يعلوه السلمون، بصل، مايو حار.

يتم تقديم جميع السوشي والساشيمي مع الوسابي والزنجبيل المخلل وصلصة الصويا

## الحلويات

٣٥

**آيس كريم (أ)**

اختيارك من: الفراولة، الفانيليا، جوز الهند أو الشوكولاته

٤٥

**المانجو التايلاندي الحلو (أ)**

الأرز الحلو وحليب جوز الهند يعلوها المانجو.

٤٥

**تورتي ليتشي والمانجو الحلو (أ)**

الليتشي والمانجو مع جوز الهند.

٤٥

**طبق فاكهة طازجة موسمية (ن)**

٣٥

**الشاي الأخضر الآيس كريم (أ)**

نكهة الشاي الأخضر الياباني محلية الصنع.

## KIDS MENU

8pcs

### GRILLED SALMON

Served with steamed vegetable and egg rice

35

### FISH FINGER

Served with steamed vegetable and egg noodle

42

### BATTERED FRY PRAWN

Served with steamed vegetable and egg noodle

42

### GRILLED CHICKEN BREAST

Served with steamed vegetable and egg noodle

35

### BREAD CRUMB CHICKEN

Served with steamed vegetable and fries

30

### CHOICE OF MILKSHAKE

Vanilla, chocolate, strawberry

30

### CHOICE OF JUICES

Watermelon, orange, pineapple

### LEMONGRASS CRÈME BRÛLÉE (D)

Custard cream and caramelized sugar with twist of lemongrass

45





# BEVERAGES

## HOT & COLD BEVERAGE

### HOT BEVERAGE

American Coffee	27
Café Latte	32
Espresso	27
Double Espresso	32
Cappuccino	32
Tea (Herbal or Infusion)	27

### WATER SELECTIONS

	Small	Large
International Water (Still)	21	37
International Water (Sparkling)	21	37

### CARBONATED BEVERAGE

Coke, Diet Coke, Sprite, Fanta Orange	19
Ginger Ale, Soda, Tonic, Bitterlemon	19

ENERGY DRINKS (RedBull)	22
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FRESH FRUIT JUICE	27
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## COCKTAILS

<b>TOSHI RUM PUNCH</b>	55
Dark rum, white rum, orange juice, pineapple juice, sweet and sour.	
<b>CHI CHI</b>	55
White rum, Dark rum, pineapple juice, and coconut milk.	
<b>MOJITO TWIST</b>	55
Fresh mint leaves, white rum, dark rum, fresh ginger juice, ginger ale, sweet and sour.	
<b>RED LOTUS</b>	55
Vodka, lychee liqueur, cranberries, sweet and sour.	
<b>APPLE SOUR</b>	55
Whisky, peach liquor, apple juice sweet and sour.	
<b>THE BEAST</b>	55
Whisky, ginger ale, lemon wheel, grenadine.	
<b>TOSHI SLING</b>	55
Gin, Di Saronno, cherry brandy, orange juice soda water.	
<b>STRAWBERRY MARGARITA</b>	58
Tequila, strawberry puree, triple sec, sweet and sour.	
<b>PINK PANTHER</b>	58
Tequila, cranberry juice, orange juice, rock salt.	
<b>APPLETINI</b>	58
Vodka, apple juice, cinnamon.	
<b>LYCHEE MARTINI</b>	58
Vodka, white rum, lychee syrup, sweet and sour.	

## VODKA SHOTS

<b>RED KAMIKAZE</b>	45
Vodka, Triple Sec and Grenadine topped with Lime Juice.	
<b>GOLDEN SHOOTER</b>	45
Drambuie, Bailey's and Vodka.	
<b>B 52</b>	45
Combination of Kahlua, Grand Marnier and Bailey's Irish cream.	
<b>DOUDOU</b>	45
Vodka, Lemon Juice, Tabasco and Olives with hot paste.	



# SPIRITS & LIQUEURS

SHOT  
(30ML)

## APERITIFS

Campari	45
Martini Bianco	45
Martini Extra Dry	45
Martini Rosso	45
Fernet Branca	45

## LIQUEURS

Jägermeister	45
Amaretto Di Saronno	45
Baileys Irish Cream	45
Grand Marnier	45
Kahlúa	45
Southern Comfort	45
Tia Maria	45
Limoncello Benalunga	45
Sambuca Isolabella	45
Bols Triple Sec	40
Chambord Royal	50
Cachaça	45
Benedictine	45

## SHERRIES & PORTS

Taylor's LBV	55
Taylor's Fine Ruby	45
Tio Pepe	45





## COGNAC AND BRANDY

St. Remy Napoleon	40
Remy Martin VSOP	75
Remy Martin XO	190
Hennessey VS	55
Hennessey VSOP	75
Hennessey XO	185
Armagnac Cles Du Ducks VSOP	60

## AMERICAN WHISKEY

Jim Beam	45
Jack Daniel's	48
Jack Daniel's Single Barrel	72
Woodford Reserve	50

## MALT WHISKEY

Glenfiddich 15 Years Old	70
Macallan 12 years Old Fine Oak	70
Macallan 18 years Old Fine Oak	210
Glenlivet 12 Years Old	60
Glenlivet 18 years Old	105
Glenmorangie Original	55
Glenmorangie Portwood	50
Glenmorangie Sherry Wood	50
Dalmore 12 Years Old	72



## BLENDING WHISKIES

J&B Rare	45
Famous Grouse	45
Johnnie Walker Red Label	45
Johnnie Walker Black Label	55
Johnnie Walker Double Black Label	60
Johnnie Walker Gold Label	70
Johnnie Walker Blue Label	195
Dimple 15 Years Old	55
Chivas Regal 12 Years Old	55
Chivas Regal 18 Years Old	100
Dewar's 12 Years Old	50
Whyte & Mackay 13 Years Old	50
Whyte & Mackay Old Luxury	70
Royal Salute	178
Jameson	45

## GIN

Gordon's	45
Hendricks	50
Tanqueray 10	50
Tanqueray	45
Beefeater	45
Bombay Sapphire	48

## VODKA

Smirnoff Red	45
Belvedere	60
Absolut Blu	45
Skyy	45
Grey Goose	60
Level	50
Russian Standard Regular	50
U'Luvka	65

## RUM

Captain Morgan Black	45
Captain Morgan Spiced	48
Bacardi 8 years	50
Bacardi Black	50
Bacardi Superior	45
Bacardi Oak Heart	48
Cabana White	45
Havana Club 3 years	48
Havana Club 7 years	48

## TEQUILA

Jose Cuervo Classico	45
Jose Cuervo Gold	45
Patron XO Cafe	45
Patron Reposado	65





# BEER SELECTIONS

## LAGER

Stella (Belgium)	40
Peroni (Italy)	42
Corona (Mexico)	42
Amstel (Holland)	40
Amstel Light (Holland)	40
Budweiser (U.S.A.)	40
Tiger (Singapore)	42
Singha (Thailand)	40
Tsingtao (China)	40
Asahi (Japan)	42
Kirin Draught 250ml (Japan)	42
Kirin Draught 500ml (Japan)	52

## ALE

Duvel (Belgium)	63
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## STOUT

Guinness (Ireland)	60
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## WEISSBIER

Franziskaner (Germany)	50
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## CIDER

Magners (Ireland)	42
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## NON ALCOHOLIC BEER

Bavaria (Italy)	19
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## MOCKTAILS

### DRAGON BOAT BERRIES

21

Mixed fresh berries, fresh mint leaves, sweet & sour topped with lemonade.

### ASIAN DELIGHT

21

Fresh pineapple, banana, coconut milk, lime juice and sugar syrup.

### FRESH LEMON MINT

21

Fresh mint leaves, fresh lemon juice and sugar syrup.

### POMEGRANATE SPITZER

21

Fresh pomegranate juice, lime juice and sugar syrup topped with sprite.

## SAKE & GRAPES SAKE

### OKUNO-MATSU TOKUBETSU JUNMAI

Shot  
48

Pot  
390

Region: Japan

Varietal: Pure Rice

"Tokubetsu" indicates that a more highly polished grade of sake rice has been used, giving a more complex palate. Deep and rich yet still soft.

### KIKU MASAMUNE KIMOTO HONJOZO

42

175

Region: Japan

Designation: Genuine Brew

Boasts a refreshing, rich taste that is free of impurities and a clean, crisp finish.

### GEKKEIKAN JOSEN KARAKUCHI HONJOZO (DRY)

35

75

Region: Japan

Varietal: Genuine Brew

This dry sake offers real value for money. Aged for 6 months, it has a smooth, mellow taste, and can be served chilled, room temperature or warmed.

### GEKKEIKAN AMAKUCHI JUNMAI

35

75

Region: Japan

Varietal: Pure Rice

The "sister" of the Geikkekan Dry, this sake is sweeter with a more fragrant nose and a fruitier palate. Light and enjoyable.

### TAMMANOHIKARI BIZEN OMACHI JUNMAI DAIGINJO

65

490

Region: Japan

Varietal: Pure Rice (Very special Brew)

The unique nuances of this glorious sake come from, among other things, the use of Bizen Omachi rice. This ancient rice strain is not commonly used for sake, and lends this exquisite Junami Daiginjo a down-to-earth touch.



# CHAMPAGNE

## MOËT & CHANDON BRUT IMPERIAL ROSÉ NV

Region: Champagne, France

Varietal: Pinot Noir, Pinot Meunier and Chardonnay

The juicy, persistent intensity of berries; fleshiness and firmness of peach.

**1,200**  
(750 ml)

## MOËT & CHANDON BRUT IMPERIAL NV

Region: Champagne, France

Varietal: Pinot Noir, Pinot Meunier and Chardonnay

Golden straw yellow with green highlights due to the vibrant intensity of green apple and citrus fruits, it has delicious sumptuousness of white-fleshed fruits (pear, peach and apple).

**1,100**  
(750 ml)

## VEUVE CLICQUOT YELLOW LABEL BRUT NV

Region: Champagne, France

Varietal: Pinot Noir, Pinot Meunier and Chardonnay

Its complexity explodes on the palate. The initial notes of fruit are followed by more discreet aromas of brioche and vanilla.

**1,200**  
(750 ml)

## LOUIS ROEDERER CRISTAL MAGNUM

Region: Champagne, France

Varietal: Pinot Noir and Chardonnay

Golden hued with slightly orange-coloured and warm highlight, it has impeccable, fine, regular, and dynamic bubbles. Its classic bouquet is both elegant and discreet.

**10,000**  
(750 ml)

## LAURENT-PERRIER BRUT NV

Region: Champagne, France

Varietal: Pinot Noir, Pinot Meunier and Chardonnay

Medium bodied, light style, subtle citrus, toast and spice predominate, this perfectly balanced champagne with strong structure giving the wine good food compatibility.

**700**  
(750 ml)

## LAURENT-PERRIER BRUT ROSÉ NV

Region: Champagne, France

Varietal: Pinot Noir

Pale salmon-pink color, sweet aromas of strawberry, raspberry and earth; a bit aggressive but not heavy or crude.

**2,200**  
(750 ml)





## SPARKLING WINE

### PIERLANT BRUT NV

Region: Champagne, France

Varietal: Chardonnay

This pale yellow sparkling wine has consistent, pale bubbles. The fruity nose incorporates notes of buttery biscuits. Recommended as an aperitif, or to pair with seafood or desserts.

Pot  
45

Bottle  
199  
(750 ml)

### PIERLANT DEMI-SEC ROSÉ NV

Region: Champagne, France

Varietal: Tempranillo, Bodal

It has a typically soft creamy texture with limey flavors and subtle oak overtones; small percentage of Colombard is added to give the finish an extra bit of zingy acidity.

45

199  
(750 ml)

## WHITE WINES

### DR LOOSEN L RIESLING

Region: Mosel, Germany

Varietal: Riesling

An elegant and off-dry wine with soft undertones and a racy acidity.

Pot  
-

Bottle  
310  
(750 ml)

### BOUCHARD PÈRE ET FILS PULIGNY MONTRACHET

Region: Burgundy, France

Varietal: Chardonnay

Sophisticated and elegant but full of fruit and mineral characters. A little confectionery note with a hint of honeysuckle. Great balance of fruit and acidity.

-

1,500  
(750 ml)

### LOUIS LATOUR BOURGOGNE CHARDONNAY

Region: Burgundy, France

Varietal: Chardonnay

Latour sources the fruit for this wine mainly from the Côte Chalonnaise, and focuses on ripe, clean, apple-crisp flavours.

-

499  
(750 ml)

### ARALDICA PINOT GRIGIO/GARGANEGA

Region: Piedmont, Italy

Varietal: Pinot Grigio

The Garganega adds fullness and texture and enhances the fruity qualities of Pinot Grigio. A very well balanced and soft.

45

199  
(750 ml)

### CA' DI PONTI CATARRATTO

Region: Sicily, Italy

Varietal: Catarratto

The Catarratto grape has natural acidity. Modest yields in the hillside vineyards has given a zesty, nicely textured white with peachy and lightly tropical fruit.

45

199  
(750 ml)



### CASTELLO DI POMINO BIANCO FRESCOBALDI

Region: Tuscany, Italy

Varietal: Chardonnay, Pinot Bianco

An ultra-velvety texture, rich depth, and superb balance contribute to a remarkably elegant palate; its savoury fruit and vibrant acidity beautifully complement each other.

- **475**  
(750 ml)

### ALOIS LAGEDER 'RIFF' PINOT GRIGIO

Region: Venice, Italy

Varietal: Pinot Grigio

Good structure and intensity on the palate, balanced with lively acidity.

- **255**  
(750 ml)

### BARONE RICASOLI TORRICELLA CHARDONNAY

Region: Tuscany, Italy

Varietal: Chardonnay, Sauvignon Blanc

Pale straw in color. Fresh notes of mandarin and grapefruit with vanilla and balsamic hints on the nose. The palate is fresh, pleasant and well-structured with rich layers of tropical fruit. Savory, long finish.

- **450**  
(750 ml)

### COSTAMOLINO ARGIOLAS VERMENTINO

Region: Sardinia, Italy

Varietal: Vermentino, Primary aroma varieties

Straw yellow with light green tinges. Subtle, intense and delicate, with good primary and secondary aromas. Fresh and dry, sapid, with pleasant delicate and fine feel.

- **350**  
(750 ml)

### ALBARIÑO PAZO SENORANS RIAS BAIXAS

Region: Rias Baixas, Spain

Varietal: Albariño, Bodal

Has a straw yellow color with greenish hints. On the palate, there is medium-high intensity combined with a balance of acidity which gives the wine great structure that improves in the glass.

- **700**  
(750 ml)

### NORTON BODEGA SAUVIGNON BLANC

Region: Mendoza, Argentina

Varietal: Sauvignon Blanc

Bright pale yellow with a touch of green. Intense citrus, herbs and pink grapefruit. Fresh and fruity on the palate, with an elegant and balanced finish.

**48** **210**  
(750 ml)

### SANTA JULIA SAUVIGNON BLANC

Region: Mendoza, Argentina

Varietal: Sauvignon Blanc

Pale yellow with steely reflections. Citrus and vegetable stand notes like pink grapefruit, asparagus and freshly cut grass. Wine of great typicity, fruity, with prominent acidity. Very fresh and lively.

- **210**  
(750 ml)



### **HARDY'S THE RIDDLE CHARDONNAY**

Region: South Eastern Australia

Varietal: Chardonnay

Shows fresh peach flavors integrated with toasty oak characters and creamy mouth-feel.

**45**

**199**  
(750 ml)

### **VAT 1 SEMILLON, TYRRELL'S HUNTER VALLEY**

Region: Hunter Valley, Australia

Varietal: Semillon

With clean, lifted fruit aromas, the palate is still tightly structured with lemon citrus overtones just beginning to display toasty bottle aged complexity.

-

**715**  
(750 ml)

### **HARDY'S NOTTAGE HILL RIESLING**

Region: South Eastern Australia

Varietal: Riesling

With fruit from the cooler Padthaway region, this is a deliciously scented and citrus flavored Riesling. A crisp, racy wine with lovely acidity. Dry.

**48**

**210**  
(750 ml)

### **CASA LAPOSTOLLE SAUVIGNON BLANC**

Region: Rapel Valley, Chile

Varietal: Sauvignon Blanc

A small percentage of Semillon is included to add structure and complexity to the wine. A delicious and refreshing wine.

-

**255**  
(750 ml)

### **KSARA BLANC DE L'OBSERVATOIRE**

Region: Bekaa, Lebanon

Varietal: Sauvignon Blanc, Muscat, Clairette

A light and fruity wine with fullness from the Clairette, aromatics from the inclusion of Muscat, and the vigorous, fresh notes of Sauvignon Blanc.

-

**320**  
(750 ml)

### **NEDERBURG SAUVIGNON BLANC**

Region: Western Cape, South Africa

Varietal: Sauvignon Blanc

Pale straw color, citrusy fruit with spicy herbal notes, light pear and passion fruit, well balanced with a crisp clean finish.

**45**

**199**  
(750 ml)

Delicious fresh citrus, apple and ripe tropical fruit characters, with hints of orange blossom and spice, a soft, well balanced wine with a refreshing finish.





## ROSE WINES

### CUVEE SPECIALE ROSÉ BARTON & GUESTIER

Region: France

Varietal: Grenache, Cinsault, Tempranillo and Bobal

This is a fruity, approachable wine with elegant fruit and good weight. Simple and enjoyable. Crisp and dry.

Pot  
48

Bottle  
210  
(750 ml)

### ARGENTO MALBEC ROSÉ

Region: Mendoza, Argentina

Varietal: Malbec 100%

A sophisticated Malbec rose' with aromas of red berries and concentrated cherry flavors, beautifully balanced with crisp acidity and refreshing finish.

48

210  
(750 ml)

### HARDY'S STAMP SERIES GRENACHE SHIRAZ

Region: South Eastern Australia

Varietal: Shiraz Rosé

Aromas of strawberry and raspberry lifted by light floral notes, the palate reflects the nose as strawberry flirts with soft berry fruit flavors.

45

199  
(750 ml)

## RED WINES

### CHATEAU MARGAUX PRIVATE RÉSERVE

Region: Bordeaux, France

Varietal: Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot

Very perfumed and aromatic nose, a wonderful mix of sweet lilacs and dusty earth with infusion of black cherries.

Pot  
-

Bottle  
830  
(750 ml)

### MOUTON CADET BARON PHILIPPE BORDEAUX ROUGE

Region: Bordeaux, France

Varietal: Cabernet Sauvignon, Merlot, Cabernet Franc

An intense, ruby red with purple highlights. The wine has a rich, open nose with attractive aromas of red berry fruit (raspberry, cherry) and strawberry jam accompanied by a touch of menthol.

-

365  
(750 ml)

### CA' DI PONTI NERO D' AVOLA

Region: Sicily, Italy

Varietal: Nero d'Avola

The juicy, approachable wine has ripe black cherry and plum fruit, offset by tangy acidity and hint of smokiness reminiscent of syrah.

45

199  
(750 ml)

### ZONIN TERRE PALLADIANE MONTEPULCIANO D'ABRUZZO

Region: Abruzzi, Italy

Varietal: Montepulciano

Soft flavors, strong color and gentle tannins.

-

199  
(750 ml)



### ZONIN TERRE PALLADIANE MONTEPULCIANO D'ABRUZZO

Region: Abruzzi , Italy

Varietal: Montepulciano

Soft flavors, strong color and gentle tannins.

- 199  
(750 ml)

### COSTERA CANNONAU

Region: Sardinia, Italy

Varietal: Cannonau

Deep purple-red in colour this wine is intensely perfumed, typical of Cannonau. A rich, well rounded palate with good structure.

- 440  
(750 ml)

### NORTON BODEGA MERLOT

Region: Mendoza, Argentina

Varietal: Merlot

Norton specializes in solid, tasty reds. Here they bring out the velvety undertones of the Merlot, without sacrificing its fruity flavors and tingling acidity

48 210  
(750 ml)

### HARDY'S THE RIDDLE CABERNET MERLOT

Region: South Eastern Australia

Varietal: Cabernet, Merlot

Show a juicy blackcurrant and plum fruit flavors with soft oak characters, smooth and easy drinking.

45 199  
(750 ml)

### WOLF BLASS EAGLE HAWK MERLOT

Region: South Eastern Australia

Varietal: Merlot

Immense cherry/berry aromas flow into smooth plums and berries on the palate, and the American oak provides a warm vanilla finish.

45 199  
(750 ml)

### CALITERRA MERLOT

Region: Colchagua Valley, Chile

Varietal: Merlot, Carmenere, Syrah

Has a deep, bright red color. Range of aromas from dried fruit, plums and fresh cherries mingled with notes of licorice and spice set against the sweet notes of oak on the palate, the wine is full and lush with soft ripe tannins and a velvety structure dark plum and chocolate on smooth finish.

48 210  
(750 ml)

### CASA LAPOSTOLLE CABERNET SAUVIGNON

Region: Rapel valley, Chile

Varietal: Cabernet Sauvignon

Fermented at low temperatures to retain the full juicy, ripe character of the Cabernet Sauvignon grape, then matured in French oak barrels to add suppleness.

- 240  
(750 ml)



### ANTARES SHIRAZ

Region: Central Valley, Chile

Varietal: Shiraz

Blackberry, blackcurrant chocolate and spice aroma, enhanced by vanilla note. This full bodied Shiraz has an elegant and complex finish.

45

199  
(750 ml)

### ANTARES CABERNET SAUVIGNON

Region: Central Valley, Chile

Varietal: Cabernet Sauvignon

Raspberries and cherries on the nose, mingling with hints of cinnamon and cocoa.

The palate is rounded and harmonious, with pleasingly soft tannins.

45

199  
(750 ml)

### CHATEAU KSARA CABERNET SAUVIGNON

Region: Bekaa Valley, Lebanon

Varietal: Cabernet Sauvignon

Dense deep purple red colour, with a nose of black currant and ripe red fruits. The mouth has power and length. The firm tannins add hints of cedar to the wine.

-

660  
(750 ml)

### KANONKOP KADETTE STELLENBOSCH

Region: Stellenbosch, South Africa

Varietal: 100% Pinotage

A complex wine with hints of red fruit and mocha flavours. Elegant tannin structures with a good length and dry finish.

-

370  
(750 ml)

### NEDERBURG CABERNET SAUVIGNON MERLOT

Region: Coastal Region, South Africa

Varietal: Cabernet Sauvignon, Merlot

Aromas of blackcurrants and cherries with violets and nuances of vanilla oak spice in the background.

-

210  
(750 ml)



## DESSERT WINES

### CHÂTEAU D'ARMAJAN DES ORMES

Region: Sauternes, France

Varietal: Semillon Sauvignon Blanc

Lemon lime aromas give way to rich, elegant honey, butter, apricot and pear flavors that are very complex, with spice and anise notes on the long finish.

**410**  
(375 ml)

### ARALDICA MOSCATO PASSITO

Region: Piedmont, Italy

Varietal: Muscat

Classic aromas of concentrated dried grapes, apricots, candied fruit and orange zest from botrytis. Rich and unctuous mouth-feel.

**325**  
(375 ml)

### LATE HARVEST SAUVIGNON BLANC, SANTA CAROLINA

Region: Rapel Valley, Chile

Varietal: Sauvignon Blanc, Gewürztraminer

Golden in colour, with aromas of citrus fruits and white flowers on the nose. Intensely complex flavours on the palate, with great balance and a long finish.

**250**  
(500 ml)

### MONTES LATE HARVEST RIESLING WHITE

Region: Curico Valley, Chile

Varietal: Gewürztraminer, Riesling

This pale yellow sparkling wine has consistent, pale bubbles. The fruity nose incorporates notes of buttery biscuits. Recommended as an aperitif, or to pair with seafood or desserts.

**250**  
(375 ml)

