

OUR WINES



Wines

ITALIAN RED [BTL]

**Montepulciano
d'Abruzzo** (Abruzzo) 98

MANTICO Barbaresco 128
(Piedmont)

**Bersano Nirvasco
Barolo** (Piedmont) 168

**Argiano Brunello Di
Montalcino** (Tuscany) 228

Brunello Di Montalcino 288
(Tuscany)

Chianti Castello 108
(Tuscany)

Guado Al Tasso 188
(Tuscany)

**Amarone della
Valpolicella** (Veneto) 188

**Brigaldara Amarone
CAVOLO** (Veneto) 268

**Brigaldara Valpolicella
RIPASSO SUPERIORE** 148
(Veneto)

WHITE [BTL]

Chablis 118
(Burgundy, France)

Moscato d'Asti 78
(Piedmont, Italy)

**Astoria ALISIA Pinot
Grigio** (Veneto, Italy) 88

Vermentino 98
(Tuscany, Italy)

CHAMPAGNE [BTL]

**Moët & Chandon
Brut Impérial** 218
(Champagne, France)

PROSECCO [BTL]

**Astoria LOUNGE
Prosecco** (Veneto, Italy) 78

ROSE [BTL]

**Xavier Vignon Côtes
du Rhône Rosé** 88
(Rhône, France)

Wines

HOUSE WINE [GLS/BTL]

REGULAR

CornerStone SILVER BIRCH Sauvignon Blanc
(Chile) — White

14/78

**CornerStone MARGARET River Cabernet
Sauvignon**
(Australia) — Red

16/88

PREMIUM

**Francois Janoueix - Chateau Rousseau Cuvee
Tradition Bordeaux Blanc**
(France) — White

16/88

**Francois Janoueix - Chateau Rousseau Cuvee
Tradition Bordeaux Rouge**
(France) — Red

20/98

Prosecco

16/88

Rose

18/88

WINE LIST UPDATES

*Our wine list is constantly evolving
—please ask your server for the latest selections.*

Let us know if you'd like to make any changes or additions.

All prices shown are subjected to 10% Service Charge and 9% GST.

Wines Special

HAPPY HOUR

5 pm - 7 pm

10% OFF All Bottles

WINE & DINE

3-course Wine Pairing

\$75 per pax

WINE FLIGHT

4-bottle Flight

\$480

BOTTLE DISCOUNT

Buy 2 Bottles,

Get 10% OFF

WINE OF THE WEEK

Exclusive Selection

MYSTERY WINE

(From a renowned Italian estate)

\$148 [BTL]

Special Offer for a limited time only.

Usual Price: \$168 [BTL]

LUXURY WINE EXPERIENCE

Unveil the secrets of Italy's finest winemaking traditions with our Wine of the Week, a hidden gem from a prestigious estate. This full-bodied Italian red wine captivates with bold aromas of dark fruit, leather, and spices.

Elevate your evening with a private wine tasting and pairing session, expertly guided by our sommelier, who will introduce you to the subtle nuances of this extraordinary wine.

RATINGS

95 / 100 — Wine Advocate

94 / 100 — Wine Spectator

PAIRING SUGGESTIONS

- ◇ Grilled Wagyu Ribeye
- ◇ Dry-Aged Tomahawk Steak
- ◇ Wild Mushroom Risotto

REVEAL THE MYSTERY

Ask your server to unveil the identity of this exclusive wine.