OUR PREMIUM SELECTIONS

We are pleased to offer an incredible wine tasting experience - a range of premium wines, served by the glass, dispensed using Coravin™. Without committing to a full bottle, you can taste and pair your wines by the glass and discover some of the finest wines in our cellar

WHITE	150ml	750ml
Savigny-lès-Beaune Blanc, Albert Bichot, France 2009 Nicely composed white Burgundy from several parcels of 40 year old vines on average, with pretty meadow flower aromatics mingled with ripe citrus and white and yellow-fleshed orchard fruit. The palate is broad and ample without any heaviness and the depth of flavour and length are impressive indeed. This is a wine "toute en finesse", but also with power and palate presence.	227	1060
Puligny-Montrachet, 1ér Cru Les Folatières, François Carillon, France 2011 This is also notably riper but slightly fresher with its aromas of acacia blossom, lemon zest and mineral reduction. There is both good energy and volume to the stony medium-bodied flavors that are relatively generous yet retain a good sense of detail on the naturally sweet, intense and lingering finish. I like the complexity	333	1650
Château Mouton Rothschild, 1er Grand Cru Classe, Pauillac, France 2005 Evolving into unabashed, flamboyant notes of Christmas cake, plum preserves, chocolate-covered cherries, eucalyptus and crème de cassis with beautifully fragrant wafts of potpourri, incense, Indian spices and cigar box. Full-bodied, the palate performs vinous pirouettes with dazzling exotic spice, floral and earthy nuances, framed by firm, grainy tannins and fantastic freshness, finishing very long and mineral laced.	2428	11740
Charmes-Chambertin Grand Cru, Domaine Lignier-Michelot, Burgundy, France Offers up notes of plum, dark berries and pungent earth, all of which is trimmed in discreet hints of wood toast and menthol. There is good muscle to the powerful and almost painfully intense big-bodied flavours that offer excellent richness and drive on the strikingly long and seductively textured finish where a touch of bitter cherry surfaces.	487	2360
Daou, Paso Robles, Soul of a Lion, USA A Bordeaux blend. The nose segueing from graphite and tobacco leaves, to violets and blue fruit preserves, to cinnamon, potpourri and dark spices. The palate is seamless and cashmere-like, with expansive, pure, mineral-laced fruits enlivened by a burst of freshness that highlights the perfectly ripe fruit character this vintage. The finish is very long, offering violet perfume and iron tones that linger in the mouth.	403	2000
Château Haut-Bailly, Pessac-Léognan, Bordeaux, France 2015 Offers up a tantalizingly savory nose of smoked meats, chargrill, tapenade, unsmoked cigars and black truffles with a core of black currants, black cherries and wild blueberries plus wafts of iron or and bouquet garni. Medium to full-bodied, very firm and yet wonderfully plush with a powerful core of fruit.	395	1900
Château Canon, 1er Grand Cru Classe, St-Émilion, France Leathery nose, savoury and smoky. Plump, broad, and bold, with considerable power and high ripeness. The tannins are formidable but not excessive and seen integrated into the strong black fruits. Balanced and long, with good purity of fruit.	324	1520

All prices are in Malaysian Rnggit and are subject to 10% service charge.



DESSERT

Chateau d'Yquem, Sauternes, France

2010

Gregarious scents emerging of underripe mangos, fresh pineapples, poached pears and candied peel plus nuances of waxed lemons, fungi, musk perfume and wet clay. Wonderfully poised, the seductively intense fruit is offset by beautiful freshness, supporting layers of savory nut and baked-bread notions with the tantalizing exotic fruits coming through on the long finish.