

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



PRESTIGE BRUT

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| Billecart-Salmon, Le Clos Saint-Hilaire, Blanc de Noirs Brut | 2005 | 150ml 820 | 750ml 3980 |
| <i>Pure and majestic, the nose mingles biscuit scents with flowers and white truffle, with delicious nutty notes of sweet spice and roasted mango. The palate unveils throughout the tasting all the richness and vivacious freshness. Citrus scents, with pears in syrup and mandarin pulp join with puffed buckwheat and licorice stick. The finish is lasting, mineral and subtly chalky.</i> | | | |
| Billecart-Salmon, Cuvée Elisabeth Salmon, Brut Rosé | 2009 | 325 | 1570 |
| <i>Showing beautifully, delivering fragrant aromas of plums, stone fruits, petals, sweet spices and marzipan. Medium to full-bodied, fleshy and elegant, it's seamless and pillowy, with bright acids and a pure, precise profile, concluding with a bright, saline finish.</i> | | | |




WHITE


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| Auxey-Duresses, Blanc Les Hautés, Jean-Marc Vincent, France | 2021 | 285 | 1320 |
| <i>Has turned out brilliantly. Indeed, this tensile, incisive, concentrated white Burgundy would embarrass many much loftier appellations. Unwinding in the glass with scents of Meyer lemon and crisp stone fruit mingled with hints of freshly baked bread, Anjou pear and white flowers, it's medium to full-bodied, chiseled and penetrating, with terrific depth at the core, racy acids and a long, penetrating finish.</i> | | | |
| Saint-Véran, Les Héritiers du Comte Lafon, France | 2018 | 185 | 810 |
| <i>Exhibits aromas of citrus oil, crisp green apple, almond paste and white flowers, followed by a medium to full-bodied, satiny and incisive palate, its charming core of fruit tempered by racy acids, and concluding with a mineral finish.</i> | | | |
| Puligny-Montrachet, 1ér Cru Les Folatières, François Carillon, France | 2011 | 335 | 1650 |
| <i>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</i> | | | |
| Meursault, Clos du Cromin, Domaine Bohrmann, France | 2010 | 300 | 1380 |
| <i>The nose is expressive with notes of quince and acacia whilst the palate is rich and full with a lively finish. In the mouth, it is a full-bodied, creamy and rich wine, with flavors of peach, apricot, nuts, and a long finish with a touch of fresh acidity.</i> | | | |

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

RED

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| Margaux du Château Margaux, 3rd vin de Château Margaux, France | 2015 |  223 | 990 |
| <i>Bursting with seductive notes of black berries, crème de cassis, pressed rose petals, lavender, sappy sandalwood and hints of sweet Cohiba cigar tobacco spice. Medium full-bodied flavour packed mouthful, delivering a lush black berry seduction, hints of black forest gateau and a tight knit vein of finely polished spicy tannins which melt away into a fresh, inviting acidity.</i> | | | |
| Daou, Paso Robles, Soul of a Lion, USA | 2018 | 450 | 2000 |
| <i>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.</i> | | | |
| Côte-Rôtie, Château d'Ampuis, E. Guigal, France | 2009 | 438 | 2090 |
| <i>A behemoth that satisfies on all accounts. Deep, rich and incredibly layered, with massive Syrah fruit, bacon fat, espresso roast, licorice and chocolate, as well as a striking minerality that emerges with time in the glass, this full-bodied, dense and superbly concentrated.</i> | | | |
| Gevrey-Chambertin, Les Jeunes Rois, Château de Charodon, France | 2020 | 285 | 1330 |
| <i>Very ripe black cherry swathed in notes of smoky mocha sits heavily on the nose of this wine. On the palate the mocha notion turns into chocolate, coating the ripe, juicy cherry fruit with richness. There is a little heat but also freshness. Altogether this is a picture of a very ripe vintage, underpinned by supple tannin.</i> | | | |
| Château Cos d'Estournel, 2ème Grand Cru Classé, France | 2016 | 440 | 2100 |
| <i>Reveal beautiful lilacs, rose hip tea, crushed stones and camphor nuances over a core of crème de cassis and mocha plus wafts of incense and wood smoke. The palate is simply electric, charged with an energy and depth of flavors that seem to defy the elegance and ethereal nature of its medium-bodied weight, featuring densely pixelated tannins that firmly frame the myriad of fruit and floral sparks, finishing with epic length.</i> | | | |
| Château Palmer, 3ème Grand Cru Classé | 2016 | 645 | 3110 |
| <i>Emerging hints of violets, cigar box, black tea, sandalwood and Sichuan pepper. Medium to full-bodied, wonderfully rich and concentrated, the palate literally grows in the mouth, revealing layer upon layer of black, blue and red fruits and tons of floral sparks, framed by super ripe, incredibly fine-grained tannins and finishing with epic length.</i> | | | |
| Patrimony, Paso Robles, Cabernet Sauvignon, USA | 2018 | 560 | 2190 |
| <i>100% Cabernet Sauvignon is not only concentrated, but silky and ultra-generous in fruit and aromatics. The dazzling texture of Devil's Food cake, boysenberry preserves, offers a most sensual mouthfeel that is more of a caress than a grip. The wine's inherent calcareous nature weaves its chalky minerality through a field of violets and sweet tobacco.</i> | | | |

DESSERT

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| Chateau d'Yquem, Sauternes, France | 2010 |  45ml 358 | |
| <i>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.</i> | | | |

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