



WINE PAIRING PROGRAM

Our knowledgeable Sommeliers have curated two different flights of wine for our set menu that will take you on a journey to the best regions of Italy and beyond.

Allow yourself to be guided by us and discover, or rediscover, wine that will enhance the flavor of the menu carefully designed by our chefs.

Should you have any special dietary requirements or allergies, please inform your waiter. We will endeavour to accommodate your dietary needs, however due to the potential of trace allergens, we cannot guarantee completely allergy-free dining experiences.

A 1.15% surcharge applies for all credit card transactions. Please note a weekend surcharge of 10% on Saturdays and 15% on Sundays applies. A 15% surcharge applies on all Public Holidays. An additional service fee of 10% applies to bookings of 10 people or more.

CLASSIC PAIRING

95PP

2023 | Idda Bianco | Sicilia, Italy

Crafted by the Gaja family from Etna's southern slopes, this exceptional white opens with an intricate mix of stone minerals, savoury spice, and bright orchard fruits. Massively textured yet precise, it strikes a brilliant contrast between ripe nectarine sweetness and a razor-sharp, mouthwatering finish of salted citrus and green apple.

2024 | Le Battistelle 'Montesei' Soave | Veneto, Italy

Hailing from steep volcanic hillside vineyards in the heart of the historic Classico zone, this vibrant Garganega bursts with bright citrus, juicy white peach, and a classic hint of green almond. Crisp and delightfully playful on the palate, it balances a charming fruit-driven texture with a clean, saline-mineral finish that perfectly encapsulates summer in a glass.

2024 | I Custodi, 'Pistus', Nerello Mascalese | Sicilia, Italy

A soulful tribute to Sicilian tradition, the Pistus captivates with its bright red fruit profile and mineral-driven purity. Its graceful, light-bodied structure and polished tannins make for a refreshing and pristine expression of high-altitude Nerello Mascalese.

2017 | Cantine di Dolianova, Moscato di Sardegna | Sardegna, Italy

Grown on limestone and granite soils around Dolianova and crafted by the renowned Sardinian cooperative this moscato shows purity and lifted aromatics.

SOMMELIER PAIRING

160PP

2023 | Giuseppe Quintarelli, Bianco Secco | Veneto, Italy

The 2023 Bianco Secco is a refined and captivating blend of local and international grapes, offering a layered profile of green melon, lime zest, and salty minerals that punch well above its class. By combining traditional Veneto varieties with a touch of air-dried fruit, the Quintarelli family has crafted a bright, textured white that balances elegant tension with a long, fresh finish.

2020 | François Millet & Fils, 'La Macabrée' | Auxey-Duresses, France

This compelling white Burgundy delivers an impressive breadth on the nose, slowly evolving with air into a fine, ginger-spiced profile that closely mirrors the style of a Meursault. On the palate, a textural richness meets a vibrant line of purity and freshness, beautifully framed by hints of apple and a delicate touch of fine tannin.

2019 | Poderi Aldo Conterno 'Quartetto' | Piemonte, Italy

This compelling blend of Nebbiolo, Pinot Noir, Merlot, and Syrah opens with a dark, alluring nose of black prunes, blackberries, and sour cherry, layered with complex hints of liquorice, wild myrtle, and warm cinnamon spice. On the palate, it is medium-to-full-bodied and wonderfully soft, balancing its rich depth with rounded tannins and an enveloping, flavorful finish crafted with the iconic estate's hallmark polish.

2023 | Pressing Matters, 'R139' Riesling | Tasmania, Australia

Hailing from Tasmania's Coal River Valley, the 2023 R139 is a luscious Riesling defined by the estate's unique volcanic limestone soils and a cooling micro-climate that fosters deep fruit intensity and a steely acid structure. Part of a precisely calibrated range where the name clearly denotes its residual sugar level, this vintage captures the vineyard's "high-density, high-quality" philosophy through a vibrant, crystalline expression of late-ripened fruit.