

Coffee Lounge
SINCE 1977

A LA CARTE FOOD & BEVERAGE MENU

LOCAL DEGUSTATION

*Design your own 3-Course or 4-Course menu
with tasting portions of local specialities*

Classic Starters

(select one)

Pork Satay with Peanut Pineapple Sauce

Singapore Rojak

Tahu Telur

Rice and Prata

(select one)

Nasi Goreng

Hainanese Chicken Rice

Hainanese Pork Chop served with Steamed Rice

Bak Kut Teh served with Steamed Rice

Fish Curry served with your choice of Roti Prata or Roti Jala

Chicken Curry served with your choice of Roti Prata or Roti Jala

Noodles and Other Specialities

(select one – 4-Course Menu)

Xing Zhou Bee Hoon

Prawn Noodle Soup

Char Kway Teow

Seafood Hor Fun

Laksa Singapura

Dessert Trio of the Day

\$32 per person (3-Course Selection)

\$36 per person (4-Course Selection)

Coffee / Tea

Prices are subject to 10% service charge and prevailing government taxes.

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Seafood Hor Fun \$21

Stir-fried Flat Rice Noodles with Mixed Seafood, Vegetables and Mushrooms in Oyster Sauce Gravy

LOCAL FARE - A LA CARTE

• APPETISERS •

Assorted Satay

1 dozen \$22

1/2 dozen \$14

Skewers of Chicken, Beef and Pork served with Peanut Sauce, Onions, Cucumbers and Ketupat

Singapore Rojak 🍷

\$16

Fried Dough Fritters "Tau Pok", Sweet Turnip, Pineapple, Cucumbers, Kangkong, Peanuts and Bean Sprouts in Tangy Black Prawn Paste

• WOK-FRIED DELIGHTS •

Beef Hor Fun 🍷

\$21

Stir-fried Flat Rice Noodles with Marinated Beef, Vegetables and Mushrooms in Oyster Sauce Gravy

Seafood Hor Fun 🍷

\$21

Stir-fried Flat Rice Noodles with Mixed Seafood, Vegetables and Mushrooms in Oyster Sauce Gravy

Char Kway Teow

\$21

Stir-fried Yellow and Flat Rice Noodles with Prawns, Fish Cakes, Chinese Pork Sausages, Chinese Chives, Bean Sprouts and Egg in Black Soya Sauce

Cantonese Fried Noodles

\$21

Stir-fried Noodles (Choice of Bee Hoon or Hor Fun) with Squids, Fish Slices, Prawns and Pork in Oyster Sauce Gravy

Xing Zhou Fried Bee Hoon

\$21

Stir-fried Rice Vermicelli with BBQ Pork, Bean Sprouts, Prawns and Egg

Fried Hokkien Mee 🍷

\$21

Stir-fried Yellow and Rice Noodles with Scallops, Prawns, Squids, Pork, Bean Sprouts, Chinese Chives and Egg

Mee Goreng

\$21

Spicy Stir-fried Yellow Noodles with Prawns, Shredded Chicken, Choy Sum, Bean Sprouts, Potato, Tomato and Egg

Vegetarian Fried Bee Hoon 🌿

\$18

Stir-fried Vermicelli with Assorted Vegetables and Mushrooms

Chef's Recommendation 🍷 • Vegetarian 🌿

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Hainanese Chicken Rice \$21

Tender Boneless Chicken with Fragrant Rice Balls served with Chicken Broth, Ginger, Chilli and Dark Soya Sauce



Bak Kut Teh \$21

Peppered Pork Ribs Soup with choice of Steamed Rice or Mee Sua served with Fried Dough Fritters and Preserved Vegetables

LOCAL FARE - A LA CARTE

CURRIES

- Nyonya Chicken Curry** \$21
Traditional Coconut Chicken Curry served with Steamed Rice, Roti Prata or Roti Jala
- Fish Curry** 🍷 \$21
Ikan Kurau in Tamarind Coconut Curry served with Steamed Rice, Roti Prata or Roti Jala
- Sayur Lodeh** \$19
Assorted Vegetables Cooked in Coconut Curry served with Crispy Chicken and Steamed Rice

NOODLES

- “Mee Tai Mak”** \$19
Rice Noodle Strips in Chicken Broth, Fish Balls, Fish Cakes, Minced Pork, Prawns and Bean Sprouts
- Sliced Fish Bee Hoon Soup** \$21
Rice Noodles with Fish Slices and Vegetables in Milky Fish and Pork Broth
- Prawn Noodle Soup** 🍷 \$21
Yellow Noodles and Vermicelli with Prawns, Kangkong, Bean Sprouts, Sliced Pork and Fish Cakes in Rich Prawn and Pork Broth
- Laksa Singapura** \$21
Rice Noodles with Prawns, Bean Sprouts, “Tau Pok”, Fish Cakes, Shredded Chicken and Egg in Spicy Coconut Prawn Gravy
- Mee Siam** \$19
Vermicelli with Prawns, Chinese Chives, Egg and “Tau Pok” in Spicy Tamarind Broth

RICE

- Hainanese Chicken Rice** \$21
Tender Boneless Chicken with Fragrant Rice Balls served with Chicken Broth, Ginger, Chilli and Dark Soya Sauce
- Hainanese Pork Chop** 🍷 \$21
Crusted Pork Escalope with Traditional Homemade Sauce and Steamed Rice
- Bak Kut Teh** 🍷 \$21
Peppered Pork Ribs Soup with choice of Steamed Rice or Mee Sua served with Fried Dough Fritters and Preserved Vegetables
- Nasi Goreng Istimewa** \$21
Spicy Wok-fried Rice with Prawns, Assorted Satay, Crispy Chicken, Fried Egg and Prawn Crackers

Chef's Recommendation 🍷 • Vegetarian 🌿

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WESTERN FARE - A LA CARTE

SOUPS AND STARTERS

Breaded Ikan Kurau Fish Cake	\$22
Onion, Dill, Gherkin and Egg Remoulade	
Mixed Garden Salad	\$16
With Japanese Cucumbers and Cherry Tomatoes (Choice of French, Italian or Thousand Island Dressing)	
with Boiled Skinless Chicken	\$19
All-time Favourite Caesar Salad	\$19
Crispy Bacon, Parmesan, Garlic Croutons and Anchovies tossed in Caesar Dressing	
with Grilled Chicken Breast	\$22
with Prawns	\$24
Romaine Lettuce	\$20
With Chick Peas, Sundried Tomatoes, Japanese Cucumbers, Capsicum, Black Olives and Lemon-olive Oil Dressing	
Soup of the Day	\$12
Chef's Daily Special	
Potato and Leek Soup	\$14
With Pancetta and Herbs	

SANDWICHES AND BURGERS

The Tower Club Sandwich	\$22
Crispy Bacon, Fried Egg, Chicken Breast, Tomatoes and Lettuce served with Coleslaw and French Fries	
Grilled Ham and Cheddar Cheese Sandwich	\$22
Served with Coleslaw and Potato Chips	
Tuna Mayonnaise Sandwich	\$22
Served with Coleslaw and French Fries	
The Goodwood Park Burger	\$25
Australian Grain-fed Beef Patty with Crispy Bacon and Fried Egg topped with Cheddar Cheese and served with Coleslaw and French Fries	

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WESTERN FARE - A LA CARTE

MAINS

Australian Black Angus Beef Medallion \$36
Served with Mushroom Sauce and Green Asparagus with choice of Mashed Potato, Baked Potato or French Fries

Provençal Herb Marinated Spring Chicken \$30
Herb and Garlic Marinated Spring Chicken served with Garden Salad and Apple Balsamic Dressing

Fish And Chips \$28
Soda Battered Snapper Fillet served with French Fries and Tartar Sauce

Side Orders

Potato Wedges	\$10
Truffle Fries	\$15
French Fries	\$10
Onion Rings	\$8

PASTA

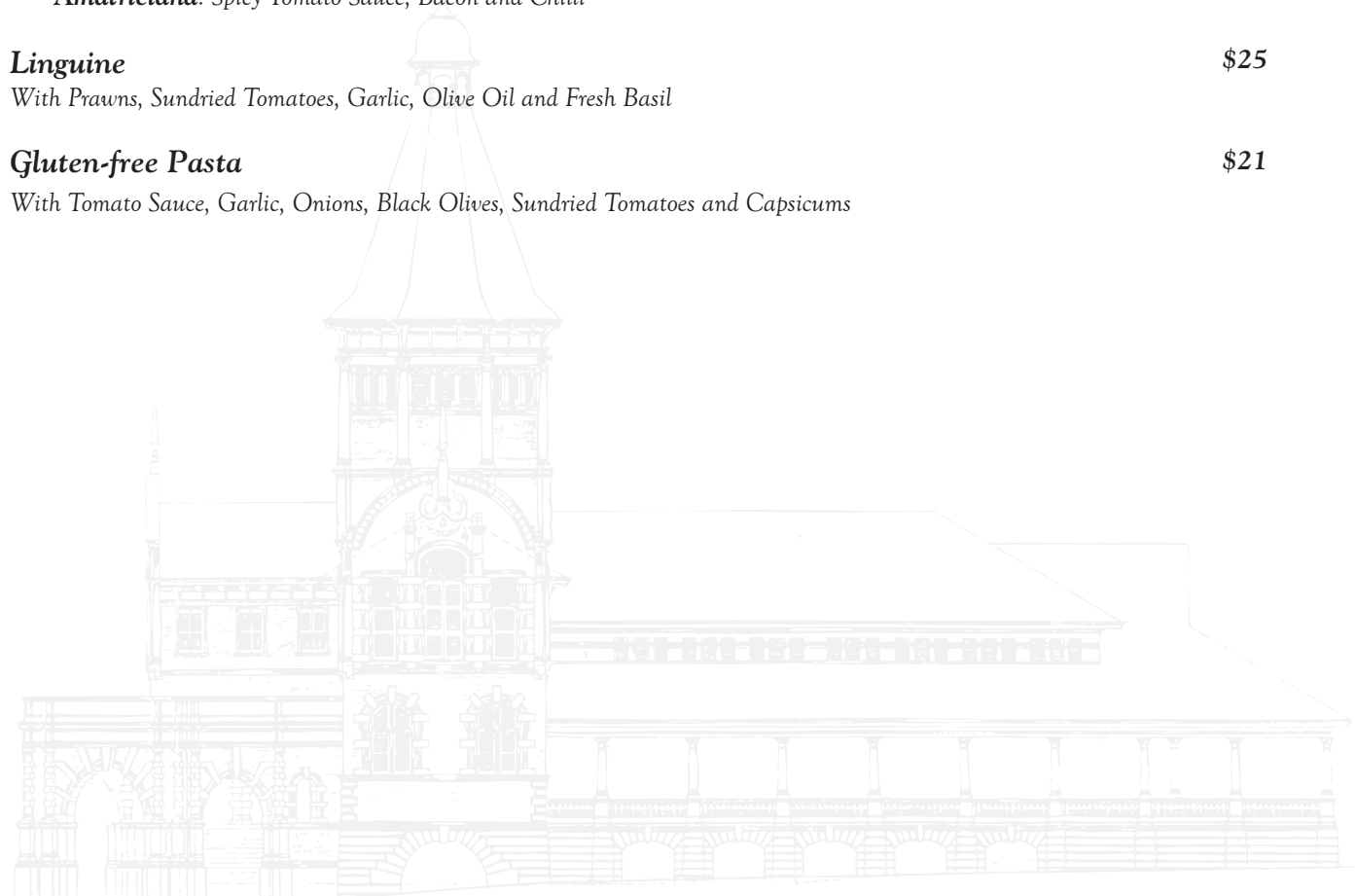
Pasta Selection

Spaghetti, Linguine or Penne Pasta with choice of Pasta Sauce: \$19

- Bolognese:** Fresh Tomato Sauce, Minced Beef, Onions and Garlic
- Napoletana:** Fresh Tomato Sauce, Olive Oil, Onions and Garlic
- Carbonara:** White Wine Cream Sauce, Onions and Bacon
- Aglia Olio:** Garlic, Olive Oil and Chilli
- Amatriciana:** Spicy Tomato Sauce, Bacon and Chilli

Linguine \$25
With Prawns, Sundried Tomatoes, Garlic, Olive Oil and Fresh Basil

Gluten-free Pasta \$21
With Tomato Sauce, Garlic, Onions, Black Olives, Sundried Tomatoes and Capsicums



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DESSERT - A LA CARTE

SWEET TEMPTATIONS



Bibik Santan D24 Durian Dessert \$14

An Indulgence Rediscovered from a Traditional Peranakan Recipe

Bibik Santan D24 Durian Dessert \$14

An Indulgence Rediscovered from a Traditional Peranakan Recipe
with Durian Ceramic Jar (to take home) \$26

Durian Crepes Single \$15 Double \$22

Goodwood Park Hotel's Famous Durian Dessert
Creamy Durian Pulp wrapped in Delicious Homemade Crepes

Pandan Crème Caramel \$13 with Vanilla Ice Cream

Local Flavours Added to This Century-old Classic!
Served with Premium Vanilla Ice Cream

Baked Apple and Jackfruit Crumble \$13 with Vanilla Ice Cream

Banana Split \$14

With Vanilla, Chocolate and Strawberry Ice Cream,
Whipped Cream, Almond Flakes and Chocolate Sauce

Fresh Tropical Fruits \$12 with Plain Yoghurt

Papaya, Pineapple, Rockmelon and Watermelon

Daily Local Dessert of the Day \$6.80

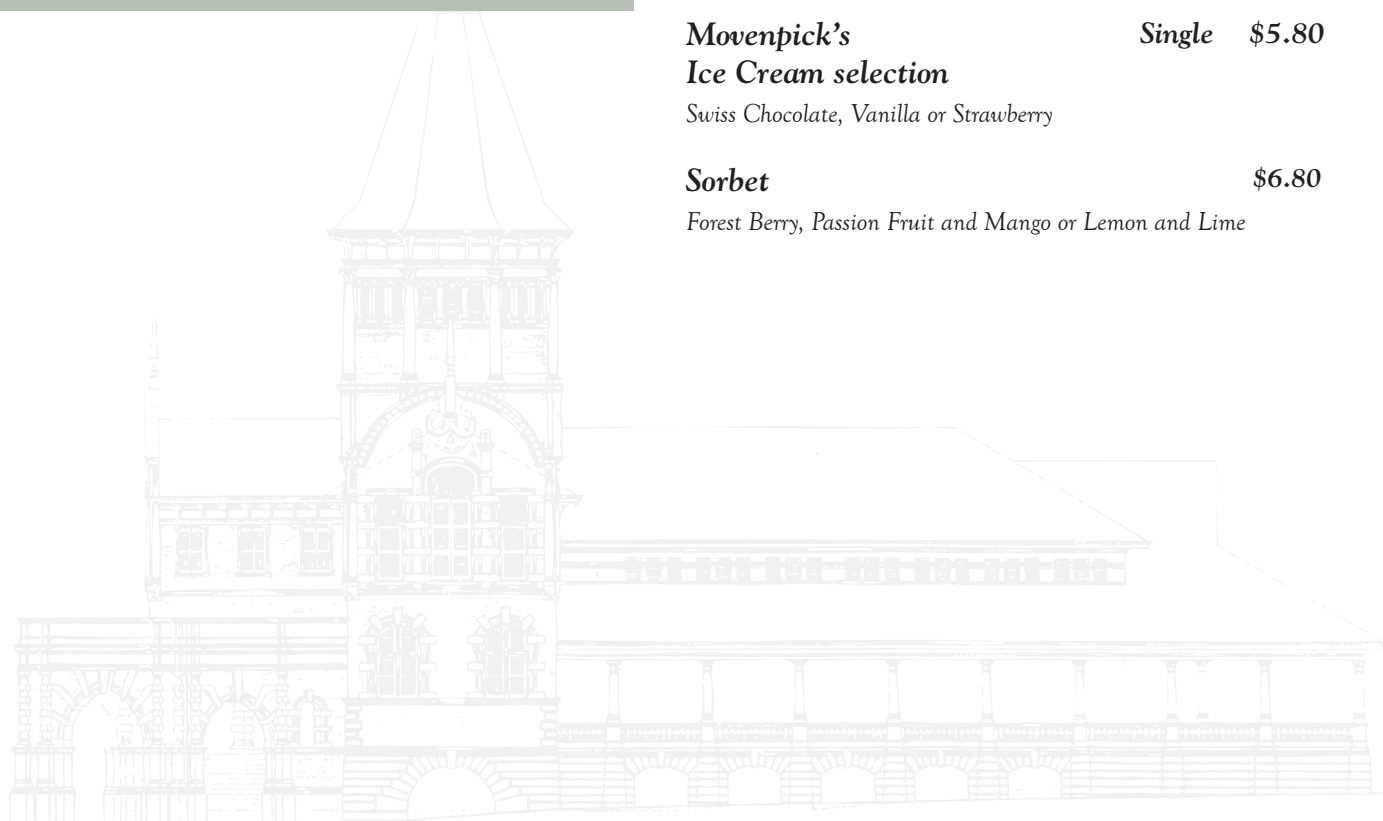
(Please ask staff for more details)

Movenpick's \$5.80 Ice Cream selection

Swiss Chocolate, Vanilla or Strawberry

Sorbet \$6.80

Forest Berry, Passion Fruit and Mango or Lemon and Lime



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TAIWAN PORRIDGE - A LA CARTE

• APPETISERS •

(101) Century Egg with Preserved Ginger 酸姜皮蛋	\$8.80
(102) Salted Fish with Salted Egg 咸蛋咸鱼	\$9.80
(103) Taiwanese Sausage 台湾香肠	\$8.80
(104) Baby Squid in Sweet Oyster Sauce 蚝汁乌贼仔	\$14.80
(108) Silver Bait Fish with Salted Egg and Pork Floss 肉松咸蛋银针鱼	\$11.80
(109) Sambal Anchovies 叁峇鰵鱼	\$8.80

• EGGS •

(201) Fried Omelette with Prawns and Onions 虾葱煎蛋	\$10.80
(202) Fried Omelette with Chye Poh 菜脯煎蛋	\$10.80
(203) Fried Omelette with Silver Fish 银鱼煎蛋	\$10.80

• BEANCURD •

(301) Chilled Beancurd in Japanese Soya Sauce and Pork Floss 营养豆腐	\$12.80
(304) Braised Beancurd with Chicken and Salted Fish 咸鱼鸡粒豆腐	\$12.80
(305) Deep-fried Beancurd with Minced Pork 肉酱炸豆腐	\$12.80

• POULTRY •

(401) Three Cup Chicken 三杯鸡	\$14.80
(402) Sautéed Chicken with Dried Chilli 官保鸡丁	\$14.80
(404) Fried Chicken with Prawn Paste 虾酱鸡	\$14.80
(407) Wok-fried Sesame Chicken with Ginger and Dark Soya Sauce 麻油鸡	\$16.80
(408) Braised Duck Leg with Chinese Spice, Egg and 'Tau Pok' in Dark Soya Sauce 卤水鸭腿	\$18.80

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TAIWAN PORRIDGE - A LA CARTE

MEAT

(501) Steamed Minced Pork with Salted Egg Yolk 咸蛋肉饼	\$14.80
(502) Mui Choy with Pork 梅菜猪肉	\$14.80
(503) Steamed Minced Pork with Prawn Paste 虾酱蒸肉饼	\$14.80
(504) Braised Pork Belly with Dark Soya Sauce 京酱扣肉	\$15.80
(505) Steamed Minced Pork with Salted Fish 咸鱼蒸肉饼	\$14.80

BEEF

(507) Wok-fried Black Pepper Beef 黑椒牛肉	\$17.80
(508) Wok-fried Beef with Spring Onions and Ginger 姜葱牛肉	\$17.80

SEAFOOD

(702) Wok-fried Prawns with Salted Egg Yolk 咸蛋虾球	\$18.80
(704) Deep-fried White Pomfret with Dark Soya Sauce 香煎白昌鱼	\$26.80
(705) Deep-fried White Pomfret with Black Bean Sauce 豆豉白昌鱼	\$26.80
(708) Deep-fried Black Pomfret with Sambal and Chinchalok Dip 参巴黑鲷鱼	\$28.80
(709) Deep-fried White Pomfret in 'Feng Sha' Style 风沙白昌鱼	\$28.80

VEGETABLES

(801) Stir-fried Broccoli with Garlic 蒜茸西兰花	\$11.80
(802) Stir-fried Eggplant with Sliced Pork and Chilli Paste 酱爆茄子	\$11.80
(804) Stir-fried Kangkong with Fermented Bean Paste 腐乳炒莴菜	\$11.80
(805) Stir-fried Bean Sprouts with Salted Fish 咸鱼银芽	\$11.80
(808) Stir-fried Kangkong with Sambal 叁峇莴菜	\$11.80
(809) Stir-fried Nai Bai with Garlic 蒜茸奶白菜	\$11.80
(810) Braised Chinese Mustard with Sakura Ebi 樱花虾烩芥菜	\$12.80

* Unlimited serving of Porridge or Steamed Rice at \$3 per person

* Free flow of Chinese Tea at \$6 per person

* 2nd serving of Soft Peanuts chargeable at \$3 per plate

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BEVERAGES

HEALTHY JUICES

Body Booster (Carrot, Apple and Ginger)	\$11
The Cure (Apple, Cucumber and Celery)	\$11
Skin Soother (Tomato, Carrot and Apple)	\$11
Beauty Tonic (Orange, Cucumber and Ginger)	\$11
Power Detoxer (Pineapple, Apple and Watermelon)	\$11
<i>from Nutritionist Mr Maks Steven, USA</i>	

OTHER BEVERAGES

Mineral Water	
Perrier Sparkling Water (330ml)	\$9
Aqua Panna Still Water (500ml)	\$9
San Pellegrino Sparkling Water (500ml)	\$9
Evian Still Water (500ml)	\$10
San Pellegrino Sparkling Water (750ml)	\$12
Soft Drinks	
(Coke, Diet Coke, Coke Zero, Sprite, Ginger Ale, Tonic Water, Soda Water)	\$9
Freshly Squeezed Juices	
Orange, Green Apple, Carrot, Watermelon, Starfruit, Pineapple	\$12
Mixed Juices (2 Choices)	\$14
Chilled Juices	
Lime, Tomato, Mango, Cranberry, Pink Guava	\$10

ICED FAVOURITES

Coffee Selection	
Iced Coffee	\$9
Iced Mocha	\$9
Iced Cappuccino	\$9
Iced Latte	\$9
Tea Selection	
Iced Tea	\$9
Ice Lemon Tea	\$9
Tasty Treats	
Cold Chocolate	\$8
Cold Milk	\$6
Movenpick Milk Shake	\$12
Cold Soya Bean Milk	\$8
Cold Chin Chow	\$8

LOCAL FAVOURITES

	<i>Per Jug</i>
Soya Bean with Grass Jelly	\$15
Calamansi Juice with Sour Plum	\$15
Homemade Barley (Iced / Hot)	\$15

HOT FAVOURITES

Coffee Selection	
Goodwood Coffee	\$8.50
Decaffeinated Coffee	\$8.50
Café Latte	\$9
Single Espresso	\$9
Double Espresso	\$10
Cappuccino	\$9
Macchiato	\$9
Hot Mocha	\$9
Tasty Treats	
Café Chocolate	\$9
Hot Chocolate	\$8
Hot Milo	\$8
Hot Milk	\$6
Hot Soya Bean Milk	\$8
TWG Tea Selection	
Chamomile	\$9
Darjeeling	\$9
Earl Grey	\$9
English Breakfast	\$9
Green Tea	\$9
Peppermint	\$9
Chinese Tea Selection	
Jasmine	\$6
Chrysanthemum	\$6
Flower Fairies Tea	\$6
Rose Aged Pu'er	\$8

GOODWOOD EXCLUSIVE TEA

Legacy Blend 120	\$10.50
Customised by TWG for the hotel's 120th Anniversary, this commemorative Black Tea blend draws inspiration from the rich history of the hotel and features Bergamot, Blue Cornflower with hints of the sweet fragrant aroma of Almonds.	

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BEVERAGES

HOUSE SELECTION

Goodwood House White Wine

HPW01

Kapuka Sauvignon Blanc

(New Zealand)

Aromas and flavours of zesty lime, savoury herbs, crisp green Apple and hints of Honeydew.

HPPW02

Louis Jadot Chablis

(France)

The Louis Jadot Chablis has a very nice golden yellow colour. It is a lipid, bright and fresh wine, which taste and bouquet develop relatively quickly.

Goodwood House Red Wine

HPR01

Chateau Loumelat, Merlot Cabernet

(France)

Deep ruby red colour, intense nose of red fruits (cherry, raspberry) with spicy notes and undergrowth aromas. Supple and fruity in the mouth, this wine is well-rounded with fine tannins.

HPPR01

Mount Riley Pinot Noir

(New Zealand)

Mid-red with garnet and ruby hues in colour, aromas filled with plenty of cherries, plum and floral scent along with hints of dried herbs. An elegant wine with soft tannins, delicious red fruit and lengthy flavours.

Goodwood House Champagne

HPC01

Taittinger Brut Reserve NV

The brilliant body is golden yellow in colour, fine bubbles discreet yet lingering, expressive and delivers aromas of fruits and brioche on the nose. It gives the fragrance of peach, white flowers (hawthorn, acacia), lively, fresh and in total harmony on the palate.

\$16

per glass

\$75

per bottle

\$23

per glass

\$110

per bottle

\$16

per glass

\$75

per bottle

\$21

per glass

\$95

per bottle

\$29

per glass

\$138

per bottle

BEER & SPIRITS

Per glass

Beers

Tiger Beer Bottle

\$14

Heineken (Holland)

\$15

Tsing Tao (China)

\$15

Carlsberg (Denmark)

\$15

Asahi (Japan)

\$15

Guinness Stout (Ireland)

Gin

Gordon's

\$16

Tanqueray Gin

\$20

Bombay Sapphire

\$20

Vodka

Smirnoff

\$16

Absolut

\$18

Grey Goose

\$22

Aperitif

Martini Rosso

\$15

Martini Bianco

\$15

Pimm's No 1

\$18

Pernod

\$18

Ricard 45

\$18

Campari

\$16

Liqueur

Apricot Brandy

\$16

Cointreau

\$18

Drambuie

\$18

Grand Marnier

\$18

Sambuca

\$18

Tia Maria

\$18

Benedictine DOM

\$18

Baileys

\$18

Kahlúa

\$18

Southern Comfort

\$18

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BEVERAGES

BEER & SPIRITS

	Per glass
Rum	
Bacardi	\$16
Mount Gay Golden	\$18
Malibu Coconut	\$16
Myers's Dark	\$16
Tequila	
Sauza Gold	\$16
Whisky	
Famous Grouse	\$16
Canadian Club	\$18
Jameson Irish Whisky	\$18
Johnny Walker Black Label	\$20
Chivas Regal 12 Yrs	\$22
Glenmorangie 10 Yrs	\$20
Glenfiddich Pure Malt	\$28
Macallan 12 Yrs	\$26
Yamazaki 12 Yrs	\$36
Bourbon	
Jim Beam	\$18
Jack Daniel's	\$20
Cognac	
St Remy Napoleon	\$18
Hennessy XO	\$40
Hennessy VSOP	\$24
Remy Martin XO	\$45
Remy Martin VSOP	\$24
Martell Cordon Bleu	\$38
Sherry	
Tio Pepe	\$18
Bristol Cream	\$18
Port	
Taylor's Late Bottled Vintage	\$18

COCKTAILS

	Per glass
Long Island Tea	\$25
Gin, Vodka, Cointreau, Tequila, Rum and Lime Juice, topped with Coke	
Americano	\$18
Campari and Martini Rosso, topped with Soda Water	
Brandy Alexander	\$18
Brandy, Crème de Cacao Brown and Cream	
Bloody Mary	\$18
Vodka, Tomato Juice, Lime Juice, Salt, Pepper, Tabasco and Worcestershire Sauce	
Manhattan	\$18
Canadian Club, Sweet Vermouth and Angostura Bitters	
Whisky Sour	\$18
Whisky, Cointreau, Lemon Juice and Angostura Bitters	
Margarita	\$18
Tequila, Triple Sec and Lime Juice (Frozen or Regular)	
Grasshopper	\$18
Crème de Menthe Green, Crème de Cacao White and Cream	
Dry Martini	\$21
Gin and Dry Vermouth	
Singapore Sling	\$22
Gin, Cherry Brandy, Benedictine DOM, Grenadine, Pineapple Juice, Lemon Juice and Angostura Bitters	
Mai Tai	\$18
Dark and Light Rum, Orange Curacao, Pineapple Juice, Lemon Juice and Angostura Bitters	
Campari Orange	\$18
Campari and Orange Juice	
Black Russian	\$18
Vodka and Kahlúa	
Cosmopolitan	\$21
Vodka, Cointreau, Cranberry Juice and Lime Juice	
Cuba Libre	\$18
Rum, Lemon Juice and Coke	
Daiquiri	\$18
White Rum, Lime Juice and Sugar Syrup	
Gin Fizz	\$18
Gin, Fresh Lime Juice and Sugar Syrup	

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BEVERAGES

COCKTAILS & MOCKTAILS

	Per glass
Mimosa Champagne and Orange Juice	\$30
Kir Royal Champagne and Cassis	\$30
Lychee Martini Vodka, Lychee Liqueur and Lychee	\$21
5 Elements Frozen Cranberry, Orange, Pineapple, Lychee and Champagne Cubes, Vodka and Lychee Liqueur, topped with Champagne	\$25
Mocktail	
Fruit Punch	\$11
Pussyfoot Fruit Punch and Egg Yolk	\$11
Shirley Temple Sprite and Grenadine	\$11

CHAMPAGNE

	Per bottle
CH001 Veuve Clicquot Yellow Label NV Medium straw, yellow color; complex aromas of ripe apple and light cream, excellent depth and persistence; medium bodied, active and layered on the palate; dry, medium acidity, well balanced; bright and beautiful ripe fruit and cream in the flavors; medium finish, lasting impression in the aftertaste.	\$180
CH002 Taittinger Prelude Grand Cru This champagne is subtle and fresh on the nose, with minerals aromas that quickly give way to notes of elderflowers and spicy cinnamon. In the mouth, lean mineral Chardonnay notes delicately balance the aromatic strength of Pinot Noir. The lively palate is dominated by fresh citrus and white peaches in syrup. Overtime, this champagne develops to become more full-bodied, round and silky with a rich, lingering finish that bursts with flavor.	\$240
CH003 Dom Perignon Named after the alleged creator of champagne, Dom Perignon begins with fullness in mouth. Its earthy, smoky, pearly complexity rises to the surface, underscored by the vibrant warmth of peppery spice.	\$550

SPARKLING WINE

	Per bottle
SP001 Torresella Prosecco Extra Dry NV Straw yellow in colour with flashes of green and a fine persistent bead. A bright and fresh fruit bouquet of citrus blossom, subtle pear and white nectarine combines with savoury characters of roasted nuts and delicate spices. The entry is soft with generous primary fruit characters followed by a creamy mid-palate offering nougat and nectarines extending to a lingering and crisp brut finish.	\$95

WHITE WINE

	Per bottle
France FWW01 Jean-Max Roger, Sancerre Marnes et Caillottes Pale gold in colour with golden highlights. Intense, complex nose reminiscent of flowers (peony rose). Opening up to fruitier notes of mango, lemon tart with a touch of meringue on the finish. Rich, round attacks that fills the mouth giving way to increasing freshness on the mid palate and ending on a pleasantly vivacious note. Flavours of yellow peach and poached apricots, strongly echoed on palate.	\$125
FWW02 Louis Jadot, Pouilly Fuisse Classic French burgundy (Chardonnay) with crunchy green apple, creamy white peach and smoky flavours on the palate. A dry, medium-bodied wine with the crisp of acidity.	\$190
FWW03 Louis Max, Chablis 1er Cru Fourchaume It has a refined fruity bouquet, with floral, mineral & lemony hints. On the palate it is full of finesse and tenderness with charming fruit. Long aftertaste with mineral character.	\$250
Italy IWW01 Zenato, Lugana DOC San Benedetto This well-knit white is bright and citrusy, driven by an underlying minerality that frames crunchy green pear and apricot fruity with a zesty finish.	\$110
Australia AWW02 Cape Mentelle, Sauvignon Semillon Pale straw in colour. Heady aromas of lemon blossom, snow peas and lemon thyme are enhanced by a hint of sweet orange sherbet. The full textured palate displays grilled asparagus, a flamboyant squeeze of citrus and a hint of dried herbs. It finishes long and focused with vibrant and cleansing acidity.	\$110
AWW03 Flametree Chardonnay Great purity and line whilst providing less grip on the back palate. Citrus oil, floral notes and grapefruit aromas are well supported by subtle French oak. The palate is textured yet fine, then finishes dry and savoury, a direct result of wild ferments with turbid juices.	\$130
AWW05 Cape Mentelle Chardonnay Light to medium, bright yellow colour. The bouquet is of straw, toast, resin and Friar's Balsam, savoury rather than fruity with plenty of attractive spicy oak. The palate is intense and taut, focused and penetrating, with a tickle of apparent sweetness and a clean, dry finish that lasts. There is a little grip and acid firmness, both of which combine to render a clean, refreshing aftertaste.	\$130

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BEVERAGES

WHITE WINE

RED WINE

USA

USWW01

St Francis, Chardonnay

Granny Smith apple and tropical fruit aromas are combined with fresh minerality. This medium-bodied white wine displays a creamy texture, with bright flavours of green apple and meyer lemon, followed by crisp acidity and a strong lingering finish.

USWW04

Mcmanis Family Pinot Grigio

Light straw in colour, nose full of citrus scents of lemon, lime and grapefruit that are all present. A light-bodied wine, very fruity and fresh showing vivid floral and apple aromas.

New Zealand

NZWW02

Oyster Bay, Chardonnay

Delicately scented pear and nectarine, a graceful stone fruit and floral backdrop with lively crisp apple freshness.

NZWW04

Cloudy Bay, Sauvignon Blanc

Released as a matured wine, with a deliciously aromatic, richly textured, alternative style of Sauvignon Blanc. Bright gold with green hues and laden with lush pink grapefruit, sandalwood and a balmy eucalypt character, it is elegantly structured with a succulent yet restrained palate of citrus and roasted hazelnuts, leading into a generous and lingering finish.

NZWW05

Cloudy Bay, Chardonnay

Showcasing a mid-yellow core with a silvery bright rim. The nose offers appealing aromas of cereals, wheat flower, mandarin and ripe lemon. A hint of smoke is also evident balanced with creamy cashew nuts and an underlying grapefruit zest. The palate has a fresh lively entry matched by a silky mouth filling texture. Layers of flavours include slate, green plums, tart lemons and nougat. A lively wine offering richness and depth.

CHILE

CWW01

Miguel Torres Cordilera Chardonnay

Fresh and fruity aroma with dominant notes of peach, white plum, and grapefruit, with touches of toasted hazelnuts. Mineral on the palate with great volume and an elegant acidity with rich fruity long-lasting aromas and a fresh, pleasant aftertaste.

Per bottle

\$115

\$110

\$120

\$128

\$148

\$110

France

FRW01

Chevalier De Lascombes, Margaux

Beautiful; elegant claret with velvety tannins and a cassis fruits character, with additional earthy tones.

FRW02

Reserve De La Comtesse Pauillac

The 2014 Reserve de Comtesse de Lalande has a very fresh and vibrant bouquet with lovely cedar-infused black fruit that sings of Pauillac-ness. The palate is medium-bodied with fine tannin, crisp and elegant with a keen line of acidity. This feels quite linear at the moment and perhaps the finish could have dealt more complexity commensurate with the aromatics. Yet there is bundle of freshness infused into this Deuxième Vin and there is a palpable salinity on the aftertaste.

FRW03

Le Jardin De Petit Village, Pomerol

Powerful yet elegant wine with substance, a certain tension and great finesse. The colour is almost black, the bouquet boasts crisp, refined fruit, follow by immense length and freshness.

FRW04

Château Le Crock, Saint Julien

Red gamet color, the nose exhibits aromas of red and blue forest fruits, smoke, truffles and pencil shavings. Full bodied, with a firm tannin backbone and grippy on the palate. The finish is medium plus long, with a roasted coffee and smoky aftertaste.

FRW06

Château Villa Bel Air, Grand Vin De Bordeaux

The nose is brimming with ripe red fruits and violet, underpinned by woody notes of vanilla and spice. It is well-structured with plenty of body and a robust, smooth finish that discloses fine tannins and licorice.

FRW13

Crozes-Hermitage Les Meysonniers

Very intense purplish red in colour. Redfruits, blackcurrant and raspberry, followed by violet aromas. Ample and round, final of stewed fruits and vanilla.

Italy

IRW05

Piccini Chianti Riserva DOCG 2015

A dark ruby red in colour wine, filled with nose of ripe dark fruit and herbs. Medium bodied palate with nice tannic bite, showing dark tart of cherries, red berries with medium acidity and gentle finish.

IRW04

Ruffino Modus Toscana IGT

Delightful hints of tobacco and spice lead to inviting aromas of cherries, strawberry and plums. This full-bodied wine is rich with refined, silky tannins and a long finish of vanilla and red berry essence that is particularly pleasurable. Modus' structure on the palate promise that this wine can be aged for many years.

Per bottle

\$195

\$250

\$220

\$230

\$138

\$150

\$130

\$195

Prices are subject to 10% service charge and prevailing government taxes.

Some items may contain or have come in contact with allergens. Guests may check with our staff for assistance.

BEVERAGES

RED WINE

RED WINE

Australia

ARW01

St Hallet Gamekeeper's Shiraz

This wine is a great example of bright fruit and varietal characteristics. Our Gamkeeper's Shiraz shows lots of lush plum and cherry flavours upfront. The flavours combine with a dark chocolate and vanilla framework to create a full bodied but soft, cascading Barossa Shiraz experience.

ARW03

Flametree, Cabernet Merlot

Bright, full red-purple, a full bodied blend, rich textured after 14 months of maturation in French oak. The fruit oak and tannins all make their mark in a wine with the requisite balance for a life time.

ARW10

Cape Mentelle, Cabernet Sauvignon

Delicate and focused but the palate packs a lot of muscle for its age. Retaining some typical dry bay leaf and tobacco notes, the wine displays serious black and red cherry fruit, jammed and caramelized, complemented by focused tannins upfront that generously unravel into warm supple cocoa beans and mocha notes. The noble oak supports the structure all the way to the long liquoricy finish that invites a second sip.

Chile

CRW01

La Causa Pais

Wild red fruit on the nose, with spice hints of great intensity. In the mouth is round, firm with rustic tannins typical of Pais grape. The end is extremely long and invites another glass.

Argentina

ARGRW01

Kaiken Terroir Series Malbec

Elegant soft wine that pairs well with different dishes, especially red meats. With a deep brilliant purplish red color this wine shows fruit notes in the nose that evoke plums and spices such as thyme. The palate displays the silky character of Malbec framed by the structure and freshness of Petit Verdot. The finish reveals interesting notes of fresh fruit from Bonarda.

ARGRW02

Bodega Sottana Reserva Malbec

The colour of this intense Malbec is deep red with attractive purple and crimson hues. On the nose, notes of red fruits such as raspberries and strawberries as well as black fruits and spices such as pepper. A good structured wine with vibrant tannins.

Per bottle

\$100

\$130

\$220

\$95

\$100

\$150

New Zealand

NZRW01

Oyster Bay, Merlot

Glorious flavours of juicy black plum, sweet berry fruits and spice, with fine grained tannins and a lingering silken texture.

NZRW02

Cloudy Bay, Pinot Noir

Lifted aromas of plump red cherries, wild sage flowers and liquorice define the intense varietal character. The palate is rich and savoury with flavours reminiscent of dried herbs, toasty oak and dark red fruits layered over silky, fine grained tannins, finishing with great length and depth of flavour.

NZRW03

Oyster Bay Pinot Noir

Aromatic cherry, bright red berries and juicy black plum with a smooth and seductive texture.

Spain

SRW02

Luis Cana Reserva, Rioja

95% Tempranillo, 5% Graciano. Cherry red colour with aromas red fruits. It is fresh with sweet fruit flavours, balanced tannins and hint of liquor.

South African

SARW01

Man Vintners Bosstok Pinotage

The wine is ruby garnet red with a hint of purple and shows pleasing aromas of mocha chocolate and roasted coffee beans, follow by juicy flavors of red berries, nutmeg and vanilla spice on the palate.

Per bottle

\$120

\$170

\$140

\$130

\$120

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