

*Wine & Beverage  
Menu*

## Goodwood House White Wine Premium

HPPW01

*Ruffino Orvieto Classico DOC, Italy*

\$22 per glass

\$98 per bottle

*Orvieto's fruity and floral bouquet is reminiscent of green apples and meadow flowers. This wine's smooth, refreshing flavours balance beautifully with its structure and acidity.*

HPPW02

*Simonnet-Febvre, Chablis, France*

\$23 per glass

\$118 per bottle

*The wine has a lovely shimmer and is of a pretty golden colour with green reflections. The rich and complex nose is characterised by pleasant and subtle floral and mineral aromas. It has a wonderful structure in the mouth with minerality and the charming typical chardonnay aromas. It is a harmonious wine that is not only fine and elegant but also has an excellent aromatic persistence.*

## Goodwood House Red Wine Premium

HPPR01

*Mount Riley, Pinot Noir, New Zealand*

\$22 per glass

\$98 per bottle

*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.*

HPPR02

*Robert Mondavi Cabernet Sauvignon, USA*

\$22 per glass

\$98 per bottle

*A rich texture with silky tannins and balancing freshness; deep aromas and flavours of blackberries and dark plums, dried herbs and violets with a subtle hint of leather; and a luxuriously long finish that allows these complex flavours to linger on and on.*

## *Goodwood House Champagne*

HPC01

\$29 per glass

*Laurent Perrier La Cuvée Brut NV*

\$138 per bottle

*A pale gold in colour. Fine bubbles feed a persistent mousse. A delicate nose with hints of fresh citrus and white flowers. The wine's complexity is expressed in successive notes such as vine peach and white fruit notes. A perfect balance between freshness and delicacy with fruity flavours very present on the finish.*

## *Goodwood House White Wine*

HPW01

\$18 per glass

*Inviniti, Sauvignon Blanc, New Zealand*

\$78 per bottle

*Aromatic with passionfruit, citrus and freshly chopped herbs. Crisp and dry palate with concentrated fruit characters.*

## *Goodwood House Red Wine*

HPR01

\$18 per glass

*Chateau Loumelat, Merlot Cabernet, France*

\$78 per bottle

*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.*

*Champagnes & Wine  
by the bottle*

# Champagne

CH001

*Veuve Clicquot Yellow Label NV*

\$220

*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 flavours; medium finish, lasting impression in the aftertaste.*

CH002

*Taittinger Prélude Grand Cru*

\$280

*This champagne is subtle and fresh on the nose, with mineral 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. Over time, this champagne develops to become more full-bodied, round and silky with a rich, lingering finish that bursts with flavour.*

CH003

*Dom Pérignon*

\$580

*Named after the alleged creator of champagne, Dom Perignon begins with fullness in the mouth. Its earthy, smoky, pearly complexity rises to the surface, underscored by the vibrant warmth of peppery spice.*

CH004

*Krug Grande Cuvée NV*

\$680

*Stunning mosaics of flavours which blend up to 10 different vintages, combine to give its complexity, elegance and consistency. The bouquet is wonderfully creamy, leading to a rich balance on the palate. Its long, lingering finish is both nutty and toasty, ending with a final flourish of freshness.*

CH006

*Taittinger Brut Reserve NV*

\$158

*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.*

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CH007

*Louis Roederer Cristal Brut*

\$780

*The Cristal is a terrific effort that transcends the vintage. Bursting from the glass with expressive aromas of ripe citrus fruit, nectarine, white flowers, freshly baked bread and subtle hints of honeycomb. It is medium to full-bodied, vinous and fleshy, with an exuberant core of fruit that's girdled by racy acids. A wine that's simultaneously chiselled and demonstrative, meaning that early appeal doesn't come at the expense of the requisite tension for long-term cellaring. Concluding with a long, aromatic and intensely chalky finish, it is a brilliant Champagne that will offer a broad drinking window.*

CH008

*Louis Roederer Collection 243 Brut MV*

\$230

*Dried-lemon, apricot, green apple, salted almond, walnut and light caramel notes. Vinous and layered, with small and tight bubbles. Excellent focus and intensity.*

CH009

*Ruinart Blanc De Blancs NV*

\$340

*From the first nose, intense aromas of fresh fruits are noted: ripe cedar, juicy pear and freshly harvested peach. More floral and elegant, the second nose reveals scents of magnolia, accompanied by a spicy note of ginger and pink peppercorn.*

## *Champagne Rosé*

CH005

*Laurent Perrier La Cuvée Rosé*

\$268

*Elegant, with colour changing naturally from a pretty raspberry hue to salmon-pink. A precise nose of extraordinary freshness and a wide range of red fruits: raspberry, redcurrant, strawberry, black cherry. A fresh and sharp attack for this supple and rounded wine. On the palate, it offers the sensation of plunging into a basket of freshly picked red berries.*

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## Sparkling Wine

SP001

*Torresella Prosecco Extra Dry NV*

\$98

*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.*

SP002

*Rothbury Estate Sparkling Cuvée*

\$88

*Vibrant and lively bouquet exhibits full bodied green apple and melon flavours. Rich and creamy, supported by a lively mousse. Crisp and refreshing.*

## Dessert Wine

DW001

*Carnes de Rieussec, Sauternes*

\$188

*This classic Sauternes wine has an intense golden colour. The aromas include blossom and stone fruit with a hint of honeysuckle.*

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# White Wine

## FRANCE

FWW01

*Jean Max Roger Sancerre Marnes et Caillottes*

**\$138**

*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.*

FWW02

*Louis Jadot, Pouilly-Fuisse*

**\$190**

*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.*

FWW03

*Louis Max, Chablis 1er Cru Fourchaume*

**\$288**

*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.*

FWW05

*Michel Lynch Reserve, Grand Vin De Bordeaux, Graves*

**\$118**

*The nose is intense on notes of toasted almonds and citrus. The palate is generous and ample, with lovely freshness in the finish, on notes of tropical fruits, roasted honey and toast.*

FWW07

*Faiveley, Meursault*

**\$248**

*A 100% Chardonnay with touches of honeysuckle, white and yellow fruits with excellent richness, depth and vibrant acidity-finished with toasted bread and vanilla.*

## ITALY

IWW01

*Zenato Lugana, DOC San Benedetto*

**\$118**

*This well-knit white is bright and citrusy, driven by an underlying minerality that frames crunchy green pear and apricot fruit with a zesty finish.*

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## AUSTRALIA

AWW01

**Bull Ant, Chardonnay**

**\$108**

*This wine, which has had very minimal oak influence, shows enticing tropical fruit characters and some citrus elements on the bouquet. The palate is fresh and vibrant with flavours of melon, pineapple and a long dry finish.*

AWW02

**Cape Mentelle, Sauvignon Blanc Semillon**

**\$118**

*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.*

AWW03

**Flametree, Chardonnay**

**\$138**

*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.*

AWW05

**Cape Mentelle, Chardonnay**

**\$138**

*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.*

AWW06

**Penfolds Bin 311, Chardonnay**

**\$180**

*A persistent citrus line framed by white stone fruit - sliced fresh peach. All balanced by mouthwatering acidity with a subtle, nutty mealiness. Whist this acidity is quite pronounced (almost pithy).*

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## CHILE

CWW01

*Miguel Torres, Cordillera, Chardonnay*

**\$118**

*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.*

## NEW ZEALAND

NZWW02

*Oyster Bay, Chardonnay*

**\$128**

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

NZWW03

*Oyster Bay, Sauvignon Blanc*

**\$128**

*A versatile white grape Sauvignon Blanc that takes on the magical flavours of passion fruit, bright citrus and gooseberry, with a zesty finish.*

NZWW04

*Cloudy Bay, Sauvignon Blanc*

**\$128**

*Bright, lifted citrus aromatics of kaffir lime and grapefruit abound, supported by ripe nectarine-like notes. An elegant, concentrated palate reveals juicy stone fruit and lemongrass, supported by a lovely minerality. Its crisp acidity leads to a mouth-watering and persistent finish.*

NZWW05

*Cloudy Bay, Chardonnay*

**\$148**

*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.*

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SPAIN

SWW01

*Fransola, Sauvignon Blanc*

**\$148**

*Intense, complex aroma of exotic fruit (passion fruit and green fig), delicately ennobled by fine notes of toast and vanilla (from the ageing in new French oak). Good balance in the mouth thanks to the wine's acidity, with floral notes that pleasantly linger mid-palate.*

SWW02

*Flor Innata, Verdejo, Rueda Spain*

**\$128**

*Straw yellow with a thin layer of lemony overtones. High aromatic intensity, with hints of tropical fruits and notes of aniseed. Demonstrating a significant volume with pleasant smoothness.*

USA

USWW01

*St Francis, Chardonnay*

**\$128**

*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*

**\$118**

*Granny 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.*

GERMANY

GWW02

*Clusserath Trittenheimer Apotheke Riesling Kabinett*

**\$128**

*Super complex wild berry and herb bouquet. Very concentrated for a Kabinett.*

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# Red Wine

## FRANCE

FRW01

*Chevalier Des Lascombes, Margaux*

\$258

*Beautiful; elegant claret with velvety tannins and a cassis fruit character, with some more complex earth tones.*

FRW02

*Reserve De La Comtesse Pauillac*

\$318

*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 bundles of freshness infused into this Deuxième Vin and there is a palpable salinity on the aftertaste.*

FRW03

*Le Jardin De Petit Village, Pomerol*

\$228

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

FRW04

*Château Le Crock, Saint-Estephe*

\$238

*The range of scores for these wines should give readers an idea of just how consistent this vintage is at this level. Given the style of the vintage, most of these wines should be accessible young yet evolve for a decade or more because of their concentration and tannic structure.*

FRW05

*Les Tourelles De Longueville, Pauillac*

\$248

*A deep ruby red appearance with bouquet that reveals red berries scent and freshness. The sensation on the palate is silky and full, elegant yet subtle. A harmonious wine, yet distinguish and accessible.*

FRW06

*Château Villa Bel Air, Grand Vin De Bordeaux*

\$138

*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.*

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FRW07		
	<i>Domaine Vacheron Sancerre Rouge</i>	<b>\$198</b>
	<i>It has a touch of flint on the nose, and offers pure fruit reminiscent of gooseberry, nettle and boxwood. This has a certain ease to it, conveying a mellow texture within its light-bodied frame. Dark cherry, red plum, mild herbs, sweet spices, rose petals and a slight smoky finish.</i>	
FRW08		
	<i>Château Grand Mayne, Grand Cru Classe, Saint-Emilion</i>	<b>\$298</b>
	<i>Huge wine revel in its rich and powerful fruits, dark tannins, black chocolate and wood aging flavours.</i>	
FRW13		
	<i>Crozes-Hermitage, Les Meysonniers</i>	<b>\$158</b>
	<i>Very intense purplish red. Red fruits, blackcurrant and raspberry, followed by violet aromas. Ample and round, final of stewed fruits and vanilla.</i>	
FRW14		
	<i>Château Durfort Viviers Grand Cru Margaux</i>	<b>\$428</b>
	<i>On the nose a little buttery, expresses lovely notes of red fruit, dark fruit, violet and light tobacco. On the palate, the attack is very smooth and evolves with a fresh, refined texture. Very pleasant, fruity, full-bodied character. The finish is moderately long and elegant with notes of fresh fruits and vanilla.</i>	
FRW15		
	<i>Domaine de Cristia, CDP Rouge</i>	<b>\$198</b>
	<i>Deep red robe, pulling on purple with aromas of wild strawberries and raspberries on the nose, with a spicy and toasted touch.</i>	
FRW16		
	<i>Château Teyssier Château Laforge, Saint-Emilion Grand Cru</i>	<b>\$268</b>
	<i>Good colour notes of espresso bean and black cherry lead to ripe. Sweet liquorice and black cherry with strong coffee tones in the round finish.</i>	
FRW17		
	<i>Crozes-Hermitage, Les Belles Echappees</i>	<b>\$178</b>
	<i>The blend, faithful to Marrenon wine style, reveals floral and fresh fruits aromas. The wine is suave and round in the mouth.</i>	

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*ITALY*

IRW01

*Torresella Refosco*

**\$108**

*A red wine with a marked personality and a characteristically intense colour. It offers rich scents of wild berries and a long finish that is appealingly reminiscent of bitter cherries.*

IRW02

*Zenato Valpolicella DOC Classico Superiore*

**\$108**

*Deep ruby-red with a complex nose of dried fruit and liquorice. An excellent body and texture and aromas of blackberry jam, currant and chocolate.*

IRW04

*Ruffino Modus Toscana IGT*

**\$218**

*Delightful hints of tobacco and spice lead to inviting aromas of cherries, strawberries 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 promises that this wine can be aged for many years.*

IRW05

*Piccini Collezione Oro Riserva DOCG*

**\$138**

*Fruity bouquet, flavour. Develops sinuously, subtle notes of vanilla.*

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## AUSTRALIA

ARW01

**St. Hallet Gamekeeper's Shiraz**

**\$108**

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

ARW02

**Flametree Embers, Cabernet Sauvignon**

**\$148**

*Lifted aromas of violets, ripe black fruits with chocolate and cedar notes. This year's wine is a little more structured and finer than the more juicy 2015 vintage. Flavours of Satsuma plum, blackberry and chocolate underpin this year's wine. Unashamedly medium bodied with soft fruit and a fine tannin structure.*

ARW03

**Flametree, Cabernet Merlot**

**\$138**

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

ARW04

**Bull Ant, Cabernet Merlot**

**\$128**

*An amazing wine lifted up with bouquet of blackberries and touch of mocha. Is rich, smooth and offers a lovely soft finish with polish tannins.*

ARW05

**Mitolo G.A.M. Shiraz**

**\$180**

*An exceptional example of a precise yet full-flavoured, concentrated Shiraz. Its gorgeous perfume of blueberries, blackberries, camphor, liquorice and pain grillé is followed by an inky/blue/purple -coloured wine offering superb purity, full-bodied richness and gorgeous depth as well as texture.*

ARW09

**Cape Mentelle, Cabernet Merlot**

**\$138**

*Bouquet of violets and brambley fruit complexed with brandy snaps, vanilla and tobacco. A dense and luscious palate, which is offering immediate appeal now.*

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ARW10

*Cape Mentelle, Cabernet Sauvignon*

**\$228**

*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 caramelised, 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.*

ARW11

*Penfolds Bin 138, Shiraz, Grenache, Mataro, Barossa*

**\$190**

*An abundance of flavoursome fruit. Shiraz, selected for its fine savoury tannins, dark fruit and generosity across the mid-palate. Grenoche tannins, exotic red fruits and lively acid provide ample tension. Mataro plays the anchor role, binding the palate into a harmonious balance with dusty, textural, mouth filling tannins.*

## ARGENTINA

ARGRW01

*Sottano Junior Malbec*

**\$118**

*Complex in nose, with fresh aromas that recall fresh cherries and strawberries. Elegant floral notes. Its concentration and smoothness combined with its acidity ensures a persistent and elegant wine.*

ARGRW02

*Bodega Sottano Reserva, Malbec*

**\$158**

*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.*

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## CHILE

CRW01

*La Causa Pais*

\$98

*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.*

CRW02

*Los Vascos – Le Dix*

\$208

*Deep ruby red colour, raspberry and ripe cherry scented nose with hints of saffron, paprika, nutmeg and black pepper, chocolate and tobacco. A broad shoulder red wine of gorgeous personality, large volume, elegant and balanced tannin.*

## SOUTH AFRICA

SARW01

*Man Vintners Bosstok, Pinotage, Coastal Region*

\$128

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

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NEW ZEALAND

NZRW01

*Oyster Bay, Hawkes Bay, Merlot*

**\$128**

*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*

**\$178**

*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 flavours.*

NZRW03

*Oyster Bay, Marlborough, Pinot Noir*

**\$148**

*This Pinot Noir is supple, smooth and medium-bodied. Aromas of black cherries, plum, dried herbs and dark spice. Racy acidity makes this wine mouth-wavering and zesty.*

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SPAIN

SRW01

*Torres Mas La Plana, Penedes*

\$298

*In this small (29 ha.) vineyard only the most select Cabernet Sauvignon grapes are grown. These are used to make strictly limited quantities of Torresí most prestigious red wine, now known to connoisseurs all over the world. In the Paris Wine Olympiad, the 1970 vintage triumphed over some of the most famous wines in the world, including Château Latour. This success has been repeated on several other occasions, with Gran Coronas Mas La Plana notching up numerous other international awards.*

SRW02

*Luis Canas Reserva, Rioja*

\$138

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

SRW03

*Vina Arnaiz Reserva, Tempranillo, Merlot Cabernet Sauvignon, Spain*

\$198

*Deep garnet colour. Intense and complex aromas, with notes of incense against a background of black fruits, plums, vanilla and cherry. Full of flavours, with elegant tannins that provide structure and persistence. Spicy background and vanilla notes in the aftertaste.*

USA

USRW01

*St. Francis, Cabernet Sauvignon, Sonoma County*

\$158

*This Cabernet Sauvignon has rich varietal character and body. The wine is firm structure, generous tannins and depth of colour complement classic aromas and flavours of black currant, cassis, dusty cocoa and tobacco.*

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# *Other Beverages*

## *Classic Cocktail*

*Mimosa* \$30

*Champagne and Orange Juice*

*Long Island Tea* \$25

*Gin, Vodka, Cointreau, Tequila, Rum,  
Lime Juice topped with Coke*

*Bloody Mary* \$18

*Vodka, Tomato Juice, Lime Juice,  
Salt, Pepper, Tobasco and  
Worcestershire Sauce*

*Cosmopolitan* \$21

*Vodka, Cointreau, Lime Juice  
and Cranberry Juice*

*Americano* \$18

*Campri, Martini Rosso  
topped with Soda Water*

*Dry Martini* \$21

*Gin and Dry Vermouth*

*Singapore Sling* \$22

*Gin, Cherry Brandy, Benedictine DOM,  
Cointreau, Grenadine, Pineapple and  
Lemon Juice*

*Aperol Spritz* \$20

*Aperol, Prosecco, Soda*

## Mocktail

<i>Gunner</i>	\$11	
<i>Ginger Ale, Ginger Beer</i>		
<i>Shirley Temple</i>	\$11	
<i>Sprite, Grenadine, Lime Juice</i>		
<i>Virgin Mary</i>	\$11	
<i>Tomato Juice, Lemon Juice, Worcestershire Sauce, Tobasco, Salt and Pepper</i>		
<i>Virgin Mojito</i>	\$11	
<i>Mint Leaves, Fresh Lime, Soda</i>		
<i>Virgin Pina Colada</i>	\$11	
<i>Coconut Cream, Pineapple Juice, Milk</i>		

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## *Cognac*

<i>St Remy Napoleon</i>	<i>\$18</i>
<i>Hennessy VSOP</i>	<i>\$24</i>
<i>Remy Martin VSOP</i>	<i>\$24</i>
<i>Hennessy XO</i>	<i>\$40</i>
<i>Remy Martin XO</i>	<i>\$45</i>
<i>Martell Cordon Bleu</i>	<i>\$38</i>
<i>Remy Martin Louis XIII</i>	<i>\$280</i>

## *Whisky / Whiskey*

<i>Famous Grouse</i>	<i>\$16</i>
<i>Jameson Irish</i>	<i>\$18</i>
<i>Canadian Club</i>	<i>\$18</i>
<i>Glenmorangie 10 Years</i>	<i>\$20</i>
<i>Chivas Regal 12 Years</i>	<i>\$22</i>
<i>Johnnie Walker Black Label</i>	<i>\$22</i>
<i>Glenfiddich Pure Malt</i>	<i>\$28</i>
<i>Glenfiddich 15 Years</i>	<i>\$32</i>
<i>Macallan 12 Years</i>	<i>\$26</i>
<i>Bruichladdich</i>	<i>\$30</i>
<i>Jack Daniel's</i>	<i>\$20</i>

*All 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.*

## *Liquer*

<i>Apricot Brandy</i>	<i>\$16</i>
<i>Cointreau</i>	<i>\$18</i>
<i>Drambuie</i>	<i>\$18</i>
<i>Grand Marnier</i>	<i>\$18</i>
<i>Sambucca</i>	<i>\$18</i>
<i>Tia Maria</i>	<i>\$18</i>
<i>Benedictine DOM</i>	<i>\$18</i>
<i>Bailey's</i>	<i>\$18</i>
<i>Midori</i>	<i>\$18</i>
<i>Kahlua</i>	<i>\$18</i>
<i>Southern Comfort</i>	<i>\$18</i>

## *Port*

<i>Taylor's LBV</i>	<i>\$18</i>
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## *Armagnac*

<i>Château De Laubade XO</i>	<i>\$30</i>
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## *Sherry*

<i>Tio Pepe</i>	<i>\$18</i>
<i>Harvey Bristol Cream</i>	<i>\$18</i>

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## *Gin*

<i>Gordon's</i>	\$16
<i>Bombay Sapphire</i>	\$20
<i>Tanqueray</i>	\$20
<i>The Botanist Islay</i>	\$25
<i>Moneky 47</i>	\$22
<i>Hendrick's</i>	\$26

## *Vodka*

<i>Smirnoff Red</i>	\$16
<i>Absolut Blue</i>	\$18
<i>Belvedere</i>	\$20
<i>Grey Goose</i>	\$22

## *Rum*

<i>Bacardi</i>	\$16
<i>Myers Dark Rum</i>	\$16

## *Tequila*

<i>Jose Cuervo Especial</i>	\$16
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## *Beer*

<i>Tiger Draft</i>	<i>\$14</i>
<i>Tiger Bottle</i>	<i>\$15</i>
<i>Tsingtao</i>	<i>\$15</i>
<i>Asahi</i>	<i>\$15</i>
<i>Heineken</i>	<i>\$16</i>
<i>Heineken 0.0</i>	<i>\$12</i>
<i>Guinness Stout</i>	<i>\$19</i>
<i>Magners Apple Cider</i>	<i>\$19</i>

## *Apertif*

<i>Martini Rosso</i>	<i>\$15</i>
<i>Martini Bianco</i>	<i>\$15</i>
<i>Martini Dry</i>	<i>\$15</i>
<i>Campari</i>	<i>\$16</i>
<i>Pimm's No 1</i>	<i>\$18</i>
<i>Pernod</i>	<i>\$18</i>
<i>Ricard 45</i>	<i>\$18</i>


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## Soft Drink

Coke / Coke Zero / Coke Light / Sprite \$9  
Ginger Ale / Ginger Beer / Soda / Tonic

## Juices

### Freshly Squeezed

Orange \$12 

Green Apple \$12 

### Chilled Juice

Orange \$10 

Pineapple \$10 

Cranberry \$10 

Grapefruit \$10 

Lime \$10 

Lemon \$10 

Tomato \$10

## Artisan Sparkling Tea

### Saicho

Jasmine (200ml / 750ml) \$24 / \$78 

Hojicha (200ml / 750ml) \$24 / \$78




## Mineral Water

Acqua Panna \$10 / \$14  
Still Water (500ml / 750ml)

San Pellegrino \$10 / \$14  
Sparkling Water (500ml / 750ml)

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## Hot Coffee

Regular / Decaffeinated	\$9.50	
Latte / Cappuccino / Mocha / Macchiato	\$10.50	
Espresso	\$9.50	
Double Espresso	\$10.50	
Café Hazlenut	\$11	
Golden Latte	\$11	

## Iced Tea

Black Tea / Lemon Tea	\$10.50	
Peach Perfect Black Tea, Peach	\$11	
Lychee Lady Earl Grey Tea, Lychee	\$11	
Gingerella Black Tea, Ginger Ale, Lime, Mint	\$11	

## Iced Coffee

Regular	\$12	
Chocolate	\$15	
Mocha	\$15	
Espresso Tonic	\$15	



Find out more about the  
**Nutritional Information**  
for the Beverages.



Nutri-Grade mark is based  
on default preparation.

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# Goodwood Exclusive Tea

## BLACK TEA

<i>Goodwood Legacy Blend 120</i>	<i>\$11</i>
<i>Customised for the hotel's 120th anniversary in 2020, a 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.</i>	
<i>Himalayas Mystery English Breakfast</i>	<i>\$10.50</i>
<i>Strong character and full-bodied with light floral undertones, perfect with morning toast and marmalade.</i>	
<i>India Indulgence Royal Darjeeling First Flush</i>	<i>\$9</i>
<i>The king of Indian teas boasting an exquisite fragrance and a vibrant, sparkling taste that develops remarkable overtones of ripe apricots.</i>	
<i>The French Way French Earl Grey</i>	<i>\$9</i>
<i>A fragrant variation of the great classic, delicately infused with citrus fruits and French blue cornflowers.</i>	
<i>Floral Enchantment Timeless</i>	<i>\$9.50</i>
<i>A swirling eddy of savours, blended with a passionate bouquet of hibiscus and bright flowers, turns back the hands of time, producing a refreshing cup with a lingering floral aftertaste. For those moments of eternal emotion.</i>	

## FLORAL TEA

### *Calmness of Beauty Chamomile (theine-free)*

\$9

*Soft and soothing, a rare version of chamomile flowers boasting a rich honey aroma and yield a golden, theine-free cup.*

## GREEN TEA

### *Art of Zen Geisha Blossom*

\$9.50

*Elegant and highly refined, blend of green tea and refreshing, ripe southern fruits infuses into a fragrant cup that will calm and appease after a day's disruptions.*

### *Paris Romance Sweet France*

\$10.50

*The elegance and refinement of France concentrated in a teacup. A combination of green tea with exotic flowers and a touch of chamomile to create a fresh and soothing cup.*