

# Food and Beverage Menu



Images are for illustration purpose only. Product may vary. Prices are subject to GST and service charge

新子原語

130

# Danish Pastries



Weekdays from 8.30am to 3pm, Weekends from 8.30am to 5pm

1.	Danish		
	Butter Croissant	\$4	.20
	Almond Chocolate Croissant	\$4	.20
	Kaya Croissant	\$4	.50
	Pain Au Chocolat	\$4	.20
	Pear Crumble Danish	\$4	.50
	Chocolate Swirl	\$5.	.00

(All danish served with Homemade Vanilla Cashew Butter)

2.

# Other Pastries

## Available all day, all time

Breads (2 slices)	
Sourdough	\$4.20
Rustic Baguette	\$4.20
Brioche	\$4.20
Gluten-free Multi-grain Bread 🛞	\$5.50
(All sliced bread served with Butter and Homemade Berry Jam)	

3.	Muffins	\$6.00/each
	Molten Lava Double Chocolate	
	Molten Lava Banana Custard Speculoos	
	Molten Lava Blueberry Cheesecake	
	Molten Lava Vanilla Apple	
4.	Cakes by Slice	
AL CONTRACTOR	Ondeh Ondeh	\$8,50
	Burnt Cheesecake	\$7.50
	German Chocolate	\$7.50
	Banana	\$7.50
	Caramel Coffee	\$7.50
	Banana Chocolate	\$7.50
	Flourless Chocolate	\$7.50
	Carrot & Zucchini	\$8.50
5.	Savoury Pies	
	Irish Salmon Pie	\$16.00
	Poached Salmon, Potato, Leek, Bacon, Petite Salad	
	Old-Fashioned Chicken Pie	\$15.00
	Chicken Thigh, Carrot, Garden Peas, Celelry, Onion,	
	Rocket, Petite Salad	-
TE		
5		
	Chef's Signature Gluten-Free Vegetarian VG Vegan	

Smashed Avocado Toast with Poached Eggs

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Fruits & Granola Acai Bowl

Croissant Breakfast Sandwich

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1

		**
	Breakfast	
	Everyday from 8.30am to 11.30am	
6.	Toast with Eggs Toasted Sourdough with Butter & Jam, Eggs Your Way (Upgrade to Free Range Organic Eggs +\$4)	\$13.00
7.	Smashed Avocado Toast with Poached Eggs Toasted Sourdough, Poached Eggs, Sundried Tomatoes, Pickled Onions, Feta Cheese, Spiced Pumpkin Seeds (Upgrade to Free Range Organic Eggs +\$4))	\$22 <u>.</u> 00
8.	Double Trouble Chia Pudding 🖉 🕥 👽 Organic Coconut Yoghurt, Seasonal Fruits, Torched Pineapple, Homemade Granola and Coconut Chia with Earl Grey Honey (V) or Sea Salt Gula Melaka (VG)	\$15.00
9.	Fruits & Granola Acai Bowl 🖉 🕥 👽 Blended Organic Acai Berry Base, Homemade Granola, Seasonal Fruits, Sea Salt Cashew Butter, Toasted Coconut Flakes	\$13,00
10.	Croissant Breakfast Sandwich Scrambled Egg, Avocado, Cumberland Sausage, Cheddar Cheese, Arugula Maple Dijon	\$21,00
11.	Parma Ham Toastie Sourdough Bread, Porsciutto di Parma, Baby Spinach, Emmental Cheese, Tomato Chutney	\$23.00
12.	Maple Bacon & Egg Muffin Toasted English Muffin, Maple Bacon, Sunny Side Up Egg, Cheddar Cheese, Ranch Dressing (Upgrade to Free Range Organic Eggs +\$4)	\$18,00
13.	Funghi French Toast Brioche French Toast, Mixed Mushrooms, Emmental Cheese, Pickled Onion, Poached Egg, Maple Syrup (Gluten Free Option Available. Upgrade to Gluten Free Bread +\$3, Upgrade to Free Range Organic Eggs +\$4)	\$18.00
14.	Caesar Salad with Grilled Masala Chicken Cos Lettuce, Ortiz Anchovy Dressing, Soft-Boiled Egg, You Tiao Croutons, Crispy Garlic Bits, Bacon Bits, Parmesan Cheese, Pickled Onion (Gluten Free Option Available)	\$26,00
15.	Fresh Burrata and Heirloom Tomato Salad Wild Rockets, Burnt Butter Balsamic Dressing, Toasted Pine Nuts, Toasted Sourdough (Gluten Free Option Available. +\$8 for Prosciutto Ham)	\$28,00



VG Vegan



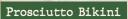
Full English Fry-up Breakfast

Bubble and Squeak

Tanglin Eggs Benedict

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R	Brunch	5
	Weekdays from 11am to 3pm	
	Weekends from 10am to 5pm	
16.	Toast with Eggs 💋	\$13.00
	Toasted Sourdough with Butter & Jam, Eggs Your Way (Upgrade to Free Range Organic Eggs +\$4)	
17.	Smashed Avocado Toast with Poached Eggs 🔎	\$22.00
	Toasted Sourdough, Poached Eggs, Sundried Tomatoes, Pickled Onions, Feta Cheese, Spiced Pumpkin Seeds	
	(Upgrade to Free Range Organic Eggs +\$4)	
18.	Double Trouble Chia Pudding 💋 🔇 🐨	\$15.00
	Organic Coconut Yoghurt, Seasonal Fruits, Torched Pineapple, Homemade Granola and Coconut Chia with Earl Grey Honey (V) or Sea Salt Gula Melaka (VG)	
19.	Fruits & Granola Acai Bowl 🥖 🛞 🐨	\$13.00
	Blended Organic Acai Berry Base, Homemade Granola, Seasonal Fruits, Sea Salt Cashew Butter, Toasted Coconut Flakes	
20.	Full English Fry-up Breakfast	\$26.00
	Cumberland Sausage, Streaky Bacon, Locally Farmed Mushrooms, Roasted Cherry Tomatoes, Potato Hash Brown, Baked Beans, Toasted Sourdough with Butter	
	(Choice of Eggs: Sunny Side Up, Scrambled, Omelette, Poached)	
21.	Vegan Big Brekkie VG	\$28,00
	Tofu Scramble, Grilled Beyond Sausage, Eggplant "Bacon", Locally Farmed Mushrooms, Roasted Cherry Tomatoes, Potato Hash Brown, Baked Beans, Toasted Sourdough, Smashed Avocado	
22.	Tanglin Eggs Benedict (😂)	\$25,00
	English Muffin, Prosciutto Ham, Wild Rockets, Locally Farmed Mushrooms, Poached Eggs, Hollandaise Sauce	
23.	Bubble and Squeak	\$24.00
	Rosti, Fried Egg, Cumberland Sausage, Streaky Bacon, Sautéed Seasonal Vegetables, Roasted Cherry Tomatoes, Hollandaise Sauce	
24.	Steak & Eggs	\$34.00
	Ribeye Steak, Charred Scallion Chimichurri, Roasted Potatoes, Roasted Cherry Tomatoes, Sunny Side Up Eggs	
	Add - Ons	
	Prosciutto Ham (2pcs) \$8.00 Potato Hash Brown (3pcs) \$5.00	
	Beyond Sausage (1pc) \$9.00 Tomato Baked Beans \$6.00	
	Cumberland Sausage (1pc) \$8.00 Coleslaw \$4.00	
	Roasted Cherry Tomatoes \$6,00Petite Salad \$6,00Sautéed Mushrooms \$6,00Smashed Avocado \$6,00	
	Grilled Streaky Bacon (4pcs) \$8,00	
K		N N



Spiced Curry Lamb Papadum Nachos

Tanglin Scotch Eggs

Mini Yorkshire Pudding

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	<b>Discrete Service Serv</b>	
Ар	petiser	
25.	Tanglin Scotch Egg Cage-Free Organic Egg, Purple Cabbage Slaw, Pickled Mustard Seeds, Ranch Dressing	\$20,00
26.	Mini Yorkshire Pudding (5pcs)	\$20,00
27.	Spiced Curry Lamb Papadum Nachos Sour Tomato Chutney, Garden Peas, Pickled Onion	\$16,00
28.	Prosciutto Bikini (8pcs) Brioche, Swiss Cheese, Normandy Butter, Tartar Sauce (Gluten Free Option Available)	\$22,00
29.	Marmite Fried Chicken Wings Served with Ranch Dressing, Lightly Spiced	\$18,00
30.	Truffle French Fries Topped with Parmesan Cheese, Served with Ranch Dressing	\$16,00



Vegetarian VG Vegan



Mulligatawny Soup

Field Mushroom Soup with Truffle Oil

> Fresh Burrata and Heirloom Tomato Salad

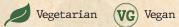
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Caesar Salad with Grilled Masala Chicken

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		ALC: A CONTRACT
	<b>Lunch and Dinner</b> Weekdays from 12pm onwards Weekends available all day	
So	ups	
31.	Mulligatawny Soup Served with Rustic Baguette	\$12,00
32.	Field Mushroom Soup with Truffle Oil Served with Rustic Baguette	\$12.00
Sa	lads	Ne.
33.	Caesar Salad with Grilled Masala Chicken Cos Lettuce, Ortiz Anchovy Dressing, Soft-boiled Egg, You Tiao Croutons, Crispy Garlic Bits, Bacon Bits, Parmesan Cheese, Pickled Onion	\$26,00
34.	Fresh Burrata and Heirloom Tomato Salad Wild Rockets, Burnt Butter Balsamic Dressing, Toasted Pine Nuts, Toasted Sourdough (+\$5,00 for Prosciutto Ham)	\$28,00
35,	White "Rojak" Fruit Salad with Kaffir Lime Quinoa Mesclun Salad, You Tiao Croutons, Dragonfruit, Pineapple, Turnip, Cucumber, Cherry Tomatoes, Cashew Nuts, Ginger Flower Vinaigrette	\$22,00
	Salads Add - Ons	See Should B
NO.	Soft-boiled Egg \$3.00	
	Feta Cheese \$6,00	Sales and a second
	Grilled Masala Chicken \$8.00	
	Sautéed Mushrooms\$6,00Beyond Sausage (lpc)\$9,00	and the second
		When the set of







Sunday Roast

Salmon Wellington

Grandmother's Roasted Chicken

12

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	12	- Otener
	Lunch and Dinner	
	Weekdays from 12pm onwards Weekends available all day	5
We	stern Mains	AT MIL
36.	English Fish and Chips Beer-battered Fish, French Fries, Purple Cabbage Slaw, Mushy Peas, Garlicy Tartar Sauce	\$26,00
37.	Salmon Wellington 💭 Cream Spinach, Lemon & Dill Beurre Blanc, Petite Salad	\$30,00
38.	Grandmother's Roasted Chicken Spatchcock Chicken, Onion Gravy, Yorkshire Pudding, Garden Peas, Roasted Potatoes, Roasted Carrots, Charred Broccoli	\$28,00
39.	Sunday Roast 💭 Roasted Grass-Fed Angus Beef, Onion Gravy, Yorkshire Pudding, Garden Peas, Roasted Potatoes, Roasted Carrots, Charred Broccoli	\$36,00
40.	Irish Shepherd's Pie Minced Lamb Ragout topped with Mashed Potato and Cheese	\$26,00
41.	Primavera Lasagna VG Vegan Pasta Sheet, Locally Farmed Mushrooms, Wilted Baby Spinach, Zucchini, Tomato Fondue, Vegan Mozzarella, Creamy Garlic Cashew Sauce	\$26.00



Gluten-Free

Vegetarian VG Vegan



Tanglin Style Pao Fan (Poached Rice)

Indian Butter Chicken

Crispy Hainanese Kurobuta Pork Chop

Hainanese Oxtail Stew

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K	Lunch and Dinner Weekdays from 12pm onwards	7
	Weekends available all day	
As	ian-Inspired Mains	
		¢20.00
42.	Crispy Hainanese Kurobuta Pork Chop (Salarian Contential Tomato Sauce, Garden Peas, French Fries, Purple Cabbage Slaw	\$32.00
43.	Hainanese Oxtail Stew	\$28,00
	Zucchini, Potatoes, and Carrots, served with Rustic Baguette	420.00
44.	Tanglin Style Pao Fan (Poached Rice)	\$34.00
	Organic Jasmine Rice, Locally Farmed Tiger Prawns, Crabmeat, Clams, Scallop, Squid, Arugula, Puffed Rice, Onsen Egg with Rich Superior Broth	
45.	Indian Butter Chicken	\$27.00
	Potatoes, Garden Peas, Cumin Pilaf Rice, Grilled Naan, Tomato Chutney	
46.	Lamb Tikka Masala	\$27,00
	Potatoes, Garden Peas, Cumin Pilaf Rice, Grilled Naan, Tomato Chutney	
47.	Indian Butter Vegetables with Mock Lamb	\$27.00
• • •	Seasonal Vegetables, Potatoes, Cumin Pilaf Rice, Grilled Naan, Tomato Chutney	
C	ndwiches	
Jai	ndwicnes	
48.	Classic Reuben Sandwich	\$26.00
	Corned Beef, Sauerkraut, Onion Marmalade, Pickles, Swiss Cheese, Ranch between Sourdough Bread	
49.	Picnic Pork Ham Sandwich	\$26.00
	Gourmet Pork Ham, Argula, Tomatoes, Maple Dijon, Swiss Cheese, Pickled Onions between Sourdough Bread	
50.	Veggie Melts 💋	\$24.00
	Mixed Vegetables Ragout, Pickled Onions, Wilted Baby Spinach, Swiss Cheese, Ranch between Sourdough Breadrved	



Gluten-Free 💋 Vegetarian VG Vegan



Grilled Chicken with Pesto Cream Sauce

Vegetable Primavera Aglio Olio

> Tiger Prawn Spicy Aglio Olio

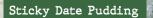
		<b>Lunch and Dinner</b> Weekdays from 12pm onwards Weekends available all day	
	Pa	sta	61 101
	Glu	ten-Free Spaghetti	\$2.00
	Glu	ten-Free Fusilli	\$2.00
	51.	Tiger Prawn Spicy Aglio Olio 🛞 Linguine, Fine Beans, Garlic Confit and Pepperoncini	\$26,00
	52.	Creamy Singapore Chili Crab Pasta	\$26.00
	52.	Linguine, Creamy Chili Crab Sauce, Cherry Tomatoes, Jumbo Lump Crab Meat, Ebikko	12000
-	53.	Grilled Chicken with Pesto Cream Sauce	\$26.00
		Penne, Sun-dried Tomato, Parmesan Cheese, Masala Chicken Thigh	
	54.	Creamy Vegan Pasta VG	\$24,00
		Cherry Tomatoes, Creamy Garlic Cashew Sauce	
	55.	Vegetable Primavera Aglio Olio 🥖	\$24,00
		Linguine, Seasonal Vegetables, Pine Nuts	·
			Call Aller
-	-		and the second second
		r The Little Ones	
	56.	Salmon Creamy Tomato Pasta	\$14.00
		Served with Parmesan Cheese	AND
	57.	Mushroom Cream Pasta 💋	\$14.00
		Served with Parmesan Cheese	and the second
and the	58.	Mini Fish and Chips	\$16.00
		Served with Coleslaw and Garlicky Tartar Sauce	CONTRACTOR AND
199-1			416.00
	59.	Chicken Stick & Fries Served with Coleslaw	\$16.00
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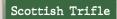


Gluten-Free

Vegetarian VG Vegan







British Danish Bread & Butter Pudding

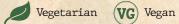
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		• Lunch and Dinner Weekdays from 12pm onwards Weekends available all day	
]	Dess	serts	
é	В	Sticky Date Pudding Brûlée Banana, English Toffee Sauce, Nutella Soil, Papadum, Coconut Ice Cream.	\$16.00
e	М	Scottish Trifle Mixed Berries Jelly, Drambuie Cremeux, Lemon Curd, Homemade Granola, Seasonal Fruits, Lime Tuile	\$16,00
e		British Danish Bread & Butter Pudding Rum & Raisins, Chocolate, Cinnamon, Vanilla Ice Cream, Cocoa Nibs	\$18,00
6	S	<mark>leritage Gula Melaka Sago Pudding</mark> easonal Fruits, Coconut Cream, Pandan Gula Melaka Syrup, Gula Melaka Meringue	\$14.00

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# Coffee By Faema Espresso



# Speciality Hot Drinks

64.	Espresso	\$4.00	72.	Chai Soy Latte	\$9.90
65.	Long Black	\$5.00	73.	Hot Chocolate	\$9.90
66.	Americano	\$5.00	74.	Babyccino	\$3.50

## White

67.	Cappuccino	\$6.00
68.	Latte	\$6.00
69.	Flat White	\$6.00
70.	Macchiato	\$6.00
71.	Mocha	\$7.00

Extra Shot +\$1.50 / Iced +\$1.00 Skinny / Soy / Almond / Oat Milk +\$1.50 Add Vanilla / Hazelnut / Caramel +\$1.50







# HOT TEAS



\$9.00/Pot. All teas are refillable

## Black Tea

#### 75. Supreme Earl Grey

A timeless expression of robust Assam leaves with an aromatic liquoring of citrus bergamot.

#### 76. Grand Cru Breakfast

A dark and rich superb Assam black tea with amlty undertones for a satisfying start to the day.

#### 77. Summer Mango

Chunky bits of Mango fruits combined with full-bodied black tea, taking you all the way to the tropics with every sip.

## Green Tea

#### 78. Jasmine Green

Rare and exceptional Long Jing green tea, married with intoxicating fragrant jasmine tea blossoms.

#### 79. Secrets of Singapore

Restorative tea featuring goji berries paired with a soothing blend of various tea leaves, perfumed with mild florals and exotic fruits.

#### 80. Organic Moroccan Mint

Cooling and aromatic, blends with fragrant mint leaves and handrolled green tea for a refreshing and heady cup.

## Wellness and Herbal

# 81. Chamomile Dream (caffeine-free)

Boost the immune system and relieve symptoms of anxiety, making it far more than just a sleep aid.

82. Strawberry Cream (caffeine-free)

Herbal blend of rich summer fruits and tropical florals, best paired with desserts.

#### 83. Organic Yoga Chai (caffeine-free)

Sip after sip, strong cinnamon flavour with warm dulcet tones at the beginning and light spiciness in the finish thanks to ginger and pepper.

#### BLACK TEA

Complex and assertive, it is the most consumed of all the teas. It goes through four stages of production - withering, rolling, oxidation and drying/firing, resulting in an intense taste and contains more caffeine than less oxidized teas.

#### GREEN TEA

Our green teas capture the fresh clean air of high mountain tea gardens and define how green tea should taste. Fresh harvested leaves are skilfully steamed, rolled and pan-fired in a wok for the ultimate cup of well-being.

#### WELLNESS AND HERBAL

Steeped with health benefit praise, our caffeinefree herbal tea infusions are created with authenticity, using the choicest hand-harvested herbs, aromatic flowers, healthful fruits, premium spices, roots, seeds and rare botanicals from around the world.







# Other Beverages



## Iced Teas

84.	Classic Iced Lemon Tea	\$9.00
85.	Iced Strawberry Tea	\$9.00
86.	Iced Peach Tea	\$9.00

# Fresh Juices

87.	Apple Juice	\$8.00
88.	Orange Juice	\$8.00
89.	Pineapple Juice	\$8.00
90.	Calamansi Juice	\$8.00

# Iced Speciality Drinks

91.	TCH Fruit Punch Mix of Cranberry, Orange, Apple and Pineapple	\$14.00
92.	Chocolate Milkshake Chocolate Cream, Ovaltine, Milk and Vanilla Ice Cream	\$14.00
93.	Virgin Strawberry Mojito	\$10.00
94.	Ice Choco-Caramel Latte	\$14.00
Sof	Et Drinks	
95.	Pepsi	\$5.00
96	Pepsi Black	\$5.00
97.	7-Up	\$5.00

Water

98.

Ginger Ale

99.	Evian 750ml (Still)	\$8,00
100.	Ferrarelle 750ml (Sparkling)	\$8.00





\$5.00

# For Gin Enthusiasts

## Gin and Tonic

101.	Tanglin Classic	\$18.00
	Widges London Dry Gin, Cucumber,	
	Rosemary, and Fever-Tree Tonic.	
102.	Blue Lavender	\$18.00
	Brass Lion Butterfly Pea Gin and Fever-Tree Tonic.	
103.	Spiced Grapefruit	\$18.00
	Brass Lion Gin, Fresh Grapefruit, Peppercorn and Tonic Water.	
104.	Berries Wonders	\$18.00
	Widges London Dry Gin, Fresh Strawberries, Blueberries, Junipe Berries, and Fever-Tree Tonic	r
105.	Citrus Peel	\$18,00
	Widges London Dry Gin, Lemon, Lime, Orange Peel, and Fever-Tree Tonic	
106.	Bloody Brilliant	\$18.00
	Four Pillars Bloody Shiraz Gin, Fresh Bloody Orange and Fever-Tr	00
	Tonic.	cc

### Gin

		Shot
107.	Hendrick's Gin	\$16.00
108.	Four Pillars Bloody Shiraz Gin	\$14.00
109.	Bombay Sapphire	\$12.00
110.	Widges Dry Gin London	\$11,00
111.	Ableforth's Bathtub Gin	\$12.00
112.	The Boutique-y Gin Company Moonshot Gin	\$12.00
113.	The Boutique-y Gin Company Finger Lime	\$12.00
114.	Brass Lion Singapore Dry Gin	\$14.00
115.	Brass Lion Butterfly Pea Gin	\$14.00
116.	Terai Indian Dry Gin	\$12.00

#### FUN FACT

To make Moonshot Gin, every gram of the botanicals used to make this gin was sent into near-space and exposed to an air pressure of less than 1/100th of that at sea level! Scan to watch









# Alcoholic Beverages



# Draft BeersFresh from the tap1/2 HalfPint117.Archipelago Summer<br/>IPA Craft Beer\$11,00\$11,00\$18,00118.Heineken Pint\$11,00\$18,00

# Classic Cocktails

119.	Classic Mojito Bacardi Rum, Sugar, Mint Leaves, Lime and Soda Water.	\$20.00
120.	Classic Margarita Patron Tequila, Cointreau and Fresh Lime Juice.	\$20.00
121.	<b>Old Fashioned</b> Maker's Mark Whisky, Bitters, Sugar and Orange Peel.	\$20.00
122.	Singapore Sling Hendrick's Gin, Cherry Brandy, DOM Benedictine, Cointreau, Bitters, Grenadine, Pineapple Jui and Lime Juice.	<b>\$22.00</b> ce
123.	Long Island Iced Tea Bombay Sapphire, Patron Tequila, Captain Morgan Rum, Absolut Vod Cointreau.	<b>\$22.00</b> ka,

## Bottled Beers

124.	Tiger	\$14.00
125.	Guinness	\$16.00

## Spirits

		Shot	Bottle
Vodl	ka		
126.	Grey Goose	\$12,00	\$160.00
127.	Belvedere	\$14.00	\$180.00
Tequ	uila		
128.	Patron Anejo	\$14.00	\$170.00
129.	Patron Reposado	\$16.00	\$190.00
Rum			1.000
130.	Myer's Dark	\$12,00	\$120.00
131.	Bacardi White	\$12.00	\$120.00
Sing	gle Malt Whisky		
132.	Glenfiddich (18yrs)	\$28,00	\$360,00
133.	Glenlivet (18yrs)	\$30.00	\$380.00
134.	Lothaire Fruite de France	\$14.00	\$180.00
135.	Macallan 12 Year Triple Cask	\$18.00	\$240.00
Bran	ıdy		
136.	Hennessy VSOP	\$16.00	\$228.00



	WINE	
Но	use Pours	Second of the
		Glass
137.	Red/White	\$12,00
138.	Sparkling Brut	\$12,00
Spa	arkling	
		Bottle
139.	Masia Salat Cava Rose Organic Spain, Catalonia	\$88.00
	Pale and clean rose color, Fine and persistent bubble with abur formation of rosaries and a thick crown. Varietal: Trepat 34%, Garnacha 33%, Monastrell 33%	ndant
140.	Bollinger Brut	\$158.00
	France, Champagne	
and the	Looking the part with a keenly struck trade-off between fresh complexity, there's plenty of pinot-derived red fruit on the nor	

as biscuity, mellow, sweet spices and fragrance. The palate takes a similar path, with some grilled cashews and citrus, too. Nicely crafted texture, with cherry and peach fruits.

Varietal: Chardonnay, Pinot Nior, Pinot Meunier







Wine



141.	Elderton E-SERIES Chardonnay	\$76.00
	South Australia	
	Medium Bodied and crisp, with hints of peach, melon and mango. A deliciously rich, balanced and uncomplicated Chardonnay	
	Varietal: Chardonnay	
1/2	Ropiteau Puligny Montrachet Blanc	\$178,00
142.		\$170.00
	France, Burgundy	
	Shiny white gold. Aromas of citrus enhanced by delicately toasted vanilla notes. Fresh and light in the mouth, with a good minerality and discreet woody notes.	
	Varietal: Chardonnay	
1/2	Color Clarke MATRAN Descent Construct Discourse	41 00 00
143.	Saint Clair WAIRAU Reserve Sauvignon Blanc	\$122.00
143.	New Zealand, Marlborough	\$122.00
143.	New Zealand, Marlborough Opulent and expressive with concentrated aromas of white currant and passionfruit with an interlaced green thread. Pure and focused with complex layers of bright citrus and tropical fruit. The palate is textural	\$122,00
143.	New Zealand, Marlborough Opulent and expressive with concentrated aromas of white currant and passionfruit with an interlaced green thread. Pure and focused with	\$122,00
143.	New Zealand, Marlborough Opulent and expressive with concentrated aromas of white currant and passionfruit with an interlaced green thread. Pure and focused with complex layers of bright citrus and tropical fruit. The palate is textural and rich with salty mineral notes and a long lingering finish.	\$122,00
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Varietal: Riesling



# Wine



# Red

145.	Stone Bay Pinot Noir	\$92.00
	New Zealand, South Island	
	It displays ruby red hues with a palate that is loaded with raspberries, cherries, and subtle plum.	
	Varietal: Pinot Noir	
146	. Toi Toi Central Otago Pinot Noir	\$112,00
	New Zealand, Central Otago	
	Sweetly fruited and immediately appealing, the wine shows dark plum, blueberry, floral, almond, and subtle spice aromas on the nose, leading to a beautifully weighted palate that is succulent and supple.	
	Varietal: Pinot Noir	
147.	Thompson Estate Four Chambers Cabernet Sauvignon 2020	\$88.00
	Australia, Perth	
	Red cherry, red currants and a spicy savoury clove edge lifts from the glass while more delicate aromas of violets, Mulberries and black currant together with subtle chocolate notes add further layers of complexity. Delicate red berry and red currant fruits fill the palate while ripe, elegant, well integrated tannins add structure. The red cherry and red currant flavours linger endlessly, giving great length and seamless purity, leaving the consumer salivating for more. Delicate red berry and red currant fruits fill the palate while ripe, elegant, well integrated tannins add structure	
	Varietal: Cabernet Sauvignon	
148	. Siglo Crianza selections	\$72.00
	Spain, Rioja	
	Intense cherry red color with high robe and garnet rim. Medium-high intensity and stands out for its red and black fruit in perfect harmony with the spices, eucalyptus and elegant toasted from the oak barrel. Fresh, round, elegant with very ripe tannins. Long aftertaste reminiscent of the red and black fruit.	
	Varietal: Tempranillo	
149.		\$88.00
	Australia, South Australia	
	Fresh and full-bodied with lashings of spice, plums, blueberry and dark chocolate.	
	Varietal: Shiraz	
150.	Chateau Billeron Bouquey Saint Emilion Grand Cru	\$122.00
	France, Bordeaux	
	It shows deep purple color, with floral and fresh fruit aromas as well as notes of exotic spice. The palate is supple and round with notes of black plum, black cherry, cedar and cardamom, supported by smooth and well- polished tannins.	
	Varietal: Cabernet Sauvignon	



