



CHAMPAGNE & SPARKLING

Louis Dumont, Brut Champagne, France	\$30
La Montelliana, Prosecco Superiore DOCG "Asolo", Veneto, Italy	\$18
Cava Montcadi Brut, Catalonia, Spain	\$12
Comte De Chamberi, Mousseux Brut, Valdepeñas	\$15
Vino Frizzante, Rosado Estrella de Murviedro, Catalonia, Spain	\$15

WHITE WINE

Leonardo Da Vinci, Pinot Grigio, Emilia-Romagna, Italy	\$15
Peter Meyer, Riesling, Mosel, Germany	\$15
La Baume Saint-Paul Reserve, Chardonnay, Pays d'Oc, France	\$15
Babich, Sauvignon Blanc, Marlborough, New Zealand	\$15
Bodega Norton, Finca La Colonia, Torrontes, Mendoza, Argentina	\$15

RED WINE

Castello Banfi, Placido, Chianti, Tuscany, Italy	\$15
Aliwen, Pinot Noir, Central Valley, Chile	\$15
Lange Twins, Sand Point, Merlot, Lodi, USA	\$15
South South West, Shiraz, Cabernet, Pinotage, Western Cape, South Africa	\$15
Kaiken, Malbec, Mendoza, Argentina	\$20

ROSÉ WINE

Tini, Sangiovese Rosé, Emilia-Romagna, Italy	\$15
Plantaranas, Rosado, Bobal Rosé, Castilla-La Mancha, Spain	\$15
Norton Finca La Colonia, Malbec Rosé, Mendoza, Argentina	\$15
Fabulous Ant Pink, Chardonnay Rosé, Tolna, Hungary	\$10

DESSERT WINE

Vintales, Blooming Late, Moscato, Western Cape, South Africa	\$15
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Menu is WOW INCLUSIVE. Vintage is subject to availability, bottle size, unless otherwise stated in 750 ML. All prices are inclusive of service charge and taxes.