

The Cellar

DINE BY DESIGN

Wine Down Under (3 Wines) - 90

Artisanal Ginger Tequila & Orange Curaçao, black peppercorn infused agave, fresh lime juice and Angostura bitters*

Burgundy Opulence (3 Wines) - 130

Wines from one of the finest wine regions on the planet. Rich and creamy, simply heavenly.

South American Journey (5 Wines) - 150

An exceptional selection of white and red wines from the finest South American producers.

Discover Italy (5 Wines) - 170

A journey through the famous wine regions of Italy, from Piedmont to Tuscany, passing through Veneto, Friuli and Sicily.

The Magic of Champagne (5 Wines) - 190

Champagne can indeed be magical, and this selection will transport you to the heart of this remarkable part of the world.

Bordeaux Grand Cru (5 Wines) - 280

An unmissable opportunity to try Grand Cru wines from some of the finest châteaux in Bordeaux, a true wine paradise.

Prices are quoted in USD and are subject to government taxes, GST and service charge.

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DINE BY DESIGN

Hedonism

Crispy Fish Tacos

Herb Aioli, Lemon (G, E, F, CR, MO, MUS)

🍷 Ca' del Bosco Brut Franciacorta, Lombardy, Italy

Garlic Butter Prawns

Grilled Asparagus, Chimichurri Sauce (D, CR)

🍷 Chardonnay Catena Zapata Alta 'Historic Rows' 2022,
Mendoza, Argentina

Beef Ragu

Tagliatelle Pasta, Truffle Parmesan Crisp (G, D, E, C)

🍷 Bordeaux Blend Château Manoir Gravoux 2010, Côtes de
Bordeaux, France

Pear and Almond Tart

Vanilla Ice Cream (G, D, E, TN)

🍷 Riesling Gunderloch Rothenberg 2004, Rheinhessen,
Germany

\$145++ PER PERSON WITH WINE PAIRING

\$95++ PER PERSON, WINE À LA CARTE

G - Gluten, D - Dairy, P - Peanuts, TN - Tree Nuts, SOY - Soybean,
SS - Sesame, E - Egg, C - Celery, L - Lupin, F - Fish, CR - Crustaceans,
MO - Molluscs, MUS - Mustard, SUL - Sulphites

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Champagne Hedonism

Crispy Seafood Tacos

Herb Aioli, Lemon (G, E, F, MUS)

🍷 Manafaru Champagne Cocktail

Seared Yellowfin Tuna

Romesco Sauce, Fresh Herbs Mélange (F, G, TN)

🍷 Perrier-Jouët Belle Epoque Brut 2015, Épernay

Miso Black Cod

Sautéed Broccolini, Spiced Edamame (F, SOY, G)

🍷 Duval-Leroy Brut Grand Cru 'Femme de Champagne', Avize

Vanilla Sphere

Mixed Berries, Almond Tuile, Cherry Ice Cream (G, D, E, TN)

🍷 Louis Roederer Cristal Brut Rosé 2009, Montagne de Reims

\$300++ PER PERSON

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Indulgence

Crispy Seafood Tacos

Herb Aioli, Lemon (G, E, F, CR, MO, MUS)

🍷 Ca' del Bosco Brut Franciacorta, Lombardy, Italy

Spaghetti with Prawns

Cherry Tomato, Chilli Flakes, Garlic, Fresh Herbs (G, CR)

🍷 Ribolla Gialla Marco Felluga Maralba 2021,
Friuli Venezia Giulia, Italy

Poached Reef Fish

Curried Pumpkin Velouté, Fried Moringa (D, F, MUS)

🍷 Sancerre Lucien Crochet La Croix du Roy 2013,
Loire Valley, France

Slow-Cooked BBQ Beef Short Rib

Potato Purée, Crispy Leeks (D, C, MUS)

🍷 Château Batailley 1985, Pauillac AOC, Bordeaux, France

Crème Brûlée

Passion Fruit Coulis (D, E)

🍷 Gewürztraminer René Muré Clos Landelin 2007,
Alsace Grand Cru, France

\$250++ PER PERSON WITH PAIRING

\$140++ PER PERSON, WINE À LA CARTE

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Elegance

Smoked Salmon Tostada

Avocado, Cherry Tomato, Sour Cream, Cilantro (G, D, F)

🍷 Piper-Heidsieck Brut Rosé Sauvage, Reims

Pan-Fried King Scallop

Green Pea Purée, Truffle Herb Butter (D, MO)

🍷 Billecart-Salmon Brut, Mareuil-sur-Aÿ

Grilled Octopus

Smoky Romesco Sauce, Rocket Salad (G, TN, MO)

🍷 R de Ruinart Brut, Reims

Slow-Braised Beef Short Rib

Potato Purée, Mushroom Duxelles (D, C)

🍷 Laurent-Perrier Brut, Tours-sur-Marne

Dark Chocolate Olive Oil Tart

Blackberry Compote (G, D, E)

🍷 Perrier-Jouët Belle Epoque Brut 2015, Épernay

\$500++ PER PERSON WITH PAIRING

\$250++ PER PERSON, WINE À LA CARTE

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Essence

Roasted Cauliflower

Romesco Sauce, Truffle Mayo (G, E, TN, MUS)

🍷 Manafaru Punch

Yellowfin Tuna Crudo

Avocado, Radish, Citrus Vinaigrette (F, MUS)

🍷 Marchese Antinori Tenuta Montenisa Cuvée Royal

Franciacorta, Lombardy, Italy

Garlic Butter Prawns

Grilled Asparagus, Chimichurri Sauce (D, CR)

🍷 Vincent Girardin Meursault Vieilles Vignes 2014,

Côte de Beaune, Bourgogne, France

Seared Salmon

Chive Beurre Blanc, Fennel Salad (D, F)

🍷 Pinot Noir Louis Jadot Pommard 2012, Côte de Beaune,

Côte d'Or, Burgundy, France

Passion Fruit Sorbet

Herb-Crusted Lamb Chop

Truffle Potato Purée, Rosemary Jus (G, D, C)

🍷 Bordeaux Blend Seña, Chadwick & Mondavi 1998,

Aconcagua Valley, Chile

Dark Chocolate and Hazelnut Tart

Vanilla Ice Cream (G, D, E, TN)

🍷 Vin Santo Castello di Pomino 2005, Tuscany, Italy

\$500++ PER PERSON WITH WINE PAIRING

\$280++ PER PERSON, WINE À LA CARTE

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Opulence

Shimeji Mushroom Tempura

Honey Sriracha Mayo (G, E, SOY, MUS)

🍷 Manafaru Champagne Cocktail

Poached Maldivian Lobster

Citrus Beurre Blanc, Sevruga Caviar (D, F, CR)

🍷 Pol Roger Brut Réserve, Épernay

Seared Foie Gras

Caramelised Apple, Brioche Bun, Crispy Shallot (G, D, E)

🍷 Perrier-Jouët Belle Époque Brut 2015, Épernay

Miso Black Cod

Sautéed Broccolini, Spiced Edamame (F, SOY, G)

🍷 Duval-Leroy Brut Grand Cru 'Femme de Champagne', Avize

Lemon Basil Sorbet

Wagyu Beef Tenderloin

Cauliflower Purée, Baby Carrot, Truffle Jus (D, C)

🍷 Dom Pérignon 2015 Brut, Épernay

Yuzu Meringue Tart

🍷 Vin Santo Castello di Pomino 2005, Tuscany, Italy

\$650++ PER PERSON WITH PAIRING

\$340++ PER PERSON, WINE À LA CARTE

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Epicurean

Wagyu Beef Carpaccio

Truffle, Parmesan, Lemon, Extra Virgin Olive Oil (D)

🍷 Ribolla Gialla Marco Felluga Maralba 2021, Friuli Venezia Giulia, Italy

Trofie

Fresh Basil Pesto, Burrata Cream (G, D, E, TN)

🍷 Pinot Noir Louis Jadot Pommard 2012, Côte de Beaune, Côte d'Or, Burgundy, France

Chicken Tikka

Curried Pumpkin Gravy, Mint Chutney (D, MUS)

🍷 Château Lauriol 2014, Grand Vin de Bordeaux, France

Slow-Braised Beef Short Rib (c)

🍷 Vega Sicilia Valbuena 5º 2009, Ribera del Duero, Spain

Dark Chocolate Olive Oil Tart

Blackberry Compote (G, D, E)

🍷 Gewürztraminer René Muré Clos Landelin 2007, Alsace Grand Cru, France

\$500++ PER PERSON WITH WINE PAIRING

\$280++ PER PERSON, WINE À LA CARTE

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Scottish Dram

The Whisky Pairing

MANAFARU RYE OLD FASHIONED

Seared Yellowfin Tuna

Romesco Sauce, Fresh Herbs Mélange (F, G, TN)

🍷 Balvenie 14-Year-Old Caribbean Cask, Speyside

WHISKY SORBET

Beef Wellington

Truffle Jus (G, D, E, MUS)

🍷 Tomatin 14-Year-Old Tawny Port Finish, Highlands

Pistachio-Crusted Lamb Cutlets

Sautéed Baby Vegetables, Chimichurri (G, TN)

🍷 Bunnahabhain 18-Year-Old, Islay

Vanilla Sphere

Mixed Berries, Almond Tuile, Cherry Ice Cream (G, D, E, TN)

🍷 Macallan Rare Cask Black, Speyside

\$400++ PER PERSON

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Imperial

Oscietra Caviar

Chive Blini, Lemon Crème Fraîche (G, D, E, F)

🍷 Jacquesson Grand Vin Signature Dégorgement Tardif 1989, Dizy, France

Seared Yellowfin Tuna

Romesco, Fresh Herbs Harmony (F, G, TN)

🍷 Corton-Charlemagne Antonin Guyon 2015, Savigny-lès-Beaune, Burgundy, France

Gratinated Oyster

Garlic Butter, Herb Crumbs (G, D, MO)

🍷 Bâtard-Montrachet Faiveley Bienvenues Grand Cru 2021, Côte de Beaune, Burgundy

Maldivian Lobster Linguine

Cherry Tomato, Crispy Chilli Flakes (G, CR)

🍷 Viognier E. Guigal Condrieu 2009, Côte du Rhône, France

Champagne, Lemon and Thyme Sorbet (SUL)

Pan-Seared Duck Breast

Pumpkin Mash, Shallot Gravy (D, C)

🍷 Syrah Jaboulet-Aîné La Chapelle Hermitage 1983, Northern Rhône, France

A5 Wagyu Beef Tenderloin

Fricassée of Wild Mushrooms and Spinach

🍷 Amarone della Valpolicella Dal Forno Romano DOCG 2017, Veneto, Italy

Pistachio-Crusted Lamb Cutlet

Sautéed Baby Vegetables, Chimichurri (G, TN)

🍷 Tempranillo Vega Sicilia Valbuena 5º 2009, Ribera del Duero, Spain

Vanilla Sphere

Mixed Berries, Almond Tuile, Cherry Ice Cream (G, D, E, TN)

🍷 Armand de Brignac Brut Gold, Chigny-les-Roses, France

Appenzeller, Brie and Roquefort

🍷 Gewürztraminer René Muré Clos Landelin 2007, Alsace Grand Cru, France

Passion Fruit and Dark Chocolate Truffle (D, SOY)

🍷 Louis XIII Rémy Martin Grande Champagne Cognac

\$2,500++ PER PERSON

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DINE BY DESIGN

Spirit Selection

Whisky – Blended

Swing by Johnnie Walker	15
Johnnie Walker Green 15yo	16
Chivas Regal 18yo	18
Johnnie Walker Blue	25

Whisky – Single Malt

Glenfiddich Solera Reserve 15yo	17
Ardbeg 10yo	19
The Balvenie Caribbean Cask	20
Talisker 18yo	21
Tomatin 14yo	30
Benromach 15 Years Old	33
Bowmore 18yo	35
Dalmore Cigar Malt	38
Glenfarclas 21yo	40
Bunnahabhain 18yo	48
Dalmore King Alexander III	60
Highland Park 25yo	100
Macallan Rare Cask Black	110

Whiskey – American & Japanese

Rittenhouse Straight Rye 100 Proof	15
Sazerac Rye	16
Michter's N1 Kentucky Straight Bourbon	20
Whistlepig 15yo	50
Nikka Yoichi 12yo	35

Rum

Flor De Cana 7yo	12
Santa Teresa 1796 Triple Aged	13
St. Barth Rhum Agricole Original 50%	14
Ron Zacapa 23yo Sistema Solera	16
Appleton 21yo	30

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Spirit Selection

Cognac & Armagnac

Courvoisier VSOP	13
Courvasier XO Imperial	14
Remy Martin VSOP	15
Hennessy VSOP	16
Remy Martin XO	50
Château de Beaulon 1975	180
Louis XIII De Rémy Martin	260
Bas-Armagnac Mosquateraire Du Roy 1997	40

Grappa – Nonnino

Riserva 8yo	15
Selezione Orazio	16
Chardonnay – 12 Months in Oak	18
Moscato	18
Merlot	20
Picolit	25

Tequila & Mezcal

Dos Hombres Artesanal Joven 100% Espadin	15
Patron Silver	18
Fortaleza Blanco	20
Fortaleza Reposado	23
Fortaleza Añejo	28
Siete Leguas Reposado	30
The Lost Explorer Tobala	25

Gin

Tanqueray No. Ten	12
Hendricks	13
Sipsmith London Dry	13
Malfi Rosa Pink Grapefruit	15
Mokey 47	20

Vodka

Belvedere	12
Círoc	16
Kauffman Soft	20
Beluga Gold Line	40

Cigars

Monte Cristo Number 4 – Short Corona	30
Cohiba Siglo Uno – Petit Corona	50
Monte Cristo Number 3 – Corona	56
Cohiba Siglo Dos – Petit Corona	64
Partagas Number 4 Serie D – Robusto	72
Romeo y Julieta – Churchill	72
Hojo de Monterrey – Double Corona	82

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