

BUSINESS LUNCH

AED 120 for three courses

AED 105 for two courses
including tea, coffee or ice cream

Available Sunday through Thursday

Dishes with *** are not included & * requires supplement

RAW

Salmon Tartare 90
caviar, avocado, lemon crème fraîche

Wagyu Beef Carpaccio 105
parmesan chips, arugula, truffle (GF)

Michael Mina's Tuna Tartare 110
pear, pine nuts, garlic, habanero-sesame oil (N)

Steak Tartare 95
grilled baguette, hand cut beef



APPETIZERS

Grilled Halloumi 45
baguette, tomato relish, olives (V)

Aubergine Mille-Feuille 80
buffalo mozzarella, tomato sauce, basil (V) (N)

Grilled Octopus 105
green olives, couscous, almonds, lobster jus (N)

Truffle Gratinee 65
mimolette cheese, macaroni, truffle cream (V)

Wild Mushroom Soup 70
shiitake, porcini, button mushrooms, baguette (V)

*Foie Gras Parfait 95
*brioche bread, caramelized figs
(supplement 30)*



SALADS

Quinoa and Kale Salad 65
*dried cranberries, pumpkin seeds, avocado
ginger dressing (V) (GF)*

Petite Green Salad 50
radish, cucumber, tomato, dijon vinaigrette (V) (GF)

*Burrata Caprese 100
*vine ripened tomatoes, basil pesto (V) (N) (GF)
(supplement 30)*

Tomato and Avocado Salad 65
crispy quinoa, sumac, toasted sesame (V) (N) (GF)

Roasted Beetroot 70
balsamic, hazelnuts, warm goat's cheese (V) (N) (GF)

Endive Crab Salad 70
crab, garlic crumbs, caesar dressing

Wild Arugula 55
fennel, figs, ricotta salata, almonds (N) (V)

(V) Vegetarian, (N) Contains Nuts, (GF) Gluten Free

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➤ MAINS ➤

Norwegian Salmon <i>artichoke cream, crispy quinoa, confit tomato (GF)</i>	135	Linguine Burrata <i>tomato sauce, pesto powder</i>	110
Roasted Sea Bass <i>saffron fregola, preserved lemon, broccolini</i>	130	Wagyu Burger <i>ogleshiel cheese, caramelized onion, mushrooms</i>	145
King Crab Spaghetti <i>confit tomato, lemon zest, garlic crumble, red chili</i>	150	Creekstone "Burger" <i>layered beef strips, mushroom duxelle gruyère cheese, beef au jus sip, potato bun</i>	105
Porcini Ravioli <i>black truffle, parmesan, roasted mushrooms (V)</i>	130	Sicilian Style Grilled Tuna Steak <i>cherry tomato, parsley, rosemary, thyme lemon zest, olives and capers</i>	140
Spaghetti and Giant Meatball <i>cherry tomato sauce, basil, parmesan</i>	130	***Bouillabaisse Sea Bass <i>mussels, saffron potato (GF)</i>	580
Chicken Provencal <i>herb marinated chicken, goat cheese, cauliflower gratin (GF)</i>	135	***Cafe de Paris Striploin <i>allumette crisp, confit tomato (GF)</i>	285

➤ WOOD-GRILLED STEAKS ➤



AU POIVRE Peppercorn Crust with Bone Marrow Jus	SIMPLY GRILLED Finished with Garlic-Herb Butter	*ROSSINI STYLE Seared Foie Gras with <i>sauté spinach, truffle</i> 90 AED (supplement 50)
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***400g Rib Eye 250		200g NY Strip 125
***Tomahawk 650		***400g NY Strip 230
***250g Wagyu Filet 375		
		*125g Filet Mignon 140 (supplement 50)
		***250g Filet Mignon 250

➤ SIDES ➤

Parmesan Truffle Fries (V) (GF)	40	Roasted Mushrooms (V)	40
Potato Purée (V) (GF)	40	Creamed Spinach (V) (GF)	40
Broccolini (V) (GF)	40	Brussels Sprouts Agrodolce	40
Cauliflower Gratin (GF) (V)	40	Grilled Asparagus (V) (GF)	40

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--- Single Use ---

⇒ DESSERTS ⇐

CHOCOLATE CAKE 50
moist rich chocolate layers, raspberries (N)

NOT AN APPLE TART* 60
cinnamon apples, salted dulcey breton (N)
(supplement 30)

COCONUT CREAM PIE 50
macadamia crust, banana creme (N) (VG) (GF)

**MICHAEL MINA'S BANANA TARTE TATIN 50
salted toffee, honey ice cream, gold leaf

TIRAMISU 55
espresso lady fingers, mascarpone cream

CARROT CAKE 50
cream cheese frosting, candied walnuts (N)

**CHOCOLATE SOUFFLE* 60
guanaja 70%, vanilla custard
(supplement 30)

THE LEMON 50
blueberry, sesame crumble

PANETTONE 50
fresh berries, vanilla anglaise (N)

SELECTION OF ICE CREAMS AND SORBET 40

**PLEASE ALLOW 15 MINUTES FOR PREPARATION

DISHES WITH * REQUIRES SUPPLEMENTS

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➤ AFTERS ➤

PORTO

QUINTA DONOVAL 80

TAYLOR 10 YRS 85

COFFEE

AMERICANO 25

ESPRESSO SGL 25 / DBL 30

CAPPUCINO 30

FRENCH PRESS SGL 30 / DBL 40

TEA

JASMINE 25

ENGLISH BREAKFAST 25

EARL GREY 25

CHAMOMILE 25

Art Menu

We've concocted thirteen refreshing, mixologist-approved cocktails and mocktails that are inspired by—and pair effortlessly with some of the most iconic works of art.

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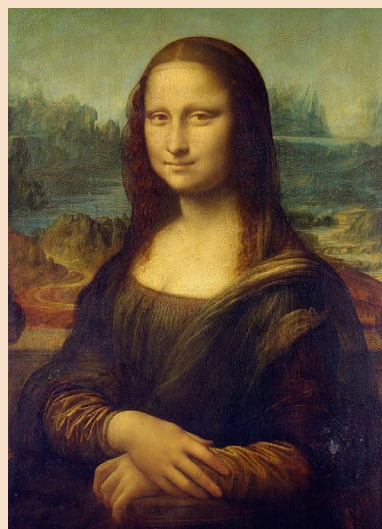
1434

THE ARNOLFINI PORTRAIT Jan van Eyck

AED 75

Butterfly Pea Infused Rum, Lime Juice, Disaronno, Cointreau, Ginger Beer

We pay homage to the couple's heritage by using Disaronno in the cocktail. The rich colours of the clothes are represented with butterfly-pea infused rum for the purple shade of his coat and the lime peel for the lady's dress.



1503

MONA LISA Leonardo Da Vinci

AED 70

Grappa, Lime Juice, Tarragon Basil Anise Syrup, Spray of Cointreau & Chartreuse

Inspired by the influences of Italy, represented through Grappa Nonino, where Da Vinci was born and painted Mona Lisa, and France, represented through Cointreau, where he passed away and where the painting has been for decades.

1665

GIRL WITH THE PEARL EARRING Johannes Vermeer

AED 80

Ylang Ylang Infused Ketel One, St. Germain, Aloe Vera, Passionfruit Puree, Elderflower Syrup

The Dutch heritage of the painter is represented through Ketel One vodka. We have painted the glass to resemble the turban and the exotic ingredients reminiscent of the colonial era in which Vermeer created this painting.



1888*

SUNFLOWERS Vincent Van Gogh

AED 55

Caramel Banana Syrup, Green Apple Juice, Passionfruit Puree

The colour of the drink is as monochromatic as the work of art, representing the yellow and green of the sunflowers.

*Non-Alcoholic



1907*

THE FLAMINGOS Henri Rousseau

AED 55

Basil, Cucumber, Cardamom Syrup, Lime Juice, Pineapple Juice, Hibiscus Extract

The mocktail embraces the vibrant and playful feeling of a child with fresh and light ingredients such as pineapple, cucumber, basil and hibiscus, a perfect summer drink.

*Non-Alcoholic



2010*

TROPICAL SUNSET Leonid Afremov

AED 55

Passionfruit Puree, Lychee Puree, Pineapple juice, Cranberry Juice

Mimicking the warmth of the sun and the beach, we have used passionfruit, pineapple and lychee to make you feel like you are at the beach watching the sunset in the shade of a palm tree.

*Non-Alcoholic



1851

THE MONARCH OF GLEN Edwin Landseer

AED 80

Glenfiddich F&C, Lemon Oleo Saccharum, Lemon Juice

The Stag symbolizing strength and power is represented in the cocktail through Glenfiddich, and the smoke mimics the fog in background of the painting. Smoky and tangy this cocktail embodies the spirit of Scotland.

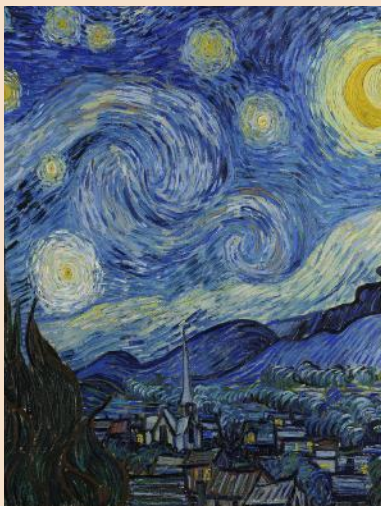
1889

STARRY NIGHT Vincent Van Gogh

AED 80

*Silvermoon & Lemongrass Syrup,
Citrus Acid, Violet Liqueur, Prosecco*

This light cocktail combines Prosecco with Silvermoon tea and lemongrass for a clean and fresh taste. The violet liqueur adds floral notes and the distinct blue flavour to represent the night sky, with edible gold that shines like the Starry Night.



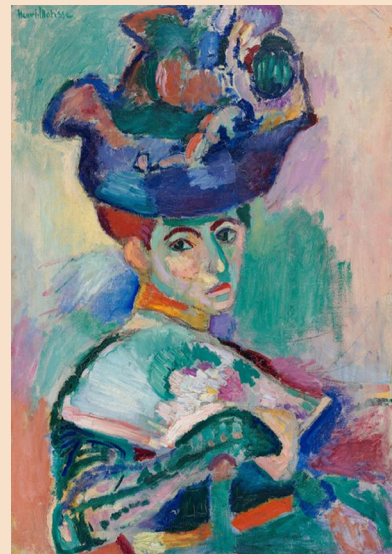
1893

THE SCREAM Edvard Munch

AED 75

*Hennessy VS, Spiced Rum, Baileys,
Cacao Liqueur, Arabic Coffee*

The glass is brushed with coloured chocolate to resemble the painting's style. Representing a country with cold weather and long winters, the spiced rum and cognac will make you feel warm at any time of the day.



1905

WOMAN WITH A HAT Henri Matisse

AED 80

*Chambord, Tanqueray Dry,
Sauvignon Blanc, Strawberry Kaffir
Lime Cordial, Citrus Acid*

To pay tribute to Fauvism, we've created a bright and vibrant cocktail, with expressive flavour to match. Mixing Chambord and Sauvignon Blanc, a nod to the french heritage of Henri Matisse.

1907 - 1908

THE KISS Gustav Klimt

AED 75

Bulleit Bourbon, Banana Liqueur, Caramelized Banana Syrup, Chocolate Bitter

The Bourbon and banana liqueur create the uniquely brilliant golden yellow hue representing the two intertwined bodies. Just like true love, the fruity and rich flavours hug your palate throughout. The garnish represents the head of the man in the painting and burns of desire, just like passion, in front of you.



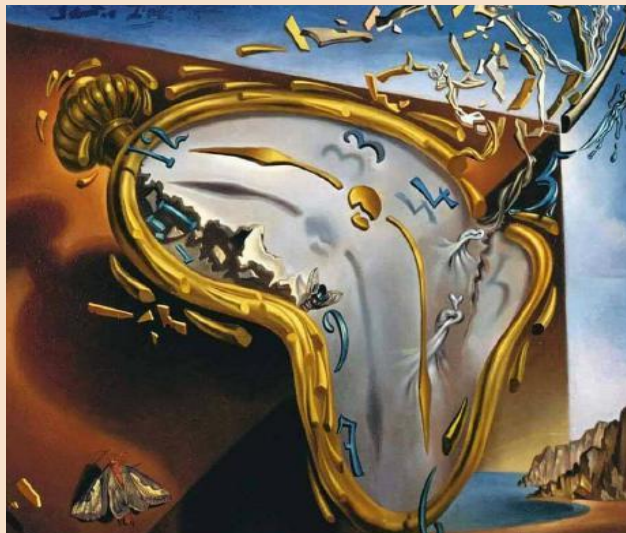
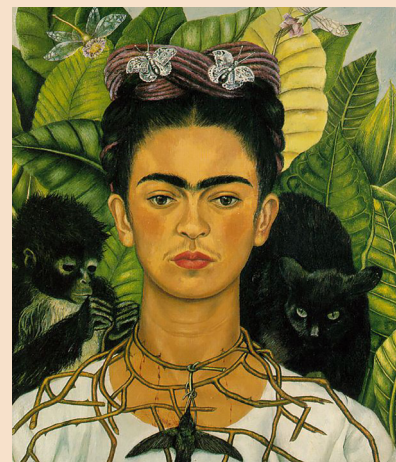
1940

SELF PORTRAIT W/ THORN NECKLACE Frida Kahlo

AED 70

Bergamot Infused Tequila Blanco, Grapefruit- Lavender Cordial, Tonic

The bird, usually symbolic of freedom, here is caught in Frida Kahlo's thorn necklace, symbolizing her struggles in life. The tequila in the cocktail signifies her heritage and favourite spirit. The grapefruit lavender cordial and the tonic water represent her bitterness in life.



1954

MELTING WATCH Salvador Dali

AED 70

Pandan Infused Rum, Coconut Washed Campari, Lime Juice, Demerara, Pineapple Juice

Salvador Dali was a surrealist, his work often dreamlike to accentuate the mysterious and unexplainable aspects of life. The array of contrasting flavours in this drink, expressed through the bitter sweet coconut washed campari, express Dali's theory of softness and hardness which was central to the thinking of Dali at the time of this painting.

➤ WINES BY THE GLASS ➤

BUBBLES	SGL	BTL
Pasqua, Romeo & Juliet, Prosecco <i>Veneto, Italy</i>	75	450
Bollinger Special Cuvée <i>Aÿ, Champagne, France NV (V)</i>	145	870
Taittinger Rosé NV <i>Champagne, France</i>	195	1170

WHITE

Moulin de Gassac, Vermentino-Terret <i>Pays D'oc, France</i>	65	325
Miguel Torres, Cordillera, Chardonnay <i>Limari Valley, Chile</i>	75	375
Beni Di Batasiolo, Gavi Di Gavi, Cortese <i>Piedmont, Italy</i>	85	425
Pascal Jolivet, Sauvignon Blanc <i>Loire Valley, France</i>	90	450
Chablis, La Roche <i>Burgundy, France</i>	130	600

ROSÉ

Cuveé Henri Fabré <i>Côtes de Provence, France</i>	75	375
Mirabeau Classic <i>Côtes de Provence, France</i>	85	425

RED

Marius, Grenache – Syrah <i>Pays D'oc, France</i>	65	325
Luigi Bosca, Finca La Linda, Malbec <i>Vistalba, Argentina</i>	75	375
Mud House, Pinot Noir <i>Central Otago, New Zealand</i>	85	425
Château Lagrange, Les Tours <i>Bordeaux Supérieur, Bordeaux, France</i>	95	475
Beni di Batasiolo, Nebbiolo, Langhe <i>Piedmont, Italy</i>	105	525

—❖ FESTIVE COCKTAILS ❖—

Winter Smoke	80
<i>Red Wine, Pisco, Lime Juice, Cinnamon, Aromatic Bitters</i>	
Roasted Smore	75
<i>Cocoa infused Red Vermouth, Branca Menta, Crémé de Cacao, Pasteurized Egg</i>	
Hey Rudolph!	85
<i>Brandy, Crémé de Cacao, Cointreau, Espresso, Chocolate Bitters</i>	
Mulled Wine	80
<i>Red Wine Blend, Grand Marnier, Brandy, Winter Spices, Apples, Orange, Cranberries</i>	

—❖ SOFT DRINKS ❖—

Pepsi / Diet Pepsi / 7up / Diet 7up	35
Fever Tree Ginger Beer /	35
Fever Tree Ginger Ale	
Soda Water / Tonic Water	
Redbull	45

—❖ WATER ❖—

Evian	25/40
Badoit	25/40



➤ COGNAC ➤

	SGL	BTL
Remy Louis XIII	2,785	48300
Remy XO	280	6040
Remy VSOP	115	2260
Hennessy XO	255	5515
Hennessy VSOP	100	1945
Hennessy VS	75	1260
Courvoiser XO	260	5725
Courvoiser VSOP	115	1945
Courvoiser VS	80	1420
Martell VSOP	120	1995
Martell Cordon Bleu	230	3990

➤ VODKA ➤

Ketel One	70	1315
Ciroc	90	1785
Belvedere	85	1840
Grey Goose	85	1840
Beluga Noble	95	1945
Beluga Gold	230	4015
Elite By Stolichnaya	85	1945
Stolichnaya	60	895
Tito's	60	895
Russian Standard	60	895

➤ GRAPPA ➤

Nonino Vendemmia Millesimata	65
Nonino Chardonnay Barrique	80

➤ AMERICAN, CANADIAN & IRISH ➤

	SGL	BTL
Knob Creek	75	1105
Woodford Reserve	80	1210
Bulleit Bourbon	60	1155
Bulleit Rye	70	1575
Makers Mark	70	1420
Jack Daniel's Old N°7	75	1315
Jim Beam	65	895
Crown Royal	60	995
Jameson	65	1315

➤ BEER ➤

Peroni	65
Asahi	65
Heineken	65
Hoegaarden White	65

⇒ SINGLE MALT ⇐

	SGL	BTL
Dalmore 15Yrs	165	2890
Dalmore Cigar Malt	205	3675
Glenmorangie Original	90	1525
Glenfiddich 12Yrs	80	1630
Glenfiddich 15Yrs	90	1890
Glenfiddich 18Yrs	140	2890
The Macallan 12Yrs	115	2050
The Macallan 15Yrs	175	3940
The Macallan 18Yrs	310	5620
Oban 14Yrs	175	3625
Ardbeg 10Yrs	95	1575
Caol Ila 12Yrs	125	1995
Lagavulin 16Yrs	195	4150
Laphroaig 10Yrs	75	1420

⇒ BLENDED WHISKY ⇐

J.W. Blue Label	365	6355
J.W. Platinum Label	195	4360
J.W. Gold Label	125	1945
J.W. Black Label	70	1525
J.W. Double Black Label	90	1680
Chivas Regal 18YRS	155	2995
Chivas regal 12YRS	75	1735
Dewar's 12 yrs	75	1315
Dewar's 15 yrs	95	1735
Dewar's 18 yrs	130	2150
Monkey Shoulder	85	1470

➤ RUM ➤

	SGL	BTL
Matusalem Gran Reserva 15Yrs	80	1260
Zacapa 23Yrs	130	2365
Flor De Cana Centenario 25Yrs	220	4255
Appleton 12Yrs	90	1680
Bacardi 8Yrs	65	1105
Bacardi Gold	60	935
Bacardi Carta Blanca	55	895
Havana 7Yrs	65	1315
Captain Morgan	55	895
Sailor Jerry	55	895
Kraken	65	895
Sagatiba Pura	60	895

➤ PISCO ➤

Pisco Carvedo	65
Pisco Lapostolle	60

➤ GIN ➤

Sipsmith London Dry	75	1420
Monkey 47	135	1630
London N°3	75	1420
Gin Mare	85	1315
The Botanist	75	1315
Hendrick's	70	1155
Tanqueray Ten	75	1210
Tanqueray	60	895
Bombay Sapphire	60	895
Beefeater	60	895
Roku	80	1200

➤ TEQUILA ➤

	SGL	BTL
Don Julio 1942	310	6195
Don Julio Anejo	135	2730
Don Julio Reposado	120	2470
Don Julio Blanco	95	2100
Patron Anejo	125	1995
Patron Reposado	115	1840
Patron Silver	75	1525
Patron Xo Coffee	60	1420
El Jimador Reposado	60	895
El Jimador Blanco	60	895
Crema De Mezcal	85	1525
Del Maguey Chichicapa Mezcal	155	2890

➤ JAPANESE WHISKY ➤

Hibiki Harmony	115	2155
Hakushu distillers reserve	135	2155
Suntory Chita single grain	155	2785
Nikka Blended	80	1420



➤ BARR BITES ➤

GRILLED HALLOUMI (V) 45

BURRATA BRUSCHETTA (V) (N) 90

PARMESAN CHICKEN MILANESE 55

BRESAOLA CRISP 60

SMOKED SALMON CRISP 60

ARTISAN CHEESE PLATTER (N) (V) 100



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EXTRAORDINARY* /

Unusual or Remarkable, OR BOTH

W

This wine list has been curated to showcase the best selection of bottles available in the Middle East. When you see an 'e' next to a reference, it means this wine expresses craftsmanship, connection, culture and terroir. These wines are what we consider to be, *extraordinary*^{*}.

'e' indicates an extraordinary wine

'o' indicates an organic wine

'b' indicates a biodynamic wine

'v' indicates a vegan wine

➤ WINES BY THE GLASS ➤

BUBBLES (125ML)

Pasqua, Romeo & Juliet, Prosecco <i>Veneto, Italy NV</i>	75
Bollinger Special Cuvée <i>Aÿ, Champagne, France NV (V)</i>	145
Taittinger Brut Rosé <i>Reims, France NV</i>	195

WHITE (150ML)

Moulin de Gassac, Vermentino-Terretss <i>Pays D'oc, France</i>	65
Miguel Torres, Cordillera, Chardonnay <i>Limari Valley, Chile (O, V)</i>	75
Beni Di Batasiolo, Gavi 'Cortese' <i>Piedmont, Italy</i>	85
Pascal Jolivet 'Attitude' Sauvignon Blanc <i>Loire Valley, France (V)</i>	90
Chablis, La Roche <i>Burgundy, France (V)</i>	130

ROSÉ (150ML)

Cuveé Henri Fabré <i>Côtes de Provence, France</i>	75
Mirabeau Classic <i>Côtes de Provence, France</i>	85

RED (150 ML)

Marius, Grenache – Syrah <i>Pays D'oc, France (V)</i>	65
Luigi Bósca, Finca La Linda, Malbec <i>Vistalba, Argentina (O)</i>	75
Mud House, Pinot Noir <i>Central Otago, New Zealand</i>	85
Château Lagrange, Les Tours <i>Bordeaux Supérieur, Bordeaux, France</i>	95
Beni di Batasiolo, Nebbiolo, Langhe <i>Piedmont, Italy</i>	105

—❖ SWEET WINES BY THE GLASS ❖—

BOTRYTIS (75ML)

5GL (75ML)

Montes, Late Harvest, Gewürztraminer
Curico Valley, Chile

90

AROMATIZED

Cochi, Barolo Chinato
Piedmont, Italy

200

FORTIFIED

Taylors 10 Port

85

Quinta de Noval, Late Bottled Vintage

80



➤ EXCEPTIONAL WINES BY THE GLASS ➤

WHITE (150ML)	SGL	BTL
Trimbach, Riesling <i>Cuvée Frédéric Emile, Alsace, France, 2009</i>	330	1,650
Domaine Etienne Sauzet, Puligny Montrachet <i>Burgundy, France, 2006</i>	380	1,900
Kistler Vineyards 'Kistler' Chardonnay <i>Sonoma Valley, USA, 2006</i>	440	2,200
Domaine Vacheron, Sauvignon Blanc <i>Sancerre, Loire Valley, France, 2018</i>	158	790
RED (150 ML)		
Château Figeac, Saint-Émilion Grand Cru <i>Bordeaux, France, 2005</i>	700	3,500
Tenuta San Guido, Sassicaia <i>Tuscany, Italy, 2015</i>	700	3,600
Tenuta San Guido, Le Difese <i>Tuscany, Italy, 2016</i>	125	625
Stag's Leap Wine Cellars, Artemis <i>Cabernet Sauvignon, Napa Valley, USA, 2016</i>	190	950
Righetti, Amarone de Valpolicella <i>Veneto, Italy, 2015</i>	170	850

➤ MAGNUMS & LARGE FORMATS ➤

CHAMPAGNE (1.5L)

Taittinger Brut <i>Reims, France NV</i>	2,400
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WHITE (1.5L)

Cosseti, Gavi di Gavi <i>Piedmont, Italy, 2018</i>	1,000
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Joseph Drouhin, Meursault, Burgundy <i>Burgundy, France, 2016</i>	3,000
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Joseph Drouhin, 'Les Clos', Chablis Grand Cru <i>Burgundy, France, 2011</i>	4,000
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RED (1.5L)

Matteo Correggia, La Val dei Preti <i>Roero, Italy, 2010</i>	2,400
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Boekenhoutskloof, 'The Chocolate Block' <i>Franschhoek Valley, South Africa, 2017</i>	1,900
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⇒ SPARKLING WINES ⇐

WHITE

Armand De Brignac <i>Reims NV</i>	6,500
Veuve Clicquot, Yellow Label, Brut <i>Reims NV (V)</i>	780
Taittinger, Brut <i>Reims, NV (V)</i>	870
Möet & Chandon <i>Epernay NV (V)</i>	820
Laurent Perrier, La Cuvée, Brut <i>Tour-sur-Marne NV</i>	820
Louis Roederer, Brut <i>Reims NV</i>	1,195
Gosset, Brut <i>Ay NV</i>	1,275
Charles Heidsieck, Brut Réserve <i>Reims NV</i>	1,285
Ruinart, Brut <i>Reims NV</i>	1,700
Jacquesson, Brut <i>Dižy NV</i>	1,390
Billecart-Salmon, Brut <i>Mareuil-sur-Ay NV</i>	1,435
Bollinger, Special Cuvée <i>Reims, NV</i>	870

ROSÉ

Taittinger, Brut Rosé <i>Aÿ, NV (V)</i>	980
Laurent-Perrier, Brut Rosé <i>Tour-sur-Marne NV</i>	1,450
Ruinart, Brut Rosé <i>Reims NV</i>	1,550
Billecart-Salmon, Brut Rosé <i>Mareuil-sur-Ay NV</i>	1,610
Bollinger, Brut Rosé <i>Reims, NV</i>	1,720

➤ SPARKLING WINES ➤

VINTAGE

Pol Roger, Blanc de Blancs <i>Epernay, 2008</i>	1,500
Dom Pérignon <i>Epernay, 2008</i>	3,750
Dom Pérignon, Rosé <i>Epernay, 2008</i>	7,700
Dom Pérignon, P2 <i>Epernay, 2000</i>	12,500
Louis Roederer, Cristal, Brut Millesime <i>Reims, 2012</i>	5,895

ALTERNATIVE BUBBLES

Pasqua, Romeo & Juliet, Prosecco <i>Veneto, Italy NV</i>	450
De Luca, Prosecco <i>Veneto, Italy NV</i>	450
Zonin, Prosecco, Rosé <i>Veneto, Italy NV</i>	425
Nino Franco, Rustico, Prosecco <i>Conegliano-Valdobbiadene, Italy NV</i>	520
Ferrari, Trento <i>Italy NV</i>	850
Bellavista, Franciacorta <i>Lombardy, Italy NV</i>	900
Ca' del Bosco Cuvée Prestige <i>Franciacorta, Italy NV</i>	1,100
Gramona, Imperial Brut <i>Cava, Spain</i>	1,100

➤ WHITE WINES ➤
FRANCE

BURGUNDY

La Roche <i>Chablis, 2018</i>	650
La Chablisienne, La Pierrelée <i>Chablis (V), 2018</i>	650
Jean-Marc Brocard, Beauregard, 1er Cru <i>Chablis, 2017</i>	1,095
Domaine Dauvissat, 'La Forest' 1er Cru <i>Chablis, 2015</i>	2,500
Louis Latour <i>Bourgogne Blanc, 2018/2017</i>	695
Benjamin Leroux <i>Bourgogne Blanc, 2015</i>	650
Domaine Francois Mikulski <i>Bourgogne Blanc, 2015</i>	650
Domaine Ballot Millot, 'Les Criots' 1er Cru <i>Meursault (E), 2017</i>	1,600
Coche-Dury <i>Meursault (E), 2011</i>	9,950
Joseph Drouhin <i>Meursault, 2017</i>	1,800
Domaine Francois Mikulski <i>Meursault, 2016</i>	1,800
Domaine Bonneau du Martray <i>Corton-Charlemagne, Grand Cru, 2013</i>	3,250
Domaine Etienne Sauzet <i>Puligny Montrachet, 2014</i>	1,500
Oliver Leflaive, Saint Aubin <i>Cotés de Beaune, 2013</i>	1,300

→ WHITE WINES ←
FRANCE

BORDERUX

Dourthe N°1, 450
Sauvignon Blanc, 2018

LOIRE VALLEY

Pascal Jolivet, 'Attitude' 450
Sauvignon Blanc (V)

Sauvion & Fils, Chateau du Cleray 450
Muscadet Sevre et Maine, Sur Lie, 2018

Domaine Sylvain Gaudron 525
Vouvray, Sec, 2012

De Ladoucette 1,000
Comte Lafond, Sancerre, 2018

De Ladoucette 1,200
Pouilly Fumé, 2015/2017

ALSACE

Trimbach, Riesling 1,650
Cuvée Frédéric Emile, 2009 (E)(O)

Leon Beyer, Pinot Gris 650
Alsace AOC, 2016/2014

RHÔNE VALLEY

E. Guigal 545
Côtes du Rhône Blanc (V), 2017

Château Mont-Redon 900
Châteauneuf-du-Pape Blanc, 2017

Cave yves Cuilleron, La Petite cote 1,500
Condrieu, 2018

SOUTH OF FRANCE

Marius, Terret–Vermentino 325
Pays d' Oc

Moulin de Gassac, 'Blanc Classic' 350
Pays de l'Hérault (O)

Domaine Le Soula, Le Soula Blanc 800
Roussillon, 2009 (E)(B)

⇒ ITALY ⇐

Alois Lageder, Trentino <i>Pinot Grigio, 2018 (O) (B)</i>	470
Terlano, Winkl, Alto Adige <i>Sauvignon Blanc, 2018</i>	495
Contini <i>Vermentino de Sardegna, 2018</i>	510
Mastrobernardino,' Greco di Tufo <i>Campania, 2018</i>	675
Jermann, Friuli <i>Pinot Grigio(E)</i>	860
Marchesi, Antinori, Cervaro della Sala <i>Umbria, 2017</i>	1,400
Gaja, Rossj-Bass <i>Langhe, 2018 (E)</i>	1,500

⇒ SPAIN ⇐

Perelada, Només, Garnatxa Blanca <i>Empordà, 2017</i>	425
Torres, Fransola, Sauvignon Blanc <i>Penedes-Catalunya, 2016</i>	770
Marquis de Murrieta, Albarino <i>Rias-Baixas, 2017</i>	550
Jose Periente, Verdejo <i>Rueda, 2016</i>	550

⇒ GERMANY ⇐

Dr. Loosen, Riesling Blue Slate <i>Kabinett, Mosel, 2018</i>	585
Langwerth von Simmern, Riesling <i>Hattenheim, Rheingau, 2014 (E)</i>	965
Joh.jos.Prum, Wehlener Sonnenuhr <i>Riesling Spatlese, Mosel, 2015</i>	950

⇒ AUSTRIA ⇐

Laurenz V, Friendly <i>Grüner Veltliner, Kamptal, 2015 (O)</i>	450
Domaine Gobelsberg, Riesling <i>Kamptal</i>	500

➤ USA ➤

CALIFORNIA

Kendall Jackson, Sauvignon Blanc <i>California</i>	550
La Crema, Chardonnay <i>Sonoma Coast, 2017</i>	650
Stag's Leap, Karia, Chardonnay <i>Napa Valley, 2016</i>	800
Marimar Estate Don Miguel Vineyard. Chardonnay <i>Russian River Valley, 2013</i>	895
Cakebread, Sauvignon Blanc <i>Napa Valley, 2016</i>	985
Joseph Phelps, Sauvignon Blanc <i>Napa Valley, 2014</i>	1,150
Hyde de Villaine, Chardonnay <i>Los Carneros, Napa Valley, 2011 (E)</i>	1,585
Kistler Vineyards, Chardonnay <i>Sonoma Valley, 2006 (E)</i>	2,200

WASHINGTON STATE & OREGON

Chateau Ste. Michelle, Chardonnay <i>Columbia River Valley, 2013</i>	850
Domaine Drouhin, Chardonnay <i>Oregon, 2006</i>	950

➤ ARGENTINA ➤

Familia Zuccardi, Torrontes Series A <i>Salta, 2017/2018 (V)</i>	350
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➤ CHILE ➤

Miguel Torres, Chardonnay(O)(V) <i>Cordillera, Limari Valley</i>	375
Villard, Expression, Reserve, Sauvignon Blanc <i>Casablanca Valley, 2017</i>	500

➤ LEBANON ➤

Domaine de Baal, Chardonnay <i>Bekaa Valley, 2017</i>	1,100
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➤ SOUTH AFRICA ➤

Ken Forrester, Petit, Chenin Blanc <i>Stellenbosch, 2018</i>	325
Southern Right, Sauvignon Blanc <i>Hemel-en-Aarde Valley, 2018 (O)</i>	550
Hamilton Russell Vineyards, Chardonnay <i>Hemel-en-Aarde Valley, 2017</i>	795

➤ AUSTRALIA ➤

D'Arenberg, The Olive Grove Chardonnay <i>McLaren Vale, 2016/2017 (B)(V)</i>	550
Torbreck Woodcutter's, Semillion <i>Barossa Valley, 2013</i>	670
Leeuwin Estate, Prelude Vineyards, Chardonnay <i>Margaret River, 2015/2017 (O)(V)</i>	870
Tyrell's, <i>Vat 1 Semillion, 2009</i>	1,385
Penfold's, Bin 311 Chardonnay <i>Victoria, 2013 (E)</i>	1,485
Jamsheed, Beechworth, Roussane <i>Victoria, 2013</i>	650
Henschke, Riesling <i>Eden Valley, 2014</i>	900

➤ NEW ZEALAND ➤

Wild Rock, Marlborough <i>Sauvignon Blanc, 2018</i>	400
Kumeu River, Auckland <i>Chardonnay, 2018</i>	480
Yealands, Marlborough <i>Baby Doll, Sauvignon Blanc, 2019</i>	425
Craggy Range, Te Muna Road, Martinborough <i>Sauvignon Blanc, 2019</i>	400
Dog Point, Marlborough <i>Sauvignon Blanc(O), 2017</i>	675
Cloudy bay, Marlborough <i>Sauvignon blanc, 2019</i>	650
Seresin, Marlborough <i>Sauvignon Blanc, 2018</i>	745

➤ ROSÉ WINES ➤

FRANCE

Henri Fabre <i>Côtes de Provence</i>	375
Mirabeau Classic <i>Côtes de Provence</i>	425
Domaines Ott By.Ott <i>Côtes de Provence</i>	470
Chateau d'Esclans Whispering Angel	650

➤ AUSTRALIA ➤

Turkey Flat, Barossa Valley <i>Shiraz</i>	395
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➤ RED WINES ➤
FRANCE

BURGUNDY

Louis Latour, Pinot Noir <i>Bourgogne Rouge, 2019</i>	650
Henri Fessy, Brouilly <i>Beaujolais, 2017 (V)</i>	550
Georges Duboeuf, Fleurie <i>Beaujolais, 2018</i>	550
Benjamin Leroux <i>Bourgogne Rouge, 2017</i>	650
Bouchard Père et Fils Nuit-St.-Georges <i>Côte-de-Nuits, 2015</i>	1,395
Domaine Perrot Minot, Gevrey Chambertin <i>Côte-de-Nuits, 2015</i>	2,000
Domaine Henri Boillot, Volnay <i>Côtes de Beaune, 2017</i>	1,500
Domaine de la Romanée-Conti <i>Romanée St. Vivant Grand Cru, Côte-de-Nuits (E), 2006</i>	29,000

RHÔNE VALLEY

Jean Louis Chave <i>Crozes-Hermitage, 2016</i>	600
Paul Jaboulet, 'Les Jalets' <i>Crozes-Hermitage, 2016 (O)</i>	675
Château Mont-Redon <i>Châteauneuf-du-Pape, 2016</i>	900
Domaine de la Janasse <i>Châteauneuf-du-Pape, 2014 (E)</i>	1,785
Château Rayas <i>Châteauneuf-du-Pape, 2001</i>	9,650
M&S Ogier <i>Côte Rotie, Northern Rhone 2011/2015</i>	1,650
Cave Yves Cuilleron, 'Madinierie' <i>Côte Rotie, Northern Rhone, 2013</i>	1,500

➤ FRANCE ➤

BORDEAUX	BTL
Château Mouton-Rothschild <i>Grand Cru, Classe, Pauillac, 1989</i>	16,000
Château Margaux, Grand Cru Classe <i>Margaux, 1983</i>	34,000
Château Figeac, Grand Cru Classe <i>St-Emillion, 2005</i>	3,500
Virgine de Valandraud <i>St-Emillion Grand Cru, 2008</i>	2,000
Château Le Bon Pasteur <i>Pomerol, 2013</i>	2,300
Château La Grave <i>Pomerol, 2006</i>	1,400
Fugues de Nenin <i>Pomerol, 1999</i>	1,200
Château Boyd Cantenac, Jacques Boyd <i>Margaux, 2012</i>	1,700
Château de Pez <i>Saint-Estephe, 2012</i>	1,400
Borie Manous, Pavillons de St. Estèphe <i>St. Estèphe, 2017</i>	850
Duluc de Branaire-Ducru <i>Saint-Julien (E), 2000</i>	1,500
Le Clémentin du Pape Clément <i>Pessac-Leognan, 2012 (E)</i>	1,200
Jean-Pierre Moueix <i>Pomerol, 2016</i>	650
Clarendelle Rouge <i>Bordeaux, 2015 AOC</i>	650
Château Grand Renom <i>Bordeaux, 2016 AOC</i>	475
Château Lagrange, Les Tours <i>Bordeaux Supérieur, 2016</i>	475
Château Latour Camblanes <i>Côtes de Bordeaux, 2016</i>	840
SOUTH OF FRANCE	
Marius, Pays d' Oc <i>Grenache – Syrah (V)</i>	325
Domaine Le Soula, Roussillon <i>Le Soula Rouge, 2009 s(E)(B)</i>	800
Moulin de Gassac, Classic, Grenache-Syrah, <i>Southern France</i>	350



Mario Incisa Della Rochetta & his son Nicolas Incisa della Rochetta –
Current owner of Tenuta San Guido

‘Sassicaia’ The wine that Inspired all Super Tuscans Wines
made by Mario Incisa Della Rochetta at his Estate Tenuta San Guido
near the Tyrhennain Coast in Bolgheri. An Artisnal Wine that Broke
every rule , Sassicaia did not have a drop of Sangiovese in it but
instead was made from Cabernet Sauvignon, from vines that had come
indirectly from the grand Chateau Lafite. It was the first Super Tuscan
wine made entirely from Cabernet Sauvignon & aged in
French oak Barriques.

We are happy to offer you all this wines from the portfolio of Tenuta
San Guido estate.

		GLS	BTL
Tenuta San Guido, Le Difese, Tuscany, Italy	2016	125	625
70% Cabernet, 30% Sangiovese			
Tenuta San Guido, Sassicaia, Bolgheri, Tuscany, Italy	2015	700	3,600
85% Cabernet Sauvignon, 15% Cabernet Franc			

➤ ITALY ➤

Domenico Clerico, 'Pajana'	2,000
<i>Barolo, 2012 (E)</i>	
Domenico Clerico	950
<i>Barolo, 2013</i>	
Batasiolo, Barolo	1,450
<i>Piedmont, 2015</i>	
Bruno Rocca, Barbaresco	1,000
<i>Piedmont, 2016</i>	
Bruno Giacosa, Barbera D' Alba	750
<i>Piedmont, 2017</i>	
Beni di Batasiolo, Nebbiolo, Langhe	525
<i>Piedmont, 2017</i>	
Cosseti, Dolcetto d'Alba	400
<i>Piedmont</i>	
Tenuta San Guido Guidalberto	1,200
<i>Merlot - Cabernet, 2015</i>	
Masi Costasera, Amarone Classico	1,700
<i>Veneto, 2015</i>	
Righetti, Amarone de Valpolicella	850
<i>Veneto, 2015</i>	
Allegrini, Amarone de Valpolicella	2,000
<i>Veneto, 2015</i>	
Marchesi Antinori, Solaia	5,000
<i>Tuscany, 2012</i>	
Castello Banfi, Poggio Alle Mura	1,500
<i>Brunello di Montalcino, Tuscany, 2013</i>	
Gaja, Brunello di Montalcino	1,200
<i>Tuscany, 2014</i>	
Tenuta dell'Ornellaia	4,000
<i>Bolgheri, 2016</i>	
Gaja Ca'Marcanda, Promis	1,000
<i>Merlot-Syrah, Tuscany, 2016</i>	
Montevertine ,Pian del Ciampolo	650
<i>Sangiovese Blend, IGT Tuscany, 2016/2017</i>	
Villa Antinori, Rosso	550
<i>Tuscany</i>	
Castello Banfi, Chianti Superiore	450
<i>Tuscany, 2017</i>	
Cantina Terlan, Alto Adige	650
<i>Pinot Noir, 2018</i>	

→ ✨ SPAIN ✨ →

Palacios Remondo <i>'La Vendimia', Rioja, 2018 (O)</i>	425
Marqués de Riscal, <i>Rioja Reserva, 2015 (V)</i>	600
Descendientes de J. Palacio, <i>Pétalos, Bierzo, 2016 (E)(B)</i>	850
Bodegas Roda, Sela <i>Rioja, 2016</i>	600
Vega Sicilia, <i>Único, Ribera del Duero, 2005 (E)</i>	5,500
Bodegas R.Lopez de Heredia, 'Vina Tondonia <i>Rioja, Reserva, 2007</i>	850
Ritme Cellars, Garnacha-Carinena <i>Priorato</i>	700

→ ✨ PORTUGAL ✨ →

Porta 6, Lisbon <i>Castelão</i>	350
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→ ✨ GREECE ✨ →

Gaia S, Peloponnese <i>Agiorgitiko-Syrah, 2017 (E)</i>	550
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→ ✨ LEBANON ✨ →

Château Ksara, Bekaa Valley <i>Cabernet Sauvignon, 2015/2016</i>	750
Domaine de Baal, Bekaa Valley <i>Carbernet Franc, Cabernet Sauvignon, Syrah, 2013</i>	1,100

➤ CHILE ➤

Villard, Casablanca Valley <i>'Expresion', Reserve, Pinot Noir, 2017</i>	375
Miguel Torres, Maule Valley <i>Cordillera, Carignan, 2014(O)(V)</i>	585

➤ ARGENTINA ➤

Luigi Bosca, Mendoza <i>La Linda, Malbec(O)</i>	375
Kaiken, Mendoza <i>Ultra, 2018 (O)(V)</i>	650
Catena, Mendoza <i>Malbec, 2018</i>	650
Terrazas de los Andes, Mendoza <i>Reserva Malbec, 2017 (E)</i>	750

➤ SOUTH AFRICA ➤

Boekenhoutskloof, Porcupine Ridge <i>Syrah</i>	350
Avondale, Paarl <i>'La Luna', Cabernet Sauvignon, 2012 (E)(B)</i>	1,000
Rustenberg, Stellenbosch <i>Peter Barlow, Cabernet Sauvignon, 2010</i>	1,200
De Toren Fusion V <i>Bordeaux Blend, Stellenbosch, 2012</i>	1,400

CALIFORNIA

Kenwood Vineyards, Zinfandel, <i>Sonoma County, 2014/2015</i>	450s
Bonterra, Cabernet Sauvignon, <i>Mendocino County, 2018</i>	450
Stonehedge, Shiraz <i>Napa Valley, 2014</i>	450
La Crema, Pinot Noir <i>Sonoma Coast, 2016/2017 (O)</i>	750
Stag's Leap Wine Cellars, Cabernet Sauvignon, <i>Artemis, Napa Valley, 2016 (E)</i>	950
Littorai Savoy, Pinot Noir <i>Anderson Valley, 2013</i>	1,600
Au Bon Climat, Pinot Noir <i>Santa Maria Valley, 2016/2017</i>	650
Antica, Cabernet Sauvignon <i>Napa Valley, 2016</i>	1,200
Ridge, Zinfandel <i>Geyserville, Sonoma County, 2014 (E)</i>	1,200
Hyde de Villane, Syrah <i>Napa Valley, 2010</i>	1,700
Joseph Phelps, Cabernet Sauvignon <i>Napa Valley, 2012</i>	1,956
Grgich Hills, Cabernet Sauvignon <i>Napa Valley, 2013(E)</i>	2,000
Screaming Eagle, Napa Valley <i>Second Flight, Oakville, 2011</i>	8,940
Opus One <i>Oakville, California, 2012</i>	6,500

WASHINGTON STATE & OREGON

Charles Smith, Merlot <i>The Velvet Devil, Columbia Valley, 2016</i>	480
Chateau Smith <i>Cabernet Sauvignon, Columbia Valley, 2015/2016 (O)</i>	585
Chateau Ste. Michelle <i>Cabernet Sauvignon, Columbia Valley, 2016 (O)</i>	600
Erath <i>Pinot Noir, Oregon, 2016</i>	700

➤ AUSTRALIA ➤

Peter Lehmann, Shiraz & Grenache <i>Barossa Valley</i>	325
D' Arenberg, Footbold, Shiraz <i>McLaren Valley (E)</i>	520
Penfolds, Mataro-Shiraz <i>Bin 2, South Australia, 2016</i>	890
Jamsheed, Syrah <i>Beechworth, Warner Vineyard, 2013 (E)</i>	980
Tolpuddle Vineyard, Pinot Noir <i>Tasmania, 2014</i>	900
Grosset, Gaia, Cabernet Sauvignon <i>Clare Valley, 2011</i>	1,300
Moss Wood, Cabernet Sauvignon <i>Margaret River, 2011</i>	1,500
Yarra Yering, Yarra Valley, Victoria <i>Bordeaux Blend, 2008</i>	1,500

➤ NEW ZEALAND ➤

Mud House, Pinot Noir <i>Central Otago</i>	425
Wild Rock, Pinot Noi <i>Marlborough, 2016</i>	470
Seresin, Pinot Noir <i>Marlborough, 2017 (E)</i>	865
Dog Point Vineyard, Pinot Noir <i>Marlborough, 2015</i>	1,350
Craggy Range, Le Sol, Syrah <i>Hawke's Bay, 2011 (O)</i>	800

