

OUR PREMIUM SELECTIONS

We are pleased to offer an incredible wine tasting experience - a range of premium wines, served by the glass, dispensed using Coravin™. Without committing to a full bottle, you can taste and pair your wines by the glass and discover some of the finest wines in our cellar



150ml 750ml

WHITE

Chassagne-Montrachet, 1^{er} Cru Les Embrazées, Vincent & Sophie Morey, France	2011	235	1110
<i>Intense nose of flowers, warm croissant or brioche and candied lemon, moving with the aging to the nuances of roasted hazelnuts and spice. The flavor is combining freshness and character, sap and finesse. The persistence on the palate is very long and leaves floral notes of gingerbread.</i>			
Auxey-Duresses, Blanc Les Hautés, Jean-Marc Vincent, France	2021	285	1320
<i>Has turned out brilliantly. Indeed, this tensile, incisive, concentrated white Burgundy would embarrass many much loftier appellations. Unwinding in the glass with scents of Meyer lemon and crisp stone fruit mingled with hints of freshly baked bread, Anjou pear and white flowers, it's medium to full-bodied, chiseled and penetrating, with terrific depth at the core, racy acids and a long, penetrating finish.</i>			
Meursault, Clos du Cromin, Domaine Bohrmann, France	2010	300	1380
<i>The nose is expressive with notes of quince and acacia whilst the palate is rich and full with a lively finish. In the mouth, it is a full-bodied, creamy and rich wine, with flavors of peach, apricot, nuts, and a long finish with a touch of fresh acidity.</i>			
Saint-Véran, Les Héritiers du Comte Lafon, France	2018	185	810
<i>Exhibits aromas of citrus oil, crisp green apple, almond paste and white flowers, followed by a medium to full-bodied, satiny and incisive palate, its charming core of fruit tempered by racy acids, and concluding with a mineral finish.</i>			

All prices are in Malaysian Ringgit and are subject to 10% service charge.



RED

Côte-Rôtie, Château d'Ampuis, E. Guigal, France

2009

438

2090

A behemoth that satisfies on all accounts. Deep, rich and incredibly layered, with massive Syrah fruit, bacon fat, espresso roast, licorice and chocolate, as well as a striking minerality that emerges with time in the glass, this full-bodied, dense and superbly concentrated.

Château Cos d'Estournel, 2ème Grand Cru Classé, France

2016

440

2100

Reveal beautiful lilacs, rose hip tea, crushed stones and camphor nuances over a core of crème de cassis and mocha plus wafts of incense and wood smoke. The palate is simply electric, charged with an energy and depth of flavors that seem to defy the elegance and ethereal nature of its medium-bodied weight, featuring densely pixelated tannins that firmly frame the myriad of fruit and floral sparks, finishing with epic length.

Catena Zapata, Adrianna Vineyard, Mundus Bacillus Terrae, Mendoza, Argentina

2018

393

1890

Aromas of brambly crushed blackberry and boysenberry, wild herbs and tropical bitter chocolate verge on exotic, but that's because this is one of Argentina's finest sites--and not just for Malbec. Thick and utterly seamless but with a weightless quality and razor-sharp definition that come from the limestone and calcaire-covered rock underneath a thin layer of marine deposits. Incredibly silky, concentrated wine with powerful saline minerality, a firm spine of mounting noble tannins and subtle chocolatey sweetness. .

Patrimony, Paso Robles, Cabernet Sauvignon, USA

2018

560

2190

100% Cabernet Sauvignon is not only concentrated, but silky and ultra-generous in fruit and aromatics. The dazzling texture of Devil's Food cake, boysenberry preserves, offers a most sensual mouthfeel that is more of a caress than a grip. The wine's inherent calcareous nature weaves its chalky minerality through a field of violets and sweet tobacco.



DESSERT

Chateau d'Yquem, Sauternes, France

2010

45ml

358

Gregarious scents emerging of underripe mangos, fresh pineapples, poached pears and candied peel plus nuances of waxed lemons, fungi, musk perfume and wet clay. Wonderfully poised, the seductively intense fruit is offset by beautiful freshness, supporting layers of savory nut and baked-bread notions with the tantalizing exotic fruits coming through on the long finish.