




## CHAMPAGNE & SPARKLING WINE






### BRUT

<b>Michel Roux, The Waterside Inn</b>	NV		500
<i>Features medium empyreumatic, floral and fruity scents and offers fine and persistent bubbles. Refreshing acidity and offering a broad texture.</i>			
<b>Michel Roux, The Waterside Inn 37.5cl</b>	NV		280
<b>Billecart-Salmon, Brut Réserve</b>	NV		570
<i>This cuvée is rich, clean, and refreshing. The wine has a lot of pretty green apple fruit, a creamy texture, and elegant, tiny bubbles. Their incredible commitment of reserves from past vintages gives the wine depth and complexity while maintaining the racy, zesty, pure flavors that are synonymous.</i>			
<b>Barons De Rothschild, The Datai, Concordia Brut</b>	NV		550
<i>Orange zest, lemongrass, jasmine and chalky minerals on the perfumed nose, with a hint of white pepper adding lift. Juicy, mineral-accented citrus and orchard fruit flavors are fleshed out by suggestions of melon and honey, putting on weight with air while maintaining vivacity. Spicy and focused on the very long, mineral-driven finish, which leaves chalky mineral and floral notes behind.</i>			
<b>Bollinger, Special Cuvée, Brut</b>	NV		710
<i>Showing especially well, bursting from the glass with aromas of honeyed apples, crisp stone fruit, buttery pastry, ripe lemons and fresh walnuts. Medium to full-bodied, fleshy and vinous, with a deep core of beautifully ripe fruit, racy acids and a pillowy mousse, it's a charming, characterful wine that proves that Special Cuvée is firmly back where it belongs.</i>			
<b>Bollinger, La Grande Année, Brut</b>	2015	RP95	1400
<i>Bollinger's 2015 Brut Grand Année is an intriguing wine in that it clearly reflects the decision to pick on the later side in order to avoid vegetal notes derived from the mismatch of alcoholic and phenolic ripeness. "Balance was hard to achieve in 2015," Chef de Cave Dennis Bunner notes. "At 10% in sugar, the fruit was simply not ripe. We had to wait to reach the optimal window of ripeness." Bunner also opted to increase the Chardonnay, so the blend is 60% Pinot Noir and 40% Chardonnay, as opposed to the more typical 70/30 blend, with more Verzenay than Aÿ in the Pinots. Dried citrus peel, sage, menthol, sage, tangerine peel and spice build with some coaxing. Light tropical overtones develop with aeration. There's real density and textural richness here.</i>			
<b>Palmer &amp; Co, Brut Reserve</b>	NV		490
<i>The nose, amazingly clean, is expressed through a rich palette of aromas, including citrus, pear and apricot, with some subtle notes of hazelnut and a discreet touch of buttery brioche. Succulent and substantial to the palate, yet with an unfettered freshness, this wine is eminently seductive: a model of perfect balance.</i>			



Wines are kept at The Dining Room cellar and may require 15-20 minutes to be delivered to The Beach Club and The Gulai House.




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

<b>Jacquart, Mosaïque, Brut</b>	NV		510
<i>Fresh and delicate, with notes of white fruits, pear and peach, fresh apricot and white flowers with roses. Dried fruit aromas reveal it is starting to mature. Lush, generous and creamy. Beautiful exuberance driven by white fruits and lemon zest notes on the finish.</i>			
<b>Moët et Chandon, Imperial Brut</b>	NV		570
<i>Its aromas are radiant, revealing bright white-fleshed fruits, citrus fruits, floral nuances and elegant blond notes. The palate is seductive, richly flavourful and smooth combining generosity and elegance, fullness and finesse, followed by a delicately fresh crispiness.</i>			
<b>Veuve Clicquot Ponsardin, Yellow Label</b>	NV		690
<b>Veuve Clicquot Ponsardin, Yellow Label - Magnum 150cl</b>	NV		1200
<i>Bold style of NV with plenty of deep-set aromatic complexity - think toasted almond, citrus blossom, honey and dried spices. The palate has fleshy depth and drive with bold stone fruit flesh and a rich phenolic presence to anchor the finish.</i>			
<b>Taittinger Brut Réserve - Magnum 150cl</b>	NV		1200
<i>The nose, very open and expressive, delivers aromas of fruit and brioche. It also gives off the fragrance of peach, white flowers (hawthorn, acacia) and vanilla pod. The entry onto the palate is lively, fresh and in total harmony.</i>			
<b>Ruinart, R de Ruinart, Brut</b>	NV		990
<i>The nose is delicate and fruity displaying dominant aromas of fresh white pear and dry fruits such as hazelnuts and almonds, followed by white flower notes, Viennese pastry and buttered brioche. The palate reveals a dominant freshness, displaying both tactile roundness and enduring length.</i>			
<b>Dom Ruinart, Blanc de Blancs, Millesime, Brut</b>	2010	RP94	3120
<i>Ruinart is the oldest of all the Champagne houses and produces a wine based mostly on Chardonnay. The palate delivers a lovely balance of minerality, toast and tight acidity, mingling with stone fruit and citrus flavors. Concentrated and powerful, yet balanced and refined with a long and subtle finish. A superb choice for those who like more mature Champagnes.</i>			
<b>Krug Grande Cuvée 170ème Édition</b>	NV	RP95 	1380
<i>A lovely, mouthwatering Champagne, with a vivid and finely detailed panoply of baked nectarine, lime blossom, ground coffee, mandarin orange peel, candied ginger and salted almond notes set in a lithe, limber frame. Seamlessly knit, with a sense of buoyant vitality, this has a harmonious, elegant frame for the richly expressive flavor range.</i>			
<b>Armand de Brignac, Ace of Spades, Brut Gold Cuvée</b>	NV		2670
<i>Peach, apricot and red berry aromas are followed by crystalized citrus, orange blossom and hints of brioche. The palate is rich with cherries, exotic fruits and a touch of lemon, vanilla and honey. The mouth feel is soft and creamy, with a hint of toastiness</i>			



Wines are kept at The Dining Room cellar and may require 15-20 minutes to be delivered to The Beach Club and The Gulai House.

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

<b>Roger Coulon, 1ér Cru L’Hommee, Extra Brut</b>	NV	RP93  1070
<i>Gorgeous, powerful and ample in the glass, with tremendous resonance, the L’Hommee dazzles with its energy and persistence. Orchard fruit, wild flowers and spice overtones take on shades of exoticism with time in the glass. On the palate, this is a very intense yet fine, elegant, very complex and persistent cuvée, a great mix of attractive and charming fruit with minerality that gives a strong and persistent structure. This is a striking wine, absolutely fabulous.</i>		
<b>Laurent-Perrier, La Cuvee Brut</b>	NV	550
<i>Pale yellow green colour, silver reflections. A hint of grapefruit zest, white peach, floral nuances, inviting, fresh bouquet. Medium body, pleasant fruit sweetness at the core, balanced acidity, lemony and mineral finish, a versatile style.</i>		
<b>Chavost, Blanc de Chardonnay, Extra Brut</b>	NV	910
<i>“No sulfur added”. Discover a first levied nose, creamy with notes of hawthorn, followed by a second more mineral nose where we discover aromas of toast, yellow fruits and mirabelle plum. On the palate, it is characterized by an attack that is both round and fresh, offering a slightly chalky richness, to finish with a fluid and digestible finish. With only 5733 bottles produced, this Champagne is a unique sensory experience.</i>		
<b>Jacques Lassaigue, Les Vignes de Montgueux, Blanc de Blancs, Extra Brut</b>	NV	 830
<i>Lovely mineral, dried fruit &amp; citrus zest aromatics that reflect the purest expression of the Montgueux terroir. The palate is vibrantly alive with crisp citrus &amp; melon flavours that are backed by deft acidity &amp; dazzling minerality. The finish resonates with succulent citrus notes. Delicate bubble and linear almost-chalky Chablis quality to the palate. This Champagne has a zero dosage and a savoury, nutty character that gives a sense of umami and porcini mushrooms – this Champagne is made for oysters!</i>		
<b>Philipponnat, Royale Réserve, Brut</b>	NV	WS92  690
<i>Rich with higher percentage of Pinot. The mousse is quick, fine and persistent. On the nose, the bouquet of aromas is rich and complex with notes of flowers of the vineyards, linden-tree, fresh bread, red berries, citrus fruits and a honeyed accent. On the palate, the attack of this champagne is vinous, broad and framed. The finish brings a light hint of biscuit.</i>		
<b>Pol Roger Brut Reserve</b>	NV	730
<i>Pol Roger opens with an ethereal scent of green apple, nectarine skin, and brioche. On the palate, faint hints of toasted nuts and bread dough with a pinch of honey, all balanced perfectly by its impeccable acidity.</i>		



Wines are kept at The Dining Room cellar and may require 15-20 minutes to be delivered to The Beach Club and The Gulai House.

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

<b>Vilmart et Cie, 1ér Cru Rilly la Montagne, Grande Réserve, Brut</b>	NV	RP90 	590
<i>Opening up on the nose with a rich bouquet of pastries, notes of frangipane and honeysuckle, with attractive aromas of pepper mint fragrance. On the palate, you can feel a fresh and a sharp attack of candied fruits. It reveals a beautiful balance between the richness and the tension with a complex structure. The bitterness of the citrus fruits is perfectly integrated with further flavours of pastries which remain present throughout the long, fine finish.</i>			
<b>Henri Giraud, Esprit Nature</b>	NV	WS92	730
<i>Mingling aromas of yellow orchard fruit and peach with nuances of toasted bread, candied peel, white flowers, clear honey and fresh almonds. Medium to full-bodied, fleshy and enveloping, it's elegantly vinous, with lively acids and a long, delicately oak-inflected finish.</i>			
<b>Henri Giraud Hommage au Pinot Noir</b>	NV		870
<i>Vibrant and saline with a medium body, tangy acidity and a textured, almost oily palate. Serious and structured Blanc de Noirs with notes of grapefruit, salted almonds, apricot skin and stones. Tight bubbles. Gourmand. 40% perpetual reserve. Drink or hold.</i>			



Wines are kept at The Dining Room cellar and may require 15-20 minutes to be delivered to The Beach Club and The Gulai House.

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

## DEMI SEC

### **Moët et Chandon, Ice Imperial**

NV



570

*Powerful aromas of tropical fruits, stonefruits, and a note of raspberry. On the palate there is a flavor of fresh fruit salad, the sweetness of caramel and quince jelly, and the refreshing acidity of grapefruit and ginger notes.*

## ROSÉ

### **Louis Roederer, Cristal Rosé**

2013

RP99



5740

*Appears to be an effortless wine, a pleasure point somewhere between masculine strength and feminine beauty. Notes of crisp orchard fruit, white flowers, red berries, stone fruit, freshly baked bread and tangerine oil. Full-bodied, layered and multidimensional, the vintage's bright girdling acids are amply cloaked in exuberant, expressive and notably concentrated fruit.*

### **Dom Perignon Rosé**

2005

RP93



3070

*Offering up aromas of orange rind, dried white flowers and fresh pastry mingled with nuances of smoke and iodine, medium to full-bodied, vinous and fleshy, with a rich core of fruit complemented by sapid nuances that lend the wine interesting gastronomic potential. Broad, textural and delicately phenolic, it's a successful effort in a challenging Champagne vintage.*

### **Barons De Rothschild, Rare Collection, Rosé**

2012



2480

*Subtle redcurrant and raspberry notes have a saline edge on the nose. The palate comes alive with that sense of tart berry and gentle white pepper spice while lemon freshness tingles with brightness. There is something playful about this: it is a wine with a knowing smile. It gives you berry notions but at its core it is brisk, saline, taut, fresh, citric. This is all sleekness and poise - precision is its middle name. Lovely.*

### **Barons De Rothschild, Brut Rosé**

NV

630

*The Chardonnay dominates in this wine with a lovely minerality and aromas of fresh fruits, citrus and white flowers. Once the wine has opened up, a few notes of raspberries, rose petals and wild strawberries reveal the subtle presence of the Pinot Noir. The wine is fresh and precise on entry to the palate disclosing a silky texture and tangy notes of lemon and other citrus fruit. Notes of red fruit and small berries such as blackberries and redcurrants then start to come through, revealing a crisp wine with a fabulously long, mineral finish.*

### **Taittinger, Comtes de Champagne, Brut Rosé**

2009

RP96








1800

*Rich, gourmand rendition of this cuvée, bursting with aromas of sweet red plums, buttery pastry, tangerine and baking spices. Full-bodied, ample and fleshy, with a broad attack and a layered, enveloping mid-palate that's girdled by ripe acids, it already offers demonstrative drinking. This has turned out brilliantly.*



*Wines are kept at The Dining Room cellar and may require 15-20 minutes to be delivered to The Beach Club and The Gulai House.*

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

<b>Drappier, Grande Sèndrèe, Brut Rosé</b>	2010	RP93	 1060
<i>Expressive notes of steeped raspberry and cherry fruit pull you into the glass of this vivacious rosé Champagne, riding the satiny mousse and layered with accents of mandarin orange peel, dried thyme and biscuit. A vinous version, with the finely knit.</i>			
<b>Colligny Père &amp; Fils, Brut Rosé</b>	NV		390
<i>Light, delicate strawberry flavors are laced into this champagne and give it character. The fun bubbles, green apple and peach blossom notes provide a nice canvas and elegance for the ever-present, distinct red fruit layers.</i>			
<b>Billecart-Salmon, Cuvée Elisabeth Salmon, Brut Rosé</b>	2009	RP96	 1570
<i>Showing beautifully, delivering fragrant aromas of plums, stone fruits, petals, sweet spices and marzipan. Medium to full-bodied, fleshy and elegant, it's seamless and pillowy, with bright acids and a pure, precise profile, concluding with a bright, saline finish.</i>			
<b>Billecart-Salmon Brut Rosé</b>	NV		 570
<i>Lacy in texture, with sleek acidity, this well-knit rosé Champagne offers delicate notes of blood orange glacé, pickled ginger and oyster shell, revealing a rich hint of grilled nut. The firm, almost crunchy finish is nicely spiced and lingering.</i>			
<b>Bollinger, Brut Rosé</b>	NV		830
<i>Has a pale pink hue and lifts with a soft bouquet of red raspberry, apricot, bread dough, blood orange, and delicate smoke. The palate is approachable, with well-tailored structure, pleasant bitter citrus notes of orange and grapefruit, and a floral element through the finish. It is well-balanced and versatile for pairing at the table</i>			
<b>Moët et Chandon, Imperial Rosé Brut</b>	NV		 680
<i>Pink with amber highlights. A lively, intense bouquet of red fruits (wild strawberry, raspberry, cherry). Floral nuances of rose. A slight hint of pepper. The juicy, persistent intensity of berries (strawberry, raspberry, redcurrant). The fleshiness and firmness of peach. The freshness of a subtle note of menthol.</i>			
<b>Laurent Perrier, Cuvée Rosé</b>	NV		 1090
<i>The nose is fragrant with fresh strawberries, raspberries and wild cherries. The palate is fresh and crisp, opening up a melange of red fruit flavours that linger on the finish.</i>			



Wines are kept at The Dining Room cellar and may require 15-20 minutes to be delivered to The Beach Club and The Gulai House.

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

## SPECIAL CUVÉE

### **Billecart-Salmon, Vintage Extra Brut**

2013

WS94  880

*Pinot dominant. A vibrant Champagne, finely balanced and lacy in texture, serving as an elegant canvas for layered flavors of yellow peach, chopped almond, cherry, toast point and preserved lemon. Minerally smoke, chalk and spice notes play on the finish.*

### **Billecart-Salmon, Le Clos Saint-Hilaire, Blanc de Noirs Brut**

2005

RP96  3550

*Pure and majestic, the nose mingles biscuit scents with flowers and white truffle, with delicious nutty notes of sweet spice and roasted mango. The palate unveils throughout the tasting all the richness and vivacious freshness. Citrus scents, with pears in syrup and mandarin pulp join with puffed buckwheat and licorice stick. The finish is lasting, mineral and subtly chalky.*

### **Barons De Rothschild, Rare Collection Blanc de Blancs, Brut**

2012

 1980

*Notes of white-fleshed fruit and candied lemon are followed by aromas of roasting and dried fruit and nuts, such as apricots and grilled almonds. The broad, fresh and vertical entry to the palate reveals great complexity. Notes of citrus fruit and lemon zest underpin a long finish of toasty mocha and vanilla overtones, creating a perfect blend of freshness and character.*

### **Bollinger, PN AYC 18**

2018

RP94  1070

*Delicious fragrances of honey, fruit paste, quince and candied citrus mingle with notes of marzipan and blood orange, as well as refreshing spice (sweet spices) and menthol notes. A perfect combination of finesse and aromatic expression, the palate draws out to a finish that delights with its refreshing aromas of candied citrus fruit.*

### **Bollinger, PN TX 17**

2017

RP92  1070

*Made exclusively from Pinot Noir with the majority of the grapes coming from the village of Tauxières. The scent has features of lead pencil, juniper and freshly lacquered boat together with more classic coffee notes, rose petals, apricot and peach. The taste is vivid and multifaceted with a lively precision, lighter fruit aromas than you normally find in Bollinger's wines. Even cassis is one of the more unexpected aromas in this finely tuned complex symphony. Very impressive and exciting champagne.*



Wines are kept at The Dining Room cellar and may require 15-20 minutes to be delivered to The Beach Club and The Gulai House.

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

## SPECIAL CUVÉE

### **Perrier-Jouët, Belle Epoque, Brut**

2014

WS94  1840

*Displays delicate notes on the nose of vine peach, poached pear, linden and hawthorn blossom. On the palate, notes of juicy vine peach are complemented by poached pear and rhubarb character. A combination of freshness, balance and tension. A rare and harmonious champagne.*

### **Philipponnat, Clos des Goisses, Extra Brut**

2013

RP98  2350

*Evoking aromas of crisp yellow orchard fruit, Anjou pear, clear honey, bee pollen, stone fruit and iodine. Full-bodied, layered and vinous, its textural attack segues into a deep, concentrated and tightly wound mid-palate that's girdled by racy acids and chalky structure, before concluding with a long, saline finish*

### **Taittinger, Comtes de Champagne, Blanc de Blancs, Brut**

2012

WS96  1660

*A gorgeous blond bombshell of a Champagne, fragrant with roasted hazelnut, vanilla and smoke notes that waft through layers of poached pear and quince, pastry cream, pain d'épices and candied ginger. This is sculpted by a vibrant acidity that's seamlessly knit to the plush, silky mousse and chalky underpinning.*

### **Louis Roederer, Cristal**

2014

WS98  3570

*Rapierlike acidity, with finely meshed flavors of ripe black cherry and mandarin orange fruit, raw almond, anise and cardamom spice as well as a touch of honeycomb, which all unfurl and expand on the fine, creamy palate. Sleek acidity continues through to the finish, with additional racy character provided by a streak of minerally saline and chalk, which gains momentum through the mid palate and rings out on the well-cut, lasting finish.*

### **Salon, Le Mesnil Blanc de Blancs**

1999

RP95  .6580

*Has youthful notes of chamomile and meadow flowers. Its flavor intensity, a force of nature pitting those vibrant, sunny floral notes against a resonant limestone earth tone, is something that could only have been achieved through all those years in bottle. While the mousse is persistent and as fine as a mist, the flavors are vinous, suggesting you serve this wine as you would a Corton-Charlemagne: with something equally luscious and rich.*

### **Salon, Le Mesnil Blanc de Blancs**

2012

RP98  .9140

*Gorgeous aromas of cooked apple, bread dough and pie crust. Hints of lemon curd, flint and match stick, too. Full-bodied and dense with agility and beauty, particularly in the center-palate that just lifts at the end. So much density and structure, yet it always remains floating and aerial. Phenolic and integrated at the end. Impressive structure and length.*



Wines are kept at The Dining Room cellar and may require 15-20 minutes to be delivered to The Beach Club and The Gulai House.

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



## SPECIAL CUVÉE

**Fallet-Gourron, Grand Cru Avize, Blanc de Blancs, Extra Brut**

NV

 1200

*Discreet but deep nose which opens slowly on ripe white and yellow fruits (pear, apricot, mango). We also perceive notes of chalk and spices in the background. Great elegance. On the palate, the attack is subtle between an oxidative touch and ripe fruit. The rest continues with richness, fullness and power while maintaining a slightly minty freshness guaranteeing impeccable balance. Some bitterness on the finish and great length.*

**Jacques Selosse, Initial, Grand Cru Avize, Blanc de Blancs, Brut**

NV

WS95  5170

*A voluptuous Champagne that entices with its lovely, lightly viscous texture and its fragrant thread of exotic spices that waft on the nose and wind through the palate. Shows impeccable balance, with a lithe spine of acidity providing focus and definition for the opulent range of blackberry coulis, kumquat and passion fruit, with notes of coffee liqueur, roasted nut and honeycomb.*

**Cédric Bouchard, Roses de Jeanne, Cote de Val Vilaine VV/R20, Blanc de Noirs, Brut**

NV

RP94  2650

*Made from 100% Pinot Noir. Unfurling in the glass with aromas of pear, green apple, crisp stone fruit and bread dough, it's medium to full-bodied, pillowy and precise, with a beautifully refined but intensely flavored palate that's finer-boned than the richer, more powerful 2019 rendition. Long and penetrating, this is another brilliant wine from Cédric Bouchard.*

**Ulysse Collin, Les Maillons Blanc de Noirs V17, Extra Brut**

NV

RP97  4420

*Based on the 2017 vintage and complemented by fully 70% reserve wines from the 2016 vintage. Bursting with aromas of mirabelle plum, crisp orchard fruit, fresh bread, vanilla pod and clear honey, it's full-bodied, vinous and enveloping, with a lavish core of fruit, bright acids and an enlivening pinpoint mousse. Concentrated and precise*



Wines are kept at The Dining Room cellar and may require 15-20 minutes to be delivered to The Beach Club and The Gulai House.

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

## SPARKLING WINE

### FRANCE

**Domaine Gustave Lorentz, Crémant de Alsace, Brut**

NV



200

Carefully selected, the Chardonnay, Pinot Nero and Pinot Bianco grapes. Touches of yellow apple and sponge cake entice on the nose. The palate adds ripe, friendly and appetizing notes of yellow plum and lemon alongside creamy fizz set against a softly autolytic background. This presents a lovely union of fruit, freshness and development. Full of flavor, it has a dry, lemony finish.

**Chartron et Trébuchet, Crémant de Bourgogne, Chardonnay, Extra Brut**

NV

240

Golden yellow color. Rich and intense aroma that reveals hints of caramel, honey and almonds. The taste of the wine is bright and expressive, balanced, with a long aromatic finish.

**Chartron et Trébuchet Crémant de Bourgogne, Pinot Noir Rosé, Brut**

NV

240

A beautiful nose of lemon, grapefruit and little red fruits such as redcurrant. On the palate, a frank attack with greedy aromas of red fruits (strawberry, raspberry) and english candy combined with a sour freshness.

### ARGENTINA

**Chandon Garden Spritz**

NV



340

Ready to chill, ready to share, Garden Spritz is the blend of an exceptional rosé sparkling wine and a unique bitters recipe crafted with navel and blood oranges macerated with dried orange peels, herbs and spices. Spicy character, zesty yet rich orange flavours, nice citric tension which balance the sweetness. Bitterness becomes more obvious at the end, to bring some taste lift which counterbalances the sweet character and invites to repeat the sip.

### SLOVENIA

**Movia, Goriška Brda, Puro Rosé - Natural**

2016

390

Made from Pinot Noir. Highlighted aromas express raspberry, currant, red orange, and pomegranate. This is followed by pleasant perceptions revealing hints of the wine matured in barrique intertwined with autolytic perceptions. Aromas of brittle dough, vanilla, almonds, butter, bread crust, and the finish is reminiscent of Mediterranean herbs. The wine is bone-dry but offers plenty of softness. Its freshness is youthful, followed by a minerality that balances the taste. An intense wine with accentuated elegance and with just the right structure to call for another glass. In the mouth, it offers a long-lasting aftertaste with perceptions of red orange and wild strawberry tart.



Wines are kept at The Dining Room cellar and may require 15-20 minutes to be delivered to The Beach Club and The Gulai House.

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

## SPARKLING WINE

### ITALY

**La Gioiosa, Prosecco Treviso Brut**

NV

180

*Fine & persistent perlage. The aroma is very fruity and flowery with hints of ripe golden apple and small mountain flowers. The dry, fresh and flavoursome sensation on the palate is followed by a fruity and harmonious aftertaste.*

**Terredirai, Prosecco Superiore Di Valdobbiadene, Brut**

NV

195

*Intense aromas of green apple, white peach, citrus fruits, and floral notes, along with hints of bread crust and yeast. On the palate Fresh and crisp with a good acidity and a pleasant minerality, which makes it a perfect match for seafood dishes, appetizers, and light first courses.*

**Villa Sparina Brut Blanc de Blancs Metodo Classico**

NV



350

*Fruity with a scent of peach, fresh and well balanced. A pure, rich sparkling wine with a full body and a round texture. Flavourful. Lots of character and beauty.*

**Bellavista, Rosé Brut, Franciacorta DOCG**

2017

590

*Overwhelmed by its bouquet that starts off with faint sensations of white peach as its intense yet mellow character reveals the pleasing fragrances of wild strawberries, citrus fruit, golden delicious apples, and dog rose, with a lingering hint of toasted bread.*

### AUSTRALIA

**Sidewood Estate, Chloe Cuvée, Adelaide Hills**

2014



280

*Wonderful toasty brioche aromas enhanced by green fruits and zesty citrus. The palate has a harmonious balance of orange blossom, biscotti and green apple that complement the slaty, driving minerality balanced perfectly with an elegant creamy finish.*

**Sidewood Estate, Isabella Rose, Adelaide Hills**

2013



220

*Fresh strawberries, red cherry and peach and is beautifully complemented by notes of brioche and biscotti. Pale blush pink in colour this wine identifies finesse with an attractive mousse.*





Wines are kept at The Dining Room cellar and may require 15-20 minutes to be delivered to The Beach Club and The Gulai House.

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

# ROSÉ

## FRANCE

<b><i>Fleurs de Prairie, Côtes de Provence</i></b>	2023		190
<i>Translates as wildflowers, bright and crisp rosé with flavors of red fruit, lemon, and a subtle note of tropical fruits on the finish. Delicate flavors of red fruit and lemon, and a subtle note of tropical fruits on the finish. Its bright, refreshing acidity.</i>			
<b><i>Studio by Miraval Rose, Famille Perrin, Cotes de Provence</i></b>	2022		250
<i>Fresh red berries, honeysuckle and a hint of toasty lees on the deeply perfumed nose. on the palate, offering intense strawberry, blood orange and gingery spice flavors and a deeper suggestion of white peach that builds with air. Smoothly blends richness and delicacy and finishes very long and precise.</i>			
<b><i>Domain de la Rouvière, Serre-Menu, Côtes de Provence</i></b>	2023		270
<i>In the mountains close to Saint-Tropez, this estate has produced a bright, ripe and fruity wine. Its acidity and perfumed red fruits are open and immediately attractive, with a light texture and raspberry aftertaste.</i>			
<b><i>Miraval Rosé, Famille Perrin, Côtes de Provence</i></b>	2021		270
<i>Aromas of wild raspberries and redcurrants play against a herbal backdrop. Utterly refreshing, the wine's graceful texture is balanced by red-cherry acidity, with notes of strawberry and fennel on the mid-palate.</i>			
<b><i>Château Roubine, La Vie en Rosé, Côtes de Provence</i></b>	2021		270
<i>With on the nose fresh cherries, strawberries, and peaches with subtle hints of minerals. Light in body, with fruity notes of ripe red berries and stone fruit, hints of stoney minerals on the mid-palate and perfect, medium-plus acid structure. A ripe, ample, and balanced mouthfeel of great delicacy. Pure and tasty with a fine bitterness on the finish.</i>			
<b><i>Domaine Tempier, Bandol, Rosé</i></b>	2022	RP93	610
<i>On the nose, the aromas of this Bandol Rose are simply breathtaking. It opens with vibrant notes of grapefruit, spring flowers, guava, lemon, and a hint of iodine. These aromatics create a symphony of scents that dance gracefully in the glass, enticing the senses and promising a truly remarkable tasting experience. Medium to full-bodied. The combination of these elements creates a harmonious texture that lingers on the palate, leaving a lasting impression.</i>			



Wines are kept at The Dining Room cellar and may require 15-20 minutes to be delivered to The Beach Club and The Gulai House.

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

## ITALY

**Torresella, Veneto, Rosé** 2022 170

*An elegant wine with a lovely floral aroma, masses of fresh fruit flavour on the palate and a rush of citrus acidity. On the palate it is light, vibrant and fresh yet full-flavored, with an engaging finish thanks to the underlying tangy vein. It is characterized by delicate hints of citrus fruits and wild berries.*

**Santa Margherita, Chiaretto Stilrose, Riviera del Garda** 2018  190

*Its delicate pink colour leads you in to floral fragrances of dog rose and fruity notes of orange and fraises des bois, along with hints of lychee and ginger, in a scent profile that is at once elegant and complex. On the palate in a fresh, succulent flavor, made vibrant by a tanginess that gives added dynamism to its almost crunchy nuances of wild berries and sweet spices.*

**Tenuta d'Ammiraglia, Frescobaldi, Maremma, Alie Rosé** 2021  260

*A refined balance between Syrah and Vermentino. On the nose, intense fruity and floral scents such as peach, rose and peony stand out. The citrus notes, perfectly integrated in the context, give a wonderful freshness which is further accentuated by delicate iodine notes. The bouquet is in a state of flux, with hints of aromatic herbs such as thyme and sage appearing later. Alie is a full, silky and smooth wine*

## GREECE

**Alpha Estate, Single Vineyard Hedgehog, Amyndeon, Rosé** 2021 RP91 250

*Made from the local Xinomavro grape variety, with the delicate rosé colour obtained using the saignée method. This is an elegant pale-salmon coloured rosé with an aromatic and fresh bouquet of lively strawberries, cranberries, citrus zest, hints of rhubarb and mineral tones. Smooth with beautiful balance and a crisp, yet opulent palate enveloped in red fruits and a long, sustained finish completed by a hint of peppery spice.*

## NEW ZEALAND

**Neudorf, Nelson, Tiritiri Rosé** 2022 180

*Made by Pinot Noir. Love the bouquet of this wine with a distinctive rose-hip chilled tea and exotic flowers scents, these translate to palate and meld with flavours of peach and nectarine, tropical fruits and iced-tea flavours. The lees and acidity layer in texture while the fine fruit tannins deliver mouthfeel. A delicious and serious wine not to be missed.*

## U.S.A

**Daou, Paso Robles, Rosé** 2021  350

*Made from gently pressed Grenache Noir. Delightfully fragrant and floral, showing lovely aromas of fresh strawberry, sliced peach, and watermelon with nuances of hibiscus, cherry, and clover honey. The palate is refreshingly crisp yet lusciously smooth, revealing juicy flavors of nectarine, orange, strawberry parfait, and golden delicious apple.*



Wines are kept at The Dining Room cellar and may require 15-20 minutes to be delivered to The Beach Club and The Gulai House.

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

## GERMANY

### **Wittmann, Trocken, Rosé**

2022



*Made with Spätburgunder & St. Laurent variety. Intensely concentrated sour cherry and raspberry flavors ripple throughout this lusciously textured rosé. It's intensely forward and fruity yet nuanced with hints of nut, spice and toast. Supple and slightly clinging on the palate yet briskly structured, it can stand up to a wide variety of cuisine and far beyond those fleeting summer months.*



*Wines are kept at The Dining Room cellar and may require 15-20 minutes to be delivered to The Beach Club and The Gulai House.*

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

# WHITE

## JAPAN

**Grace, Yamanashi, Koshu** 2021 360

*Fairly intense aromas. On the nose, rose petals, ripe fruit aromas of golden delicious, pears, lychees, and mineralic aromas hinting minerals. Soft attack on the palate, dry, supple acidity, generous flavours of golden delicious and pears expand in the mouth.*

## LEBANON

**B-Qa de Marsyas Blanc, Bekaa Valley, Chardonnay and Sauvignon Blanc** 2018 290

*Exuberant blend brings apple, pear, lemon, pineapple, melon & citrus zest. Fresh with an excellent acidity, medium body, with a long and mineral finish. Full-bodied, aromas of apple, green mango and stonefruit have a concentrated core, yellow floral, spice and chalk minerals. Vibrant acidity flows effortlessly with a creamy mouthfeel, and chalky minerals and spices contribute to the mouthfeel.*

## BULGARIA

**Enira White, Bessa Valley, Marsanne, Roussanne and Viognier** 2020 220

*Brilliant, light yellow color charm at first. Opulent bouquet reveals plenty of flavors such as pear, quince, elderberry, melon and lime. Round and soft body, dense texture and balanced acidity are felt in taste. Nice freshness and finesse at the end.*

## GREECE

**Alpha Estate, Amyndeon, Macedonia, Sauvignon Blanc** 2021 RP91 220

*Strong and lively nose, typical Sauvignon Blanc, suggesting gooseberry, passion fruits, melon, litchi with a note of honeysuckle. Round and mellow on the palate, quite fat balanced although, with plenty of finesse. Crispy and well structured, reminding the nose aromas with a hint of lime. A richly textured wine with superb length and balance*

**Alpha Estate, Amyndeon, Single Block Aghia Kiriaki, Macedonia, Assyrtiko** 2020 250

*Lovely bright yellow colour, intense lemon zest bouquet, concentrated citrus, peach and pear flavours, nice and dry with really smooth texture. This is sophisticated wine with a persistent finish that leaves the mouth feeling fresh and hungry for more.*

**Alpha Estate, Amyndeon, Single Block Kaliva, Macedonia, Sauvignon Blanc Fumé** 2021 RP91  250

*Impressive, powerful, ripe citrus, gooseberry, and vanilla scents coat this muscular Fumé styled Sauvignon. There is definitely a hint of smoky spice on the nose. This is a full-bodied, silkily textured wine with several layers of complexity. The citrus, peachy fruit is smooth as silk, surrounded by subtle vanilla hints and glimpses of carefully toasted brioche.*



Wines are kept at The Dining Room cellar and may require 15-20 minutes to be delivered to The Beach Club and The Gulai House.

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

## FRANCE

### ALSACE

- Domaine Gustave Lorentz, Qui l'Eût Cru, Orange Wein** 2022  280  
*Blend of Pinot Blanc, Pinot Gris, Gewurztraminer & Sylvaner. A lovely pastel orange colour, with intense floral notes of rose and acacia, mandarin peel and a hint of mulled wine on the nose, the palate is dense, fresh with good tannic structure and good length.*
- Domaine Gustave Lorentz, Reserve, Gewürztraminer** 2022 270  
*Has the pungent earthiness of braised wild mushrooms. That deep note is layered with a range of floral scents, from roses to orange blossoms. The flavors are concentrated, with sweet notes of tropical fruit and savory pastry hints from the lees. The wine is powerful, with minerality that lasts.*
- Domaine Gustave Lorentz, Évidence, Pinot Gris** 2022 290  
*A hint of dried chamomile flower appears fleetingly on the nose before ripe pear notes emerge. Concentrated and juicy, the palate has the rounded yet fresh richness of red-cheeked Comice pear. A wonderfully dry finish follows the generous but clean-cut body.*
- Domaine Gustave Lorentz, Altenberg de Bergheim Grand Cru, Riesling** 2018  450  
*It opens immediately with intense aromas of grapefruit and bergamot, accented by flint and white pepper notes. The palate is ample-bodied, concentrated but refined with welcoming flavors of Amalfi lemon, tarragon and sage. The finish is long and structured.*



Wines are kept at The Dining Room cellar and may require 15-20 minutes to be delivered to The Beach Club and The Gulai House.

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



## LOIRE

<b>Muscadet Sèvre et Maine Sur Lie, Château du Cléray, Domaine Sauvion</b>	2021		180
<i>Fresh and functional as an apéritif white, and while it may not be as crisp and steely as some Muscadets, it holds its own. Plenty of lime and melon on the rather broad palate, and not overly acidic. It even has some soft, sweet Sauvignon Blanc character to it. Simple, but with its slate-and-citrus finish</i>			
<b>Fié Gris, Les Pierres, Xavier Frissant</b>	2022		200
<i>Produced with a heritage variety, the “Fié Gris,” an old relative in the Sauvignon family of grape varieties. It is distinctive for its simultaneously rich and delicate expression of unctuous floral notes. Aromas of wild flowers, tarragon, tomatillo, white peaches. Flavors suggest kaffir lime, citrus, crisp pears. Complex, refined and fresh, with a touch of smoke on the finish.</i>			
<b>Vouvray, Les Bosquets, Domaine Sauvion</b>	2022		200
<i>A Chenin Blanc. The nose features notes of honeysuckle and rope citrus fruit. On the palate, the wine is off-dry and medium bodied with food-friendly acidity. Flavors of honey, ripe pear, and dried fruit lead to a long finish.</i>			
<b>Vouvray, Les Perruches, Damien Pinon</b>	2020		240
<i>A delicious off-dry style white wine. Les Perruches is produced exclusively from Chenin Blanc grapes on vineyards located in the heart of the Vouvray appellation. It has a pretty and exuberant nose of stone fruits and spiced pear, with a palate that is young and vibrant. The spiced, ripe orchard fruit is cut with a flinty minerality which runs into the long finish.</i>			
<b>Blanc Fumé De Pouilly, Saget la Perrière</b>	2022		290
<i>On the nose, a rich array of aromas, opening with Conference pear, white peach and quince and then continuing with white flowers and boxwood. The wine reveals a lovely lively acidity with pear and peach aromas coming through again on the palate, followed by a hint of lemon on the finish. This is a rich wine with long lingering aromas.</i>			



Wines are kept at The Dining Room cellar and may require 15-20 minutes to be delivered to The Beach Club and The Gulai House.

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

## LOIRE





<b>Sancerre, Domaine De La Perrière</b>	2022	 320
<i>The nose initially expresses rhubarb, undergrowth and peppermint aromas and then opens up to reveal notes of fresh citrus, lime, grapefruit and orange blossom. The wine is fresh and delicate on entry to the palate and then develops a lovely ethereal structure, in which even riper citrus notes (lemon, pink grapefruit) come through again.</i>		
<b>Sancerre, Domaine Vacheron</b>	2023	420
<i>A pleasant wine that is elegant and direct on the nose. It exhales a beautiful ripeness with aromas of white flowers, yellow fruit, citrus fruit and minerals. On the palate it is frank, full, fresh and elegant. It is a wine in which the fruit and white flowers dominate but where these are compensated by its refreshing minerality and acidity. Its finish is persistent and fresh.</i>		
<b>Sancerre, Mélodie, Domaine Fouassier</b>	2018	370
<i>Wood aged, giving a softly smoky and creamy style of wine, the acidity a whisper in the background of green plums and toast. Nose of candied orange, vanilla and spices. This is smooth, ripe and richly full-bodied, a powerful wine that could still take some aging.</i>		
<b>Sancerre, Les Chailloux, Domaine Fouassier</b>	2022	290
<i>The name, referring to the flinty soil of the vineyard, says it all. It is a mineral wine that tastes of stony soil, flint and chalk. A lively nose, with notes of Granny Smith apple, lemon pulp, and hints of anise. The attack is crisp, round and fresh palate. A slight effervescence adds to the tension and mouthwatering grip. Favorful, with just the right touch of astringency and precision.</i>		
<b>Sancerre, Mégalithe, Domaine De La Perrière</b>	2019	 460
<i>Exotic and polished, it comes with high accolades. Aromas of candied lemons and spice with an herbal note. Lovely textured richness on the palate with lots of fresh citrus fruit and some more developed characters starting to come through. Very long finish.</i>		



Wines are kept at The Dining Room cellar and may require 15-20 minutes to be delivered to The Beach Club and The Gulai House.

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

## BORDEAUX

<b>Château Clarke, Le Merle Blanc</b>	2021		380
<i>Notes of crisp grapefruit, lemon sorbet, jasmine, lemongrass, peach, quince, acacia honey, delicate wood and a pinch of sea salt all combine in this gorgeous white Bordeaux, which manages to balance its ample richness with a crunchy freshness.</i>			
<b>Clarendelle Blanc by Haut-Brion</b>	2021		410
<i>The wine is round, rich, and luscious on the palate. The bouquet features aromas often found in sweet white wines, with hints of apricot, white peaches, and grapefruit. The wine shows great minerality along with fresh, powerful fruit flavors, as well as the concentration and structure of a great white wine.</i>			
<b>Château Saint-Robert Blanc, Graves</b>	2016		260
<i>Notes of struck flint and crushed rocks, giving way to a core of warm grapefruit, fresh pineapple and lemon meringue pie with a waft of honeysuckle. Medium-bodied, the palate has a crisp line cutting through the intense citrus layers with a lovely suggestion of creaminess and a long, mineral-tinged finish.</i>			
<b>Château Talbot, Caillou Blanc</b>	2021		480
<i>Was one of the first whites to be produced in the Médoc. It has a powerful earthiness at its heart; it is harvested a bit later than its neighbours for that extra bit of richness. The cooler 2021 moderates this a little, but the drive is still there. A punchy but well-defined bouquet with notes of verbena and lime blossom is supported by a layered palate of pithy, waxy citrus fruit.</i>			
<b>Clémentin de Pape Clément Blanc, Graves</b>	2018	RP90	510
<i>Has gregarious lime juice, lemon meringue pie and ripe peach scents with hints of crushed rocks, wet slate and dill seed. Medium to full-bodied, it has a pleasant oiliness to the texture and oodles of freshness supporting the generous citrus fruit, finishing long.</i>			
<b>Château Larrivet Haut-Brion Blanc, Pessac-Léognan</b>	2017	RP92	540
<i>Offering a racy, vibrant, yet concentrated style in its bright citrus, honeyed grapefruit, lime, and mandarin orange-like aromas and flavors. Incredibly complex aromatically, it hits the palate with medium to full-bodied richness, a rich, layered, yet precise texture, good acidity, and a great finish. It's beautifully done and well worth seeking out.</i>			
<b>Les Champs Libres Blanc, Lalande de Pomerol</b>	2019		1140
<i>A rich nose, this smells evocative but also so fresh with white fruits - peach and apricot and some yellow flowers subtle but nuanced. Tension and juice on the palate, lovely clarity and texture on the tongue, the lemon, green apple, peach juice, pineapple and grapefruit settles and lingers - almost tangy with high acidity but also a lovely touch of minerality which nicely counters the exotic fruits. Excellent presence and character. A blend of mostly Sancerre Sauvignon Blanc vine genetics</i>			



Wines are kept at The Dining Room cellar and may require 15-20 minutes to be delivered to The Beach Club and The Gulai House.


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

## BURGUNDY • AUXERROIS

**Saint-Bris, Moillard** 2022 250

A 100% Sauvignon Blanc and it is the only appellation in Burgundy using this grape variety. Has aromas of citrus fruits like grapefruit and mandarin orange that jump out of the glass, this is followed by peach, and crushed blackcurrant leaves with light exotic scents like lychee. This complexity on the nose follows through on the palate which is textured, soft and floral, with a distinct minerality on the finish.

## BURGUNDY • CÔTE CHALONNAISE

**Mercurey Blanc, La Brigadière, François Raquillet** 2015  750

The aromatic charmer of this delicious Chardonnay is indeed revealed on elegant notes of butter, vanilla and toast, perfectly balanced by a fine mineral frame. gourmand notes of peach, citrus and apricot also join the party and build an absolutely divine wine.

**Montagny, 1er Cru Les Bouchots, Les Bouchots, Chartron et Trébuchet** 2022 440

Bright yellow color with green hues. A complex and expressive nose of white flowers, underlined by some lime notes. The palate is ample, well-balanced with aromatic notes of citrus fruits and honeysuckle. A mineral and long finish.

## BURGUNDY • BOURGOGNE

**Bourgogne Aligoté, Long Du Bois, Moillard** 2021  230


Intensely floral with acacia and elderflower with lovely notes of citrus, green apple and a hint of salinity. It's lean, steely, palate-cleansing

**Bourgogne Aligoté, Clos de la Combe, Chartron et Trébuchet** 2023 210

The wine has a light straw yellow color, a sign of its youth and freshness. On the nose, the Aligoté Bourgogne of Chartron et Trébuchet unfolds a delicate but complex aromatic bouquet, where notes of white flowers, green apple and a touch of lemon intertwine, with a slight minerality reminiscent of flint, a distinctive characteristic of the terroirs of the Burgundy.

**Bourgogne Blanc, Chartron et Trébuchet** 2021 330

Clear yellow color. Fresh and elegant aromas of white flowers, lime and hazelnut. The palate has beautiful acidity that is balanced with some toasty and dry fruits notes.

**Bourgogne Blanc, Bouchard Aîné & Fils** 2022  250

Has a generous body that's well filled out with lemon curd character. Bright apple and pear notes develop on the nose with a little aeration in the glass. Nice balance of creaminess and lemony freshness at the forthright finish.

**Bourgogne Blanc, Laforêt, Maison Joseph Drouhin** 2021 420

Leesy, creamy biscuity notes fill the air around the glass, quickly followed by ripe stone fruits, hazelnuts and a crisp citrus edge. Plush creamy fruit tickles the taste buds supported by peach and nectarine flavours, interwoven with a crystalline acid thread giving freshness and a long linear finish.



Wines are kept at The Dining Room cellar and may require 15-20 minutes to be delivered to The Beach Club and The Gulai House.

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

## **BURGUNDY • BOURGOGNE**

***Bourgogne Blanc, Réserve de la Chèvre Noire, Albert Ponnelle***

2020



*Gold in color with a fine sheen and brilliance. The nose is forward with notes of lemon, baked pear, vanilla bean and a hint of caramel/butterscotch. Possessing a medium-full body, this is well-rounded and soft on the approach. Lemon and mineral shows on the forefront with finishing notes of Tart Tatin, Crème Anglaise and graceful acidity*

***Bourgogne Blanc, Vincent Dancer***

2020








*A cult wine that sourced from two different vineyards Meursault and Puligny-Montrachet Ripe and agreeably fresh aromas of apple, pear and citrus nuances lead to appealingly textured middle weight flavours that conclude in a clean, dry and balanced finale that offers better depth than is typical for the appellation.*



*Wines are kept at The Dining Room cellar and may require 15-20 minutes to be delivered to The Beach Club and The Gulai House.*

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







## BURGUNDY • MÂCONNAIS

<b>Pouilly-Fuissé, Chartron et Trébuchet</b>	2022	440
<i>Pale gold in color with green highlights. Elegant nose with minerality and citrus notes of lemon and grapefruit. The aromatic finesse finds its complexity with notes of roasted peanuts. The palate is rich and tense with a minerality that dominates the finish.</i>		
<b>Pouilly-Fuissé, Sous La Grotte, Moillard</b>	2022	 370
<i>Elegant nose with flint and lemon, grapefruit notes. The aromatic finesse finds its complexity with notes of roasted peanuts. The palate is rich and tense with a minerality that dominates the finish.</i>		
<b>Pouilly Fuissé, Joseph Drouhin</b>	2022	600
<i>The color is golden, with some green reflections. Among the floral and fruity aromas, almond and ripe grapes dominate. On the palate, the wine is refreshingly pleasant, ethereal in its lightness. Long and refreshing aftertaste.</i>		
<b>Pouilly- Fuissé, Sur La Roche, Daniel et Julien Barraud</b>	2015	 750
<i>La Roche unfurls to reveal aromas of green orchard fruit, fresh peach, wheat toast, smoke and clear honey. On the palate, it's medium to full-bodied, with a comparatively lavish, enveloping attack for this cuvée, but it displays excellent dry extract and tension at the core, concluding with a mineral finish.</i>		
<b>Pouilly-Vinzelles, Les Quarts, La Soufrandière, Bret Brothers</b>	2015	 1150
<i>Les Quarts was tasted from its three components, "Clocheton", "Bas" and "Hauts". The former provides the weight and the slightly resinous, dried flower aromatics. The "Clocheton" has a heavy reduction that the Brets look for at this stage, with hints of menthol on the aftertaste. Meanwhile, "Haut" has the mineralité on the nose and a sense of frisson on the finish. The overall blend looks to be a winner.</i>		
<b>Saint-Véran, Joseph Drouhin</b>	2021	 390
<i>It is stylistically close to Pouilly-Fuissé, with its golden hue, its greenish reflection and its refreshing taste. The aromas are reminiscent of the ripe Chardonnay grape, with subtle notes of musk. A pleasant roundness coats the palate.</i>		
<b>Saint- Véran, Chartron et Trébuchet</b>	2022	295
<i>Intense and bright in color with golden hues. A delicate nose of citrus fruits and white fruits. The palate is flavoured and wide with ripe fruits and fern notes. A nice harmony, a generous and complex wine with a mineral and persistent finish.</i>		
<b>Saint-Véran, Les Marnes, Moillard</b>	2022	290
<i>Green apple and pear flavors dominate in this fine, fresh, delicious wine. There's a touch of caramel, but the main feel is clean and delicate, with a some minerality to give structure.</i>		
<b>Saint-Véran, Les Héritiers du Comte Lafon</b>	2018	 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>		



Wines are kept at The Dining Room cellar and may require 15-20 minutes to be delivered to The Beach Club and The Gulai House.

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





<b>Mâcon - Villages, Les Éduens, Moillard</b>	2022	 260
<i>Delicate springtime aroma of white flowers. Tender, balanced, good aromatic freshness, silky texture, an elegant, charming wine with a complex and fresh bouquet of scents.</i>		
<b>Mâcon - Villages, Chartron et Trébuchet</b>	2023	250
<i>The color, amber yellow with silver highlights. Fruity-floral, fine, complex nose with aromas of candied fruits and white flowers. Full, balanced, complex and persistent palate with notes of quince paste and acacia flower.</i>		
<b>Mâcon-Chardonnay, Les Crays, Bret Brothers</b>	2016	 750
<i>Wine's flavors tend towards grapefruit, lemon zest, green apple, celery leaf and wet flint, while warmer locations coax out richer, more tropical flavors of melon, peach and pineapple. Oak can add notes of vanilla, coconut and spice, while malolactic fermentation imparts a soft and creamy texture.</i>		
<b>Mâcon-Verzé, Domaine Leflaive</b>	2021	 980
<i>Pure and expressive wine. Floral and mineral aromas leap out of the glass, while fruity notes of lemon, pear and orange peel round out the nose. The palate is energetic and round, with plenty of minerality and acidity. It is a balanced wine, with fruity notes of pear, apple and a touch of spice for a layered complexity.</i>		
<b>Mâcon-Verzé, Les Chênes, Domaine Leflaive</b>	2021	 910
<i>The Mâcon-Verzé is a wine of great purity, both floral and mineral, expressing a lively energy, ready to be enjoyed earlier than the wines of Puligny-Montrachet. Showcases a silky and bordering on racy texture that is simply irresistible. The flavors of lemon, apple, and delicate floral nuances are complemented by a backbone of crisp acidity, which adds a refreshing zing to each sip. This wine is light-bodied and focused, displaying exceptional elegance and precision.</i>		
<b>Viré-Clessé, Cuvée E.J.Thévenet, Domaine de la Bongran</b>	2013	RP94  840
<i>Lime blossom, iron, discreet oak and red apple can be found on the well-developed nose. In the mouth, it is soft and fleshy, slightly viscous with ripe acidity, showing regional typicity with discreet mineral notes and concentrated ripe fruit on the finish. A charming wine!</i>		
<b>Viré-Clessé, La Verchère, Bret Brothers</b>	2016	 840
<i>From a wonderful parcel to the north of Viré, which ripens slowly to retain fresh acidity and depth of flavour. Strong fermentation aromas presently dominate the nose. I like the sense of energy and lovely delineation to the medium weight flavors that possess good volume and mid-palate density before terminating in a markedly dry, balanced and agreeably clean finish. This delivers good quality for the appellation.</i>		



Wines are kept at The Dining Room cellar and may require 15-20 minutes to be delivered to The Beach Club and The Gulai House.

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

## BURGUNDY • CHABLIS






<b>Chablis, Olivier Tricon</b>	2020	280
<i>A pleasantly austere amalgamation of green apple, under-ripe pear, acacia, candied and a firm mineral backbone punctuated by crushed seashell and chiseled steel.</i>		
<b>Chablis, Chartron et Trébuchet</b>	2023	290
<i>Bright pale yellow in color. Open nose of white fruits with a nice minerality offering complexity. The palate is well-balanced and the finish is lemon flavored and fresh.</i>		
<b>Chablis, Reserve de Vaudon, Joseph Drouhin</b>	2022	 420
<i>An elegant wine. Brilliant color, often tinged with green. The nose, typical of Chablis, reveals notes of citrus (lemon), fern and iodine. On the palate: vigorous and lively, yet smooth. Lots of finesse and balance. Great style and elegance, with a fine balance between mellowness and acidity that gives them freshness and accentuates their fruitiness and personality.</i>		
<b>Chablis, Vieilles Vignes, Albert Ponnelle</b>	2022	 320
<i>Crisp and clean Chablis with a bit more concentration and intensity. The nose is delicate with nectarine, lemon citrus and lots of minerality. Subtle fruity flavours develop quickly on the palate which has a soft body and a layered richness with light melon and lime fruit leading to with a fresh finish with decent length. Very precise and true to style.</i>		
<b>Chablis, Albert Bichot</b>	2018	 640
<i>Chalk, lemon and hazelnut make for a subtle aromatic trio on this wine's tender nose. The restrained palate adds real depth and resonance, emphasizing it with a smooth, chalky texture wrapped in a smoky but revealing cloak. It is elegant and lasting.</i>		
<b>Chablis, Domaine Servin</b>	2018	 570
<i>The robe is a soft yellow with green/grey reflections. The nose is dominated by mineral elements blended with elegant notes of white and citrus fruits. The attack on the palate is fresh and well balanced. One finds citrus aromas with a remarkable long fresh finish.</i>		
<b>Chablis, 1ér Cru Montmains, Olivier Tricon</b>	2020	400
<i>Initially soft in mouth and continues to soften thanks to the magnitude of this wine. Light aromas vaunting dried and ripe fruits. Its gold yellow, its surprising concentration and its richness turn it into an elegant wine.</i>		
<b>Chablis, 1ér Cru Beauroy, Chartron et Trébuchet,</b>	2023	490
<i>Light in color becoming more golden with age. Lively aromas and minerals, with floral notes. Minerality prevails in the mouth, with lots of freshness. Very dry with perfect finesse, this Chablis Premier Cru is structured with a long finish.</i>		



Wines are kept at The Dining Room cellar and may require 15-20 minutes to be delivered to The Beach Club and The Gulai House.

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









<b>Chablis, 1<sup>er</sup> Cru Vaillons, Domaine Servin</b>	2018	 800
<i>Dense and rich in the glass. Tropical fruit, hazelnut, mint, lemon peel and chamomile infuse the 2018 with notable character. This is one of the richer, deeper, more plush wines in the range. Time in the glass brings out slightly more exotic notes that add to the wine's considerable appeal.</i>		
<b>Chablis, Bas de Fourchaume, Domaine Jean Dauvissat</b>	2020	 490
<i>A rich, assertive wine that is also complex; green apple and freshly-sliced pears are present on the nose. The palate is well balanced with a lightly-spiced entry, hints of stem ginger interpolating the malic fruit with a nicely weighted finish</i>		
<b>Chablis, Grand Cru Bougros, Olivier Tricon</b>	2018	 570
<i>Aromas of melted butter and lemon yogurt dominate the nose on this wine with milky richness. On the palate this creaminess is joined by pillowy yeast and chalky depth, contrasting richness with stony restraint. The finish is long and chalky fresh, dominated by bright lemon and more yogurt notes.</i>		
<b>Chablis, Grand Cru Bougros, Olivier Tricon</b>	2018	 570
<i>Aromas of melted butter and lemon yogurt dominate the nose on this wine with milky richness. On the palate this creaminess is joined by pillowy yeast and chalky depth, contrasting richness with stony restraint. The finish is long and chalky fresh, dominated by bright lemon and more yogurt notes.</i>		
<b>Chablis, Grand Cru Bougros, Chartron et Trébuchet</b>	2022	900
<i>The sumptuous and delicate nose reveals mineral aromas, floral notes of lime blossom, dried fruits, honey and almonds. The palate is dense, round, opulent and deep with a very nice balance.</i>		
<b>Chablis, Grand Cru Vaudésir, Jean-Paul &amp; Benoît Droin</b>	2021	 1240
<i>Moderate wood sets off the overtly spicy and ripe aromas of white and yellow peach, iodine and hints of seashore. The sleek, delicious and intense flavors are just a bit more refined, indeed they are almost delicate, while still delivering excellent length on the citrus-tinged finish where a bit of wood slowly emerges</i>		



Wines are kept at The Dining Room cellar and may require 15-20 minutes to be delivered to The Beach Club and The Gulai House.

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

## BURGUNDY • CÔTE DE BEAUNE






<b>Auxey-Duresses, Château de Charodon</b>	2020	 1030
<i>Pale yellow color. Notes of lemon peel, citrus fruit, green apple and wet stone. On the palate, it has a lemony, crisp acidity and a stony minerality, with a touch of oily texture. There are nuances of yellow apple, toasted grains and some tropical fruit, which come together to create a very approachable palate that evolves over time and is much more approachable than it was at the start.</i>		
<b>Auxey-Duresses, Blanc Les Hautés, Jean-Marc Vincent</b>	2021	 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>		
<b>Beaune, 1ér Cru Beaune du Château, Bouchard Père &amp; Fils</b>	2017	 780
<i>Offers up aromas of pear, white flowers, and peaches, framed by a deft touch of oak. Medium to full-bodied, rich, and enveloping, it's lively and textural, with good underlying acidity. This is a charming, expressive introduction to the vintage, appellation, and Maison.</i>		
<b>Chassagne-Montrachet, Joseph Colin</b>	2020	 870
<i>Aromas of white flower, rosemary oil and apple. The succulent but quite punchy middle weight flavors possess reasonably good power before concluding in a balanced and lingering finish that could use better depth. Even so, this is already quite attractive and should ultimately make for a lovely Chassagne villages.</i>		
<b>Chassagne-Montrachet, Bachelet-Monnot</b>	2019	 910
<i>A wonderful kaleidoscope of yellow fruit, crushed stone, honeysuckle, and nectarine. The palate is extremely well-balanced with complex flavors of quince and white peach, backed by a strong foundation of pristine minerality. This wine is poised and spellbinding.</i>		
<b>Chassagne-Montrachet, Les Macherelles, Thomas Morey</b>	2011	1030
<i>Entrancing bouquet of ripe citrus and poached pear along with hints of spice and wood smoke. With each sip, this wine caresses the palate with gentle fruit and soft, seductive, mineral driven flavors. Although quite refined and deceptively ethereal when first poured.</i>		
<b>Chassagne-Montrachet, 1ér Cru Les Caillerets, Joseph Colin</b>	2020	RP94  1500
<i>There is a hint of the exotic present on the ripe aromas of both white and yellow peach, lychee, anise and pretty floral nuances. The dense, powerful and palate drenching larger-scaled flavors coat the mouth with sappy dry extract while exuding a refreshing salinity on the firm and equally tightly wound finish.</i>		
<b>Chassagne Montrachet, 1ér Cru les Embazées, Chartron et Trébuchet</b>	2022	1190
<i>Pale yellow in color. When young, this wine has roasted and lemony aromas, which will merge over time to gain complexity and give way to more subtle notes of white flowers like jasmine and hawthorn. The palate is incredibly rich, powerful, balanced and distinguished.</i>		



Wines are kept at The Dining Room cellar and may require 15-20 minutes to be delivered to The Beach Club and The Gulai House.

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








## BURGUNDY • CÔTE DE BEAUNE

<b>Chassagne-Montrachet, 1<sup>er</sup> Cru La Romanée, Domaine Fontaine-Gagnard</b>	2019	RP94		1770
<i>A note of herbal reduction to the aromas and flavors of citrus zest, white flowers and rock. A broad, dry, large-scaled premier cru that stands out in the early going for its uncanny volume and silkiness. An outstanding rocky, floral example of its vineyard but still a baby and in need of longer élevage. Finishes with palate-dusting solidity and notes of pineapple and mint.</i>				
<b>Chassagne-Montrachet, 1<sup>er</sup> Cru Morgeot Les Fairendes, Henri Germain</b>	2020	RP93		1900
<i>Citrus and rosemary oil nuances are present on the ripe and fresh white orchard fruit aromas. There is fine volume to the caressing and enveloping medium-bodied flavors that display evident power on the sappy bitter lemon-inflected finish that offers fine depth and persistence. This is sufficiently pliant that it should be approachable young</i>				
<b>Chassagne-Montrachet, 1<sup>er</sup> Cru La Romanée, Vincent Dancer</b>	2020	RP95		6650
<i>A vaguely exotic and softly smoky nose features notes of cool ultra-pure aromas of white peach, passion fruit, anise and citrus blossom. The delicious and impressively intense middle weight flavors brim with dry extract on the bitter lemon-inflected finish that delivers excellent depth and persistence. This is also extremely good for the relatively young vines.</i>				
<b>Corton-Charlemagne, Grand Cru, Moillard</b>	2018			1410
<i>The nose has a great aromatic complexity that gains strength with aeration: candied orange, hawthorn, hazelnut, hot brioche. These greedy and generous flavors on the palate, alongside a nice acid characteristic of the vintage frame provide great length in the mouth and a good aging potential.</i>				
<b>Meursault, Chartron et Trébuchet</b>	2022			830
<i>Lemon yellow color, clear and bright with light green reflections. Mineral and floral aromas merge with woody notes. A wine of great finesse and a great maturity. A final powerful mouth relieved by intensive aromatic notes of hazelnut and warm brioche.</i>				
<b>Meursault, Vieilles Vignes, Moillard</b>	2020			680
<i>The flavours of honeysuckle, fern, candied lemon, brioche, and toasted bread form the bouquet. The palate is tasty with some notes of almond paste and hazelnuts. The finish is both saline and crispy.</i>				
<b>Meursault, Joseph Drouhin</b>	2018			840
<i>It has quite a steely bouquet, reserved at first and opening reluctantly with aeration to reveal strong gunflint aromas. The palate is well balanced with tempting pineapple and white peach notes drawing you in. Perhaps a little Chassagne-like in terms of weight, and quite persistent on the mint-tinged finish.</i>				
<b>Meursault, Nuiton-Beaunoy</b>	2022			600
<i>Complex chardonnay with a recognizable buttery. This white Burgundy has a golden yellow color and an exciting scent with toast, flowers, butterscotch and juicy, soft peaches, apples and pears. Powerful and elegant in taste with a particularly pleasant suppleness that really impresses in combination with the refined acidity and minerality! Finishes with a long aftertaste.</i>				



Wines are kept at The Dining Room cellar and may require 15-20 minutes to be delivered to The Beach Club and The Gulai House.









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

<b>Meursault, Albert Bichot (Demi – 37.5cl)</b>	2016	 580
<i>Bright, complex, and expansive, showing a vibrant golden core with a kiss of green platinum in the glass. The aromas are led by orchard and citrus fruit, along with orange blossom, starfruit, and spice. The mouthfeel is broad and lively, with an elegant, long finish.</i>		
<b>Meursault, Clos du Cromin, Domaine Bohrmann</b>	2010	 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>		
<b>Meursault, Château de Charodon</b>	2020	 1530
<i>A discreet nutty-infused nose speaks of mostly white orchard fruit, acacia blossom and citrus rind aromas. There is a bit more richness and volume to the attractively textured middle weight flavors that possess excellent intensity on the bone-dry, balanced and firmly structured finale. This is impressive for its level though like its Puligny counterpart.</i>		
<b>Meursault, Les Clous, Raymond Dupont-Fahn</b>	2020	 1510
<i>The spectrum of flavours with this Meursault is huge. After a rich nose of lychees and grapefruit, the palate delivers soft, buttery tropical fruits with roasted hazelnuts present in the background. The finish lingers and leaves a fresh, clean mineral coating in the mouth with a hint of brioche and fresh white peach.</i>		
<b>Meursault, Meix Chavaux, Domaine Roulot</b>	2020	 6250
<i>Exhibiting aromas of pear, citrus zest, green apple, fresh mint and buttery pastry, the 2020 Meursault Meix Chavaux is a touch fleshier and more textural than the Vireuils. Medium to full-bodied, satiny and nicely concentrated, it's girdled by bright acids and concludes with a saline finish.</i>		
<b>Meursault, 1er Cru Clos des Bouchères, Domaine Roulot</b>	2020	 7660
<i>The Meursault Blanc 2020 from Domaine Roulot is an exceptional wine, both rich and elegant, with remarkable aromatic complexity and depth of flavor. The fruity aromas and flavors blend harmoniously with the oak barrel aging notes, offering a rich and nuanced tasting experience.</i>		
<b>Meursault, 1er Cru Blagny, Chartron et Trébuchet</b>	2022	1510
<i>A brilliant pale yellow colour, our Meursault 1er Cru “Château de Blagny” 2022 reveals a floral nose with notes of honeysuckle. Full and round on the palate, with aromas of almond paste. A long, almost saline finish.</i>		
<b>Meursault, 1er Cru Les Charmes, Bader-Mimeur</b>	2017	 850
<i>A much more expressive nose freely offers up distinct notes of hazelnut, acacia blossom, soft wood and lovely spice nuances. The supple, round and seductively textured mid-palate contrasts substantially with the explosively powerful, bone dry and chiseled finale that delivers outstanding depth and persistence.</i>		



Wines are kept at The Dining Room cellar and may require 15-20 minutes to be delivered to The Beach Club and The Gulai House.








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

<b>Monthélie Blanc, Château de Puligny-Montrachet</b>	2011		880
<i>A discreet though perceptible application of wood sets off somewhat fruit though attractively layered aromas of white flowers and a hint of citrus, especially orange peel. The sleek, delicious and stony medium-bodied flavors also possess an attractive mouthfeel that carries over to the clean, dry and sneaky long finale</i>			
<b>Pernand-Vergelesses Blanc, Les Noirets, Albert Ponnelle</b>	2020		530
<i>Aromas of white peach, nectarine and citrus sail from the glass complexed by notions of dried honey, biscuity oak, light cashew and wet stone. Rich fleshy white peach, pear and dried honey flavours are intertwined with subtle cashew and wet stone elements. Refined in its feel, it has good underlying freshness and finishes long with an elegant texture.</i>			
<b>Puligny-Montrachet, Vieilles Vignes, Moillard</b>	2022		770
<i>The nose perceives the aromatic notes of orange blossoms which delicately blend with the aromas of toasted bread and hazelnut. On the palate it is fresh and well defined, with a nice round and generous finish.</i>			
<b>Puligny-Montrachet, Nuiton-Beaunoy</b>	2022		630
<i>A splendid cuvée. Fragrances of butter, wood, candied lemon, and white flower intertwine harmoniously. Remarkable suppleness, a wine imbued with elegance and lightness, unveiling an admirable balance.</i>			
<b>Puligny-Montrachet, Bachelet-Monnot</b>	2019		970
<i>Offers gunflint and green apples on the strict, tightly wound nose, a touch of petrichor with time. The palate is very saline on the entry, harmonious and focused. Touches of blackcurrant leaf lend another layer of complexity on the mineral-rich finish. Great persistence here, very saline and just superb for a Village Cru.</i>			
<b>Puligny-Montrachet, Bachelet-Monnot</b>	2020		1020
<i>Well-defined nose of light honeysuckle and lime flower aromas, quite strict and mineral-driven. The palate is more expressive at the moment, with ample tension. Just the right amount of bitter lemon lends edginess on the finish. This has a bit of swagger</i>			
<b>Puligny-Montrachet, Jacques Carillon</b>	2020	RP90 	1010
<i>Very refined, crisp, touch of reduction on the nose and palate, this is a lovely, lean and delicate iteration of Puligny. Certainly more precise than the broader Chassagne, there are intriguing notes of citrus and lime zest, allied to subtle mineral notes. 20% new oak is very restrained.</i>			
<b>Puligny-Montrachet, Château de Puligny Montrachet</b>	2011		1560
<i>There is a trace of the exotic in the pretty and well-layered mix of dried apricot, peach, pineapple and acacia blossom aromas. There is excellent verve and outstanding detail to the utterly delicious mineral-driven flavours that possess a markedly saline character on the mouth-coating finish. This is very classy juice crafted in a relatively bold style.</i>			
<b>Puligny-Montrachet, Château de Puligny Montrachet</b>	2010		1560
<i>Discreet oak notes don't compromise the expressiveness of the white peach and overtly exotic fruit aromas that introduce concentrated, naturally sweet and textured medium plus weight flavors that possess a seductively textured mouth feel and fine intensity.</i>			



Wines are kept at The Dining Room cellar and may require 15-20 minutes to be delivered to The Beach Club and The Gulai House.





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

- Puligny-Montrachet, Corvées des Vignes, Jean-Marc Vincent** 2021 RP90  2500  
*Wafting from the glass with notes of pear, crisp apricot, pastry cream and white peach, the 2021 Puligny-Montrachet Corvée des Vignes is medium to full-bodied, satiny and racy, with a charming core of fleshy fruit underpinned by lively acids, exhibiting impressive concentration for the year.*
- Puligny-Montrachet, Château de Charodon** 2020  1850  
*The palate is poised, razor-sharp and is complex and fulsome. Notes of white stone fruit, citrus, roasted nuts, candied grapefruit, marzipan and spice. The oak supports rather than dominates, and the minerality adds structure and a wonderful sense of completeness.*
- Puligny-Montrachet, Benoît Ente** 2020  3020  
*A pretty, fine-boned middle-weight, the 2020 Puligny-Montrachet Village offers up aromas of pear, white flowers, freshly baked bread and toasted nuts. Medium-bodied, satiny and seamless, it's lively and elegant, exhibiting lovely purity, and concluding with a long, precise finish.*
- Puligny-Montrachet, Domaine Leflaive** 2019 RP91  3070  
*Unwinds in the glass, shedding a touch of youthful reduction to reveal aromas of pear, orange oil, white flowers and hazelnuts. Medium to full-bodied, satiny and incisive, with a tangy spine of acidity, good minerality on the nicely complex and persistent finale.*
- Puligny-Montrachet, 1<sup>er</sup> Cru Les Folatières, François Carillon** 2011 WS93  1510  
*This is also notably riper but slightly fresher with its aromas of acacia blossom, lemon zest and mineral reduction. There is both good energy and volume to the stony medium-bodied flavors that are relatively generous yet retain a good sense of detail on the naturally sweet, intense and lingering finish. I like the complexity*
- Puligny-Montrachet, 1<sup>er</sup> Cru Champ Gain, Olivier Leflaive** 2006  3690  
*A wonderfully elegant and notably high-toned white fruit and floral nose where a soupçon of anise and clove sneak in and then continue onto the lemon suffused and nicely rich flavors that retain a fine sense of detail on the minerally and persistent finish. I like both the sense of freshness and underlying tension here.*
- Puligny-Montrachet, 1<sup>er</sup> Cru Les Folatières, Domaine Leflaive** 2001  8330  
*Stunningly pure fruit laced with citrus and lime notes framed by a deft trace of pain grillé with understated flavors of remarkable precision just oozing a wet stones character. The bright acidity beautifully frames an impressively long finish and this presents itself as a classic Folatières. This is really very fine and classy.*



Wines are kept at The Dining Room cellar and may require 15-20 minutes to be delivered to The Beach Club and The Gulai House.

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

<b>Puligny-Montrachet, 1ér Cru Les Folatières, Domaine Leflaive</b>	2020	WS95 	6880
<i>An exuberantly fresh, elegant and ever-so-vaguely exotic nose offers up its aromas of green apple, passion fruit, lemon-lime and acacia blossom. The racy, concentrated and overtly mineral-driven flavors possess a bit more size and weight while displaying seriously good persistence on the balanced, bone-dry, lemony and equally chiseled lemon-tinged finale that is presently markedly austere. This beautifully harmonious effort is also really impressive while exhibiting that ineffable sense of presence.</i>			
<b>Puligny-Montrachet, 1ér Cru Les Combettes, Domaine Leflaive</b>	2002	RP92	9670
<i>Softly perfumed, very ripe aromas, in fact this has the ripest fruit of any wine to this point with generous, harmonious and pure flavors that deliver excellent power and richness. This clearly has more in reserve than it's displaying today as the copious dry extract completely coats the palate.</i>			
<b>Puligny-Montrachet, 1ér Cru Les Combettes, Domaine Leflaive (Magnum - 150cl)</b>	2002	 RP92	14460
<i>Bursts from the glass with loads of toasty minerals, white flowers, pears, and apples. An ample, intense, medium-bodied wine, it boasts a flavor profile of honeyed minerals, poached pears, and anise. This long, silky, concentrated effort also boasts a lengthy, supple finish.</i>			
<b>Puligny-Montrachet, 1ér Cru Les Pucelles, Domaine Leflaive</b>	2006	 WS93	11540
<i>A pure, elegant and refined nose that is openly exotic with honeysuckle, mango, apricot and spiced pear plus subtle lemon peel notes. There is fine volume to the rich, full, ripe and generous medium-bodied flavors that possess a silky mouth feel due to the impressive amount of dry extract present, all wrapped in a long, sappy and utterly classy finish. This is really lovely and while there is a bit more of the exotic character.</i>			
<b>Puligny-Montrachet, 1ér Cru Les Pucelles, Domaine Leflaive</b>	2020	 RP94	8560
<i>Prominent notes of honeysuckle, Granny Smith apples, spice and a plenitude of spice elements are similarly wonderfully fresh and bright. The rich, delicious and succulent medium-bodied flavors also possess a highly sophisticated mouthfeel along with ample punch on the finely detailed, focused and hugely long finish.</i>			
<b>Puligny-Montrachet, 1ér Cru Sous Le Puits, Albert Ponnelle</b>	2021		960
<i>Offering up aromas of citrus oil, crisp green apple, freshly baked bread and white flowers. Medium to full-bodied, satiny and racy, it's pure and seamless, with lively acids and a long, penetrating finish. The palate is well-rounded and voluptuous with a Meursault side to it, close to its terroir.</i>			
<b>Puligny-Montrachet, 1ér Cru Les Folatières, Domaine Dujac</b>	2020	RP92	2800
<i>The bouquet wafts from the glass in a classic blend of white peach, apple, chalky soil tones, honeysuckle, a touch of macadamia nut and a deft framing of vanillin oak. On the palate the wine is bright, full-bodied, focused and well-balanced, with fine complexity, a good core, lovely mineral drive and a long, poised and classy finish.</i>			



Wines are kept at The Dining Room cellar and may require 15-20 minutes to be delivered to The Beach Club and The Gulai House.

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

***Puligny-Montrachet, 1er Cru Champ Canet, Etienne Sauzet***

2017

RP94  3730

*Ripe but attractively fresh aromas are comprised by notes of mostly white orchard fruit, and in particular essence of pear, along with plenty of floral elements that are trimmed in hints of wood, matchstick and mandarin orange peel. There is excellent volume to the powerful, intense and concentrated middle weight plus flavors that display a refreshing salinity on the driving, complex and beautifully long finale. Once again there is solid structure present so this will require at least some patience.*

***Puligny-Montrachet, 1er Cru La Truffière, Benoît Ente***

2020

RP95  4480








*Unwinding in the glass with aromas of white peach, pear, dried white flowers, nutmeg and toasty reduction, the 2020 Puligny-Montrachet 1er Cru Clos de la Truffière is medium to full-bodied, satiny and concentrated, with a deep, layered core, racy acids and a long, penetrating finish. Pure and chiseled, it's a brilliant white Burgundy from Benoit Ente.*



*Wines are kept at The Dining Room cellar and may require 15-20 minutes to be delivered to The Beach Club and The Gulai House.*

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



<b>Saint-Aubin, Françoise &amp; Denis Clair</b>	2016		690
<i>It expresses itself on refreshing notes of yellow and white fruits, citrus fruits and white flowers. The mid-palate offers a beautiful mineral backbone that supports the fruity aromas as well as subtle notes of vanilla and wood. Its fat and buttery texture is perfectly balanced with the acidity of fresh fruit and citrus notes. The finish, long and persistent, is marked by a beautiful fruity freshness as well as an incredible minerality.</i>			
<b>Saint-Aubin, Compendium, Joseph Colin</b>	2020		630
<i>Now derived from fully nine different parcels, Saint-Aubin "Compendium" has a crisp Granny Smith apple and granite scented bouquet that just needs a little more intensity. The palate is well defined with crisp acidity, not amazingly complex but fresh and apply, with a Puligny-like salinity on the aftertaste.</i>			
<b>Saint-Aubin, 1ér Cru En Remilly, Bachelet-Monnot</b>	2020		910
<i>Has a fresh, vivacious nose with wet limestone scents filtering through the green apple and citrus aromas. The palate is very well balanced, linear and Puligny-like, and quite strict and penetrating, leading to a citrus-fresh finish. I can just imagine this with some fresh oysters! Very fine.</i>			
<b>Saint-Aubin, 1ér Cru Les Périères, Domaine de Villaine</b>	2018		960
<i>A cooler and slightly more elegant combination reflects notes of a panoply of white orchard fruit, lemon zest and pretty lilac and rose petal. The rich and relatively full-bodied flavors possess a good level of sappy dry extract that buffers the citrusy, dry and sneaky long finish.</i>			
<b>Saint-Aubin, 1ér Cru Les Frionnes, Hubert Lamy</b>	2020	RP93 	1420
<i>Showing especially well, unfurling in the glass with hints of citrus pith, white flowers, crisp green apple and mandarin. Medium to full-bodied, satiny and incisive, it's saline and penetrating, with a bright spine of acidity. This will be well worth seeking out.</i>			
<b>Saint-Romain Blanc, Albert Ponnelle</b>	2019		430
<i>Delightful aromas of green apple and pear with added peach and apricot and toasted almond. Round, creamy and luscious on the palate with a generous, ample mouth-feel underpinned by vibrant, lively acidity that provides both focus and direction, wrapping around a core of further white stone fruit, honey and white pepper spice.</i>			
<b>Saint-Romain Blanc, Alain Gras</b>	2018		650
<i>Bursts with notes of fresh pear, citrus oil, pastry cream and hazelnut. On the palate, it's medium-bodied, bright and elegantly textural, with a delicately sun-kissed core of fruit, succulent acids and a chalky finish.</i>			
<b>Savigny-lès-Beaune Blanc, Albert Bichot</b>	2009		1060
<i>Nicely composed white Burgundy from several parcels of 40 year old vines on average, with pretty meadow flower aromatics mingled with ripe citrus and white and yellow-fleshed orchard fruit. The palate is broad and ample without any heaviness and the depth of flavour and length are impressive indeed. This is a wine "toute en finesse", but also with power and palate presence. Fine wine.</i>			



Wines are kept at The Dining Room cellar and may require 15-20 minutes to be delivered to The Beach Club and The Gulai House.

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

## VALLÉE DE LA RHONE

**Côtes du Rhône Blanc, Samorëns, Ferraton Père & Fils** 2018 190  
*Fresh pear, nectarine and a touch of honey on the nose and in the mouth. Smooth and open-knit, displaying a refreshingly juicy quality and a hint of bitter pear skin on the back half. Finishes on a subtly spicy note, leaving warm pit fruit and pear nectar notes behind.*

**Collines Rhodaniennes, La Combe Pilate, M. Chapoutier** 2020 260  
*Mainly a Viognier. Delicate with notes of bergamot and flint stone. Very fresh on entry, dominated by the typical Viognier aromas. On the mid-palate, there is good balance between the acidic tension associated with its soil of origin and the natural full body of the varietal and its ageing. The finish is savoury, bringing out the rustic and mineral overtones.*

**Saint-Joseph Blanc, La Source, Ferraton Père & Fils** 2021 350  
*The aromas are led by white florals, fresh-cut golden apple, sun-kissed Meyer lemon, and herbs. The mouthfeel is rich and integrated, with notes of beeswax and citrus riding on a seamless acidity that carries a long and memorable finish. It's a rare treat showcasing the Northern Rhône's regal Marsanne grape.*

**Condrieu Blanc, Invitare, M. Chapoutier** 2021 570  
*100% Viognier. Lively, sharply focused aromas of fresh citrus and pit fruits and pungent flowers. A firm spine of acidity supports juicy tangerine and white peach flavors that deepen steadily as the wine opens up. A chalky mineral note adds cut to a nervy, sharply focused, persistent finish that leaves a zesty citrus fruit note behind*

**Crozes-Hermitage Blanc, Dard & Ribo** 2019 790  
*Elegant floral aromatics interlaced with honey, citrus and apricot segway to a full bodied palate. The mouthfeel is smooth and the tannins are round and subdued. Additional melon, peach and citrus notes come forth before the medium length finish that has a faint hint of spice.*

**Condrieu Blanc, Domaine Gangloff** 2019 1530  
*The 2019 Condrieu has risen to the top of the whites of this appellation! The nose exudes aromas of apricot and honey underlined by fresh notes of white flowers. The attack on the palate is frank, ample and unctuous. Endowed with an incredible complexity, the cuvée is persistent and combines flavors, texture and freshness.*

## AUSTRIA

**Elfenhof, Burgenland, Spätlese, Gewürztraminer** 2019 240  
*Gorgeously sweet Gewurztraminer with moderately low alcohol and typically alluring diversity of aromas, including rose petals, pear, nutmeg and white lilies. Offers up an exquisite sweetness and a juicy, round, soft body.*

**Elfenhof, Burgenland, Grüner Veltliner** 2021 190  
*Gorgeously sweet Gewurztraminer with moderately low alcohol and typically alluring diversity of aromas, including rose petals, pear, nutmeg and white lilies. Offers up an exquisite sweetness and a juicy, round, soft body.*



Wines are kept at The Dining Room cellar and may require 15-20 minutes to be delivered to The Beach Club and The Gulai House.

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

## ITALY

### VENETO

**Torresella, Pinot Grigio** 2023 165

*Dry wine with bright citrus and apple flavors, framed by a crisp acidity that leads to a clean, smooth finish. On the nose, there is a finesse aroma of white-fleshed stone fruits, green apples, and white flowers. Its popularity is driven by its flexible taste profile, including medium body and fresh un-oaked fruit flavors.*

**Soave Classico, Capitel Tenda, Tedeschi** 2021  290

*The nose is charming with its fresh, bright fruit and subtle background of honey and nuttiness. In the mouth the amalgam of peach and citrus means this is both ripe and quite luxurious, but pin-point sharp, the acidity of the dry finish is poised and precise, without ever becoming shrill.*

**Anselmi San Vincenzo** 2022 220

*Made by maverick Roberto Anselmi, who rejected his wines' entitlement to the Soave designation. Blend of Garganega, Chardonnay and Sauvignon Blanc. A heady and enticing nose that is loaded with mixed citrus notes, nectarine, wild herbs and a flinty minerality. Apricot pith, cardamon, mango peel, and a waft of vanillin-cedar French oak nicely embedded into the fray. Vibrant acidity while roasted almonds and dried flowers offer a counterweight to the fruit on the finish with long and pungently mineral.*

### PIEDMONT

**Langhe Bianco, Prasué, Saracco Chardonnay** 2018 220

*Straw yellow with greenish reflections. On the nose this wine is intensely fruity with hints of bread crust. Flavours of apple and pineapple, long aftertaste, complete structure.*

**Gavi del Comune di Gavi, Bersano** 2022 250

*The bouquet is characteristic and fragrant, with hints of pineapple and peach, and a note of apricot. Rich and full in the mouth with a long fruity and persistent aftertaste.*

**Gavi, Principessa Gavia, Banfi** 2021  270

*Pale yellow color with shades of green. The perfume of boxwood combines with the flower notes of jasmine and the fruity aromas of melon and white peach. On the palate, the wine's pleasant sapidity supports its eminent drinkability.*

**Gavi, Pio Cesare** 2021 340

*Rich in value and refinement, has a straw yellow color; the scent is characterized by a very floral and fruity smell, fresh and mineral. The taste is lively and sustained from a nice sour shoulder.*



Wines are kept at The Dining Room cellar and may require 15-20 minutes to be delivered to The Beach Club and The Gulai House.

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

## SPAIN


### CASTILLA Y LEÓN

**Marqués de Cáceres, Rueda, Verdejo** 2022 190  
*Lovely white offers aromas of melon and lemon that are match on the palate with delicate vanilla and spice from the judicious use of oak.*

### CATALUÑA

**Miguel Torres, Penedès, Viña Esmeralda** 2021 180  
*Moscatel de Alejandría and Gewürztraminer. Enchanting white wine that captivates with its vivacity and lightness. As one brings it closer to the nose, a delightful bouquet of white blossoms unfurls, accompanied by an array of tropical fruits such as pineapple and mango. On the palate, it is smooth and invigorating, with a sweet nuance reminiscent of ripe pears and a delicate citric finish.*


### GALICIA


**Vionta, Rías Baixas, Albariño** 2022  260  
*Fresh and zesty Albariño with generous floral and fruit aromas. Soft and agreeably acid on the palate, giving way to a melange of ripe fruits but brought to a peak of green apple, apricot and kiwi. Lees maceration has given it a body and structure with great personality. A long finish, highly aromatic with just a touch of bitterness a classic characteristic of the varietal.*


## GERMANY

### MOSEL

**Ansgar Clüsserath, Trittenheimer Apotheke, Spätlese Riesling** 2017 170  
*Fine aroma of apricot and citrus fruit; a elegant clear composition. Fine natural sweetness with a lively acidity; mineral tones from the shale; long mineral-rich finish.*

**Ansgar Clüsserath, Vom Schiefer, Feinherb, Riesling** 2021  190  
*Has a delicate fragrance of ripe apricots, peach, passion fruit and citrus, beautiful minerality. An unusually dense organic wine with a creamy, almost velvety texture, reminiscent of late-harvest wines, but absolutely dry.*

**Ansgar Clüsserath, Neumagener Rosengärtchen, Spätlese, Riesling** 2020  240  
*Infinitely fragrant, a fruity nose, peach, apricot, orange zest, lemongrass, so beautifully interwoven and at the same time radiating saltiness and citrus freshness. This gold droplet is simply a masterpiece of dancing delicacy, infinitely delicious, rich, mineral, with a lot of pull. At the end, caramel and salt, orange zest, lime, everything comes up again. Everything without botrytis, without any aromatic impairment, this is pure Riesling.*









**Dr. Loosen, Bernkasteler Lay, Kabinett, Riesling** 2020  300  
*Plenty of white-currant and herbal freshness. Sleek and racy with just enough sweetness to harmonize the acidity very nicely. The palate is ripe with clementines, peaches, sea salt and honeyed lemons. Bright mint and lemon-zest finish.*



Wines are kept at The Dining Room cellar and may require 15-20 minutes to be delivered to The Beach Club and The Gulai House.

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

## RHEINHESSEN

<b>Wittmann, Trocken, Riesling</b>	2022		180
<i>A bone-dry Riesling from one of the most respected German winemakers, who has been voted the best winemaker in Germany several times. A smooth and vibrant wine, it opens with flavors of peach, baked apple, and tropical floral notes. There is a slight hint of sea salt that echoes in the background. This precise and structured wine has a pure finish.</i>			
<b>Wittmann, Westhofener, Trocken, Silvaner</b>	2018	WS92 	250
<i>This elegant dry Silvaner showcases the grape's characteristically brisk green plum and herb tones against a bounty of ripe white peach, melon and peach flavors. Hints of smoke and slate and a zesty backbone of acidity lend complexity and structure through a long, lingering finish.</i>			
<b>Wittmann, Natural, Silvaner</b>	2022		190
<i>A natural and near to orange winemaking practice. Extended skin contact, unfiltered and intentionally bottled with a little fine yeast. Aromas of wild herbs, pear and some blood orange. Juicy and tart-fruity, it makes you look forward to the second after the first sip. A wine with a lot of substance, lots of surprises and a lot of pull.</i>			
<b>Wittmann, Westhofener, Trocken, Riesling (Magnum - 150cl)</b>	2018		570
<i>The typical limestone minerality of the Premier Cru site mingles with grapefruit aromas and a delicate spice that draw on exotic fruits such as papaya and lime. Beautiful freshness enhanced with a firm, fine saline minerality. Complex and deep.</i>			
<b>Wittmann, Trocken, Grauer Burgunder</b>	2022		180
<i>A Pinot Gris. Stacks of spice, leesy complexity and bright quince fruit make this a strikingly characterful dry pinot gris. The animating acidity and discreet tannins neatly interlock. From vineyards in Westhofen, fermented and matured in large neutral oak. Bone dry. From biodynamically grown grapes with Respekt certification.</i>			
<b>Wittmann, Trocken, Weisser Burgunder</b>	2019		150
<i>Aged in larger and smaller oak casks, the 2019 shows a clear, intense and elegant, rather coolish but precise bouquet of ripe fruits, fine lees and delicate notes of finely crushed (lime) stones. Full-bodied, fresh and immediately saline on the palate, this is an impressive, savoury and persistent estate Pinot Blanc with character, grip and tension."</i>			
<b>Wittmann, Trocken, Weisser Burgunder</b>	2022		160
<i>A delicate Pinot Blanc. Cherry blossom, fresh apples, poached pears and citrus nuances of mint, black pepper and ginger. Supple and soft on the palate with pliable acidity and a fruity yet bright finish, reminiscent of chamomile tea.</i>			
<b>Wittmann, Vom Kalkstein Trocken Riesling</b>	2022	RP92 	230
<i>The wine opens with a pure yet intense and elegant bouquet with calcareous notes. Pure and fresh on the palate, this is an elegant and juicy, minerally tensioned dry Riesling with grip and highly stimulating salinity on the lemon-bitter finish. This is kind of a second wine of the grands vins (GGs), and it is absolutely fabulous.</i>			



Wines are kept at The Dining Room cellar and may require 15-20 minutes to be delivered to The Beach Club and The Gulai House.

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

## RHEINHESSEN

### **Wittmann Niersteiner 1G, Trocken, Riesling**

2022

RP93  320

*Has an exciting scent that is reminiscent of currants, grapefruit, fresh herbs and mussels. The sharp minerality and the wonderful draw with very good extract ignite on the palate. A lot happens on the palate, the very long finish ends with a lot of pull and salty minerality. Stunning! Certainly one of the best Rieslings "first groth" in the 2022 vintage.*

### **Wittmann Brunnenhäuschen GG Trocken Riesling**

2022

RP95  640

*Opens with a beautifully pure, refined and elegant bouquet from red-colored clay soils covering limestone rocks. The nose is deep, pure and saline, dense and intense but elegant, with yeasty notes intertwined with ripe and concentrated but lush fruit aromas. Very complex and pure on the palate, this is a full-bodied, refined, precise and elegant, seamlessly textured and enormously saline-finishing Riesling from limestone soils with marl layers. It's a fascinating complex and highly refined Riesling.*

### **Wittmann Brunnenhäuschen GG Trocken Riesling**

2019

 480

*In addition to peach and apricot, pleasant savoury notes and herbaceous tones emerge. Chalky-minerality. A streamlined example with a lot of substance: good volume, harmonious extract and pronounced, yet fine phenolics. The acidity is perfectly integrated. Finely crafted and yet quite punchy.*

### **Wittmann Kirchspiel GG Trocken Riesling (Magnum - 150cl)**

2022

RP95  990

*Pure, intense and refined but also untamed on the chalky nose. Silky, fresh and elegant on the palate, this is a rather lean, enormously saline Kirchspiel with a citric finish. This is a radiant and puristic limestone Riesling with salivating salinity and piquancy on the finish. The wine is tight, fresh and citric, or Wittmann's alternative to the purest Chablis. The 2022 is cooling and has much energy.*

### **Wittmann Morstein GG Trocken Riesling**

2022

RP96  650

*Pure, intense and chalky on the elegant, dense and spicy, darker-toned nose that is still a bit untamed but deep and exciting, even with woodruff aromas! Enormously mineral and tannic on the palate, this is a full-bodied, rich and enormously complex, masculine and monolithic Riesling that needs a lot of time in the cellar to develop and refine. A highly promising Riesling!*



Wines are kept at The Dining Room cellar and may require 15-20 minutes to be delivered to The Beach Club and The Gulai House.

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

## AUSTRALIA

### WESTERN AUSTRALIA





- Xanadu, Margaret River, Circa 77, Sauvignon Blanc Semillon** 2023  180  
*The vibrant bouquet exhibits fresh passionfruit and citrus characters, with dried herbs and hints of lemon sherbet in the background. Medium bodied, the zesty palate offers freshly squeezed lemon/lime flavours combined with tropical fruits and a touch of spice. Crunchy, fruit driven, lip-smacking dry with crisp acidity.*
- Xanadu, Margaret River, Vinework, Chardonnay** 2020 240  
*The bouquet of this elegant, yet powerful Chardonnay offers poached pears and grapefruit with underlying hints of frangipani and nougat. The palate is medium-bodied displaying white fleshed nectarine, pome fruit and zesty citrus flavors.*
- Leeuwin Estate, Margaret River, Art Series, Chardonnay** 2019 RP98  890  
*Vibrant lemon, honeydew melon, salty sea shell and toast open this unmistakably Margaret River Chard. A mineral streak of saline acidity crackles through the middle of the rich, textural mouthfeel, streamlining and providing refreshment amid the toast and lees characters. An impressive wine that deftly demonstrates this classic producer's—as well as this region's—Chardonnay prowess.*
- Pierro, Margaret River, L.T.C., Semillon Sauvignon Blanc** 2022  340  
*'Les Trois Cuvées' - refers to the 'little touch of chardonnay'. Pronounced lime and green apple top notes meld into hints of passionfruit, subtle herbaceous grassy characters and minerals. Racy and intense, an explosion of lime, passionfruit and green apple fruit bursts across the palate. Crunchy acidity with subtle grassy characters, infusions of fresh herbs and flinty mineral elements ensuing. Zesty and energetic.*



Wines are kept at The Dining Room cellar and may require 15-20 minutes to be delivered to The Beach Club and The Gulai House.

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

## SOUTH AUSTRALIA

<b>Enchanted Tree, Semillon Sauvignon Blanc</b>	2022		170
<i>The wine has a clean, refined, bright, harmonious, refreshing taste with notes of tropical fruits, lemon, mandarin and elderberry flowers, balanced acidity, a long and juicy finish with a spicy sourness.</i>			
<b>Shaw &amp; Smith, M3, Adelaide Hill, Chardonnay</b>	2021	RP93 	460
<i>Kicks off with trace aromas of struck match and roasted cashew, then opens into grilled pineapple and peach. It's medium to full-bodied, providing a generous mid-palate of fruit, then tightens up and refocuses on the citrus-laden finish. Showing lovely balance and complexity.</i>			
<b>Sidewood, Adelaide Hills, Sauvignon Blanc</b>	2023		180
<i>The nose offers a smorgasbord of tropical fruits with piercing concentration. The palate abounds with textural grapefruit and lemon pith that pins back expansive passionfruit and boysenberry. The finish has a savoury textural grip and zesty acidity, will get even better over the short term.</i>			
<b>Sidewood, Adelaide Hills, Pinot Gris</b>	2016		200
<i>Displays vibrant aromas of guava and passionfruit on the nose. This leads to an intense flavour of nashi pear and tropical fruits on the palate with great structure from the crisp and well balanced acid. With its full structure, superb minerality and generous full mid palate it finishes with outstanding length and balance.</i>			
<b>Sidewood, Adelaide Hills, Chardonnay</b>	2022		200
<i>Aromas of oranges and yellow peaches, backed by almondy mealy notes fill the glass. The palate is clean and balanced with layers of nectarines and grapefruit and a seam of minerality through the middle. Cleansing acidity prepares your for the next mouthful. A clean, well balanced Chardonnay with bright tropical fruit and nice acidity.</i>			
<b>Sidewood, Adelaide Hills, Mappinga Fumé Blanc</b>	2020		320
<i>Lifted aromatics and luxuriant mouth-filling flavours of intense ripe pear, mandarin and lemon pith with a hint of sweet honeysuckle. This complex wine spent time on lees in barrels, creating a creamy mid-palate, balanced by a lively clean citrus line.</i>			
<b>Sidewood, Adelaide Hills, Mappinga Chardonnay</b>	2020		310
<i>It's a complex number, showing plenty of winemaking and oak spice - there's some flint rock, smoke and popcorn, all alongside fresh white peach and zesty lemon. The palate is round but fresh, with some creaminess from the barrel, but ends with a kick of acidity.</i>			



Wines are kept at The Dining Room cellar and may require 15-20 minutes to be delivered to The Beach Club and The Gulai House.

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



**VICTORIA**

**Mount Langi Ghiran, Grampian, Cliff Edge, Riesling** 2023 250

*Aroma of florals and spices, layered with citrus and stone fruits. An undoubtedly wine with mixed citrus fruit across the palate. White florals, citrus and minerals add further complexity. The fine acid structure completes this wine, delivering balance and length.*

**NEW SOUTH WALES**

**Shoreland, Bin 158, Hunter Valley, Semillon Sauvignon Blanc** 2021 175

*Highly aromatic with clear and pure aromas of citrus and some tropical support. The palate is bouncy and refreshing, with crystal-clear fruits, fleshy texture, lively acidity, plenty of punchy flavour and a thirst-inducing close.*

**Shoreland, Bin 158, Hunter Valley, Chardonnay** 2021 175

*Aromas of melon and preserved citrus peel are layered with toasty oak to complete the nose. The palate is long and restrained with notes of citrus and creamy mouth feel delivering a wine with great persistence and body.*







Wines are kept at The Dining Room cellar and may require 15-20 minutes to be delivered to The Beach Club and The Gulai House.

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

## NEW ZEALAND

### SOUTH ISLAND

- Cloudy Bay, Marlborough, Chardonnay** 2020  410  
*The nose is immediately open and appealing, with notes of white peach, apricot, ripe citrus and warm hay. A squeeze of ripe lemon freshens an intense palate of yellow stone fruit framed by mouthwatering saline acidity. Gentle notes of toast provide a savoury backbone to the luscious fruit, providing moreish balance*
- Cloudy Bay, Marlborough, Te Koko, Sauvignon Blanc** 2020 WS94  530  
*Intense, concentrated and aromatic, this mouthwatering white is fresh and lively, with crisp Key lime pie and graham cracker notes followed by details of lemon blossoms, honeysuckle and lemon verbena. Shows a simultaneously supple and sleek body, with a savory sea salt note and the slightest hint of flint lingering on the finish.*
- Dog Point, Marlborough, Sauvignon Blanc** 2022 260  
*Perfumed with strong citrus characteristics leading into ripe tropical ones . Complimentary flinty and smoky notes linger in the background providing a complex balance to the primary fruit. A fresh line of balanced acidity supports the soft , round texture.*
- Dog Point, Marlborough, Section 94, Sauvignon Blanc** 2020 330  
*Impressively deep, with whiffs of smoke, white pepper, honeycomb and orange blossom that melt into apricot, dried mango and lemon curd flavors. Matcha green tea and nutmeg details linger on the long, expressive finish, with a delicate thread of acidity weaving in and out, keeping the flavors fresh.*
- Felton Road, Bannockburn Central Otago, Block 2, Chardonnay** 2022 WS94  600  
*Citrus blossom, lemon zest and hallmark elderflower aromas that are typical from the lower lying, sheltered and east sloping Block 2. The palate introduces delicate white peach and melon, leading to a very pure and restrained mid-palate. It's fine, elegant and transparent: the schist soils making their mark. Indigenous yeast and malolactic, not fined or filtered, minimal influence of oak (all as usual), makes for a very precise and site expressive Chardonnay.*
- Misha's Vineyard, Central Otago, The Gallery, Gewürztraminer** 2016 290  
*Classic varietal aromas of rose petal, lychee, ginger and cinnamon, this off-dry style has a gentle but full palate that balances sweet baked fruits with fresh ripe citrus.*
- Misha's Vineyard, Central Otago, Lyric, Riesling** 2021  290  
*The nose is gently full and bright, with aromas of apple, lime, lime blossom and zest. Medium-bodied, bone-dry to taste, aromas of red apple and lime entwined with blossom, zest and saline. The fruit shows concentration and zingy acidity rushed through a refined mouthfeel, enlivening the palate with precision and length, carrying an appetizing finish.*



Wines are kept at The Dining Room cellar and may require 15-20 minutes to be delivered to The Beach Club and The Gulai House.

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

## **SOUTH ISLAND**

**Misha's Vineyard, Central Otago, Dress Circle, Pinot Gris** 2021 290

*Off-dry in style but very fresh. It sings loudly with classic varietal notes of pear, red apple, cinnamon and sweet floral aromatics.. Complex yet structured palate. Notes that blend finely of jasmine with nectarine, ginger, mint and lime. Juicy and fresh.*

**Neudorf, Nelson, Tiritiri, Pinot Gris** 2023 190

*This classic Pinot Gris surges across the palate in a refreshing wave commanding your attention. The nose is reminiscent of opening the spice cupboard - warm Moroccan spices, cardamom in particular. The palate has a cleaning lime blossom start but a nostalgic baked apricot lingers on with a flowing satin-like texture and an extremely long finish.*

**Neudorf, Nelson, Tiritiri, Chardonnay** 2022 210

*Aromas and flavours of grapefruit and ripe peaches, red apple and spices of oak layered between mineral and clay with a stony gravel suggestion. White flowers and citrus. Delicious on the palate with layers of citrus to stonefruit, apple to quince. The combination of mineral soil, oak and acidity with fine wood tannins lead to a fine finish. Not too unlike a Chablis this wine is an excellent aperitif style.*

**Neudorf, Nelson, Rosie's Block Moutere, Albariño** 2022  220

*A delicious wine from start to finish with a light satin texture, flavours of white fleshed stone fruits and then citrus, a wine of transition on the palate beginning with white peach at the front and a mix of lemon and pear at the back. The texture is excellent with a fine chalky mouthfeel, some back palate tension and overall medium to light-weight mouthfeel. There's a light saline quality which is classic for the style.*

**Neudorf, Nelson, Rosie's Block Amphora, Chardonnay** 2022  290

*This Chardonnay doesn't need oak to be fabulous. Aromas and flavours of apple and flowers, whites rose and chalk, lemon and white peach. A dry wine on the palate and one that delivers of core fruit flavours, textures and complexity. The amphora ferment technique captures flavours and textures of soil and place, a chablis-like style with its floral highlights and pristine fruit flavours from citrus to stone fruits then soil and chalky textures.*

**Neudorf, Nelson, Rosie's Block Moutere, Chardonnay** 2021 290

*Complex and concentrated chardonnay that delivers a strong serving of ripe, fresh yellow peaches with hints of lemon curd, honey and gently biscuity and spicy complexity. The palate has smooth textural build and delivers a vibrant, fleshy core of peach flavour and a beautifully smooth, subtly spicy finish.*



Wines are kept at The Dining Room cellar and may require 15-20 minutes to be delivered to The Beach Club and The Gulai House.

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

## **SOUTH ISLAND**

**Rimapere, Marlborough, Single Vineyard, Sauvignon Blanc** 2022  280

*Very defined Sauvignon Blanc with tremendous concentration. It delivers pronounced aromatics of lemon peel, sage, ripe lemon, passion fruit, grapefruit, pine needles and steely minerality. The palate despite being vibrant and fresh, has a rich texture. There is wonderful purity and complexity and a long intense finish.*

**Rimapere, Marlborough, Plot 101, Sauvignon Blanc** 2021  370

*Result of a joint venture between Baron Edmond de Rothschild and Craggy Range. Distinct lime & lemon notes, developing with fragrant white flowers aromas, gentle oak complexities with a creamy “sur lies” overlay. Elegant texture, rich lemon and grapefruit flavours. Fine and long palate that demonstrates an elegant persistence.*

**Satellite by Spy Valley, Marlborough, Sauvignon Blanc** 2022 190

*Bursting with vibrant aromas of tropical fruits, grapefruit, and lime, Satellite captivates the senses from the very first sip. Its crisp and refreshing palate reveals notes of passionfruit, gooseberry, and guava, complemented by a well-balanced acidity. With its clean finish and lingering citrus aftertaste*

**Wither Hills, Marlborough, Early Light, Pinot Gris** 2022 170

*Fresh classic aromas of bright white peach, grapefruit and pear with a spicy apple character underlying the primary citrus fruits. Displays a wonderful lush palate with generous weight and texture, with the fresh acidity enhancing the apple and pear flavours.*

**Wither Hills, Marlborough, Sauvignon Blanc** 2022 230

*Refined and elegant. Mouth-watering, textural acidity and a juicy core of citrus fruit exudes notes of crunchy greens and tropical guava on the nose.*

## **NORTH ISLAND**

**Craggy Range, Martinborough, Te Muna, Sauvignon Blanc** 2022 WS93 270

*Notes of white peach, citrus blossom, honeysuckle, and kaffir lime. Harmonious and rich on the palate with ripe citrus and fresh apple and a layered, dry, textural feel. The palate's sweet fruited core is framed by citrus like acidity and gains textural interest via a chalky finish.*



Wines are kept at The Dining Room cellar and may require 15-20 minutes to be delivered to The Beach Club and The Gulai House.

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

## U.S.A

**The Hilt, The Vanguard, Santa Rita, Chardonnay**

2017



810

*Stony. White peach, rose petals, and green mango with subtle hints of oak. Peach and custard brioche. Silky texture with classic Vanguard lime zest character. Gains richness and complexity as it begins to stretch its wings with time and air. Full of tension and defined by its reserve but wrapped in a luxurious package of velvet fruit.*

## SOUTH AFRICA

**Villiera, Jasmine, Stellenbosch, Moscat Ottonel, Gewurztraminer & Riesling**

2023

170

*Bouquet of plum blossom, musk, rose petals offers youth and freshness. Carries through to the palate, offering fruity, balanced acidity and length.*

**Neethlingshof, Stellenbosch, Chenin Blanc**

2022

220

*Aromas of fynbos, fresh hop flower, lime leaf and lemon verbena abound in the herbal bouquet of this Chenin. Notes of Anjou pear and green apple form a fruity core to ground the assertive herbal characteristics, while hints of dried herbs and honeyed spice unfold on the close.*

**Neethlingshof, Stellenbosch, Gewürztraminer,**

2022

220

*A distinctly South African version of this intensely aromatic wine just bursting with perfumey Turkish Delight, rose petals, honeysuckle and hints of sweet baking spices. You will find a subtle sweetness as you first sip this wine, with spicy flavours following. There's some definite litchi and kiwi fruit characters which come to the fore and the wine boasts a sophisticated acidity with a wonderful long finish. Zesty and vibrant in its youth, this wine has an enviable reputation of "ripening" exquisitely as it develops in complexity.*

**Ken Forrester, Old Vine Reserve, Stellenbosch, Chenin Blanc**

2022



250

*Full bodied, with melon and spicy baked apple aromas. Layered, with mineral notes enhanced by honeycomb and caramel flavours from lees contact. This wine is a great example of the harmonious balance which can be achieved between fruit and delicate oak/vanilla flavours, as they combine to form complex, soft flavours with sufficient body.*



Wines are kept at The Dining Room cellar and may require 15-20 minutes to be delivered to The Beach Club and The Gulai House.

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

## RED

### CHINA

**Ao Yun, Shangri-la, Yunnan**

2015

RP94  1890

*Heady aromas of black currant, black pepper, baking spices and eucalyptus set the scene for flavors of dark plum, cherry, black tea and ground pepper, with a touch of smoke. Tannins come on a touch strong at first, then subside into a mellow, spice-filled finish. Overall, the feeling on the palate is very luxurious.*

**Hu Yue by Lafite, Qiu Shan Valley, Shandong**

2019

 2340

*Hu Yue is defined by aromas of red fruits such as red currant and cherry, followed by spicy notes of licorice and white pepper revealing a complex and yet refined nose. The attack is fresh, with a balanced structure and an enveloping mouthfeel. The length, supported by silky tannins, is distinguished by light notes of cocoa, perfectly underlining the harmony of this wine.*

**Long Dai by Lafite, Qiu Shan Valley, Shandong**

2019

 4370

*On the nose, there is some lifted but very young dark fruit showing cassis, bramble, mulberry, black cherry and a hint of blueberry with a touch of violet as well as some slight herbaceous notes. These primary characters are complemented by some gentle new oak influence. On the palate, the 2019 Long Dai is austere in this youthful stage with fine-grained, coating tannins showing to the fore, some refreshing acidity—so typical of wines from this region. This structure is nicely fleshed out with the dark fruit and savory oak notes. With its relatively long length.*

### ROMANIA

**Alira, Concordia, Feteasca Neagra & Cabernet Sauvignon**

2018

200

*Red fruits, dominated by black cherries and blackberries, spices (vanilla, mint, coconut), notes of balsamic vinegar, sweet wood. On palate, filled with notes of bitter cherries and raspberries but also black chocolate. The body is strong, powerful but round, with pleasing tannins.*



Wines are kept at The Dining Room cellar and may require 15-20 minutes to be delivered to The Beach Club and The Gulai House.

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

## BULGARIA

Enira, Bessa Valley, Cabernet Sauvignon, Syrah, Merlot, Petit Verdot 2017 210

The nose explodes with vanilla and menthol aromas, followed by strong blackberry and raspberry nuances. The mouth is starting with a round attack, followed by some structured woody tannins and a red fruits in the middle. This wine is ending with an amazing balance.

Enira Reserva, Bessa Valley, Merlot, Syrah, Cabernet Sauvignon and Petit Verdot 2015 WS91 300

Heady aromas of black currant, black pepper, baking spices and eucalyptus set the scene for flavors of dark plum, cherry, black tea and ground pepper, with a touch of smoke. Tannins come on a touch strong at first, then subside into a mellow, spice-filled finish. Overall, the feeling on the palate is very luxurious.

## LEBANON

B-Qa de Marsyas Rouge, Bekaa Valley 2018 290

Blend of Cabernet, Syrah and Mourvedre Gourmand nose on red fruits and hints of spices. The palate is warm and enveloping around silky tannins with a chalky touch. Full-bodied, youthful in appearance, red berries, cassis, and plums interweave cigar, violet, sweet vanilla, clove and nutmeg. The fruit is succulent with vibrancy and intensity, enriched by fine-grained tannin extraction, and lingers with cigar and smoky fragrance, finishing with a rich yet vibrant chewy palate.

## SYRIA

Domaine de Bargylus, Red Lattakia 2015 440

"The Syrian Vineyard making the world's most dangerous wine" 60% Syrah and 20% each Cabernet Sauvignon and Merlot. Packed with fruit and spice, it's a dinner party wine to impress, and what a talking point! Black pepper sprinkled summer fruits - bowls of plums and intense blackcurrant coulis, a dusting of cocoa and cinnamon with hint of truffle. Rich yet with great lift and precision to the finish, and fine tannins.







*Wines are kept at The Dining Room cellar and may require 15-20 minutes to be delivered to The Beach Club and The Gulai House.*

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

## FRANCE

### BORDEAUX • ST. ESTÈPHE

<b>Château Haut-Marbuzet, Cru Bourgeois Exceptionnels</b>	2018	RP93		680
<i>Has so much to offer. Sweet red cherry, blood orange, dried flowers and mint add layers of nuance, but it is the wine's balance that is most impressive. This 2018 has an extra kick of flavor intensity, not to mention tremendous character, with none of the quirky edges that have at times characterized this wine in the past.</i>				
<b>Château Ormes de Pez, Cru Bourgeois Exceptionnels</b>	2017	WS91		430
<i>Features black cherries and cassis notions over a core of fragrant earth, stewed tea and tobacco plus a waft of forest floor. Medium-bodied, the palate is packed with juicy black fruit with a grainy texture and long, mineral-tinged finish.</i>				
<b>Le Dame de Montrose, 2nd vin de Château Montrose</b>	2014	WS90		640
<i>The wine is powerful with fine tannins and concentrated black fruits. The dense texture is lifted by the acidity and beautiful fruit of the vintage. The tannins are dusty, tight and surrounded by beautiful fruit and acidity.</i>				
<b>Le Dame de Montrose, 2nd vin de Château Montrose</b>	2018	RP92		660
<i>Delivers a profound nose of baked plums, blackberry preserves and raisin cake with touches of dark chocolate, licorice, Chinese five spice and sandalwood. Full-bodied, rich and opulent in the mouth, it fills the palate with ripe, generous fruit, backed by firm, rounded tannins and seamless freshness, finishing long and spicy.</i>				
<b>Les Pagodes de Cos, 2nd vin de Château Cos d'Estournel</b>	2016	RP92		640
<i>Opens with notions of warm cassis, black cherries and smoked meats giving way to scents of charcoal, underbrush and cloves plus a waft of new leather. Medium to full-bodied, it fills the palate with generous black fruits and some compelling red fruit sparks, supported by ripe, grainy tannins and finishing long and spicy.</i>				









Wines are kept at The Dining Room cellar and may require 15-20 minutes to be delivered to The Beach Club and The Gulai House.

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



## BORDEAUX • ST. ESTÈPHE

<b>Château Calon-Ségur, 3ème Grand Cru Classé</b>	2015	RP93		1650
<i>It has a deep garnet-purple color and nose of warm blackberries, cassis, black cherries and licorice with touches of roses and dark chocolate. The medium-bodied palate is firm and chewy with good concentration and a spicy finish.</i>				
<b>Château Calon-Ségur, 3ème Grand Cru Classé</b>	2008	RP93		1280
<i>Its sweet perfume of black currants, tobacco leaf, and licorice is followed by a wine with superb purity, good freshness, and a full-bodied style with ripe tannin as well as a long finish.</i>				
<b>Château Cos d'Estournel, 2ème Grand Cru Classé</b>	2009	RP10C		3790
<i>Features a gorgeous display of perfectly melded plum, red currant and blackberry fruit that flows beautifully over very creamy tannins. Still nearly all fruit, with flecks of warm stone and iron on the finish. This could easily sit in this phase for some time, but will be hard to resist. Totally modern and beautifully done.</i>				
<b>Château Cos d'Estournel, 2ème Grand Cru Classé</b>	2011	WS93		1320
<i>Bright ruby red color. Delicious black fruits on the nose, with spicy notes of black pepper and vanilla. Long and velvety, combining both power and elegance on the palate. Silky tannins</i>				
<b>Château Cos d'Estournel, 2ème Grand Cru Classé</b>	2016	RP100		2100
<i>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.</i>				
<b>Château Cos d'Estournel, 2ème Grand Cru Classé</b>	2017	RP98		1810
<i>Revealing beautiful expressions of preserved plums, boysenberries, blackcurrant pastilles and wild blueberries with hints of Indian spices, menthol, lilacs and mossy tree bark plus a compelling suggestion of iron ore. Medium to full-bodied, the palate has a solid backbone of firm, grainy tannins and well-knit freshness supporting the tightly wound blue and black fruits layers, finishing long and fragrant.</i>				



Wines are kept at The Dining Room cellar and may require 15-20 minutes to be delivered to The Beach Club and The Gulai House.

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

**BORDEAUX • ST. ESTÈPHE**

**Château Montrose, 2ème Grand Cru Classe**

2014

RP96  1490

*A very fine wine showing a new level of quality at Montrose. With its almost velvet tannins inside the intense black fruits, the wine is rich, smooth and generous. Blackberry and black-plum fruits are to the fore along with the fine acidity and great structure.*

**Château Montrose, 2ème Grand Cru Classe**

2010

RP100  2940

*A perfumed and pure Montrose, with lots of currants, berries and spies that evolve to chocolate and light coffee. Full body, with super racy tannins and bright and clean finish. Very fine and structured. A balance and freshness to it all as well as beautiful form and tension.*

**Château Montrose, 2ème Grand Cru Classe**

2015

RP95  1660





*The deep garnet-purple colored 2015 Montrose opens with broody black fruits, menthol and anise notes with a core of cassis, blueberries and mulberries plus a touch of cedar chest. The medium-bodied mouth is firm and chewy with a good core of muscular fruit and a long, earthy finish.*



*Wines are kept at The Dining Room cellar and may require 15-20 minutes to be delivered to The Beach Club and The Gulai House.*

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

**BORDEAUX • ST. JULIEN**

<b>Château Lalande-Borie</b>	2017		500
<i>Predominantly Merlot, this wine has soft tannins while also having the rich elegance of a Saint-Julien. Structure and density come both from the tannins and the generous blackberry flavors.</i>			
<b>Château Gloria</b>	2018	RP94 	740
<i>Deeply colored with terrific cassis and blackberry fruits as well as ample leafy herbs and sappy flower notes, it hits the palate with full-bodied richness, has polished, elegant tannins, and a great finish. It's a juicy, fruit-forward effort with good concentration and lots of class</i>			
<b>Château Gloria</b>	2019	WS94 	560
<i>Has turned out very well, delivering aromas of blackcurrants, plums, burning embers and a deft framing of creamy new oak. Medium to full-bodied, deep and nicely concentrated, with a vibrant core of ripe and fleshy fruit, lively acids and powdery structuring tannins that assert themselves on the youthfully firm finish, this shows considerable promise.</i>			
<b>Connétable de Talbot, 2nd vin de Chateau Talbot</b>	2017		560
<i>Displays the elegance that gives Saint-Julien its charm. Medium-bodied palate with alluring creamed loganberry fruit profile, inlaid with subtle graphite and apple wood accents. Hints of tar and savory show on the finish.</i>			
<b>Clos Du Marquis, 2nd vin de Château Léoville-las-Cases</b>	2018	RP94 	910
<i>Displays flamboyant scents of kirsch, crushed black cherries and warm cassis with hints of cinnamon stick, underbrush and chocolate box plus a waft of sandalwood. Full-bodied and built like a brick house with firm, grainy tannins and bold freshness supporting the muscular fruit, it finishes long and spicy.</i>			



Wines are kept at The Dining Room cellar and may require 15-20 minutes to be delivered to The Beach Club and The Gulai House.

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

## BORDEAUX • ST. JULIEN

### **La Croix, 2nd vin de Château Ducru-Beaucaillou**

2015

RP93  820

*It has a floral note on the nose: small black cherries, blueberry and wilted violets, the last becoming more intense as the initially tight-fisted wine opens in the glass. The palate is medium-bodied with fine-grained tannin. There is very well-judged acidity and its texture is harmonious and silky smooth. The quality is loaded more in the mouth than on the nose at the moment, but it is a seriously classy “deuxième vin” that just needs a little more persistence on the finish.*

### **Le Petit Lion, 2nd vin de Château Léoville Las Cases**

2015

WS91  990

*Racy, opulent and inviting, hits all the right notes. In this vintage, the blend includes all the old-vine Merlot off the property, which gives the Lion added texture, power and breadth. Those elements come through loud and clear. Crème de cassis, blackberry, spice, leather and menthol build to the cream, voluptuous finish.*

### **Château Talbot, 4er Grand Cru Classe**

2018

WS95  1020

*Opening out to reveal notions of warm red and black currants, baked plums and mulberries with touches of sautéed herbs, tilled soil, fallen leaves and unsmoked cigars. Medium to full-bodied, it has commendably ripe, fine-grained tannins and restrained, earthy layers on offer in the mouth with an herbal lift on the finish.*

### **Château Beychevelle, 4er Grand Cru Classe**

2010

RP94 1330






*Displaying dark, roasted cedar and tobacco notes framing a core of steeped fig, blackberry paste and plum skin that rumbles through the tarry finish. Shows strong grip on the back end, with the briary edge extending nicely.*



Wines are kept at The Dining Room cellar and may require 15-20 minutes to be delivered to The Beach Club and The Gulai House.

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

## **BORDEAUX • ST. JULIEN**

- Château Ducru-Beaucaillou, 2ème Grand Cru Classé** 2015 RP97  2520  
*Showy, with layers of warmed fig, roasted mesquite, black tea, incense and Turkish coffee notes, followed by waves of lush cassis, blackberry and raspberry confiture flavors. This has a graphite grounding rod, a tarry spine and riveting licorice snap details to keep it driving along. A head-turner for sure.*
- Château Ducru-Beaucaillou, 2ème Grand Cru Classé** 2012 RP93  1860  
*Offers up expressive, exuberant scents of warm kirsch, black raspberries and wild blueberries with hints of saffras, cedar chest, pencil lead and dried mint plus a waft of dried leaves. Medium-bodied, the palate has lovely freshness and a fair bit of chew, complementing the youthful black and red fruit layers, finishing on a lingering earthy note.*
- Château Léoville-Las Cases, 2ème Grand Cru Classé** 2016 RP100  3810  
*One of the high points of this great vintage, the 2016 is a brilliant wine that unwinds in the glass with aromas of dark berries, pencil shavings, cigar wrapper, loamy soil and violets. Medium to full-bodied, deep and layered, it's concentrated and complete, with beautifully refined tannins, vibrant acids and a long, mineral finish. Even in this series of great wines, it stands out for its cool classicism and unerring precision.*
- Château Léoville-Las Cases, 2ème Grand Cru Classé** 2014 RP96  2350  
*Is a tightly wound classic that will delight purists. Mingling aromas of dark berries and cassis with hints of bitter chocolate, sweet spices, cigar wrapper, pencil shavings and sweet new oak, it's medium to full-bodied, layered and concentrated, with tangy acids and a deep, firm mid-palate framed by rich, powdery tannins. Concluding with a long, penetrating finish*
- Château Léoville-Las Cases, 2ème Grand Cru Classé** 2000  WS100 3780  
*Quite fabulous, magisterial Saint Julien that is only just beginning to flex its muscles. It has a very intense and beautifully defined bouquet with mineral rich blackberry and bilberry scents, outstanding focus and harmony, and very well-integrated oak. The palate is medium-bodied with fine tannin, impressive backbone and focus in situ. There is a touch of mint infusing the fruit here, superb tension with a touch of mulberry and Hoi Sin lingering on the finish that still feels backward and sinewy. What was remarkable was to observe the melioration in the glass, achieving wondrous energy and delineation with time, still improving after a couple of hours. \**



Wines are kept at The Dining Room cellar and may require 15-20 minutes to be delivered to The Beach Club and The Gulai House.

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

**BORDEAUX • PAUILLAC**

**Les Griffons de Pichon Baron, 2nd vin de Château Pichon-Longueville Baron** 2016 WS91 600

*Gives aromas of tar, sautéed herbs and earth over a cassis and baked cherries core. The palate is medium to full-bodied, firm and chewy, finishing with an herbal lift.*

**Fleur de Pédesclaux, 2nd vin de Château Pédesclaux** 2016 410

*Blossoming as soon as it is opened. With its richer concentration in merlot, this wine offers a softer, lighter touch with a warm and silky texture. Its fruity aromas are intense, crisp and pleasing on the palate.*

**Prélude, 2nd vin de Château Grand-Puy Ducasse** 2017 RP90  400

*Aromas of crushed red and black currants, black cherries and boysenberries with earth, meats and herbs touches. Medium-bodied, it is firm and rugged in the mouth with muscular fruit and a savory finish.*

**Echo de Lynch-Bages, 2nd vin de Château Lynch-Bages** 2018 RP92  730

*With fragrant notes of candied violets, rose hip tea and fragrant soil over a core of crushed blackberries, warm blackcurrants and kirsch plus wafts of chocolate mint and crushed rocks. Full, rich, wonderfully concentrated and well structured, it has a solid backbone of firm, grainy tannins and bold freshness, finishing long.*

**Les Forts de Latour, 2nd vin de Château Latour** 2000 WS93  2880

*Has a very perfumed and floral bouquet, beautifully defined, precise and precocious; hints of eucalyptus emerge with time. The palate is well balanced and intense, delivering black fruit laced with mint and tar. The concentrated finish gently grips the mouth.*

**Le Petit Mouton, 2nd vin de Château Mouton Rothschild** 2015 RP93  3070

*Beautiful, elegant red, blue and black fruits (89% Cabernet Sauvignon and 11% Merlot) as well as some graphite and spice notes jump from the glass of the 2005 Lafite Rothschild. Medium-bodied, with superb purity and texture.*

**Château Grand-Puy Ducasse, 5ème Grand Cru Classé** 2016 RP93  .650








*This has a very attractive bouquet with pure blackberry and raspberry coulis aromas, just that hint of pencil lead leading you towards Pauillac. The palate is medium-bodied with fine tannin, plenty of sappy black fruit and a hint of tar and graphite towards the persistent finish.*



Wines are kept at The Dining Room cellar and may require 15-20 minutes to be delivered to The Beach Club and The Gulai House.

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

## BORDEAUX • PAUILLAC

<b>Château Clerc Milon, 5ème Grand Cru Classé</b>	2016	RP94	 1210
<i>A fresh and stylish version, with chalky minerality running from start to finish. Succulent plum and cassis fruit flavors coil around this and absorbs this easily at first. Then pretty violet and lilac notes guild the finish, with the minerality taking a slightly firmer stand.*</i>			
<b>Château Grand-Puy-Lacoste, 5ème Grand Cru Classé</b>	2016	RP94	 1040
<i>Has a clean, precise bouquet with nicely detailed blackberry, briar and tobacco aromas, touches of mint emerging with time, all utterly charming. The palate is medium-bodied with supple tannins and a fine bead of acidity, conveying a sense of symmetry throughout and leading into a deft, quite persistent finish.</i>			
<b>Château Grand-Puy-Lacoste, 5ème Grand Cru Classé</b>	2015	WS94	1070
<i>The bouquet reveals aromas of ripe black fruit and cassis complemented by spicy notes with great freshness. The palate is precise and dense, evolving into charming and well rounded tannins with good length and structure. The overall impression is one of purity and elegance.</i>			
<b>Château d'Armailhac, 5ème Grand Cru Classé</b>	2017	WS94	 780
<i>Notions of baked plums, redcurrant jelly and crème de cassis plus wafts of violets, dark chocolate and fragrant earth. Medium-bodied, the palate bursts with energetic red and black fruits, framed by ripe, grainy tannins and oodles of freshness, finishing long and vibrant.</i>			
<b>Château d'Armailhac, 5ème Grand Cru Classé</b>	2016	RP93	750
<i>Opens with gregarious crème de cassis, blackberry pie and mulberries scents with hints of chocolate box, roses and charcoal with a waft of dried sage. Medium-bodied, the palate has a rock-solid frame of firm, grainy tannins and wonderful freshness, finishing long and earthy.</i>			
<b>Château Lynch-Bages, 5ème Grand Cru Classé</b>	2010	RP97	 2500
<i>Roasted cedar, tobacco and bay leaf notes start off this structured but lively bottling, with intense currant, blackberry and black cherry flavors at the core. The iron-laced grip and pleasantly austere plum pit and licorice snap accents fill in on the tar-tinged finish. Great range, character and typicity.</i>			
<b>Château Lynch-Bages, 5ème Grand Cru Classé</b>	2011	WS97	 1560
<i>Vibrant, with a violet and cassis lead-in that then expands to include steeped black cherry and plum fruit as well as extra savory, iron and licorice root notes. Nice latent grip too, with a mouthwatering tug of earth at the very end. The fruit is so vibrant, it's a tease now, but there's structure here for the long haul, so be patient.</i>			
<b>Château Lynch-Bages, 5ème Grand Cru Classé</b>	2016	RP97	 1500
<i>Charging out of the gate with pronounced cassis, chocolate-covered cherries, mulberries and menthol notions, backed up by scents of garrigue, tilled soil and a waft of tapenade. Medium to full-bodied, rich and fantastically concentrated, the generous fruit is superbly framed by firm, ripe, grainy tannins with tons of pepper, cinnamon and cloves layers coming through on the finish.</i>			
<b>Château Pédesclaux, 5ème Grand Cru Classé</b>	2016	RP93	 600
<i>Nose of crushed red and black currants and blackberries with cigar box, new leather, pencil lead and crushed rocks. The palate is medium-bodied, elegant, fresh and lively with loads of mineral nuances and a lovely earthy finish.</i>			



Wines are kept at The Dining Room cellar and may require 15-20 minutes to be delivered to The Beach Club and The Gulai House.

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

**BORDEAUX • PAULLAC**

**Château Pontet-Canet, 5ème Grand Cru Classé** 2015 RP97  1390

*Fantastically expressive notes of black cherry preserves, black raspberries and blackcurrant pastilles plus touches of kirsch, wilted roses, tobacco, camphor and cinnamon stick with a waft of fragrant soil. Full bodied, the palate is laden with black and red fruit layers, supported by very firm, very finely grained tannins and provocative freshness, finishing with incredible length and stunningly perfumed.*

**Château Pontet-Canet, 5ème Grand Cru Classé** 2009 RP100  3100

*Fantastically expressive notes of black cherry preserves, black raspberries and blackcurrant pastilles plus touches of kirsch, wilted roses, tobacco, camphor and cinnamon stick with a waft of fragrant soil. Full bodied, the palate is laden with black and red fruit layers, supported by very firm, very finely grained tannins and provocative freshness, finishing with incredible length and stunningly perfumed.*

**Château Pichon Longueville Baron 2ème, Grand Cru Classé** 2016 RP97  1670

*Offers a suave and seductive nose of warm red and black currants, black plum preserves, truffles, tapenade and rose hip tea with touches of sandalwood and Chinese five spice plus a waft of iron ore. Medium to full-bodied, firmly structured and packed with mineral and exotic spice-laced black fruits,*

**Château Pichon Longueville Comtesse de la Lalande** 2017 RP96  1420  
**2ème Grand Cru Classé**

*Revealing floral notes of lilacs and lavender over a core of black raspberries, warm blackberries and forest floor plus touches of star anise and stewed black tea. Medium-bodied, the palate is a bundle of energy and tension with softly played tannins and beautiful floral and black fruit layers, finishing with a long-lingering whisper.*

**Château Lafite Rothschild, 1èr Grand Cru Classé** 2014 RP95  7270

*There are layers of blackberry and boysenberry fruit, still that hint of juniper berry, certainly a more extrovert Lafite-Rothschild compared to recent vintages. The palate is medium-bodied with crisp tannin, very focused and quite linear, again with plenty of black fruit laced with cedar and tobacco. It begins to clam up towards the saline finish*



Wines are kept at The Dining Room cellar and may require 15-20 minutes to be delivered to The Beach Club and The Gulai House.

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



## **BORDEAUX • PAULLAC**

### **Château Mouton Rothschild, 1èr Grand Cru Classé**

2005

RP98  7370

*Evolving into unabashed, flamboyant notes of Christmas cake, plum preserves, chocolate-covered cherries, eucalyptus and crème de cassis with beautifully fragrant wafts of potpourri, incense, Indian spices and cigar box. Full-bodied, the palate performs vinous pirouettes with dazzling exotic spice, floral and earthy nuances, framed by firm, grainy tannins and fantastic freshness, finishing very long and mineral laced. \**

### **Château Mouton Rothschild, 1èr Grand Cru Classé**

2009

RP99  7300

*Gives up bold earthy notions of underbrushm tilled soil and fungi over a core of crème de cassis, plum preserves and Indian spices with a waft of camphor. Full-bodied with a firm, velvety tannin texture and packed with black fruit preserves and exotic spice layers, it has seamless freshness and a very long, decadently fruited finish.*

### **Château Mouton Rothschild, 1èr Grand Cru Classé**

2015

RP98  6650

*Has a deep, almost opaque color. The nose is very intense and extraordinarily backward: blackberry, graphite (in fact, more like a big box of pencil shavings), hints of blueberry, violet and a splash of Indian ink. It must surely constitute one of the most penetrating aromatics this vintage. The palate is medium-bodied with saturated tannin that forms the arching structure of this Mouton, with layers of rich black fruit reined in by the killer line of acidity. This is ineffably pure and delineated toward the finish with an effervescent finish*

### **Château Mouton Rothschild, 1èr Grand Cru Classé**

2010

WS99  6550

*This remains the stunner, a battleship of a wine, brimming with cassis, blackberry and fig fruit that has melded together now, with the backdrop of alder, bay leaf and menthol starting to emerge a bit more. The long finish is loaded with grip, pulling the fruit and other components together. And then there's that flash of iron at the very end.*

### **Château Latour, 1èr Grand Cru Classé**

2010

RP10C  10130

*Deep garnet in color, and—WOW—it erupts from the glass with powerful crème de cassis, Black Forest cake and blackberry pie scents plus intense sparks of dried roses, cigar boxes, fragrant earth and smoked meats with aniseed and crushed rocks wafts. Full-bodied, concentrated and oh-so-decadent in the mouth, it has a firm, grainy texture and lovely freshness carrying the rich, opulent fruit to an epicly long finish. \**



*Wines are kept at The Dining Room cellar and may require 15-20 minutes to be delivered to The Beach Club and The Gulai House.*

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

## **BORDEAUX • PAULLAC**

### **Château Latour, 1èr Grand Cru Classé**

2005

RP98  7300

*Brilliant, intense aromas of mineral, blackberry and currant, with hints of Indian spices and cigar box, lead to a full-bodied palate, with ultrafine tannins and a beautiful balance of blackberry, raspberry and mineral. There's subtlety, yet also great depth. Lasts for minutes on the palate.*

## **BORDEAUX • MARGAUX**

### **Historical XIXth Century by Château Palmer**

2016

 2990

*It is elegance with depth that seems to capture the soft and welcoming fruit of Margaux combined with the spice and mineral side of the Rhône. We are talking nuances of juicy black fruit, plums, violets, a touch of black licorice, roasted meats, and spice.*

### **Historical XIXth Century by Château Palmer**

2013

 2130

*Unique blend of Cabernet & Syrah from Rhone. Beautiful medium body, cassis, red cherry fruit with a hint of pencil shaving. A lovely spice note flows through on the back palate. A fluid, beautifully elegant and poised Bordeaux.*

### **Margaux du Château Margaux, 3rd vin de Château Margaux**

2014

1060

*Wine has an immediate freshness, charm and elegance on the palate. The delicate, floral and fruity nose gives way to a gentle and smooth mouthfeel and finishes on a tighter note - a reminder that this is a concentrated with a bright future ahead of it.*

### **Margaux du Château Margaux, 3rd vin de Château Margaux**

2015

 990







*Bursting with seductive notes of black berries, crème de cassis, pressed rose petals, lavender, sappy sandalwood and hints of sweet Cohiba cigar tobacco spice. Medium full-bodied flavour packed mouthful, delivering a lush black berry seduction, hints of black forest gateau and a tight knit vein of finely polished spicy tannins which melt away into a fresh, inviting acidity*



*Wines are kept at The Dining Room cellar and may require 15-20 minutes to be delivered to The Beach Club and The Gulai House.*

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

## BORDEAUX • MARGAUX







<b>Confidences de Prieuré-Lichine, 2nd vin de Château Prieuré-Lichine</b>	2016		390
<i>The red fruit is very appealing here with a wealth of raspberries and mulberries, as well as redcurrant notes. The palate has attractively juicy and succulent red berries and a chalky, piercing finish.</i>			
<b>Confidences de Prieuré-Lichine, 2nd vin de Château Prieuré-Lichine</b>	2019		340
<i>This shows a lot of floral notes, such as lilacs and violets, together with aromas of dark fruit, cloves and bark. It has medium body and a soft, polished-tannin structure. Juicy, lingering fruit and firm, fine-grained finish.</i>			
<b>Pavillon Rouge du Château Margaux, 2nd vin de Château Margaux</b>	2010	RP94 	2180
<i>Dense and structured. There are hints of bitter chocolate, along with tarry fruit. It is very textured, just hinting at extraction. The tannins are rounded and velvet-like in character.</i>			
<b>Château Siran, Cru Bourgeois Exceptionnels</b>	2017	WS91 	430
<i>This is rather lovely, with excellent aromatics and fine tannins with a feeling of flex and precision. Features alluring black cherry and plum puree flavors gliding through, inlaid with subtle alder, lilac and black tea notes. The palate is medium-bodied with rounded tannins and plenty of juicy fruit, finishing with a pleasant bit of chew.</i>			
<b>Château du Tertre, 5ème Grand Cru Classé</b>	2015	WS93	730
<i>Medium to deep garnet-purple in color with a nose of baked cherries, blackberries and dried herbs with a waft of potpourri and fallen leaves. The medium-bodied palate is delicately styled with perfumed red and black fruits supported by firm, grainy tannins and it finishes with a refreshing herbal lift.</i>			
<b>Château Prieuré-Lichine, 4ème Grand Cru Classé</b>	2017	WS91 	540
<i>Lovely, very pure and sensual bouquet with lifted redcurrant and wild strawberry scents. The palate is medium-bodied with supple tannin, well-judged acidity, good concentration with a satisfying raspberry preserve-infused finish that demonstrates superb persistence.</i>			
<b>Château Kirwan, 3ème Grand Cru Classé</b>	2017	RP92 	610
<i>Has a warm blackberries and black raspberries nose with hints of kirsch, roses and sandalwood. The palate is medium-bodied with plush tannins and plenty of freshness supporting the elegant fruit, finishing perfumed and very pretty.</i>			
<b>Château Ferrière, 3ème Grand Cru Classé</b>	2019	RP92 	750
<i>A greater density of fruit and a richer seam of freshness for this vintage. Blackberries, blackcurrants, violets, bitter chocolate, clay and gravel on the nose. It's medium-bodied with firm, very fine and integrated tannins. Beautiful texture. Structured, yet with a soft, supple feel.</i>			



Wines are kept at The Dining Room cellar and may require 15-20 minutes to be delivered to The Beach Club and The Gulai House.

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

## BORDEAUX • MARGAUX








<b>Château Cantenac Brown, 3ème Grand Cru Classé</b>	2015	WS94	 770
<i>Offers an extraordinary nose of crème de cassis, caramelized cherries, flowers, and spices. This medium to full-bodied effort has plenty of tannins, as well as toasty oak, yet is perfectly balanced and has a great mix of both freshness and richness. It's a tour de force</i>			
<b>Château Cantenac Brown, 3ème Grand Cru Classé</b>	2018	WS94	 790
<i>Wafting gently out of the glass with fragrant scents of redcurrant jelly, Morello cherries, plum preserves and fresh blackcurrants, plus suggestions of red roses, cedar chest and pencil lead. The medium-bodied palate has a sturdy frame of grainy tannins and plenty of freshness supporting the delicately styled red and black fruit flavors, finishing savory.</i>			
<b>Château Giscours, 3ème Grand Cru Classé</b>	2015	RP94	 1070
<i>Opens with expressive cassis, blackberry and red currants on the nose with touches of cedar chest, roses and pencil lead. Medium to full-bodied with a good core of muscular fruit and firm, grainy tannins, it finishes long</i>			
<b>Château d'Issan, 3ème Grand Cru Classé</b>	2016	RP94	820
<i>It has vibrant black cherries and blackcurrants notes with chocolate mint, beef drippings, black olives and cigar box. Medium-bodied with a well-sustained, intensely flavored mid-palate, it has a rock-solid, grainy frame and long savory finish.</i>			
<b>Château d'Issan, 3ème Grand Cru Classé</b>	2014	RP91	 870
<i>Complex aromas of sweet tobacco, chocolate, cedar and plums. Undertones of blackcurrants and dark chocolate. Dense and tight with a beautifully and tightly knit palate, yet this shows so much intensity and length. Love the wet-earth and berry character on the finish.</i>			
<b>Château Desmirail, 3ème Grand Cru Classé</b>	2017		530
<i>Features woody/oaky notions to start, opening out to reveal Black Forest cake, blackcurrant cordial and forest floor scents with a waft of Marmite toast. Medium-bodied, the palate is quite chewy with notable oak and just enough fruit, finishing a tad firm and abrupt.</i>			
<b>Château Malescot St. Exupéry, 3ème Grand Cru Classé</b>	2015	WS95	 990
<i>Lovely steeped plum, fig and blackberry fruit is melded thoroughly with notes of alder, lilac and warm tar, giving this both treble and bass, while velvety tannins carry the finish with ease. Offers a long sanguine detail through the finish.</i>			
<b>Château Malescot St. Exupéry, 3ème Grand Cru Classé</b>	2016	RP95	 810
<i>It's a total rock star of wine and has fabulous notes of crème de cassis, barbecue smoke, graphite, and sandalwood that build beautifully with time in the glass. Medium o full-bodied, concentrated, layered, and seamless, it's incredibly impressive and I'd wager up with the finest vintages ever from this estate.</i>			



Wines are kept at The Dining Room cellar and may require 15-20 minutes to be delivered to The Beach Club and The Gulai House.

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

## BORDEAUX • MARGAUX

<b>Château Palmer, 3ème Grand Cru Classé</b>	2016	RP98	 3110
<i>Emerging hints of violets, cigar box, black tea, sandalwood and Sichuan pepper. Medium to full-bodied, wonderfully rich and concentrated, the palate literally grows in the mouth, revealing layer upon layer of black, blue and red fruits and tons of floral sparks, framed by super ripe, incredibly fine-grained tannins and finishing with epic length.</i>			
<b>Château Palmer, 3ème Grand Cru Classé</b>	2010	RP98	 3710
<i>Riveting, with terrific tarry grip coursing underneath layers of smoldering baby leaf, warm olum confiture, freshly brewed espresso, dark cassis and well-steeped black tea. The charcoal and tobacco backdrop is gorgeous and should move forward through the core of fruit over time.</i>			
<b>Château Rauzan-Gassies, 2ème Grand Cru Classé</b>	2018	RP98	 700
<i>Rocks up with flamboyant notions of kirsch, blackberry preserves, warm cassis and Chinese five spice with touches of black tea, red roses and menthol plus a waft of molten chocolate. Medium to full-bodied with a firm frame of ripe, fine-grained tannins and fantastic freshness, it has a solid core of rich fruit</i>			
<b>Château Rauzan-Gassies, 2ème Grand Cru Classé</b>	2016		 750
<i>Powerful and dense, but also a touch rustic and rough around the edges. Smoke, leather, tobacco and grilled herbs make up the distinctive flavor signatures, and the wine offers good depth in the glass, although some hard contours remain.</i>			
<b>Château Rauzan Segla, 2ème Grand Cru Classé</b>	2010		 1450
<i>Deep garnet colored, the 2010 Rauzan-Ségla comes prancing out of the glass with gregarious notes of baked black cherries, mulberries and blackcurrant pastilles plus hints of star anise, cigar box, fragrant soil and lavender. Full-bodied, the palate has wonderfully ripe, velvety tannins supporting the generous, multi-layered fruit, finishing very long and beautifully perfumed.</i>			
<b>Château Brane-Cantenac, 2ème Grand Cru Classé</b>	2014	RP92	 820
<i>very classy bouquet, very well defined with blackberry, cedar and tobacco scents, that trademark graphite scent emerging with a few swirls of the glass. The palate is medium-bodied with fine tannin, well-judged acidity, graphite and cedar towards the linear finish</i>			
<b>Château Durfort-Vivens, 2ème Grand Cru Classé</b>	2019	RP96	 830
<i>Unwinding in the glass with aromas of blackberries, licorice, sweet soil tones, spices and rose petals. Full-bodied, deep and concentrated, with a fleshy core of fruit, rich, powdery tannins and a lively spine of acidity, it concludes with a long and penetrating finish. The blend is dominated by fully 92% Cabernet Sauvignon, which lends the wine immense nobility</i>			
<b>Château Durfort-Vivens, 2ème Grand Cru Classé</b>	2016	RP92	970
<i>Cabernet Sauvignon aromatics and structure play off the natural intensity of the year beautifully. Blackberry, grilled herbs, licorice, leather and crème de cassis are all vividly sketched in this layered, expressive Margaux. Expect a dark, exotic Margaux that stands a bit apart from the norm for the appellation.</i>			



Wines are kept at The Dining Room cellar and may require 15-20 minutes to be delivered to The Beach Club and The Gulai House.

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


**BORDEAUX • MARGAUX**

**Château Durfort-Vivens, 2ème Grand Cru Classé** 2015 RP94  820

*Initially firm and dry, this wine blossoms quickly with its delicious fruit and penetrating acidity. Fine tannins sustain this black-currant and berry fruit along with the complex texture and structure. Produced from biodynamic grapes.*

**Château Lascombes, 2ème Grand Cru Classé** 2016 RP94 920

*Features beautiful candied violets, Black Forest cake, cassis and menthol with hints of underbrush, cloves, pencil lead and tar. Medium-bodied with good intensity and firm, grainy tannins, it finishes long and perfumed.*

**Château Lascombes, 2ème Grand Cru Classé** 2018 WS96  800


*Offering tar and scorched earth notions over an emerging core of baked blackcurrants, plum preserves and charcuterie plus hints of bay leaves and underbrush. Full, richly fruited and laden with ripe black fruits and earthy suggestions, it has a solid foundation of firm, grainy tannins and finishes long and savory.*

**Château Margaux, 1èr Grand Cru Classé** 2016 RP99  6450

*Beautifully rendered, with a lush and seamless flow of cassis, steeped cherry, warmed raspberry and gently mulled blackberry fruit flavors gliding through. Light lilac, savory, mesquite and mineral accents underline the finish, adding additional texture and length. Deep and long, with sublime definition and gorgeous fruit. Finishing wonderfully fragrant and incredibly long.*

**Château Margaux, 1èr Grand Cru Classé** 2015  RP99 10100

*A special commemorative bottle honoring winemaker Paul Pontellier. Sublime, with captivating sandalwood, black tea and mesquite aromas that infuse the core of gently steeped red and black currant and raspberry fruit. The structure is seamless and thoroughly embedded throughout, letting warm tar, lilac, juniper and iron notes display themselves at will through the finish. The finish is about as long as it gets, with echoes of fruit and warm earth*

**Château Margaux, 1èr Grand Cru Classé** 2012 RP95  4530

*Bay and menthol hints lift a core of crushed plum and warm cherry confiture notes while the background fills steadily with black tea, singed alder and iron elements. Turns a little darker on the finish, with a coating of bittersweet cocoa powder and roasted vanilla bean accents, while the minerality stays buried for now. Remarkably dense and packed, yet refined, especially for the vintage.*



Wines are kept at The Dining Room cellar and may require 15-20 minutes to be delivered to The Beach Club and The Gulai House.

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

## **BORDEAUX • MARGAUX**

### **Château Margaux, 1èr Grand Cru Classé**

2010

RP99  6200

*A complex, multilayered, magnificent marvel; it really does possess true majesty. It has a real grace and power that has you fumbling for words to describe its quality with any degree of sophistication. There is layer upon layer of perfect dense red fruit wrapped around a kernel of ultra-fine, ultra-dense ripe tannins. \**

### **Château Margaux, 1èr Grand Cru Classé**

2009

RP98  6440

*Features wonderfully fragrant minted cassis, lilacs, black forest cake and oolong tea scents with touches of pencil shavings and dusty soil. Medium to full-bodied, it has a firm, grainy frame with lovely freshness lifting the perfumed fruit to a very long, mineral-laced finish.*

### **Château Margaux, 1èr Grand Cru Classé**

1996

RP100  8040





*Strong contender for wine of the vintage. It offers everything you desire from this First Growth. It is blessed with breathtaking delineation and freshness on the nose, understated at first and then blossoming with mineral-infused black fruit, hints of blueberry, crushed stone and violet. The palate is perfectly balanced with filigree tannin, perfect acidity, a wine where everything seems to be in its right place. Blackberry, crushed stone at the front of the mouth, just a touch of spice towards the finish that shows supreme control. This is a Margaux that seems to light up the senses.*



*Wines are kept at The Dining Room cellar and may require 15-20 minutes to be delivered to The Beach Club and The Gulai House.*

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

## PESSAC-LÉOGNAN & GRAVES

<b>Le Dauphin d'Olivier, 2nd vin de Château Olivier</b>	2019		370
<i>Dark ruby garnet, purple reflections, deep core, delicate rim brightening. Dark berry fruit underpinned with hints of liquorice and rose petals, a touch of leather and nougat. Juicy, fresh cherries, lively structure, chocolate touch, ripe tannins, remains long lasting, a fine savoury food companion</i>			
<b>Le Petit Haut Lafitte, 2nd vin de Château Smith Haut Lafitte</b>	2020	RP93	510
<i>Rolling out of the glass with alluring scents of blackberry preserves, Black Forest cake and warm cassis, plus wafts of red roses and cinnamon toast with a hint of dried mint. The medium to full-bodied palate delivers plush tannins and soft acidity to support the generous, juicy black fruits, finishing on a lingering minty note.</i>			
<b>Château Carbonnieux, Pessac-Léognan</b>	2016	WS93 	600
<i>A refined bouquet of brambly black fruit, cedar and subtle bay leaf aromas that gently unfolds in the glass. The palate is medium-bodied with fine-grained tannin and a crisp line of acidity. Saline and spicy toward the second half, with a feisty but focused finish that lingers in the mouth.</i>			
<b>Château Malartic-Lagravière, Pessac-Léognan</b>	2012	RP90 	490
<i>A beauty, with a dense ruby/purple colour, a fabulously plush, opulent texture and medium to full-bodied flavours of cassis, spicy earth and blueberry. Quite rich, yet light on its feet, with wonderfully velvety tannins.</i>			
<b>Château Malartic-Lagravière, Pessac-Léognan</b>	2017	WS93 	630
<i>Succulent plum, cassis and raspberry pâte de fruit flavors mixed together, lined with licorice and anise details, showing a well-integrated apple wood note on the finish, backed by a light scoring of tar. Exhibits lots of compact energy</i>			
<b>Château Pape Clément, Pessac-Léognan</b>	2015	RP96 	1370
<i>It opens with profound notes of crushed red and black currants, black cherries and cassis with touches of mocha, baking spices, menthol and lavender plus a hint of new leather. Medium-bodied, firm and concentrated with tons of tightly wound black fruit and earth layers, it has a grainy frame and refreshing lift on the long finish.</i>			
<b>Château Pape Clément, Pessac-Léognan</b>	2016	RP96	1270
<i>Intense, with vivacious cassis, blueberry and boysenberry confiture notes, while tar, anise and warm fruitcake flavors pulse underneath. Offers seriously flashy toast at the end.</i>			









Wines are kept at The Dining Room cellar and may require 15-20 minutes to be delivered to The Beach Club and The Gulai House.

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



## PESSAC-LÉOGNAN & GRAVES






- Château Smith Haut Lafitte, Graves** 2015 RP97  1840  
*This pumps out some serious blackberry, boysenberry, raspberry and black currant fruit flavors, with the texture of compote and a racy edge thanks to a terrific bolt of graphite that runs throughout. Waves of anise, roasted apple wood and tobacco drive the finish, with the fruit keeping pace easily.*
- Château Smith Haut Lafitte, Graves** 2009 RP100  2550  
*Finest wine ever made by proprietors Daniel and Florence Cathiard. This is really loaded, with crushed plum, blueberry, cassis, fig and blackberry paste flavors all melded together, along with notes of tar, pastis and violet. Very long and dark, but polished and pure, with terrific fruit offset by a great tug of earth on the finish.*
- La Chapelle La Mission Haut Brion, Pessac-Léognan** 2016 RP94  1080  
*Sings of red roses, black tea and tilled black soil with a core of crushed blackberries, Morello cherries and cassis plus a hint of cinnamon stick. Medium-bodied, the palate delivers a great intensity of ripe black berries and floral layers, framed by soft, silken tannins and seamless freshness, finishing long and mineral laced.*
- La Chapelle La Mission Haut Brion, Pessac-Léognan** 2015 RP92  1190  
*It absolutely sings of red roses, black tea and tilled black soil with a core of crushed blackberries, Morello cherries and cassis plus a hint of cinnamon stick. Medium-bodied, the palate delivers a great intensity of ripe black berries and floral layers, framed by soft, silken tannins and seamless freshness, finishing long and mineral laced.*
- Château Haut-Bailly, Pessac-Léognan** 2010 RP95  1960  
*Chewy and brambly, but integrated, this carries a very hefty core of espresso, ganache, mulled plum and blackberry fruit. The purity starts to shine through on the finish, which drips with cassis and it threaded with a long warm paving stone note.*
- Château Haut-Bailly, Pessac-Léognan** 2014 RP94  1110  
*Charming, quite intense bouquet with layers of blackberry, raspberry coulis, black olive and melted tar scents that soar from the glass. The palate is medium-bodied with supple tannin, well-judged acidity, harmonious and focused with superb density and precision towards the finish. This is a classy number.*
- Château Haut-Bailly, Pessac-Léognan** 2015 RP97 1390  
*Offers up a tantalizingly savory nose of smoked meats, chargrill, tapenade, unsmoked cigars and black truffles with a core of black currants, black cherries and wild blueberries plus wafts of iron ore and bouquet garni. Medium to full-bodied, very firm and yet wonderfully plush with a powerful core of fruit.*



Wines are kept at The Dining Room cellar and may require 15-20 minutes to be delivered to The Beach Club and The Gulai House.

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

## PESSAC-LÉOGNAN & GRAVES

<b>Château Haut-Bailly, Pessac-Léognan</b>	2012	RP94		1160
<i>It has a very intense bouquet with scents of blackberry, bilberry, cedar and a touch of pencil lead. This is very well defined and focused. The palate is medium-bodied with quite firm tannin, certainly on of the most structured Pessac-Léognan wines that I have encountered, yet it is struck through with wonderful balance and focus.</i>				
<b>Château La Mission Haut-Brion, Pessac-Léognan</b>	2018	RP99		3190
<i>Enticing aromas of currant, crushed stone, blueberry, lead pencil, iodine and graphite follow through to a full body with round, chewy tannins that are polished and powerful, yet balanced and beautiful. In the end, the tannins are compact and tight at the finish.</i>				
<b>Château La Mission Haut-Brion, Pessac-Léognan</b>	2015	RP98		4310
<i>Tour de force that has everything you could want from Bordeaux. A huge nose of smoke tobacco, gravelly earth, graphite, cassis, and blackcurrants gives way to a full-bodied, concentrated, perfectly balanced beauty that has incredible depth of flavor and intensity, yet with no weight. It has incredible elegance and length *</i>				
<b>Château Haut-Brion, Pessac-Léognan</b>	2018	RP100		4740
<i>Has intense purity. Finely textured and yet dense, the freshness lifting it off the ground even with all the underlying power. Deep-rooted purity and wonderful persistence, all tied up and just with that slight rocky character that finishes dry but not drying. Impressive elegance in a powerful vintage. Firm, dry and yet so much more supple than many wines. Very slightly toasty on the finish but the oak is swallowed by the fruit.</i>				
<b>Château Haut-Brion, Pessac-Léognan</b>	2014	RP96		4810
<i>One of the stars of the vintage, the 2014 Haut-Brion is an exceptionally beautiful and vivid wine. Super-ripe dark cherry, plum, tobacco and menthol are some of the notes that run through the 2014. Just as it did from barrel, the 2014 boasts tons of opulence, intensity and richness. Dried flowers, tobacco, menthol, licorice and smoke wrap around the huge, baritone-inflected finish.</i>				



Wines are kept at The Dining Room cellar and may require 15-20 minutes to be delivered to The Beach Club and The Gulai House.

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

## MEDOC & HAUT MEDOC






<b>Clos Manou</b>	2016		390
<i>It has lifted notions of red and black currants, chocolate-covered cherries and spearmint with hints of lilacs and tobacco. The palate is medium-bodied, elegant, fresh and uncomplicated with a pleasant chew to the finish.</i>			
<b>Château de Lamarque, Cru Bourgeois</b>	2017		340
<i>Pure, aromatic fruit, black and red fruit to the fore, scented with violets. Fresh cherries and red fruit prevail, sherbet and white pepper spice. Attractive, perfumed finish with a decisive mineral streak.</i>			
<b>Goulée by Cos d'Estournel</b>	2016	WS90 	460
<i>Opens with youthful notes of crushed red and black plums, cherries and blackberries with touches of chocolate mint and tobacco. The palate is medium-bodied with plenty of juicy red and black fruits, framed by soft tannins and finishing with a minty lift.</i>			
<b>Château Sociando-Mallet, Cru Bourgeois</b>	2014	RP92 	420
<i>Produces full-bodied wines with a deep, dark colour. Their complex bouquet is usually dominated by black fruit aromas with a touch of minerality and well-integrated, elegant oak. They are fresh, straightforward and have a wonderful length.</i>			
<b>Château Arnould, Cru Bourgeois Exceptionnels</b>	2020	WP92 	360
<i>A rare aromatic intensity that is uplifted by the superb blackcurrant notes of Merlot, habitually characterised by red fruit, and the lovely floral notes of Petit Verdot. Smooth and opulent in the mouth with crushed velvet tannins, and at the same time enormous energy. A delight for the senses, with a long, juicy finish.</i>			
<b>Château La Lagune, 3ème Grand Cru Classé</b>	2017	RP90 	600
<i>Has wonderful black raspberries, black cherries and mulberries scents with an earthy undercurrent and a waft of bay leaves. The palate is medium-bodied with lovely freshness, a soft texture and plenty of poise.</i>			



Wines are kept at The Dining Room cellar and may require 15-20 minutes to be delivered to The Beach Club and The Gulai House.

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

## ST. ÉMILION









<b>Château des Songes, Song by Bong</b>	2022		320
<i>The vineyard is managed by Hubert de Boüard's and Château Angélu team, true experts on the Right Bank. Song is full of freshness with a round mouthfeel and a delicate touch of oak. Robust and elegant basket of red and black cherry aromas, as well as strawberries and some Dutch licorice. A layered, textured, and elegant wine in the mouth with boisterous acidity, creamy yet shouldered tannins, and ample fruit mid palate—roiling with freshness. Some chamomile on the finish. A beautifully balanced wine—classic but lively right bank Bordeaux.</i>			
<b>Château Cantin</b>	2021		390
<i>Rich and modern nose with a plethora of dark berries, blackberry, cherry, new oak, coffee and spice. The palate is very rich and concentrated with opulent texture, warm and viscous with sweet dark fruit, roasted and spicy notes, good length and ripe tannin</i>			
<b>Château Cantin - Magnum 150cl</b>	2018		590
<i>Beautiful garnet colour with ruby tints. The nose, powerful and fruity, offers ripe fruit scents and a spicy note. On the palate, the wine is expressive and well-balanced with persistent tannins. The attack, ample and round, delivers cherry, black fruits and coffee notes.</i>			
<b>Magrez Fombrauge</b>	2006	WS92	 790
<i>Full-bodied, powerful, opaque purple-hued effort offering notes of graphite, blueberries, blackberries, chocolate, and hints of smoke and kirsch. Sexy, opulent, and fleshy, it is surprisingly approachable for a young vintage of this cuvée.</i>			
<b>N3 D'Angélu</b>	2019		 940
<i>Elegant and silky, with the aromatics of the Cabernets very much in evidence. Crushed flowers, sweet red berry fruit, blood orange, cinnamon and dried flowers all grace this beautifully understated Saint-Emilion that leans into a realm more like Burgundy in its mid-weight structure.</i>			
<b>Le Dragon de Quintus, 2nd vin de Château Quintus</b>	2015	RP91	 680
<i>Reveals a medium to deep garnet color with notes of crushed black currants, black cherries and mulberries plus touches of garrigue, dried herbs and rose hips. Medium to full-bodied with loads of juicy black fruit and earthy layers supported by ripe, grainy tannins and a lively backbone, it finishes with great persistence.</i>			
<b>Annonce de Bélair-Monange, 2nd vin de Château Bélair-Monange</b>	2017		 920
<i>Compelling notions of Morello cherries, black raspberries and baked plums, with hints of pencil lead, bay leaves, damp soil and spice cake. The full-bodied palate delivers seriously impressive freshness with a fine-grained texture and bags of juicy red and black fruits, finishing long and spicy.</i>			
<b>Arômes de Pavie, 2nd vin de Château Pavie</b>	2017	RP93	 990
<i>The wine has quite an earthy nose of fertile loam, mossy tree bark and truffles over a core of plum preserves, chocolate-covered cherries and a waft of cinnamon stick. Medium to full-bodied, the palate is bursting with bright fruits and energy, structured by wonderfully plush tannins and bold freshness, finishing with a spicy kick</i>			



Wines are kept at The Dining Room cellar and may require 15-20 minutes to be delivered to The Beach Club and The Gulai House.

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

## ST. ÉMILION

<b>Arômes de Pavie, 2nd vin de Château Pavie</b>	2016	RP93	 1190
<i>Has a deep garnet-purple color and is a little closed to begin, slowly revealing notes of crushed red and black cherries, raspberry preserves, plum pudding, blueberry pie and prunes with touches of espresso, star anise, cumin seed and wood smoke plus a waft of dusty soil. Full, firm and grainy structured, the rock-solid frame supports all the generous black and red fruit preserves with plenty of exotic spice nuances.</i>			
<b>Le Carillon de l'Angélus, 2nd vin de Château Angélus</b>	2018	RP94	 1460
<i>Comes bounding out of the glass with bold notes of crushed blackberries, black raspberries and wild blueberries plus hints of spice box, damp soil, smoked meats and fallen leaves plus a waft of menthol. Medium to full-bodied, the palate delivers mouth-coating black and blue fruits with firm, rounded tannins and lovely freshness, finishing long and earthy.</i>			
<b>Le Carillon de l'Angelus, 2nd vin de Château Angélus</b>	2015	RP90	 1290
<i>Spicy nose of cloves, cinnamon and fenugreek over core of warm red fruits and freshly crushed blackberries plus wafts of rose hips and fragrant earth. Medium to full-bodied, very fresh and delicate in the mouth, it offers soft tannins with a savory, slightly chewy finish.</i>			
<b>Chapelle d'Ausone, 2nd vin de Château Ausone</b>	2011	RP91	 1900
<i>Smoky blackberry, violet, peony and lavender on the aromatic nose. Pure and silky on entry, then creamy and ripe in the middle, with a hint of flinty minerals adding complexity to the dark berry and floral flavors. Finishes with utterly suave tannins and powerful, slowly mounting fruit.</i>			
<b>Le Petit Cheval, 2nd vin de Château Cheval Blanc</b>	2019	RP91	 1950
<i>Exhibiting aromas of plums, sweet wild berries, rose petals, spices and cigar wrapper, medium to full-bodied, velvety and seamless, with supple tannins and succulent acids. Pierre-Olivier Clouet explains that his aspiration is to produce 100% Cheval Blanc and that, as a result, this cuvée simply represents anything that doesn't belong in the grand vin's blend.</i>			
<b>Château Quintus, Grand Cru Classé</b>	2011	RP91	 860
<i>Boasts a deep blue/purple colour along with copious raspberry, spring flower and herb characteristics intermixed with hints of gun flint and forest floor. Medium to full-bodied, surprisingly complex and silky smooth.</i>			
<b>Château Pavie-Macquin, 1ér Grand Cru Classé</b>	2014	RP93	 950
<i>Has a concentrated bouquet with layers of blackberry and raspberry coulis, infused with potpourri and incense. There is something almost forbidding about the aromatics at the moment. The palate is medium-bodied with supple ripe red berry fruit, a fine line of acidity, although it feels a little soft on the finish.</i>			
<b>Château Troplong Mondot, 1ér Grand Cru Classé</b>	2014	WS94	 990
<i>This wine seduces by its ruby-tinted deep, dense and dark red colour. Characteristic of the terroir, the nose gives off liquorice and ripped fresh fruit aromas, with a delicate spicy hint.</i>			




Wines are kept at The Dining Room cellar and may require 15-20 minutes to be delivered to The Beach Club and The Gulai House.

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

## ST. ÉMILION

**Château Troplong Mondot, 1ér Grand Cru Classé** 2013 RP94  1070

*True to the Estate's signature style, this is a powerful, luscious wine. It's ripe with plum and berry fruits, layered with dark, firm tannins. There is a juicy elements as well as black-coffee flavours from the enthusiastic use of wood.*

**Château Troplong Mondot, 1ér Grand Cru Classé** 2016 RP95  1450

*This deep purple-hued effort offers a smorgasbord of powerful blue and black fruits, smoked earth, truffle, chocolate, and licorice. Full-bodied, deep, and opulent on the palate, it's a truly great wine as well as one of the superstars in 2016.*

**Château Canon, 1ér Grand Cru Classé** 2014 RP94  1350


*Very well-defined, precise bouquet with ebullient raspberry and wild strawberry scents infused with minerals. The aromatics here are utterly captivating. The palate is medium-bodied with fine tannin and very well-judged acidity. There is tension and poise to this Saint Emilion, gently fanning out with a delicate spicy finish that lingers long in the mouth.*

**Château Canon, 1ér Grand Cru Classé** 2010 RP95  1280


*Features wonderfully expressive notes of dried mulberries, stewed plums and baked black cherries with hints of mocha, bay leaves and fallen leaves. Full-bodied, opulent and super spicy, it has a plush texture with a racy line supporting the hedonic fruit, finishing with jaw-dropping persistence.*

**Château Figeac, 1ér Grand Cru Classé** 2014 RP96  2500

*Builds on its promise from barrel and delivers a very fulfilling bouquet with red plum, crushed strawberry, cedar and light graphite aromas that I suspect will close down for a period after bottling. The palate is very well defined with a crisp line of acidity, sorbet fresh in the mouth and fanning out towards its structured, tensile finish. It is a great Figeac, a superb forerunner to the brilliant 2015 and it should not be underestimated.*

**Château Pavie, 1ér Grand Cru Classé** 2017 RP99  4070

*Rolls slowly and sensuously out of the glass with growing scents of Black Forest cake, black plum preserves, blueberry compote and fruitcake plus suggestions of melted chocolate, licorice, crushed rocks and Indian spices with a waft of violets. Full-bodied, the palate packs a powerful punch, laden with electric layers of energetic black and blue fruits. All this decadent fruit is supported by fantastic freshness and very, very ripe, velvety tannins, finishing with epic length.*

**Château Pavie, 1ér Grand Cru Classé** 2016 RP100  4100

*Slowly unfurling to reveal a fragrant perfume of violets, chocolate-covered cherries, crushed blueberries and eucalyptus over a core of preserved plums, kirsch, black raspberries and crème de cassis plus hints of licorice and char-grilled meat. Full-bodied and built like a brick house, it has a solid foundation of firm, super ripe, grainy tannins and seamless freshness interknit with the black fruit preserves and mineral layers, finishing very long and very decadent. Superb!*

**Château Pavie, 1ér Grand Cru Classé** 2015 RP98  3670








*Featuring beautifully rendered layers of fig, boysenberry and plum pâte de fruit flavours coursing through. The structure is refined and integrated, with a light chalky edge adding tension and vivacity while being absorbed by the fruit. The finish has pyrotechnics of anise, black tea and singed mesquite that are formidably long.*



Wines are kept at The Dining Room cellar and may require 15-20 minutes to be delivered to The Beach Club and The Gulai House.

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

## ST. ÉMILION

- Château Pavie, 1<sup>er</sup> Grand Cru Classé** 2010 RP100  4140  
*Delivers tantalizing suggestions of candied violets, star anise and tapenade over a core of prunes, blueberry compote, Morello cherries and fruitcake with touches of underbrush and bouquet garni. Full-bodied, rich and exotically opulent, the palate has a rock-solid texture of velvety tannins and bold freshness supporting the generous palate of black and blueberry preserves, finishing long and fragrant.*
- Château Angélu, 1<sup>er</sup> Grand Cru Classé** 2018 RP100  3140  
*Beautiful black raspberries, kirsch, warm plums and red roses scents, building in intensity to reveal chocolate-covered cherries, raspberry coulis, black tea, woodsmoke and powdered cinnamon notions with a waft of black olives and charcuterie. Medium to full-bodied, the palate delivers a wonderfully profound, multilayered, seamless experience of red and black fruits intertwined with earth, spice and floral notions and framed by exquisitely ripe, satiny tannins*
- Château Angélu, 1<sup>er</sup> Grand Cru Classé** 2016 RP98  3100  
*Powerful notes of blackberry pie, ripe black cherries and juicy black plums with an undercurrent of star anise, rose petals, chocolate mint, pencil shavings and woodsmoke plus a waft of allspice. The palate is pure decadence. Medium to full-bodied, rich and generously fruited, this wine is by no means heavy—it positively glimmers with freshness and vivacity, lending an ethereal nature to all that richness and power, beautifully framed by velvety tannins and finishing with epic length.*
- Château Angélu, 1<sup>er</sup> Grand Cru Classé** 2012 RP94  5200  
*Forward and generous bouquet of mulberry, boysenberry, orange rind and slithers of tangerine. It is undoubtedly detailed and energetic, a subtle marine scent surfacing with continued aeration. The palate is medium-bodied with rounded and supple tannin, slightly honeyed in texture yet with a keen line of acidity running through it. Impressive body and mass, yet primal, surly and broody. Perhaps only now is it starting to flex its muscles.*
- Château Angélu, 1<sup>er</sup> Grand Cru Classé** 2010 RP99  5300  
*Extravagantly rich aromas of black raspberry, blueberry, bitter chocolate and coconutty oak. Like liquid silk in the mouth, but with outstanding verve to the huge, palate-saturating flavours of blueberry, violet, espresso and minerals. This is almost too much of a good thing today in a Napa cult wine way, but the wine's molten, slowly building tannins and outstanding finishing power promise a long and glorious evolution in bottle.*
- Château Angélu, 1<sup>er</sup> Grand Cru Classé** 2000 RP99  6700  
*Comes galloping out of the glass with a powerful nose of fragrant earth, damp soil, iron ore and cigar box over a core of prunes, blackberry jam and dried mulberries. Medium-bodied, the palate is elegantly styled with great freshness and loads of earth and mineral-inspired layers, framed by grainy tannins, finishing with a lingering menthol lift.*
- Château Angélu, 1<sup>er</sup> Grand Cru Classé** 1995 RP95  4800  
*Angelus's opaque purple-colored 1995 is a massive, powerful, rich offering with plenty of ripe, sweet tannin. The wine's aromatics include scents of Provencal olives, jammy black cherries, blackberries, truffles, and toast. A very full-bodied wine, it is layered, thick, and pure. This is the most concentrated of the 1995 St.-Emilion premier grand crus.*



Wines are kept at The Dining Room cellar and may require 15-20 minutes to be delivered to The Beach Club and The Gulai House.

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

## ST. ÉMILION

**Château Ausone, 1ér Grand Cru Classé** 2014 RP95  5630

Reveal mineral-rich red berry fruit, oregano, orange blossom and later on blackcurrant winegums. It displays superb delineation. The palate is medium-bodied with filigree tannin. There is an almost sorbet-like freshness conferred upon this Saint Emilion by the growing season, very harmonious and poised with one of the most precise and tensile finishes that you will find this vintage.

**Château Cheval Blanc, 1ér Grand Cru Classé** 2016 RP100  5640

Wonderfully intense scents of red currants, black cherries, wild blueberries and violets with nuances of star anise, cinnamon stick, rose hip tea, cigar box and wood smoke plus a touch of beef drippings. Medium to full-bodied, the palate has jaw-dropping elegance and depth, offering up layer upon layer of fragrant red and black fruits plus an extraordinary array of mineral sparks, supported by a rock-solid grainy texture, finishing with epic persistence and an edifying perfume.

**Château Cheval Blanc, 1ér Grand Cru Classé** 2014 RP96  3180

The rich and elegant bouquet reflects an impressive intensity, evolving into a cedar-wood bouquet. The black- and red-berry fruits presents an harmonious blend. It also had heady, fruity and floral overtones, reminiscent of roses. The initial impression on the palate is clean and powerful – even opulent. The mid-palate is bursting with fruit and has an unctuous texture, with a richness that perfectly envelops the density and tightness of the lovely, ripe tannins. The fresh and elegant aftertaste is remarkably long.

**Château Cheval Blanc, 1ér Grand Cru Classé** 2012 WS95  4780

This wine is gorgeous in all facets, offering a simultaneously loamy and creamy mouthfeel, seamless layers of red and black currant, cherry, raspberry and blackberry fruit, and a long, tobacco-fueled finish that features alluring hints of black tea and incense. The fruit and terroir shine in this broad, deep and defined style.

**Château Cheval Blanc, 1ér Grand Cru Classé** 2010 RP100  7500

Offering up subtle glimpses of an incredibly complex array of aromas including smoked meats, yeast extract, cigar box and new leather with dried mulberries and crème de cassis at the core plus a waft of potpourri. Full-bodied, big, opulent and built like a brick house, it has super firm tannins and great freshness, packed solid with muscular fruit, finishing very long.

**Château Cheval Blanc, 1ér Grand Cru Classé** 2009 RP100  7380

Offers up profound notions of baked blueberries, blackberry compote and crème de cassis with suggestions of chocolate mint, new leather and cloves plus a waft of candied violets. Medium to full-bodied, the palate is an exercise in elegance with very classy, super fine-grained tannins, beautiful freshness and layer upon layer of mineral-laced blue and black fruits, finishing long and perfumed.



Wines are kept at The Dining Room cellar and may require 15-20 minutes to be delivered to The Beach Club and The Gulai House.

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



## MONTAGNE-SAINT-ÉMILION

### **Château de Malengin, Cuvée Eve**

2019

 410

*Owned by the Edmond de Rothschild family of Château Clarke in Listrac. Aged though ancient technique with Amphoras, the wine is polished, rich with black fruits. Licorice and bitter chocolate need to soften as the wine matures and it becomes powerful and generous.*

### **Château Clos de Boüard**

2017

RP90  430

*Opens with cedar and spice box notes giving way to a core of kirsch, blackberry compote and tar. Medium-bodied, the palate has a firm, sturdy frame with a good amount of black fruit preserves and a bit of chew to the finish.*

## POMEROL

### **Château Nénin**

2017

RP94  790

*The density and drive to this is certainly impressive for the vintage with blueberry and stone character to the dried violet and sandalwood undertone. Medium to full body. Tight and compressed with freshness and length. Bright and exciting.*

### **Château Clinet**

2017

WS95  950

*This is brimming with raspberry and boysenberry compote flavors, while mouthwatering anise and pain d'épices notes fill in the background. Reveals a flash of ganache, a streak of tar and an echo of bramble through the finish, adding range while the gorgeous fruit holds center stage.*

### **Clos L'Église**

2011

RP93  950

*A fleshy, crowd-pleasing style, with Black Forest cake and roasted anise notes out front, followed by mouthfilling plum sauce, blackberry paste and fig flavors. Picks up a slightly chewy toast edge on the finish, but this will progress quickly thanks to the ripe fruit.*

### **Château La Conseillante**

2012

WS96  1480

*Stunning sweet tannins embrace a full-bodied opulent Pomerol with beautiful, floral-infused black raspberry, blueberry and cassis fruit. Full-bodied, yet elegant, this is a brilliant marriage between finesse and power. Stunningly pure.*

### **Château La Fleur-Pétrus**

2012

RP96  2500

*Has a mint-fresh bouquet, vigorous and vivid, with delineated red cherry, raspberry and cassis fruit under which is a strata of wet limestone. The palate is medium-bodied with fine tannin. This is a more understated Pomerol but there is real nuance here, black truffle and leather tinging the introspective black fruit. Yet behind that is harmony and finesse, notwithstanding impressive length and sustain. It may be slightly overshadowed by the sensational Trotanoy, but Pomerol-lovers will lap up this fantastic La Fleur-Petrus*



Wines are kept at The Dining Room cellar and may require 15-20 minutes to be delivered to The Beach Club and The Gulai House.

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

## POMEROL

### **Château L'Évangile**

2015

RP97  2980

*It absolutely leaps from the glass with complex, gregarious notes of blackberry pie, plum preserves, smoked meats/charcuterie, mocha and licorice plus suggestions of cloves, black soil and unsmoked cigars. Full-bodied, rich, opulent and jaw-droppingly sexy, it has beautifully plush yet firm tannins with a lively backbone and a very long, spicy finish*

### **Vieux Château Certan**

2015

RP98  3370

*Opens with profound notes of blueberry compote, dried mulberries, black forest cake, licorice, violets and garrigue with wafts of black truffles, sandalwood and rose hips. Medium to full-bodied, very earthy/savory and beautifully layered with very plush yet present tannins, it offers lovely freshness and a very long mineral finish.*

### **Château Trotanoy**

2018

RP99  4180

*Medium to deep garnet-purple in color, it slowly unfurls to reveal a jaw-dropping perfume of Black Forest cake, black raspberries, blackberry pie and kirsch, followed by hints of cast-iron pan, violets, woodsmoke, Chinese five spice and eucalyptus, with a waft of tree bark. The full-bodied palate explodes with exotic spice and mineral fireworks, grounded by a concentrated, black and red berry preserves core and framed by firm, grainy tannins, finishing with epic length and depth. It will need a good five years in bottle to tame some of the youthfully overt, showy fruit and allow the mineral and earth nuances to emerge*

### **Le Pin**

2018

RP99  31410

*The 2018 Le Pin is made of 100% Merlot. Offering glimpses of tar, fertile loam and truffles with slowly emerging notes of baked black cherries, stewed plums, mulberries and underbrush plus hints of black pepper, hoisin and chargrill with a waft of garrigue. Full-bodied, the palate is loaded with taut, muscular fruit and heaps of earthy accents, with a firm frame of ripe, rounded tannins and just enough seamless freshness, finishing very long and wonderfully savory. \**

### **Château Pétrus**

2000



RP100 47580

*A prodigious Pétrus, this wine has that extra level of intensity and complexity that is monumental. The magic is clearly Pétrus, and the 2000 will always be an interesting vintage to compare to another legend in the making, the 1998, or more recently, of course, the 2005, 2008, and 2009. Extremely full-bodied, with great fruit purity, an unmistakable note of underbrush, black truffle, intense black cherries, licorice, and mulberry, the wine seems to show no evidence of oak whatsoever. It has a sumptuous, unctuous texture, plenty of tannin, but also vibrancy and brightness. This is a remarkable wine that seems slightly more structured and massive than the 1998, which comes across as slightly more seamless, as if it were haute couture. \**



*Wines are kept at The Dining Room cellar and may require 15-20 minutes to be delivered to The Beach Club and The Gulai House.*

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

## LALANDE-DE-POMEROL

**Château La Fleur de Boüard**

2020

RP91  420

*Leaps from the glass with gregarious scents of black and red cherries, mulberries and stewed black plums, plus hints of cinnamon toast and red roses. The medium to full-bodied palate offers beautiful harmony with plush tannins and seamless freshness supporting the red and black berry layers, finishing fragrant.*

## CÔTES DE CASTILLON

**Château d'Aiguilhe**

2018

RP91 400

*Exuberant notes of plum preserves, Black Forest cake and blackberry pie, plus hints of potpourri, hoisin and forest floor. The medium to full-bodied palate has a soft texture and oodles of freshness supporting the mouth-coating black fruit preserves, finishing with loads of exotic spice layers.*

## BEAUJOLAIS

**Saint-Amour, La Coudree, Moillard**

2021

250

*Offering up aromas of cherries, raspberries, rose petals and licorice. Medium to full-bodied, fleshy and charming, with lively acids, powdery tannins and a seamless, nicely integrated profile*

**Brouilly, Les Fees, Moillard**

2021

 230

*A deep coloured wine, showing great finesse and fruit intensity. Ripe berry and currant flavours, soft tannins and balanced acidity on the finish.*

**Morgon, Les Collines, Moillard**

2022

230

*Deep red colour, with cherry compote infused with star anise on the nose. The concentrated palate is serious and densely fruity, and well structured tannins*

## BURGUNDY • BOURGOGNE

**Bourgogne Rouge, Bouchard Aîné & Fils**

2021

 270







*A generous Pinot Noir with a joyous heart - think of a handful of ripe strawberries, a touch of forest floor, and a whiff of warming spice.. It has a backbone of earthy tannins but retains a playful, juicy charm that makes you crave another sip.*



*Wines are kept at The Dining Room cellar and may require 15-20 minutes to be delivered to The Beach Club and The Gulai House.*

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

## BURGUNDY • CÔTE CHALONNAISE







<b>Givry 1<sup>er</sup> Cru Cellier aux Moines, Domaine Joblot</b>	2015	 850
<i>A discreet touch of wood can be found here as well though it's sufficiently subtle to easily allow the fresh and ripe mix of red berries, spice, earth and floral elements to shine. The ripeness carries over to the velvety, rich and once again utterly delicious medium-bodied flavors that deliver excellent length on the firm, serious and less rustic finish.</i>		
<b>Bourgogne Côte Chalonnaise, La Fortune, Domaine de Villaine</b>	2019	590
<i>This has a pretty nose of mulberries, wild raspberries, violets, chocolate orange and red tea. It's medium-bodied and bright with fine-grained, lightly chalky tannins. Stones and minerals underneath the high-toned red fruit.</i>		
<b>Mercurey, Les Grandes Vignes, Albert Ponnelle</b>	2020	 400
<i>Revealing its notes of ripe plum, warm earth and hint of violet. There is a lovely sense of underlying tension to the appealingly delineated and overtly stony flavors that possess much better depth and persistence on the youthfully austere finale.</i>		
<b>Mercurey, Les Montots, Domaine de Villaine</b>	2020	WS91  880
<i>Very beautiful nose with floral notes of black fruits. This Les Montots is full of energy and fresh on the palate despite tannins which are present and thick. They frame the ripe, peppery fruit. It is a wine that is coloured and ripe at the same time even if we notice the little more severe character of the terroir.</i>		
<b>Mercurey Les Montots, Domaine de Villaine</b>	2019	WS91  630
<i>Ripe aromas of cassis, warm earth and plenty of floral and spice influences. The supple and delicious middle weight flavors tighten up on the firm and mildly rustic finale that delivers much better depth and persistence though as well it should.</i>		
<b>Mercurey Les Montots, Domaine de Villaine</b>	2018	WS90  960
<i>Expresses a very beautiful maturity despite a year not so bright. The nose and palate are correlated to the nature of the soil in Les Montots. This gives to the wine a racy, chiselled nose with chalky notes of cooked red fruits. On the palate, the wine is astonishingly supple and silky on first approach whilst the tannins are more presents on the finish lengthening the tasting and leave a powerful impression.</i>		
<b>Rully, 1<sup>er</sup> Cru Les Champs Cloux, Domaine de Villaine</b>	2019	RP91  1260
<i>Spicy, peppery funk clings to the nose on this wine, with an almost gamy note. The palate brims with freshness, offering overtones of nutmeg and cinnamon bark. Freshness highlights the ripe, slightly furry tannins and combines the unusual bedfellows of rusticity and elegance.</i>		
<b>Rully, Chartron et Trébuchet</b>	2022	440
<i>This rich, solid, relatively masculine-style white burgundy shows good weight and a solid palate impression. The freshness of citrus blends perfectly with fine woody aromas of brioche and custard. A rich &amp; rounded wine.</i>		



Wines are kept at The Dining Room cellar and may require 15-20 minutes to be delivered to The Beach Club and The Gulai House.

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








## BURGUNDY • CÔTE DE BEAUNE

- Aloxe-Corton, Les Affouages, Moillard** 2022  560  
*Beguiling nose of cherry stone with some intriguing spice notes. The palate has good medium weight of red berry fruit and a pleasant, chalky structure that gives a long, palate- cleansing finish.*
- Aloxe-Corton, Domaine Jean-Marc & Hugues Pavelot** 2015  760  
*Slightly medicinal scents of black cherry, mocha and licorice; a bit less exuberant on the nose than the Chorey. A subtle note of five-spice powder gives this wine a slightly cool quality for the vintage but it also comes off as a bit lower in acidity than the Chorey. Shows a bit less middle-palate stuffing for its broad, dusty tannins but finishes with good length.*
- Beaune, 1ér Cru Bressandes, Albert Ponnelle** 2020  560  
*The delicate nose reveals notes of red fruit such raspberry and strawberry enhanced with hints of spices and slightly smoky nuances. This very flavourful rich, fleshy wine boasts a structure that features silky tannins, making it extremely elegant on the palate.*
- Corton, Grand Cru Clos du Roi, Albert Ponnelle** 2018  790  
*A prominently earthy and sauvage-inflected nose reflects notes of black cherry, plenty of spice and an attractive range of floral characters. The intense, broad-shouldered and tautly muscular flavors possess a slightly finer texture and more evident minerality on the clean, linear and serious finish.*
- Corton, Grand Cru Corton-Renardes, Domaine Michel Gaunoux** 2007  2050  
*The bouquet is starting to show some lovely secondary layers of complexity, offering up scents of cherries, spiced meats, stony soil tones, and incipient notes of coffee and sous bois, a touch of iron, bonfires and lovely. On the palate the wine is pure, full-bodied and blossoming beautifully, with a good core, fine-grained tannins and excellent balance and grip on the complex and focused finish.*
- Corton, Grand Cru, Château de Charodon** 2020  3230  
*Shows aromatic sandalwood, floral, cherry and exotic spices on the nose, with intense cherry and berry fruit on the palate. This has serious grip, despite the acidity and tannins meshing harmoniously with the flavors and supple texture. Offers fine length, with the fruit and spice notes persisting.*
- Corton-Charlemagne, Grand Cru, Chartron et Trébuchet** 2020 2950  
*Pale golden color which changes shade over time. The nose has a great aromatic complexity that gains strength with aeration: candied orange, hawthorn, hazelnut and hot brioche. These greedy and generous flavors on the palate, alongside a nice acid characteristic of the vintage frame provide great length in the mouth and a good aging potential.*



Wines are kept at The Dining Room cellar and may require 15-20 minutes to be delivered to The Beach Club and The Gulai House.










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

<b>Corton, Grand Cru Clos du Roi, P. Dubreuil-Fontaine</b>	1986		5490
<i>With intoxicating aromas of ripe cherry, raspberry and currant. A wonderful mineral backbone permeates the wine with silky tannins that caress the palate and create its soft, luscious texture which flows into a long, concentrated finish. Tightly wound, this stunning Grand Cru.</i>			
<b>Chassagne-Montrachet Rouge, Jean-Claude Ramonet</b>	2017		1350
<i>Aromas of spicy cassis, cherries and dried flowers introduce the Chassagne-Montrachet Village Rouge, a medium-bodied wine with a crunchy core of fruit and a light framing of youthfully chewy tannins.</i>			
<b>Chassagne-Montrachet Rouge, 1<sup>er</sup> Cru Clos de la Boudriotte Jean-Claude Ramonet</b>	2017	RP92 	1430
<i>Elegant aromas of various red berries that also flash hints of pepper, earth and spice. In the same fashion as the Boudriotte, there is acceptable density to the lighter weight flavors that retain good precision on the nicely complex finale that is also mildly warm and just a bit tangy without being dry or short</i>			
<b>Chassagne-Montrachet Rouge, La Goujonne, Hubert Lamy</b>	2020		910
<i>Deep cherry fruit, hibiscus, white pepper and fine herbs. Shows concentration and mid-palate flesh on the palate, with medium to full body and firm, nicely chewy tannins. A solid Chassagne, showing the typical fleshiness of the reds produced here, though often with less finesse and airiness.</i>			
<b>Chorey-Lès-Beaune, Domaine Tollot-Beaut</b>	2019	WS90 	830
<i>A blend of two sites in the south and north of the appellation has a pleasant raspberry and wild strawberry bouquet, light earthy notes filtering through with time. The palate is medium-bodied with crunchy red berry fruit, a dash of white pepper and a well-defined finish.</i>			
<b>Chorey-lès-Beaune, Les Beaumonts, Hugues Pavelot</b>	2016		690
<i>Aromatic blend of black cherries, chocolate, woodsmoke, a touch of red currant and a very good base of soil. On the palate the wine is deep, full-bodied, ripe and long, with good focus and backend bounce, modest tannins and very good length and grip on the finish.</i>			
<b>Pommard, Domaine Kuheiji</b>	2019		730
<i>Red fruits such as red currants and raspberries, leaf mulch and mushrooms make you feel as if you are taking a walk in a deep forest. It has a soft fruit flavor and Pomard's rusty minerality, giving it an elegant yet firm-bodied flavor.</i>			
<b>Pommard Les Pruniers, Maison François Martenot</b>	2016		580
<i>Aromas are redolent of blackberry and ripe plum with white pepper underlying notes. Often, wild and leather notes develop with age. Display firm delicate structure, its fruit-filled mouth, and its chewy tannins which by then will be properly smoothed down.</i>			



Wines are kept at The Dining Room cellar and may require 15-20 minutes to be delivered to The Beach Club and The Gulai House.

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

<b>Pommard, 1ér Cru Les Grands Epenots, Chartron et Trébuchet</b>	2017	 850
<i>Deep red in color with ruby highlights. The red fruits blend elegantly with toast and spice notes. On the palate the wine is ample and generous, with great tannins on the finish. Ageing will bring complexity.</i>		
<b>Monthélie, 1ér Cru Les Duresses, Domaine des Comtes Lafon</b>	2013	 1330
<i>An attractively perfumed, cool and airy nose mixes notes of red pinot fruit with earth and floral nuances. There is good detail to the seductively textured and relatively forward middle weight flavors that possess that lovely sense of underlying tension on the saline and lingering finish. This is built on its fruit but isn't simple.</i>		
<b>Monthélie, Les Duresses, Cuvée Lebelin, Hospice de Beaune</b>	2020	 1080
<i>The dress is bright with a rather light red. The nose surprises by its liveliness and is dominated by aromas of fresh red fruits, blackcurrant and gooseberry. The mouth offers a crunchy material on a nice balance of fruit-tannins. A fine wine, showing the charm of Pinot Noir.</i>		
<b>Maranges, 1ér Cru Clos Des Rois, Chartron et Trébuchet</b>	2020	 495
<i>This wine boasts a brilliant colour - raspberry red, or sometimes darker and tending towards purple. Its fruit-laden bouquet is of blackcurrant buds, and spiced or preserved red fruits. The mouth, fresh, and tinged with liquorice, lays down a meaty foundation for peppery flavours.</i>		
<b>Saint-Romain Rouge, Alain Gras</b>	2019	 650
<i>A bright and deep red colour enlightened with notes of violet. An expressive nose with aromas of red fruit and cherries, and only a discrete touch of oak. The palate shows supple tannins, with good fruit and freshness, and an elegant finish.</i>		
<b>Savigny-lès-Beaune, Vieilles Vignes, Albert Ponnelle</b>	2019	 410
<i>Showing brilliantly, bursting with aromas of cherries, wild berries, spices and blood orange. Medium to full-bodied, supple and velvety, it's charming and fleshy, with an ample core of bright, lively fruit framed by melting tannins.</i>		
<b>Savigny Les Beaune, 1ér Cru Aux Clous, Chartron et Trébuchet</b>	2022	 410
<i>Deep red with purple highlights. Red fruit on the nose which opens with notes of cherry, strawberry and raspberry. Good balance on the palate with a nice structure that holds well on the finish with a little acidity that provides freshness, vanilla and roasted notes.</i>		
<b>Savigny-lès-Beaune, 1ér Cru Aux Clous, Albert Ponnelle</b>	2021	 400
<i>Lifted and perfumed wines with notes of red fruits, red berries and red cherries. Very floral and elegant 1er Cru, with violet notes and subtle earthiness. Medium bodied, red berries, spices, subtle yet deep and nuances wine on the palate.</i>		
<b>Saint-Aubin Rouge, 1ér Cru Derrière Chez Edouard, Hubert Lamy</b>	2019	RP97  1200
<i>Has a very focused bouquet of brambly red fruit, light loamy scents, damp autumn earth and powdered chalk, all delivered with fine delineation. The medium-bodied palate offers black currant and raspberry fruit, slightly chalky tannins and a bitter cherry finish that gets the saliva flowing.</i>		



Wines are kept at The Dining Room cellar and may require 15-20 minutes to be delivered to The Beach Club and The Gulai House.

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

**Volnay, 1<sup>er</sup> Cru Les Taillepieds, Domaine de Montille**

2012

RP92  2150

*Quite meaty and modern reductive nose with plenty of oak spices. The fruit smells ripe, touching into dark, rich cherries and plums with hints of graphite. The oak is assertive on the palate, ripe tannins roll in layers, and this twists into riper plum and teacake territory.*

**Volnay, 1<sup>er</sup> Cru Santenots du Milieu, Domaine des Comtes Lafon**

2014

RP93  2200

*An elegant, cool and beautifully complex nose displays a discreetly spicy array of red berries plum, violets, tea and a wisp of warm earth. There is really lovely delineation to the concentrated and vibrant medium-bodied flavors that exhibit a taut muscularity while remaining refined and well-balanced on the firm but not austere finale. \**

**Volnay, 1<sup>er</sup> Cru Santenots, Pierre Matrot**

2020

RP92  910

*Here the nose is really quite pretty with its admirably pure array of red cherry, raspberry and softly earth-scented aromas that are trimmed in just enough wood to notice. The understated and vibrant flavors are also quite fresh and vibrant while displaying good minerality on the palate coating, focused and much firmer finale.*

**Volnay, 1<sup>er</sup> Cru Champans, Domaine Marquis d'Angerville**

2020

RP94  2220

*There is a whiff of exotic spice sitting atop the ripe aromas of black raspberry coulis, violet, orange peel and Asian-style tea. The caressing but solidly energetic middle weight plus flavors manage to be at once elegant yet powerful before culminating in an equally austere, compact and beautifully well-balanced finale.*



Wines are kept at The Dining Room cellar and may require 15-20 minutes to be delivered to The Beach Club and The Gulai House.

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



## BURGUNDY • CÔTE DE NUITS

**Chambertin, Clos de Bèze Grand Cru, Domaine Robert Groffier Père & Fils** 2019

 6100

*It has an incredibly intense and powerful bouquet with layers of blackberry, sage, sous-bois and charcoal. The palate is medium-bodied with fine tannins and sufficient fruit to easily soak up the new wood. Fresh and quite citrus-like, it is beautifully proportioned on the finish with a lingering hint of peppertiness on the aftertaste.*

**Chambertin, Grand Cru, Domaine Louis Remy** 2003

 3100

*Powerful, aromatic and perfumed nose of ripe red fruits, with a touch of BBQ smoke and “fresh” autumn leaves and earthiness. On the palate this was beautifully “sweet” with lots of ripe red fruits balanced by both a good level of acidity and also the aforementioned tertiary notes of smoke, earth. Certain meatiness in a good way, along with some subtle exotic spices too. A rather powerful wine yet felt also elegant.*

**Chambertin, Grand Cru, Domaine Trapet Père & Fils** 2017

RP95  7180

*Offering up a pure and aristocratic aromatic constellation of red and black cherries, bitter chocolate, black plums, grilled meats, a very complex base of soil, mustard seed, a touch of anise and a fine base of cedary oak. On the palate the wine is deep, full-bodied, structured and very, very complex, with a great core of fruit, stunning transparency, ripe, seamless tannins and great grip and focus on the very, very long, magical finish. \**

**Charmes-Chambertin Grand Cru, Domaine Lignier-Michelot** 2014

RP95  2200

*Offers up notes of plum, dark berries and pungent earth, all of which is trimmed in discreet hints of wood toast and menthol. There is good muscle to the powerful and almost painfully intense big-bodied flavours that offer excellent richness and drive on the strikingly long and seductively textured finish where a touch of bitter cherry surfaces.*

**Chambolle-Musigny, 1<sup>er</sup> Cru La Combe d’Orveau, Perrot-Minot\*\*** 1997

RP93  7410

*Revealing a dark color and a deep, floral, gamey, and kirsch-infused nose, this wine is special. This offering’s medium-to-full-bodied, velvety-textured, powerful, and highly-structured personality has mouth-coating wild blueberries, brambleberries, blackberries, earth, sauteed mushrooms, roasted herbs, and Asian spices. The firm but beautifully ripe tannins found in its extremely long finish.*

**Chambolle-Musigny, 1<sup>er</sup> Cru Aux Echanges, Jean-Marie Fourrier** 2013

 3120

*A fresh but restrained nose is completely different as it’s less spicy and more floral with lovely and airy notes of both red and dark currant scents. There is good delineation to the vibrant middle weight flavors that exude a fine minerality on the firm, balanced and lingering finish. This does not yet possess superior complexity but my predicted range assumes that it will develop based on the quality of the underlying material.*



Wines are kept at The Dining Room cellar and may require 15-20 minutes to be delivered to The Beach Club and The Gulai House.

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

## BURGUNDY • CÔTE DE NUITS

**Latricières-Chambertin, Grand Cru, Domaine Trapet Père & Fils** 2015 RP95  4460

*A discreet application of wood frames the even more complex nose of high-toned, cool and airy aromas of red and dark cherry, forest floor, rose petal and spice elements. The sleek, intense and once again highly sophisticated middle weight plus flavours brim with both minerality and dry extract that buffers the even firmer tannic spine shaping the hugely long and impeccably well-balanced finale. This is relatively succulent for a young Latricières but I suspect that the present inviting mouthfeel will be replaced in short order by something firmer and more austere.*

**Clos de la Roche, Grand Cru, Domaine Dujac** 2017 RP94  7200

*The bouquet is flamboyant and sappy this year, soaring from the glass in a great blend of cherries, red plums, a touch of blood orange, cocoa powder, a very complex base of soil, woodsmoke, roses and spicy oak. On the palate the wine is pure, full-bodied, complex and sappy at the core, with great soil signature, refined focus and grip, perfect balance and huge, stunning backend energy on the long and ripely tannic finish. A great, great vintage of Clos de la Roche!*

**Clos de Lambrays, Grand Cru, Domaine des Lambrays** 2016 RP95  5220

*The stunning bouquet delivers a complex combination of red and black cherries, black plums, pigeon, dark soil tones, raw cocoa, woodsmoke and a touch of nutty oak. On the palate the wine is pure, full-bodied and shows off beautiful depth at the core, with plenty of sappiness in reserve, a great soil signature, ripe, suave tannins and a very, very long, nascently complex and vibrant finish.*

**Clos de Tart, Grand Cru Monopole, Domaine du Clos de Tart** 2016 RP99  7720

*Very pure but reserved aromas of raspberry, crushed rock, rose petal, spices, mocha and tobacco, lifted by a calcaire pungency. Compellingly silky and seamless but with terrific energy and subtle intensity to its dense flavors of red berries, dark cherry, spices and powdered stone, complicated by a saline quality. This wonderfully complex, perfumed, penetrating wine is distinctly red in character for a Burgundy. Finishes suave, complete and classically dry, with outstanding slow-building length and great class.\**

**Clos de Tart, Grand Cru Monopole, Domaine du Clos de Tart** 2002  RP92 10050

*Very pure, youthful aromas of raspberry, garrigue and pungent minerals; this smells like a five-year-old Burgundy. Round and sweet in the mouth, showing excellent volume for the vintage but also captivating tangy acidity to frame and intensify the flavors of red berries, minerals and black mushroom. Wonderfully suave, seamless wine with great class--and incredibly fresh and youthful for the vintage. Finishes with palate-staining persistence and pungent red fruits. This remarkable wine.\**

**Clos Vougeot, Grand Cru, Domaine Méo-Camuzet** 2014 WS95  3540

*Once again there is first-rate complexity to the cool and well-layered array of soft floral-inflect aromas of red berries, earth and a discreet whiff of tea. I very much like the sense of underlying tension on the supple and relatively refined middle weight flavors thanks to the fine-grained tannins that shape the balanced and harmonious finish.\**

**Clos Vougeot, Grand Cru, Château de La Tour** 2001  4380








*Full medium red. Sexy but reticent nose suggests red berries and earth. Plush, full, broad and deep; not especially expressive but shows some high-toned raspberry and cherry fruit. Boasts superb volume but turns a bit chunky, even aggressive, on the back end, finishing with an earthy nuance and substantial chewy, savory tannins*



Wines are kept at The Dining Room cellar and may require 15-20 minutes to be delivered to The Beach Club and The Gulai House.

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

## BURGUNDY • CÔTE DE NUITS






- Gevrey-Chambertin, Albert Ponnelle** 2020  590  
*The nose is nicely precise and vibrant, jumping from the glass in a mix of cassis, black cherries, mustard seed, coffee bean, a nice touch of sweet stem tones, dark soil elements and a bit of new oak. On the palate the wine is full-bodied, focused and precise, with lovely mid-palate depth, fine-grained tannins and excellent balance and grip on the long, complex finish*
- Gevrey Chambertin, Chartron et Trébuchet** 2021 790  
*Deep and intense ruby red color. This wine offers aromas of black fruits on the nose. Blackberry or blueberry notes are followed by licorice and cocoa. In the mouth there are spices in an elegant and refined toast. The soft and dense tannins accompany the fruits, in a long finish.*
- Gevrey-Chambertin, Claude Dugat** 2011  1410  
*This is quite fresh, pure and elegant with the airy and cool aromas of red currant, spice, underbrush and Gevrey style earth. There is a touch of the sauvage to the quite supple and round medium-bodied flavors that exhibit attractive hints of minerality on the delicious, vibrant, mouth coating and lingering finish. Good stuff for a villages level wine and I especially like the fine grained tannins.*
- Gevrey-Chambertin, Ostrea, Domaine Trapet Père & Fils** 2017  1650  
*Has a broody but quite compelling bouquet with blackberry, bilberry and a light marine influence. The palate is medium-bodied with sappy red fruit on the entry, a fine line of acidity and a classic, almost "nonchalant", self-effacing finish that is just a pure joy.*
- Gevrey-Chambertin, Les Jeunes Rois, Château de Charodon** 2020  1330  
*Very ripe black cherry swathed in notes of smoky mocha sits heavily on the nose of this wine. On the palate the mocha notion turns into chocolate, coating the ripe, juicy cherry fruit with richness. There is a little heat but also freshness. Altogether this is a picture of a very ripe vintage, underpinned by supple tannin.*
- Gevrey-Chambertin, Ma Cuveé, Arnaud Mortet** 2020  1450  
*Bursting with aromas of cherries, sweet red berries and petals, the 2020 Gevrey-Chambertin Ma Cuvée is medium to full-bodied, ample and open-knit, with melting tannins and an enveloping core of fruit. It's a generous, gourmand wine that derives from holdings in the south of the appellation, below the band of grands crus.*
- Gevrey-Chambertin, Mes Cinq Terroirs, Domaine Denis Mortet** 2020 RP92  1710  
*Pronounced floral influence on the pretty and layered blend of various dark berries, anise, the sauvage and the barest touch of wood. There is both fine volume and intensity to the delineated medium-bodied flavors that deliver excellent length on the youthfully austere finale. This could use a bit more depth, but more will almost certainly develop if given time and overall, this is one to look for. \*Outstanding\**
- Gevrey-Chambertin, 1<sup>er</sup> Cru Aux Combottes, Domaine Arlaud** 2014 RP91  2440  
*A strikingly elegant and gorgeously pure nose presents a pretty array of various red berries, tea, spice and a hint of smoke. The restrained, intense and well-detailed medium weight flavors display a subtle minerality before culminating in a harmonious and linear finish that delivers first-rate length.*



Wines are kept at The Dining Room cellar and may require 15-20 minutes to be delivered to The Beach Club and The Gulai House.

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

## BURGUNDY • CÔTE DE NUITS





<b>Fixin, Chartron et Trébuchet</b>	2021	390
<i>Bright red in color. Charming wine with a fruity nose accompanied by a floral hint. The palate is harmonious with round tannins, it reminds raspberry. The finish is long and pleasant. An elegant wine representative of its designation.</i>		
<b>Marsannay, Les Meurgers, Moillard</b>	2021	400
<i>This elegant red is bursting with berry patch goodness, with fresh-picked raspberries and blackberries on the nose and flavours of crisp fruit. Balanced with mild oak and melted tannins with a lingering finish.</i>		
<b>Morey Saint Denis, 1ér Cru Aux Chezeaux, Domaine Lignier-Michelot</b>	2013	830
<i>There are plenty of sauvage and earth elements on the softly spiced aromas of plum and dark currant. The big-bodied and ultra-intense flavors possess terrific energy while terminating in a beautifully persistent finish that is shaped by dense but relatively fine tannins on the impressively complex finish.</i>		
<b>Morey-Saint-Denis, Domaine Dujac</b>	2019	 1890
<i>Shows fine delineation on the nose, traces of dark chocolate and espresso tincturing the dark berry fruit. The palate is medium-bodied with grainy tannins, displaying the backbone you expect from this appellation and with fine salinity and pepperiness towards the finish. Very fine.</i>		
<b>Nuits-Saint-Georges, Vieilles Vignes, Albert Ponnelle</b>	2019	 570
<i>Dark berry fruit coulis is laced with notes of earth and spice. The delicious middle weight flavors possess excellent punch before culminating in a sleek, intense and only mildly rustic finale. This is an excellent Nuits villages and very much worth your attention.</i>		
<b>Nuits-St-Georges, Domaine Kuheiji</b>	2019	 730
<i>Displays pure, uncluttered flavors of fruit, carried by a skilfully matured harvest. A few floral notes of strawberry, cherry, blackcurrant, and licorice combine here with a dense, vigorous, full-bodied, very persistent body which, true to the house style, never falls into excess.</i>		
<b>Nuits-Saint-Georges, 1er Cru Aux Argillas, Domaine Méo-Camuzet</b>	2012	 2350
<i>There are discreet animale hints to the cool earth-inflected aromas of plum and black berry. The rich, round and suave medium-bodied flavors possess good intensity with an abundance of palate coating extract that pushes the otherwise firm tannic spine to the background. This is very Nuits in character</i>		
<b>Nuits-Saint-Georges, 1ér Cru Clos des Corvées Pagets, Domaine Arnoux-Lachaux</b>	2003	 2500
<i>Offers up notes of orange rind, rose petal, cherries and savory bass notes of forest floor. On the palate, the wine is medium to full-bodied, ample and gourmand, with supple tannins, a juicy core of fruit and a stony finish. It's a beautifully elegant, fragrant expression of Nuits-Saint-Georges.</i>		
<b>Nuits Saint Georges, 1ér Cru Les Damodes, Chartron et Trébuchet</b>	2019	820
<i>A nice nose of little red fruits like blackcurrants and red currants. A surprising richness with nice tannins on the palate. The finish offers spice and fresh wood flavors.</i>		



Wines are kept at The Dining Room cellar and may require 15-20 minutes to be delivered to The Beach Club and The Gulai House.

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

## BURGUNDY • CÔTE DE NUITS

<b>Côte de Nuits-Villages, Didier Fornerol</b>	2020		590
<i>Fine hedgerow fruit, peppery spice and just a hint of leather make for a complex, layered and fragrant nose here. The palate follows in the same light, matching floral tones with an almost garrigue like ripe herbal note, this is a wine with superb definition and typicity. Focused, with tannins resolving into the fruit</i>			
<b>Côte de Nuits-Villages, Clos du Chapeau, Domaine de L'Arlet</b>	2019		740
<i>Noticeable floral notes such as fresh &amp; fragrant flowers, especially roses with some red fruits, spices, &amp; cloves on the nose. Lots of floral notes with red fruits, red currants, noticeable minerality, with medium acidity, softer tannins &amp; a touch of oak &amp; cloves on the finish.</i>			
<b>Vosne-Romanée, Moillard</b>	2017		800
<i>Fresh and clean with pretty aromas of wild strawberries, cherries, floral and exotic spices. This has balance and lots of nice acidity keeping things live and energetic. Berry and spice linger on the silky finish..</i>			
<b>Vosne-Romanée, Bouchard Aîné &amp; Fils</b>	2021		890
<i>Their dominant mellowness is balanced by discrete tannins and a touch of acidity. These fleshy, highly persistent wines are highly aromatic, with unique perfumes of cherry, strawberry and undergrowth.</i>			
<b>Vosne-Romanée, Château de Charodon</b>	2020		1850
<i>This is a muscular wine with discreet notes of lilac, peony, rose, and violets. Cherry expresses itself fully on the bright, fresh palate where the slight crunch of fine tannins is a pleasure. On the palate, this wine stands out for its beautiful structure, elegance and length.</i>			
<b>Vosne-Romanée, Chartron et Trébuchet</b>	2022		750
<i>A deep garnet color. A complex nose with ripe fruits aromas such as strawberry, raspberry, blueberry and blackcurrant. With ageing, there are spicy notes which evolve towards candied fruits, truffle and leather. On the palate, Pinot Noir is true to form: elegance, power, nice length and ripe tannins.</i>			
<b>Vosne-Romanée, 1<sup>er</sup> Cru Les Beaux Monts, Domaine Jean-Jacques Confuron</b>	2014		2360
<i>A mildly toasty character is present on the attractively fresh and layered nose of floral, spice, red cherry and raspberry aromas. There is lovely detail and plenty of energy to the stony and precise middle weight flavors that culminate in a dusty, balanced, complex and refined finish. This is lovely and textbook Beaux Monts.</i>			
<b>Vosne-Romanée, 1<sup>er</sup> Cru Les Suchots, Domaine de L'Arlet</b>	2015	RP96 	2490
<i>Good deep red. Sexy scents of dark raspberry, blueberry, coffee and spices are distinctly darker than those of the Clos de l'Arlet. Very rich, sappy and deep but youthfully tight, offering intense flavors of slightly tart cranberry and pomegranate.</i>			
<b>Vosne-Romanée, 1<sup>er</sup> Cru Aux Brulees, Chartron et Trébuchet</b>	2020		1200
<i>Deep garnet color, captivates with its intensity and brilliance. On the nose, a complex bouquet of ripe fruits like strawberries, raspberries, and blueberries intertwines with delicate spices and hints of leather and truffle, evolving over time into notes of candied fruit and licorice.</i>			



Wines are kept at The Dining Room cellar and may require 15-20 minutes to be delivered to The Beach Club and The Gulai House.

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

## BURGUNDY • CÔTE DE NUITS

**Échézeaux, Grand Cru Les Rouges du Bas, Domaine Méo-Camuzet** 2018  6230

*The bouquet is deep, ripe and flamboyant, delivering scents of black raspberries, black plums, roasted meaty tones, woodsmoke, a complex base of soil, Vosne spices and cedar. On the palate the wine is deep, full-bodied and very sappy at the core, with beautiful complexity and grip, suave tannins and outstanding length and grip on the vibrant finish. This is a big wine, but impeccably balanced and full of wonder and delight.*

**Échézeaux, Grand Cru Les Rouges du Bas, Domaine Méo-Camuzet** 2019  6230

*Ultra-spicy red and black berry aromas combine with those of jasmine tea, violet, star anise and discreet oak. The succulent, rich and delicious flavors possess excellent volume and mid-palate density while exhibiting a subtle minerality on the firm, serious and built-to-age finale that also flashes a touch of warmth. This is terrific and in 2019 it is a bit more elegant than usual.*

**Échézeaux, Grand Cru, Domaine Georges Mugneret-Gibourg** 2018  10810

*Soars from the glass with a pretty bouquet of cherries, raspberries, smoked duck, cinnamon and rose petals that's framed by a deft touch of new oak and also subtly inflected by the 15% whole clusters that this cuvee saw this year. On the palate, it's full-bodied, velvety and succulent, with an expansive attack, excellent depth at the core and a long, nicely defined finish.*

**Richebourg, Grand Cru, Domaine de la Romanée-Conti** 2010  29650

*The restrained and markedly cool nose displays an impressive variety of floral and spice hints that add a sense of elegance to the stunningly complex ripe dark berry fruit and plum aromas. While this is almost always a muscular and at times even robust wine young, in 2010 it offers a truly remarkably sophisticated mouth feel because like the RSV, the tannins are refined and fine-grained. Moreover, there is the same knockout complexity that the nose displays on the intensely mineral-driven finish and overall, this is a complete wine of simply fantastic length.\**

**Grands Échézeaux, Grand Cru, Domaine de la Romanée-Conti** 2003  30700

*A stunningly pure and distinctly floral black pinot fruit nose that displays spice, plum and hints of smoke and animale that introduces round yet structured, muscular yet accessible flavors of phenomenal richness and power. This is a big wine that combines power and finesse though it is a good deal less elegant than it usually is but it is forceful, powerful and exceptionally long.\**



Wines are kept at The Dining Room cellar and may require 15-20 minutes to be delivered to The Beach Club and The Gulai House.

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

**VALLÉE DE LA RHONE**  
**SOUTHERN RHÔNE**








<b>Côtes du Rhône, Belleruche Rouge, M. Chapoutier</b>	2017		230
<i>Rich aromas of dark fruit, earthy minerals and spice. Soft and round on the palate with smooth tannins, rich blackberry and cherry fruit, hints of liquorice.</i>			
<b>Gigondas, Romain Duvernay</b>	2016		320
<i>Youthful, pure and ripe nose blending red and dark berries with tobacco, pepper and leather notes. The palate is very dense and concentrated, fine proportions between acidity, tannin and fruit, really mouth filling and fresh sensation, lush dark fruit, a fine spiciness and very long powerful finish.</i>			
<b>Châteauneuf-du-Pape, Clos des Papes, Paul Avril</b>	2021	WS96 	1280
<i>Elegant and approachable, this stunning red offers seductive aromatics of smoked incense and red tea, with floral high notes, followed by a well of cassis, licorice and red currant flavors coated in graphite. Dusty in feel, with fine-grained tannins bringing structure and textural complexity, while an iron element lingers on the very long finish.</i>			
<b>le Petit Vin d'Avril</b>	NV	RP90 	430
<i>Made from declassified Châteauneuf-du-Pape vines at the Avril family estate. It's a brilliant bistro-styled wine that dishes out tons of pleasure. Aged one-third in barrel, with tobacco, chocolate, mineral, pepper and licorice, this medium-bodied wine has solid richness and depth, as well as a chewy finish.</i>			



Wines are kept at The Dining Room cellar and may require 15-20 minutes to be delivered to The Beach Club and The Gulai House.

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

## NORTHERN RHÔNE

<b>Crozes Hermitage, Les Meysonniers, M. Chapoutier</b>	2021		340
<i>The nose is powerful and shows great finesse. The alternation of strawberry jam aromas and spicy/peppery notes creates a very pleasant bouquet. Floral then spicy (pepper) notes on entry. The wine displays a superb tannic structure and lovely long-lingering flavours.</i>			
<b>Crozes-Hermitage Rouge, Dard &amp; Ribo</b>	2019		790
<i>Star of the "natural wine" movement. Displays lively, smoke- and mineral-accented cherry and black raspberry scents, along with hints of game and licorice. Done in a juicy, energetic style, offering sappy, spice-laced red and dark berry flavors with hints of olive and smoked meat. Discreet tannins add shape to a long, lively finish that features lingering cherry and spice notes.</i>			
<b>Crozes-Hermitage, Clos des Grives, Domaine Combier</b>	2021	RP91 	1510
<i>It's a smoking Crozes that exhibits tons of black raspberry, chocolate covered currants and smoked meat-like aromas and flavors. Medium to full-bodied, ripe, layered and seriously textured, yet also fresh and lively, it's a fruit-loaded beauty.</i>			
<b>Cornas, Les Grandes Terrasses, Paul Jaboulet Aîné</b>	2014	RP90 	690
<i>On the nose, a complex and powerful bouquet awaits you. Aromas of blueberries, blackberries and flower sweets as well as touch of freshly ground pepper combined with a smoky mineral side.</i>			
<b>Saint-Joseph Rouge, La Source, Ferraton Père &amp; Fils</b>	2021		350
<i>A concentrated red wine with outstanding aromas of lavender flowers, spicy notes and lactic notes. On the palate it is fresh, smooth and mineral. A well-balanced wine with chalky notes and a long, elegant finish.</i>			
<b>Saint-Joseph, La Croix des Vignes, Paul Jaboulet Aîné</b>	2018	RP93 	750
<i>Expressive dark fruit aromas are complemented by suggestions of candied flowers, olive and candied licorice, and a bright minerals nuance adds vivacity. Freshly and open-knit, offering appealingly sweet blueberry and cassis flavours that show very good depth as well as energy and spicy lift.</i>			
<b>Saint-Joseph, Dard &amp; Ribo</b>	2021		930
<i>A wine of great elegance introduced by a pretty ruby red color with purplish reflections. Beautiful aromas of licorice, pepper, raspberry, fresh acidity. Juicy medium body. Dark fruit, drying red currant, cooked sour cherry, smooth fatty mouthfeel. Long finish of black pepper and juicy dark fruit. Definitely worth tasting</i>			
<b>Saint-Joseph, La Chave, Martine et Christian Rouchier</b>	2019		620
<i>A powerful and yet succulent wine, refreshing almost but for that concentration and intensity of fruit character. Very dark plum, brined black olive, anise, black pepper, sweet wood smoke and pulverised granite scents and flavours. Firm in the palate, luxuriously long and gently palate staining. Intensity is a thing here. And yet the wine feels refreshing, almost. Compact too. Very elegant.</i>			



Wines are kept at The Dining Room cellar and may require 15-20 minutes to be delivered to The Beach Club and The Gulai House.

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



## NORTHERN RHÔNE

### **Saint-Joseph, Châtelet, Domaine Perréol**

2019



910

*Spice-accented aromas of red and dark berry preserves cured tobacco olive and a smoky mineral overtone. Sappy sweet and fleshy on the palate offering juicy black raspberry cherry-cola and floral pastille flavors with a touch of licorice. Steadily emerging tannins give shape to the persistent finish which leaves behind sappy dark berry and exotic spice notes.*

### **Saint-Joseph, Pierre Gonon**

2020

RP95



2110

*Displays expansive aromas of black raspberry, cherry liqueur, candied flowers and olive, along with exotic spice and smoky mineral nuances. Weighty as well as energetic in style, offering sappy, mineral-drenched black and blue fruit preserves, floral pastille flavors and hints of star anise and allspice. Finishes juicy, lively and wonderfully long, with resonating spice and floral notes and youthfully gripping tannins.*

### **Hermitage, La Chapelle, Paul Jaboulet Aîné**

2017

RP98



1600

*The icon is in dangerously seductive form. Such pristine dark cherries, blackberries and dark plums, dark chocolate, finely crushed spices and plenty of crushed dark stones on offer. The palate is very intense, very slick and fine tannins deliver an almost playfully soft impression. The oak is super integrated. Like La Maison Bleue, this approachability is an aberration, as it has immense power, concentration and length with such regal and alluring swagger at the finish.*

### **Hermitage, La Chapelle, Paul Jaboulet Aîné**

2006

WS91



2440

*Powerful scents of red and dark berry preserves, smoked meat, violet and minerals offer impressive clarity and expand in the glass. Velvety in texture, with deep, liqueur-like red berry flavors, gentle tannins and a strong undercurrent of lively minerals. The smoky note repeats strongly on the lush, seductively sweet finish.*

### **Ermitage, L'Ermite, M. Chapoutier**

2013

WS97



2330

*Powerful, deeply pitched cherry pit and blackcurrant aromas open up slowly to reveal complicating suggestions of black cardamom, licorice and black pepper. Sweet and expansive on the palate, with densely packed dark berry liqueur and cola flavors and a touch of smoky minerality adding vibrancy. At once rich and lively, finishing with serious punch and chewy, slow-building tannins.*

### **Côte-Rôtie, La Turque, E. Guigal**

2014

RP96



2870

*Very dark, lush and alluring, this lets waves of Turkish coffee, warm ganache, melted black licorice, fig and plum sauce roll through while a light mesquite frame melds nicely along the edges. A tug of earth at the end keep this grounded while the fruit pumps along.*

### **Côte-Rôtie, La Mouline, E. Guigal**

2014

RP97



2870

*Offers aromas of small red fruits, blackberry and violet. It is intensely aromatic-powerful, but full of finesse. On the palate, the wine is supple, with balance between the finesse of aromas and an explosive richness due to the wine's concentration. Greatly expressive of the terroir.*



Wines are kept at The Dining Room cellar and may require 15-20 minutes to be delivered to The Beach Club and The Gulai House.

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

## NORTHERN RHÔNE

**Côte-Rôtie, Domaine Jamet** 2012 RP96  3030

*Complex, highly perfumed bouquet evokes fresh red and dark berries, incense, violet and cracked pepper, along with a vibrant mineral overtone. Juicy and focused on the palate, offering intense blackberry, bitter cherry and floral pastille flavors that stretch out slowly with air. This concentrated yet lively Côte-Rôtie finishes with superb clarity and even tannins.*

**Côte-Rôtie, Château d'Ampuis, E. Guigal** 2012 RP95  1640

*The nose has a complex array of fine-ground eastern spices, strong cardamom, fine dark chocolate, ripe black cherry and plums. There's even some liquorice. It has a neatly composed and elegant feel on the palate; it really flows long, rippling with spicy flavors and a smooth, dense and creamy finish*

**Côte-Rôtie, Château d'Ampuis, E. Guigal** 2009 RP97  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.*

## VALLÉE DE LA LOIRE

**Bourgueil, Vignes Centenaires de Minière, Château de Minière** 2014  190

*Deep colour. Nose of cassis and toast. On the palate the wine is both fresh and structured. Long and very aromatic finish with hints of spice and leather.*

**Touraine-Amboise, L'Orée des Frênes, Xavier Frissant** 2020 200

*This is 100% Côt - a Malbec for French. Gravel and graphite edge to the floral cherry and blackberry nose. The palate is fresh and quite structured, with a stony, chalky undercurrent to the supple black cherry fruit. It's very fresh and expressive, and quite elegant, with well integrated green notes.*

## GERMANY

**Wittmann, Westhofener, Rheinhessen, Trocken Spätburgunder** 2016  290

*It has a fine aroma of dark berries and herbs atop a full, yet delicate texture on the palate. Well structured and mouth filling, with a minerally acid edge that gives it a lively finish.*

**Wittmann, Rheinhessen, Trocken Spätburgunder** 2021  200

*Opens with a fine and juicy cherry and cassis aroma intertwined with darker toasty notes. Silky and fresh on the palate, this is a medium-bodied, intense and juicy Pinot Noir with fine tannins intertwined with saline/crystalline acidity.*

**Wittmann, Gundersheimer 1G, Rheinhessen, Trocken Spätburgunder** 2021  390

*The nose is a stunner, powerful and deep, but so fine at the same time. Rich, intense, red fruit, everything vibrates and plays, sour cherry, violets, a fragrance like a great Corton Grand Cru from Burgundy.. Earthy, spicy, chalky, richly mineral. No less beguiling on the palate, where a chalky freshness with sour cherry and redcurrant first unfolds, only to be followed by a firm, gripping structure and earthy spiciness in the finish.*



Wines are kept at The Dining Room cellar and may require 15-20 minutes to be delivered to The Beach Club and The Gulai House.

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

## PORTUGAL

### **Quinta de S. Sebastião, Q.S.S. Rare, Tinto**

2021



180

*With part of the proceeds going to preserve wildlife, this wine is a rich blend of Touriga Nacional, Cabernet Sauvignon and Syrah. Firm tannins and rich black fruits are laced with lifted acidity and spice from wood aging.*

## SPAIN

### **RIBERA DEL DUERO**

#### **Dominio del Aguila, Reserva**

2018

RP97



750

*This wine is the perfect balance of elegance and power. Monzon's focus on the terroir allows the fruit to flourish; fresh black cherries, raspberries and delicate floral notes are part of an expressive and delightful nose. The old vines give great structure and concentration, while the vibrant fruit and acidity lifts the palate. The wine spends a total of 35 months in barrel; the oak is well-integrated, the tannins are fine, and there is a lovely, lingering spice on the finish.*

#### **VivaltuS**

2017

RP94



1100

*Working with Jean-Claude Berrouet, winemaker at Chateau Petrus. Brambled bilberry, loganberry and cassis fruits, the dark tight flesh with well-developed acidity that you have come to expect from this wine, touch of bitter black chocolate on the finish. This is a slow build, well integrated, and the power is subtle rather than overt, at least in comparison to the usual style of Ribera del Duero.*

#### **Flor de Pingus by Dominio de Pingus**

2019

RP94



1490

*A sleek, finely meshed red that's graceful overall but compact, with notes of baked black raspberry, kirsch, brambly herbs, violet and mandarin orange peel slowly unfolding on the palate. This has an underlying streak of mineral iron, smoke and sinewy tannins that emerge on the spiced finish.*

#### **Vega Sicilia, Único**

2009

RP98



3480

*Good ripeness and deep fruit-presence on the nose with rich red and dark plums, subtly earthy spice, cedar and fresh tobacco. There's terrific concentration on the palate and very ripe dark-plum, blueberry and cherry flavors. The tannins are fresh, very long and carry flavors deep. Natural freshness and effortless power,*

#### **Vega Sicilia, Único**

2011

RP96



3550

*Very ripe with plum, spice and dried-flower aromas, as well as chocolate, fresh flowers and sandalwood. Coffee and hints of meat. Sort of decadent. Full-bodied with round, creamy tannins and an intense, juicy feel. Unique cedar and walnut undertones.*



*Wines are kept at The Dining Room cellar and may require 15-20 minutes to be delivered to The Beach Club and The Gulai House.*

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

## COSTERS DEL SEGRE

### Castell del Remei, 1780

2012



310

*A very expressive, intense and clean aroma, smoky and spicy notes with balsamic nuances. Gives intense notes of red fruits, and pleasantly roasted mineral notes. An elegant entry with volume and marked by a profound mature tannins.*

## SPAIN

### RIOJA

#### Marqués de Cáceres, Crianza

2019



230

*Attractive colour with luminous highlights. Soft spice and refined oak on the nose with a depth of jammy red berry fruits. Luscious and Intense on tasting with pleasant tannins that mingle with fresh and mature fruit. Finishes with long-lasting flavours.*

#### El Coto, Coto de Imaz, Reserva

2018

300

*Supple and graceful tannins encase the cherry tart, violet and cola notes of this mocha-tinged red. Accents of loamy earth, anise and herb sail on through the finish.*

#### El Coto, Coto de Imaz, Gran Reserva

2015



480

*Mature and elegant, its aromatic richness is changing and subtle, undressing as the wine breathes. Toasted notes and coconut that are followed by tertiary aromas (leather, wet earth), and red fruit and nuts. Round and clean tannins, complex and persistent aftertaste.*

#### Marqués de Murrieta, Finca Ygay, Reserva

2018

RP93



360

*Incredible depth and intensity on the nose with chocolate, walnut, blackberry and wet-earth aromas. Some iodine, too. All this follows through to a full body with very silky tannins that give the wine depth and length. It's really framed beautifully.*

#### Marqués de Riscal, XR Reserva

2017



460

*Smoked, spicy aromas appear, with black liquorice, ripe red and black fruits and balsamic notes, with very good intensity. Perfectly integrated oak. There is tension on the palate, great youthfulness and an outstanding creamy texture that fills the mouth. The tannins are lively, polished and very fine. Broad and long and meaty.*

## ITALY

### TRENTINO-ALTO ADIGE

#### Cantina Lavis, Trentino, Pinot Nero

2022

190

*Has an intense bouquet with hints of sweet and marasca cherry, and a pleasant and characteristic lingering aroma of forest fruits. On the palate, is delicate and fruity, with dense, silky tannins that deliver a full and agreeably lasting taste.*

#### Cembra, Schiava

2022



160


*Limpid raspberry with a clear rim, it's not red, exactly, but more like the color of a Tavel rosé or Bordeaux Clairet. It's scented of strawberries and basil, raspberries and red apple, and crackles across the palate with snappy red fruits. It finishes with a lift of herbs, and almost-bitterness that keeps it refreshing.*





Wines are kept at The Dining Room cellar and may require 15-20 minutes to be delivered to The Beach Club and The Gulai House.

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


## VENETO

**Valpolicella Classico, Nicolis Angelo** 2016  200  
*A perfumed red wine with aromas and flavours of ripe cherries and plums. It's full-bodied with a long, slightly savoury aftertaste.*

**Valpolicella Ripasso Superiore, Capitel San Rocco, Tedeschi** 2020  340  
*A smokey mix of crushed ashen stone, dried black cherries and exotic spice smolders up from this 2020. This is silky in feel with cooling acidity. Mineral-tinged red berries add a lovely inner tension, and a citrus hint adds beautiful contrast. It finishes long and lightly structured with nuances of strawberry and a salty flourish that lingers on.*

**Amarone della Valpolicella, Tedeschi** 2019  590  
*The name "Marne 180" signifies the wine's deep connection to its land ("marne" means marl in Italian, denoting the unique soil of the vineyards), as well as the 180-degree exposure of the vineyards, stretching from southwest to southeast. This meticulous positioning allows for a fine structure that only select areas in Valpolicella can offer.*


## VALLÉE D'AOSTE

**Arnad-Montjovet Supérieur, La Kíuva** 2019  300  
*Made by Picotendro (the local Nebbiolo clone). Bright red and dark fruit tastes, including raspberry, blueberry, and black cherry, are punctuated by subtle notes of earth, cedar, violets, cinnamon, and nutmeg — all of it framed by lively acidity and medium tannins that provide a perfect structure.*

## PIEDMONT

**Dolcetto d'Alba, Cordero di Montezemolo** 2021 290  
*This pure, picture-book Dolcetto is presented in a brick red. The youthful red wine, which deliberately dispensed with long wood storage, reveals a bouquet of herbal and cinnamon aromas. On the palate, it captivates with its lively fruit with distinct cherry and lilacberry nuances.*

**Barbera d'Alba, Cordero di Montezemolo** 2020 360  
*Revealing a wine that is defined by the sheer power and richness of the naked fruit. Blackberries, plums and black cherries are the protagonists, but the wine also delivers earthy tones with some spice and faint mineral accents. The finish is soft and velvety with bright primary fruit flavors*

**Barbera d'Alba, Pio Cesare** 2018  330  
*Full structure, plummy and complex flavor, with spicy and ripe fruit, blackberry aroma and a hint of toasted tobacco. It ages quite well. Vinous, this classic Barbera has a very well balanced acidity and really represents the traditional character of the Barbera grape.*



Wines are kept at The Dining Room cellar and may require 15-20 minutes to be delivered to The Beach Club and The Gulai House.

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

## PIEDMONT

**Nebbiolo, Cordero di Montezemolo** 2021 340

*Expressive, the nose combines fruity (plum, blackberry) and floral (violet) fragrances with subtle notes of tobacco, cocoa beans and sweet spices. Full and seductive, the mouth reveals supple and velvety tannins.*

**Barolo, Monfalletto, Cordero di Montezemolo** 2020 RP93 570

*Intense garnet in colour, the nose shows floral and spicy notes perfectly blended: tobacco, cherries, cocoa and fresh raspberry highlights. The palate is rich, full bodied and elegant.*

**Barolo, Bricco Gattera, Cordero di Montezemolo** 2018 RP94 810

*Aromas of scorched earth, toasted nut, grilled porcini and camphor form the nose. The full-bodied palate offers dried cherry marinated in spirits, licorice and dried botanical herbs alongside assertive, close-grained tannins that grip the close.*

**Barolo, Cerretta, Giovanni Rosso** 2018 WS93 670

*Iris, hay, woodland berry and botanical herb aromas come to the forefront on this fragrant, delicious red. The focused, vibrant palate picks up where the nose leaves off, delivering juicy Morello cherry, strawberry compote, star anise and tobacco framed in tightly wound, fine-grained tannins and bright acidity*

**Barolo, Serralunga d'Alba, Fontanafredda** 2014  630

*The nose is juicy and upfront, with stylish red fruits. Shows black truffles, wet earth, dried rose petals, cedar and orange rind. A sleek attack leads into a silky but concentrated palate, with ripe tannins and good weight of fruit. It's solid but not too extracted, with a firm mid-palate and no lack of structure.*

## PUGLIA

**Primitivo di Puglia, Casa Girelli Canaletto** 2020 165

*Well-balanced, rich and smooth, it has intense notes of ripe dark berry fruits, with blackcurrants, blackberries and cherries bursting through on the palate.*

**Edizione Privata, Nero Marone** 2021 170





*Blend of Primitivo, Sangiovese and Nero de Troia. The spicy fragrance spectrum of black pepper, spices and tobacco shows a complex aroma structure and plenty of pleasure potential. The striking nuances of red plum, strawberry and fig create their individual texture. With dominant-rich tannins, a strong body and outstanding acidity, this red wine presents its flawless quality.*



Wines are kept at The Dining Room cellar and may require 15-20 minutes to be delivered to The Beach Club and The Gulai House.

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

## TUSCANY








<b>Bolgheri, Aska, Castello Banfi</b>	2019	WS93	370
<i>A very pretty Bolgheri red with currant, chocolate and hazelnut aromas and flavors. It's full and layered with firmness and freshness. Tight at the end, with a lovely texture and finesse to the tannins.</i>			
<b>Bolgheri, Tenuta San Guido, Le Difese</b>	2019		400
<i>enticing aromas of cassis, black tea, violet and wild herbs. Savory and elegantly structured, the medium-bodied palate shows ripe blackberry, star anise and a hint of coffee bean framed in lithe, polished tannins. Fresh acidity keeps it balanced.</i>			
<b>Bolgheri, Le Serre Nuove dell'Ornellaia</b>	2020	RP93 	640
<i>Generous and darkly toned red blend that has the extra fruit fiber, sweetness and generous plumpness of a warm vintage. The fullness of the fruit is on full display, but in a very relaxed and natural manner. The wine never feels like too much. The tannins are yielding and velvety, and this purebred Tuscan red wraps thickly over the palate. It's poised for near- and medium-term drinking.</i>			
<b>Bolgheri, Tenuta dell' Ornellaia</b>	2020	RP97 	1970
<i>Aromas of black cherry, liquorice, dark chocolate, cedar and damp earth make for a fragrant wine, accompanied by menthol and balsamic streaks which run through the wine and impart plenty of freshness. It finishes with a stony and salty element along with some chocolatey and woody hints. Tight and moreish, its ripeness of fruit combined with freshness and structure adeptly tells the story of this earlier-ripening vintage.</i>			
<b>Bolgheri, Tenuta dell' Ornellaia</b>	2019	RP97 	1720
<i>It's a gorgeous wine in every facet, offering a translucent ruby hue as well as a gorgeous bouquet of redcurrants, black cherries, tobacco, dried herbs, and loamy earth. Medium to full-bodied on the palate, it has remarkable purity as well as depth, spot-on balance, ripe, building, yet perfectly integrated tannins, and a great, great finish.</i>			
<b>Bolgheri, Tenuta San Guido, Sassicaia</b>	2014	RP93 	3370
<i>Aromas of red berry, blue flower, menthol, exotic spice and a whiff of French oak take shape on this impeccably balanced radiant red. The palate is vibrant and focused—almost ethereal—delivering raspberry compote, Marasca cherry, star anise and cinnamon framed in elegant tannins. Weightless and loaded with finesse, it's an incredible result for what was a cool wet vintage in most of Italy.</i>			



Wines are kept at The Dining Room cellar and may require 15-20 minutes to be delivered to The Beach Club and The Gulai House.

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

## TUSCANY

<b>Caiarossa</b>	2018	RP95	 740
<i>Owned by the Albada Family of Château Giscours. Blend of Cabernet Franc, Merlot, Cabernet Sauvignon, Petit Verdot, Sangiovese, Syrah and Alicante, with the saturated and dark fruit aromas of the Cabernet grapes in pole position. A deep core of black fruit is backed by exotic spice, tar and sweet licorice at the back. The finest work here is to the tannins, which remain very smooth and taut, giving the wine an elegant but determined backbone.</i>			
<b>Keir, Tua Rita</b>	2017	RP93	 1050
<i>Keir spends about six months in the famed terracotta amphorae made with Tuscan clay. The nose opens with ripe plums, cherries and crushed dark berries, while the first sip reveals a vivacious freshness, gentle tannins and a firm structure.</i>			
<b>Per Sempre, Tua Rita</b>	2015	RP95	 1680
<i>100% Syrah. The bouquet was initially shy and reticent. Slowly and surely, it started to deliver dark fruit intensity with smoke, cured meat and spicy tobacco. The wine performs beautifully in the palate, however, and a big part of my score was inspired by the excellence of the mouthfeel. It is nuanced, rich and velvety.</i>			
<b>Mazzei, Siepi</b>	2017	RP91	 1020
<i>The polish and finesse to this gorgeous, rich wine is really impressive with a full-bodied, dense and layered palate and a soft, caressingly textured finish. The chocolate, berry and hazelnut character is all integrated beautifully.</i>			
<b>Mazzei, Siepi</b>	2019	RP96	 900
<i>Perfumed and elegant, this red features vibrant cherry, black currant and blackberry flavors allied to a supple texture. Offers mineral, tobacco, wild herb and spice accents that add detail, with lively acidity keeping it all defined and persistent. Harmonious, with excellent finesse and a long aftertaste. Sangiovese and Merlot.</i>			
<b>Petrolo, Galatrona</b>	2020	RP96	 890
<i>Subtle yet intense aromas of black fruit and violets. Extremely perfumed. Crushed stones. Medium-bodied with ultra-fine tannins that give a mouth-feel of velvet that goes on for minutes. Refined and fresh. Al-dente fruit. From organically grown grapes.</i>			
<b>Marchesi Antinori, Tignanello</b>	2018	RP98	 2150
<i>Fragrant and incredibly refined, this classy red exhibits enticing scents including ripe berry, fine tobacco blend, camphor and dark spice. Smooth and enveloping, the delicious palate boasts a winning combination of creaminess and vibrancy, delivering juicy black cherry, red cherry, licorice and dried mint framed in polished, fine-grained tannins. Fresh acidity keeps it well-balanced.</i>			



Wines are kept at The Dining Room cellar and may require 15-20 minutes to be delivered to The Beach Club and The Gulai House.

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



## TUSCANY

### **Marchesi Antinori, Solaia**

2019

WS98  2880

Another blockbuster success from Tuscany's leading wine estate. The blend sees a slightly higher percentage of Cabernet Franc and a slightly lower percentage of Sangiovese. Complex array of blackberries, black cherries, cocoa, dried herbs, slate, tobacco, olives and charred bark. Some dried roses and iodine, too. Medium-to full-bodied with firm yet refined tannins. Powerful, in an understated way.

### **Bibi Graetz, Testamatta**

2018

RP94  1070

Shows elegant Sangiovese purity and transparency. In the glass, releases alluring scents of fragrant blue flowers, wild berries, pipe tobacco and menthol. Made from the grapes of old vines of Sangiovese sourced from five top estate vineyards, the vibrant, elegant palate features juicy raspberry, Morello cherry, licorice and toasted nuts alongside taut, fine-grained tannins. It's still young and primary, with bright acidity.

### **Bibi Graetz, Testamatta - 20th Anniversary Label**

2019

RP94  1160

Testamatta "crazy-head", an extremely elegant expression of Sangiovese. Layered and complex this is a gem of a wine filled with cherry, raspberry, damson and caramel notes alongside a savoury edge that makes it so moreish. Tannins that support but don't overwhelm give a nice overall weight to the palate while the flavours linger on the long finish.

### **Bibi Graetz, Colore - 20th Anniversary Label**

2019

RP96  2580

This is so perfumed and seductive, with blackberries, cherries, dried flowers and perfume. It's full-bodied and tight with very fine tannins. Really structured and long. Superb tannin texture. So fine, yet so powerful. This is an incredible combination of fruit and structure. Old-vine magic.

### **Massetino by Masseto**

2020

RP95  3280

The estate's second wine, Massetino is produced in even smaller quantities than the flagship Masseto. Extremely generous and rich. This wine puts it all out there in full view with a bouquet that is stitched together with ripe blackberry and black cherry preserves, black stone or pencil shaving, sweet spice, cigar, smoke and tar. This was a warm and sunny vintage, and you feel the power of those sunbeams locked within the dark, opulent and concentrated fruit on display here.

### **Tenuta dell'Ornellaia, Masseto**

2007

WS97  7400

Impressive tannic structure. Displays, in addition, an overwhelming elegance and complex wealth of aromatics, boasting impressions of perfectly ripe red and dark berry fruit, along with balsamic notes of wild herbs, smooth spices, and cocoa. The mouthfeel is dense, rich, intense, with glossy, silk-smooth tannins. A very long, leisurely finish reveals a good vein of acidity and concludes clean and fresh. \*

### **Chianti, Cecchi**

2021

 170



Light ruby-garnet colour. Appealing aromas of rye bread, red currant, chestnut, spice and floral notes. Medium bodied palate with soft tannins and moderate acidity. Shows juicy clean lees, red currant, nuts and spice flavours with a floral hint on the finish.



Wines are kept at The Dining Room cellar and may require 15-20 minutes to be delivered to The Beach Club and The Gulai House.

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

## TUSCANY

<b>Basilica Del Cortaccio, Villa Cafaggio</b>	2013	WS94	430
<i>This 100% Cabernet Sauvignon is an incredible Super Tuscan. The bouquet offers full-force black fruit with shadings of spice and cedar. The wine's Tuscan side is also very apparent thanks to those Mediterranean aromas of summer cherry and Italian rosemary and dried oregano. The tannins are soft and well-integrated into the thick fiber of this medium to full-bodied Tuscan red.</i>			
<b>Chianti Classico, Duellame, Lamole di Lamole</b>	2019		230
<i>Floral bouquet of iris and violets, along with scents of red berries and hints of aromatic herbs. It is fresh and generous on the palate, with extremely fine-grained tannins that integrate splendidly with its tangy notes and crisp red fruit. Suggestions of underbrush linger on the aromatic finish.</i>			
<b>Chianti Classico Riserva, Brolio, Barone Ricasoli</b>	2019		320
<i>A modern style, with a touch of new oak lending spice and structure to the plum, cherry, leather and wild herb flavors. Succulent and balanced on a lean frame, this finishes long, with plenty of grip.</i>			
<b>Chianti Classico, Querciabella</b>	2019		370
<i>Plenty of sweet berry and cherry character with hints of stone and fresh mushrooms. Chocolate, too. It's medium-bodied with a solid core of fruit and a chewy yet refined texture. Flavorful finish. Solid and very integrated.</i>			
<b>Chianti Classico Riserva, Tenuta Perano, Frescobaldi</b>	2019		440
<i>The bold and complex bouquet combines floral notes of sweet violet with aromas of red berries. The tertiary scents are reminiscent of leather, tobacco and delicate peppery notes. On the palate, it is fresh, dry, savory and brimming with tannins. The flavors and aromas create a remarkable sensory experience, with notes of red berries that reappear and enhance the sensation of freshness.</i>			
<b>Chianti Classico Riserva, Marchesi Antinori</b>	2019	RP94	470
<i>Generous and open-knit wine with pretty plushness and dark fruit flavors of cherry, plum and dried currant. It ages in barrique with a lot of secondhand or otherwise neutral oak, and that's why the fruit comes through with such clarity. This is one of the big surprises of this flight, and this vintage certainly punches above its price point. These results show depth, harmony and lasting fruit flavors.</i>			
<b>Brunello di Montalcino, Granducato</b>	2018		420
<i>Rich and noble with spicy woodland notes. Open flavour of musk and underwood. Full, rounded with fine tannins. A long warm finish with notes of liquorice and elegant boisé.</i>			



Wines are kept at The Dining Room cellar and may require 15-20 minutes to be delivered to The Beach Club and The Gulai House.

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

**Brunello di Montalcino, Poggio Antico**

2018

RP93  840

*Delivers dried cherries, cumin, terracotta, rust and bark. The full-bodied palate presents an intricately detailed tapestry of finely interwoven tannins, interspersed with compressed, vibrant cherries and gilded in colorful, gleaming acidity. The finish is vivacious and polished and very long.*

**AUSTRALIA**

**SOUTH AUSTRALIA**

**Chathworth Estate, Black & Gold Label, Cabernet Merlot**

2020

 150

*The typical blackcurrant, mint and herbal characters of this variety are balanced with ripe strawberry, jammy aromas. A layer of sweet American and fine French oak adds complexity and depth. The fruit bouquet is complemented by a rich, full palate with ripe tannins and a long finish.*

**Jack Estate, M-R Series, Cabernet Sauvignon**

2019

170

*Blackberry, earthy, savoury and subtle mint combined with a touch of spice and old English garden herbs. A sturdy medium to full bodied wine with plums, mocha and textural tannins. Perfectly balanced fine grain French oak, integrated with the fruit, ensuring a refined and poised finish.*

**Jack Estate, M-R Series, Merlot**

2019

170

*Bright red with hints of purple. Raisins and pied berries with hints of white pepper and 5 spice finishing with subtle mocha oak. Generous flavours of plum, black currant with subtle spicy cigar box, finishing with soft red fruits and fine tannins.*

**JC's Own, Barossa Valley, Ferine, Grenache**

2018

 220

*Massive nose of strawberries, cherries, plums and cassis. There is real richness but it's so light on its feet with plenty of crunchy acid and slippery tannins.*



*Wines are kept at The Dining Room cellar and may require 15-20 minutes to be delivered to The Beach Club and The Gulai House.*

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

## SOUTH AUSTRALIA

### **Wirra Wirra, McLaren Vale, The Absconder, Grenache**

2019



*Incredible fruit concentration, and complexity. Delicious. Mid garnet crimson colour. Earthy spice, wild bramble, strawberry and leaf litter on the nose. Complex amalgam of ripe dark cherry with layers of bakers spice and minerally tannins. Rich yet light on it's feet, long & juicy*

### **Penfolds, St Henri, Shiraz**

2017



*An intriguing counterpoint to Grange. This has a very impressive, intense nose with a cool and spicy edge, as well as aromas of red flowers and fresh raspberries, set amid some wild-herb tones. The palate has very expressive raspberry and cranberry flavors, delivered among fine, crunchy and lithe, juicy tannins. The palate has a deep, red-plum core.*

### **Penfolds, Grange, Bin 95, Shiraz**

2014



*Rich, concentrated and intense. Purely indulgent wine, with gobs of creamy, milk chocolate-laden maraschino cherry, raspberry framboise and Earl Grey tea aromas. Then wave after wave of elements start filling in, with toasted cumin, peppermint oil, Kalamata olive and white pepper notes, combining into an almost overwhelming amount of details.*

### **Penfolds, Grange, Bin 95, Shiraz - Magnum 150cl**

2015





*Distinctive and powerful, yet still elegant, showing restraint despite the dense and generous flavors. Precise notes of dark chocolate, maraschino cherry, mahogany and toasted coconut complement the core of wild blackberry and blueberry fruit. The tannins are smooth and polished, delivering some tug on the finish, which persists as subtle hints of dried lavender and white pepper linger.*



Wines are kept at The Dining Room cellar and may require 15-20 minutes to be delivered to The Beach Club and The Gulai House.

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

## **SOUTH AUSTRALIA**

<b>Ashton Hills Estate, Adelaide Hills, Pinot Noir</b>	2019		390
<i>Lifted red cherry, plum and fig are matched with florals and baking spices as well as hints of savoury, earthy notes. The palate features red cherry and cranberry notes which are framed with lovely natural acidity and long fine tannins. A beautifully textured wine with plush, persistent length.</i>			
<b>Shaw &amp; Smith, Adelaide Hill, Shiraz</b>	2021	RP93	470
<i>A forest of berries, a walk through flowers, peppers flung through and rubs of woody spice; the combination of fruitiness, savouriness, seriousness and fun is a highway to pleasure, built on wine. For all that the tannin is another dimension in itself; fine, lacy, assertive and savoury at once, complete with its own twiggy spice notes. It's drinking beautifully and it will continue to do so.</i>			
<b>Sidewood, Adelaide Hills, Shiraz</b>	2021		250
<i>Aromas and flavors of black pepper, eucalyptus oil, leather, and blackberry and cocoa powder with a velvety, lively, dry medium-to-full body and a peppery, appealing, medium-length finish that presents notes of black cherry and black berry, black pepper jerky, and pipe tobacco with medium, well-integrated, earthy tannins and a suggestion of oak flavor.</i>			
<b>Sidewood, Adelaide Hills, Mappinga Shiraz</b>	2013		420
<i>Complex and elegant, it has lifted aromas of rich dark fruits, violets and toasted cinnamon and displays a luscious palate of blackcurrants and fresh dates and a long lingering finish with hints of liquorice and cocoa bean.</i>			
<b>Shoreland, Bin 158, Barossa Valley, Shiraz</b>	2018		180
<i>Has a fresh nose of berries, violets and a subtle oak lift. A multi layered and complex wine, with these aromas flowing seamlessly onto a rich and velvety palate. A well structured wine that is a great example of modern Australian Shiraz</i>			
<b>Taylors, Wakefield Estate, Clare Valley, Shiraz</b>	2019		230
<i>The wine has a seductive, lifted aroma characterised by plum, blackcurrant and dark cherry fruits along with subtle chocolate and a touch of oak derived spice. The palate is rich, luscious and round with intense, perfectly ripened fruit characters. Mocha coffee and subtle spice characters complement generous fruit flavours of plum and blackberry. Medium to full-bodied with a soft mid-palate and supple tannins.</i>			



Wines are kept at The Dining Room cellar and may require 15-20 minutes to be delivered to The Beach Club and The Gulai House.

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

## VICTORIA

<b>Robert Oatley, Signature Series, Yarra Valley, Pinot Noir</b>	2018	 250
<i>Lovely varietal intensity in the wild strawberry and cherry, lightly savoury spectrum, vibrant and juicy, with gentle French oak influence.</i>		
<b>Mount Langi Ghiran, Grampian, Cliff Edge, Shiraz</b>	2020	260
<i>Spice-tinged dark berry liqueur, cola, mocha and floral scents and a hint of sandalwood on the fragrant nose. Juicy blueberry, cassis and espresso flavors show fine definition and turn sweeter as the wine opens up.</i>		
<b>Mount Langi Ghiran, Grampian, Langi, Shiraz</b>	2019	 870
<i>It bounces out of the glass, with pepper-spice and graphite, ironstone and blackberry aromas, while the flavour is intense and focused, concentrated and long, with power but not heaviness. The tannins are fine and coat the mouth, the richness of flavour ensuring it lingers long after the wine has gone. A spectacular Shiraz.</i>		
<b>Yering Station, Yarra Valley, Little Yering, Shiraz</b>	2020	190
<i>A whiff of the wine mesmerises you with satsuma plum and dried herbs aromas. Similar rich plum fruit and dried herbs flavours replicate on the palate along with spices. The silky and complex palate ultimately culminates in a firm and powerful finish.</i>		
<b>Yering Station, Yarra Valley, Pinot Noir</b>	2022	320
<i>Alluring and complex aromas with bright red strawberries, savoury forest floor and fragrant spice and oak toast. Ethereal and silky, the palate has great balance, extremely elegant with red and black berry notes with a touch of briar spice. The finish is long and memorable.</i>		
<b>Yering Station, Yarra Valley, Reserve, Pinot Noir</b>	2021	 650
<i>Powerful, classically defined Pinot Noir. Aromas of raspberry and cherry merge with a slightly mushroom truffle-like character. The palate is light to medium bodied but there is so much intensity. Drives through the middle with chalky tannins pushing the fine-grained oak.</i>		



Wines are kept at The Dining Room cellar and may require 15-20 minutes to be delivered to The Beach Club and The Gulai House.

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

## NEW SOUTH WALES

**Shoreland, Bin 158, Hunter Valley, Merlot** 2020 165

*The nose has delicate cherry characters with undertones of honey peach. Lovely spice and clove characters are also evident. The wine has a soft mouth entry and a rich complex mid palate, with flavours of blackcurrant. The wine finishes with fine tannins, combined with excellent oak and subtle cherry flavours.*

**Shoreland, Bin 158, Hunter Valley, Cabernet Sauvignon** 2018 180

*This is a voluptuous, silky wine with plenty of blackcurrant and mint. The palate is mouth-filling and flavoursome with soft, velvety tannins. Lifted aromas of plum and red berries along with a hint of spice, cedar and vanilla characters from oak influence.*

## WESTERN AUSTRALIA

**Xanadu, Margaret River, Cabernet Sauvignon** 2021  320

*Displaying characteristic blackcurrant, violets and mulberry aromas entwined with hints of bay leaf and potpourri. Medium to full bodied, the elegant, yet generous palate offers a core of boysenberry, cassis, and succulent blood plums framed by understated cedar/spicy oak.*







Wines are kept at The Dining Room cellar and may require 15-20 minutes to be delivered to The Beach Club and The Gulai House.

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

## NEW ZEALAND

### SOUTH ISLAND

<b>Akarua, Central Otago, Pinot Noir</b>	2021		390
<i>Nose of ripe raspberries, blackcurrant and struck flint. The palate derives of black plum and ripened black cherry with notes of wet leaves, charred wood and smoky mushroom. Chalky tannin accompanied by lively minerality lengthens the wines savoury characteristics throughout the finish.</i>			
<b>Akarua, Central Otago, The Siren, Pinot Noir</b>	2021		690
<i>Savoury developing nose of charred wood, caramelised black plum &amp; cured meat. The palate reveals concentration, producing notes of blackcurrant &amp; mulberry. Notes of vanilla &amp; star anise accompany the rich fruit flavour. Silken tannin give the palate a full weight and rounded mouthfeel. Balanced acidity and the spice notes of Szechuan pepper and fennel seed give the wine a long, persistent finish.</i>			
<b>Dog Point, Marlborough, Pinot Noir</b>	2020	WS92	390
<i>Elegant, plush, plump plum and black cherry flavors are accented by black tea, spice and licorice notes. Gains momentum on the finish, where shadings of cedar and date bread add another level of richness.</i>			
<b>Durvillea by Astrolabe, Marlborough, Pinot Noir</b>	2018		260
<i>Aromas of light red cherry then red plum and raspberry, some violet and soft stony mineral moments. Lighter weighted on the palate with a mix of ripe and tart red fruit flavours. Medium acidity and fine easy tannins. There some tension and grip still showing this wine will age for a while longer</i>			
<b>Cloudy Bay, Marlborough, Pinot Noir</b>	2019		410
<i>Raspberry liquorish entices further along with wild strawberry, dark cherries, tobacco &amp; spice. Good tension between acid and fine tannins offers a well-rounded palate with appealing length.</i>			
<b>Greywacke, Marlborough, Pinot Noir</b>	2020		430
<i>A virtual compote loaded with black plums, boysenberries and redcurrants, lightly infused with cinnamon and cloves. An intensely perfumed Marlborough pinot with fruit sweetness, floral highlights and a distinct smoky fragrance. The full-flavoured palate has dark fruit richness with great length and freshness – finishing with a hint of Middle Eastern spice.</i>			
<b>Misha's Vineyard, Central Otago, Cantata, Pinot Noir</b>	2020		300
<i>The nose is softly full and expressive, with aromas of ripe plum and dark cherry intertwined with violet, vanilla and a hint of chocolate. Medium-full bodied, aromas of ripe plum, macerated dark cherry with underlined power, unfolding cinnamon, black pepper, milk chocolate and vanilla. The mouthfeel is smooth with a dusty coating.</i>			



Wines are kept at The Dining Room cellar and may require 15-20 minutes to be delivered to The Beach Club and The Gulai House.

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



## NEW ZEALAND

### SOUTH ISLAND

**Misha's Vineyard, Central Otago, Verismo, Pinot Noir**

2012



550

Complex to the nose with a bouquet of primary red berry fruits layered between some bottle-development scents of autumn leaves, hay and fine savoury dried herb attributes, then fine oak with a whisper of smoke and scents of nutmeg, vanilla and kitchen spices. Delicious on the palate with a coarse silk texture filled with fine tannins, fruit and spice combinations. There's a sense of place and time with this wine, mineral and fine savoury.

**Neudorf, Nelson, Tom's Block, Pinot Noir**

2022

250

Aromas of fresh ripe and tart cherry flesh, red currant and stone clay soil scents. The oak layers in a judicious amount with scents of sweet spice and light brown baking spice complexities. Firm, youthful, dry and taut as the wine touches the palate. Flavours mirror the bouquet with red berries and cherry flavours. The minerality and spice qualities remain persistent. A delicious wine with a youthful charm and light floral elegant notes.

**Satellite by Spy Valley, Marlborough, Pinot Noir**

2020

230

A bouquet of red cherry and plum, there's a floral quality and juicy fleshy lift. Fleshy, ripe, fruity and dry with a core varietal quality of red berry fruits, fine tannins and crisp acidity. Tannins have a fine needle point quality and fruit coupled with acidity delivers a crunchy texture and balanced even finish.

**Two Tracks, Marlborough, Pinot Noir**

2019

200

A wine by Wither Hills. Bursting with fresh strawberry, plum, cherry, raspberry and beetroot. Light and lithe with accents of smoke and anise on the palate, and a lovely soft texture. This shows plenty of classic Pinot character

**Wither Hills, Marlborough, Taylor River Vineyard, Pinot Noir**

2017



350

Complex and developing, aromas of plums and dark cherries, stony minerality, red apple and some strawberry notes before aromas of barrel spices and a touch of wood smoke. On the palate - complex and dry, layers of tannins, a core of fruit, plenty of acidity and a velvet textures. Tannins are fine through moderate with a chalky texture coating the palate

### NORTH ISLAND

**Ata Rangi, Martinborough, Crimson, Pinot Noir**

2022



330

Wonderful blend of bright fruit aromas and more dark seductive notes of dark cherry, thyme and mulberry. The palate opens to more savoury notes of soy, tahini and burnt orange, which gives a depth of flavour. Combined with fresh acidity that gives energy and fine tannins that drive a sustaining finish.

**Craggy Range, Martinborough, Te Kahu, Merlot Cabernet Malbec**

2020

330

Very fine graphite and delicate cigar-box nose, discreet but intense and pure black fruits, a very classic but obviously ripe style that's very inviting. In the mouth it really is a lovely wine: balanced but plush, there's plenty of sweet cassis fruit, but that savoury, umami sense of meatiness and the swirl of smokiness is elegant and classy.



Wines are kept at The Dining Room cellar and may require 15-20 minutes to be delivered to The Beach Club and The Gulai House.

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

## U.S.A

**J. Lohr, Cypress Vineyards, California, Zinfandel** 2018 190

*Has a medium-dark color with a youthful purple hue. Black cherry, cola nut and brambly aromas turn to notes of cranberry and pomegranate on the palate. This wine delivers intense red fruit flavors with a soft, bright finish.*

**Etude, Grace Benoist Ranch, Carneros, Pinot Noir** 2015 WS92  440

*Bright, vibrant red cherry and cranberry-scented nose with underlying rose hip tea, cinnamon stick and dusty earth hints. Medium-bodied, it has a firm, fine grained backbone and great freshness supporting the exuberant berry flavors, finishing with a lovely perfumed lift.*

**Bodyguard by Daou, Paso Robles** 2018  430

*Sleek yet powerful blend of Petit Verdot and Petite Sirah, displaying both opulence and structure. Presents fragrant fruit aromas of blackberry, raspberry, currant and crème de cassis. Notes of cocoa, coffee, dark chocolate, licorice, and sweet cherry pipe tobacco are rounded out with whispers of truffle, toffee, mocha, and menthol. A juicy, fleshy palate offers bright, generous flavors of red berries and tamarind—all supported by underlying accents of dusty leather, pencil shavings, cigar box, and crushed herbs.*

**Daou, California, Pinot Noir** 2018 370

*Enticing aromas of cherry, rhubarb and rose petal, with notes of African violet, cloves and toasty oak. Silky and lush on the palate, this wine delivers rich flavors of ripe strawberry, cherry and black raspberries. Subtle hints of black olive and truffle add complexity and sophistication to this elegant and ethereal wine.*

**Daou, Paso Robles, Reserve, Eye of the Falcon** 2018  780

*Enticing cassis, black cherry, and crushed wild berry aromas immediately burst out of the glass followed by undertones of graphite, leather, and tobacco leaf. The first sip reveals a generous full body, firm yet smooth tannins, and a long finish seasoned with hints of dried herbs, cedar, and woodsmoke from the oak ageing. This is a blockbuster cuvee*

**Daou, Paso Robles, Soul of a Lion** 2018 RP97  1510

*A Bordeaux blend. The nose segueing from graphite and tobacco leaves, to violets and blue fruit preserves, to cinnamon, potpourri and dark spices. The palate is seamless and cashmere-like, with expansive, pure, mineral-laced fruits enlivened by a burst of freshness that highlights the perfectly ripe fruit character this vintage. The finish is very long, offering violet perfume and iron tones that linger in the mouth.*



Wines are kept at The Dining Room cellar and may require 15-20 minutes to be delivered to The Beach Club and The Gulai House.

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

## U.S.A

**Patrimony, Paso Robles, Cabernet Sauvignon**

2018

RP98  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*

**The Mascot, Napa Valley, Cabernet Sauvignon Blend**

2018

 1410

*Reveals itself first in the deep, brooding aromas of dark fruit, black tea, and herbal notes. The texture expands around a lifted structure, as powdery tannins gently resolve. This diffused, enigmatic softness is anchored on the mid-palate by a gratifying density, which prepares the senses for a flourish of hidden energy and vivid detail that illuminates the finish.*

**Overture by Opus One, California**

NV

 1890

*Is a blend this year of the 2014, 2015 and 2016 vintages, with a dominance of 2016. This is supple with clear ripe berry fruits, generous and fully ripe, tempered by white pepper spice and smoked cedar notes. It has a gentle but confident tannic frame and mouthwatering lift on the finish. This is focused and ready to drink and impresses with its rippling silk texture*

**Jonata, La Sangre de Jonata, Santa Ynez Valley, California, Syrah**

2016

RP93  1420

*Wonderfully dense, savory nose of cracked black pepper, cassis, blackberry pie, cocoa and licorice with boysenberry preserves, peppered meat and graphite. Full-bodied, dense and lush, it's framed by firm, pleasantly chewy tannins and good freshness, finishing long and minerally.*



Wines are kept at The Dining Room cellar and may require 15-20 minutes to be delivered to The Beach Club and The Gulai House.

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

## U.S.A

### **Quintessa, Napa Valley**

2018

RP94  1640

*This is beautifully polished with firm, dusty tannins to the blue fruit, as well as chocolate and cedar character. Some much earthier character, too, from mushrooms to bark. Forest flowers. Perfumed. It's full-bodied with round tannins and a soft, creamy finish. Some iron and iodine to this. So attractive at the finish. From biodynamically grown grapes.*

### **Dominus Estate, California**

2017

RP97  3010

*Graceful notions of potpourri, forest floor, crushed rocks, Ceylon tea and licorice with a core of black currant cordial, chocolate-covered cherries, mulberries and preserved plums plus a waft of garrigue. Full-bodied, the palate has a beautifully impactful, wonderfully quiet intensity of black and blue fruits with loads of floral and spicy sparks, framed by firm yet plush tannins, finishing with long-lasting earthy notes.*

### **Dominus Estate, California**

2014

RP97  2480

*Loads of dark tobacco aromas with blackcurrants and black olives. Boysenberries, too. Full to medium body, ultra-fine tannins and lots of flavors of smoke, dried roasted chillis, black truffles, mushrooms and fruit. Bright acidity on the finish. Sexy and subtle austerity. Alluring.*

### **Opus One, California**

2014

RP96  3390

*Exudes subtle aromas of fragrant florals, fresh garden herbs and forest floor that give way to a concentrated blend of red cherry, blackberry and black currant. Fine-grained tannins offer a velvety texture and complex structure that builds to a long, vibrantly fresh finish with a touch of mocha.*

### **Opus One, California**

2010

RP96  3780

*Offers both a rich, supple, seamless core of earthy dark berry and touches of rustic loam and dried leather scents, the latter of which give this a drying sensation on the palate. Ends with dried herb, olive and savory notes. \**

### **Bond - Pluribus, Napa Valley**

2018

RP99  4748

*Reveals a deep garnet-purple. Youthfully reticent, it needs a fair bit of coaxing to reveal gorgeous notions of wild blueberries, ripe black plums and warm cassis plus hints of tilled earth, truffles, menthol and tobacco leaf. The full-bodied palate is densely packed with tightly wound black and blue fruit layers, supported by firm, grainy tannins and great tension, finishing very long with loads of earthy/savory sparks.*

### **Bond - Vecina, Napa Valley**

2018

RP99  4856

*Displays a deep garnet-purple color and offers slowly emerging classic notes of black currants, black cherries, blackberry pie and cedar chest with hints of charcoal, tar, pencil lead and fragrant earth. The full-bodied palate has a rock-solid structure of firm, grainy tannins and tons of freshness supporting the generous black fruits, finishing on a lingering mineral note.*

### **Bond - St Eden, Napa Valley**

2018

WS99  4910

*Deep garnet-purple in color. The nose is a little closed at this nascent stage, offering broody glimpses at blackcurrant jelly, boysenberries and black raspberries before opening out to a spicy undercurrent of cloves, black pepper and cumin seed. The palate is built like a brick house with a solid structure of ripe, grainy tannins and a lively backbone framing the full-bodied, muscular fruit, finishing long and layered.*



Wines are kept at The Dining Room cellar and may require 15-20 minutes to be delivered to The Beach Club and The Gulai House.

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

## U.S.A

**Bond - Quella, Napa Valley** 2018 WS98  4639

*Has a deep garnet-purple color and opens with the most gorgeous perfume of violets, red and black plums, Morello cherries and cassis plus hints of iron ore and crushed rocks. The medium to full-bodied palate delivers lovely energy and tension, framed by fine-grained tannins and finishing with beautiful purity.*

**Harlan Estate, Napa Valley** 2018 RP100  7970

*Deep garnet-purple in color, it needs a fair bit of swirling to reveal a wonderfully fragrant perfume of blueberry pie, chocolate-covered cherries, mulberries and black currant pastilles with hints of cumin seed, rose oil and black olives. Medium to full-bodied, the taut, grainy-textured palate delivers remarkable energy with compelling tension and a long, graceful, earth-laced finish.*

**Screaming Eagle, Napa Valley** 2011  RP94 32950

*The 2011 is a sexy, upfront, precociously styled wine exhibiting a dense ruby/purple color as well as lots of licorice, camphor, black currant jam, new oak and spice box characteristics. Dense, rich and impressive, the early drinking charm of the 2011 vintage gives it immediate appeal.*

**Screaming Eagle, Napa Valley** 2015  RP100 32000

*Leaps from the glass with notes of freshly crushed black currants, black cherries and blackberries with suggestions of cigar box, black raspberries, red currants, chocolates, pencil lead and cast-iron pan plus a touch of potpourri. Medium to full-bodied with a rock-solid backbone of ripe, grainy tannins and oodles of freshness, it features the most incredible black and red fruit layers and finishes with incredible vibrancy and depth.*

## ARGENTINA

**Aguaribay, Mendoza, Malbec** 2020 170

*Intense aromas resemble ripe cherries and raspberries that combined with the slight vanilla give elegance and fineness to this wine. In mouth, it appears soft and silky, with rounds tannins. It is a wine of a medium structure, thought for a short guard, because the freshness and smoothness are its major virtue.*

**Terrazas De Los Andes, Mendoza, Reserva Malbec** 2021 250

*Intense floral and fruity notes. Presence of violets, ripe black cherry and plum aromas. Reveals a toasty and spicy character of black pepper and chocolate. Its sweet and juicy mouthfeel delivers finesse, delicate tannins and an elegant finish of black fruits.*






**Flechas De Los Andes, Mendoza, Gran Malbec** 2019 RP92 280

*With floral and varietal aromas, ripe but still fresh for a warmer year and nicely balanced. This comes from their best plots, and they keep it for four years before it's released. The wine is now balanced, polished and ready for prime-time drinking. It has a medium to full-bodied palate and fine tannin's with a clean and dry finish.*



Wines are kept at The Dining Room cellar and may require 15-20 minutes to be delivered to The Beach Club and The Gulai House.

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







<b>Flechas De Los Andes, Gran Corte, Mendoza</b>	2017		430
<i>Primarily composed of Malbec, along with Cabernet Franc and Syrah. Clean and compact aromas, delicate and not very expressive, with slight hints of fruit and smoke and with notes of recent aging. Good volume and freshness, consistent and honest palate. Compact with structure and good character, fine but firm tannins. Still young and fresh, with a consistent and fluid finish.</i>			
<b>Cheval des Andes, Mendoza</b>	2019	RP98 	1160
<i>Collaboration between Château Cheval Blanc and Terrazas. A bold and structured red, with aromas of smoke and graphite leading to rich, concentrated tiers of blackberry, cassis and plum. Beneath the muscle is ample fresh acidity, carrying abundant violet and spice nuances toward the lengthy finish, which reveals fine tannins.</i>			
<b>Catena Zapata, Nicolas, Mendoza</b>	2019	RP96 	990
<i>This has a complex nose of baked blackberries, grilled plums, dried earth, moss, pine cones, sandalwood, charcoal and cloves. It's medium-bodied with firm, tightly knit tannins. Wow. So much going on. Layered, seamless and silky. Incredible length.</i>			
<b>Catena Zapata, Adrianna Vineyard, Mundus Bacillus Terrae, Mendoza</b>	2018	RP98 	1540
<i>The nose features violets and lavender with subdued notes of red fruit, Crushed raspberries and tobacco, fresh flowers, salty crackers, oyster shell. but the wine only properly comes out in the mouth. It is pure texture with nervous tension and ripe but gentle, very Malbec-ish tannins that don't impede the flow. The magic of this wine lies in its uniqueness, both in terms of style and as an approach to the variety. It is the questions it raises that make it truly compelling</i>			
<b>Catena Zapata, Adrianna Vineyard, Mundus Bacillus Terrae, Mendoza</b>	2016	RP97 	1890
<i>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.</i>			
<b>Viña Cobos, Mendoza, Malbec</b>	2019		1790
<i>A wine by Paul Hobbs. Compact and polished Cobos with lots of dark fruit, as well as green olives, flowers and stems. Raspberries and forest fruit, too. Full-bodied, very tight and compressed. Melted tannins give great presence and mouth-feel, but the feeling is that they are invisible. It goes on for minutes. Sensational. So sophisticated and thoughtful. An archetypal malbec</i>			



Wines are kept at The Dining Room cellar and may require 15-20 minutes to be delivered to The Beach Club and The Gulai House.

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

## CHILE

<b>Alario, Central Valley, Cabernet Sauvignon</b>	2021		160
<i>A crowd-pleasing, food-friendly red, anticipate appealing upfront aromas and flavours of mixed berries, coffee, spice and herbs. Medium-minus bodied and smooth, it has velvety tannins with a balanced finish.</i>			
<b>Chateau Los Boldos, Central Valley, Tradition Réserve</b>	2020		170
<i>Blend of Cabernet Sauvignon &amp; Syrah. Pleasant aroma of violet, raspberries, cherries and plums. Also, some spicy notes of tobacco with a bit of black pepper. In the mouth a lot of ripe cassis fruit, youthful freshness and velvety tannins.</i>			
<b>Viña Ventisquero, Casablanca, Reserva, Carménère</b>	2021		160
<i>The nose is intense and attractive with upfront fresh black and red fruit aromas, such as blueberries, blackberries, blackcurrants, strawberries and cherries, as well as spicy and earthy notes that blend harmoniously with hints of chocolate and vanilla. Well-rounded, velvety tannins, which lend it great volume. An elegant, clean finish.</i>			
<b>Carmen, Frida Kahlo, Colchagua Valley, Gran Reserva, Carménère</b>	2020		250
<i>A delicious, yet lesser known grape varietal, Carmenere results in fantastically beautiful, medium-bodied, fruit-forward wines. With gentle tannins, and deep crimson colors, you can expect an array of berries, red fruits, spice, smokiness.</i>			
<b>Carmen, Frida Kahlo, Colchagua Valley, Gran Reserva, Cabernet Sauvignon</b>	2020		250
<i>Luscious and jammy reds are medium-bodied, full-bodied or very full-bodied wines that combine ripe berry notes and pronounced jammy flavours. There are discern notes of cherry jam, wild berry jam or dark plum in these wines.</i>			
<b>Viña Vik, Millahue, Cachapoal Valley</b>	2019	RP98 	1320
<i>Silky and complex with a voluptuous expression of currants and sweet berries with some high-grade, creamy oak, the wine is not shy on Chilean cabernet's racier characteristics – in this case, sun-dried tomato leaf or red chili pepper, which knit well with the notes of currant and chocolate.</i>			
<b>Viñedo Chadwick, Maipo Valley</b>	2019	RP97 	2980
<i>There are showy aromas reminiscent of tangerine and flowers, ripe red berries and a spicy twist from the oak but nothing herbal or balsamic that one could expect given the moderate ripeness. The coolest vintage so far, with juicy fruit, elegance and great tension. This feels exceptional and transcends the style of the year.</i>			
<b>Viña Almaviva, Maipo Valley</b>	2017	RP94 	1570
<i>The nose reveals a generous, powerful and layered bouquet of ripe cassis and blackberries, interwoven with hints of mineral, fine notes of vanilla, coffee, black pepper and earth. Dense and full-bodied, the wine fills the mouth with round, ripe and refined tannins, leaving an overall impression of balance and persistence.</i>			



Wines are kept at The Dining Room cellar and may require 15-20 minutes to be delivered to The Beach Club and The Gulai House.

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

## SOUTH AFRICA

<b>Ken Forrester, Stellenbosch, Petit Pinotage</b>	2021		150
<i>This cheerfully Petit Pinotage reflects the modern fruit driven wine style that is in huge demand today. Classic Pinotage aromas of spicy mulberries, plum pudding and cherries, supported by smoky bacon nuances. Juicy and accessible with soft palate and delicious fruit concentration.</i>			
<b>Neethlingshof, Stellenbosch, Pinotage</b>	2022		260
<i>Full bodied and rich with notes of ripe red plum, black cherry cloves and a hint of sweet tobacco. It has a great tannic structure which complements its deep toasted coconut and dark chocolate flavours.</i>			
<b>Neethlingshof, Stellenbosch, The Caracal</b>	2020		340
<i>Pronounced aroma profile of cooked black plum and blackcurrant with a touch of toffee apple and traces of tobacco and spice offered by the toasting of the oak. An elegant yet full-bodied dry red wine which exhibits flavours of blackberry, mulberry and sour black cherry with the concentration of fruit giving off a savoury, tar like finish. Well-structured and firm tannins.</i>			
<b>Rupert &amp; Rothschild, Western Cape, Classique</b>	2018		320
<i>Bordeaux-style blend. Alluring aromas are lead with a vibrant floral expression, followed by generous black cherries, plum, and blackcurrant. The use of oak is subtle and supportive, lifting the aromatic profile with oak spice and graphite notes. Balanced palate with poised acidity providing a rich and silky mouth feel.</i>			
<b>Rupert &amp; Rothschild, Stellenbosch, Baron Edmond</b>	2015		560
<i>Delicate aromas of blackberry, blackcurrants, cedar wood and forest floor. Classically structured mouthfeel with a supple texture, complex layers and a focused linearity on the finish. A delicious partner with beef sirloin, parsnip puree, potato fondant and grape pomace jus</i>			



Wines are kept at The Dining Room cellar and may require 15-20 minutes to be delivered to The Beach Club and The Gulai House.

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



## DESSERT

### FRANCE

**Sauternes, Château Bastor-Lamontagne - 37.5cl**

2020

RP90  330

*Has a fresh, vibrant bouquet with scents of pineapple, citrus peel and apple, perhaps a little light and more malic than expected, yet fresh and focused. The palate is expressive and harmonious. There is impressive tension here, the acidity cutting straight through the lightly honeyed fruit, and it finishes in some style, with a long spicy aftertaste.*

**Sauternes, Château Suduiraut**

2010

RP93  770

*Features quite a savory nose with notes of lightly browned toast, salted almonds, nutmeg and cinnamon over a core of crème caramel, pear tart and peach cobbler. The palate is decadently sweet, concentrated and unctuous with soft acidity and a spicy finish.*

**Sauternes, Réserve du Ciron, Calvet - 37.5cl**

2016

 170

*Ripe apricot and creamed-apple flavors give this wine a crisp edge. Underneath plenty of ripe honey and spice is cut with acidity, giving balance to the wine. It is bright at the end and never cloying.*

**Sauternes, Château d'Yquem**

2010

RP98  3480

*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.*




Wines are kept at The Dining Room cellar and may require 15-20 minutes to be delivered to The Beach Club and The Gulai House.


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


## DESSERT

### HUNGARY

**Simkó Pince, Tokaji, Aszú 4 Puttonyos 50cl** 2015  380  
*Big and bold the nose reveals layers of dried fruits, beeswax, honey and caramel, besides the typical notes of oak ageing. An elegant acidity enlivens the palate, highlighting a core of juicy tropical fruit and citrus. Residual sugar, volume and alcohol are all seamlessly integrated in this unctuous wine.*

### GERMANY

**Wittmann, Rheinhessen, Auslese, Riesling 50cl** 2015  210  
*In the nose a lot of sweet fruit, such as citrus fruit and dried yellow fruit. On palate the beautiful game between sweet and sour. The wine remains drinkable despite its concentration. Long aftertaste there is also a sublime mineral touch.*


**Ansgar Clüsserath, Neumagener Rosengärtchen, Auslese, Riesling** 2019  280  
*Clear, medium yellow. On the nose there is ripe fruit, tangerine, peach blossom but still slightly restrained. The palate comes with a lot of traction, ripe fruit, grippy acidity, harmonious sweetness, tangerine notes, fine minerality, spiciness and densely integrated.*

### ITALY

**La Gioiosa Moscato** NV 160  
*Pale straw yellow with a fine, delicate perlage; intensely fruity and aromatic bouquet reminiscent of exotic fruit. Sweet and round in the mouth, with a persistent, pleasant fruity aftertaste.*

**Paolo Saracco Moscato d'Asti** 2021 240  
*Tantalizing scents of citrus blossom, yellow peach and aromatic herb. The creamy, foaming palate offers apricot, candied tangerine zest, lemon drop and a note of crystallized ginger. Bright acidity and a hint of thyme lift the rich flavours.*

### AUSTRALIA

**Mount Horrocks, Clare Valley, Cordon Cut Riesling 37.5cl** 2009  180  
*Succulent and juicy, candied citrus fruits with hints of ginger, vanilla and other heady spices, trademark minerality and balancing fresh acidity.*



Wines are kept at The Dining Room cellar and may require 15-20 minutes to be delivered to The Beach Club and The Gulai House.

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

## PORT

**Taylor's, Late Bottled Vintage Port**

2016



390

*Blackberries with some dried fruit and hints of sultanas. Slightly lifted. It's medium-bodied with lovely sweetness and a lightly chewy and grippy ending that turns sweet and slightly dry at the end.*

**Graham's, Late Bottled Vintage Port**

2013

300

*A lovely honeysuckle fragrance as well as hints of mint, often present in Graham's wines, along with bright, attractive tropical fruit notes in the background. Sumptuous ripe black fruit flavours on the palate combining with hints of kirsch. The fine-grained tannins give the wine balance and structure, whilst good acidity underscores the wine's freshness.*

**Graham's 10 Year Old Tawny Port**



410

*This has a zesty, sweet floral aroma, with delicate, well-spiced flavors of apple tart, flan and cocoa powder. The plush, mouthfilling finish of cream, vanilla and raspberry is fresh and balanced*



*Wines are kept at The Dining Room cellar and may require 15-20 minutes to be delivered to The Beach Club and The Gulai House.*

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

## SHERRY

**Gonzalez Byass, Alfonso, Oloroso Seco - Dry 37.5cl**

*Tasty, structured and persistent wine. An “oloroso” with an amazing range of aromas that go from the typical toasting to notes of truffle, vegetation, and the vanilla of the American oak.*



110

**Gonzalez Byass, Leonor, 12 Anos, Palo Cortado Seco - Dry 37.5cl**

*The bouquet reveals intense, multi-layered aromas of walnuts and hazelnuts - accompanied by notes of the finest oak wood and subtle hints of bitter orange. On the palate, this sherry is wonderfully dry and presents a velvety, soft texture that harmonizes perfectly with the aromas of the nose. The long, aromatic finale is accompanied by a nutty touch.*



110

**Gonzalez Byass, Cristina Oloroso Medium - Sweet 37.5cl**

*Cristina is a medium Sherry with a small addition of PX. It shows a bright amber color and on the nose clean aromas with subtle notes of raisins and figs from the PX. On the palate slightly sweet with hints of oak and a long finish. Should be served slightly chilled. Ideal as an aperitif with cheese or paté or enjoyed on its own.*



110

**Gonzalez Byass, Nectar, Pedro Ximenez Dulce - Sweet 37.5cl**

*On the nose, it offers extremely rich aromas, with a predominance of sweet notes of dried fruits such as raisins, figs and dates, accompanied by aromas of honey, syrup and candied fruits, accentuating the toasted tones over time. A palate that is velvety and unctuous, with an acidity that mitigates the extreme sweetness and warmth of the alcohol, and a very long and tasty finish.*



110



*Wines are kept at The Dining Room cellar and may require 15-20 minutes to be delivered to The Beach Club and The Gulai House.*

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

## ZERO

In a society that is becoming increasingly health conscious and that is significantly reducing the consumption of alcohol, non-alcoholic wines are aimed for the wine drinker who appreciates all the flavour and complexity of the best wines, but is looking for an alternative without alcohol as a healthy option.

This non-alcoholic wine is directly produced from high quality wine from which alcohol is removed through non-aggressive methods. Regardless of the semantic debate on whether or not this is wine, the facts make it clear that this wonderful product is wine, and preserves all its qualities and characteristics from which has been removed only one component: the alcohol.

### SPARKLING

#### ***Le Petit Béret, Blanc de Blancs, France***

220

*Made from 100% Chardonnay grapes and has a pale yellow color with fine bubbles. The wine has a complex, fruity, and rich taste with notes of nutmeg, pineapple, rose petals, and jasmine flowers. The drink feels round in the mouth and the bubbles blend beautifully with the structure, highlighted by the light bitter and intense fruity flavors that prolong the aftertaste.*

### ROSÉ

#### ***Le Petit Béret, Virgin Rosé, France***

150

*Made from Grenache Cinsault grapes, the nose entices with its aromas of citrus fruit, pink grapefruit, lighter smoky, mineral notes and fine fresh floral touches. The palate is pleasant and voluptuous, invigorated by a beautiful vivacity which gives way to fruity flavours of fresh red fruits and citrus fruits, enveloping the structure to give an intense yet elegant experience.*



*Wines are kept at The Dining Room cellar and may require 15-20 minutes to be delivered to The Beach Club and The Gulai House.*

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

# ZERO

## WHITE

### **Le Petit Béret, Sauvignon, France**

220

*Pale yellow colour with straw hues. The nose reveals notes of grapefruit, blood orange and lemon. The palate is seductive with its liveliness and refreshing citrus flavours in keeping with the profile of the Sauvignon grape variety. Light and fresh, with a supple structure and long finish.*

### **Le Petit Béret, Virgin Chardonnay, France**

220

*Its straw yellow colouring with golden reflections makes us explore a vast aromatic palette, the nose seduces with its bewitching aromas of ripe apple, pear and exotic fruits. The mouth seduced by its fresh citrus notes and its fruity gourmet flavors, mango, apples and pears, all in elegance. This blend promotes a natural composition.*

## RED

### **Señorio de la Tautila, Tinto, Spain**



240

*Is distinctive for its abundant fruit expression which are rich in notes of plum and berries. Despite its strong ripe cherry colour, the wine is of a mild intensity, surprising tastebuds at the first instance with its bold fruitiness. This red wine, made from Tempranillo grapes grown in Castilla-La Mancha in Spain*

### **Le Petit Béret, Virgin Pinot Noir, France**

220

*Its ruby color makes us discover a vast aromatic palette, the scent seduces with its aromas of red fruits, cherries and fine touches of undergrowth and sweet spices. The palate is distinguished, by fruity cherry and finely woody flavors give the whole roundness with melted and delicate tannins. of fresh red and citrus fruits creating an intense, delicate and unforgettable taste.*

### **Le Petit Béret, Virgin Syrah, France**

220

*Blend of Syrah and Grenache with fine aromas and powerful notes. This non-alcoholic red wine with intense ruby color and purple nuances lets you discover an extensive aromatic palette. The taste and aroma has notes of red and black fruits such as raspberries, strawberries and black cherries. On the palate, the 0.0 red wine is velvety, delicate and silky. The fruity flavors and light tannins provide an elegant structure, all in balance.*



Wines are kept at The Dining Room cellar and may require 15-20 minutes to be delivered to The Beach Club and The Gulai House.

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

## SAKE COLLECTIONS

### SAKE

#### **Shichiken Yamanokasumi Sparkling, Yamanashi**

410

*Pronounced aromas of rare cheesecake, butter, pineapple and coconut cream. Super malty on the palate with a touch of salinity and a well-balanced refreshing sweetness. Depth and sophistication produce a velvety texture in the mouth. The long, umami-fueled finish leaves you thirsting for more.*

Alcohol: 11%    Polishing: 60%    Smv: +1 (Semi Dry-Light)    Acidity: 1.4

#### **Jozen, Mizuno Gotoshi, Sparkling Sake, Niigata - 36cl**

230

*The nose on this sake has creamsicle and tart green apple. The carbonation in this sake gives a light palate feel full of lychee, cream soda, guava and lemon meringue pie. This sake is off-dry with surprisingly dry finish.*

Alcohol: 13%    Polishing: 60%    Smv: -12 (Dry-Light)    Acidity: 1.4

#### **Iwa 5**

1350

*Blended sake by former Dom Perignon cellar master Richard Geoffroy. Through precise orchestration, five classes of elements sing in unison to create IWA 5. A sake with notes of plum, almond, butter and orange. Great presence, from the first glance down to the very last sip, through the seamless flow of a wide spectrum of characters. Perfectly balanced, weightless yet profound, intense and persistent.*

Alcohol: 15%    Polishing: 35%    Smv: -1.5 (Semi Dry-Light)    Acidity: 1.4

#### **Kamoshibito Kuheiji, Eau du Désir, Aichi**



420

*A beautiful and elegant sake with complexity and energy, it has melon, pear, apple on the nose, with a hint of lychee, wood leaf, and Japanese cypress. The sake is a pleasant balance between white chocolate sweetness and Mandarin orange peel bitterness, and serves well with all cuisines.*

Alcohol: 16%    Polishing: 50%    Smv: +3 (Semi Dry-Light)    Acidity: 1.6

#### **Katsuyama, Sensho Masamune, Junmai Daiginjo, Miyagi**



540

*With a hint of cedar wood, cotton candy, watermelon, plum and grape on the nose, and apple, pineapple, cardamom and kampo pepper on the palate, this sake displays good layers of umami and a velvety raisin texture.*

Alcohol: 16%    Polishing: 50%    Smv: - (Sweet Dry)    Acidity: 1.4

#### **Urakasumi, No. 12, Junmai Ginjo, Miyagi**



390

*Very own Kyokai yeast No.12, discovered by Urakasumi. Clear, pale in appearance. Muscat, lemon, ripe persimmon, hints of banana and sugar cane aromas. Light, medium dryness, and a higher acidity on the palate.*

Alcohol: 15.5%    Polishing: 55%    Smv: +3 (Semi Sweet-Light)    Acidity: 1.3



Wines are kept at The Dining Room cellar and may require 15-20 minutes to be delivered to The Beach Club and The Gulai House.

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

**Toko, Dewasansan, Junmai Ginjo, Yamagata**

 380

An elegant sake made from Dewasansan rice with melon, cotton candy, hints of orange rind, blossom and lemongrass. Soft and delicate. Beautiful feminine sake

Alcohol: 15.0% Polishing: 55% Smv: +1 (Dry-Light) Acidity: 1.5

**Tatenokawa 33 Junmai Daiginjo, Yamagata**

 520

Tatenokawa polished it down to 33% of the original grain size, opening the brew up to sweetness, umami, and acidity. Nose is ripe fruit, and the first sip is as soft and light as silk. As it slides over your tongue the flavor expands and blossoms, so that by the finish your mouth and heart both feel equally beautiful.

Alcohol: 15% Polishing: 33% Smv: -3 (Semi sweet-Light) Acidity: 1.5

**Tatenokawa Seiryu Junmai Daiginjo, Yamagata**

330

A light bodied filled with fresh fruit fragrance of melon & Japanese pears on nose. The palate has a slight hint of acidity, followed by a gentle smooth finish.

Alcohol: 14.5% Polishing: 50% Smv: +3 (Dry-Light) Acidity: 1.4

**Born Migaki 55 Junmai Ginjo, Fukui**

290

Brewed with gohyakumangoku, rice polishing ratio is 55. Aged for a long time at ice-cold temperatures, hints of pear lychee and green apple, rounded texture with clean dry finish

Alcohol: 16.0% Polishing: 55% Smv: +3 (Dry-Medium) Acidity: 1.5

**Born Ginsen Tokubetsu Junmai Daiginjo, Fukui**

400

The taste is clean with a subtle nose. Well balanced taste & fragrance that comes with a hint of grapefruit at the finish. Bright citrusy, grapefruits note, fragrant style, great fragrance with delicate fruity sweetness, long elegant & balanced

Alcohol: 15.0% Polishing: 50% Smv: +1 (Off Dry-Light) Acidity: 1.5

**KID Tokubetsu Junmaishu Karakuchi, Wakayama**

340

It is made according to the "binkan hiire" method: the sake is bottled but the bottles are not completely closed. They are first heated to + 65 ° C. This low pasteurization preserves taste and scents to the beverage and a nice freshness. This Karakuchi Kid have soft taste and flavor of rice with a crisp finish.

Alcohol: 15% Polishing: 50% Smv: +6 (Dry-Light) Acidity: 1.5

**KID Junmai Ginjo, Wakayama**

380

With Kishu's soft and friendly taste of water, this sake is soft & tender, with a sense of transparency. It uses Gohyakumangoku & Yamadanishi rice for this sake. the elegant scent coupled with the soft & gentle mouth feel makes this a gloriously elegant sake.

Alcohol: 15% Polishing: 55% Smv: +4 (Dry-Rich) Acidity: 3.0

**Nanbu Bijin, Tokubetsu Junmai, Iwate**

 350

Rich, but refreshing, medium intensity of aromas. Quality rice notes with some floral characters and marshmallow. Velvety texture, subtle. Savoury umami on the mid palate. Dry, medium+ weight, lasting long.

Alcohol: 15% Polishing: 55% Smv: +4 (Rich-Dry) Acidity: 1.5



Wines are kept at The Dining Room cellar and may require 15-20 minutes to be delivered to The Beach Club and The Gulai House.

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



**Midorikawa, Honjozo, Niigata**

330

Classic light-bodied and elegant sake. Faint notes of age on the nose-- nutmeg, rum, creme brulee-- while the palate is the platonic ideal of Niigata clarity. Ocean mist, sharp minerality, sagebrush, steamed honey chestnuts and steamed rice. The texture is soft and fuzzy like fine velour.  
Alcohol: 15.5%      Polishing: 60%      Smv: +4 (Medium Light-Dry)      Acidity: 1.6

**Okuhida, Karakuchi, Junmai**

270

Soft, delicate texture spreads across the palate, along with sweet fragrance of ripening melon and bananas. Enjoy warm or chilled.  
Alcohol: 15%      Polishing: 60%      Smv: +10 (Semi sweet-Light)      Acidity: 1.6

**Kamoshibito Kuheiji, Junmai Daiginjo, Sauvage**

420

The aroma is calm and soft, with herbal aromas such as green grass and grains. At the same time, it has the sweet aroma of fresh fruits and citrus peels, which brings out the taste and slightly bitter characteristics of Omachi.  
Alcohol: 16%      Polishing: 60%      Smv: +-0 (Dry-Light)      Acidity: 1.5

**Morita Owari Chita No Onigoroshi**

270

A Medium-dry type. Cleanses the palate yet leaves a crisp aftertaste. A rich full bodied sake. Goes best with stronger flavoured dishes but tempura and yakitori make a good match.  
Alcohol: 14.5%      Polishing: 78%      Smv: +3 (Dry-Medium)      Acidity: 1.8

**Dassai, 39 Junmai Daiginjo**

490

Its luscious and juicy attack materializes the well-ripened fruit perceived on the nose, with an additional hint of sweetness. As it evolves in the mouth, fresher notes (Japanese melon) appear, elevating this sake to a brilliant finale.  
Alcohol: 16.0%      Polishing: 39%      Smv: +3 (Off Dry-Light)      Acidity: 1.4

**Kameizumi, Cel - 24, Junmai Ginjo, Nama Genshu**

390

A gem from the heart of Kochi: fresh and green on the nose with lush apple and grapes. Rich and ripe tropical fruits such as sweet pineapple, banana and pear on the palate with kick of citrus and tart apple. Its softness leads to a lingering finish with subtle effervescent Nama notes, refreshing and light.  
Alcohol: 14.0%      Polishing: 50%      Smv: -15 (Off Dry-Light)      Acidity: 1.3

**FLAVOURED SAKE****Heiwa Shuzo Tsuru-Ume Yuzushu, Wakayama**

280

Made with 50% of pure and sour yuzu juice, this yuzu-sake is very refreshing and whilst it has a little sweetness in the finish, it is very well balanced and not overpowering. It's fruity and refreshing with punchy citrus fruits leading the way yuzu, lime, mandarin, lemon and notes of grated ginger are all present. Fresh & vibrant.  
Alcohol: 7.5%

**Umenoyado Lychee, Nara**

330

Has a captive floral aroma and the elegant sweetness of lychee, it is perfect for those who are looking for an exotic tropical liqueur to enjoy over the summer. Luscious and smooth, best served on the rocks or with chilled soda  
Alcohol: 8.0%



Wines are kept at The Dining Room cellar and may require 15-20 minutes to be delivered to The Beach Club and The Gulai House.

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

## UMESHU

**Hoshiya Mutenka Joto Umeshu, Kagoshima** 310

*Using top quality japanese plum and shochu, the plum is aged in shochu for at least 1 year of more without any artificial plum flavours, colourants or acidulants, resulting in a plum wine with a refreshing acidity. Raw honey and brandy are added to give layers to the wine, with a definite sweetness to the palate.*

*Alcohol: 14%*

**Kunizakari, Sakegura No Muroka, Umeshu** 320

*The nose and palate show marzipan with and rich texture. It is sweet and tangy with complex flavours.*

*Alcohol: 14%*

**Umenoyado, Ryokucha, Umeshu** 350

*Combined with Japanese green tea, the relaxing tea aroma and the fresh acidity of the plum perfectly bring out the soft and sweet flavor*

*Alcohol: 8%*

## SHOCHU

**Takara , Shochu, Nippon** 260

*Takara Shochu has a nose of warm sugar cane, sweet corn, cinnamon, vanilla, and baking spices. The palate is crisp and clean with a gentle green olive minerality that would be ideal for a martini.*

*Alcohol: 24%*



*Wines are kept at The Dining Room cellar and may require 15-20 minutes to be delivered to The Beach Club and The Gulai House.*

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