



## | WAN HAO CHINESE RESTAURANT ALA-CARTE MENU |

### APPETIZER & HONGKONG-STYLE BARBECUE | 前菜, 燒味篇

北京片皮烤鴨 Peking duck served with traditional Chinese crêpe	\$90 whole
圓筒豬手 Pig knuckle stuffed with minced pork and bacon	\$20 small
話梅花彫冷醉蝦 Poached prawns marinated with sour plum and Chinese shaoxing wine	\$20 small
海蜆酒醉鳳翼 Drunken chicken wing served with jelly fish	\$20 small
滷水豆腐鴨片 Teochew-styled sliced duck and beancurd	\$20 small
風味吊片絲 Crispy squid tossed with pork floss, salt and pepper	\$15
五香牛展 Shin of beef with five spices	\$15

### SHARK'S FIN & BIRD'S NEST

#### 魚翅, 燕窩類

紅燒鮮蟹鉗骨翼翅 Braised superior shark's fin broth with crab claw	\$150 per person
紅燒海味骨翼翅 Braised superior shark's fin broth with shredded abalone, conpoy, fish maw and sea cucumber	\$90 per person
鮮人參佛跳牆 Buddha Jump Over The Wall Shark's fin, premium abalone, fish maw, sea cucumber, pig's tendon, conpoy, ham, mushroom, ginseng and chicken	\$90 per person
紅燒大鮑翅 Braised superior shark's fin	\$70 per person
翅骨湯野菌瑤柱脯燉排翅 Double-boiled superior shark's fin with whole conpoy and Italian cepe mushroom in shark's bone consommé	\$68 per person
紅燒蟹肉燕窩 Braised bird's nest with crab meat and minced ham	\$68 per person
芙蓉玉帶燴燕窩 Steamed savoury egg white topped with bird's nest, shredded scallops and crab roe	\$68 per person

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柱脯花膠腿片燉排翅  
Double-boiled shark's fin with fish maw, conpoy and ham \$65  
per person

龍鳳大生翅  
Braised shark's fin with shredded lobster and chicken \$45  
per person

#### ABALONE

鮑魚，海味

蠔皇澳洲野生青邊鮑魚  
Whole supreme Australian green lip abalone \$11.50  
per 100g

紅燒二頭澳洲鮑魚  
Whole Australian two-headed abalone \$75  
per piece

紅燒二頭紐西蘭鮑魚  
Whole New Zealand two-headed abalone \$70  
per piece

黃燜三頭澳洲湯鮑  
Whole Australian three-headed abalone in chef's special recipe broth \$45  
per piece

黃燜鮮吉品湯鮑  
Braised whole premium abalone with bai ling zhi mushrooms and vegetables  
in chef's special recipe broth \$40  
per piece

發財富貴盆  
Braised premium abalone, fish maw, sea cucumber, goose web and vegetables \$40  
per piece

鮮鮑片海帶豆腐  
Sliced abalone braised with seaweed, beancurd, mushroom and seasonal vegetables \$20  
per person

碧綠百靈菇海參扣鵝掌  
Braised sea cucumber, goose web, bai ling zhi mushroom and seasonal vegetables \$18  
per person

#### SOUP

湯羹

翅骨湯野菌燉雙寶  
Double-boiled fish maw with conpoy, bamboo pith and cepe mushroom  
served in shark's bone consommé \$20  
per person

魚翅綉球翅骨湯  
Shark's fin and shrimp paste ball stuffed with diced ham and diced enoki mushrooms  
served in shark's bone consommé \$20  
per person

龍皇太子羹  
Lobster broth with scallop, crab meat, roe, asparagus, beancurd and savoury egg white \$18  
per person

黃耳雪蛤雞茸羹  
Chicken broth with hashima and yellow fungus \$15  
per person

宋嫂魚羹  
Fish broth with parma ham, bamboo shoot and assorted mushrooms \$13  
per person

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文絲海鮮酸辣湯 Hot and sour broth with assorted seafood, bamboo shoot and agaric	\$13 per person
上湯龍鳳球 Conpoy and shrimp paste ball served in superior consommé	\$12 per person
云池玉液羹 Vegetarian broth with luffa, assorted mushrooms, bamboo shoot, fungus and beancurd	\$10 per person

## SEAFOOD 海鮮

石窩黑椒鱸魚球 Braised sea perch fillet with shredded onions and black peppercorn served in a stone pot	\$30 small
XO醬西芹甜豆炒斑球 Wok-fried garoupa fillet with celery and sweet peas in spicy XO sauce	\$28 small
白雪藏龍 Stir-fried lobster with savory egg white, fresh milk, shrimp roe and vegetables	\$40 small
銀絲玉蘿蝦球 Braised prawns served with bean starch noodles, scallion and coconut cream	\$35 small
鳳梨醬蝦仁 Sautéed shrimps in pineapple sauce	\$26 small
玉液浸星斑球 Spotted garoupa fillet and bean starch noodles served in congee stock and shark's bone cartilage	\$28 small
鳳巢三文寶盒 Sautéed diced salmon with spicy sauce served in a taro nest	\$26 small
風味軟殼蟹 Crispy soft shell crab with spicy pepper, salt, garlic and pork floss	\$38 small
姜花醬蒸大蟹鉗 Steamed crab claw in nyonya sauce	\$30 per piece
七味焗巴馬鱸魚 Oven-baked sea perch fillet with parma ham in pineapple sauce	\$18 per person
京醬汁焗鱸魚 Oven-baked sea perch fillet with kai lan, lotus root, shrimp roe served in chef's special sauce	\$18 per person
砵仔鳳凰焗海鱸 Oven-baked egg with diced sea perch fillet, honey-glazed pork, dried shrimp and mandarin orange peel	\$32 small
雀巢香芒蜜瓜海皇 Sautéed scallops, prawns, coral clams, mango and honey dew balls served in potato nest	\$38 small

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香料醬爆蝦球  
Stir-fried crispy prawns with custard sauce and chili powder \$32  
small

百里香煎焗活蝦  
Pan-fried live prawns with thyme \$38  
small

荔枝糖醋枇杷釀蝦  
Sautéed prawns stuffed with shrimp paste and oats,  
served with lychee and bell pepper in sweet and sour sauce \$30  
small

## LIVE SEAFOOD

### 活海鮮

東星斑  
Spotted east star garoupa \$15  
per 100g

西星斑  
Spotted west star garoupa \$12  
per 100g

筍殼魚  
Soon hock \$10  
per 100g

活蝦  
Prawns \$9  
per 100g

本地龍蝦  
Lobster \$15  
per 100g

Choice of preparation | 活海鮮烹調方式

港式蒸 | Steamed with soy sauce

油鹽水浸 | Clear-poached with salt water, spring onions and roasted garlic

梅菜雲耳蒸 | Steamed with fungus and preserved vegetables

杞苗浸 | Poached with gau gei in superior stock

姜絲油浸 | Deep-fried with shredded ginger in light soy sauce

## POULTRY, PORK, LAMB, VENISON & BEEF

### 雞, 豬, 牛, 鹿

醬爆七彩鹿柳  
Stir-fried venison with white shimeijim mushrooms, celery and bell pepper \$26  
small

黑椒雙菇鹿柳條  
Sautéed venison with assorted mushrooms and black peppercorn \$26  
small

海參栗子鴨片  
Sliced duck, sea cucumber, chestnut in Chinese shao xing wine served in a claypot \$28  
small

白灼蘭苗和牛肉  
Poached wagyu beef with vegetables in light soy sauce \$68  
small

醬爆彩盞羊腩肉  
Sautéed lamb chop with baby corn in spicy sauce served in rice basket \$40  
small

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話梅晶梨牛柳粒 Pan-fried beef tenderloin topped with light wasabi sauce served with chilled fresh pear marinated in sour plum	\$30 small
紅酒黑椒牛柳粒 Wok-fried beef tenderloin with mushrooms and black peppercorn in red wine sauce	\$30 small
花香煎焗黑豬扒 Pan-fried US Kurobuta pork chop in peanut sauce served with white shimeiji mushroom and Hong Kong kai lan	\$15 small
山楂野草焗排骨 Braised spare ribs and hawthorn	\$12 per person
鮑魚鴛鴦雞煲 Chicken, abalone cubes, frog legs, mushrooms and scallion served in a claypot	\$38 small

#### SEASONAL VEGETABLES & BEANCURD

##### 蔬菜，豆腐

蟹肉蟹粉滑豆腐 Steamed egg white beancurd with crab meat, roe and asparagus	\$22 small
黃燜瑤柱蝦干扒津膽 Braised Chinese cabbage with conpoy and dried shrimps in chef's special recipe broth	\$22 small
金針銀絲菜煲 Squid, enoki mushrooms, dried shrimps and conpoy with bean starch noodles served in a claypot	\$18 small
火腩乾煸四季豆 Wok-fried spring bean with roasted pork and minced shrimps	\$18 small
鮑絲海帶豆腐 Braised home-made seaweed beancurd with shredded abalone, conpoy and mushroom	\$24 small
蠔皇梅菜扒芥蘭 Hong Kong kai lan braised with preserved vegetables in oyster sauce	\$18 small
珊瑚扒露筍 Braised asparagus with crab meat and roe	\$26 small
玉液瑤柱灼菜苗 Poached vegetables with conpoy served in congee stock and shark's bone consommé	\$20 small

#### VEGETARIAN DISHES

##### 素食

桂花酸辣素脆鱈 Vegetarian eel in sweet and sour sauce	\$15
如意三菇竹筍素翅羹 Vegetarian shark's fin broth with bamboo pith and assorted mushrooms	\$15 per person

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翡翠刺参素汤鲍	\$32
Braised mock abalone with vegetarian sea cucumber, sea moss and vegetables	small
金银玉萝素大虾	\$22
Stir-fried vegetarian prawns with taro and pumpkin	small
碧绿三菇扒豆腐	\$22
Braised beancurd with assorted mushrooms and seasonal vegetables	small
腰果宫保素鸡丁	\$28
Stir-fried diced vegetarian chicken with celery, cashew nuts and dried chilli, gong pao style	small
鼎湖上素	\$32
Braised assorted fungus, mushrooms and baby corn with seasonal vegetables	small
佛钵飘香	\$32
Stir-fried vegetarian ham, mushroom, celery and cashew nuts served in a taro basket	small
蜜桃草莓咕嚕素肉	\$28
Wok-fried vegetarian pork with peaches and strawberries in sweet and sour sauce	small
碧绿鲜菌素鲍丝焗伊面	\$20
Braised ee-fu noodles with shredded mock abalone and assorted mushrooms	small
禅园素火腿炒饭	\$20
Fried rice with vegetarian ham, carrot and sweet corn	small
<b>RICE &amp; NOODLES</b>	
粉，面，飯	
萬豪一品炒飯	\$30
Fried rice with diced scallops, shrimps, crab meat, chicken conpoy and asparagus	small
蟹肉瑤柱蛋白炒飯	\$28
Fried rice with crab meat, conpoy, asparagus and egg white	small
錦繡海鮮粒泡絲苗	\$28
Fragrant rice soup with assorted seafood, minced sole, salted vegetables & Japanese seaweed	small
火鴨絲茄子焗伊面	\$20
Stewed ee-fu noodles with duck and eggplant	small
豉椒牛肉河粉	\$20
Stewed rice noodles with sliced beef and bell pepper served in black bean sauce	small
腊味煙鴨粒炒飯	\$20
Wok-fried rice with smoked duck, Chinese sausage, and preserved meat	small
福建炒麵線	\$18
Stewed mee sua with honey-glazed pork and shrimps	small
美國龍蝦焗魚茸面	\$38
Stewed fish-flavoured noodles with lobster and enoki mushrooms	small

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## BEVERAGES

### COCKTAILS

*We believe that drinks should have great taste and use the best ingredients, which is why we always pour 45 ml (1.5 Oz.) servings*

Detroit Martini Belvedere with fresh mint, orange peel and a little sugar	\$21
Vesper Martini, c. 1960 42 Below, Bombay Sapphire, Martini Bianco with lemon peel	\$21
Oolong Kiwi Sling 42 Below Kiwi with chilled oolong tea, mint leaves, vanilla syrup and pineapple juice, served as a long drink	\$15
The Manuka Mule 42 Below Manuka, muddled lime chunks, mint leaves topped with ginger beer	\$15
Marasca Caipiroska 42 Below Passionfruit muddled with maraschino cherries, fresh lime and sugar	\$15
Falling Water A refreshing highball with 42 Below Feijoa with a slice of cucumber and topped with lemonade	\$14
Classic Gin Martini The Choice of one of our many gins. Please specify your style of preparation: Franklin, Bradford, Gibson, Dirty, or Bone Dry With Bombay Sapphire	\$21
The 20th Century Cocktail, 1939 Tanqueray 10, Martini Bianco, white crème de cacao, lemon juice	\$17
Corpse Reviver #2, c.1900 Tanqueray with Cointreau, Martini Bianco, fresh lemon juice and a dash of absinthe	\$17
Bitter Chocolate Martini Tanqueray Gin, Campari, Grand Marnier, orange bitters, dark Crème de Cacao	\$15
The Aviation, c.1910 Bombay Sapphire, lemon juice, Maraschino liqueur	\$16
Daisy Buchanan Bombay Sapphire, apricot brandy, English breakfast tea, vanilla syrup, mint leaves served straight up or on the rocks	\$15
Gin Henley Bombay Sapphire, Pimm's No.1, pink guava juice, apple juice, mint leaves	\$15
Lavender Collins Bombay Sapphire, lemon wedges, lavender syrup, soda	\$14

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## BEVERAGES

### THE STANDARD COCKTAILS

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Classic Daiquiri	\$15
Frozen Fruity Daiquiri (Strawberry or Mango)	\$16
Amaretto Sour	\$16
Bloody Mary	\$16
Cosmopolitan	\$18
Freddy Fudpucker	\$18
Gimlet	\$18
Harvey Wallbanger	\$18
Kamikaze	\$18
Margarita	\$18
Mai Tai (Modern Version)	\$18
Mojito	\$18
Negroni	\$18
Piña Colada	\$18
Sangria	\$18
Singapore Sling	\$18
Zombie	\$21
Long Island Iced Tea	\$21

### BEER

Erdinger Yeast		330ml \$14	500ml \$19
Guinness	bottle \$14.5	330ml \$14	500ml \$19
Heineken	bottle \$14	330ml \$14	500ml \$19
Tiger	bottle \$14	330ml \$13.5	500ml \$18.5
Beck's (non-alcoholic)			\$12
Samuel Adams			\$14
Budweiser			\$14

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## BEVERAGES

### BEER

Tsing Tao	\$14
Carlsberg	\$14
San Miguel	\$14
Warsteiner Premium	\$14
Kilkenny (can)	\$14
Asahi	\$14
Corona	\$14
Duvel	\$17
Chimay Red 7.0%	\$17
Erdinger Dark	\$17.5
Erdinger Weissbier	\$17.5

### VODKA

*We believe that drinks should have great taste and use the best ingredients, which is why we always pour 45 ml (1.5 Oz.) servings*

42 Below	\$13.5
42 Below Kiwi	\$13.5
42 Below Feijoa	\$13.5
42 Below Passionfruit	\$13.5
42 Below Manuka Honey	\$13.5
Smirnoff Red	\$12.5
Smirnoff Black	\$15
Absolut	\$13.5
Absolut Citron	\$13.5
Absolut Mandarin	\$13.5
Absolut Vanilla	\$13.5
Absolut Peppar	\$13.5
Absolut Raspberri	\$13.5
Absolut Apeach	\$13.5
Absolut Ruby Red	\$13.5
Absolut Kurrant	\$13.5
Absolut Mango	\$13.5

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### VODKA

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Stolichnaya	\$12.5
Belvedere Citrus	\$18
Belvedere Pomarańcza	\$18
Żubrówka Bak's Bison Grass	\$18
Wyborowa Exquisite	\$20
Cîroc	\$22
Jean Marc XO	\$22
Grey Goose	\$22
Grey Goose L'Orange	\$22

### GIN

*We believe that drinks should have great taste and use the best ingredients, which is why we always pour 45 ml (1.5 Oz.) servings*

Beefeater	\$12.5
Gordon's	\$12.5
Bombay Sapphire	\$13.5
Tanqueray	\$13.5
Tanqueray 10	\$17
Hendrick's	\$17

### RUM, RHUM & CAÇHACA

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Pyrat XO	\$15
Myer's Dark	\$13.5
Mt Gay	\$13.5
Bacardi Superior	\$12.5
Bacardi Oro	\$13.5
Bacardi Limon	\$13.5
Bacardi Apple	\$13.5
Bacardi 151 Overproof	\$18

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## BEVERAGES

### RUM, RHUM & CAÇHACA

*We believe that drinks should have great taste and use the best ingredients, which is why we always pour 45 ml (1.5 Oz.) servings*

Havana Club 3 anos	\$13.5
Damoiseau 3 Years	\$13.5
Damoiseau 8 Years	\$20
Damoiseau 15 Years	\$30
Caçhaca 51	\$14
Pitu	\$15

### TEQUILA & MEZCAL

*We believe that drinks should have great taste and use the best ingredients, which is why we always pour 45 ml (1.5 Oz.) servings*

Sauza Extra Gold	\$12.5
Sauza Hornitos	\$13.5
Sauza Commemerativo Añejo	\$13.5
Don Julio Reposado	\$15
Patron Silver	\$21
Patron Reposado	\$22
Patron Anejo	\$24
El Señorío Joven	\$16
El Señorío Reposado	\$18

### BRANDY

*We believe that drinks should have great taste and use the best ingredients, which is why we always pour 45 ml (1.5 Oz.) servings*

Hennessey VSOP	\$18
Remy Martin VSOP	\$18
Martell VSOP	\$18
Camus VSOP	\$18
Otard VSOP	\$18
Hennessey XO	\$30
Martell Cordon Bleu	\$30
Remy Martin XO	\$30
Chateau de Laubade XO	\$20

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## BEVERAGES

### WHISKY

*We believe that drinks should have great taste and use the best ingredients, which is why we always pour 45 ml (1.5 Oz.) servings*

Ballantine's Finest	\$13.5
Johnnie Walker Red Label	\$13.5
Johnnie Walker Black Label	\$16
Johnnie Walker Gold Label	\$20
Johnnie Walker Blue Label	\$40
Dewar's 12 Years	\$15
Dewar's 18 Years	\$30
The Famous Grouse	\$13.5
Chivas Regal 12 Years	\$16
John Jameson	\$14
Glenmorangie, 10 Years, (Highland)	\$18
Balvenie, Single Barrel, 15 Years, (Speyside)	\$30
Macallan, 12 Years, (Speyside)	\$18
Glenfiddich, 12 Years (Speyside)	\$18
Glenfiddich Solera Reserva 15 Years (Speyside)	\$25
The Glenlivet, 12 Years, (Speyside)	\$18
Ardbeg, 10 Years, (Islay)	\$30
Highland Park Malt, 12 Years, (Isle of Orkney)	\$18
Caol Ila, 12 Years, (Islay)	\$18
Suntory Yamazaki	\$18

### BOURBON

*We believe that drinks should have great taste and use the best ingredients, which is why we always pour 45 ml (1.5 Oz.) servings*

Bulleit 8 Years	\$13.5
Jim Beam	\$13.5
Knob Creek 9 Years	\$18
Bookers	\$30
Maker's Mark	\$15
Blanton's Single Barrel Original	\$14

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## BEVERAGES

### BOURBON

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Woodford Reserve	\$15
Jack Daniels	\$15
Georges Dickel 12 Years	\$17
Canadian Club	\$13.5
Canadian Club 12 Years	\$15

### LIQUEUR

*We believe that drinks should have great taste and use the best ingredients, which is why we always pour 45 ml (1.5 Oz.) servings*

Amaretto Disaronno	\$12.5
Bailey's Irish Cream	\$12.5
Cointreau	\$12.5
Drambuie	\$12.5
Grand Marnier	\$12.5
Kahlua	\$12.5
DOM Benedictine	\$12.5
Jagermeister	\$12.5
Romana Sambucca	\$12.5
Branca Menta	\$12.5
Taylors Tawny Port	\$12.5
Jacques Senaux 70%	\$18
Malibu	\$12.5
Marie Brizard Range	\$12.5
Tia Maria	\$12.5
Frangelico	\$12.5
Pernod	\$12.5
Martini Extra Dry	\$12.5
Martini Bianco	\$12.5
Martini Rosso	\$12.5
Campari	\$12.5
Pimm's No 1	\$12.5
Harveys Bristol Cream	\$12.5

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## BEVERAGES

### ALCOHOL FREE MIXES

Beach Blossom Apple Juice, grenadine syrup, milk, ginger ale	\$12
Fruit Punch Chilled Juice with Grenadine Syrup	\$12
Punchless Piña Colada Coconut cream, pineapple juice, lime juice	\$12
Shirley Temple Lime juice, 7-Up, grenadine syrup	\$12
Virgin Mary Tomato Juice, pepper, lea & perrins	\$12

### BLEND

Liquid Breakfast Pineapple and guava juices, mango, muesli, yoghurt	\$14
Mango Spice Mango blended with soy milk, coconut cream, honey and cinnamon	\$14
Hum zinga' Pineapple, mango, papaya	\$14
Berries etc. Mixed berries with apple juice, honey and soy milk	\$14

### JUICES, THE DAILY SQUEEZE

Pineapple	\$14
Orange	\$14
Carrot	\$14
Watermelon Juice	\$14

### BOTTLE JUICES

Grapefruit	\$10
Mango	\$10
Pink Guava	\$10

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## BEVERAGES

### ICED TEAS

Iced Lemon Tea	\$10
Iced Peach Tea	\$10
Iced Lychee Tea	\$10
Iced Raspberry Tea	\$10

### MILKSHAKE

**\$14**

Fresh milk blended with a choice of premium ice cream:

Chocolate, Strawberry or Vanilla

### ICE FLOAT

**\$14**

A choice 7-Up, Pepsi, or coffee with a scoop of premium ice cream

### MINERAL WATER - STILL

Evian	500 ml \$8.5	1000 ml \$11
Fiji Water		1000 ml \$11
Aqua Panna	500 ml \$9	

### MINERAL WATER – SPARKLING

San Pellegrino	500 ml \$10.25
Perrier	330 ml \$8.75

### SOFT DRINKS

Pepsi	\$9.5
Diet Pepsi	\$9.5
Soda Water	\$9.5
7-Up	\$9.5
Tonic	\$9.5
Ginger Ale	\$9.5
Ginger Beer	\$9.5
Bitter Lemon	\$9.5
Red Bull	\$9.5

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## BEVERAGES

### ROASTED AND GROUND

Espresso	\$8
Double Espresso	\$9
Black Coffee	\$9
Machiato	\$9
Caffe Latte	\$9
Flat White	\$9
Cappuccino	\$9
Mochaccino	\$9
Hot Chocolate	\$9
Iced Mocha	\$10
Iced Cappuccino	\$10

### LOOSE-LEAF TEA

\$9

A Choice of English Breakfast, Earl Grey, Darjeeling,  
Organic Chamomile, Pure Assam, Organic Peppermint,  
Raspberry and Vanilla, Blackberry & Elderflower, Green Tea & Mango

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## BEVERAGES

### COCKTAIL

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Kir Royale Crème de Cassis and Champagne	\$25
Mimosa Freshly squeezed orange juice and Champagne	\$25
French 75 Beekeeper gin, Cointreau, fresh lemon juice and Champagne	\$25
After the Sunset 42 Below Kiwi Vodka, mango juice, Crème de Cacao and Champagne	\$25
Georgia Mint Julep, c. 1800 Remy Martin VSOP, peach brandy, mint leaves, caster sugar	\$20
Port & Cognac Sour Hennessy VSOP, ruby port, lime juice, vanilla syrup	\$18
Vanilla & Grapefruit Sidecar Hennessy VSOP, Cointreau, lime juice, grapefruit juice and vanilla syrup	\$20
Tippertone Remy Martin VSOP, mango, mint, apple juice and star anise	\$20
Apple Crumble Martini Johnnie Walker Black Label, muddled with green apple, butterscotch syrup, apple juice	\$23
Manhattan Soul Canadian Club with Cherry Heering and a dash of absinthe	\$18
Whiskey Sour The perfect way to enjoy a fine bourbon	\$18
General Lee Bulleit Bourbon with mint, apple juice and maple syrup	\$18
The Long Blood and Sand, 1923 Johnnie Walker Black Label, Martini Rosso, Cherry Heering, topped with orange juice	\$16
Classic Vodka Martini Choice from one of our many vodkas and Martini Dry. Please specify your preference: Franklin, Bradford, Gibson, Dirty, Bone Dry With 42 Below	\$21
Kentucky Rinse A Martini made from Grey Goose stirred with a dash of bourbon and served with cocktail onions	\$21

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## BEVERAGES

### COCKTAIL

*We believe that drinks should have great taste and use the best ingredients, which is why we always pour 45 ml (1.5 Oz.) servings*

Detroit Martini Belvedere with fresh mint, orange peel and a little sugar	\$21
Vesper Martini, c. 1960 42 Below, Bombay Sapphire, Martini Bianco with lemon peel	\$21
Oolong Kiwi Sling 42 Below Kiwi with chilled oolong tea, mint leaves, vanilla syrup and pineapple juice, served as a long drink	\$15
The Manuka Mule 42 Below Manuka, muddled lime chunks, mint leaves topped with ginger beer	\$15
Marasca Caipiroska 42 Below Passionfruit muddled with maraschino cherries, fresh lime and sugar	\$15
Falling Water A refreshing highball with 42 Below Feijoa with a slice of cucumber and topped with lemonade	\$14
Classic Gin Martini The Choice of one of our many gins. Please specify your style of preparation: Franklin, Bradford, Gibson, Dirty, or Bone Dry With Bombay Sapphire	\$21
The 20th Century Cocktail, 1939 Tanqueray 10, Martini Bianco, white crème de cacao, lemon juice	\$17
Corpse Reviver #2, c.1900 Tanqueray with Cointreau, Martini Bianco, fresh lemon juice and a dash of absinthe	\$17
Bitter Chocolate Martini Tanqueray Gin, Campari, Grand Marnier, orange bitters, dark Crème de Cacao	\$15
The Aviation, c.1910 Bombay Sapphire, lemon juice, Maraschino liqueur	\$16
Daisy Buchanan Bombay Sapphire, apricot brandy, English breakfast tea, vanilla syrup, mint leaves served straight up or on the rocks	\$15
Gin Henley Bombay Sapphire, Pimm's No.1, pink guava juice, apple juice, mint leaves	\$15
Lavender Collins Bombay Sapphire, lemon wedges, lavender syrup, soda	\$14

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## BEVERAGES

### THE STANDARD COCKTAIL

*We believe that drinks should have great taste and use the best ingredients, which is why we always pour 45 ml (1.5 Oz.) servings*

Classic Daiquiri			\$15
Frozen Fruity Daiquiri (Strawberry or Mango)			\$16
Amaretto Sour			\$16
Bloody Mary			\$16
Cosmopolitan			\$18
Freddy Fudpucker			\$18
Gimlet			\$18
Harvey Wallbanger			\$18
Kamikaze			\$18
Margarita			\$18
Mai Tai (Modern Version)			\$18
Mojito			\$18
Negroni			\$18
Piña Colada			\$18
Sangria			\$18
Singapore Sling			\$18
Zombie			\$21
Long Island Iced Tea			\$21
<b>BEER</b>			
Erdinger Yeast		330ml \$14	500ml \$19
Guinness	bottle \$14.5	330ml \$14	500ml \$19
Heineken	bottle \$14	330ml \$14	500ml \$19
Tiger	bottle \$14	330ml \$13.5	500ml \$18.5
Beck's (non-alcoholic)			\$12
Samuel Adams			\$14
Budweiser			\$14

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## BEVERAGES

### BEER

Tsing Tao	\$14
Carlsberg	\$14
San Miguel	\$14
Warsteiner Premium	\$14
Kilkenny (can)	\$14
Asahi	\$14
Corona	\$14
Duvel	\$17
Chimay Red 7.0%	\$17
Erdinger Dark	\$17.5
Erdinger Weissbier	\$17.5

### VODKA

*We believe that drinks should have great taste and use the best ingredients, which is why we always pour 45 ml (1.5 Oz.) servings*

42 Below	\$13.5
42 Below Kiwi	\$13.5
42 Below Feijoa	\$13.5
42 Below Passionfruit	\$13.5
42 Below Manuka Honey	\$13.5
Smirnoff Red	\$12.5
Smirnoff Black	\$15
Absolut	\$13.5
Absolut Citron	\$13.5
Absolut Mandarin	\$13.5
Absolut Vanilla	\$13.5
Absolut Peppar	\$13.5
Absolut Raspberri	\$13.5
Absolut Apeach	\$13.5
Absolut Ruby Red	\$13.5
Absolut Kurrant	\$13.5
Absolut Mango	\$13.5

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## BEVERAGES

### VODKA

*We believe that drinks should have great taste and use the best ingredients, which is why we always pour 45 ml (1.5 Oz.) servings*

Stolichnaya	\$12.5
Belvedere Citrus	\$18
Belvedere Pomarańcza	\$18
Żubrówka Bak's Bison Grass	\$18
Wyborowa Exquisite	\$20
Cîroc	\$22
Jean Marc XO	\$22
Grey Goose	\$22
Grey Goose L'Orange	\$22

### GIN

*We believe that drinks should have great taste and use the best ingredients, which is why we always pour 45 ml (1.5 Oz.) servings*

Beefeater	\$12.5
Gordon's	\$12.5
Bombay Sapphire	\$13.5
Tanqueray	\$13.5
Tanqueray 10	\$17
Hendrick's	\$17

### RUM, RHUM & CAÇHACA

*We believe that drinks should have great taste and use the best ingredients, which is why we always pour 45 ml (1.5 Oz.) servings*

Pyrat XO	\$15
Myer's Dark	\$13.5
Mt Gay	\$13.5
Bacardi Superior	\$12.5
Bacardi Oro	\$13.5
Bacardi Limon	\$13.5
Bacardi Apple	\$13.5
Bacardi 151 Overproof	\$18

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## BEVERAGES

### RUM, RHUM & CAÇHACA

*We believe that drinks should have great taste and use the best ingredients, which is why we always pour 45 ml (1.5 Oz.) servings*

Havana Club 3 anos	\$13.5
Damoiseau 3 Years	\$13.5
Damoiseau 8 Years	\$20
Damoiseau 15 Years	\$30
Caçhaca 51	\$14
Pitu	\$15

### TEQUILA & MEZCAL

*We believe that drinks should have great taste and use the best ingredients, which is why we always pour 45 ml (1.5 Oz.) servings*

Sauza Extra Gold	\$12.5
Sauza Hornitos	\$13.5
Sauza Commemerativo Añejo	\$13.5
Don Julio Reposado	\$15
Patron Silver	\$21
Patron Reposado	\$22
Patron Anejo	\$24
El Señorío Joven	\$16
El Señorío Reposado	\$18

### BRANDY

*We believe that drinks should have great taste and use the best ingredients, which is why we always pour 45 ml (1.5 Oz.) servings*

Hennessey VSOP	\$18
Remy Martin VSOP	\$18
Martell VSOP	\$18
Camus VSOP	\$18
Otard VSOP	\$18
Hennessey XO	\$30
Martell Cordon Bleu	\$30
Remy Martin XO	\$30
Chateau de Laubade XO	\$20

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## BEVERAGES

### WHISKY

*We believe that drinks should have great taste and use the best ingredients, which is why we always pour 45 ml (1.5 Oz.) servings*

Ballantine's Finest	\$13.5
Johnnie Walker Red Label	\$13.5
Johnnie Walker Black Label	\$16
Johnnie Walker Gold Label	\$20
Johnnie Walker Blue Label	\$40
Dewar's 12 Years	\$15
Dewar's 18 Years	\$30
The Famous Grouse	\$13.5
Chivas Regal 12 Years	\$16
John Jameson	\$14
Glenmorangie, 10 Years, (Highland)	\$18
Balvenie, Single Barrel, 15 Years, (Speyside)	\$30
Macallan, 12 Years, (Speyside)	\$18
Glenfiddich, 12 Years (Speyside)	\$18
Glenfiddich Solera Reserva 15 Years (Speyside)	\$25
The Glenlivet, 12 Years, (Speyside)	\$18
Ardbeg, 10 Years, (Islay)	\$30
Highland Park Malt, 12 Years, (Isle of Orkney)	\$18
Caol Ila, 12 Years, (Islay)	\$18
Suntory Yamazaki	\$18

### BOURBON

*We believe that drinks should have great taste and use the best ingredients, which is why we always pour 45 ml (1.5 Oz.) servings*

Bulleit 8 Years	\$13.5
Jim Beam	\$13.5
Knob Creek 9 Years	\$18
Bookers	\$30
Maker's Mark	\$15
Blanton's Single Barrel Original	\$14

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## BEVERAGES

### BOURBON

*We believe that drinks should have great taste and use the best ingredients, which is why we always pour 45 ml (1.5 Oz.) servings*

Woodford Reserve	\$15
Jack Daniels	\$15
Georges Dickel 12 Years	\$17
Canadian Club	\$13.5
Canadian Club 12 Years	\$15

### LIQUEUR

*We believe that drinks should have great taste and use the best ingredients, which is why we always pour 45 ml (1.5 Oz.) servings*

Amaretto Disaronno	\$12.5
Bailey's Irish Cream	\$12.5
Cointreau	\$12.5
Drambuie	\$12.5
Grand Marnier	\$12.5
Kahlua	\$12.5
DOM Benedictine	\$12.5
Jagermeister	\$12.5
Romana Sambucca	\$12.5
Branca Menta	\$12.5
Taylors Tawny Port	\$12.5
Jacques Senaux 70%	\$18
Malibu	\$12.5
Marie Brizard Range	\$12.5
Tia Maria	\$12.5
Frangelico	\$12.5
Pernod	\$12.5
Martini Extra Dry	\$12.5
Martini Bianco	\$12.5
Martini Rosso	\$12.5
Campari	\$12.5
Pimm's No 1	\$12.5
Harveys Bristol Cream	\$12.5

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## BEVERAGES

### ALCOHOL FREE MIXES

Beach Blossom \$12  
Apple Juice, grenadine syrup, milk, ginger ale

Fruit Punch \$12  
Chilled Juice with Grenadine Syrup

Punchless Piña Colada \$12  
Coconut cream, pineapple juice, lime juice

Shirley Temple \$12  
Lime juice, 7-Up, grenadine syrup

Virgin Mary \$12  
Tomato Juice, pepper, lea & perrins

### BLEND

Liquid Breakfast \$14  
Pineapple and guava juices, mango, muesli, yoghurt

Mango Spice \$14  
Mango blended with soy milk, coconut cream, honey and cinnamon

Hum zinga' \$14  
Pineapple, mango, papaya

Berries etc. \$14  
Mixed berries with apple juice, honey and soy milk

### JUICES, THE DAILY SQUEEZE

Pineapple \$14

Orange \$14

Carrot \$14

Watermelon Juice \$14

### BOTTLE JUICES

Grapefruit \$10

Mango \$10

Pink Guava \$10

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## BEVERAGES

### ICED TEAS

Iced Lemon Tea	\$10
Iced Peach Tea	\$10
Iced Lychee Tea	\$10
Iced Raspberry Tea	\$10

### MILKSHAKE \$14

Fresh milk blended with a choice of premium ice cream:

Chocolate, Strawberry or Vanilla

### ICE FLOAT \$14

A choice 7-Up, Pepsi, or coffee with a scoop of premium ice cream

### MINERAL WATER - STILL

Evian	500 ml \$8.5	1000 ml \$11
Fiji Water		1000 ml \$11
Aqua Panna	500 ml \$9	

### MINERAL WATER – SPARKLING

San Pellegrino	500 ml \$10.25
Perrier	330 ml \$8.75

### SOFT DRINKS

Pepsi	\$9.5
Diet Pepsi	\$9.5
Soda Water	\$9.5
7-Up	\$9.5
Tonic	\$9.5
Ginger Ale	\$9.5
Ginger Beer	\$9.5
Bitter Lemon	\$9.5
Red Bull	\$9.5

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## BEVERAGES

### ROASTED AND GROUND

Espresso	\$8
Double Espresso	\$9
Black Coffee	\$9
Machiato	\$9
Caffe Latte	\$9
Flat White	\$9
Cappuccino	\$9
Mochaccino	\$9
Hot Chocolate	\$9
Iced Mocha	\$10
Iced Cappuccino	\$10

### LOOSE-LEAF TEA

\$9

A Choice of English Breakfast, Earl Grey, Darjeeling,  
Organic Chamomile, Pure Assam, Organic Peppermint,  
Raspberry and Vanilla, Blackberry & Elderflower, Green Tea & Mango

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## WINES

### SPARKLING Glass    Bottle

WS037	Freixenet Cava Brut Nature 2005	\$13.5	\$68
WS006	Bollinger Special Cuvée Brut NV Aÿ, Champagne, France	\$25.5	\$139
WS019	Moët & Chandon Brut Impérial NV Reims, Champagne, France	\$25.5	\$139
WS017	Louis Roederer Brut Premier NV Reims, Champagne, France	\$27.5	\$145
WS033	Delamotte Brut Blanc de Blancs NV Les-Mesnil-sur-Oger, Champagne, France	\$28.5	\$155
WS040	Veuve Clicquot Ponsardin Brut Rosé NV Reims, Champagne, France	\$29.5	\$159
WS043	Krug Grande Cuvée Brut MV <b>375ml</b> Reims, Champagne, France	\$65	\$199

### WHITE

WW079	Trimbach Riesling 2008 Haut-Rhin, Alsace, France	\$19.5	\$85
WW094	Sacred Hill Marlborough Pinot Gris 2009 Marlborough, New Zealand	\$17.5	\$75
WW042	Manawa by Seresin Sauvignon Blanc 2009 Marlborough, New Zealand	\$23	\$96
WW016	Cloudy Bay Sauvignon Blanc 2010 Marlborough, New Zealand	\$23	\$96
WW075	Domaine A. Cailbourdin Pouilly-Fumé Les Cris 2008 Pouilly-Fumé, Upper Loire, France	\$23	\$96
WW095	Domaine Chandon Chardonnay 2008 Yarra Valley, Victoria, Australia	\$18	\$79
WW110	Faiveley Bourgogne Blanc Cuvée Joseph Faiveley 2008 Burgundy, France	\$19	\$82
WW086	Stag's Leap Chardonnay 2007 Napa Valley, California, USA	\$21	\$89

### ROSÉ

WW113	Dominique Portet Fontaine Rosé 2009 Victoria, Australia	\$19	\$82
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## WINES

RED		Glass	Bottle
WR155	Durvillea Vineyard Pinot Noir 2009 Waihopai & Wairau Valleys, Marlborough, New Zealand	\$17.5	\$76
WR232	Bald Hills Vineyard Pinot Noir 2007 Bannockburn, Central Otago, New Zealand	\$21	\$92
WR175	Château Cadillac (Branda) 2008 – Bordeaux Supérieur Cadillac-en-Fronsadais, Bordeaux, France	\$16.5	\$72
WR099	Rupert & Rothschild Classique Cabernet Sauvignon Merlot 2008 Franschhoek, South Africa	\$18.5	\$80
WR143	Capel Vale Debut Shiraz 2008 Western Australia, Australia	\$18	\$77
WR153	Domaine Chandon Shiraz 2007 Heathcote, Victoria, Australia	\$20	\$80

## SPARKLING WINES

### Fermented Sparkling Bottle

WS037	Freixenet Cava Brut Nature 2005 Cava, Penedès, Spain	\$68
WS032	Agustí Torelló Mata Cava Brut Reserva 2005 Cava, Penedès, Spain	\$78
WS039	Chandon NV Brut Yarra Valley, Victoria, Australia	\$90

### Champagne – Non Vintage Blanc Bottle

WS006	Bollinger Special Cuvée Brut NV	\$139
WS019	Moët & Chandon Brut Impérial NV	\$139
WS017	Louis Roederer Brut Premier NV	\$145
WS033	Delamotte Brut Blanc de Blancs NV	\$155
WS043	Krug Grande Cuvée Brut MV 375ml	\$199
WS011	Égly-Ouriet Brut Tradition Grand Cru NV	\$285
WS013	Krug Grande Cuvée Brut MV	\$399

### Champagne – Rosé Bottle

WS040	Veuve Clicquot Ponsardin Brut Rosé NV	\$159
WS003	Billecart-Salmon Brut Rosé NV	\$193
WS041	Ruinart Brut Rosé NV	\$225
WS027	Veuve Clicquot Ponsardin Brut Vintage Rosé 2002	\$225
WS035	Bollinger Rosé Brut NV	\$235
WS014	Laurent-Perrier Cuvée Rosé Brut NV	\$315

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## WINES

Champagne – Vintage Blanc		Bottle
WS034	Delamotte Brut Blanc de Blancs 1999	\$199
WS038	Billecart-Salmon Cuvée Nicholas Francois Billecart Brut 1996 <b>375ml</b>	<b>\$221</b>
WS029	Veuve Clicquot Ponsardin Brut Vintage 2002	\$225
WS016	Louis Roederer Brut Vintage 2004	\$235
WS005	Bollinger Grande Année Brut 1999	\$345
WS062	Perrier-Jouët Belle Epoque Brut 2000	\$350
WS010	Dom Pérignon Brut 2000	\$375
WS015	Louis Roederer Cristal Brut 2002	\$599
WS023	Salon 'S' Les Mesnil Brut Blanc de Blancs 1997	\$630
RIESLING		Bottle
WW098	Max Ferd. Richter Wehlener Sonnenuhr Kabinett 2007 Wehlen, Mosel, Germany	\$84
WW079	Trimbach Riesling 2008 Haut-Rhin, Alsace, France	\$85
WW090	Petaluma Hanlin Hill Riesling 2009 Clare Valley, South Australia, Australia	\$85
WW101	Müller-Catoir Haardt Kabinett Trocken 2007 Haardt, Pfalz, Germany	\$91
WW033	Gunderloch Kabinett Jean Baptiste 2009 Rheinhessen, Germany	\$98
WW105	Felton Road Riesling 2009 Bannockburn, Central Otago, New Zealand	\$99
WW093	Fromm Vineyard Dry Riesling 2009 Wairau Valley, Marlborough, New Zealand	\$111
WW080	Weinbach Riesling Cuvée Sainte-Catherine II 2008 <b>375ml</b> Clos des Capucins, Haut-Rhin, Alsace, France	<b>\$114</b>
WW024	Dönnhoff Oberhäuser Leistenberg Kabinett 2009 Oberhäus, Nahe, Germany	\$119
VIOGNIER		Bottle
WW069	Yalumba Eden Valley Viognier 2008 Eden Valley, South Australia, Australia	\$98
WW081	Mitchelton Airstrip Marsanne Roussanne Viognier 2007 Goulburn, Victoria, Australia	\$99
WW071	Yves Cuilleron Condrieu Les Chaillets 2006 Condrieu, Northern Rhône, France	\$144

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## WINES

<b>GEWÜRZTRAMINER</b>		<b>Bottle</b>
WW099	Lawson's Dry Hills Gewürztraminer 2007 Wairau Valley, Marlborough, New Zealand	\$86
WW103	Zind-Humbrecht Wintzenheim Gewürztraminer 2004 <b>375ml</b> Haut-Rhin, Alsace, France	\$92
WW067	Weinbach Gewürztraminer Cuvée Theo 2008 Haut-Rhin, Alsace, France	\$144
<b>PINOT GRIS</b>		<b>Bottle</b>
WW094	Sacred Hill Marlborough Pinot Gris 2009 Marlborough, New Zealand	\$75
WW104	Zind-Humbrecht Rotenberg Pinot Gris 2003 <b>375ml</b> Haut-Rhin, Alsace, France	\$89
WW084	Josef Niedermayr Pinot Grigio/Ruländer 2009 Südtirol, Alto-Adige, Italy	\$96
WW049	Nautilus Estate Pinot Gris 2009 Southern Valleys, Marlborough, New Zealand	\$99
WW040	Lis Neris Gris 2006 Friuli-Venezia Giulia, Italy	\$111
<b>SAUVIGNON BLANC AND SÉMILLON</b>		<b>Bottle</b>
WW042	Manawa by Seresin Sauvignon Blanc 2009 Marlborough, New Zealand	\$83
WW078	Jolivet Attitude Sauvignon Blanc 2007 Upper Loire, France	\$85
WW097	Bella Ridge Estate Semillon 2006 Swan Valley, Western Australia, Australia	\$87
WW077	Evan's & Tate Margaret River Semillon Sauvignon Blanc 2009 Margaret River, Western Australia, Australia	\$88
WW088	Tyrell's Single Vineyard Stevens Semillon 2006 Hunter Valley, New South Wales, Australia	\$92
WW016	Cloudy Bay Sauvignon Blanc 2010 Marlborough, New Zealand	\$96
WW075	A. Cailbourdin Pouilly-Fumé Les Cris 2008 Pouilly-Fumé, Upper Loire, France	\$96
WW010	Château de Chantegrive Graves Cuvée Caroline 2003 Graves, Bordeaux, France	\$102
WW102	Alphonse Mellot La Moussière Sancerre 2009 Sancerre, Upper Loire, France	\$118
WW017	Cloudy Bay Te Koko 2008 Marlborough, New Zealand	\$118
WW096	Henri Bourgeois Pouilly-Fumé Les Demoiselle de Bourgeois 2008 Pouilly-Fumé, Upper Loire, France	\$118
WW025	Duckhorn Sauvignon Blanc 2008 Napa Valley, California, USA	\$125

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## WINES

<b>GRÜNER VELTLINER</b>		<b>Bottle</b>
WW141	Jurtschitsch Grüner Veltliner Loiserberg 2009 Kamptal, Austria	\$79
WW142	Huber Grüner Veltliner Alte Setzen 2009 Traisental, Austria	\$85
<b>ITALIAN AND SPANISH INDIGENIOUS VARIETIES</b>		<b>Bottle</b>
WW092	El Perro Verde Verdejo Rueda Blanco 2008 Rueda, Spain	\$89
WW111	Bodegas Muga Barrel-Fermented White Rioja 2006 Rioja Alta, Spain	\$92
WW083	Lagar de Cervera Albarino Rias Baixas 2006 Rias Baixas, Spain	\$93
WW056	Pieropan Soave Classico Calvarinho 2006 Soave, Veneto, Italy	\$99
<b>CHARDONNAY</b>		<b>Bottle</b>
WW085	Sileni – The Lodge Chardonnay 2008 Hawkes Bay, New Zealand	\$75
WW095	Domaine Chandon Chardonnay 2008 Yarra Valley, Victoria, Australia	\$79
WW110	Faiveley Bourgogne Chardonnay Joseph Faiveley 2008 Burgundy, France	\$82
WW047	Domaine Louis Moreau Chablis 2009 Chablis, Burgundy, France	\$85
WW086	Stag's Leap Chardonnay 2007 Napa Valley, California, USA	\$89
WW091	Domaine Leflaive Mâcon-Verzé 2007 Verzé, Mâconnais, Burgundy, France	\$113
WW001	Ata Rangi Craighall Chardonnay 2008 Martinborough Terraces, New Zealand	\$113
WW087	Chapman Grove Atticus Chardonnay 2005 Margaret River, Western Australia, Australia	\$116
WW034	Hyde de Villaine De La Guerra Chardonnay 2007 Napa Valley, California, USA	\$117
WW004	Billaud-Simon Chablis 1 <sup>er</sup> Cru Monts de Milieu V.V. 2008 Chablis, Burgundy, France	\$124
WW012	Château Montelena Napa Chardonnay 2008 07Napa Valley, California, USA	\$144
WW100	Guy Bocard Meursault 1 <sup>er</sup> Cru Cru Les Genevrières 2002 Meursault, Côte d'Or, Burgundy, France	\$145

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## WINES

PINOT NOIR		Bottle
WR155	Durvillea Vineyard Pinot Noir 2009 Waihopai & Wairau, Marlborough, New Zealand	\$76
WR232	Bald Hills Vineyard Pinot Noir 2007 Bannockburn, Central Otago, New Zealand	\$92
WR106	Seresin Estate Leah Pinot Noir 2007 Southern Valleys, Marlborough, New Zealand	\$109
WR148	Piper's Brook Vineyard Estate Pinot Noir 2007 Piper's River, Tasmania, Australia	\$105
WR101	Domaine Méo-Camuzet Marsannay Rouge 2007 Marsannay, Côte d'Or, Burgundy, France	\$119
WR060	Felton Road Pinot Noir 2009 Bannockburn, Central Otago, New Zealand	\$128
WR132	Au Bon Climat La Bauge Au-dessus Pinot Noir 2006 Santa Maria, California, USA	\$129
WR058	F. Magnien Gevrey-Chambertin Vieilles Vignes 2007 Gevrey-Chambertin, Côte d'Or, Burgundy, France	\$135
WR008	Ata Rangi Pinot Noir 2009 Martinborough Terraces, New Zealand	\$139
WR094	Patz & Hall Sonoma Coast Pinot Noir 2007 Sonoma, California, USA	\$139
WR157	Comte Senard Corton Grand Cru Clos de Meix 1996 Corton, Côte d'Or, Burgundy, France	\$149
ROSE		Bottle
WW113	Dominique Portet Fontaine Rosé 2009 Victoria, Australia	\$82
WW114	Ott Domaniers de Puits Mouret Rosé de Provence 2009 Côtes de Provence, France	\$85
TEMPRANILLO		Bottle
WR164	Telmo Rodriguez 105 Viña Cientocinco 2008 Cigales, Castilla y León, Spain	\$89
WR142	Miguel Torres Celeste Crianza 2007 Ribeira del Duero, Spain	\$96
WR136	La Rioja Alta Viña Arana Rioja Reserva 2001 Rioja Alta, Spain	\$119
WR016	Bodegas Roda Rioja Reserva 2006 Rioja Alta, Spain	\$122

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## WINES

### SANGIOVESE & NEBBIOLO Bottle

WR141	Castello di Ama Chianti Classico 2005 <b>375ml</b> Chianti Classico, Tuscany, Italy	\$90
WR138	Avignonesi Vino Nobile di Montepulciano 2007 Montepulciano, Tuscany, Italy	\$99
WR073	Isole e Olena Chianti Classico 2007 Chianti Classico, Tuscany, Italy	\$100
WR135	Pieve di Sta. Restituta Brunello di Montalcino Rennina 1996 <b>375ml</b> Montalcino, Tuscany, Italy	\$145
WR131	Proprieta Sperino Uvaggio Nebbiolo 2005 Coste della Sesia, Piedmont, Italy	\$111
WR173	Domenico Clerico Arte Langhe Nebbiolo Barbera 2003 Langhe, Piedmont, Italy	\$128
WR005	Angelo Gaja DaGromis Barolo 2005 Barolo, Piedmont, Italy	\$147

### CABERNET SAUVIGNON Bottle

WR116	Vasse Felix Cabernet Merlot 2008 Margare River, Western Australia, Australia	\$89
WR152	Cape Mentelle Cabernet Merlot 2008 Margaret River, Western Australia, Australia	\$97
WR134	Gaja Ca'Marcanda Magari 2005 <b>375ml</b> Bolgheri, Tuscany, Italy	\$105
WR081	Meerlust Rubicon 2005 Stellenbosch, South Africa	\$117
WR104	Rust en Vrede Estate 2006 Stellenbosch, South Africa	\$117
WR149	L'Ecole N° 41 Walla Walla Cabernet Sauvignon 2005 Walla Walla, Columbia Valley, Washington, USA	\$124
WR057	Dominus Estate Napanook Vineyard 2001 Rutherford, Napa Valley, California, USA	\$125
WR109	Te Mata Estate Coleraine 2007 Hawkes Bay, New Zealand	\$142
WR174	Lail Vineyard J. Daniel Cuvée Cabernet 2002 <b>375ml</b> Howell Mountain, Napa Valley, California, USA	\$144
WR233	Château Gloria 2005 St.-Julien Cru Bourgeois, Médoc, Bordeaux, France	\$195
WR234	Domaine de Chevalier 2000 Pessac-Léognan Grand Cru, Graves, Bordeaux, France	\$250

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## WINES

### MERLOT & MALBEC Bottle

WR175	Château Cadillac 2008 – Bordeaux Supérieur Cadillac en Fronsadais, Libournais, Bordeaux, France	\$72
WR151	Terrazas de Los Andes Reserva Malbec 2008 Mendoza, Argentina	\$85
WR163	Ill Associates Renaissance Merlot Cab Verdot 2007 McLaren Vale, South Australia, Australia	\$92
WR063	Craggy Range Gimblett Gravels Merlot 2005 Gimblett Gravels, Hawkes Bay, New Zealand	\$102
WR145	Château Plince (Moueix) 2007 Pomerol, Libournais, Bordeaux, France	\$122
WR086	Newton Vineyard Unfiltered Merlot 2002 Napa Valley, California, USA	\$141
WR235	Château Fombrauge 2005 St-Emilion Grand Cru, Libournais, Bordeaux, France	\$188
WR236	Château Clinet 2003 Pomerol, Libournais, Bordeaux, France	\$242

### SYRAH/SHIRAZ & RHÔNE BLENDS Bottle

WR093	Parri Estate Shiraz Viognier 2006 Fleurieu Peninsula, South Australia, Australia	\$74
WR143	Capel Vale Debut Shiraz 2007 Margaret River, Western Australia, Australia	\$77
WR070	Guigal Cotes du Rhone 2007 Northern & Southern Rhône, France	\$79
WR153	Domaine Chandon Shiraz 2007 Heathcote, Victoria, Australia	\$80
WR139	Jim Barry The Lodge Hill Shiraz 2008 Clare Valley, South Australia, Australia	\$92
WR161	Guardian Peak Syrah Mourvèdre Grenache 2006 Stellenbosch, South Africa	\$97
WR004	Alain Graillot Crozes-Hermitage 2008 Crozes-Hermitage, Northern Rhône, France	\$99
WR140	Torbreck's Woodcutter's Shiraz 2008 Barossa Valley, South Australia, Australia	\$99
WR133	Penfolds Bin 28 Kalimna Shiraz 2008 South Australia, Australia	\$103
WR150	Langmeil Valley Floor Shiraz 2006 Barossa Valley, South Australia, Australia	\$105
WR014	Craggy Range Block 14 Syrah 2006 Gimblett Gravels, Hawkes Bay, New Zealand	\$109
WR105	Sang Des Cailloux Cuvée Lopy 2004 Vacqueyras, Southern Rhône, France	\$117
WR159	Yarra Yering Dry Red No.2 Shiraz Viognier 2006 Yarra Valley, Victoria, Australia	\$141
WR160	Ferraton Hermitage Les Miaux 2001 Hermitage, Northern Rhône, France	\$141

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## WINES

### ZINFANDEL

Bottle

WR158 Outpost Estate Howell Mountain Zinfandel 2004 \$122  
Howell Mountain, Napa Valley, California, USA

### RESERVE SELECTION

#### Champagne Non-Vintage

WS073 NV Stéphane Coquille Carte d'Or Brut 1<sup>er</sup> Cru \$120  
 WS058 NV Nicolas Maillart Platine 1<sup>er</sup> Cru Brut \$125  
 (disgorged June 2009)  
 WS075 NV René Geoffroy Empreinte Brut Premier Cru \$135  
 WS076 NV Jacques & André Beaufort Brut Réserve Polisy \$147  
 WS049 NV Egly-Ouriat Vieillessement Prolongé Grand Cru Extra Brut \$290  
 (disgorged May 07)

#### Non-Vintage Blanc de Blancs

Bottle

WS077 NV J.-L. Vergnon Grand Cru Blanc de Blancs Éloquence Extra Brut \$125  
 WS051 NV Diebolt-Vallois Cuvée Prestige a Crémant Blanc de Blancs Non-Dosé \$150  
 WS059 NV Vouette & Sorbée Blanc d'Argile Blanc de Blancs Extra-Brut \$300

#### Non-Vintage Blanc de Noirs

Bottle

WS078 NV Dognon & Lepage Recolte Noire Blanc de Noirs Brut \$120  
 WS079 NV Stéphane Coquille Grand Cru Cuvée des Clés Blanc de Noirs Brut \$160  
 WS048 NV Benoît Lahaye Cuvée Prestige Blanc de Noirs Brut \$180  
 (disgorged Nov 08)  
 WS052 NV Egly-Ouriat 1<sup>er</sup> Cru 'Les Vignes de Vrigny' Blanc de Noirs Brut \$190  
 (disgorged Jul 07)

#### Non-Vintage Rosé

Bottle

WS055 NV Henri Giraud Esprit Brut Rosé \$135  
 WS081 NV L. Aubry Fils Rosé Brut 1<sup>er</sup> Cru à Jouy-lès-Reims \$135  
 WS082 NV H. Billiot Fils Rosé Réserve Brut Grand Cru Ambonnay \$155  
 WS056 NV Benoît Lahaye Rosé de Maceration Brut \$185  
 (disgorged Oct 2009)  
 WS047 NV de Sousa et Fils Brut Rosé Grand Cru Cuvée des Caudalies \$315  
 (disgorged Apr 07)

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## WINES

Vintage Rosé			Bottle
WS088	2005	Benoît Lahaye Brut Millésime Grand Cru	\$180
WS089	2004	Benoît Lahaye Brut Millésime Grand Cru	\$190
WS090	2004	Guy Charlemagne Cuvée Charlemagne Blanc de Blancs Brut	\$225
WS084	2004	Jacques & André Beaufort Brut Millésime Ambonnay Grand Cru	\$195
WS087	2002	Franck Pascal Cuvée Prestige Brut Equilibre	\$140
WS050	2002	H. Billiot Fils Millesimé Brut Grand Cru de Ambonnay (disgorged Jan 09)	\$175
WS085	2002	Jacques & André Beaufort Brut Millésime Polisy	\$225
WS086	1999	Jacques & André Beaufort Brut Millésime Polisy	\$185
WS045	1998	Henri Giraud Aÿ Grand Cru Brut Fût de Chêne	\$490
WS002	1998	Billecart-Salmon Blanc de Blancs	\$290
WS053	1998	Veuve Clicquot Ponsardin Vintage Blanc	\$210
WS054	1997	Veuve Clicquot Ponsardin Vintage Rosé	\$225
WS021	1996	Pol Roger Rosé Vintage Réserve	\$245
WS060	1995	Nicolas Maillart Cuvée Prestige 1 <sup>er</sup> Cru Brut	\$220
Bordeaux Rouge			Bottle
Left Bank: Médoc & Haut-Médoc			
WR029	2001	Château Bernadotte	\$89
WR189	1990	Château Sociando-Mallet	\$375
Left Bank: St.-Estephe			Bottle
WR218	1995	Château Montrose <i>ex-Château</i>	\$396
WR030	1995	Château Calon-Ségur <i>ex-Château</i>	\$375
WR190	1990	Château Cos d'Estournel <i>ex-Château</i>	\$790
WR020	1986	Château Cos d'Estournel	\$595
WR196	1982	Château Cos d'Estournel	\$1050

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## WINES

Left Bank: Pauillac			Bottle
WR041	2000	Château Lynch-Bages <i>ex-Château</i>	\$500
WR225	1990	Château Lafite-Rothschild	\$2500
WR025	1990	Château Pichon-Longueville, Baron de Longueville	\$930
WR186	1989	Château Grand-Puy-Lacoste	\$385
WR033	1986	Château Grand-Puy-Lacoste	\$460
WR185	1982	Château Grand-Puy-Lacoste	\$750
WR212	1988	Château Latour	\$1450
WR038	1970	Château Latour	\$2300
WR178	1966	Château Latour	\$3000
WR192	1986	Château Mouton-Rothschild	\$2500
WR195	1986	Château Pichon-Longueville, Comtesse de Lalande	\$800
WR046	1983	Château Pichon-Longueville, Comtesse de Lalande	\$650
Left Bank: St.-Julien			Bottle
WR039	1996	Château Léoville-Las-Cases <i>ex-Château</i>	\$1020
WR211	1996	Château Gruaud-Larose <i>ex-Château</i>	\$340
WR191	1990	Château Langoa-Barton	\$350
WR022	1986	Château Ducru-Beaucaillou <i>ex-Château</i>	\$490
WR214	1985	Château Beychevelle	\$355
Left Bank: Margaux			Bottle
WR045	2000	Château Palmer <i>ex-Château</i>	\$600
WR187	1970	Château Palmer	\$1300
Left Bank: Graves			Bottle
WR188	1996	Domaine de Chevalier	\$175
WR181	1989	Château Haut-Brion	\$4200

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## WINES

Right Bank: Pomerol & St.-Émilion			Bottle
WR180	1998	Château Cheval Blanc	\$2500
WR117	1998	Vieux Château Certan <i>ex-Château</i>	\$625
WR028	1998	Château Angélu	\$490
WR040	1998	Château L'Évangile	\$535
WR032	2000	Château Clinet <i>ex-Château</i>	\$550
WR031	1990	Château Clinet	\$1100
WR026	1989	Château Troplong-Mondot	\$575
Bordeaux – Sauternes			Bottle
WW130	1997	Château d'Yquem 375ml	\$700
WW129	1990	Château Climens 375ml	\$420
WW011	1983	Château de Fargues	\$370
Northern Rhône			Bottle
WW032	2005	E. Guigal Condrieu La Doriane	\$165
WR130	2006	Alain Graillot Crozes-Hermitage La Guiraud	\$123
WR089	1989	Paul Jaboulet Hermitage La Chapelle	\$888
WR100	2005	Rene Rostaing Côte-Rôtie La Landonne	\$250
WR080	2001	Michel & Stéphane Ogier Côte-Rôtie Les Embruns	\$210
WR079	2003	Domaine Michel & Stéphane Ogier Côte-Rôtie La Belle Hélène	\$440
WR066	1998	E. Guigal Côte-Rôtie Château d'Ampuis	\$373
WR069	1997	E. Guigal Côte-Rôtie La Turque	\$770
WR067	1997	E. Guigal Côte-Rôtie La Mouline	\$770
WR068	1997	E. Guigal Côte-Rôtie La Landonne	\$770
Southern Rhône			Bottle
WR215	2005	Domaine du Pégaux Châteauneuf-du-Pape Cuvée Laurence	\$375
WR216	2005	Domaine du Pégaux Châteauneuf-du-Pape Cuvée Réserve	\$225
WR217	1999	Château de Beaucastel Châteauneuf-du-Pape 375ml	\$125
WR023	2006	Château de la Font du Loup Châteauneuf-du-Pape	\$110

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## WINES

Alsace			Bottle
WW135	2002	Domaine Zind-Humbrecht Riesling Brand Grand Cru	\$230
WW026	2002	Ernest Burn Riesling Goldert Grand Cru Clos St.-Imer La Chapelle	\$125
WW059	2001	Schlumberger Riesling Kitterlé Grand Cru	\$117
WW052	2001	Paul Blanck Gewürztraminer Furstentum Grand Cru Vieilles Vignes	\$135
WW072	2003	Domaine Zind-Humbrecht Pinot Gris Herrenweg de Turckheim	\$129
Loire			Bottle
WR124	1996	Domaine Huet Le Mont 1 <sup>er</sup> Trie Vouvray Moelleux	\$260
Burgundy			Bottle
White Burgundy - Chablis			
WW143	2007	Domaine Jean-Paul & Benoît Droin Chablis 1 <sup>er</sup> Cru Montée de Tonnerre	\$145
WW144	2006	Domaine Jean-Paul & Benoît Droin Chablis Grand Cru Blanchots	\$210
WW120	2005	Domaine Louis Moreau Chablis Grand Cru Les Clos	\$130
White Burgundy – Côte de Beaune			
WW117	2006	Domaine Ramonet Chassagne-Montrachet 1 <sup>er</sup> Cru Les Vergers	\$185
WW145	2002	Domaine François Jobard Bourgogne Blanc	\$99
WW121	2002	Domaine Jean-Noël Gagnard Chassagne-Montrachet 1 <sup>er</sup> Cru Maltroye	\$170
WW132	2002	Domaine Guy Roulot Meursault Les Luchets	\$180
WW128	2002	Domaine Jean-François Coche-Dury Meursault Les Rougeots	\$1050
WW123	2002	Domaine Bruno Clair Corton-Charlemagne Grand Cru	\$335
WW122	2000	Domaine Bruno Clair Corton-Charlemagne Grand Cru	\$330
WW131	2001	Domaine Leflaive Chevalier-Montrachet Grand Cru	\$850
WW027	2001	Domaine Arnaud Ente Puligny-Montrachet 1 <sup>er</sup> Cru Les Referts	\$290
WW005	1999	Domaine de la Bongran Mâcon Levroulée 375ml	\$109
WW133	1995	Domaine Leflaive Puligny-Montrachet 1 <sup>er</sup> Cru Les Pucelles	\$590

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## WINES

Red Burgundy – Côte de Nuits			Bottle
WR237	2006	Domaine Sylvain Cathiard Vosne-Romanée	\$200
WR221	2002	Domaine Henri Perrot-Minot Nuits-St.-Georges Les Lavières	\$185
WR240	2002	Domaine Geantet-Pansiot Gevrey-Chambertin Vieilles Vignes	\$195
WR242	2002	Domaine Jean-Jacques Confuron Nuits-St.-Georges 1 <sup>er</sup> Cru Aux Boudots	\$275
WR177	2002	Domaine Joseph Roty Gevrey-Chambertin 1 <sup>er</sup> Cru Les Fonteny	\$235
WR183	2002	Domaine Bruno Clair Gevrey-Chambertin 1 <sup>er</sup> Cru Clos Saint-Jacques	\$305
WR182	2002	Domaine Bruno Clair Gevrey-Chambertin 1 <sup>er</sup> Cru Les Cazetiers	\$255
WR162	1998	Domaine Humbert Frères Gevrey-Chambertin 1 <sup>er</sup> Cru Les Poissenots	\$135
WR222	1999	Domaine Confuron-Cotetidot Gevrey-Chambertin 1 <sup>er</sup> Cru La Petite-Chapelle	\$225
WR118	1999	Domaine Comte Georges de Vogüé Chambolle-Musigny 1 <sup>er</sup> Cru	\$500
WR200	1998	Domaine Ponsot Griottes-Chambertin Grand Cru	\$450
WR184	1996	Domaine Armand Rousseau Chambertin Grand Cru	\$2750
WR224	1995	Domaine Robert Arnoux Nuits-St.-Georges 1 <sup>er</sup> Cru Les Procès	\$240
WR223	1993	Domaines Faiveley Clos de Vougeot Grand Cru	\$475
WR206	2000	Domaine de la Romanée-Conti Romanée-Saint-Vivant Grand Cru	\$3750
WR204	1996	Domaine Claude Dugat Gevrey-Chambertin 1 <sup>er</sup> Cru Lavaut St.-Jacques	\$600
WR194	1990	Domaine Leroy Romanée-Saint-Vivant Grand Cru	\$3500
WR193	1990	Domaine Comte Georges de Vogüé Musigny Vieilles Vignes Grand Cru	\$2350
WR179	1990	Domaine Camille Giroud Echézeaux Grand Cru	\$575
WR018	1982	Domaine Charles Noëllat Romanée-Saint-Vivant Grand Cru	\$750
WR205	1971	Domaine de la Romanée-Conti Grands-Echézeaux Grand Cru	\$3950
Red Burgundy – Côte de Beaune			Bottle
WR176	2002	Domaine Matrot Volnay 1 <sup>er</sup> Cru Les Santenots	\$129
WR202	1999	Domaine Marquis d'Angerville Volnay 1 <sup>er</sup> Cru Les Champans	\$375
WR082	1999	Domaine François Mikulski Volnay 1 <sup>er</sup> Cru Santenots du Milieu	\$160
WR203	1999	Leroy Bourgogne Rouge	\$139
WR084	1998	Domaine Hubert de Montille Volnay 1 <sup>er</sup> Cru	\$147
Austria			Bottle
WW125	2007	Nikolaihof Grüner Veltliner Im Weingebirge Smaragd Trocken	\$220
WW126	2007	Markus Huber Riesling Berg Traisental DAC Reserve Trocken	\$135
WW127	2006	F.X. Pichler Riesling Dürnsteiner Hollerin Riesling Smaragd	\$220

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## WINES

ITALY Tuscany			Bottle
WR110	2001	Tenuta del'Ornellaia	\$415
WR006	2001	P. Antinori Solaia	\$500
Piedmont			Bottle
WR003	2001	Albino Rocca Barbaresco Brich Ronchi	\$140
WR011	2001	Azelia (Luigi Scavino) Barolo San Rocco	\$180
WR048	2001	Domenico Clerico Barolo Pajana	\$190
WR098	2001	E. Pira & Figli Chiara Boschis Barolo Cannubi	\$180
WR090	1999	Paolo Scavino Barolo Bric dël Fiasc	\$220
WR091	1998	Paolo Scavino Barolo Riserva Rocche dell'Annunziata	\$390
WR201	1996	Poderi Aldo Conterno Granbussia Barolo Riserva	\$500
New Zealand Wines			Bottle
WW061	2006	Seresin Estate Reserve Chardonnay	\$110
WR122	2004	Craggy Range Sophia	\$130
WR102	2003	Rippon Estate Pinot Noir	\$135
WW029	2007	Felton Road Dry Riesling	\$80
Australian Wines			Bottle
WW037	2006	Kooyong Estate Faultline Vineyard Chardonnay	\$119
WR087	2006	Noon Eclipse	\$135
WR123	2006	Standish The Relic Shiraz Viognier	\$199

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