



# DINNER

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## PP CLASSICS FOR 2 GUESTS TO SHARE

700 ¥ Per Guest

 & **ARUGULA MUSHROOM TRUFFLE**  
Soy Dressing, Truffle & Paris Mushrooms, Parmesan

 **“MEUNIÈRE TRUFFLE BREAD”**   
Toasted Bread, Light Meunière, Truffle

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**JUMBO SHRIMP “IN CITRUS JAR”**   
Citrus, Lemongrass & Vanilla, 2 pieces

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**“LONG SHORT RIB TERIYAKI”**   
Roasted Whole Rib, Teriyaki & Orange Reduction

 **SPINACH GARLIC ASIATE**  
Garlic Butter & Soy

 **MASH TRADITION**  
Mashed Potato & Butter

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 **“LEMON & LEMON TART”**   
Candied Whole Lemon, Lemon Sorbet & Curd, Vanilla Chantilly, Sablé

 **MANGO LIQUORICE SABLÉ**   
Mango, Passion, Liquorice & Dill, Sablé

# 晚餐

## 主厨经典 双人分享套餐

每位人民币 700 元

🌿 & 芝麻叶菌菇松露色拉  
酱油，松露及巴黎菌菇，帕玛森芝士

🌿 主厨独创松露原味面包 <sup>PP</sup>  
烤面包，柠檬奶油汁，松露

主厨独创“柑橘罐蒸”大虾 <sup>PP</sup>  
柑橘，柠檬草和香草，两只

主厨独创酱烧牛长小肋排，建议 2 人享用 <sup>PP</sup>  
焙烤牛肋排，照烧酱，橙汁酱，香蒜薄脆

🌿 蒜香亚洲风味菠菜  
香蒜黄油和酱油

🌿 传统土豆泥  
土豆泥及黄油

🌿 主厨独创“香浓柠檬塔” <sup>PP</sup>  
整颗甜渍柠檬，柠檬雪酪与凝乳，香蒂邑香草鲜奶油加柠檬脆饼

🌿 芒果甘草脆饼 <sup>PP</sup>  
芒果，热情果，甘草及鼠尾草，脆饼

# MENU

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**300 ¥ SET**

**400 ¥ SET**

**À LA CARTE**

**HALF OFF**



## 300 ¥ / 3 COURSES: STARTER / MAIN / DESSERT

## 300元/3道菜：前菜/主菜/甜品

### STARTERS 90 ¥

- PÂTÉ DE CAMPAGNE**  
Homemade Country Pâté, Cornichons
- AVOCADO CRUSHED GUACAMOLE**  
Herbs & Toast
- EGG "MIMOSA"**  
Tuna-Egg-Mayo, Herbs
- EGG, SMOKED SALMON & DILL**  
1 Poached Egg, Smoked Salmon, Crème Fraîche, Dill Oil
- 6 ESCARGOTS GARLIC PARSLEY**  
French Style Snails, Garlic-Parsley

### 前菜90元

- 乡村肉派**  
自制乡村肉派，腌制黄瓜
- 塔博勒色拉**  
粗小麦粉，新鲜香草，芝麻
- 迷莫萨鸡蛋**  
金枪鱼蛋黄酱，香料，嫩煮蛋
- 烟熏三文鱼莼萝糖心蛋**  
溏心水煮蛋，烟熏三文鱼，鲜奶油，莼萝油
- 法式蜗牛，大蒜，意大利芹 6只**  
法式焗 蜗牛，大蒜，意大利芹

### MAINS 150 ¥ (INCLUDING SIDE DISH)

- GRILLED SEA BASS VIERGE BASIL LEMON**  
Pastis Ailloli
- CHICKEN NUGGETS**  
Salt & Pepper Fried Chicken, Wasabi Mayo
- STEAK FRITES - AUSTRALIAN WAGYU**  
French Fries, Béarnaise Émulsion
- BOEUF BOURGUIGNON**  
Beef Cheeks & Tendon Braised in Red Wine, Butter Mash
- FONDANT STEAK BORDELAISE**  
Roasted Beef Neck, Bordelaise Laque, Tendon, You Tiao Croûtons, Butter Mash

### 主菜150元(包含一份配菜)

- 炭烤海鲈鱼，微吉罗酱汁，罗勒，柠檬**  
茴香蒜味蛋黄酱
- 脆皮鸡块**  
炸鸡块胡椒，芥末蛋黄酱
- 牛排薯条-澳大利亚和牛**  
薯条，传统法国龙蒿叶-黄油乳
- 红酒烩牛颊肉**  
红酒烩牛腱及牛颊肉，土豆泥
- 波尔多汁牛颊肉**  
烤牛颊肉，波尔多汁，牛筋，油条，土豆泥

### DESSERTS 80 ¥

- MOUSSE AU CHOCOLAT MMB**  
Chocolate Mousse & Sorbet, Rum, Hazelnut
- CRÈME CARAMEL**  
Vanilla Custard, Caramel Sauce & Caramel Crystal
- CHOCOLAT LIÉGEOIS**  
Chocolate Ice Cream, Chocolate Sauce, Vanilla Chantilly, Toasted Almond
- STRAWBERRY CHANTILLY**  
Strawberries, Strawberry Sorbet, Vanilla Chantilly
- TROPICAL FRUIT SALAD**  
Thai Syrup, Lime Sugar, Mint & Lemon Balm
- CHILLED GRAPEFRUIT & POMELO**  
Orange-Grenadine Broth, Granité & Orange Sugar

### 甜品80元

- MMB 巧克力慕斯**  
巧克力慕斯及冰沙，朗姆，榛子
- 法式焦糖奶冻**  
香草奶冻，焦糖酱及焦糖薄脆
- 法式巧克力雪糕**  
巧克力冰淇淋，巧克力酱，香蒂邑香草鲜奶油，烤杏仁
- 草莓香蒂邑**  
草莓，草莓雪酪及香蒂邑鲜奶油
- 热带水果色拉**  
泰式糖浆，薄荷，青柠叶，青柠糖
- 西柚香柚香橙冷汤**  
葡萄柚，柚子，橙汁汤和冰沙，及香橙糖

## 400 ¥ / 3 COURSES: STARTER / MAIN / DESSERT

## 400元/3道菜：前菜/主菜/甜品

### STARTERS 120 ¥

**DUCK FOIE GRAS TERRINE NATURAL**  
Homemade Duck Foie Gras, Herb Salad

**SMOKED SALMON ESSENTIAL**  
In House Smoked Salmon / 80g

 **TOMATO MOZZA SALAD**  
Fresh Tomato Salad, Mozzarella Di Bufala

**SCRAMBLED EGG - CEPS & FOIE GRAS**  
Ceps & Shitake, Foie Gras, Parmesan & Hazelnut

**TRUFFLE CONSOMMÉ**  
Truffle & Mushroom Consommé

### 前菜 120元

**原味鸭肝酱**  
自制鸭肝酱, 香草色拉

**原味烟熏三文鱼**  
自制烟熏三文鱼 / 80克

**番茄水牛芝士色拉**  
新鲜番茄, 马苏里拉芝士

**牛肝菌鸭肝酱汁炒蛋**  
牛肝菌, 香菇, 鸭肝, 帕玛森芝士及榛果

**松露清汤**  
松露及菌菇清汤

### MAINS 200 ¥ (INCLUDING SIDE DISH)

**GRILLED SALMON BÉARNAISE**  
Grilled Salmon, Spinach & Asparagus, Béarnaise Émulsion

**GRILLED CHICKEN AMERICAINE & DIABLE**  
Mustard & Crumb Crusted Grilled Chicken, Sour-Sauce Diable

**DUCK CONFIT, TRUFFLE HERB SALAD**  
Crispy Duck Leg Confit, Truffle Duck Jus

**RIBEYE STEAK BÉARNAISE or AILLOLI or PEPPER**  
Béarnaise, Garlic Mayonnaise or Pepper Sauce

**GRILLED LAMB CHOPS**  
Aioli, Jus

### 主菜 200元 (包含一份配菜)

**伯那西酱汁 碳烤三文鱼**  
烤三文鱼, 菠菜和芦笋, 传统法国龙蒿叶-黄油乳

**魔鬼烤鸡**  
碳烤芥末面包碎裹鸡胸肉, 特制魔鬼烤鸡汁

**油封鸭腿佐草本色拉**  
脆皮油封鸭腿, 黑松露鸭肉汁

**肉眼牛排佐伯那西酱或蒜味蛋黄酱或胡椒酱**  
伯那西酱, 蒜味蛋黄酱或胡椒酱

**烤羊排**  
蒜香蛋黄酱, 肉汁

### XTRA SIDE 60 ¥

 **SPINACH GARLIC ASIATE**  
Garlic Butter & Soy

**MUSHROOMS ESSENTIAL GARLIC**  
Soy, Parsley, Cream

 **MASH TRADITION**  
Mashed Potato & Butter

 **HAND-CUT FRENCH FRIES ALLUMETTES**  
Home Slim French Fries

### 配菜 60元

**蒜香亚洲风味菠菜**  
香蒜黄油, 酱油

**原味香蒜菌菇**  
酱油, 意大利芹, 黄油

**传统土豆泥**  
土豆泥和黄油

**手切火柴薯条**  
自制手切薯条

## A LA CARTE

### COLD STARTERS

- 300 ¥ **IBERICO DE BELLOTA 5J HAM**  
Hand-sliced, 40g
- 250 ¥ **CHARCUTERIE TRAY**  
Serrano, Duck Pepper, Ham, Chorizo, Foie Gras
- 130 ¥ & **PICNIC CHICKEN AILLOLI**  
Char-grilled Cold Hainan Chicken Breast, Butter Lettuce
- 120 ¥ 🌱 & **ARUGULA MUSHROOM TRUFFLE**  
Soy Dressing, Truffle & Paris Mushrooms, Parmesan

### HOT STARTERS AND SIDES

- 150 ¥ 🌱 **“MEUNIÈRE TRUFFLE BREAD”** <sup>PP</sup>  
Toasted Bread, Light Meunière, Truffle
- 200 ¥ **SEARED FOIE GRAS POMELO**  
Seared Foie Gras, Lime Glaze, Pomelo
- 150 ¥ & **FRENCH ONION SOUP**  
Traditional Onion Soup, Cheese & Bread Gratin  
*2 Guests Recommended*
- 125 ¥ **CEPS ESSENTIAL GARLIC**  
Fricassée of Ceps, Shallots
- 120 ¥ 🌱 **ASPARAGUS BÉARNAISE**  
Steamed “À La Serviette”, Béarnaise Émulsion

### SEAFOOD

#### SCALLOPS

- 190 ¥ & **SCALLOPS LEMON-GINGER**  
Seared Scallops, Olive Oil, Lemon, Soy, Garlic, Ginger

#### JUMBO SHRIMP (175g per piece Average)

- 180 ¥ **JUMBO SHRIMP “IN CITRUS JAR”** <sup>PP</sup>  
Citrus, Lemongrass & Vanilla

#### CHILEAN BLACK COD

- 360 ¥ **BLACK COD “IN THE BAG”** <sup>PP</sup>  
Simmered in Heat Proof Bag with Cantonese Sauce

- 330 ¥ & **BLACK COD ESSENTIAL SOY**  
Seared Black Cod, Olive Oil, Lemon, Soy

#### TURBOT

- 380 ¥ & **SEARED TURBOT – LEMON & CAPERS**  
“Grenobloise” – Lemon, Croûtons, Asiate & Capers  
*2 Guests Recommended*

## 零点

### 冷前菜

- 5J伊比利亚火腿**  
西班牙伊比利亚 5J手切火腿 40克
- 冷切肉拼盘**  
塞拉诺火腿, 胡椒鸭胸肉薄切, 红肠, 西班牙香肠, 鹅肝酱
- 野餐鸡肉佐蒜泥蛋黄酱**  
炭烤冷鸡胸肉, 生菜
- 芝麻叶菌菇松露色拉**  
酱油, 松露及巴黎菌菇, 帕玛森芝士

### 热前菜 & 配菜

- 主厨独创松露原味面包**  
烤面包, 柠檬奶油汁, 松露
- 香煎鸭肝配泰国柚子**  
香煎鸭肝, 青柠菠萝汁, 香柚
- 法式洋葱汤**  
传统法式洋葱汤, 奶酪及焦黄面包  
建议2人享用
- 原味香蒜牛肝菌**  
烩牛肝菌, 红葱
- 芦笋配伯纳西酱汁**  
“布巾盘蒸”芦笋, 伯纳西酱汁

### 海鲜

#### 扇贝

- 柠檬佐姜扇贝**  
香煎扇贝, 橄榄油, 柠檬酱, 酱油, 蒜片, 姜

#### 大虾 (每只平均 175 克)

- 主厨独创 “柑橘罐蒸” 大虾**  
柑橘, 柠檬草和香草

#### 智利黑鳕鱼

- 主厨独创 “袋蒸黑鳕鱼”**  
防热袋文火蒸黑鳕鱼佐粤式酱汁

- 原味酱油汁黑鳕鱼**  
香煎黑鳕鱼, 橄榄油, 柠檬, 亚洲调味汁

#### 多宝鱼

- 香煎多宝鱼佐柠檬与水瓜榴**  
格勒诺布尔酱汁——柠檬汁, 面包丁, 亚洲汁及水瓜榴  
建议2人享用

## A LA CARTE

### GRILLED

The following selection is served with 2 side dishes of your choice:  
Spinach Garlic Asiate, Mushroom Essential Garlic,  
Mash Tradition or French Fries  
One sauce of your choice:  
Bearnaise, Ailloli, Échalote, Blue Cheese or Red Wine

#### BEEF RIBEYE (450g)

1000 ¥ **RIBEYE – AUSTRALIAN WAGYU**  
Marbling Score 4-5  
2 Guests Recommended

2500 ¥ **RIBEYE – AUSTRALIAN WAGYU**  
Marbling Score 9+  
2 Guests Recommended

#### BEEF SIRLOIN (450g)

1500 ¥ **SIRLOIN – AUSTRALIAN WAGYU**  
Marbling Score 9+  
2 Guests Recommended

#### BEEF BONE-IN RIBEYE (1Kg Average)

1800 ¥ **CÔTE DE BOEUF – AUSTRALIAN WAGYU**  
Marbling Score 4-5  
2 Guests Recommended

#### XL BEEF SHORT RIB

600 ¥ **“LONG SHORT RIB TERIYAKI”** <sup>PP</sup>  
Roasted Whole Rib, Teriyaki & Orange Reduction  
2 Guests Recommended

## 零点

### 扒烤

以下肉类可任选2个配菜:  
亚洲风味蒜味菠菜, 原味香蒜菌菇,  
传统土豆泥或薯条  
可任选一款酱汁:  
伯纳西酱, 蒜味蛋黄酱, 小洋葱酱, 蓝纹芝士酱汁, 红酒汁

#### 肉眼 (450克)

肉眼-澳大利亚和牛  
大理石纹评分4-5级  
建议2人享用

肉眼-澳大利亚和牛  
大理石纹评分9+  
建议2人享用

#### 西冷 (450克)

西冷-澳大利亚和牛  
大理石纹评分9+  
建议2人享用

#### 带骨牛肉眼 (平均1公斤)

带骨牛肉眼-澳大利亚和牛  
大理石纹评分4-5级  
建议2人享用

#### 超大牛长小肋排

主厨独创酱烧牛长小肋排  
焙烤牛肋排, 照烧酱, 橙汁酱, 香蒜薄脆  
建议2人享用

## DESSERTS

### TARTS & GATEAUX

110 ¥ <sup>PP</sup> **“LEMON & LEMON TART”** <sup>PP</sup>  
Candied Whole Lemon, Lemon Sorbet & Curd,  
Vanilla Chantilly, Sablé

90 ¥ <sup>PP</sup> **TART CHOCO**  
Bitter Smooth Chocolate Tartlet, Toffee Ice Cream

80 ¥ <sup>PP</sup> **MANGO LIQUORICE SABLÉ** <sup>PP</sup>  
Mango, Passion, Liquorice & Dill, Sablé

### ENTREMETS

110 ¥ <sup>PP</sup> **BABA AU RHUM**  
Citrus Syrup Soaked Roasted Brioche -  
Vanilla Chantilly - Rum Flambé

90 ¥ <sup>PP</sup> **REAL FRENCH TOAST**  
Caramelized “Pain Perdu”, Vanilla Ice Cream

### HOMEMADE ICE CREAM & SORBETS

40 ¥ <sup>PP</sup> **ICE CREAM SCOOP**  
Vanilla, Chocolate, Panacotta  
or Nutella Ice Cream Cup, Tuile Sablé

40 ¥ <sup>PP</sup> **SORBET SCOOP**  
Strawberry, Orange, Pineapple  
or Coca-Cola Sorbet Cup, Tuile Sablé

## 甜点

### 塔 & 蛋糕

主厨独创“香浓柠檬塔”  
整颗甜渍柠檬, 柠檬雪酪与凝乳,  
香蒂邑香草鲜奶油加柠檬脆饼

巧克力塔  
苦甜巧克力塔, 太妃糖冰淇淋

芒果甘草脆饼  
芒果, 热情果, 甘草及鼠尾草, 脆饼

### 餐后甜点

朗姆酒软糕  
柑橘浸渍黄油面包, 香蒂邑, 火焰朗姆酒

法式传统吐司  
焦糖法国吐司, 香草冰激凌

### 冰淇淋 & 雪酪

冰淇淋杯  
香草, 或巧克力, 或杏仁奶油,  
或榛果巧克力, 佐酥饼

雪酪杯  
草莓, 或香橙, 或菠萝, 或可口可乐, 佐酥饼

## HALF OFF BEVERAGE SELECTION

## 精选酒水半价

### CLASSIC COCKTAILS

80¥ 40¥

- & **VODKA MARTINI**  
Vodka, Dry Vermouth & Olives  
伏特加, 苦艾酒 & 橄榄
- & **MOJITO**  
Havana Club 3 Anos, Lime, Mint, Brown Sugar & Soda  
哈瓦那3年朗姆, 青柠, 薄荷叶, 黄糖 & 苏打水
- MARGARITA**  
Tequila, Grand Marnier, Lemon Juice & Sugar Syrup  
龙舌兰酒, 金万利甜酒, 柠檬汁 & 糖浆
- MANHATTAN**  
Bourbon, Sweet Vermouth & Bitters  
波本威士忌, 甜苦艾酒 & 苦精

### 经典鸡尾酒

- & **NEGRONI**  
Gin, Campari & Sweet Vermouth  
金酒, 金巴利 & 甜苦艾酒
- TI PUNCH**  
Martinique Rum, Lime, Sugar Cane Syrup  
马丁尼克兰姆酒, 青柠檬, 甘蔗糖浆
- & **OLD FASHIONED**  
Bourbon, Brown Sugar, Bitter, Orange Twist  
波本威士忌, 黄糖 & 苦精
- WHISKY SOUR**  
Bourbon, Lemon Juice, Sugar  
波本威士忌, 柠檬汁, 糖浆

### CREATIONS

90¥ 45¥

- LONDON TOUCH**  
Gin, Rosemary, Blackberry Liqueur & Lemon Juice  
金酒, 迷迭香, 黑莓酒 & 柠檬汁
- & **SHANGHAI MOJITO**  
Havana Club 3 Anos, Lime, Lychee, Lemongrass & Mint  
哈瓦那3年朗姆, 青柠, 荔枝汁, 柠檬草 & 薄荷叶
- & **PASSIONFRUIT CAIPIRINHA**  
Cachaca, Passion Fruit Puree, Lime, Brown Sugar  
甘蔗酒, 百香果果泥, 青柠 & 黄糖
- & **PALOMA**  
Tequila, Fresh Pink grapefruit, Grapefruit Liqueur & Soda  
龙舌兰酒, 西柚汁, 西柚酒 & 苏打水

### 特调鸡尾酒

- & **BLACK TIME**  
Vodka, Coffee Liqueur, Espresso & Vanilla Syrup  
伏特加, 咖啡力娇酒, 浓缩咖啡 & 香草糖浆
- CHAMOMILE SOUR**  
Gin, Chamomile Citron Tea, Lemon Juice & Syrup  
金酒, 洋甘菊茶, 柠檬汁 & 糖浆
- STRAWBERRY DAIQUIRI**  
Havana Club 3 Anos, Strawberry Puree, Agave Nectar  
哈瓦那3年朗姆, 草莓, 柠檬汁 & 龙舌兰糖浆
- TEQUILA ESPRESSO**  
Tequila, Coffee Liqueur, Espresso & Vanilla Syrup  
龙舌兰酒, 咖啡力娇酒, 浓缩咖啡 & 香草糖浆

### HOUSE POUR

80¥ 40¥

- ABSOLUT** Vodka 40°
- HAVANA CLUB 3 ANOS** Rum 40°
- OLMECA SILVER** Tequila 40°
- JIM BEAM** Bourbon 40°
- BEEFEATER** Gin 40°

### BEERS

55¥ 25¥

- TSING TAO** China 4.3°
- ASAHI** Japan 4.3°
- CORONA** Mexico 4.5°
- GUINNESS** Ireland 4.2°
- HEINEKEN** Holland 5°
- STELLA - DRAFT** Belgium 4°

### WHITE WINES

- VINA CASABLANCA "Cefiro"** 210 ¥  
2017 Sauvignon Blanc, CHILE ~~420¥~~
- FATTORI "Valparadiso"** 230 ¥  
2017 Pinot Grigio, ITALY ~~460¥~~
- PIERRE CHAINIER "Tour de La Roche"** 295 ¥  
2017 Sauvignon Blanc, Loire Valley, FRANCE ~~590¥~~
- ROUGEOT "Les Grandes Gouttes"** 340 ¥  
2014 Chardonnay, Burgundy, FRANCE ~~680¥~~
- HENRI BOURGEOIS "Les Baronnes"** 375 ¥  
2017 Sauvignon Blanc, Loire Valley, FRANCE ~~750¥~~
- LEEUWIN ESTATE "Prelude Vineyards"** 445 ¥  
2017 Chardonnay, Margaret River, AUSTRALIA ~~890¥~~

### RED WINES

- VINA CASABLANCA "Cefiro"** 230 ¥  
2017 Cabernet Sauvignon, CHILE ~~460¥~~
- PIKES "Red Mullet"** 230 ¥  
2015 Syrah, Grenache, Merlot, AUSTRALIA ~~460¥~~
- MEZZACORONA Trentino** 240 ¥  
2016 Pinot Nero, ITALY ~~480¥~~
- GINEPRONE Chianti** 250 ¥  
2016 Sangiovese, ITALY ~~500¥~~
- TERRAZAS DE LOS ANDES Mendoza** 325 ¥  
2016 Malbec, ARGENTINA ~~650¥~~
- ETIENNE GUIGAL Crozes Hermitage** 390 ¥  
2015 Syrah, FRANCE ~~780¥~~
- CHATEAU FERRAN Pessac Leognan** 395 ¥  
2013 Cabernet Sauvignon, Merlot, FRANCE ~~790¥~~
- LAROSE TRINTAUDON Haut Medoc** 400 ¥  
2012 Cabernet Sauvignon, Merlot, FRANCE ~~800¥~~



## BEST OF WINE LIST

### CHAMPAGNE

600 ¥	LAURENT-PERRIER Brut	France	Champagne	Pinot Noir, Pinot Meunier, Chardonnay	NV
1000 ¥	LAURENT-PERRIER Rosé	France	Champagne	Pinot Noir	NV
2100 ¥	DUVAL-LEROY Femme de Champagne Brut	France	Champagne	Chardonnay, Pinot Noir	2000
2900 ¥	DOM PERIGNON Brut	France	Champagne	Pinot Noir, Chardonnay	2008

### WHITE WINES

460 ¥	FATTORI Valparadisio	Italy	Veneto	Pinot Grigio	2017
480 ¥	LAVAU	France	Côtes du Rhone	Viognier, Grenache Blanc	2017
590 ¥	WAIRAU RIVER	New Zealand	Marlborough	Sauvignon Blanc	2018
680 ¥	DOMAINE ROUGEOT Les Grandes Gouttes	France	Bourgogne	Chardonnay	2014
750 ¥	LOUIS LATOUR Chablis	France	Chablis, Bourgogne	Chardonnay	2017
750 ¥	HENRI BOURGEOIS Les Baronnes	France	Sancerre, Loire Valley	Sauvignon Blanc	2017
890 ¥	LEEWIN ESTATE Prelude	Australia	Margaret River	Chardonnay	2017
1280 ¥	DOMAINE THIERRY ET PASCALE MATROT Meursault	France	Meursault, Bourgogne	Chardonnay	2016
1300 ¥	RIDGE ESTATE	USA	California, Santa Cruz Mountains	Chardonnay	2016
1380 ¥	DOMAINE REMI JOBARD Les Chevaliers	France	Meursault, Bourgogne	Chardonnay	2016
1600 ¥	CHATEAU DE FIEUZAL	France	Pessac Leognan, Bordeaux	Semillon, Sauvignon Blanc	1997

### ROSÉ WINES

500 ¥	M DE MINUTY	France	Côtes de Provence	Cinsault, Grenache, Tibouren	2018
680 ¥	MIRAVAL	France	Côtes de Provence	Cinsault, Grenache	2018

### RED WINES

480 ¥	LAVAU	France	Côtes du Rhone	Grenache, Syrah, Mourvèdre	2016
510 ¥	ETIENNE GUIGAL	France	Côtes du Rhone	Syrah, Grenache, Mourvedre	2015
560 ¥	LEEWIN ESTATE Siblings	Australia	Margaret River, Western Australia	Shiraz	2017
590 ¥	GNARLY HEAD	USA	California	Cabernet Sauvignon	2016
690 ¥	DOMAINE THIERRY ET PASCALE MATROT Maranges	France	Côte de Beaune, Bourgogne	Pinot Noir	2014
720 ¥	DOMINIO DEL PLATA Susana Balbo Signature	Argentina	Mendoza	Malbec	2016
760 ¥	MAXIME MAGNON Rozeta	France	Languedoc Roussillon	Carignan, Cinsault, Grenache	2016
800 ¥	BODEGAS ALTO MONCAYO Veraton	Spain	Aragon	Garnacha	2015
830 ¥	MOULINS DE CITRAN	France	Haut Medoc, Bordeaux	Cabernet Sauvignon, Merlot	2012
880 ¥	ALTAIR Sideral	Chile	Central Valley	Cabernet Sauvignon, Syrah, Carmenere	2016
1080 ¥	HESS COLLECTION Allomi	USA	Napa Valley, California	Cabernet Sauvignon	2016
1100 ¥	FELTON ROAD Bannockburn	New Zealand	Central Otago	Pinot Noir	2017
1180 ¥	FERRER BOBET Vinyes Velles	Spain	Priorat	Garnacha	2015
1490 ¥	GAJA Sito Moresco	Italy	Langhe, Piedmont	Nebbiolo, Merlot, Cabernet Sauvignon	2015
1500 ¥	SAINT ESTEPHE DE COS D'ESTOURNEL	France	Saint-Estephe, Bordeaux	Cabernet, Merlot	2011
1880 ¥	RIDGE ESTATE Monte Bello	USA	Santa Cruz, California	Cabernet Sauvignon	2015
1980 ¥	PAUILLAC DE LATOUR	France	Paullac, Bordeaux	Cabernet, Merlot	2011

### SWEET WINES

640 ¥	PIERRE CHAINIER Clos de Noyes Demi Sec	France	Vouvray, Loire Valley	Chenin Blanc	2017
950 ¥	DENIS DUBOURDIEU Chateau Cantegril 500ml	France	Sauternes, Bordeaux	Semillon, Sauvignon Blanc	2014