

## WINE LIST

### White Wine

1.	Le Bouquet de Georges Duboeuf Blanc Vin de France		19.00
2.	Kleinkloof Chenin Blanc, Paarl, South Africa	2010	20.00
3.	Les Templiers Chardonnay Vdp Côtes de Thongue, France	2009	21.50
4.	Terre del Noce Pinot Grigio Vignete delle Dolomiti, Italy	2010	22.00
5.	Buitenverwachting Riesling Constantia, South Africa	2009	22.50
6.	Santa Rita Reserva Sauvignon Blanc Casablanca Valley, Chile	2010	25.00
7.	Macon Villages Domaine Les Chenevieres France	2009	28.50
8.	Matakana Sauvignon Blanc Marlborough, New Zealand	2010	29.00
9.	Gavi di Gavi La Meirana Bruno Broglia, Italy	2009	33.00
10.	Chablis, Jean Marc Brocard, France	2009	35.00
11.	Sancerre, Domaine Cherrier, France	2010	36.00
12.	Pouilly Fume, Les Chailloux, Jean Claude Chatelain, France	2009	38.00
13.	Chablis 1er Cru Montmains Jean-Marc Brocard, France	2009	46.00
14.	Meursault Vieilles Vignes Vincent Girardin	2009	59.00

## Rosé Wine

21.	Santa Rita Cabernet Sauvignon Rosé Maipo Valley, Chile	2010	22.00
22.	Cipresseto Rosato di Toscano Antinori, Italy	2009	26.00
23.	Sancerre Rosé, Le Rabault Joseph Mellot, France	2008	35.00

## Red Wine

31.	Le Bouquet de Georges Duboeuf Rouge Vin de France		19.00
33.	Norton Finca La Colonia Malbec, Argentina	2010	22.00
34.	Errazuriz, Cabernet Merlot, Chile	2009	23.50
35.	Houghton Private Bin Cabernet Shiraz, Western Australia	2008	24.00
36.	Santa Rita Reserva Merlot, Maipo Valley, Chile	2008	25.00
37.	Painter Bridge Zinfandel, J.Lohr, California	2008	25.50
38.	Beaujolais Villages, Chateau des Vierres Georges Duboeuf, France	2009	27.50
40.	Norton Reserva Cabernet Sauvignon, Argentina	2005	28.50
43.	Chianti Superiore, Santa Cristina, Antinori, Italy	2009	34.00
44.	Vieux Chateau Negrit, Montagne-Saint Emilion, France	2008	34.50
45.	Matakana Pinot Noir Marlborough, New Zealand	2009	35.00

## Red Wine continued...

46.	Lodge Hill Shiraz, Jim Barry Clare Valley, Australia	2008	36.00
42.	Conde de Valdemar Rioja Reserva, Spain	2004	36.50
47.	Ninquen Red, Vina Montgras Colchagua Valley, Chile	2004	40.00
48.	Chateauneuf de Pape, Chateau St Jenn, France	2008	46.00
49.	Chateau Cissac, Cru Bourgeois, Haut Medoc, France	1994	51.00
50.	Barolo, Prunotto, Italy	2006	59.00
51.	Nuits Saint George Vieilles Vignes Alain Michelot, France	2008	63.00
52.	Chateau Lynch Bages, Pauillac, Seme Cru, France	2004	89.00

## Sparkling / Champagne

60.	Prosecco Itynera, Italy	NV	29.50
61.	Champagne Deutz Brut Classic	NV	45.00
62.	Moet et Chandon	NV	48.00
63.	Perrier Jouet	NV	53.00
64.	Veuve Clicquot	NV	61.00
66.	Laurent Perrier Rosé	NV	89.00
67.	Bollinger Grande Annee	1997	109.00
68.	Dom Perignon	2002	140.00
69.	Krug Grande Cuvee	NV	160.00

By the Glass		125ml	175ml
Champagne Deutz Brut Classic	NV		10.50
Kir Royal			10.50
Kir			5.50
Le Bouquet de Georges Duboeuf (White / Red)		4.00	5.50
Terre del Noce Pinot Grigio	2010	5.00	6.50
Norton Finca La Colonia Malbec	2010	5.00	6.50

## Sake

Sawanotsuro 180 / 300 / 750ml		7.00 / 10.00 / 19.00	
Tsingtsao, Chinese Beer 33cl			4.00
Tiger Beer 33cl			4.00
Shot – single / double			4.50 / 6.50
Soft Drinks			2.50
Hildon Mineral Water 75cl			4.00

W I N I N G

<b>Spirits &amp; Beer</b>	
Courvoisier, Port	5.00
Remy Martin VSOP, Armagnac,	5.50
Vintage Port	5.50
Cointreau, Drambuie, Benedictine, Tia Maria, Amaretto, Sambuca	4.80
Grand Marnier, Kummel, Kahlua, Southern Comfort, Baileys	4.80
Malt Whisky, Black Label	5.00
Tiger Beer, Tsingtao	4.00
<b>Rice Wine</b>	
Somo Lychee Wine, Plum Wine	5.20
Mei-Kwei Lu	5.00
MouTai Rice Wine	6.50
<b>Coffee &amp; Chinese Tea</b>	
Coffee, Cappucino, Espresso	2.00
Irish Liquor Coffee	5.50
Jasmine, Oolong, Pu Lee, Green, Peppermint	2.00
<b>Lounge Bites</b>	
Butterfly Prawns	12.00
Prawn Toast sprinkled with Sesame Seeds	8.00
Steamed Prawn Siu Mai in Open Wheatflour Pastry	7.50
Steamed Prawn Hah Gao in Rice Pastry	7.50
Honey Barbecue Ribs	8.00
Crispy Spring Rolls (v)	6.00
Dumplings (available Grilled or Steamed)	
Pork & Coriander/ Mixed Vegetable/Chicken & Vegetable	6.50
Shredded Smoked Chicken with Spring Onion	8.00
Yunnan King Prawns with Chilli & Garlic	12.00
Crispy Soft Shell Crabs with Chilli & Garlic (2)	12.00
Five Mixed Appetisers or Mixed Dimsum (vegetarian optional)	10.00 per person

Open 12.30 - 11.30 pm everyday  
There is a 21% reduction on take out food

12.00

(min. of 2 people)

W I N I N G

<b>Cocktails</b>	
<b>CLASSIC CHAMPAGNE COCKTAIL</b>	
Champagne, Cognac, Angostura & Sugar	£10.50
<b>KIR ROYALE</b>	
Champagne & Creme de Cassis	£10.50
<b>BUCK'S FIZZ</b>	
Champagne, Orange Juice and Grenadine	£10.50
<b>SINGAPORE SLING</b>	
Gin, Cherry Brandy, Cointreau, Grenadine, Pineapple, Orange Juice	£8.50
<b>PINA COLADA</b>	
Rum, Coconut Cream, Pineapple Juice & Whipping Cream	£7.00
<b>BRANDY ALEXANDER</b>	
Creme de Cacao, Cherry Brandy & Cream	£7.00
<b>MAI TAI</b>	
Dark Rum, White Rum, Triple Sec, Grenadine	£7.00
<b>CAIPIROSKA</b>	
Vodka, Lime Juice, Sugar	£7.00
<b>MARGARITA</b>	
Tequila, Triple Sec, Lemon Juice & Salt	£7.00
<b>BAY BREEZE</b>	
Vodka, Pineapple Juice & Cranberry Juice	£7.00
<b>TEQUILA SUNRISE</b>	
Tequila, Orange Juice & Grenadine	£7.00
<b>SLOWBOAT</b>	
Rum, Brandy, Orange Juice, Lime Juice & Sugar	£7.00
<b>FRUIT FANTASY Alcohol Free</b>	
Strawberrys, Kiwi Fruit, Melon, Orange, Pineapple	£5.00

Open 12.30 pm - 11.30 pm everyday.

An optional service charge of 12.5% is applied to all bills

£10.50