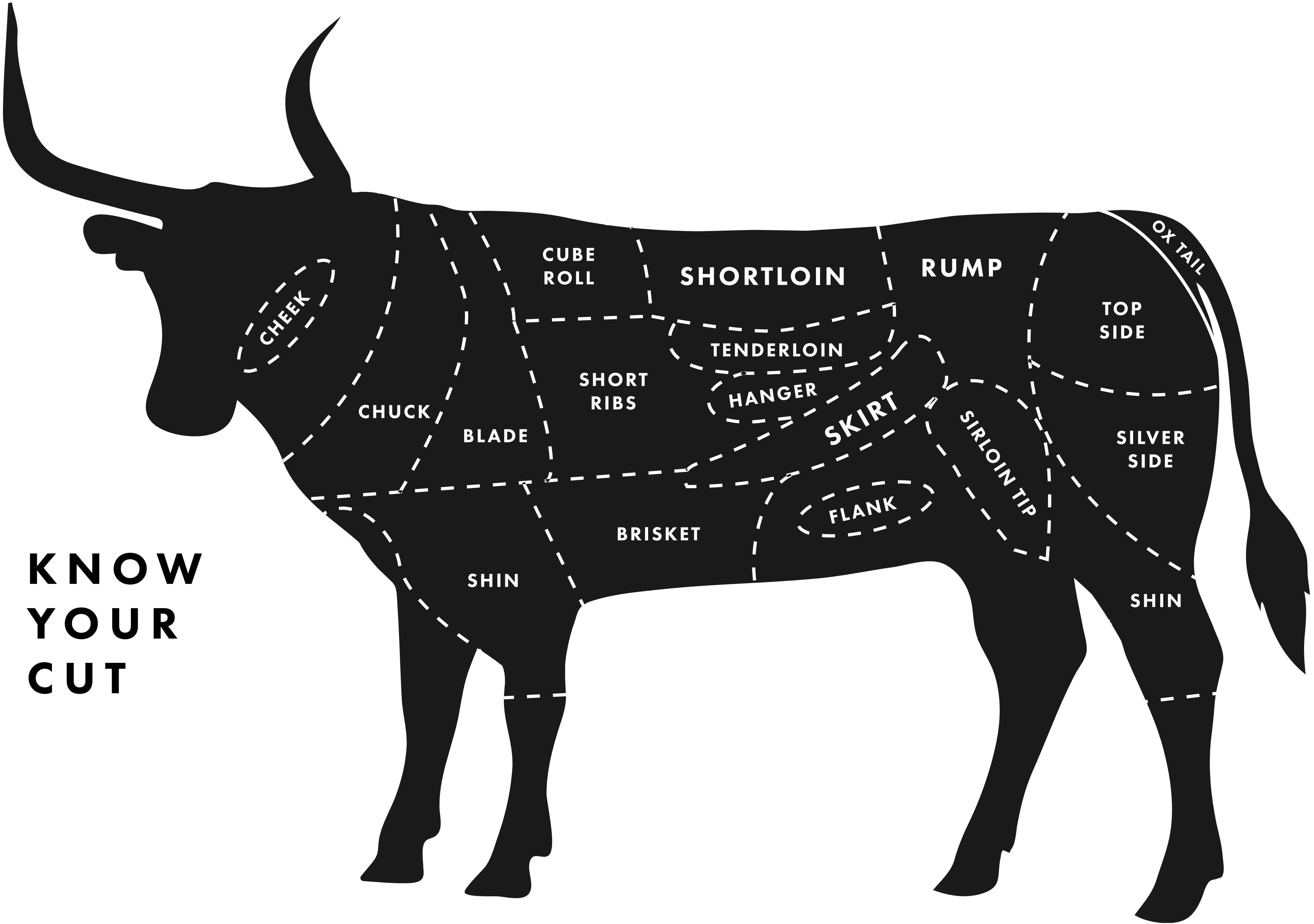


THE SALT LICK WAY

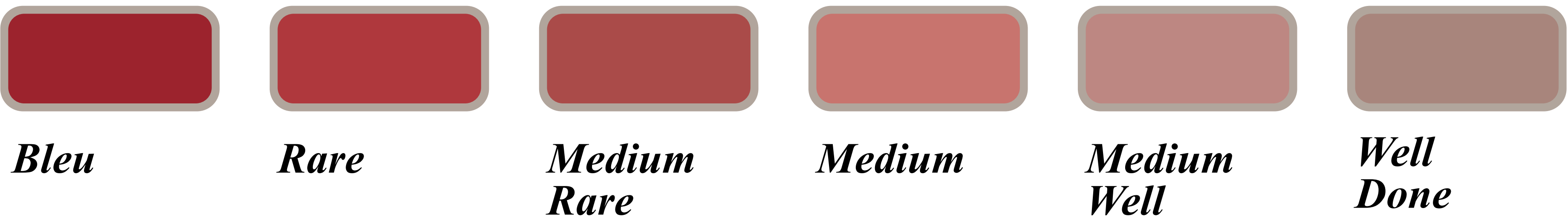
At SALT LICK, every cut is sourced from trusted producers, carefully butchered, patiently aged, and cooked over hardwood fire. Each steak is seared, rested, and finished on the grill for the best flavour. Great steak takes time. - If you're in a hurry, let your waiter know and we'll recommend a quicker option.



DONENESS GUIDE

WHY THE GREY BAND IS NARROWER

At SALT LICK, we bring each steak slowly and evenly to temperature before its final finish over the fire. The heat moves gently through the cut rather than hitting hard from the outside, giving a more consistent cook from edge to edge and leaving only a narrow grey band around the centre



- Bleu (46–48°C)** - Charred outside, raw core
- Rare (50–52°C)** - Cool red centre, lightly seared
- Medium Rare (54–56°C)** - Warm red centre, juicy & tender
- Medium (58–60°C)** - Pink band through the middle
- Medium Well (65–67°C)** - Slight pink, mostly cooked (not recommended)
- Well Done (71°C+)** - Cooked through, no pink (not recommended)

DRY-AGED STEAKS

Age intensifies texture and flavour, and cooks faster. We recommend slightly higher temperatures to unlock depth.

- Rare (50–52°C)** - Cool red, concentrated beefiness
- Medium Rare (55–57°C)** - Perfect balance of tenderness & dry-aged depth
- Medium (58–60°C)** - Firmer bite, nutty flavours intensified

~We do not recommend cooking dry-aged steaks beyond medium

CAVIAR, CURED & GRAIN

STURGEONS

Accompanied by crème fraîche, buckwheat blini, fresh chives, and tangy caper berries for a refined pairing.

Oscietra (Perseus No.2) 30g 2900

Boutique Oscietra caviar from Perseus. Clean, buttery and delicately nutty with balanced umami and a refined finish.

Beluga (Perseus No.7) 30g 4300

The finest expression from Perseus. Large, silky pearls with rich complexity, elegant minerality and an exceptionally long finish.

INGREDIENTS: CAVIAR, SALT. NO GMOS. NO PRESERVATIVES

ARTISAN BREADS 90K FOR CHOICE OF TWO

Served with one complimentary compound butter or house-made dip. Ask your server about today's freshly baked breads

- 1

Chimney Smoked Pumpkin Hummus
- 2

Whipped Feta with Charred Cauliflower
- 3

Spicy Rose Harissa Butter
- 4

4 Garlic Butter
- 5

Pure Wagyu Beef Butter

Additional Dips & Butters: 40K Each

HOUSE HUNG MEATS

Served with your choice of breads and butter

45g Angus Bresaola 230

AUS, Stockyard topside, traditional red wine method, 45 days house hung

45g Spicy Dry Aged Chorizo 240

DK, house ground pork, 12 days house hung

45g Wagyu Bresaola 360

AUS, Carara, MB 6-7, eye of round, traditional red wine method, 70 days house hung

30g Pancetta Tesa 200

DK, Danish crown pork, fennel seed and orange peel, 38 days house hung

30g Iberico Capicola 250

x

30g Serrano Ham 260

ESP, Pork shoulder, monte nevado, grain fed, 24 months hung

FOR STARTERS

ACCESSORIES: *Russian Sturgeon Caviar 10g | 680k*

Beets & Gorgonzola Mousse 190

Gorgonzola mousse, quinoa praline, kalamata tuile, pickled beets, and salt-baked beet medley.

Tortellini al Formaggio Fresco 190

Handcrafted young cheese tortellini, drizzled with burnt butter, raisins, walnuts, pink peppercorns, and sultanas, finished with pickled Meyer lemon
Enhance with three tiger prawns for 60k++

Josper-Roasted Lamb Rump 210

Succulent Dorper lamb rump roast served with grilled smashed new potatoes, minted chimichurri, and silky toum.

Wagyu Short Rib Pâté 210

Coarse-cut wagyu pâté paired with pumpkin piccalilli, crisped Saltlick bacon, seeded harvest crackers, and tender gem hearts

Hot-Smoked Wagyu Tongue 250

Grass-fed, free-range Australian wagyu, zesty salsa Verde, flame-grilled green tomatoes, baby herb salad.

Ravioli of Braised Beef Bone Scrapings 260

Five delicate pasta parcels filled with slow-braised wagyu, Foyot sauce, with bright gremolata and topped with Parmesan wafers.

Wood-Fired Scallops 280

Imported USA sea scallops kissed by the wood fire, complemented by fire roasted pineapple, sage, Saltlick chorizo, and almond tarator

Beef & Bone Marrow Tartare 290

Exquisite Kiwami purebred wagyu rump (MB9+) paired with bone marrow, capers, shallots, honey-cured yolk, pickled shimeji mushrooms, mushroom ketchup, and Parmigiano

J O S P E R | P A R I L L A

WOODFIRED SEAFOOD

Served with : garlic aioli, sake glaze, wakame seaweed, caramelized lemon

Freshly Caught Line Fish260

Reeled in fresh: Direct from the boat, thanks to our exclusive fishermen partnership

Jumbo Prawn Platter8pcs400

Undressed, Big, Sweet Tiger Prawns kissed by the parrilla16pcs720

Ocean Mixed Grill750

Robust Smokey Coffee Wood Infused Octopus, Cold water American Sea Scallops, Jumbo Tiger Prawns, Line Caught Fish

A G E D X X L O N T H E B O N E

We proudly serve Certified Pure Blood Black Angus by Stockyard for all our XXL cuts, grain-fed for over 250 days, marbling score 6/7, consistently chilled, never frozen. Dry-aged to enhance tenderness and flavour, this is premium beef at its finest.

~ Please consult your server for available sizes.

PER HECTOGRAM (100g)	Hg	
31day New York Strip, On the Bone	1	280
31day T-bone, On the Bone	1	300
31day Porterhouse, On the Bone	1	340
21day Tomahawk, On the Bone	1	350

J O S P E R | P A R I L L A

UNORTHODOX STEAKS

Rare to restaurateurs, as if carved by the butcher’s block: some deep from within the carcass, each offering a dining experience you won’t easily find elsewhere.

PER HECTOGRAM (100g)	Hg	
Pillow Steak, Pureblood Japanese Wagyu Genetics	1	320
<i>Kiwami, AUS, MB 9+, 400+ days 100% natural Grain Fed – non-GMO & Hormone free</i>	1.5	460
	2	590
	2.5	695
Marbello Steak, Pureblood Japanese Wagyu Genetics	1	420
<i>Kiwami, AUS, MB 9+, 400+ days 100% natural Grain Fed – non-GMO & Hormone free</i>	2	800
	3	1100

FREE-RANGE & GRASSFED BEEF STEAKS

Our grass-fed steaks may be leaner - and thus a touch less buttery than grain-fed - but they’re packed with heart-healthy omega-3s, vitamins, antioxidants, and a cleaner, more flavourful finish.

PER HECTOGRAM (100g)	Hg	
Picanha Pureblood Black Angus	1	300
<i>Wanderer, AUS, MB3-4, 200+ Day Barley subsidized – free range system, feedlot free, antibiotic free</i>	2	580
	3	800
	4	1050
Ribeye Grass-Fed European & British Crossbreeds	3	780
<i>Vintage, AUS, MB 2, 5-9 years, No GMO, No antibiotics, Hormone free</i>		
Striploin Pureblood Black Angus	2	480
<i>Wanderer, AUS, MB3-4, 200+ Day Barley subsidized – free range system, feedlot free, antibiotic free</i>	4	920

J O S P E R | P A R I L L A

P R I M E

P R I M E B E E F S T E A K S

PER HECTOGRAM (100g)	Hg	
Centre Cut Fillet Shorthorn & Hereford Crossbred	2	800
<i>36 degree South Beef CO., AUS, MB2-3, 100+ days Grain fed</i>		
Chateaubriand Shorthorn & Hereford Crossbred	5	1400
	6	1700
	7	1900
	8	2100
<i>36 degree South Beef CO., AUS, MB2-3, 100+ days Grain fed</i>		
Ribeye Pureblood Black Angus	3	800
<i>Angus reserve, AUS, MB3+, 200+ days, Grain fed</i>		
Rump Fillet Pureblood Japanese Wagyu Genetics	1	250
	2	470
	3	680
	4	850
<i>Kiwami, AUS, MB 9+, 400+ days 100% natural Grain Fed – non - GMO & Hormone free</i>		
Picanha Pureblood Japanese Wagyu Genetics	1	420
	2	800
	3	1140
	4	1450
<i>Kiwami, AUS, MB 9+, 400+ days 100% natural Grain Fed – non - GMO & Hormone free</i>		
Craft Striploin Pureblood Japanese Black Wagyu	1	1100
	2	1900
	3	2700
	4	3500
<i>Miyazaki, JAP, Royal Genetics, A5, 600+ days Wholesome Grains</i>		

SIDEPIECE

Parmesan Creamed Sweetcorn	110
Belgium Fries, Beef Salt, Sauce Andalouse	120
Paris Mashed Potato, Butter Carotene, Parsley	100
Salted Caramel Potatoes with Prunes	110
Beef Bone & Field Beans, Spicy Umami Kombu Paste	100
Fire Roasted Vegetables, Chili-Basil Labneh	120
Gnocchi Parisienne, Soubise Espuma, Beurre Noisette, Sage	120
Summery Greens with Tamarind and Lime Dressing	100
Buttermilk Onion Rings, Chippy Sauce	100

ACCESSORIES

Stack your steak!

Bourbon Skillet Onions	30	Woodfired Garlic Mushrooms	30
Cheddar	40	Gorgonzola Truffles	50
House Hung Bacon	50	Imported Bone Marrow	120

COMPLIMENTARY SAUCES

One included | Additional sauces 30K each

Cowboy Butter Sauce	Black Pepper Jus
Mushroom Ketchup	Smokey Tiger Bite Sauce
Green Peppercorn sauce	Creamy Mushroom Diane
Vietnamese Chimichurri	

LAST LICK

Strawberries & Basil

110

A delightful harmony of strawberry and a cloud of pear, a naughty strawberry donut, and basil-infused frozen yogurt

Molten Pistachio Pudding

140

Warm, molten pistachio pudding paired with fire-roasted pineapple sorbet, pistachio tuile, and a dollop of clotted cream

Sweet Shareables

120

An enticing trio of iced Java cream macaron, chocolate caramel tacos, and artisanal pâte de fruits, the perfect sweets for sharing

Valrhona chocolates & Citrus

130

A refined medley of bitter, milk, and white Valrhona chocolates paired with limoncello, orange caviar, and a drizzle of blood orange syrup



COCKTAILS

SIGNATURE

Blueberry Basil Mule	<i>Skyy vodka, blueberry, basil, ginger & ginger ale</i>	170
Savanna Silk	<i>Skyy vodka, amarula cream, nusantara cold brew, coconut coffee cream, egg white, orange</i>	180
Apple Pie	<i>Bacardi spiced rum, vanilla liqueur, apple pie filling, honey, egg white, lemon</i>	190
Peanut Butter Old Fashioned	<i>Peanut butter washed bourbon, banana oleo, chocolate bitters</i>	190
Strawberry Vino Fizz	<i>East indies pomelo gin, sauvignon blanc, strawberry basil jam, egg white, lemon, soda</i>	200
Green Light	<i>Peddlers shanghai craft gin, basil, lemon, egg white</i>	200
Sage Margarita	<i>Espolon Cristallino, sage liqueur</i>	220
Pink 75	<i>Gin, strawberry basil, lemongrass, prosecco</i>	220
Coconut Aged Negroni	<i>Coconut aged three peaks gin, campari, antica formula, kemangi</i>	230
Cristallino Old Fashioned	<i>Espolon Cristallino, honey, orange bitter</i>	250
Saltlick Smoky Margarita	<i>Machetazo mezcal, chargrilled pineapple, agave syrup, lime</i>	250
Dirty Vesper Martini	<i>Mezcal rinse, gin, vodka, vermouth, blue cheese stuffed olive</i>	250

CLASSIC

Bloody Mary	<i>Vodka, tomato juice, tabasco, L&P sauce, lemon, salt & pepper</i>	170
Cosmopolitan	<i>Skyy vodka, orange liquor, cranberry, lime</i>	170
Daiquiri	<i>Bacardi light rum, lime, syrup</i>	170
Espresso Martini	<i>Skyy vodka, nusantara cold brew, espresso</i>	170
Mojito	<i>Bacardi light rum, mint, lime, soda water</i>	170
Lychee Martini	<i>Three peaks gin, lychee liqueur, lychee puree, lemon</i>	180
Margarita	<i>Tequila, cointreau, lime</i>	180
Nuka Nuka	<i>Dark rum, pineapple, lemon, orgeat, egg white, bitter</i>	190
Manhattan	<i>Bourbon whisky, vermouth, bitters - Choose between dry/ sweet/ perfect</i>	210
Boulevardier	<i>Bourbon, antica formula, campari</i>	230
Side Car	<i>Hennessey VSOP, cointreau, lemon</i>	240
Martini	<i>Choice of premium vodka or Gin, with lemon twist or sicilian olive</i>	260
Aviation	<i>Hendricks gin, giffard creme de violette, luxardo maraschino, lime</i>	260
Vieux Carre	<i>Bulliet rye, hennessey VSOP, antica formula</i>	260

GIN & TONIC

Citrusy	<i>Wint & Lila gin, lemon, orange, tonic water</i>	140
Floral	<i>Hendrick's gin, rose petals, cucumber, tonic water</i>	180
Sichuan	<i>Peddlers shanghai craft gin, lemon, blackpapper, coriander, tonic water</i>	200

BEER & CIDER

Heineken	85
Albens Cider	100
Kura Kura Island Ale	120
Asahi	130
Hoegaarden Witbier	150

COOLERS

Juice	<i>Cranberry, tomato</i>	40
Fresh Juice	<i>Watermelon, pineapple</i>	50
Iced Tea	<i>Original, lychee or lemon</i>	60
Fresh Pressed	<i>Orange</i>	80
Cocomango	<i>Mango, pandan, lemon, coconut water</i>	90
Lychee Rose	<i>Lychee, rose, lemon, soda water</i>	90
Pineapple Rosemary Cooler	<i>Pineapple, rosemary, lemongrass, soda water</i>	90
Gingerberry Cooler	<i>Blueberry, ginger, honey, soda water</i>	90
Henris Ginger Beer		90

WATER

Oasis Blu		
	<i>Natural Mineral water</i>	380ml 45
	<i>Natural Mineral water</i>	750ml 75
Oasis Blu		
	<i>Sparkling Mineral water</i>	380ml 45
	<i>Sparkling Mineral water</i>	750ml 75

S P I R I T S

VODKA	<i>Shot</i>	<i>Bottle</i>
Skyy Vodka	120	2600
Grey Goose	160	3200
Belvedere	160	3200
Ketel One	140	3000
Ciroc	160	3800
Kalak Single Malt	180	3900

GIN	<i>Shot</i>	<i>Bottle</i>
Forty Spotted	130	2300
Peddlers Gin	150	1700
Bobbys Gin	130	2300
Monkey 47	250	4000
East Indies Archipelago	150	1200
East Indies Pomelo	140	1200
Bombay Sapphire	150	2500
Tanquarey	150	2000
Tanquarey 10	180	3500
Hendricks	180	3400
Wint & Lila Gin	130	2300

RUM	<i>Shot</i>	<i>Bottle</i>
Plantation Dark Rum	150	1800
Kraken Black Spiced Rum	160	2700
Diplomatico Mantuano	150	2400
Diplomatico Planas	160	2700
Bacardi Light	130	1600
Black Tears	150	1800
Brugal 1888	190	3600
Myers Dark Rum	130	1800

SPIRITS

TEQUILA & MEZCAL	<i>Shot</i>	<i>Bottle</i>
Codigo Blanco	140	2600
Espolon Cristallino	140	2700
Herradura Plata	140	2800
1800 Silver	140	2900
1800 Reposado	140	3100
Espolon Reposado	140	3200
Patron Silver	140	3200
Patron Reposado	150	3300
Machetazo Espadin	160	3300
1800 Añejo	150	3400
Codigo Reposado	150	3600
Patron Añejo	160	3700
Codigo Rosa	170	4000
Don Julio Blanco	170	4100
Don Julio Reposado	180	4400
Montelobos Tobala	200	4300
Patron El Cielo	500	12000
Don Julio 1942	500	12000
Clase Azul Reposado	600	13000

S P I R I T S

WHISKEY	<i>Shot</i>	<i>Bottle</i>
Busker Irish Whiskey	130	2300
Kavalan Distillery No.1	180	4000
Kavalan Classic	210	4800
Jameson Black Barrel	170	3500
Bulleit Rye	140	2400
Talisker 10 Yo	180	4000
Lagavulin 16 Yo	300	7000
JW Blue Label	500	10300
Glenfiddich 12	180	3900
Glenfiddich 15	230	4900
The Macallan 12 Double Cask	450	9300
The Macallan 15 Triple Cask	700	14500
Chivas Regal 12	160	3200
Chivas Regal 18	250	5600
Jim Beam White Label	130	1800
Jack Daniels Tennessee Whiskey	150	2500
Hibiki	500	10000
The Yamazaki	500	10000
COGNAG & PISCO	<i>Shot</i>	<i>Bottle</i>
Martel Noblige	260	6200
Hennessy VSOP	260	6200
1615 Pisco Puro Italia	140	2400

DIGESTIVE

	<i>Shot</i>	<i>Bottle</i>
Nusantara Coffee Liqueur	110	1200
Nusantara Java Cream Antica Formula	110	1200
Amarula	120	2000
Rosso	120	2500
Carpano Bianco	120	1500
Martini Dry Vermouth	120	1800
Amaro Montenegro	120	2300
Luxardo Marachino	120	1900
Baileys	120	1500
Southern Comfort	120	1800
Jägermeister Ice Cold	120	1700
Campari	120	2300
Galliano Yellow	120	1900
Vaccari Sambucca	120	2000
Disoranno Amareto	130	2400
X Rated Fusion Liqueur	130	2500
St Germain	130	2500
DOM Benedictine	140	3000
Grappa Poli, Special Gold Edition	210	

BY THE GLASS

	Origin	<i>Gls</i> 150ml	<i>Btl</i>
SPARKLING			
Villa Sandi, Prosecco, Brut, DOC	IT	200	1000
Veuve Clicquot, Brut, Champagne, NV	FR	375	2500
WHITE			
Tenute Di Toscana, Danzante Pinot Grigio, Veneto, 2023	IT	170	850
Volratz, Riesling, Rheingau, Trocken, Dry, 2023	DE	180	900
Calvet, Cuvee Du Cap, Sauvignon Blanc, Bordeaux, 2023	FR	180	900
Roux Père & fils, Les Cotilles, Chardonnay, Burgundy, 2023	FR	220	1100
ROSE			
Mirabeau Forever Summer, Syrah, Caladoc Provence, 2024	FR	200	1050
RED			
Poggio, San Polo, Sangiovese, Rubio, Toscana IGT , 2022	IT	190	950
St Hallett, Faith, Shiraz, Barossa, 2025	AU	200	1000
Kim Crawford, Pinot Noir, Marlborough, 2022	NZ	240	1200
Ca'del Baio, Barbera d'Alba, Paolina, Piedmont 2022	IT	270	1300
Vina Cobos, Felino, Malbec, 2023	AR	285	1400
VIK, A, Millhue, Cabernet Sauvignon, Colchagua Valley, 2022	CL	300	1500
EXCLUSIVE FINE WINE BY GLASS			
Le Macchiole, Bolgheri Rosso, Merlot, Cabernet Sauvignon, Tuscany 2019	IT	450	2250
Châteauneuf-du-Pape, Domaine des Sénéchaux, 2020	FR	500	2500
Penfolds Bin 389, Cabernet Sauvignon, Shiraz, South Australia 2023	AU	650	3200

SPARKLING WINE & CHAMPAGNE

	Origin	<i>Gls</i> 150ml	<i>Btl</i>
Villa Sandi, Prosecco, Brut, DOC	IT	200	1000
Mas de Daumas Gassac, Frizant Rosé, Cabernet Sauvignon, Mourvèdre, 2022	FR		1450
Laurent Perrier, La Cuvee, Brut, Champagne, NV	FR		2250
Veuve Clicquot, Brut, Champagne, NV	FR	375	2500
Henri Giraud, Esprit Nature Champagne, Champagne, NV	FR		2800
Billicart-Salmon, Brut Réserve, Champagne, NV	FR		2800
Jacquesson, Cuvée 746, Grand Vin, Champagne, Extra Brut, 2023	FR		3250
Laurent Perrier, Harmony, Demi-Sec, Champagne, N.V	FR		3300
Mignon Boulard, Element de Surprise Blanc de Blancs, Champagne NV	FR		3500
Bollinger, Special Cuvée, Champagne, Brut, NV	FR		3800
Billecart-Salmon, Brut Rosé, Champagne, NV	FR		3900
Laurent Perrier, Brut Cuvée Rosé, Champagne, NV	FR		4400
Pol Roger, Blanc de Blanc, Champagne, 2015	FR		4850
Billecart-Salmon, Blanc de Blanc, Grand Cru, Champagne, NV	FR		7350
Krug, Grande Cuvée, Champagne, 172 éme	FR		8000
Dom Perignon, Champagne, 2013	FR		14000
Dom Perignon,Lady Gaga, Champagne, 2010	FR		19500

LIGHT BODIED
WHITE

	Origin	<i>Gls</i> 150ml	<i>Btl</i>
Tenute Di Toscana, Danzante Pinot Grigio, Veneto, 2023	IT	170	850
Romeo & Juliet, Passione Sentimento Bianco, Garganega, 2023	IT		850
Volratz, Riesling, Rheingau, Trocken, 2023	DE	180	900
Knappstein, Riesling, Clare Valley, 2024	AU		1200
Fritz Haag, Juffer, Riesling, GG, Trocken, Mosel, 2021	DE		1800
Henri Bourgeois, Les Baronnes, Sancerre, 2023	FR		1800
Henschke, Innes Vineyard, Pinot Gris, Adelaide Hills, 2023	AU		2200
Egon Muller, Scharzhofberger, Riesling, Spätlese, Mosel, 2021	DE		7900

MEDIUM BODIED
WHITE

	Origin	<i>Gls</i> 150ml	<i>Btl</i>
Yalumba, The Y Series, Viognier, 2022	AU		850
Calvet, Cuvee Du Cap, Sauvignon Blanc, Bordeaux, 2023	FR	180	900
Enrico Serafino, Grifo del Quartaro, Cortese, Gavi di Gavi, DOCG, 2023	IT		1200
La Chablisienne, Pas Si Petit, Chardonnay, Burgundy 2023	FR		1500
Maison Andre Goichot, Chablis, Chardonnay, Burgundy, 2020	FR		1750
Calvet, Les Hautes Roches, Sauvignon Blanc, Sancerre, 2022	FR		2000
Livio Felluga, Sharis, Chardonnay Ribolla Gialla 2022	IT		2100
Maison Luis Latour, Chablis, 2023	FR		2200

FULL BODIED
PREMIUM WHITE

	Origin	<i>Gls</i> 150ml	<i>Btl</i>
Roux Père & Fils, Les Cotilles, Chardonnay, Burgundy, 2023	FR	220	1100
Craggy Range, Kidnappers Vineyard, Chardonnay, Hawke’s Bay, 2022	NZ		1100
Yering Station, Chardonnay, Yarra Valley, Victoria, 2023	AU		1350
Garofoli, Serra Fiorese, Verdicchio, DOC, Riserva, 2016	IT		1600
Domain Rolet, Côtes du Jura, Savagnin, Bourgundy, 2015	FR		2400
Patz & Hall, Chardonnay, Sonoma Coast, California, 2017	US		2500
Domaine Des Perdrix, Mercurey 1Er Cru La Mission Blanc, Chardonnay, Burgundy 2015	FR		2800
Gaja & Graci, Idda, Bianco, Carricante, Sicilia, DOC, 2021	IT		2850
Penfolds, Bin 144, Yatarna, Chardonnay, 2019	AU		4900

ROSÉ WINE

	Origin	<i>Gls</i> 150ml	<i>Btl</i>
Mirabeau Forever Summer, Syrah, Caladoc Provence, 2024	FR	200	1050
Pipoli, Rosato Basilicata, Aglianico, IGT, 2023	IT		1200
Minuty M, Syrah, Grenache, Cotés de Provence, 2023	FR		1500
Le Château d'Astros Minuit, Grenache, Syrah, Mourvèdre, Cotés de Provence, 2021	FR		2200
Château d'Esclans, Rock Angel, Grenache, Cinsault, Cotés de Provence, 2022	FR		2900

L I G H T B O D I E D
R E D

	Origin	<i>Gls</i> 150ml	<i>Btl</i>
Fleuriet Freres, Pinot Noir, Cailottes, 2025	FR		1100
Clos Henri, Estate, Pinot Noir, Marlborough, 2024	NZ		1200
Kim Crawford, Pinot Noir, Marlborough, 2022	NZ	240	1200
Sepp Moser, Zweiglet, Classic Style Organic, Burgenland, 2021	AT		1300
Clare JC, Vajra, Langhe, Nebbiolo, 2023	IT		1750
Labruyère, Coeur De Terroirs, Gamay, Vieilles Vignes, Moulin-à-Vent, 2019	FR		2100
Yarra Yering, Pinot Noir, Yarra Valley, 2021	AU		2700
Grosset, Pinot Noir, Adelaide Hills 2015	AU		2900
Burnt Cottage Vineyard, Pinot Noir, Central Otago, 2020	NZ		3000
Domaine Michel Noellat, Morey Saint Denis, Pinot Noir, 2019	FR		3500

M E D I U M B O D I E D
R E D

	Origin	<i>Gls</i> 150ml	<i>Btl</i>
Poggio, San Polo, Sangiovese, Rubio, Toscana IGT, 2022	IT	190	950
Pasqua, ‘Romeo & Juliet’ Passione e Sentimento, Merlot, Veneto, 2021	IT		1000
Sensi, Forziere, Chianti Classico, Sangiovese, Tuscany, 2022	IT		1000
Roche Mazet, Merlot, Pays DOC, 2024	FR		1100
Ramon Bilbao, Reserva, Rioja, 2019	ES		1250
Ca’del Baio, Barbera d’Alba, Paolina, Piedmont 2022	IT	270	1300
Clarence Dillon, Clarendell, Merlot, Cab-Sauv, Cab-Franc, Bordeaux, 2016	FR		1300
Sandrone, Dolcetto d'Alba, DOC, 2022	IT		1500
Luigi Scavino, Azelia, Barolo, Piedmont, DOCG, 2019	IT		2600

F U L L
B O D I E D R E D

	Origin	<i>Gls</i> 150ml	<i>Btl</i>
Pasqua Desire Lush & Zin, Primitivo, Puglia, 2024	IT		1000
St Hallett, Faith, Shiraz, Barossa, 2025	AU	200	1000
Mount Langi Ghiran, Billi Billi, Shiraz, Grampians, 2019	AU		1200
Vina Cobos, Felino, Malbec, 2023	AR	285	1400
VIK, A, Millhue, Cabernet Sauvignon, Colchagua Valley, 2022	CL	300	1500
Gabriel Meffre, Gigondas, Grenache, Syrah, Rhone, Saint-Catherine, 2018	FR		1500
Felline, Sinfarosa Zinfandel, Primitivo di Manduria, 2018	IT		1500
The Chocolate Block, Shiraz Blend, swartland, 3399 Barrels, 2023	SA		1600
Bava, Barbaresco, DOCG, 2019	IT		2200
Le Macchiole, Bolgheri Rosso, Merlot, Cabernet Sauvignon, Tuscany 2019	IT	450	2250
Alvaro Palacios, Gratallops, Garnacha, Carinyena, 2022	ES		2300
Jim Barry, McRae Wood, Shiraz, Clare Valley, 2018	AU		2400
Domaine des Sénéchaux, Rhône Blends, Châteauneuf-du-Pape, 2020	FR	500	2500
Ridge, Geyserville, Alexander Valley, Sonoma, Blend, 2020	US		2500
Clos du Calvaire,Rhône Blends, Châteauneuf-du-Pape, 2021	FR		2700

PREMIUM RED

	Origin	<i>Gls</i> 150ml	<i>Btl</i>
Henschke, Keyneton Estate, Euphonium, Shiraz, Barossa, 2018	AU		2900
Penfolds Bin 389, Cabernet Sauvignon, Shiraz, South Australia 2023	AU	650	3200
Penfolds Bin 407, Cabernet Sauvignon, South Australia 2022	AU		3400
Le Dragon de Quintus, Grand Cru, Saint-Émilion, AOC, 2015	FR		3800
Tommasi, Ca' Florian Amarone Della Valpolicella, 2013	IT		3900
Catena Zapata, Nicasia, Malbec, Uco Valley, Mendoza, 2018	AR		3900
Ceretto, Rocche di Castiglione, Barolo, 2019	IT		4900
Domaine Michel Noallet, Vosne Romanee, Pinot Noir, 2021	FR		6000
Roagna, Barolo, Pira, 2018	IT		8000
Penfolds, Grange, Bin 95, Shiraz, South Australia, 2018	AU		19500

SWEET WINES

	Origin	<i>Gls</i>	<i>Btl</i>
Felline,Primo Amore, Primitivo di Manduria, 2008	IT	300	1500
Château Monteils, Sauternes, Bordeaux, 2010	FR	300	1500
Vi de Glass, Gewürztraminer, Penedes 2022	ES		1800
Corte Giara, Recioto, Valpolicella, 2019	IT	380 (100ml)	1900 (500ml)
Dow’s 10 years Tawny Port	PO	290 (100ml)	2200 (750ml)
Jackson Triggs Reserve, Vidal, Ontario, Icewine, 2015	CA		3250 (375ml)

Prices are subject to 8% service & 10% Govt. tax, prices are quoted in "000 Rupiah