



Lunch Menu



STUZZICO

snacks

MARINATED OLIVES picholine, queen green, kalamata 85 | €1,307 🌱

CROQUETTES coppa, grape must mayonnaise 120 | €1,463 🐷

FORMAGGI MISTI Italian cheeses, homemade pickles, olives, walnuts, honey 350 | €4,268 🌱

ZUPPA E INSALATA

soup & salad

CAPPUCCINO mushroom bisque, truffle cream 125 | €1,524 🌱

CREMA DI FAVE velvet beans, AOP kale, crispy pancetta, deep fried red onion, roasted tomato 125 | €1,524 🐷

RUCOLA rocket, avocado, candied walnuts, cured tomato, olive tapenade, passion fruit dressing, balsamic reduction 120 | €1,463 🌱

BURRATA cured tomatoes, peppermint, caper gremolata, basil oil 175 | €2,134 🌱

PASTICCERIA

dessert

TIRAMISU espresso, savoiardi, mascarpone mousse 110 | €1,341

RHUBARB FRANGIPANE TART almond, creme fraiche gelato 110 | €1,341

68% DARK CHOCOLATE MOUSSE hazelnut crunch, raspberry sorbet, black-pepper crumb 110 | €1,341

PANNA COTTA chocolate sponge, seasonal berries, citrus compote 110 | €1,341

GELATO pistachio, limoncello sorbet, stracciatella 85 | €1,037

ANTIPASTI

shared plates

CONFIT MUSHROOM BRUSCHETTA pickle, mustard seeds, hazelnut 155 | €1,890

PARMA HAM & BURRATA BRUSCHETTA charred artichoke cream 175 | €2,134 🐷

RED SNAPPER CRUDO line caught snapper, Lombok oyster cream, passion fruit, fennel, lemon basil oil 165 | €2,012

EGGPLANT PARMIGIANA pecorino fondue, basil pesto, tomato sauce 160 | €1,951 🌱

CUOPPO broccolini, squash, pumpkin, asparagus, ginger tartare lime 125 | €1,524 🌱

POLPO chargrilled octopus served with romesco sauce, homemade sausage, garlic chips, olive dust 155 | €1,890 🐷

MAMA STYLE MEATBALLS beef meatballs cooked in tomato sauce basil pesto topped with crispy pancetta, charred sour dough 165 | €2,012 🐷

PAN-SEARED SCALLOP wrapped in pancetta, pumpkin three ways, dukkah, balsamic reduction 195 | €2,378 🐷

PASTA ATIPICA

GNOCCHI ALLA LIGURE potato, basil pesto, string bean 160 | €1,951 🌱

MEZZE MANICHE AL TONNO rigatoni pasta, confit tuna, kalamata olives, fresh chili, capers, cherry tomato, orange zest 175 | €2,134 🌱

TORTELLI AI FUNGHI mushroom tortelli, creamy truffle sauce 185 | €2,256 🌱

LOBSTER RISOTTO bamboo lobster, saffron bisque, garden tomatoes 250 | €3,049

WILD MUSHROOM RISOTTO wild mushroom, porcini, truffle oil 190 | €2,317 🌱

PIZZA

MARGHERITA tomato, mozzarella and basil and oregano 160 | €1,951 🌱

QUATTRO FORMAGGI mozzarella, gorgonzola, Italian signature cheeses, rocket, truffle oil 190 | €2,317 🌱

ORTOLANA basil pesto, mozzarella, tomato, paprika, eggplant, zucchini 160 | €1,951 🌱

VESUVIANA tomato, mozzarella, mama style meatballs, pecorino 175 | €2,134

SALMONE mozzarella, smoked salmon, sautéed kale, oscietra caviar 225 | €2,744

DIAVOLA spicy tomato, mozzarella, spicy salami, rocket and parmesan shavings 175 | €2,134 🐷 🌱

SECONDI

main plate

ROASTED WHEY CAULIFLOWER black truffle puree, artichoke crumb 155 | €1,890 🌱

BARRAMUNDI cartoccio style, clams, prawn, squid 400 | €4,878 🌱

CHICKEN DIAVOLA slow cooked half young chicken, roasted baby potato, salsa al prezzemolo 225 | €2,744 🌱

COCKTAIL

APERTIVI

PREGO SPRITZ 200 | @2,378
Aperol | Guava | Prosecco | Soda

CAFFE TONICO 185 | @2,256
Coffee Liqueur | Sweet Vermouth | Gin
Strawberry | Tonic

DELLA NONNA 185 | @2,256
Vodka | Bianco Vermouth | Vanilla | Orange
Prosecco | Burrata Foam

SIGNATURE

FRUTTETO MARGARITA 200 | @2,378
Blanco Tequila | Blood Orange | Limoncello | Lime
Fennel Salt

AMALFI SOUR 190 | @2,317
Bourbon | Limoncello | Arancia Cordial | Lemon
Egg White

NEGRONI DI MONTENGRO 190 | @2,317
Gin | Campari | Sweet Vermouth
Amaro Montenegro

SGROPPINO 195 | @2,378
Shaved ice | Lemon Syrup | Vodka | Prosecco

GARI-BALI 185 | @2,256
Plantation pineapple | Campari | Almond
Pineapple

IMPROVED TURF CLUB 200 | @2,439
Gin | Dry Vermouth | Maraschino | Orange Bitters
Absinthe

DOLCI

ESPRESSO AL LAMPONE 185 | @2,256
Vodka | Framboise | Espresso | Grappa

SPIRIT FREE

SORRENTO SODA 85 | @1,037
Blood Orange Syrup | Lime | Soda | Fennel Salt

SENZA SPRITZ 85 | @1,037
N/A Bitter | Guava | N/A Prosecco | Soda

AMERITONICO 85 | @1,037
N/A bitter | Espresso | Strawberry Cordial | Tonic

VINO AL BICCHERRE

wine by the glass

SPARKLING WINE

Albaluna **PROSECCO, VENETO, ITALY**
Sababay **ASCARO BRUT, BALI, INDONESIA**

177 | @2,159
120 | @1,463

WHITE WINE

Mouton Cadet **CLASSIC BLANC, SEMMILION
SAUVIGNON BLANC, BORDEAUX, FRANCE**
Fantini **TREBBIANO D'ABRUZZO DOC, ABRUZZO, ITALY**
Ortonese **MALVASIA-CHARDONNAY "TERRE DI CHIETI"
IGT, ABRUZZO, ITALY**
Sababay **WHITE VELVET, BALI, INDONESIA**

195 | @2,378
160 | @1,951
160 | @1,951
120 | @1,463

RED WINE

Mouton Cadet **CLASSIC ROUGE, BORDEAUX, FRANCE**
Fantini **MONTEPULCIANO D'ABRUZZO DOC, ABRUZZO, ITALY**
Ortonese **"Daunia" SANGIOVESE-MERLOT IGT, PUGLIA, ITALY**
Sababay **BLACK VELVET, BALI, INDONESIA**

195 | @2,378
160 | @1,951
160 | @1,951
120 | @1,463

ROSE WINE

Pipoli **"Vigneti del Vulture" ROSATO BASILICATA IGT,
BASILICATA, ITALY**
Sababay **PINK BLOSSOM ROSE, BALI, INDONESIA**

195 | @2,378
120 | @1,463

BIRRA

beer

ITALIAN

PERONI 130 | @1,585

LOCAL CRAFTED BEER

KURA-KURA LAGER 90 | @1,098
KURA-KURA ISLAND ALE 100 | @1,220
ISLAND OF IMAGINATION LAGER 120 | @1,463
ISLAND OF IMAGINATION XPA 130 | @1,585

LOCAL BEER

BINTANG 65 | @793
CRYSTAL BINTANG 65 | @793
BALI HAI 65 | @793





Dinner Menu



STUZZICO

snacks

MARINATED OLIVES *picholine, queen green, kalamata* 85 | €1,307 🍴

CROQUETTES *coppa, grape must mayonnaise* 120 | €1,463 🍴

FORMAGGI MISTI *Italian cheeses, homemade pickles, olives, walnuts, honey* 350 | €4,268 🍴

SALUMI MISTI *selection of Italian traditional cold meats, homemade pickles, olives, walnuts, honey* 300 | €3,659 🍴

ZUPPA E INSALATA

soup & salad

CAPPUCCINO *mushroom bisque, truffle cream* 125 | €1,524 🍴

CREMA DI FAVE *velvet beans, AOP kale, crispy pancetta, deep fried red onion, roasted tomato* 125 | €1,524 🍴

RUCOLA *rocket, avocado, candied walnuts, cured tomato, olive tapenade, passion fruit dressing, balsamic reduction* 120 | €1,463 🍴

CARPACCIO DI MANZO *black angus beef tenderloin, truffle cream, parmesan, dried cherry tomato, balsamic* 190 | €2,317

BURRATA *cured tomatoes, peppermint, caper gremolata, basil oil* 175 | €2,134 🍴

PASTICCERIA

dessert

TIRAMISU *espresso, savoiardi, mascarpone mousse* 110 | €1,341

RHUBARB FRANGIPANE TART *almond, creme fraiche gelato* 110 | €1,341

68% DARK CHOCOLATE MOUSSE *hazelnut crunch, raspberry sorbet, black-pepper crumb* 110 | €1,341

PANNA COTTA *chocolate sponge, seasonal berries, citrus compote* 110 | €1,341

GELATO *pistachio, limoncello sorbet, stracciatella* 85 | €1,037

ANTIPASTI

shared plates

CONFIT MUSHROOM BRUSCHETTA *pickle, mustard seeds, hazelnut* 155 | €1,890

PARMA HAM & BURRATA BRUSCHETTA *charred artichoke cream* 175 | €2,134 🍴

RED SNAPPER CRUDO *line caught snapper, Lombok oyster cream, passion fruit, fennel, lemon basil oil* 165 | €2,012

EGGPLANT PARMIGIANA *pecorino fondue, basil pesto, tomato sauce* 160 | €1,951 🍴

CUOPPO *broccolini, squash, pumpkin, asparagus, ginger tartare lime* 125 | €1,524 🍴

POLPO *chargrilled octopus served with romesco sauce, homemade sausage, garlic chips, olive dust* 155 | €1,890 🍴

MAMA STYLE MEATBALLS *beef meatballs cooked in tomato sauce basil pesto topped with crispy pancetta, charred sour dough* 165 | €2,012 🍴

PAN-SEARED SCALLOP *wrapped in pancetta, pumpkin three ways, dukkah, balsamic reduction* 195 | €2,378 🍴

PASTA ATIPICA

GNOCCHI ALLA LIGURE *potato, basil pesto, string bean* 160 | €1,951 🍴

RAVIOLI BICOLORE *red and yellow ravioli stuffed with ricotta cheese and spinach, butter sage sauce, candied walnuts* 175 | €2,134 🍴

TAGLIATELLE AL CAFFE *homemade coffee flavored tagliatelle served with lamb ragout and wild mushrooms* 185 | €2,256

MEZZE MANICHE AL TONNO *rigatoni pasta, confit tuna, kalamata olives, fresh chili, capers, cherry tomato and orange zest* 175 | €2,134 🍴

TORTELLI AI FUNGHI *mushroom tortelli, creamy truffle sauce* 185 | €2,256 🍴

LOBSTER RISOTTO *bamboo lobster, saffron bisque, garden tomatoes* 250 | €3,049

WILD MUSHROOM RISOTTO *wild mushroom, porcini, truffle oil* 190 | €2,317 🍴

PIZZA

MARGHERITA *tomato, mozzarella and basil and oregano* 160 | €1,951 🍴

QUATTRO FORMAGGI *mozzarella, gorgonzola, Italian signature cheeses, rocket, truffle oil* 190 | €2,317 🍴

ORTOLANA *basil pesto, mozzarella, tomato, paprika, eggplant, zucchini* 160 | €1,951 🍴

VESUVIANA *tomato, mozzarella, mama style meatballs, pecorino* 175 | €2,134

SALMONE *mozzarella, smoked salmon, sautéed kale, oscietra caviar* 225 | €2,744

DIAVOLA *spicy tomato, mozzarella, spicy salami, rocket and parmesan shavings* 175 | €2,134 🍴 🍴

SECONDI

main plate

ROASTED WHEY CAULIFLOWER *black truffle puree, artichoke crumb* 155 | €1,890 🍴

SALMONE *seared Tasmanian, creamy vellutata, confit asparagus, spinach* 280 | €3,415

BARRAMUNDI *cartoccio style, clams, prawn, squid* 400 | €4,878 🍴

CHICKEN DIAVOLA *slow cooked half young chicken, roasted baby potato, salsa al prezzemolo* 225 | €2,744 🍴

STINCO DI AGNELLO *braised lamb shank, soft polenta, sautéed mushroom* 350 | €4,268

PANCETTA DI MAIALE *crispy pork belly, mushroom, roasted onion, cauliflower sauce, olive tapenade* 250 | €3,049 🍴

SIRLOIN *grilled stockyard sirloin marble score 3, roasted root vegetables, black pepper sauce* 460 | €5,610

COCKTAIL

APERTIVI

PREGO SPRITZ 200 | @2,378
Aperol | Guava | Prosecco | Soda

CAFFE TONICO 185 | @2,256
Coffee Liqueur | Sweet Vermouth | Gin
Strawberry | Tonic

DELLA NONNA 185 | @2,256
Vodka | Bianco Vermouth | Vanilla | Orange
Prosecco | Burrata Foam

SIGNATURE

FRUTTETO MARGARITA 200 | @2,378
Blanco Tequila | Blood Orange | Limoncello | Lime
Fennel Salt

AMALFI SOUR 190 | @2,317
Bourbon | Limoncello | Arancia Cordial | Lemon
Egg White

NEGRONI DI MONTENGRO 190 | @2,317
Gin | Campari | Sweet Vermouth
Amaro Montenegro

SGROPPINO 195 | @2,378
Shaved ice | Lemon Syrup | Vodka | Prosecco

GARI-BALI 185 | @2,256
Plantation pineapple | Campari | Almond
Pineapple

IMPROVED TURF CLUB 200 | @2,439
Gin | Dry Vermouth | Maraschino | Orange Bitters
Absinthe

DOLCI

ESPRESSO AL LAMPONE 185 | @2,256
Vodka | Framboise | Espresso | Grappa

SPIRIT FREE

SORRENTO SODA 85 | @1,037
Blood Orange Syrup | Lime | Soda | Fennel Salt

SENZA SPRITZ 85 | @1,037
N/A Bitter | Guava | N/A Prosecco | Soda

AMERITONICO 85 | @1,037
N/A bitter | Espresso | Strawberry Cordial | Tonic

VINO AL BICCHERRE

wine by the glass

SPARKLING WINE

Albaluna **PROSECCO, VENETO, ITALY**
Sababay **ASCARO BRUT, BALI, INDONESIA**

177 | @2,159
120 | @1,463

WHITE WINE

Mouton Cadet **CLASSIC BLANC, SEMMILION
SAUVIGNON BLANC, BORDEAUX, FRANCE**
Fantini **TREBBIANO D'ABRUZZO DOC, ABRUZZO, ITALY**
Ortonese **MALVASIA-CHARDONNAY "TERRE DI CHIETI"
IGT, ABRUZZO, ITALY**
Sababay **WHITE VELVET, BALI, INDONESIA**

195 | @2,378
160 | @1,951
160 | @1,951
120 | @1,463

RED WINE

Mouton Cadet **CLASSIC ROUGE, BORDEAUX, FRANCE**
Fantini **MONTEPULCIANO D'ABRUZZO DOC, ABRUZZO, ITALY**
Ortonese **"Daunia" SANGIOVESE-MERLOT IGT, PUGLIA, ITALY**
Sababay **BLACK VELVET, BALI, INDONESIA**

195 | @2,378
160 | @1,951
160 | @1,951
120 | @1,463

ROSE WINE

Pipoli "Vigneti del Vulture" **ROSATO BASILICATA IGT,
BASILICATA, ITALY**
Sababay **PINK BLOSSOM ROSE, BALI, INDONESIA**

195 | @2,378
120 | @1,463

BIRRA

beer

ITALIAN

PERONI 130 | @1,585

LOCAL CRAFTED BEER

KURA-KURA LAGER 90 | @1,098
KURA-KURA ISLAND ALE 100 | @1,220
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ISLAND OF IMAGINATION XPA 130 | @1,585

LOCAL BEER

BINTANG 65 | @793
CRYSTAL BINTANG 65 | @793
BALI HAI 65 | @793

 Contain Pork  Vegetarian  Spicy  Marriott Bonvoy Points
If you have any concern regarding food allergies, please alert your server prior to ordering
Prices are in thousand IDR, 21% goverment tax & service charge is applicable





Wine Menu



VINO VICINO ALLA BOTTIGLIA

wine by the bottle

SPARKLING WINE

Corte Giara **PROSECCO MILLESIMATO DRY DOC, VENETO, ITALY** 975 | @11,890
Bottega Il Vino **DEI POETI PROSECCO DOC N.V, VENETO, ITALY** 975 | @11,890
Naked Range **SPARKLING BRUT N.V, VICTORIA, AUSTRALIA** 975 | @11,890
De Bortoli **SACRED HILL BRUT CUVÉE N.V, RIVERINA, AUSTRALIA** 820 | @10,000

CHAMPAGNE

Dom Pérignon **BRUT VINTAGE, EPERNAY, FRANCE** 7,500 | @91,463
Moët & Chandon **ROSÉ IMPÉRIAL BRUT N.V, EPERNAY, FRANCE** 4,250 | @51,829
Veuve Clicquot **PONSARDIN YELLOW LABEL BRUT N.V, REIMS, FRANCE** 4,000 | @48,780
Moët & Chandon **BRUT IMPÉRIAL N.V, EPERNAY, FRANCE** 3,750 | @45,732
Moët & Chandon **ICE IMPÉRIAL DEMI - SEC, EPERNAY, FRANCE** 3,750 | @45,732
Taittinger Brut **PRÉLUDE GRAND CRUS N.V, REIMS, FRANCE** 3,250 | @39,634
G.H. Mumm **CORDON ROUGE BRUT N.V, REIMS, FRANCE** 3,000 | @36,585
Louis Roederer Brut **PREMIER N.V, REIMS, FRANCE** 2,400 | @29,268

ROSE WINE

Chateau **D'ESCLANS WHISPERING ANGEL, PROVENCE, FRANCE** 1,550 | @18,902
Pipoli **"VIGNETI DEL VULTURE" ROSATO BASILICATA IGT, BASILICATA, ITALY** 900 | @10,976

WHITE WINE | ITALIAN RESERVE

Gaja Alteni **DI BRASSICA, SAUVIGNON BLANC, LANGHE, ITALY** 5,550 | @67,683
Ornellaia **POGGIO ALLE GAZZE BIANCO, SAUVIGNON BLANC, TOSCANA, ITALY** 3,200 | @39,024
Donnafugata La Fuga **CONTESSA ETELLINA DOP, CHARDONNAY, TERRE SICILIANE ITALY** 1,700 | @20,732
Montaribaldi Sigiujia **"LANGHE" CHARDONNAY DOC, PIEMONTE, ITALY** 1,200 | @14,634
Santa Margherita **PINOT GRIGIO DOC, VALDADIGE, ITALY** 1,250 | @15,224
Fantinel Borgo **TESIS PINOT GRIGIO, FRIULI VENEZIA, ITALY** 1,070 | @13,049
Banfi "Le Rime" **PINOT GRIGIO CHARDONNAY IGT, TUSCANY, ITALY** 950 | @11,585
Mantellassi Masso **BIANCO MAREMMA TOSCANA DOC, TOSCANA, ITALY** 950 | @11,585
Garofoli Serra **FIORESE C.J. DOC, VERDICCHIO, MARCHE, ITALY** 2,500 | @30,488
Villa Antinori **BIANCO IGT, TREBBIANO, MALVASIA, TOSCANA, ITALY** 1,250 | @15,244
IS Argiolas **DI SARDEGNA DOC, VERMENTINO, SARDEGNA, ITALY** 1,250 | @15,244
Granée **GAVI DEL COMUNE DI GAVI DOCG, CORTESE, PIEMONTE, ITALY** 1,200 | @14,634
Vallesanta **ORVIETO CLASSICO SECCO DOC, GRECHETTO, UMBRIA, ITALY** 1,200 | @14,634
Cusumano **IGT, INSOLIA SICILIA ITALY** 1,000 | @12,195
Cantina **NEGRAR SOAVE CLASSICO DOC, GARGANEGA BLEND, VENETO, ITALY** 800 | @9,756

WHITE WINE

Sauvignon Blanc

Pascal Jolivet **POUILLY FUME, LOIRE VALLEY, FRANCE** 2,100 | @25,610
Baby Doll **MARLBOROUGH, NEW ZEALAND** 1,150 | @14,024
Luis Felipe Edward **COLCHAGUA VALLEY, CHILE** 760 | @9,268

Chardonnay

Andre Goichot **POUILLY FUISSE, BURGUNDY, FRANCE** 2,300 | @28,049
Patriarche Père & Fils **CHABLIS, BURGUNDY, FRANCE** 1,750 | @21,341
Penfolds Max **CHARDONNAY, ADELAIDE HILLS, AUSTRALIA** 1,350 | @16,463

Others Varietal

Trimbach **GEWURZTRAMINER, ALSACE, FRANCE** 1,800 | @21,951
M.Chapoutier Belleruche **GRENACHE BLANC, COTE DU RHONE, FRANCE** 1,250 | @15,244
Schieferkopf Trocken-Sec **RIESLING, BADEN, GERMANY** 950 | @11,585
El Coto Blaco **RIOJA, SPAIN** 850 | @10,366
Douglas Green **CHENIN BLANC, WESTERN CAPE, SOUTH AFRICA** 850 | @10,366



RED WINE | ITALIAN RESERVE

Tenuta **SAN GUIDO SASSICAIA DOC, CABERNET SAUVIGNON, CABERNET FRANC, BOLGHERI, ITALY** 12,000 | ⑥ 146,341

Castello **BANFI SUMMUS TOSCANA DOC, SHIRAZ, TUSCANY, ITALY** 3,850 | ⑥ 46,951

San Polo **BRUNELLO DI MONTALCINO DOCG, ITALY** 3,000 | ⑥ 36,585

Santa Margherita **CHIANTI CLASSICO DOCG, TUSCANY, ITALY** 1,750 | ⑥ 21,341

Fonterutoli **CHIANTI CLASICCO DOCG, TUSCANY, ITALY** 1,700 | ⑥ 20,732

Ruffino **CHIANTI DOCG, TUSCANY, ITALY** 900 | ⑥ 10,976

Piccini **ROSSO IGT, SANGIOVESE, TOSCANA, ITALY** 850 | ⑥ 10,366

Pio Cesare **BAROLO DOCG, NEBBIOLO, PIEMONTE, ITALY** 4,350 | ⑥ 53,049

Beni di Batasiolo **BAROLO DOCG, NEBBIOLO, PIEMONTE, ITALY** 2,500 | ⑥ 30,488

Allegriini Amarone **DELLA VALPOLICELLA DOCG, CORVINA, VENETO, ITALY** 4,000 | ⑥ 48,780

La Roncaia, **REFOSCO DAL PENDUNCOLO ROSSO, COLLI ORIENTALI DEL FRIULI, ITALY** 2,900 | ⑥ 35,366

Palazzo **DELLA TORRE IGT, CORVINA, VENETO, ITALY** 1,200 | ⑥ 14,634

I Muri Negroamaro **VIGNETI DEL SALENTO IGP, PUGLIA, ITALY** 950 | ⑥ 11,585

Vespa Il Rosso **DEI VESVA, PRIMITIVO DI MANDURIA, PUGLIA, ITALY** 1,200 | ⑥ 14,634

Zolla Primitivo **DI MANDURIA VIGNETI DEL SALENTO DOP, APULIA, ITALY** 840 | ⑥ 10,244

RED WINE

Pinot Noir

Andre Goichot **CHASSAGNE MONTRACHET PREMIER CRU, BURGUNDY, FRANCE** 2,400 | ⑥ 29,268

Mud House **MARLBOROUGH, NEW ZEALAND** 1,600 | ⑥ 19,512

Clay Creek **CALIFORNIA, USA** 850 | ⑥ 10,366

Shiraz

Tabali Payen **LIMARI VALLEY, CHILI** 1,800 | ⑥ 21,951

E.guigal **CROZES-HERMITAGE ROUGE, NORTHERN RHONE, FRANCE** 1,750 | ⑥ 21,341

Penfold **KOONUNGA HILL, SOUTH AUSTRALIA** 950 | ⑥ 11,585

Cabernet Sauvignon

Opus one **NAPA VALLEY, USA** 23,000 | ⑥ 280,488

Ashbrook Estate **MARGARET RIVER** 1,100 | ⑥ 13,415

Santa Ema Terroir **SELECT TERROIR RESERVA, MAIPO VALLEY, CHILE** 950 | ⑥ 11,585

Others Varietal

The Chocolate Block **SHIRAZ GRENACHE CINSULT, FRANSCHHOEK, SOUTH AFRICA** 1,450 | ⑥ 17,683

La Mascota **MALBEC, MENDOZA, ARGENTINA** 1,150 | ⑥ 14,024

El Coto **TEMPRANILLO, RIOJA, SPAIN** 950 | ⑥ 11,585

SWEET WINE

Batasiolo **MOSCATO D'ASTI DOCG, PIEDMONT, ITALY** 1,350 | ⑥ 16,463

Sababay **LUDISIA, BALI, INDONESIA** 600 | ⑥ 7,317

