

## Welcome to Thiptara

Coming from the South of Thailand, our love for cooking classic Thai dishes has been passed down through our family over many decades. We now bring these traditions to you at Thiptara which in our native language means, 'Magic on the Water.'

Passion is the key ingredient when cooking, our team will share their passion with you through their creations. You will find many favourites within these menu pages which pay tribute to traditional, authentic Thai recipes with Bangkok style influences. We also encourage you to be adventurous – explore new flavours, be daring and try something deliciously different. Most importantly we want you to enjoy every bite!

For those of you who would like some guidance, we have carefully selected some of our personal favourites as 'Signature Dish,' we're confident you'll love these dishes as much as we do!



Thiptara Culinary Team

# THIPTARA'S GARDEN

## CHILI "PHRIK"

Chili is an erect, branched, shrub-like plant with fruits used as garnishing & flavoring in Thai dishes. There are many different species. All contain capsaicin, a biologically active ingredient beneficial to the respiratory system, blood pressure and heart.

## SACRED BASIL "KA-PHRAO"

Sacred Basil is an annual herbaceous plant that resembles Sweet Basil but has narrower & often times reddish-purple leaves. The fresh leaves, which are used as flavoring, contain 0.5% volatile oil, which exhibits antimicrobial activity, specifically as a carminative, diaphoretic, expectorant & stomachic.

## GALANGA "KHA"

Greater Galanga is an erect annual plant with aromatic, ginger-like rhizomes & commonly used in Thai cooking as a flavoring. The approximately 0.4% volatile oil content has therapeutic uses as carminative, stomachic, ant rheumatic & antimicrobial agents.

## LEMON GRASS "TA-KHRAI"

This erect annual plant resembles a coarse gray-green grass. Fresh leaves & grass are used as flavoring. Lemon grass contains 0.4% volatile oil. Therapeutic properties are as a diuretic, emmanagogue, anti-flu & antimicrobial agent.

## KAFFIR "MA-KRUT"

The leaves, peel and juice of the Kaffir Lime are used for flavouring in Thai cuisine. The leaves and peel contain volatile oil, where the major benefit of the juice is as an appetizer.



TO SHARE



## CHEF'S PREFERRED FAMILY STYLE

### Yum Som-O

Pomelo salad with tiger prawns, grilled chicken and crispy coconut in tamarind sauce



### Satay Gai

Grilled chicken thigh skewers marinated with yellow curry, served with peanut sauce **N**

### Thod Man Poo

Thai deep fried crab cakes served with diced cucumber, peanut and sweet chili sauce **S N**

### Poh Piah Phak

Crispy mixed vegetable, mushroom spring roll, served with sweet chili sauce **V**

### Ka Noum Jeehp Sai Gai

Steamed minced chicken, prawns, squid stuffed in wonton **S**



### Tom Yum Goong

Thai traditional spicy prawn soup, Thai herbs, mushrooms **S**



### Phad Phak Ruam Mit

Sautéed seasonal mixed vegetables, oyster sauce, fried garlic **S**

### Pla Kapong Sam Rod

Crispy fried sea bass with BBQ sauce

### Geang Gai

Chicken in red curry, eggplant, sweet basil leaves

### Nuer Phad Phrik Tai Dum

Sautéed beef tenderloin, onion and green peppers in black pepper sauce **S**



Steamed Thai jasmine rice



### Poh Piah Sord Sai

Chocolate spring roll, lemon sorbet

AED 375 per person



Signature Dish

**N** Nuts **V** Vegetarian **S** Shellfish

All prices are in Dirhams AED and inclusive of 7% Municipality fee, 10% service charge and 5% VAT



**TO SHARE**



## CHEF'S PREFERRED FAMILY STYLE

### Yum Mamuang Poo Yaak

Spicy green mango salad with Alaskan crab in Thai dressing **S**



### Poh Piah Pak

Crispy mixed vegetable spring roll with water chestnut, served with sweet chili sauce

### Tod Man Pla

Deep fried fish cake served with sweet chili sauce **S**

### Chor Muang Sai Talay

Steamed Thai dimsum, scallop, prawn, cuttlefish served with shiracha sauce **S**

### Goong Satay

Grilled prawn skewers, marinated with yellow curry, served with peanut sauce **S N**



### Tom Yum Talay

Thai style spicy seafood, mushroom, Thai herbs, chili and lemon juice **S**



### Nuer Phad Prik Tai Dum

Sautéed beef wagyu with green pepper sauce **S**

### Geang Daeng Gai

Chicken in red curry with baby eggplants and sweet basil leaves

### Pla Hi-Ma Yang

Grilled black cod, BBQ sauce, crispy onion

### Pad Pak Ruam Mit

Seasonal mixed vegetables with oyster sauce and fried garlic **S**



Steamed Thai jasmine rice



### Tab Thim Grob

Water chestnut rubies, jack fruit, coconut ice cream

**AED 420** per person



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# APPETIZERS

	<b>Tod Mun Khao Phod</b> Golden sweet corn cake, served with sweet chili sauce <b>V</b>	80
	<b>Thod Maan Poo</b> Thai deep fried crab cakes, diced cucumber, peanut, served with sweet chili sauce <b>N</b>	85
	<b>Pla Hor Bai Toey</b> Grilled marinated black cod fish, in pandan leaves, served with hot chili sauce	95
	<b>Poh Piah</b> Crispy mixed vegetables and mushroom spring rolls, served with sweet chili sauce <b>V</b>	75
	Duck spring rolls and water chestnuts, served with sweet chili sauce	105
	<b>Satay</b> Grilled chicken thigh, marinated with yellow curry, served with peanut sauce <b>N S</b>	85
	Grilled prawn, marinated with yellow curry, served with peanut sauce <b>N S</b>	110
	<b>Steamed Dimsum</b> Vegetable dimsum, served with black vinegar sauce <b>V</b>	85
	Chormuang seafood dimsum, scallop, prawn, cuttlefish, served with homemade spicy sauce <b>S</b>	95
	Chef's signature dimsum selection, served with black vinegar sauce (9 pieces)	165
	<b>Chef's Selection Thiptara Baan Haou</b> Selection of Thiptara appetizers (Glass noodle salad, chicken satay, vegetable dimsum, fish cake, duck spring roll) <b>N S</b>	180




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## SALADS

- Som Tum Thai**  
 Spicy green papaya salad with long bean, tomatoes and Thai lime chili dressing **V** 85  
with tiger prawns **S** 130
- Yum Woon Sen Goong**  
Spicy glass noodle salad with fresh prawns, minced chicken, Thai herbs and lime chili dressing **S** 95
- Yum Nuer Yang**  
Grilled beef salad with carrot, cucumber, tomato, Thai herbs and lime chili dressing 95
- Yum Som – O**  
Pomelo salad with crispy coconut and tamarind sauce **V** 130  
with tiger prawns **S**

## SOUPS

-  **Tom Yum, Thai Hot and Sour Soup**  
with prawns and mushroom **S** 80
-  **Tom Kha, Thai Coconut Milk Soup**  
with chicken, Thai herbs and mushroom 70



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# MAIN COURSES

## SEAFOOD & FISH

### Poo Nim Phad Phrik Tai Dum

Deep fried softshell crab with onion, chilli and black pepper sauce **S** 160

### Goong

 Wok prawns with cashew nuts, capsicums, onions and dry chili **N S** 160

 Stir fried prawns with mushrooms, onions, sweet basil and Thai chili paste **S** 165

### Pla

Steamed sea bream with Thai herbs, garlic and lime chili dressing 165

 Crispy fried sea bass with BBQ sauce 175

 Grilled black cod fish with tamarind sauce 200

### Goong Mung Kurn

 Stir fried lobster with garlic, chili, hot basil leaves and oyster sauce **S** 220


 Chef's signature stir fried lobster with onion, green peppers and black pepper sauce **S** 240

## MEAT & POULTRY

### Ped Sam Rod

Roasted duck breast with BBQ sauce, crispy fried onions and onion rings 155

### Gai Phad

 Stir fried chicken breast with fresh ginger, mushroom, onion, oyster and soya sauce **S** 1 portion 135 / 2 portions 250

Wok chicken with cashew nuts, capsicum, onions, dry chili and dry shrimp **S** 1 portion 175 / 2 portions 250

### Nuer Phad

Sautéed beef tenderloin with onions, green peppers and black pepper sauce **S** 175

Wagyu beef tenderloin with onions, green peppers and black pepper sauce **S** 310



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# MAIN COURSES

## CURRY

### Gaeng Kiew Wan Phak

Tofu and mixed vegetable green curry with sweet basil leaves **V**

125

### Geang Kiew Wan Pla

Grilled fish in green curry with baby eggplant and Thai basil leaves **S**

155



### Gaeng Phed Ped Yang

Spicy roasted duck red curry with pineapple, lychees and cherry tomatoes **S**

155



### Panaeng Gai

Chicken panaeng curry with coconut milk and Thai basil leaves **N S**

155

### Massaman Ge

Stewed lamb shank in masaman curry with potatoes and cashew nuts **N S**

150



### Gaeng Kiew Wan Gai

Chicken in green curry with eggplant, bamboo shoot and sweet basil leaves **S**

165

### Gaeng Kiew Wan Goong

Prawns in green curry with eggplant and sweet basil leaves **S**

165

### Panaeng Nuer

Beef tenderloin in panaeng curry with coconut milk and Thai basil leaves **N S**

155



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## RICE & NOODLES

	<b>Khao Phad</b>	
	Egg fried rice <b>S</b>	95
	Chicken fried rice <b>S</b>	120
	Shrimp fried rice <b>S</b>	135
	<b>Khao Kathi</b>	
	Coconut rice <b>V</b>	105
	<b>Khao Pad Pak</b>	
	Vegetable fried rice <b>V</b>	95
	<b>Phad Thai</b>	
	Stir fried noodle, tamarind sauce with shrimps <b>S</b>	135
	<b>Phad Se Eiw Gai</b>	
	Thai style fried noodles, eggs, chicken <b>S</b>	135

## SIDE DISHES

<b>Khao Suai</b>		
Steamed Thai jasmine rice		1 portion 35 / 2 portions 60
<b>Khao Neaw</b>		
Steamed sticky rice		1 portion 30 / 2 portions 50
<b>Phad Phak Ruam Mit</b>		
Seasonal mixed vegetables, oyster sauce, fried garlic <b>V S</b>		75
<b>Phad Kaphrao Tofu</b>		
Stir fried tofu, garlic, chili, hot basil leaves and soy sauce <b>V</b>		80
<b>Phad Pakchoy</b>		
Stir fried pak-choy, garlic, oyster sauce <b>S</b>		85
<b>Phad Asparagus</b>		
Stir fried asparagus with garlic and oyster sauce <b>S</b>		95



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# DESSERTS



## Khao Neaw Mamueng

Thai ripe yellow mango, sweet sticky rice with coconut cream

55

## Poh Piah Sord Sai

Chocolate spring roll, lemon sorbet

45



## Thab Thim Grob

Water chestnut rubies, jack fruit with coconut ice cream

50

## Gluey Horm Thod I-tim

Tempura fried banana, honey with coconut ice cream

50

## Phonramai Ruam

Assorted seasonal fresh fruit platter

55

## Ruam Mit I-tim

Selection of homemade ice cream:  
chocolate, vanilla, strawberry and coconut

50

## Ruam Mit Sorbet

Selection of sorbet: mango, lemon and ginger

(per scoop) 25



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## SIGNATURES

	GLS	SHARING
<b>CHILI AND PASSION FRUIT MARTINI</b> Vanilla Vodka   Chilli   Passion Fruit	70	120
<b>TRIANGLE TRADE</b> Rum   Port   Tiki Bitters   Passion Fruit   English Breakfast Tea Syrup   Lime	60	100
<b>TURME-RICK</b> Vodka   Elderflower   Strawberry   Home-made Turmeric Syrup   Lemon	70	120
<b>THAIQUIRI</b> Rum   Lemongrass Sorbet   Kaffir Leaf   Lime	60	100
<b>SAMURAI SURFER</b> Vodka   TWG Jasmine Tea   Ginger   Yuzu	50	80
<b>BOBA BUBBLE TEA</b> Rum   TWG English Breakfast Tea   Coconut Cream   Agave   Tapioca Balls	65	110
<b>HALF + HALF</b> Gin   TWG English Breakfast Tea   Lemon	50	80
<b>ASIAN CONNECTION</b> Tequila   Mirzam Cocoa Tea   Sumac   Green Cardamom	55	90
<b>THE GLACE</b> Calvados   TWG Emperor Sencha Tea   Lavender   Honey	60	100





AED

## SPRITZERS

### GREEN GODDESS

Gin | Melon | Cucumber | Mint

60

### WOU-KI

Vodka | Passion Fruit | Grapefruit | Almond | Soda

65

### APEROL SPRITZ

Aperol | Prosecco | Soda

70

### THAICHINI

Prosecco | Lemoncello | Strawberry

85

## CLASSICS

### PASSION FRUIT CAIPIROSKA

Vodka | Passion Fruit | Lime | Brown Sugar

55

### TIM YAM SIAM

Vodka | Malibu | Lychee | Lemongrass

60

### LAUGHING BUDDHA

Citrus Vodka | Lime | Five Spice Agave Nectar |  
Ginger Beer | Serrano Chilli Pepper

65

### TAM SIAM MARY

Vodka | Lemongrass | Tomato

60

### MAI TAI

Rum | Orange Curacao | Orgeat | Lime

80

### COSMOPOLITAN

Home-infused Citrus Vodka | Orange Curacao | Cranberry | Lime

70







## WINE BY THE GLASS

150                      250                      BTL

### WHITE

Pinot Grigio Emotivo Lombardy IGT   Italy	55	85	260
Sauvignon Blanc Cuvée Sabourin	60	90	285
Côtes de Gascogne IGP   France			
Chenin Blanc False Bay Slow   South Africa	65	100	310
Rioja Blanco Navajas   Spain	70	110	335
Chardonnay Los Vascos   Chile	80	125	385

### ROSÉ

Rose Blossom Hill Classic   South Africa	50	80	235
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### RED

Cabernet Sauvignon Cuvée Sabourin	55	85	260
Pays d'Oc IGP   France			
Rioja Marqués de Riscal Viña Collada DOCa   Spain	60	90	285
Montepulciano Lupi Reali   Italy	70	110	335
Malbec La Linda Bodega Luigi Bosca   Argentina	75	115	360
Pinot Noir Alamos Selección Catena   Argentina	85	130	410

### SPARKLING

Prosecco Zonin 1821 Brut DOC   Italy	70		335
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### CHAMPAGNE

Laurent-Perrier Brut NV   France	150		750
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## BEER

Singha			55
Corona			55
Peroni			50
Peroni Draft			65





## SINGLE MALT WHISKY

30ML BTL

### LOWLAND

Auchentoshan American Oak 70 1610

### HIGHLAND + ISLAND

Glenmorangie Original 65 1495

Glenmorangie 18 Year Old 140 3220

### SPEYSIDE

Glenfiddich 12 year Old 65 1495

Glenfiddich 18 Year Old 100 2300

The Macallan 12 Year Old 80 1840

The Macallan 18 Year Old 215 4945

## BLENDED WHISKY

Chivas Regal 12 year Old 60 1380

Chivas Regal 18 Year Old 105 2415

Chivas Royal Salute 21 235 5400

Johnnie Walker Black Label 60 1380

Johnnie Walker Blue Label 215 4945

## IRISH WHISKEY

John Jameson 12 Year Old 65 1495

## AMERICAN WHISKEY

Jim Beam 50 1150

Jack Daniel's Old No. 7 55 1265

Maker's Mark 60 1380

Woodford Reserve 60 1380





## COGNAC

	30ML	BTL
Hennessy V.S.	65	1495
Hennessy V.S.O.P.	80	1840
Hennessy X.O.	185	4255
Hennessy Paradis	335	7705
Remy Martin Louis XIII	1400	32200

## VODKA

Stolichnaya Premium	50	1150
Ketel One	60	1380
Belvedere	75	1725
Grey Goose	95	2185
Beluga Noble	95	2185
Beluga Gold	205	4700

## GIN

Tanqueray	50	1150
Bombay Sapphire	55	1265
Hendrick's	60	1380
Tanqueray No. Ten	70	1610
Monkey 47	90	2070

## TEQUILA

El Jimador Reposado	50	1150
Patron Silver	65	1495
Patron Reposado	80	1840
Patron Anejo	90	2070

## RUM

Bacardi Carta Blanca	50	1150
Bacardi 8 Anos	70	1610
Havana Club 7 Year Old	60	1380
Ron Zacapa 23 Year Old Solera	90	2070







## MOCKTAIL

AED

### GINGER BEER HIBISCUS (VEGAN)

55

Ginger Beer | Hibiscus | Strawberry | Lime

### THIPTARA MINT & PASSION

50

Mint | Lime | Passion Fruit | 7 UP

### FOUNTAIN OF YOUTH

50

Passion Fruit | Cranberry | Grapefruit | Almond

### VIOLET HOUR

40

Strawberry | Basil | Pineapple

### FORBIDDEN FRUIT

45

Apple | Cucumber | Raspberry

### OLD SOUQ

45

Lychee | Lime | 7UP

## WATER

Voss Still | Sparkling 375ml | 800ml

30 | 40

## SOFT DRINK

Pepsi | Pepsi Diet | 7UP | Soda Water |

35

Ginger Ale | Tonic Water

## ENERGY DRINK

Red Bull

40

## JUICE

Orange | Apple | Cranberry | Watermelon | Pineapple | Grapefruit

40

## COFFEE | TEA

30 | 40

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AED

## CIGARS

### MEDIUM BODIED

Romeo y Julieta Petit Churchills

175

### MEDIUM | FULL BODIED

Montecristo No. 4

115

Partagas Serie D No. 4

140

H. Upmann Robustos Añejados

180





ทำป๊อตลารอ  
THAI CUISINE

WINE LISTING

# SOMMELLIER'S SELECTION

## WHITE by the Glass

Simonsig, Chenin Blanc, Stellenbosch, South Africa	45
Voga, Pinot Grigio, Bardolino, Italy	50

## RED by the Glass

Montes, Cabernet Sauvignon, Colchagua Valley, Chile	50
Santa Julia Malbec, Mendoza, Argentina	65

## WHITE by the Bottle

Simonsig, Chenin Blanc, Stellenbosch, South Africa	200
Voga, Pinot Grigio, Bardolino, Italy	225
Villard Expression, Sauvignon Blanc, Casablanca Valley, Chile	315
Cloudy Bay, Sauvignon Blanc, Marlborough, New Zealand	880

## RED by the Bottle

Montes, Cabernet Sauvignon, Colchagua Valley, Chile	230
Baron Philippe de Rothschild, Mouton Cadet, Bordeaux, France	335
Meerlust, Pinot Noir, Stellenbosch, South Africa	420

# BY THE GLASS

## FIZZY & BUBBLY by the Glass

Möet & Chandon, Brut Impérial	175
Valdo, Prosecco, Edizione Oro, Italy	100

## WHITE by the Glass

Fuzion, Chenin-Chardonnay, Mendoza, Argentina	65
Torres, Vina Esmeralda Bianco, Rias Baixas, Spain	85
Villa Wolf, Pinot Blanc, QbA, Germany	85
Louis Latour, Mâcon Village, Burgundy, France	95
Kim Crawford Sauvignon Blanc, Marlborough, New Zealand	100

## RED by the Glass

Fuzion, Shiraz-Malbec, Mendoza, Argentina	65
Tyrell's Old Winery, Pinot Noir, Australia	90
E. Guigal, Cotes Du Rhône, Syrah, France	105

## PINKY by the Glass

Boschendal, Blanc de Noirs, South Africa	75
Dominique Portet, Fontaine, Yarra Valley Australia	105

## SWEETY by the Glass

Montes, Gewurztraminer, Late Harvest, Chile	75
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# BY THE BOTTLE

## BUBBLY & FIZZY Non-Vintage

Laurent Perrier, Brut	785
Möet & Chandon, Brut Impérial	785
Louis Roederer, Brut Premier	1045
Veuve Clicquot, Ponsardin, Brut	1570
Möet & Chandon, Brut Impérial Rosé	1440
Bollinger, Special Cuvée Brut	1485
Laurent Perrier, Ultra Brut	1490
Laurent Perrier, Cuvée Rosé	1555
Laurent Perrier, Grand Siècle	3845

## BUBBLY & FIZZY Vintage

Dom Pérignon	3295
Veuve Clicquot, La Grande Dame	3845
Cristal	6590
Dom Pérignon Rosé	9625
Valdo, Prosecco, Edizione Oro, Italy	445

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## White Wines – Old World

### France

Louis Latour, Mâcon Village, Burgundy	475
Léon Beyer, Riesling, Alsace	550
Domaine Laroche, Chablis, Burgundy	570
Michel Chapoutier, Condrieu, Invitare, Rhône Valley	1415
Domaine Weinbach, Riesling Grand Cru Schlossberg, Alsace	1580

### Italy

Cossetti, Gavi di Govi DOCG	325
Santa Margherita, Pinot Grigio, Valdadige	640

### Spain

Torres, Vina Esmeralda Bianco, Rias Baixas	420
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### Germany

Villa Wolf, Pinot Blanc, QbA, Mosel Valley	410
Doctor Loosen, Riesling, “L”, Mosel Valley	430

# White Wines – New World

## South Africa

Vergelegen, Chardonnay, Stellenbosch 440

## USA

Cakebread, Sauvignon Blanc, Napa Valley, CA 995

Cakebread, Chardonnay, Napa Valley, CA 1225

## Chile

Frontera, Sauvignon Blanc, Chile 290

Carmen, Sauvignon Blanc, Central Valley 305

Carmen, Chardonnay, Central Valley 305

Montes, Sauvignon Blanc, Classic Series, DO Curico Valley 305

Errazuriz, Chardonnay, Wild Ferment, Casablanca Valley 550

## Argentina

Santa Julia, Torrontés, Mendoza 305

Fuzion, Chenin-Chardonnay, Mendoza 280

Alamos, Viognier, Mendoza 365

Alamos, Chardonnay, Mendoza 365

Catena, Chardonnay, Alta, Mendoza 750

## Australia

Brown Brothers, Chenin Blanc, Victoria 415

Peter Lehman, Riesling, Eden Valley 505

Leeuwin Estate, Semillon/Sauvignon Blanc, Siblings, Margaret River 640

## New Zealand

Villa Maria, Riesling, Marlborough 520

Kim Crawford, Sauvignon Blanc, Marlborough 530

Cloudy Bay, Chardonnay, Marlborough 1100

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## Pinky Wines – Old & New World

Carmen, Central Valley, Chile	305
Boschendal, Blanc de Noirs, South Africa	340
Cuvée Henri Fabre, Côtes de Provence, France	350
Montes, Cherub, Colcahgua Valley, Chile	420
Monkey Bay, Pyrenees, Marlborough, New Zealand	420
Dominique Portet, Fontaine, Yarra Valley, Australia	530

## Sweet Wine – New World

Montes, Gewurztraminer, Late Harvest, Chile	420
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## Red Wine – Old World

### France

Guigal, Côtes du Rhône, Rhône Valley	580
Bouchard Père & Fils, Côtes de Beaune Villages, Burgundy	795
Mont Redon, Châteauneuf-du-Pape, Rhône Valley	1000
Louis Jadot, Gevrey-Chambertin, Burgundy	1830
Château Latour, Le Pauillac de Latour, Bordeaux	2165
Pétrus, Pomerol	51250

### Italy

Torti, Barbera, Oltrepo Pavese, Lombardy	460
Castello di Gabbiano, Chianti Classico, Tuscany	580
Luigi Righetti, Amarone Valpolicella Classico, Veneto	775

### Spain

Navajas, Tempranillo, Tinto, Rioja	315
Torres, Merlot, Atrium, Catalunya	430
Bodega Palacios Remondo, La Montesa, Rioja	570

# Red Wine – New World

## South Africa

Morgenhof, Merlot, Stellenbosch	515
Kanonkop, Pinotage, Stellenbosch	760
De Toren, Fusion Five, Cab Sauv/Cab Franc, Stellenbosch	1220
Ernie Els, Signature Red, Cabernet Sauvignon/Merlot, Stellenbosch	1775

## USA

Beringer, Cabernet Sauvignon, Napa Valley, CA	590
Ridge Geyserville, USA	890
Joseph Phelps, Napa Valley, Cabernet Sauvignon, USA	1730

## Chile

Carmen, Merlot, Central Valley	305
Carmen, Cabernet Sauvignon, Central Valley	305
Baron Phillippe de Rothschild, Escudo Rojo, Central Valley	510
Lapostolle, Merlot, Cuvee Alexandre, Colchagua Valley	615

## Argentina

Fuzion, Shiraz-Malbec, Mendoza	300
Norton, Merlot, Mendoza	305
Norton, Malbec, Mendoza	305

## Australia

Deen de Bortoli, Vat Series, Vat 1, Durif	365
Tyrell's Old Winery, Pinot Noir, Australia, Hunter Valley	385
Leeuwin Estate, Shiraz, Sibling, Margaret River	685
Yalumba, Shiraz/Viognier, Hand Picked, Eden Valley	1100

## New Zealand

Villa Maria, Pinot Noir, Cellar Selection, Marlborough	640
Seresin, Pinot Noir, Marlborough	835