

ΛΙΚΙΣΤ

DINNER

DESSERT

BEVERAGE

WINES

OPENING HOURS

Dinner & Bar - 18:30 - 22:30

DRESS CODE

Our dress code is smart and elegant for both ladies and gentlemen. Gentlemen are requested to be in full trousers and covered shoes. No flip-flops, please.

AIKISU

DINNER

Pearl

A natural stone associated with wisdom as well as hidden talent and beauty.

Resident guests on Half Board, Full Board and All Inclusive packages are entitled to a 30% discount per person.

MUR 4,600 per person

Chef's Selection of Dim Sum (G)

Cantonese chilli, broad bean paste, sesame soy sauce

Singaporean Lobster Laksa (SF)

Onsen egg, tofu, bean sprouts, rice noodles

Mains

Kung Pao Seafood (G) (SF) (S)

Prawn, scallop, capsicum, onion, black vinegar, soy sauce

Australian Wagyu Beef Cube Roll

MB9+ (G)

Anticucho sauce, mushrooms, den miso

Side

Egg Fried Rice

Dessert

Caviar Illusion (D) (G) (VG)

LUX* Tea Horse Road

Ode into one of the world's mystical caravanserai journeys.

Resident guests on Half Board, Full Board and All Inclusive packages are entitled to a 30% discount per person.

MUR 6,000 per person

Chef's Selection of Sushi, Sashimi and Rolls (G) (SF)

Shoyu, gari shoga, wasabi

Tan Tan Mian (G)

Fresh ramen noodles, chicken ragout, scallion, bean sprouts

Mains

Kung Pao Lobster (G) (SF) (S)

Seasonal vegetables, pepper, sesame, kung pao sauce

Black Cod

Yuzu miso, hajikami, lime wedges

Australian Wagyu Striploin Beef

MB-9 (G)

Soy, bok choy, coriander dressing

Side

Seafood Fried Rice (G) (SF)

Dessert

Chocolate Candle

(A) Alcohol (D) Dairy (G) Gluten (PL) Plant Based (P) Pork (SF) Seafood (VG) Vegetarian (N) Nuts (S) Spicy

Please inform your waiter if you have any food allergies or intolerances. Although we are very cautious in avoiding cross-contamination, our food may still contain traces of allergens. All prices are in Mauritian Rupees and are inclusive of Government taxes and service charge.

Keen on Green

A range of plant-based cuisine and healthier cooking methods.

Resident guests on Half Board, Full Board and All Inclusive packages are entitled to a 30% discount per person.

MUR 3,600 per person

Chef's Selection of Vegetarian

Dim Sum (G) (VG)

Cantonese chilli, broad bean paste, sesame soy sauce

Miso Vegan Ramen (G)(PL)

Ramen noodles, carrot, mushrooms, coriander, ginger

Mains

Wok- Stir Fried Vegetables (G)(PL)

Szechuan sauce, bell pepper, broccoli, snow peas, jicama

Kung Pao Tofu (G) (S) (VG)

Snow pea, capsicum, onion, dry chili, sweet soy sauce

Vegan Garlic Fried Rice (G) (VG)

Seasonal vegetables, sweet soy sauce

Dessert

Illusion Tataki (VG)

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Sushi & Sashimi

2 pieces	Sashimi	Nigiri	Aburi
Tamago	500	550	600
Japanese Wagyu Beef A5		1,300	1,350
Atlantic Salmon	550	650	700
Hamachi	550	650	700
Scallops	550	650	700
Unagi	550	650	700
Akami	550	650	700
Otoro	700	750	800
Asparagus		550	600
Avocado		550	600

Izakaya Platter

Sushi 2pcs, Sashimi 2pcs, Roll 6pcs (G)

MUR 2,600 per person

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Rolls

6 pieces

Vegan Futo Maki (G) (VG) Avocado, cucumber, crisp garlic and ginger	950
Salmon Skin Roll (G) Norwegian salmon, spring onion, togarashi, spicy sauce, kabayaki sauce	1,400
Shrimp Tempura (G)(SF) Japanese spicy mayonnaise, asparagus, sesame seeds	1,100
California Maki (SF) Crab meat, avocado, cucumber, tobiko, Japanese mayonnaise	1,100
Soft Shell Crab Maki (G) (SF) Spicy mayonnaise, ginger and garlic crumb, spring onion	1,250
Signature Ai KISU Crab and Unagi (G) (SF) Japanese mayonnaise, spring onion, teriyaki sauce and sriracha	1,250
Spicy Tuna (S) Yellowfin tuna, tobiko, spring onion, wasabi and gari shoga	1,250

Nikkei Ceviche

Tuna Ceviche (G) Coriander, watermelon, cucumber, pineapple, sesame and amazu sauce	1,400
Asian Style Otoro Tartar (G) Soy dressing, ginger, chives, red caviar	1,500

New Style Sashimi

Norwegian Salmon (G) Seared sashimi, soy sauce with ginger, chives	1,250
Hamachi New Style Sashimi (G) Soy ginger dressing, avocado, chervil, chives	900

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Dim Sum

4 pieces per person

Truffle Edamame Dumpling (D) (G) (VG) Water chestnut, fresh cream, peanuts	850
Golden Squash Dumpling (D) (G) (S) (VG) Roasted pumpkin, bamboo shoots	850
Chicken Xiao Long Bao (G) Chicken, scallion	950
Har Gau (G) (SF) Prawn, bamboo shoots, kaffir lime leaves	950
Chicken Black Truffle (G) Truffle paste, scallion, carrots	950
Duck and Cherry Dumpling (G) (N) Coriander, radish, cherry, hoisin sauce	950
Prawn Scallop Siew Mai (G) (SF) Carrot, scallion, sesame oil	1,000

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Tempura

Vegetable Tempura (G) (VG)	900
Tempura sauce, carrot, asparagus, shiso leaf, mushroom	
Dynamite Oso Shrimp Tempura (G) (SF)	1,600
Yuzu, spicy creamy sauce, spring onion	
Soft Shell Crab Tempura (G) (SF)	1,600
Volcano sauce, ikura, spring onion, teriyaki sauce	

Salad & Edamame

Ai KISU Vegan Salad (G) (VG)	900
Dry miso, kaiso, cherry tomato with hijiki, heart of palm	
Salted Edamame (VG)	400
Maldon salt	
Spicy Edamame (A)(G)(N)(S)(VG)	750
Sake soy, chilli garlic sauce, sesame oil, pistachio	

Soup

Vegan Miso Ramen (G) (VG)	900
Vegan noodles, mushroom, tofu, scallion	
Miso Soup	700
Tofu, wakame, spring onion, enoki mushroom	
Singaporean Laksa (G) (SF) (S)	700
Prawn, lime leaves, lemongrass, rice noodles	

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Robata

Served with homemade Asian pickles

Chicken Satay (G) (N)	1,100
Wagyu Beef Satay MB 9+ (G) (N)	1,600

Main Course

Black Pepper Shrimp (G) (SF) (S) Sun-dried pineapple, jicama with black pepper sauce	1,800
Indian Ocean Red Snapper (G) Cantonese sauce, ginger, coriander, smoked hot oil	2,000
Chilean Sea Bass (G) (S) Malaysian chili sauce, Thai basil oil, celery	2,900
Signature Black Cod (G) Marinated with yuzu miso and hajikame, goma wakame	2,900
Chili Szechuan Chicken (A) (G) (N) (S) Dried chillies, Szechuan pepper, crispy chicken, cashew nuts	1,800
Vietnamese Chicken Curry Fresh lemongrass, galangal, lime juice, cilantro stems, yellow Thai curry paste, shallots, jasmine rice	2,000
Australian Wagyu Striploin Korean Galbi MB-9 (G) Garlic, coriander dressing, bok choy, sesame	3,850

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Warayaki Grill

Flamed Canadian Scallops and Foie Gras (G) (N) (SF) Kabayaki sauce, pistachio, balsamic reduced, negi	2,800
Straw Flamed Norwegian Salmon (G) Japanese mustard miso dressing, kaiso salad, hajikame	2,000
Straw Flamed Lobster (G)(SF) Salt, pepper and garlic with Korean dressing	3,500
Australian Wagyu Cube Roll MB 9+ (G) Red and yellow anticucho, mushrooms	3,800

Ai Kisu Roasted

Ai KISU Signature Peking Duck (G) Half duck, pancakes, leeks and cucumber, hoisin sauce	2,500
Ai KISU Signature Peking Duck (G) Whole duck, pancakes, leeks and cucumber, hoisin sauce	4,500

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Sides & Vegetable

Bok Choy and Shiitake Mushroom (G) (VG) Garlic, soy sauce	800
Robata Broccoli Stems (D) (PL) Crispy garlic, yuzu butter	800
Fried Eggplant (G) (S) (VG) Crisp eggplant, sesame seeds, sweet soy sauce	900
Kung Pao Tofu (G) (S) (VG) Snow pea, capsicum, onion, dry chili, sweet soy sauce	900
Steamed White Rice (VG)	500

Noodles & Rice

Garlic Vegetable Fried Rice (G) (VG) Seasonal vegetables, sesame oil, soy	800
Egg Fried Rice (G) Eggs, steamed rice, salt, pepper, sesame oil	800
Nasi Goreng Fried Rice (G) (S) Chicken, vegetables, egg, nasi sambal	1,100
Pad Thai (N) (SF) (S) Prawn, scallop, calamari, tamarind sauce, scallion	1,200
Hakka style noodles (G) (N) (SF) Prawn, calamari, scallops, Hakka sauce, shiitake mushrooms, bell pepper	980

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Perle

Symbole de sagesse, de talent caché et de beauté.

Les clients résidents en demi pension, pension complète ou formule tout inclus bénéficient à une réduction de 30% par personne.

MUR 4,600 par personne

Dim Sum: Sélection du Chef (G)
Piment cantonais, pâte de fèves, sauce soja au sésame

Laksa de Langouste Singapourien (SF)
Œuf onsen, tofu, pousses de soja, nouilles de riz

Plats Principaux

Kung Pao de Fruits de Mer (G) (SF) (S)
Crevettes, Saint-Jacques, poivron, oignon, vinaigre noir, sauce soja

Entrecôte de Bœuf Wagyu
Australien MB 9+ (G)
Sauce anticucho, champignons, den miso

Accompagnement
Riz frit aux œufs

Dessert
Une Illusion de Caviar (D) (G) (VG)

LUX* Tea Horse Road

Une ode à la mythique route du thé et des chevaux.

Les clients résidents en demi pension, pension complète ou formule tout inclus bénéficient à une réduction de 30% par personne.

MUR 6,000 par personne

Sushi et Sashimi: Sélection du Chef (G)(SF)
Shoyu, gari shoga, wasabi

Tan Tan Mian (G)
Nouilles ramen fraîches, ragoût de poulet, ciboulette, pousses de soja

Plats Principaux

Langouste Kung Pao (G) (SF)(S)
Légumes de saison, poivre, sésame, sauce kung pao

Morue Noire
Miso au yuzu, hajikami, quartiers de citron vert

Contre-Filet de Bœuf Wagyu
Australien MB-9 (G)
Soja, pak choi, vinaigrette à la coriandre

Accompagnement
Riz Frit aux Fruits de Mer (G)(SF)

Dessert
Bougie Chocolat (D) (N) (G)

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d'éviter toute contamination croisée, nos plats peuvent toujours contenir des traces d'allergènes.
Tous les prix sont en roupies mauriciennes et incluent les taxes gouvernementales et les frais de service.*

Keen on Green

Une cuisine végétale et des méthodes de cuisson vraiment saines au cœur de nos menus.

Les clients résidents en demi pension, pension complète ou formule tout inclus bénéficient à une réduction de 30% par personne.

MUR 3,600 par personne,

Sélection du Chef: Dim Sum

Végétariens (G) (VG)

Piment cantonais, pâte de fèves, sauce soja au sésame

Ramen Miso Végétalien (G)(PL)

Nouilles ramen, carotte, champignons, coriandre, gingembre

Plat Principal

Légumes sautés au wok (G)(PL)

Sauce Szechuan, poivron, brocoli, pois-mange-tout, jicama

Kung Pao de Tofu (G) (S) (VG)

Pois mange-tout, poivron, oignon, piment séché, sauce soja sucrée

Riz Sauté à l'Ail (G) (VG)

Légumes de saison, sauce soja sucrée

Dessert

Illusion de Tataki (VG)

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Sushi & Sashimi

2 pièces	Sashimi	Nigiri	Aburi
Tamago	350	450	550
Boeuf Wagyu japonais A5		1,300	1,350
Saumon de l'Atlantique	550	650	700
Hamachi	550	650	700
Noix de Saint-Jacques	550	650	700
Unagi	550	650	700
Akami	550	650	700
Otoro	700	750	800
Asperges	550	550	550
Avocat	550	550	550

Plateau Izakaya

Sushi 2pcs, Sashimi 2pcs, Roll 6pcs (G) (S)

MUR 2,600 par personne

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Rolls

6 pièces

Futo Maki Végétalien (G) (VG) Avocat, concombre, croustillant d'ail et de gingembre	950
Rouleau de peau de saumon (G)(SF) Saumon norvégien, oignon vert, togarashi, sauce épicée, sauce kabayaki	1,400
Crevettes Tempura (G)(SF) Mayonnaise Japonaise épicée, asperges, graines de sésame	1,100
California Maki (SF) Chair de crabe, avocat, concombre, tobiko, mayonnaise Japonaise	1,100
Maki au Crabe Tendre (G)(SF) Mayonnaise épicée, chapelure de gingembre et d'ail, ciboulette	1,250
Rouleau Croustillant au Crabe et à l'Unagi-un plat Signature de Ai KISU (G)(SF) Mayonnaise Japonaise, ciboulette, sauce teriyaki et sriracha	1,250
Thon Épicé (S) Thon jaune, tobiko, ciboulette, wasabi et gari-shoga	1,250
Ceviche Nikkei	
Ceviche de Thon (G) Coriandre, pastèque, concombre, ananas, sésame et sauce amazu	1,400
Tartare de Thon Otoro Style Asiatique (G) Sauce soja, gingembre, ciboulette, œufs de poisson rouge	1,500
Sashimi Revisités	
Saumon Norvégien (G) Sashimi, sauce soja au gingembre, ciboulette	1,250
Sashimi Hamachi New Style (G) Sauce soja au gingembre, avocat, cerfeuil, ciboulette	900

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Dim Sum

4 pièces par personne

Dumpling aux Truffes et Edamame (D) (G) (N) (VG) Châtaignes d'eau, crème fraîche, cacahuètes	850
Dumpling à la Courge (D) (G) (S) (VG) Courge rôtie, pousses de bambou	850
Xiao Long Bao au Poulet (G) Poulet, ciboulette	950
Har Gau (G) (SF) Crevettes, pousses de bambou, feuilles de combava	950
Poulet à la Truffe Noire (G) Pâte de truffe, ciboulette, carottes	950
Dumpling au Canard et Cerise (G) (N) Coriandre, radis, cerise, sauce hoisin	950
Siu Mai aux Crevettes et Saint-Jacques (G) (SF) Carotte, ciboulette, huile de sésame	1,000

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Tempura

Tempura de Légumes (G) (VG)	900
Sauce tempura, carotte, asperge, feuille de shiso, champignon	
Tempura de Crevettes Oso (G)(SF)	1,600
Jus de yuzu, sauce épicée crémeuse, ciboulette	
Tempura de Crabe (G)(SF)	1,600
Sauce volcano, ikura, oignons nouveaux, sauce teriyaki	

Salade et Edamame

Salade Végétalienne Ai KISU (G) (VG)	900
Miso sec, kaiso, tomate cerise avec hijiki, cœur de palmier	
Edamame au Sel (VG)	400
Sel Maldon	
Edamame Épicés (A) (G) (N) (S) (VG)	750
Sauce soja au saké, sauce chili à l'ail, huile de sésame, pistaches	

Soupe

Ramen Miso Végétalien (G) (VG)	900
Nouilles végétaliennes, champignons, tofu, oignons nouveaux	
Soupe Miso	700
Tofu, wakamé, oignons nouveaux, champignon enoki	
Laksa Singapourien (G) (SF) (S)	700
Crevette, feuilles de citron vert, citronnelle, nouilles de riz	

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Robata

Servi avec du pickles asiatique maison

Satay de Poulet (G) (N) 1,100

Satay de Bœuf Wagyu MB +9 (G) (N) 1,600

Plat Principal

Crevettes au Poivre Noir (G) (SF) (S) 1,800
Ananas séché au soleil, jicama avec sauce au poivre noir

Vieille Rouge de l'Océan Indien (G) 2,000
Sauce cantonaise, gingembre, coriandre, huile fumée pimentée

Bar du Chili (G)(S) 2,900
Sauce piquante à la malaisienne, huile de basilic thaïlandaise, céleri

Morue Noir Signature (G) 2,900
Marinée au yuzu miso et hajikame, goma wakame

Poulet Sichuan (A) (G) (N) (S) 1,800
Piment séché, poivre du Sichuan, poulet croustillant, noix de cajou

Curry de Poulet Vietnamien 2,000
Citronnelle fraîche, galangal, citron vert, coriandre, pâte de curry jaune, échalote, riz au jasmin

Faux-Filet de Bœuf Wagyu Australien Façon "Galbi" MB +9 (G) 3,850
Ail, vinaigrette à la coriandre, pak choi, sésame

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Grill Warayaki

Saint-Jacques Canadiennes et Foie Gras cuits au Feu de Paille (G) (N) (SF) Sauce kabayaki, pistache, balsamique, negi	2,800
Saumon Norvégien cuit au Feu de Paille (G) Vinaigrette Japonaise à la moutarde, salade kaiso, hajikame	2,000
Langouste cuite au Feu de Paille (G) (SF) Fleur de sel, poivre et ail, vinaigrette Coréenne	3,500
Entrecôte de Bœuf Wagyu Flambé au Feu de Paille MB +9 (G) Anticucho rouge et jaune, champignons	3,800

Ai KISU RÔTI

Canard Laqué Signature Ai KISU (G) Demi-canard, crêpes, poireaux et concombre, sauce hoisin	2,500
Canard Laqué Signature Ai KISU (G) Canard entier, crêpes, poireaux et concombre, sauce hoisin	4,500

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Accompagnements & Légumes

Pak Choi et Champignons Shiitake (G) (VG) Ail, sauce soja	800
Tiges de Brocoli Robata (D) (PL) Ail frit, beurre au yuzu	800
Aubergine Frite (G) (S) (VG) Aubergine croustillante, sésame, sauce soja sucrée	900
Kung Pao de Tofu (G) (S) (VG) Pois mange-tout, poivron, oignon, piment séché, sauce soja sucrée	900
Riz Blanc à la Vapeur (VG)	500

Nouilles & Riz

Riz Frit à l'Ail et aux Légumes (G) (VG) Légumes de saison, huile de sésame, soja	800
Riz Frit aux Œufs (G) Œufs, riz à la vapeur, fleur de sel, poivre, huile de sésame	800
Nasi Goreng Riz Frit (G) (S) Poulet, légumes, œuf, nasi sambal	1,200
Pad Thai (N) (SF) (S) Crevettes, Saint-Jacques, calamar, sauce au tamarin, ciboules	1,100
Nouilles style Hakka (G) (N) (SF) Crevette, calamar, noix de Saint-Jacques, sauce Hakka, champignons shiitake, poivron	980

*(A)Alcool (D)Produits laitiers (G)Gluten (N)Noix (PL)Base de plantes (P)Porc (SF)Fruits de mer (VG)Végétarien (S)Épicé
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d'éviter toute contamination croisée, nos plats peuvent toujours contenir des traces d'allergènes.
Tous les prix sont en roupies mauriciennes et incluent les taxes gouvernementales et les frais de service.*

AKISU

DESSERT

Desserts

Illusion Tataki (V) 900
Watermelon, yuzu sauce and granité with wakame confit

UBE (D) (VG) 900
Chips, cream, ice cream, yuzu gel

Banana Donut (G) 900
Basil and mango dressing, caviar, sweet soya sauce ice cream

Chocolate Candle (D) (N) (G) 900
Chocolate crème brûlée, wasabi ice cream and chocolate wasabi “Pim’s” biscuit

Caviar Illusion (D) (G) (VG) 900
Like a lemon tart, calamansi gel, crispy olive oil

*(A) Alcohol (D) Dairy (G) Gluten (N) Nuts (PL) Plant Based (P) Pork (S) Seafood (VG) Vegetarian
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Desserts

Illusion de Tataki (V) 900
Pastèque, sauce yuzu et granité, confit de wakame

UBE (D) (VG) 900
Chips, crème, glace, gel de yuzu

Beignet à la Banane (G) 900
Vinaigrette au basilic et mangue, caviar, glace à la sauce soja sucrée

Bougie au Chocolat (D) (N) (G) 900
Crème brûlée au chocolat, glace au wasabi et biscuit “Pim’s”
chocolat wasabi

Une Illusion de Caviar (D) (G) (VG) 900
Comme une tarte citron, gel calamansi, croustillant huile d’olive

*(A) Alcool (D) Produits Laitiers (G) Gluten (N) Noix (PL) Végane (P) Porc (S) Fruits de Mer (VG) Végétarien
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AIKISU

BEVERAGES

Drink & Save the Coral Reef

Ocean Reef and Coral by the Bay!

Two creative cocktails crafted with seaweed, reminding us of the ocean's richness. Proceeds from the sale of these drinks will be donated to the Eco Sud Association for farming and preservation of coral reefs in Grand Baie's lagoon.

Coral by the Bay 860

Vodka

Fresh Lemon juice

Homemade seaweed and green tea syrup

Seaweed oil

Ocean Reef 550

Homemade seaweed and green tea syrup

Fresh Lemon juice

Soda water

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Signature Cocktails

All listed Cocktails and Mocktails are included in your All-Inclusive package

Asian Bramble 980

Shiso and lemon vodka, Campari, fresh lemon juice, goji berry syrup, Sansho pepper

Beauty & the Beast 980

Butterfly pea infused gin, cold-brewed jasmine Infusion, butterfly pea infusion, fresh lemon juice, Madagascar vanilla syrup

Exotic Passion 980

London dry gin, orange liqueur, passion fruit blend, fresh lime juice, egg white

Signature Mocktails

Gren Chūhai 750

Pickled ginger and lemongrass cordial, cold-brewed jasmine tea, soda water

Butterfly Pea Lemonade 750

Butterfly pea infusion, fresh lime juice, Madagascar vanilla syrup

Butterfly Pea Virgin Mojito 750

Butterfly pea infusion, fresh mint, fresh lime, elderflower syrup, soda water

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Premium Collection

Signature Cocktails

Kuro Espresso Martini 1250

Shiitake mushroom-infused vodka,
coffee liqueur, barrel-aged soy sauce

Zing Gimlet 1250

Honey and melon vodka, sake,
pickled ginger and lemongrass cordial

Sake Sour 1450

Sake, fresh lemon juice, miso syrup,
egg white, soy sauce

Orientale Negroni 1450

London dry gin, orientale campari
infusion, sake

Warayaki Old Fashioned 1450

Double barrel-aged Japanese whisky,
sesame and cacao bitter, warayaki banana syrup

Ryu No Sake 1250

Aperol, sake, Jasmine cold brew infusion,
fresh lemon juice, litchi blend

Japan Jump 1250

Matcha powder, coconut milk, cacao bitter,
vodka, coconut syrup

Kyojin Smash 1250

Butterfly pea infused gin, mint leaves, fresh
lime juice, orange liqueur, Elderflower tonic

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Gin

Japanese Selection

	40 ml
Ki No Bi Kyoto dry Kyoto prefecture, Minami-Ku	1250
Ki No Bi Kinotou old tom Kyoto prefecture, Minami-Ku	1350
Ki No Bi Kyoto Gold Leaf Kyoto prefecture, Minami-Ku	1350
Ki No Bi Sei Kyoto prefecture, Minami-Ku	1600
Komasa Gin Hojicha Kagoshima prefecture, Oroshi honmachi	1600
Komasa Gin Ichigo Kagoshima prefecture, Oroshi honmachi	1750
Komasa Gin Sakurajima Komikan Kagoshima prefecture, Oroshi honmachi	1750
Kokoro Nagaho prefecture, Japan	1200
Roku Gin Osaka prefecture, Japan	1200
Tokiro Nigata Nigata, Japan	1100
Okinawa Gin Okinawa prefecture, Japan	1450
Sakurao Gin Hiroshima, Japan	1450

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Gin

Rest of the World

	40 ml
Monkey 47 Barrel Cut Germany, Black Forest	1900
Monkey 47 Sloe Gin Germany, Black Forest	1500
Monkey 47 Germany, Black Forest	640
Four Pillars Bloody Shiraz Australia, Yara Valley	1500
Drumshanbo Gunpowder Ireland, Co. Leitrim	1350
G'Vine Floraison France, Villevert	1200
Kokoro England, London	1200
Geranium England, Oldburry	1200
Botanist Scotland, Islay	1200
Whitley Neill Lemongrass and Ginger England, London	950

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Vodka

Ciroc France, Maison Villevert Salles	880
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Beluga Noble Russian Russia, Siberia	990
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Belvedere Poland, Zyrardów	990
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Nikka Coffey Vodka Miyagi prefecture, Sendai	770
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Haku Vodka Kagoshima, Kyushu	1250
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Tequila & Mezcal

	40 ml
Patron Silver Jalisco State, Atotonilco El Ato	1320
Patron Reposado Jalisco State, Atotonilco El Ato	1600
Patron Añejo Jalisco State, Atotonilco El Ato	1540
Clase Azul Plata Jalisco State, Santa Maria Canchesda	4900
Clase Azul Reposado Jalisco State, Santa Mari Canchesda	6300
Clase Azul Mezcal Durango State	9500

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Rum

Mauritian Selection

40 ml

Chamarel Premium Rum Double Distilled

650

Rivière Noire, Chamarel

Chamarel Premium Rum Gold

650

Rivière Noire, Chamarel

Chamarel Spiced Rum Vanilla

650

Rivière Noire, Chamarel

Penny Blue VSOP

750

Rivière Noire, Médine

New grove Savoie Faire

790

Pamplemousses, Beau Plan

Penny Blue XO

850

Rivière Noire, Médine

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Whisky

Japanese Blended Malts

	40 ml
Nikka Coffey Grain Miyagi prefecture, Sendai	1250
Nikka Coffey Malt Miyagi prefecture, Sendai	1250
Nikka Tailored Miyagi prefecture, Sendai and Hokkaido prefecture, Yoichi	1250
Iwai Tradition Nagano prefecture, Miyada	1600
Iwai Tradition Sherry Cask Finish Nagano prefecture, Miyada	1250
Suntory Toki Osaka prefecture, Mishima-gun	1500
Mars Maltage Cosmo Nagano prefecture, Miyada	2400
Mars Maltage Cosmo Wine Cask Nagano prefecture, Miyada	1500
Mars Maltage Cosmo Manzanilla cask Nagano prefecture, Miyada	1500
Nikka Taketsuru Pure Malt Miyagi prefecture, Sendai and Hokkaido prefecture, Yoichi	2500

Whisky

Japanese Single Malts

	40 ml
Nikka Miyagikyo Miyagi prefecture, Sendai	1250
Matsui mizunara Cask Tottori prefecture, Kurayoshi	1500
Matsui Sakura Cask Tottori prefecture, kurayoshi	2400
The Yamazaki 12 Years Osaka prefecture, Mishima-gun	5800

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Whisky

Rest of the World

40 ml

Spice Tree Compass Box Spice Tree

England, London

1500

Glenfiddich 15 Years Single Malt

Scotland, Speyside

1350

Lagavulin 8 Years Single Malt

Scotland, Islay

1400

Lagavulin 16 Years Single Malt

Scotland, Islay

2400

Glenfiddich 21 Years Single Malt

Scotland, Speyside

4800

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Baijiu

	60 ml
Yanghe Daqu Jiu Jiangsi Province, Yanghe	1500
Luzhou Laojiao Zisha Sichuan Province, Luzhou	1900
Liu He Ye Sichuan Province, Yibin	3000
Yanghe Tian Zhi Lan Jiangsi Province, Yanghe	3450
Wu Liang Ye Sichuan Province, Yibin	7200

Liqueur

	40 ml
Kokoro Yuzu and Ginger Gin Liqueur England, London	1200
Kokoro Cherry Blossom Gin Liqueur England, London	1000
Kokoro Blueberry and Lemongrass Gin Liqueur England, London	1000

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Beer

	330 ml
Phoenix	385
Heineken Zero	425
Heineken	540
Corona	540
Asahi	700

Hot specialty

Ai KISU Hand-picked Selection	450
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Seasonal selection of loose tea:

Natural Jasmine Green Tea

Moroccan Mint Green Tea

Organic Leafy Green Tea

Ceylon Original Breakfast Tea

Pure Darjeeling Single Region Tea

Silver Jubilee Earl Grey Tea

Pure Chamomile Flowers

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AIKISU

WINES

WINES BY GLASS 150 ML

Included in AIP

Champagne

N.V Deutz Brut Classic, Ay, France

N.V Deutz Brut Rosé, Ay, France

Sparkling Wine

N.V Villa Sandi, Valdobbiadene, Veneto, Italy

White Wine

Riesling, Hans Baer, Rhein Hessen, Germany

Pinot Grigio, Botter, Veneto, Italy

Cortese, Bava, Gavi di Gavi Cor de Chasse, Piedmont, Italy

Sauvignon/Semillon, Clarendelle by H.Brion, Bordeaux, France

Marsanne & Grenache, P.Jaboulet Aîné, Rhône Valley, France

Chardonnay, Petit Chablis Louis Moreau, Burgundy, France

Capmera by LUX*

Capmera Sauvignon Blanc

Capmera Chardonnay

Capmera Pinot Noir

Capmera Quartet

Capmera Rosé

Rosé Wine

2,800 Syrah/Mourvedre, Roubine La Vie en Rose, Provence, France 1,100

3,000 M de Minuty, Grenache & Cinsault, Provence, France 960

Grenache, Arabella Pink Pancea, Western Cape SA 825

Takamaka "Aperichy" Mare aux Vacoas, Mauritius 660

990

Red Wine

Pinot Noir, A. Bichot, Coteaux de Bourguignon, France 900

950 Shiraz/Grenache, La Fiole Réserve Père Anselme, France 900

700 Barbera, Bava Libera D'Asti, Piedmonte, Italy 880

990 Cabernet Sauv/Merlot, Grand Bateau, Bordeaux, France 950

1,045 Malbec, Clos de Los Siete, Mendoza, Argentina 1,200

880 Tempranillo, Domino Del Soto, Ribera del Duero, Spain 950

1,100

Sweet Wine (100 ml)

Muscat, Muscat Beaumes de Venise Frère Délas, Loire, France 1,100

470

440

440

470

440

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CHAMPAGNE

Brut

N.V Taittinger	15,400
N.V Laurent Perrier	16,500
N.V Deutz Classic	13,640
N.V Delamotte	14,100
N.V Ruinart	17,600
N.V Billecart Salmon	16,500
N.V Louis Roderer	19,250
N.V Pol Roger	17,450
N.V Bollinger	20,570
N.V Devaux Cuvé D	15,400

Special Cuvée & Vintage Brut

2012 Dom Pérignon	44,000
2015 "Cristal" Louis Roderer	55,000

Blanc de Blancs

N.V Ruinart	22,000
2006 S de Salon	93,500
2019 Mandois	11,000

ROSÉ CHAMPAGNE

N.V Deutz	15,400
2016 Louis Roderer	17,600
N.V Laurent Perrier	17,000
N.V Bollinger	22,500
N.V Devaux Cuvée D	19,800

SPARKLING WINES Italy

Prosecco Conegliano Valdobbiadene

N.V Villa Sandi	5,100
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Franciacorta

N.V Ca' Del Bosco, "Cuvée Prestige"	11,550
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FRANCE WHITE

Burgundy

2020 Bourgogne Blanc, M de Ligny, Burgundy, France (Kosher)	4,900
2023 Chablis, Domaine Pascal Robin, "Cuvee L'Or aux Fees"	6,700
2020 Beaunes Clos des Mouches, Domaine Joseph Drouhin	36,300
2021 Meursault, « Les Clous » Domaine Bouchard Père & Fils	13,200
2020 Meursault, Domaine Jean Bouchard	15,950
2021 Puligny Montrachet J Drouhin	18,700
2020 Corton Charlemagne Grand Cru, Domaine Albert Bichot	33,000
2020 Rully, "Les Cailloux", Domaine des Rois Mages	7,700
2022 Montagny 1 Cru, Chateau de Buxy, Laurent Cognard	9,600

Savoie/Jura

2011 Chateau Chalon, Domaine de Savagny, Savagnin	8,500
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Rhône Valley

2024 Côte du Rhône, Paul Jaboulet Aîné, Secret de Famille	5,100
2018 Condrieu, Etienne Guigal	13,200
2015 Châteauneuf du Pape, Domaine Barville	15,400

Bordeaux

2022 Grand Bateau, Bordeaux	3,900
2023 Château Thieuley, Bordeaux	4,600
2023 Château Lestrille, Entre Deux Mers	5,200

Languedoc-Roussillon

2023 Domaine Cigalus Blanc, IGP Pay D'oc	7,700
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Loire Valley

2023 Sancerre, Domaine Cedric Bardin	5,950
2024 Pouilly Fumé, Domaine Cedric Bardin	6,150
2022 Pouilly Fumé, La Doucette	8,700
2020 Pouilly Fumé, Pur Sang, Dagueneau	25,300
2023 Centre Loire, La Petite Perriere	3,700
2016 Vouvray, Domaine du Clos Naudin	9,300

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ITALY WHITE

2021 Les Cretes, Chardonnay, Aosta Valley	6,800
2021 Bava, "Gavi di Gavi", Cor de Chasse, Piedmont	4,800
2022 Gaja, "Ross J Bass", Chardonnay, Piedmont	15,900
2021 Bava, "Thou Blanc", Chardonnay, Piedmont	4,600
2024 Botter, Pinot Grigio, Veneto	3,500
2023 Elena Walch, Chardonnay, Alto Adige	4,900
2020 Ca Dei Frati, Pratto, Lugana	5,000
2017 Marchesi de Frescobaldi, Pomino Bianco, Tuscany	4,800
2021 Mastroberardino, Greco di Tufo, Campania	4,900

AUSTRALIA WHITE

2020 Larry Cherubino, Riesling, Wilyabrup, Western Australia	7,000
2015 Tolpuddle, Chardonnay, Coal River Valley, Tasmania, Western Australia	13,000
2019 Henschke, Chardonnay, Adelaide Hills, Australia	14,300

SOUTH AFRICA WHITE

2022 Ataraxia, Chardonnay, Western cape, Stellenbosch	8,000
2020 Tokara, Sauvignon Blanc/Semillion, Stellenbosch	7,700
2021 Bertha, Semillon, Stellenbosch	5,000
2022 Remhoogte, Honeybunch Chenin Blanc (Magnum 1,5L)	18,700
2021 Spier 21 Gables, Chenin Blanc, Tygerberg	9,450
2020 Paul Cluver, Estate Chardonnay, Elgin Valley	9,300
2022 Elgin Vintners, Chardonnay, Elgin Valley	6,400
2021 Iona, Fynbos Chardonnay, Elgin Valley	11,500
2019 Erika O, Sauvignon Blanc, Groenekloof	7,700
2018 Thorne & Daughters, Paper Kite, Swartland	7,700
2020 Thorne & Daughters, Rocking Horse, Western Cape	6,600
2018 Opstal, The Barber, Slanghoek Valley	7,400

NEW ZEALAND WHITE

NORTH ISLAND

2016 Palliser Estate, Chardonnay, Martinborough	5,500
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SOUTH ISLAND

2023 Cloudy Bay, Sauvignon Blanc, Marlborough	8,200
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GERMANY WHITE

2023	Hans Baer, Riesling, Rheinhessen	5,500
2020	Dr Loosen, Riesling, Spatlese	7,950
2021	Dr L. Loosen, Riesling	4,000

MAURITIUS WHITE

2025	Takamaka "Aquarel", Demi-Sec	2,750
2024	Takamaka "Eclipse", Moelleux	3,700

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FRANCE ROSÉ

Côtes de Provence

2024	M de Minuty, Grenache & Cinsault	4,800
2022	Clos du Temple, Transcendence, AOP Languedoc Cabrieres	37,000
2023	By Ott. Grenache, Syrah & Rolle	6,250
2021	Coolhurst. Grenache & Syrah	6,500
2023	Château Beaulieu. Grenache & Rolle	3,700
2021	Domaines des Diabes. Hydropathe, Grenache & Rolle	6,500
2023	Domaine Ott. Château de Selle, Grenache & Rolle	8,100
2024	Château Minuty Rosé et Or, Grenache & Syrah	7,500
2022	Minuty Prestige Rose jeroboam Cote de Provence 3L	27,500
2024	Château Roubine, La Vie En Rose, Syrah & Mourvedre	5,500

IGP Méditerranée

2024	Brise Marine, Domaine Estandon, Grenache & Cinsault	3,100
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ITALY ROSÉ

Abruzzo

2023	Bella Modella, Pinot Grigio	3,500
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FRANCE RED

Burgundy

2021 Fixin, Clos du Chapitre, Domaine Meo Camuzet	19,500
2019 Gevrey Chambertin, Domaine Bouchard Père & Fils	15,400
2019 Gevrey Chambertin 1er Cru, Domaine Taupenot Merme	26,500
2019 Pernand Vergelesses 1er Cru, Domaine Olivier Leflaive	13,000
2017 Pommard, Domaine Albert Bichot, Clos des Ursulines	14,100
2017 Pommard, Domaine Olivier Leflaive	23,500
2019 Nuits Saint George, Domaine Lescure "les Vaillerots"	19,200
2021 Côte de Nuits Village, Domain David Duband	9,250
2021 Nuit Saint Georges, Domaine David Duband	16,500
2022 Aloxe Corton, Domaine Albert Bichot	9,500
2019 Vosne Romanee 1er Cru, Domaine Meo Camuzet, Les Chaumes	33,000
2017 Corton Rognet Grand Cru, Domaine Taupenot Merme	64,000
2020 Echezeaux Grand Cru, Domaine David Duband	56,000
2015 La Pousse d'Or Santenay, 1er Cru Tavannes	18,000

Languedoc Roussillon

2018 Clos d' Ora, AOP Minervois, La Livinière	37,000
2022 Domaine Cazes, Le Canon du Marechal, Rousillon	3,500
2021 Domaine Cigalus, IGP Aude Rive	8,200

Rhône Valley

NORTHERN RHÔNE

2019 Côte Rôtie, Domaine Patrick Jasmin	15,400
2022 Côtes du Rhône, Etienne Guigal	4,500
2015 Crozes Hermitage, Domaine Philippe & Vincent Jaboulet, "Nouvelère"	7,200
2019 Crozes Hermitage, Guer Van -Alleno et Chapoutier	7,500
2020 St Joseph Croix de Chabot - Alleno et Chapoutier	8,500

SOUTHERN RHÔNE

2020 Châteauneuf du Pape, Domaine Brun Avril	9,500
2014 Châteauneuf du Pape, Domaine M.Chapoutier, Croix de Bois	22,000
2020 Châteauneuf du Pape, Domaine A.Brunel, Les Cailloux Rouge	12,500

Loire Valley

2020 Saint Pourçain, Domaine des Berioles, "Auvernat"	8,150
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Bordeaux

2022 Château Haut Fourat, Bordeaux (kosher)	5,500	2014 Château Labegorce, Margaux GRAND CRU CLASSÉ	12,000
2016 Château du Taillan, Haut Médoc	8,150	2008 Château Margaux, Margaux 1^{ER} GRAND CRU CLASSÉ	175,000
2016 Fourcas Borie, Lustrac-Médoc	6,800	2017 Château Gruaud La Rose, Saint Julien 2^{EME} GRAND CRU CLASSÉ	24,500
2018 Château Doms, Cuvee Amelie, Graves	7,450	2012 Château Leo Ville Barton, Saint Julien 2^{EME} GRAND CRU CLASSÉ	34,500
2019 Château Trebiac, Graves	4,550	2016 Château Montlisse, Saint Emilion GRAND CRU CLASSÉ	8,500
2013 Château Smith Haut Lafitte, Pessac-Leognan	24,100	2015 Château Destieux, Saint Emilion GRAND CRU CLASSÉ	17,500
2017 Château Phelan Segur, Saint Estephe	14,000	2013 Clos Dubreuil, Saint Emilion GRAND CRU CLASSÉ	18,500
2017 Château Haut-Marbuzet, Saint Estephe	15,650	2015 Château Angelus, Saint Emilion 1^{ER} GRAND CRU CLASSÉ A	97,500
2015 Les Pagodes de Cos D'estournel, Saint Estephe	16,500	2016 Château Pavie, Saint Emilion 1^{ER} GRAND CRU CLASSÉ A	85,500
2013 Château Cos D'estournel, Saint Estephe GRAND CRU CLASSÉ	48,000	2019 "Esprit Pavie" Saint Emilion	5,500
2017 Château Pichon Comtesse de Lalande, Pauillac GRAND CRU CLASSÉ	39,000	2011 Château Cheval Blanc, Saint Emilion 1^{ER} GRAND CRU CLASSÉ A	140,000
2014 Château Kirwan, Margaux GRAND CRU CLASSÉ	19,000	2014 Château Beau Sejour Becot, Saint Julien GRAND CRU CLASSÉ	18,850
2013 Château Giscours, Margaux GRAND CRU CLASSÉ	17,500	2019 Château Cantin, Saint Emilion GRAND CRU CLASSÉ	7,200
2012 Château du Tertre, Margaux GRAND CRU CLASSÉ	18,000	2014 Château La Clemence, Pomerol GRAND CRU CLASSÉ	19,500
		2019 Château La Croix Saint Vincent, Pomerol	10,400

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ITALY RED

2016 Barolo, Pio Cesare, Piedmont	14,550
2018 Barolo, Gaja, Dagromis, Piedmont	19,500
2022 Valpolicella, Allegrini	5,400
2023 Barbera d'Asti, Bava, "Libera"	4,200
2018 Elena Walch, "Istrice", Cabernet, Alto Adige	8,200
2019 Amarone de la Valpolicella, Allegrini, Veneto	19,950
2021 Tenuta San Guido, "Sassicaia", Bolgheri, Tuscany	38,500
2013 Caiarossa, Tuscany	14,150
2021 Chianti, Marchesi de Frescobaldi, Castiglioni, Tuscany	5,100
2020 Chianti Classico, Querciabella, Tuscany	7,150
2019 Brunello di Montalcino, Gaja, Pieve Santa Restituta, Tuscany	12,450
2011 Taurasi, Feudi Di San Gregorio, Campania	10,150
2020 Planeta, Plumbago, Sicily	4,500

2017 Vriesenhof Kalista, Stellenbosch	9,100
2018 Spier 21 Gables, Cabernet Sauvignon, Stellenbosch	9,650
2018 Erika O, Cabernet Sauvignon, Stellenbosch	12,150
2018 Remhoogte Sir Thomas Cullinan, Merlot & Cabernet Sauvignon, Simonsberg-Stellenbosch	9,500
2013 Kanonkop, Pinotage, Simonsberg-Stellenbosch	14,100
2020 Kanonkop Black Label, 70 years old vine Pinotage, Simonsberg-Stellenbosch	34,500
2016 Marianne, Merlot, Simonsberg-Paarl	5,950
2019 Erika O, Flabbergast Cinsault, Agter-Paarl	5,650
2021 Matthew Van Heerden, Pinot Noir, Elgin Valley	8,950
2019 Catherine Marshall, Pinot Noir, Elgin Valley	5,750
2021 Kara Tara By Stark Conde, Pinot Noir, Elgin Valley	6,500
2021 Iona, kroon Pinot Noir, Elgin Valley, South Africa	11,150
2016 Whale Heaven Conservation Coast, Pinot Noir, Hemel en Aarde	9,750
2020 Beaumont Dangerfield, Syrah, Bot River	8,150
2019 Boekenhoutskloof, Syrah, Franschoek Valley	10,250

SOUTH AFRICA RED

2020 Tokara, Bordeaux Blend, Stellenbosch	6,750
2020 Lievland, Cabernet Sauvignon, Stellenbosch	6,850
2018 Vergelegen, Merlot, Stellenbosch	5,400
2019 Uva Mira, Merlot, Stellenbosch	5,800
2020 Meerlust, Merlot, Stellenbosch	6,150
2021 Bertha, Shiraz, Stellenbosch, South Africa	5,150

NEW ZEALAND RED

2020 Georges Michel, Pinot Noir, Marlborough	5,500
2020 Cloudy Bay, Pinot Noir, Marlborough	9,100

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AUSTRALIA RED

2013 Whistler, Merlot, Barossa Valley, Australia	7,450
2020 Henscke, Henri Seven Shiraz, Barossa Valley, Australia	10,500
2020 Torbreck The Struie, Shiraz, Australia	13,500
2015 De Bortoli, Melba Vineyards, Cabernet Sauvignon, Yarra Valley	19,500
2014 Cullen Diana Madeline, Cabernet Sauvignon Blend, Margaret River	21,500
2014 Cullen Mangan, Petit Verdot/Malbec, Margaret River, Australia	10,200
2018 Woodlands, Cabernet Sauvignon/Merlot, Wilyabrup, Australia	6,750
2019 Larry Cherubino Pedestal, Cabernet Sauvignon, Wilyabrup, Australia	5,500
2016 Tolpuddle, Piont Noir, Coal River Valley, Tasmania	15,500

SPAIN RED

2018 Beronia, Tempranillo, Rioja	5,250
2020 Domino Del Soto, Ribera Del duero	4,500
2019 Vega Sicilia Valbuena, Ribera Del duero	33,000
2014 Condado de Oriza, Gran Reserva, Castille La Mancha	6,250

CALIFORNIA RED

2014 Robert Mondavi & Baron Philippe de Rothschild, "Opus One", Napa Valley	79,200
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CHILE RED

2021 Escudo Rojo, Gran Reserva, Maipo Valley	5,150
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ARGENTINA RED

2020 Clos de los Siete by Michel Rolland, Malbec Blend, Mendoza	6,490
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