If you have any food allergies, please inform our service staff when placing your order. All prices are subject to 10% service charge and prevailing government taxes.
“Have a dining experience like no other with our newest Chef’s Menu, which offers a delectable range of contemporary and traditional European food. Enjoy the delectable mentaiko aioli served with our bouncy Hokkaido scallops or luxuriate in the velvety richness of our mushroom soup.

Enjoy the flavourful, juicy black Angus tenderloin topped with croutons and divine black truffle. Seafood lovers will adore our juicy and butter-cooked Maine Lobster served with mouthwatering Petit Pois and Ginger Crustacean Espuma. Lastly, indulge in the ultimate dessert experience with our Saffron-scented Poached Pear served with red wine sorbet, the ideal combination of simplicity and sophistication.”

SET MENU

3-COURSE MENU - $78
(choice of starter or soup)

4-COURSE MENU - $88

Starter
Hokkaido Scallop
Lightly Poached, Sea Garden Salad, Mentaiko Aioli
Sommelier’s Recommendation: Clerendelle Blanc By Haut Brion Semillion/Sauvignon B.

Soup
Velouté
Of Forest Mushroom, Herb Crème Fraiche

Mains
Tournedos Filet Mignon
Black Angus Tenderloin, Croutons, Shaved Black Truffles
Sommelier’s Recommendation: Penfold Konoonga Hills Cab/Shiraz

OR

Maine Lobster
Tarragon Butter Poached, Petit Pois, Ginger Crustacean Espuma
Sommelier’s Recommendation: Pirramimma Chardonnay

Dessert
Poached Pear
Saffron-scented with Red Wine Sorbet
Sommelier’s Recommendation: (NV) Vallebelbo Fior Di Vigna Moscato D’asti

Set menu and wines are priced and sold separately. Please approach our staff for ongoing promotions on any of the recommended wines above. All prices are subject to 10% service charge and prevailing government taxes.
SOUP & BAR BITES

“Start with a comforting bowl of goodness from “Soups”, or one of the “Bar Bites” to accompany your first glass of wine or our speciality nitro cocktails. To enhance the sweetness of the seafood, our version of Seafood Broth has crab meat, shrimps and diced fish for a rich flavour.”

Soup

French Onion Soup
Beef Broth with Gratinated Cheese
15

Seafood Broth
Crab Meat, Shrimps, Diced Fish
18

Toasted Brioche
Golden Buttery Toast
5

Bar Bites

Green Olives On Ice
10

Tête de Moine
Cheese, Crackers
18

Jamón de Cebo de Campo 24 months
Spanish Iberico Ham
24

Calamari Rings (10 pcs)
Sweet Chilli Mayo
14

Truffle Fries
Standard Cut Fries with Truffle Oil
14

Hot & Spicy Wings (6 pcs)
Ancho Dry-Rub Spicy Mid Wings, Sweet Spicy Sauce
18

Vegetarian

All prices are subject to 10% service charge and prevailing government taxes.
SMALL PLATES

“Savour our irresistible selection of small plates that have been meticulously prepared by our chefs and full of flavour. Try the delicious Gambas al Ajillo, prawns cooked in extra virgin olive oil with garlic and chilli. The Hokkaido Scallops topped with smoky bacon and Ikura are also a crowd favourite.”

Forest Mushroom
Sautéed with Sherry Cream Sauce
14

Albondigas
Spanish Meatballs in Tomato Sauce
16

Crab & Mango Stack
Jumbo Crab Meat, Mango, Tomatoes, Avocado, Balsamic Glaze, Olive Oil
20

Caprese Di Burrata
Burrata Cheese, Roma Tomato, Balsamic Glaze, Extra Virgin Olive Oil, Basil Oil
25

Hokkaido Scallops (2 pcs)
Sautéed Leek, Smoked Bacon, Ikura
30

Gambas al Ajillo
Prawns Cooked in Extra Virgin Olive Oil with Garlic and Chilli
30

All prices are subject to 10% service charge and prevailing government taxes.
SHARING PLATTER

“Our Sharing Platters come in generous portions for you to enjoy with a companion or three. We’ll strongly recommend Côte de Boeuf, prime beef, first oven-baked to seal in the juices for tenderness, before being char-grilled for a smoky exterior. The French-Cut Rack of Lamb is also another signature, slow-roasted bone-in for great flavour and served with Shallot Jus for a touch of sweetness.”

ｯ食堂 Côte De Boeuf (2 pax)
Char-grilled Prime Rib Eye on the Bone (700g), Roasted Marble Potatoes, Buttered Garden Vegetables, Red Wine Sauce  
(20min Waiting Time)

98

食堂 French-Cut Rack Of Lamb (2 pax)
Lamb Rack (500g), Sarladaise Potatoes, Seasonal Vegetables, Shallot Jus  
(20min Waiting Time)

88

All prices are subject to 10% service charge and prevailing government taxes.
MAINS

“So, an experience at Dusk is not complete until you’ve tried our Signature Prawn Capellini, which has been featured by the Michelin Recipe Guide online, as the lobster-infused oil perfumes the entire plate, while the capellini is served al dente.”

Restaurant Selections

🧐 Dusk Signature Prawn Capellini
Tiger Prawns, Sautéed Angel Hair Pasta, Japanese Kombu, Lobster-Infused Oil
Featured in Michelin Recipe Guide

28

Halibut Fish & Chips
Halibut, Tartar Sauce, Mesclun

28

Oven-Roasted Poulet
Roasted Chicken Thigh, Baby Potatoes, Seasonal Vegetables, Mexican Salsa

28

Pan-Seared Snapper
Red Snapper, Mango Salad, Crushed Potatoes, Microcress

32

🍜 Duck Confit
French Duck Leg, Sarladaise Potatoes, Mesclun Salad, Pan Sauce

35

🧐 Sous Vide Beef Cheek
Beef Cheek in Port Wine, Seasonal Vegetables, Mashed Potatoes

39

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DESSERTS

“We wanted our desserts to be rich, exciting and not to be missed – from the bittersweet Guinness Chocolate Cake that you will fall in love with to the Classic Baked Alaska that is triple-layered with ice-cream followed by meringue. Romance the night away with a dessert to remember.”

Valrhona Chocolate Tart
Classic French Chocolate Tart with Summer Wild Berries Compote
15

 Guinness Chocolate Cake
(Contains Alcohol)
Served with Irish Chocolate Cream
18

 Classic Baked Alaska
(Contains Alcohol)
Praline Ice-Cream, Raspberry, Torched Fresh Meringue
18

All prices are subject to 10% service charge and prevailing government taxes.
Cocktails

“Our molecular mixology comes from personal experiences interacting with the world’s top award-winning molecular mixologists. From multi-sensory cocktails with wisps of nitro-smoke to fruit caviar that bursts with sweet and tangy delight, our creative edge gives you an engaging experience that will be a highlight to remember.”

Dusk Till Dawn Light Bulb
Gin, Vodka, Rum, Tequila, Blue Curacao, Lemon Juice, Peach Syrup Topped With Cranberry Juice

Sweet
Sour
Fruity
Alcohol-Rush

Nitro-Frost Caviar Martini
(Original / Cosmopolitan / Lychee / Passion Fruit)
Martini Dry, Vodka, Fruit Caviar

Sweet
Sour
Fruity
Alcohol-Rush

All prices are subject to 10% service charge and prevailing government taxes.
Cocktails

Classic Signature

Nitro-Baileys Martini
Black Tears Spiced Rum, Baileys, Cookies & Cream, Caramel, Vanilla Ice-Cream, Chocolate Shavings
18

Sweet ♨️
Creamy ♨️
Bitter ♨️
Alcohol-Rush ♨️

Smoking Nitro Margarita
Tequila, Triple Sec, Sour Mix
(Lychee / Pineapple / Mango)
16

(Strawberry / Watermelon / Lime)
18

Sweet ♨️
Sour ♨️
Fruity ♨️
Alcohol-Rush ♨️

Mr. 42 Feijoa
Below 42 Feijoa Vodka, Triple Sec, Cucumber Monin and Fresh Lime
16

Sweet ♨️
Sour ♨️
Fruity ♨️
Alcohol-Rush ♨️

All prices are subject to 10% service charge and prevailing government taxes.
Cocktails

Classic Signature

Daiquiri
Rum, Triple Sec, Sour Mix

(Lime / Lychee / Mango / Passion Fruit)
16

(Strawberry / Pineapple)
18

- Sweet
- Sour
- Fruity
- Alcohol-Rush

Classic Mojito
Black Tears Spiced Rum, Mint Leaves, Lime, Muddled Brown Sugar

(Grape / Watermelon)
16

(Original / Passion Fruit)
18

- Sweet
- Sour
- Fruity
- Alcohol-Rush

Long Island Iced Tea
Gin, Vodka, Rum, Tequila, Triple Sec, Lemon Juice, Cane Sugar, Coke

16

- Sweet
- Sour
- Fruity
- Alcohol-Rush

All prices are subject to 10% service charge and prevailing government taxes.
Cocktails
Classic Signature

Sunset Spritz
Sparkling Bubbles, Orange Liqueur, Passion Fruit Mix, Mango Sorbet
16
- Sweet
- Sour
- Fruity
- Alcohol-Rush

Red Sangria
Black Tears Spiced Rum, Red Wine, Triple Sec, Pineapple Juice, Citrus & Orange
16
- Sweet
- Sour
- Fruity
- Alcohol-Rush

White Sangria
Black Tears Spiced Rum, White Wine, Peach Schnapps, Pineapple, Citrus and Green Apple
16
- Sweet
- Sour
- Fruity
- Alcohol-Rush

All prices are subject to 10% service charge and prevailing government taxes.
Cocktails

**Classic Signature**

**Singapore Sling**
Gin, Cherry Brandy, Triple Sec, Bénédictine DOM, Lime Juice, Pineapple Juice, Grenadine, Angostura Bitters

16

- **Sweet**
- **Sour**
- **Fruity**
- ** Alcohol-Rush**

---

**Molecular Signature**

“For photo-worthy results, hold all three test-tubes with both hands and pour into the Martini glass concurrently to see the three colours form a spectacular rainbow swirl.”

---

**Dusk Till Dawn Nitro-Test Tube**
Gin, Vodka, Rum, Tequila, Blue Curacao, Lemon Juice, Peach Syrup, Cranberry Juice

18

- **Sweet**
- **Sour**
- **Fruity**
- ** Alcohol-Rush**

---

All prices are subject to 10% service charge and prevailing government taxes.
Cocktails
Ready-To-Drink

Nitro-Bomb Negroni
London Dry Gin, Italian Bitter, Sweet Vermouth, Chocolate Liqueur
18
Sweet
Sour
Fruity
Alcohol-Rush

Nitro-Rosemary Old Fashion
Dark Spiced La Progresiva 13 Rum, Agave Nectar, Spiced Bitter, Hazelnut Liqueur
18
Sweet
Sour
Fruity
Alcohol-Rush

Nitro-Beach Party
Vodka, Peach Liqueur, Lychee Extract, Mint, Floral Vermouth, Fresh Lime
18
Sweet
Sour
Fruity
Alcohol-Rush

All prices are subject to 10% service charge and prevailing government taxes.
Cocktails

Ready-To-Drink

Nitro-Frost Dusk Till Dawn
Gin, Vodka, Rum, Tequila, Blue Curacao, Lemon Juice, Peach Syrup, Cranberry Juice
18

Sweet
Sour
Fruity
Alcohol-Rush

Nitro-Mr 42 Below
42 Feijoa Vodka, Triple Sec, Cucumber Monin, Fresh Lime
18

Sweet
Sour
Fruity
Alcohol-Rush

Mocktails

Wild Berries 10
Passionate 10
Brain Freeze 10
Minty Watermelon 10

signature

All prices are subject to 10% service charge and prevailing government taxes.
### APERITIFS

<table>
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<th>Drink</th>
<th>Price</th>
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<tr>
<td>Campari</td>
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<td>Bailey's Irish Cream</td>
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### SPIRITS

#### Gin

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<td>Bombay Dry Gin</td>
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<td>Suntory Roku</td>
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<td>Hendricks</td>
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#### Vodka

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<tr>
<td>Grey Goose</td>
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#### Rum

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<td>Bacardi Carta Blanca White</td>
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<td>Black Tears Spiced</td>
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<td>Ron La Progresiva 13 Cuban Spiced</td>
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#### Tequila

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#### Blended Scotch

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#### Cognac

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<td>Martell Cordon Bleu</td>
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<td>L'Essence De Courvoisier</td>
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#### Single Malt

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<td>Macallan Sherry Oak 12 Years</td>
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<td>Glenfiddich 15 years</td>
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<td>Glenfiddich 18 years</td>
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<td>Auchentoshan 18 years</td>
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<td>Johnnie Walker XR21</td>
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<td>Johnnie Walker Blue Label</td>
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**Spirits**

*Japanese Whisky & Malt*
- Nikka From The Barrel, Hokkaido: 14 178
- Yamazaki Distiller's Reserve, Kyoto: 16 260
- Hibiki Japanese Harmony, Osaka: 260

**Beers & Ciders**

*Draught*
- Tiger: 1/2 Pint 12, 1 Pint 15
- Erdinger Weiss: 13 16

*Tower*
- Tiger: 3L 72

*Bottle*
- Corona 33cl: 13
- Hoegaarden Blanche 33cl: 13
- Heineken 33cl: 13
- Guinness Stout 33cl: 14
- Erdinger Dunkel 50cl: 16

*Cider*
- Somersby Apple Cider 33cl: 13

*Bucket of 5*
- Corona 33cl: 60
- Somersby Apple Cider 33cl: 60
- Heineken 33cl: 60

**Chilled Sake**

- Takasago: 39
- Umenoyado Sparkling: 39
- Masumi: 42
COFFEE & TEA

Coffee 6
Single Espresso 6
Freshly Brewed Coffee / Decaffeinated Coffee 6
Double Espresso 7
Café Latte 7
Cappuccino 7
Hot Chocolate 7
Ice Coffee 8
Ice Lemon Tea 8
Ice Chocolate 8
Chocolate Popcorn Latte 9
Salted Caramel Popcorn Latte 9
Ronnefeldt Tea by the Pot 9
(English Breakfast / Earl Grey / Chamomile / Green Tea / Peppermint / Orange Blossom Rooibos)
Extra Shot Espresso 2

JUICES & SODAS

Juices
Lime / Orange / Pineapple / Cranberry 7
Passion Fruit / Mango 9

Soda
Coke / Coke Zero / Sprite / Ginger Ale / Club Soda / Tonic / Root Beer 7
Red Bull 8

Bottled Water
Acqua Panna (Still) 50cl 7
San Pellegrino (Sparkling) 50cl 7
Chang Flavoured Soda 7
(Lemon / Lime / Passion Fruit)

All prices are subject to 10% service charge and prevailing government taxes.
“Burgundy makes you think of silly things, Bordeaux makes you talk of them and Champagne makes you do them...”

Jean-Anthelme Brillat-Savarin
## WINES BY THE GLASS

### BUBBLES

<table>
<thead>
<tr>
<th>S</th>
<th>NV</th>
<th>White Wine</th>
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<tbody>
<tr>
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<td>NV</td>
<td>Piccin Prosecco</td>
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<td></td>
<td></td>
<td>Veneto, ITA</td>
<td></td>
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</tr>
<tr>
<td></td>
<td></td>
<td>Glera</td>
<td></td>
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<tr>
<td>S3</td>
<td>NV</td>
<td>Thiénot x Penfolds Rosè</td>
<td>22</td>
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<tr>
<td></td>
<td></td>
<td>Champagne, FRA</td>
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<tr>
<td></td>
<td></td>
<td>Pinot Noir, Pinot Meunier</td>
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<tr>
<td>S4</td>
<td>NV</td>
<td>Laurent Perrier Brut</td>
<td>20</td>
<td>129</td>
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<td>Champagne, FRA</td>
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<tr>
<td></td>
<td></td>
<td>Chardonnay, Pinot Noir, Meunier</td>
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### WHITE WINES

<table>
<thead>
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<td>Pinot Grigio</td>
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<tr>
<td>W3</td>
<td>2021</td>
<td>Clarendelle blanc By Haut Brion</td>
<td>16</td>
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<td>Bordeaux, FRA</td>
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<tr>
<td></td>
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<td>Semillon, Sauvignon Blanc</td>
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<td>W6</td>
<td>2019</td>
<td>Penfolds Koonunga Hill Autumn Riesling</td>
<td>14</td>
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<td>Adelaide Hills, AUS</td>
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<td>Riesling</td>
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<tr>
<td>W12</td>
<td>2020</td>
<td>Pirramimma</td>
<td>17</td>
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<td>Chardonnay</td>
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<tr>
<td>W13</td>
<td>2021</td>
<td>Chablis Louis Jadot</td>
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<td>Chardonnay</td>
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<td>Andrewo Jaara Vermentino</td>
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<td>Vermentino</td>
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### ROSÉ

<table>
<thead>
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<td>Penfolds Max's Rosé</td>
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<tr>
<td></td>
<td></td>
<td>Pinot Noir</td>
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</table>
Wines By The Glass

Red Wines

R19 2018 Penfolds Koonunga Hill Seventy Six
Adelaide Hills
Cabernet Sauvignon, Shiraz
14 76

R22 2016 Clarendelle Rouge
By Haut Brion
Bordeaux, FRA
Cab S, Cab F, Merlot
18 88

R25 2021 Chianti Classico Piccini Riserva
Tuscany, ITA
Sangiovese
18 76

R29 2019 Marqués De Caceres Crianza
Rioja, SPA
Tempranillo
17 84

R30 2021 Bodega Sottano Malbec
Mendoza, ARG
Malbec
18 86

R32 2021 Produttori Di Manduria
Puglia, ITA
Primitivo
16 78

R33 2021 Andreco Terra Delle Cicale
Nero d’Avola
Sicily, ITA
Nerello Mescalese
16 78

D1 NV Vallebelbo Fior Di Vigna
Asti, ITA
Moscato
16 78

"In victory, you deserve Champagne. In defeat you need it."

Napoleon Bonaparte

Please inquire about the latest vintages and wine availability from our staff. The next available wines or vintages will be suggested if your preferred wine isn’t available.

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**WINES BY THE BOTTLE**

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**BUBBLES**

S1 NV Piccini Prosecco 74
Veneto, ITA
Glera

S2 2020 PROSECCO Rose’ Doc "Meliora" Brut Millesimato 108
Veneto, ITA
Glera

S3 NV Thiénot x Penfolds Rosè 134
Champagne, FRA
Chardonnay, Pinot Noir, Pinot Meunier

S4 NV Laurent Perrier Brut 129
Champagne, FRA
Chardonnay, Pinot Noir, Meunier

S5 NV Pommery Rosè 139
Champagne, FRA
Chardonnay, Pinot Noir, Meunier

F1 2004 Louis Roederer Cristal 580
Champagne, FRA
Chardonnay, Pinot Noir

F2 2013 Dom Pérignon 750
Champagne, FRA
Chardonnay, Pinot Noir

---

**WHITE WINES**

*Pinot Grigio*

W1 2022 Selva Volpina IGT 78
Umbria, ITA
Pinot Grigio

W2 2020 Piccini 84
Veneto, ITA
Pinot Grigio

*Sauvignon Blanc*

W3 2021 Clarendelle blanc By Haut Brion 98
Bordeaux, FRA
Semillon, Sauvignon Blanc

W4 2019 Flametree Embers 98
Margaret River AUS
Semillon, Sauvignon Blanc

W5 2022 Claudy Bay 105
Marlborough, NZ
Sauvignon Blanc

---

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### WHITE WINES

**Riesling**

<table>
<thead>
<tr>
<th>W</th>
<th>Year</th>
<th>Wine Name</th>
<th>Region</th>
<th>Score</th>
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</thead>
<tbody>
<tr>
<td>W6</td>
<td>2019</td>
<td>Penfolds Koonunga Hill Autumn Riesling</td>
<td>Adelaide Hills, AUS</td>
<td>76</td>
</tr>
<tr>
<td>W7</td>
<td>2021</td>
<td>Leeuwin Estate Art Series</td>
<td>Margaret River, AUS</td>
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**Chardonnay**

<table>
<thead>
<tr>
<th>W</th>
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<th>Wine Name</th>
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<tbody>
<tr>
<td>W9</td>
<td>2018</td>
<td>Karri Oak</td>
<td>Margaret River, AUS</td>
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<tr>
<td>W10</td>
<td>2021</td>
<td>Marrenon Les Grains</td>
<td>Bordeaux, FRA</td>
<td>82</td>
</tr>
<tr>
<td>W11</td>
<td>2021</td>
<td>Bodega Sottano</td>
<td>Mendoza, ARG</td>
<td>88</td>
</tr>
<tr>
<td>W12</td>
<td>2021</td>
<td>Pirramimma</td>
<td>SA, AUS</td>
<td>82</td>
</tr>
<tr>
<td>W13</td>
<td>2021</td>
<td>Chablis Louis Jadot</td>
<td>Chablis, FRA</td>
<td>125</td>
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**Other Varieties**

<table>
<thead>
<tr>
<th>W</th>
<th>Year</th>
<th>Wine Name</th>
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<tbody>
<tr>
<td>W14</td>
<td>2018</td>
<td>Cantina Ripa Teatina Arenile</td>
<td>Abruzzo, ITA</td>
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<tr>
<td>W15</td>
<td>2019</td>
<td>Andrero Jaara Vermentino</td>
<td>Sardegna, ITA</td>
<td>84</td>
</tr>
<tr>
<td>W16</td>
<td>2019</td>
<td>Castello di Querceto</td>
<td>Tuscany, ITA</td>
<td>78</td>
</tr>
<tr>
<td>W17</td>
<td>2021</td>
<td>Hunký Dory The Tangle</td>
<td>NZ</td>
<td>92</td>
</tr>
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</table>

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## Wines by the Bottle

### Red Wines

<table>
<thead>
<tr>
<th>Cabernet Sauvignon</th>
<th>Year</th>
<th>Name</th>
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</tr>
</thead>
<tbody>
<tr>
<td>AU</td>
<td>2021</td>
<td>Calabria Guiding Star</td>
<td>98</td>
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<tr>
<td>AU</td>
<td>2018</td>
<td>La Bohème &quot;The Missing Act&quot;</td>
<td>94</td>
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<tr>
<td>AU</td>
<td>2016</td>
<td>Bodega Sottano</td>
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</tr>
<tr>
<td>AU</td>
<td>2016</td>
<td>Château Latour</td>
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<table>
<thead>
<tr>
<th>Blends</th>
<th>Year</th>
<th>Name</th>
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<tbody>
<tr>
<td>AU</td>
<td>2018</td>
<td>Penfolds Koonunga Hill Seventy Six</td>
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</tr>
<tr>
<td>AU</td>
<td>2018</td>
<td>Grand Marrenon</td>
<td>98</td>
</tr>
<tr>
<td>AU</td>
<td>2016</td>
<td>Tim Adams Mr Mick</td>
<td>96</td>
</tr>
<tr>
<td>AU</td>
<td>2018</td>
<td>Clarendelle By Haut Brion Rouge</td>
<td>88</td>
</tr>
<tr>
<td>AU</td>
<td>2019</td>
<td>Le Volte dell’Ornellaia</td>
<td>118</td>
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<table>
<thead>
<tr>
<th>Other Varieties</th>
<th>Year</th>
<th>Name</th>
<th>Rating</th>
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<tbody>
<tr>
<td>AU</td>
<td>2020</td>
<td>Fleurie Poncié</td>
<td>86</td>
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<tr>
<td>AU</td>
<td>2018</td>
<td>Chianti Classico Piccini Riserva</td>
<td>76</td>
</tr>
<tr>
<td>AU</td>
<td>2021</td>
<td>Chianti Classico Piccini DOCG</td>
<td>88</td>
</tr>
<tr>
<td>AU</td>
<td>2019</td>
<td>Arzuaga La Planta Castilla Y León</td>
<td>96</td>
</tr>
</tbody>
</table>

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**RED WINES**

<table>
<thead>
<tr>
<th>Code</th>
<th>Year</th>
<th>Wine Name</th>
<th>Region</th>
<th>Variety</th>
</tr>
</thead>
<tbody>
<tr>
<td>R28</td>
<td>2018</td>
<td>Marqués De Casa Concha</td>
<td>Cile</td>
<td>Carmenere</td>
</tr>
<tr>
<td>R29</td>
<td>2018</td>
<td>Marqués De Caceres Crianza</td>
<td>Rioja, SPA</td>
<td>Tempranillo</td>
</tr>
<tr>
<td>R30</td>
<td>2021</td>
<td>Bodega Sottano Malbec</td>
<td>Mendoza, ARG</td>
<td>Malbec</td>
</tr>
<tr>
<td>R31</td>
<td>2020</td>
<td>Marques De Casa Concha</td>
<td>Cile</td>
<td>Carmenere</td>
</tr>
<tr>
<td>R32</td>
<td>2021</td>
<td>Produttori Di Manduria</td>
<td>Puglia, ITA</td>
<td>Primitivo</td>
</tr>
<tr>
<td>R33</td>
<td>2020</td>
<td>Andrero Terra Delle Cicale Nero d'Avola</td>
<td>Sicily, ITA</td>
<td>Nerello Mescalese</td>
</tr>
<tr>
<td>R34</td>
<td>2022</td>
<td>Montepulciano Novaripa Arenile</td>
<td>Abruzzo, ITA</td>
<td>Montepulciano</td>
</tr>
<tr>
<td>R35</td>
<td>2018</td>
<td>Marqués de Murrieta</td>
<td>Rioja, SPA</td>
<td>Tempranillo</td>
</tr>
<tr>
<td>R36</td>
<td>2020</td>
<td>Cà Del Moro</td>
<td>Montepulciano DOP</td>
<td>Abruzzo, ITA</td>
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</table>

**DESSERT WINES**

<table>
<thead>
<tr>
<th>Code</th>
<th>NV</th>
<th>Wine Name</th>
<th>Region</th>
<th>Variety</th>
</tr>
</thead>
<tbody>
<tr>
<td>D1</td>
<td>NV</td>
<td>Valbelbelbo Fior Di Vigna</td>
<td>Asti, ITA</td>
<td>Moscato</td>
</tr>
<tr>
<td>D2</td>
<td>NV</td>
<td>Penfolds Grandfather 20YO Tawny</td>
<td>South Australia, AUS</td>
<td>Mataro Shiraz Grenache</td>
</tr>
<tr>
<td>D3</td>
<td>2020</td>
<td>M. Chapoutier Beaumes de Venise</td>
<td>Rhone, FRA</td>
<td>Muscat</td>
</tr>
</tbody>
</table>

“**My only regret in life is that I did not drink more wine.”**

*Ernest Hemingway*
### BUBBLES / WHITE WINES

<table>
<thead>
<tr>
<th>#</th>
<th>Year</th>
<th>Wine Name</th>
<th>Region(s)</th>
<th>Grape(s)</th>
</tr>
</thead>
<tbody>
<tr>
<td>F1</td>
<td>2004</td>
<td>Louis Roederer Cristal</td>
<td>Champagne, FRA</td>
<td>Chardonnay, Pinot Noir</td>
</tr>
<tr>
<td>F2</td>
<td>2013</td>
<td>Dom Pérignon</td>
<td>Champagne, FRA</td>
<td>Chardonnay, Pinot Noir</td>
</tr>
<tr>
<td>F3</td>
<td>2021</td>
<td>Pouilly-Fumé Bonnes Anguilles</td>
<td>Loire Valley, FRA</td>
<td>Sauvignon Blanc</td>
</tr>
<tr>
<td>F4</td>
<td>2020</td>
<td>Sancerre L'Amiral</td>
<td>Loire Valley, FRA</td>
<td>Sauvignon Blanc</td>
</tr>
<tr>
<td>F5</td>
<td>2017</td>
<td>Erdener Herzlei Spätlese Goldkapsel</td>
<td>Mosel, GER</td>
<td>Riesling</td>
</tr>
<tr>
<td>F6</td>
<td>2019</td>
<td>Louis Jadot Les Clos</td>
<td>Chablis Grand Cru 2019</td>
<td>Chablis, FRA</td>
</tr>
<tr>
<td>F7</td>
<td>2016</td>
<td>Château de Câteaux</td>
<td>Burgundy, FRA</td>
<td>Chardonnay</td>
</tr>
<tr>
<td>F8</td>
<td>2019</td>
<td>Louis Jadot Chassagne-Montrachet 1ER Cru</td>
<td>Burgundy, FRA</td>
<td>Chardonnay</td>
</tr>
<tr>
<td>F9</td>
<td>2019</td>
<td>Inniskillin Ice Wine VQA</td>
<td>Canada</td>
<td>Riesling</td>
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</table>

### RED WINES

<table>
<thead>
<tr>
<th>#</th>
<th>Year</th>
<th>Wine Name</th>
<th>Region(s)</th>
<th>Grape(s)</th>
</tr>
</thead>
<tbody>
<tr>
<td>F10</td>
<td>2018</td>
<td>Marques De Casa Concha Etiqueta Negra</td>
<td>Maipu Valley, CHILE</td>
<td>Cab Franc, Cab Sav, Petit Vedot</td>
</tr>
<tr>
<td>F11</td>
<td>2017</td>
<td>Louis Latour Savigny-lès-Beaune</td>
<td>Burgundy, FRA</td>
<td>Pinot Noir</td>
</tr>
<tr>
<td>F12</td>
<td>2019</td>
<td>Amarone della Valpolicella Speri Pigaro</td>
<td>Veneto, ITA</td>
<td>Corvina, Corvinona, Molinara</td>
</tr>
</tbody>
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<table>
<thead>
<tr>
<th>No.</th>
<th>Year</th>
<th>Bottle</th>
<th>Origin</th>
<th>Grape(s)</th>
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</thead>
<tbody>
<tr>
<td>F13</td>
<td>2017</td>
<td>Thénard Givry Premier Cru 'Clos Saint-Pierre'</td>
<td>Burgogne, FRA</td>
<td>Pinot Noir</td>
</tr>
<tr>
<td>F14</td>
<td>2016</td>
<td>Pessac-Léognan Château Smith Haut Lafitte</td>
<td>Bordeaux, FRA</td>
<td>merlot, Cab Franc, Cab Sav</td>
</tr>
<tr>
<td>F15</td>
<td>2016</td>
<td>Brunello Di Montalcino Villa Poggio Salvi DOCG</td>
<td>Tuscany, ITA</td>
<td>Sangiovese Grosso</td>
</tr>
<tr>
<td>F16</td>
<td>2021</td>
<td>St Gayan Châteauneuf-du-Pape</td>
<td>Rhone Valley, FRA</td>
<td>Grenache</td>
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<tr>
<td>F17</td>
<td>2017</td>
<td>Amarone della Valpolicella Cesari</td>
<td>Veneto, ITA</td>
<td>Corvina, Corvinella, Molinara</td>
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<tr>
<td>F18</td>
<td>2012</td>
<td>Bava Barolo D.O.C.G.</td>
<td>Piemonte, ITA</td>
<td>Nebbiolo</td>
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<tr>
<td>F19</td>
<td>2016</td>
<td>Barbaresco Cascina Radice</td>
<td>Piemonte, ITA</td>
<td>Nebbiolo</td>
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<tr>
<td>F20</td>
<td>2019</td>
<td>Pavillon de Léoville Poyferré 2nd Wine</td>
<td>Saint Julien, FRA</td>
<td>Cab Sav, Merlot</td>
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<tr>
<td>F21</td>
<td>2018</td>
<td>Pichon Baron Les Tourelles de Longueville Pauillac</td>
<td>Bordeaux, FRA</td>
<td>merlot, Cab Franc, Cab Sav</td>
</tr>
<tr>
<td>F22</td>
<td>2018</td>
<td>Penfolds Bin 407</td>
<td>South Australia, AUS</td>
<td>Cabernet Sauvignon</td>
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<tr>
<td>F23</td>
<td>2017</td>
<td>Penfolds St Henri</td>
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<td>2017</td>
<td>Penfolds St Henri Magnum</td>
<td>Barossa Valley, AUS</td>
<td>Shiraz</td>
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<tr>
<td>F25</td>
<td>2001</td>
<td>Louis Max Nuits-Saint-Georges Les Lièvres</td>
<td>Burgundy, FRA</td>
<td>Pinot Noir</td>
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## RED WINES

<table>
<thead>
<tr>
<th>No.</th>
<th>Year</th>
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<th>Region</th>
<th>Blend</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>F26</td>
<td>2019</td>
<td>Château Lynch-Bages Pauillac</td>
<td>Bordeaux, FRA</td>
<td>Merlot, Cab Franc, Cab Sav</td>
<td>580</td>
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<tr>
<td>F27</td>
<td>2014</td>
<td>Ornellaia Bolgheri Superiore DOC</td>
<td>Tuscany, ITA</td>
<td>Merlot, Cab Franc, Cab Sav</td>
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<tr>
<td>F28</td>
<td>2018</td>
<td>Opus One</td>
<td>California, USA</td>
<td>Merlot, Cab Franc, Cab Sav, Malbec</td>
<td>1,200</td>
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<tr>
<td>F29</td>
<td>2004</td>
<td>Château Latour Pauillac</td>
<td>Bordeaux, FRA</td>
<td>Merlot, Cab Franc, Cab Sav</td>
<td>1,500</td>
</tr>
<tr>
<td>F30</td>
<td>2016</td>
<td>Tenuta Masseto</td>
<td>Tuscany, ITA</td>
<td>Merlot</td>
<td>2,100</td>
</tr>
</tbody>
</table>

― You Only Live Once  
  – So Drink Great Wine. ―

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