



A
Modern
SINGAPORE KITCHEN

BRITISH-SINGAPOREAN CUISINE

The TANGLIN TABLE

In the early days of Singapore, kitchens became places where cultures met. British traditions blended with local spices, creating dishes that felt both familiar and new.

At Tanglin Cookhouse, we celebrate this heritage through comforting classics and contemporary interpretations, from Mutton soup to Hainanese pork chop.

Every plate reflects a moment in Singapore's culinary story, where East meets West at the same table.

TANGLIN MALL

163 Tanglin Road #01-106
Singapore 247933
Tel: 6235 9382

PAYA LEBAR QUARTER (PLQ)

2 Tanjong Katong Road, #01-07 PLQ 3
Singapore 437161
Tel: 6592 4572





1.

**MINI YORKSHIRE
PUDDING (5PCS)**

2.

TANGLIN SCOTCHEGG

6.

SPICED CURRY LAMB PAPADUM NACHOS

Our playful take on communal dining. Crispy papadum is topped with tangy spiced curry lamb, delivering bold flavours inspired by Singapore's vibrant spice culture.

To Begin

- ①
1. MINI YORKSHIRE PUDDING (5PCS) 19
 Roasted Angus Beef, Horseradish Creme, Caramelized Onion Jam
- ②
2. TANGLIN SCOTCHEGG 19
 Pickled Onion, Ranch Dressing
- 3. STICKY COFFEE CHICKEN WINGS** 16
 Served with Ranch Sauce
- 4. TRUFFLE FRIES WITH PARMIGIANO** 16
 Served with Ranch Sauce
- 5. SINGAPORE CHILLI CRAB FRIES** 17
 Served with Ranch Sauce
- ⑥
6. SPICED CURRY LAMB PAPADUM NACHOS 16
Our playful take on communal dining. Crispy papadum is topped with tangy spiced curry lamb, delivering bold flavours inspired by Singapore's vibrant spice culture.
- 7. LOADED BEEF NACHOS** 17
 Tomato Beef Bolognese, Cheddar Cheese, Smashed Avocado, Kalamata Olive, Tomato Salsa
- 8. MINI PAPADUM BASKET (4PCS)** 6
 Served with Tomato Chutney
- 9. CHEESE NAAN BREAD (4PCS)** 7
 Served with Chipotle Mayo
- 10. BIKINI DE PROSCIUTTO** 4PCS: 11
8PCS: 20
 Emmental Cheese, White Truffle Mayo, White Bread, & Ranch Sauce



13.

WHITE ROJAK QUINOA SALAD

A refreshing reinterpretation of the traditional rojak. Instead of the usual dark shrimp paste sauce, we present a light, white vegan-friendly dressing, creating a healthier and modern version of this beloved local classic.

Soups

- 🌱
11. FIELD MUSHROOM SOUP WITH TRUFFLE OIL 12
 Served with French Baguette

Salads

- 12. CAESAR SALAD WITH GRILLED MASALA CHICKEN** 25
 Cos Lettuce, Soft-Boiled Egg, Baguette Croutons, Cherry Tomato, Parmesan Cheese, Pickled Onion
- 🌱
13. WHITE ROJAK QUINOA SALAD 21
A refreshing reinterpretation of the traditional rojak. Instead of the usual dark shrimp paste sauce, we present a light, white vegan-friendly dressing, creating a healthier and modern version of this beloved local classic.
- 🌱
14. SALMON NICOISE SALAD 28
 Mesclun Salad, Soft-Boiled Egg, Haricot Verts, Kalamata Olive, Cherry Tomato, Pickled Cucumber, Orange Segment, Citrus Vinaigrette

Salads Add-Ons

- SOFT-BOILED EGG** 3
- GRILLED MASALA CHICKEN** 8
- SAUTÉED MUSHROOMS** 6
- ROASTED CHERRY TOMATOES** 3

15.

GRANDMA'S ROASTED
FREE RANGE CHICKEN



19.

BEEF WELLINGTON



Western Classics

-  **15. GRANDMA'S ROASTED FREE RANGE CHICKEN** 32
Garlic Thyme Brine, Applewood-Smoked, Yorkshire Pudding, Roasted Vegetables, Onion Gravy
- 16. SUNDAY STEAK** 38
Grass-Fed Ribeye Beef, Yorkshire Pudding, Roasted Vegetables, Onion Gravy
-  **17. IRISH SHEPHERD'S PIE** 26
Minced Lamb Ragout topped with Mashed Potato and Cheese
- 18. ENGLISH FISH AND CHIPS** 28
Beer-battered Halibut, French Fries, Coleslaw, Garlicky Tartar Sauce
- 19. BEEF WELLINGTON** 42
Parma Ham, Mushroom Duxelles, Mash Potato & Onion Gravy
-  **20. NORWEGIAN SALMON WELLINGTON** 36
Cream Cheese Garlic Spinach, Mash Potato & Horseradish Crème

ASIAN *Inspired*

21. INDIAN BUTTER CHICKEN 28
Turmeric Pilaf Rice with Cranberries, Naan Bread, Tomato Chutney

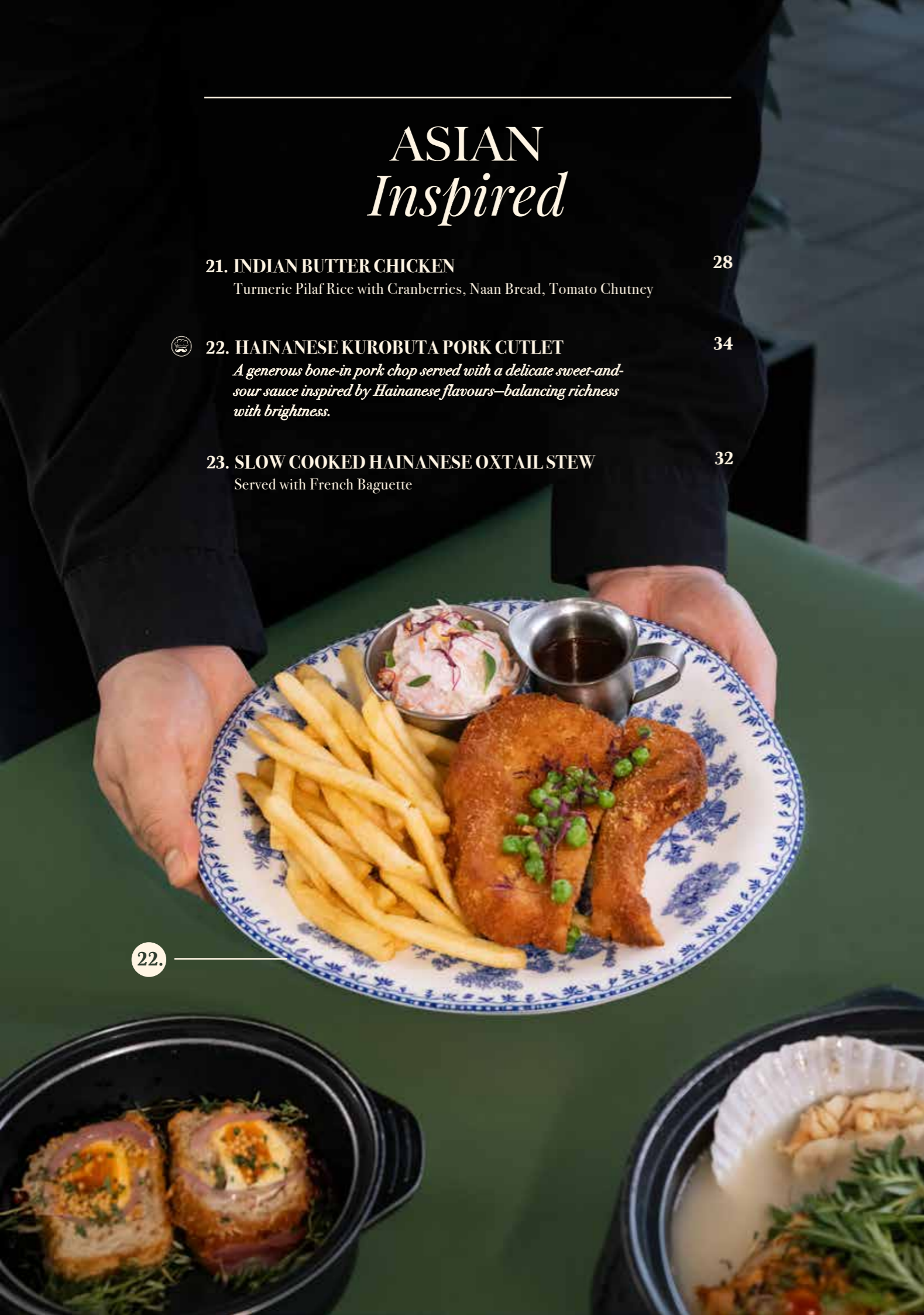
22. HAINANESE KUROBUTA PORK CUTLET 34
A generous bone-in pork chop served with a delicate sweet-and-sour sauce inspired by Hainanese flavours—balancing richness with brightness.

23. SLOW COOKED HAINANESE OXTAIL STEW 32
Served with French Baguette

24. TANGLIN STYLE PAO FAN (POACHED RICE) 34
Barramundi, Prawn, Clam, Scallop, Onsen Egg, Puffed Rice

25. HALIBUT FISH MASALA CURRY 29
Turmeric Pilaf Rice with Cranberries, Naan Bread, Tomato Chutney

26. VEGETABLE & MUSHROOM MAKHANI CURRY 27
Turmeric Pilaf Rice with Cranberries, Naan Bread, Tomato Chutney



22.

24.

25.

27.

SINGAPORE CHILLI CRAB PASTA

One of Singapore's most iconic flavours. Sweet, spicy chilli crab sauce is tossed with pasta and finished with crispy battered soft-shell crab, creating a dish that bridges East and West.



28.



Pasta

- 27. SINGAPORE CHILLI CRAB PASTA** 34
One of Singapore's most iconic flavours. Sweet, spicy chilli crab sauce is tossed with pasta and finished with crispy battered soft-shell crab, creating a dish that bridges East and West.
- 28. TIGER PRAWN SPICY AGLIO OLIO** 28
Spaghettini, Roasted Sliced Garlic, Bird Eye Chilli, Haricot, Fresh Parsley, Garlic Crumbs
- 29. BASIL PESTO CREAM PASTA WITH GRILLED MASALA CHICKEN** 26
Linguine with Sundried Tomato & Parmigiano Reggiano
- 30. TOMATO BEEF BOLOGNESE PASTA** 26
Spaghettini Garden Pea, Parmigiano
- 31. PRIMAVERA VEGETABLE AGLIO OLIO** 24
Spaghettini, Spring Vegetables, Mushroom, Sundried Tomato, Garlic Confit, Red Eye Chili

Desserts

32. HERITAGE GULA MELAKA SAGO PUDDING 15

A nostalgic dessert rarely found today. Rich coconut cream and fragrant palm sugar combine with soft sago pearls for a comforting finish to the meal

32.



35.

33. WARM YAM "ORH NEE" 17

Ginkgo Nuts, Steamed Pumpkin, Coconut Cream

34. STICKY DATE PUDDING 17

Brûlée Banana, Toffee Sauce, Nutella Soil, Papadum, Coconut Ice Cream

35. BRITISH BREAD & BUTTER PUDDING 18

Rum & Raisins, Chocolate, Cinnamon, Vanilla Ice Cream, Cocoa Nibs
(20 mins waiting time)

40.



Little Ones

36. SALMON CREAMY TOMATO PASTA 15

Served with Parmesan Cheese

37. MUSHROOM CREAM PASTA 13

Served with Parmesan Cheese

38. MEATY BEEF BOLOGNESE PASTA 12

Served with Parmesan Cheese

39. MINI FISH AND CHIPS 16

Served with Coleslaw and Garlicky Tartar Sauce

40. CHICKEN POP & FRIES 16

Served with Coleslaw, Ketchup & Mayo

 VEGETARIAN

 GLUTEN-FREE

 CHEF'S SIGNATURE

 VEGAN

WEEKDAYS FROM 9AM TO 3PM | WEEKENDS FROM 9AM TO 5PM

TANGLIN *Brunch*

- 41. GRASS-FED RIBEYE STEAK & EGGS** 36
Rib Eye Steak, Onion Gravy, Roasted Potatoes, Confit Cherry Tomatoes
(Choice Of Egg: Sunny Side Up, Over Easy, Scrambled, Poached)
- 42. FULL ENGLISH FRY-UP BREAKFAST** 27
Eggs of Your Choice, Streaky Smoked Bacon, Pork Sausage, Field
Mushroom, Cherry Tomato, Hashbrown, Smashed Avocado, Baked
Bean, Sourdough
-  **43. TANGLIN EGGS BENEDICT** 27
English Muffin, Prosciutto Ham, Baby Spinach, Locally Farmed
Mushrooms, Poached Eggs, Hollandaise Sauce, Petite Salad
-  **44. BUBBLE & SQUEAK** 27
Potato Rösti, Fried Egg, Cumberland Sausage, Streaky Bacon &
Sautéed Seasonal Vegetables, Roasted Cherry Tomatoes, Butter Peas
& Hollandaise Sauce
- 45. TOAST WITH EGGS**  13
Your Choice of Bread & Eggs. Served with Butter & Jam
- 46. CROISSANT WITH SCRAMBLE EGG** 13
Served with Truffle Pâté
-  **47. FRUITS & GRANOLA AÇAÍ BOWL**    15
Homemade Granola, Seasonal Fruits, Honey Sea Salt Almond Butter



44.

Add-Ons

- PROSCIUTTO HAM (2PCS)** 8
- CUMBERLAND SAUSAGE (1PC)** 8
- ROASTED CHERRY TOMATOES** 6
- SAUTÉED MUSHROOMS** 6
- GRILLED STREAKY BACON (4PCS)** 8
- POTATO HASH BROWN (3PCS)** 5
- TOMATO BAKED BEANS** 6
- COLESLAW** 4
- PETITE SALAD** 6

AVAILABLE ALL DAY, ALL TIME

TANGLIN

Pastries

Breads (2 slices)

(ALL SLICED BREAD SERVED WITH BUTTER AND
HOMEMADE BERRY JAM)

SOURDOUGH 4.50

FRENCH BAGUETTE 4.50


Danish Pastries

BUTTER CROISSANT 4.50

PAIN AU CHOCOLATE 4.50

PANDAN KAYA CROISSANT 4.50

Cakes by slice

 ONDEH-ONDEH 7.50

A beloved staple since the restaurant first opened. Made in-house by our pastry chef, this cake captures the fragrant flavours of pandan and gula melaka in a light, indulgent dessert inspired by the classic local kueh.

TIRAMISU CAKE 7.50

 MANGO CRÉMUX CHEESECAKE 7.50

“KOPI C” COFFEE CAKE 7.50



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 GLUTEN-FREE

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 VEGAN

COFFEE BY FAEMA ESPRESSO



Nutri-Grade mark is based on preparation at 120% sugar (before addition of ice)

Black

ESPRESSO	4	
LONG BLACK	5	
AMERICANO	5	

Whites

CAPPUCCINO	6	
LATTE	6	
FLAT WHITE	6	
MACCHIATO	6	
MOCHA	7	

Specialty Drinks

CHAI SOYLATTE	9.90	
HOT CHOCOLATE	9.90	
BABYCCINO	3.50	
ICED GULA MELAKA COFFEE	7	
CREAMYLATTE	7	
CARAMEL AFFOGATO	8	

Add-Ons

EXTRA SHOT SKINNY SOY ALMOND OAT MILK VANILLA SYRUP HAZELNUT SYRUP CARAMEL SYRUP	+1.50
ICED DECAF COFFEE	+1.00

COCONUT SERIES



Nutri-Grade mark is based on preparation at 120% sugar (before addition of ice)



COCONUT CAPPUCCINO

COCO CHANEL

COCONUT CLOUD

COCONUT CAPPUCCINO	7	
COCONUT AMERICANO	7	
COCO CHANEL Coconut water and sweet watermelon juice, finished with creamy coconut milk for a smooth, refreshing treat.	13	
COCONUT CLOUD Coconut water with honey, butterfly pea tea, and velvety coconut milk.	13	

OTHER BEVERAGES

NUTRI-GRADE Nutri-Grade mark is based on preparation at 120% sugar (before addition of ice)

Iced Teas

CLASSIC ICED LEMON TEA	9	B 3%
CAFFEINE FREE ICED STRAWBERRY TEA	9	B 3%
PEACH MELBA ICED TEA	9	B 3%

Fresh Juices

APPLE JUICE	8	C 6%
ORANGE JUICE	8	C 7%
PINEAPPLE JUICE	8	C 7%
HOMEMADE CALAMANSI JUICE	8	B 3%
FRESH SUGARCANE	8	B 4%
COCONUT IN SHELL	8	C 6%

Iced Speciality Drinks

CHOCOLATE MILKSHAKE Chocolate Cream, Cocoa Powder, Chocolate Sauce, Milk and Vanilla Ice Cream	14	D 21%
ICE CHOCO-CARAMEL LATTE	14	D 14%

Soft Drinks

PEPSI	6	B 5%
PEPSI BLACK	6	B 0%
7-UP	6	B 0%
GINGER ALE	6	C 0%

Water

EVIAN 750ML (STILL)	9	A 0%
EVIAN 750ML (SPARKLING)	9	A 0%



PURPLE KISS

TANGLIN COOKHOUSE FRUIT PUNCH

VIRGIN STRAWBERRY MOJITO

GINGER MULE

Mocktails

PURPLE KISS Vibrant berries with pineapple juice, topped with tonic and a splash of butterfly pea tea.	12	C 5%
GINGER MULE Crisp ginger and zesty lime with a bubbly ginger ale finish.	12	C 7%
VIRGIN STRAWBERRY MOJITO An alcohol-free mix of strawberries, mint, lime, and chilled soda.	10	C 10%
TANGLIN COOKHOUSE FRUIT PUNCH Mix of Cranberry, Orange, Apple and Pineapple	14	C 7%

HOT TEAS



Nutri-Grade mark is based on preparation at 120% sugar (before addition of ice)

Black Tea

SUPREME EARL GREY

A timeless expression of robust Assam leaves with an aromatic liquoring of citrus bergamot.

GRAND CRU BREAKFAST

A dark and rich superb Assam black tea with malty undertones for a satisfying start to the day.

SUMMER MANGO

Chunky bits of Mango fruits combined with full-bodied black tea, taking you all the way to the tropics with every sip.



Complex and assertive, it is the most consumed of all the teas. It goes through four stages of production – withering, rolling, oxidation and drying/firing, resulting in an intense taste and contains more caffeine than less oxidized teas.



Green Tea

JASMINE GREEN

Rare and exceptional Long Jing green tea, married with intoxicating fragrant jasmine tea blossoms.

SECRETS OF SINGAPORE

Restorative tea featuring goji berries paired with a soothing blend of various tea leaves, perfumed with mild florals and exotic fruits.

ORGANIC MOROCCAN MINT

Cooling and aromatic, blends with fragrant mint leaves and hand-rolled green tea for a refreshing and heady cup.



Our green teas capture the fresh clean air of high mountain tea gardens and define how green tea should taste. Fresh harvested leaves are skilfully steamed, rolled and pan-fired in a wok for the ultimate cup of well-being.



Wellness and Herbal

CHAMOMILE DREAM (CAFFEINE-FREE)

Boost the immune system and relieve symptoms of anxiety, making it far more than just a sleep aid.

STRAWBERRY CREAM (CAFFEINE-FREE)

Herbal blend of rich summer fruits and tropical florals, best paired with desserts.

ORGANIC YOGA CHAI (CAFFEINE-FREE)

Sip after sip, strong cinnamon flavour with warm dulcet tones at the beginning and light spiciness in the finish thanks to ginger and pepper.



Steeped with health benefit praise, our caffeine-free herbal tea infusions are created with authenticity, using the choicest hand-harvested herbs, aromatic flowers, healthful fruits, premium spices, roots, seeds and rare botanicals from around the world.



FOR GIN ENTHUSIASTS

Gin and Tonic

TANGLIN CLASSIC 18
London Dry Gin, Cucumber, Rosemary, and Fever-Tree Tonic.

SPICED GRAPEFRUIT 18
London Dry Gin, Fresh Grapefruit, Peppercorn and Tonic Water.

BERRIES WONDERS 18
London Dry Gin, Fresh Strawberries, Blueberries, Juniper Berries, and Fever-Tree Tonic

CITRUS PEEL 18
London Dry Gin, Lemon, Lime, Orange Peel, and Fever-Tree Tonic

BLOODY BRILLIANT 18
Four Pillars Bloody Shiraz Gin, Fresh Bloody Orange and Fever-Tree Tonic.

Gin

HENDRICK'S GIN 16

FOUR PILLARS BLOODY SHIRAZ GIN 14

BOMBAY SAPPHIRE 12

ALCOHOLIC BEVERAGES

Draft Beers

FRESH FROM THE TAP	HALF PINT	PINT
CARLSBERG	11	18
CONNORS	11	22

Bottled Beers

CORONA	14
SOMERSBY APPLE CIDER	14
SOMERSBY PASSION FRUIT ORANGE	14
SOMERSBY MANGO & LIME	14
BEER BUCKET	32

Classic Cocktails

CLASSIC MOJITO Bacardi Rum, Sugar, Mint Leaves, Lime and Soda Water.	20
CLASSIC MARGARITA Patron Tequila, Cointreau and Fresh Lime Juice.	20
OLD FASHIONED Maker's Mark Whisky, Bitters, Sugar and Orange Peel.	20
SINGAPORE SLING Hendrick's Gin, Cherry Brandy, DOM Benedictine, Cointreau, Bitters, Grenadine, Pineapple Juice and Lime Juice.	22
LONG ISLAND ICED TEA Bombay Sapphire, Patron Tequila, Captain Morgan Rum, Absolut Vodka, Cointreau.	22

Spirits

	SHOT	BOTTLE
<i>VODKA</i>		
GREY GOOSE	12	160
BELVEDERE	14	180
LOTHAIRE FRUITÉ DE FRANCE	14	180
<i>TEQUILA</i>		
PATRON ANEJO	14	170
PATRON REPOSADO	16	190
<i>RUM</i>		
MYER'S DARK	12	120
BACARDI WHITE	12	120
<i>SINGLE MALT WHISKY</i>		
GLENFIDDICH (18YRS)	28	360
GLENLIVET (18YRS)	30	380
MACALLAN 12 YEAR TRIPLE CASK	18	240
<i>BRANDY</i>		
HENNESSY VSOP	16	228

SINGAPORE SLING

CLASSIC MARGARITA

CLASSIC MOJITO



WINE

House Pours

RED/WHITE

GLASS

12

SPARKLING BRUT

12

Sparkling

BOTTLE

CHAMPAGNE GERBAUX EXTRA BRUT, L'AUTHENTIQUE L'EMPREINTE DE RAYMOND

210

France

Aromas of green apple, citrus, and brioche are complemented by subtle notes of almond and white flowers. On the palate, it showcases flavors of lemon zest, pear, and a hint of minerality, leading to a long, clean finish. Its well-balanced dryness makes it a perfect aperitif or a versatile pairing with seafood and light appetizers.

Varietal: 20% Chardonnay, 30% Pinot Noir, 50% Meunier

FONTANAFREDDA LE FRONDE MOSCATO D'ASTI

115

Italy

The fragrance of its aroma, which comes directly from the grapes, imbues this wine with an intense nose of musk, black locust and orange flowers, sage, and honey.

Varietal: Moscato

White Wine

BOTTLE

TOI TOI MARLBOROUGH SAUVIGNON BLANC

126

New Zealand

Intense aromatic notes on the nose consisting of passionfruit, kiwi fruit, feijoa, and musk characters.

These tones are following by a juicy and lively concentrated palate.

Varietal: Sauvignon Blanc

CHABLIS BÉGUÉ MATHIOT

192

France

Bright aromas of green apple, citrus zest, and white flowers lead into a crisp palate of lemon, lime, and pear, with a touch of almond. Balanced acidity and a smooth texture give way to a clean, mineral-driven finish. A versatile Chardonnay that pairs beautifully with seafood, creamy cheeses, and light poultry dishes.

Varietal: Chardonnay

White Wine

BOTTLE

ROCKWINES 10 THINGS CHARDONNAY

91

Italy

Bright straw yellow with greenish reflections. With charming floral notes, apricot, green banana, lifted by delicate hints of white blossom, jasmine, and a touch of sweet hay. Fine balance between freshness and smoothness with a long elegant aromatic persistence.

Varietal: Chardonnay

SOAVE DOC CLASSICO BASSANELLA PODERI

129

Italy

Colour: Intense yellow straw colour with green hints.

Nose: Pleasantly fruity with notes of tropical fruit and ripe yellow fruits. Flavour: Armonic, complex and rich. The aftertaste is persistent with a good sensation of minerality.

Varietal: Garganega

AMICALE BIANCO VENETO IGT

129

Italy

Crystal, straw yellow color with greenish hints. Intense bouquet full of tropical fruity notes, especially of apricot and vanilla. Taste is balanced, spicy, well-structured with a right acidity level.

Varietal: Chardonnay, Pinot Bianco, Gewürztraminer

FLAVABOM FIELD

122.50

Australia

Pale straw yellow with green reflections, this wine offers lively aromas of citrus, green apple, and tropical fruits with floral hints. Crisp and refreshing on the palate, it features lemon zest, pear, and pineapple balanced by vibrant acidity. A light, zesty finish makes it perfect with seafood, salads, grilled vegetables, creamy pastas, or soft cheeses like burrata.

Varietal: A blend of Chardonnay, Riesling, and Sauvignon Blanc

POUILLY FUME JEAN PABIOT LES FINES CAILLOTES

164

France

Pale golden yellow with green highlights, this wine opens with bright aromas of citrus, green apple, and a hint of smoky minerality. The palate is crisp and vibrant, showcasing lime, grapefruit, and flinty notes with refreshing acidity. A refined Pouilly Fumé that pairs wonderfully with seafood, goat cheese, or grilled asparagus.

Varietal: Sauvignon Blanc

White Wine

BOTTLE

MAS DE SAINTE CROIX DELICATESSE COTES DU RHONE BLANC

91

France, Southern Rhone

This Roussannese wine is characterized by great freshness and well-expressed floral aromas, round and quite fat, with good length on the palate.

Varietal: Roussanne

Red Wine

BOTTLE

TOI TOI CENTRAL OTAGO PINOT NOIR

150.50

New Zealand

Sweetly fruited with dark plum, blueberry, floral, almond, and subtle spice aromas on the nose, leading to a beautifully weighted palate that is succulent and supple.

Varietal: Pinot Noir

STONE BAY PINOT NOIR

119

New Zealand

Vibrant ruby red hues and an inviting palate of raspberries, cherries, and delicate plum.

Varietal: Pinot Noir

TOI TOI MERLOT

126

New Zealand

Spiced plum, cherry, thyme, and mixed spice aromas, followed by a juicy palate that is nicely rounded and lingering.

Varietal: Merlot

LINDSAY MERLOT BOUNDARY RIDER

119

Australia

Velvety texture and medium body. The luscious fruit flavors of black cherries and blueberries are beautifully complemented by undertones of cocoa and a touch of spice.

Varietal: Merlot

LINDSAY ESTATE BAROSSA MERLOT OLD MAC

140

Australia

Nose and palate are elegant and appealing with dominant upfront aromas of mocha, mulberry leaf, and finishing with a touch of earthy tones.

Varietal: Merlot

Red Wine

BOTTLE

ROCKWINES HAVE A DREAM SANGIOVESE

91

Italy

Ripe aromas of cherry and wild strawberry. A gentle note of vanilla and leather emerges in the background. Hints of dried herbs and tobacco leaf nod to its Tuscan roots. On the Palate, smooth and velvety, with soft tannins and a medium body. Well-balanced acidity keeps the wine vibrant and food-friendly.

Varietal: Sangiovese

BLUE PYRENEES RICHARDSON CABERNET SAUVIGNON

147

Australia

The Richardson Series of wines are produced only in great vintages, from the most characterful batches of grapes, identified by the Blue Pyrenees winemakers, as having the potential to make an iconic red wine.

Varietal: Cabernet Sauvignon

CHÂTEAU TOUR DE BOSSUET LALANDE DE POMEROL

133

France

Notes of crushed strawberries, raspberries, dark chocolate and roasted herbs. Red fruit, cocoa and roast spices.

Varietal: Bordeaux Blend

LINDSAY BAROSSA SHIRAZ THE SELECTOR

140

Australia

Shiraz grown in the Barossa Valley gives a wine that is highly concentrated, lush and complex, with an intense fruit flavor of blackberry fruits and rich spice.

Varietal: Shiraz

BLUE PYRENEES RICHARDSON RESERVE SHIRAZ

311

Australia

The Richardson Reserve Shiraz wines are produced from the most exceptional parcels of fruit as identified by the Blue Pyrenees team. This wine was vinified and then, matured in 28% new oak, before final blending and preparation for bottling.

Varietal: Shiraz

Red Wine

BOTTLE

FLAVABOM VINE DRIED SHIRAZ

129

Australia

Deep ruby red with violet hues, this wine offers bold aromas of dried blackberries, dark plums, chocolate, and spice. The palate is rich and full-bodied, featuring ripe dark fruit, licorice, and black pepper with smooth tannins and a touch of sweetness. A warm, lingering finish makes it a perfect match for grilled steaks, hearty stews, or dark chocolate desserts.

Varietal: Shiraz

CHATEAU PLINCE POMEROL

325

France

This elegant Pomerol shows a deep ruby hue and a rich nose of ripe blackberries, plums, cherries, cocoa, and spice. Full-bodied and velvety on the palate, it features dark fruits, licorice, and oak with smooth, well-integrated tannins. A long, lingering finish with earthy undertones makes it perfect with roasted duck, beef tenderloin, or aged cheeses.

Varietal: Merlot, Cabernet Franc

LE MÉDOC DE COS

280

France

Deep ruby in color, this Médoc reveals aromas of blackcurrant, plum, cedar, and earthy tobacco notes. The palate is medium to full-bodied with smooth tannins, dark fruits, cassis, and a touch of spice, balanced by fresh acidity. An elegant, lingering finish with notes of blackberry and oak makes it a perfect match for grilled meats, stews, or aged cheeses.

Varietal: Cabernet Sauvignon, Merlot

CHATEAU CAP LEON VEYRIN CRU BOURGEOIS SUPERIEUR AOC LISTRAC MEDOC

175

France

Deep ruby red with garnet hues, this wine offers complex aromas of blackcurrant, plum, cherry, cedar, and earthy spice. The full-bodied palate delivers dark berries, black pepper, and vanilla, supported by firm tannins and balanced acidity. A long, persistent finish makes it a perfect match for grilled steaks, roasted lamb, game dishes, or aged cheeses like Comté and Manchego.

Varietal: A blend of Merlot, Cabernet Sauvignon, and Petit Verdot

Red Wine

BOTTLE

FEUDI BIZANTINI IL RABDOMANTE MONTEPULCIANO D'ABRUZZO

217

Italy

This wine offers an intense and persistent bouquet of dried flowers, spice, licorice, and marasca cherries. On the palate, it's velvety and elegant with a creamy texture, refined tannins, and well-integrated alcohol. Rich and complex with a long finish, it pairs beautifully with roasts, game, bold dishes, and mature cheeses.

Varietal: Montepulciano D'Abruzzo

FEUDI BIZANTINI 8 LIMITED EDITION

259

Italy

Very intense and elegant ruby red colour; ample and complex fruity fragrance with hints of plum, cherry jam and tobacco, slightly spicy; a full-bodied wine, soft and rich in tannins, with notes of cocoa, and vanilla. Richly savoured roast courses, red meat and game.

Varietal: Red grapes typical of Abruzzo

GERGENTI IL VERO SICILIANO TERRE SICILIANE IGT

154

Italy

Intense ruby red color. Soft and full-bodied, in the mouth it has notes of red fruits. Ideal with meat dishes, cheese and cold cuts.

Varietal: Nero D'Avola, Nerello Mascalese, Frappato

MASSO ANTICO LE ANFORE ROSSO SALENTO IGT (ORGANIC)

175

Italy

An intense ruby red colour, with scents of vanilla and chocolate, whisky and coffee. On the palate it is full-bodied and enveloping but at the same time harmonious. Goes perfectly with red meat and game cooked on the grill or in stews and with mature cheeses.

Varietal: A blend of Primitivo and Negroamaro

Red Wine

BOTTLE

AMICALE CORVINA IGT (LIMITED EDITION)

140

Italy

Intense ruby red with a vibrant bouquet of strawberry, blueberry, and spicy notes of green pepper and cloves. The palate is full and smooth, revealing layers of vanilla, chocolate, anise, and almond on the finish. A versatile wine that pairs well with gnocchi, game dishes, and rich sides.

Varietal: 100% Corvina

PASSONERO ROSSO DOC ARCOLE

129.50

Italy

Colour: Intense and deep ruby red.

Nose: Fruity with notes of cherry and plum, enveloping scent of spices.

Flavour: Full-bodied and rich. The notes of fruit are perfectly combined with spicy wood.

Varietal: 80% Merlot, 20% Cabernet Sauvignon

AMARONE DELLA VALPOLICELLA DOCG PODERI BRONZE

283

Italy

Colour: Deep ruby with grenade variations that become stronger with the aging of wine.

Nose: Intense, persistent with a fruity black cherry and notes of vanilla.

Flavour: Complex and round. Pleasant hints of cassis, black cherry with elegant notes of oak.

Varietal: 80% Corvina Veronese, 15% Corvinone, 5% Rondinella

ROCKWINES BAD BOY SANGIO/MERLOT/ CABERNET SAUVIGNON

133

Italy

The bouquet opens with intense aromas of amarena cherry, wild berries, and ripe blackcurrant, intertwined with delicate hints of vanilla and soft leather. Subtle undertones of tobacco leaf and forest floor add depth and complexity. The finish is long and elegant, leaving a lasting impression of red fruit, mild vanilla, and a soft, earthy aftertaste.

Varietal: Sangiovese/Merlot/Cabernet Sauvignon

Red Wine

BOTTLE

SIGLO TEMPRANILLO “SACK”

86

Spain, Rioja

Siglo Tempranillo “Sack” is a Rioja wine known for its deep cherry red color with garnet hues. It offers a medium-high intensity aroma with red and black fruits, complemented by spices, eucalyptus, and toasted notes from oak aging. The wine is described as fresh, round, and elegant, with ripe tannins and a long, fruity finish.

Varietal: 100% Tempranillo

PEPE MENDOZA CASA AGRICOLA GIRO DE ABARGUES

161

Spain, Valencia

Featuring notes of red berries, herbs, and mineral hints, with a palate that is both sharp and bright, displaying fine tannins and a good balance. The wine is praised for its elegance, depth, and ability to age well.

Varietal: Giro

PEPE MENDOZA CASA AGRICOLA EL VENENO

161

Spain, Valencia

This wine offers a rich, fruity nose with hints of lavender, rockrose, undergrowth, and Mediterranean pines. The palate is full-bodied and balanced, featuring both fresh fruit and balsamic notes, along with good acidity and delicate tannins. It's a wine that combines power and elegance, with a long, delightful finish.

Varietal: Mourvedre (Monastrell)

ELDERTON BAROSSA SHIRAZ

154

Australia, Barossa

A full-bodied wine with vibrant red and dark fruit flavors, complemented by subtle oak and spice notes. It has a plush, velvety mouthfeel with silky tannins and a long, lingering finish. The wine showcases the freshness of the vintage with a depth of flavor and complexity characteristic of the Barossa Valley.

Varietal: Shiraz

Red Wine

BOTTLE

CVNE IMPERIAL RESERVA

231

Spain, Rioja

Deep ruby-purple in color, it delivers a complex nose of black cherry, cocoa, tobacco, vanilla, and warm spices. On the palate, it's dry and structured with medium tannins and acidity, showcasing cassis, dark plums, and violet notes. A modern yet classic Rioja Reserva with a spice-laced finish and strong aging potential.

Varietal: 85% Tempranillo, 15% Graciano, Carignan & Grenache

BOROLI BAROLO DOCG

227

Italy, Piedmonte

A deep ruby color with complex aromas of black cherry, rose petals, tobacco, and truffle. The palate is layered with red fruit, exotic spice, oak toast, and hints of campfire ash, supported by elegant tannins. Beautifully balanced with outstanding structure, it's a standout vintage with lasting character.

Varietal: 100% Nebbiolo

ARGIANO BRUNELLO DI MONTALCINO

229

Italy, Tuscany

A full-bodied red wine with a complex nose and palate. Expect aromas of red fruit, leather, and spice, with flavors of cherry, licorice, and coffee bean. The tannins are firm but refined, and the finish is long and fresh.

Varietal: 100% Sangiovese

LES ALLEES DE CANTEMERLE

154

France, Bordeaux

A refined and delineated bouquet with aromas of blackberry, crushed stone, and light mint, exhibiting a Pauillac-like character. The palate is medium-bodied with supple tannins that are still developing, and a fine spiciness/white pepper note on the finish.

Varietal: 60% Cabernet Sauvignon, 40% Merlot

Red Wine

BOTTLE

LINDSAY ESTATE BAROSSA SHIRAZ THE SUMIT

241

Australia

Matured in French and American oak to produce a hint of vanilla.

Palate of dense, plump and juicy dark berries.

Varietal: Shiraz

LINDSAY CABERNET SAUVIGNON SHANTY ON THE RISE

119

Australia

Blackcurrant fruit and white pepper characters which are rounded out by the addition of a elegant grassy tone.

Varietal: Cabernet Sauvignon

BRIGALDARA AMARONE CAVOLO

210

Italy, Veneto

A powerful, elegant, and velvety wine with notes of fruit jam, sour cherry, cherry, and vanilla, with hints of dried grapes and spices.

It is known for its great structure and is best paired with game or strongly flavored cheeses.

Varietal: Valpolicella Blend

MAS DE SAINTE CROIX DOUCEUR DE FRUIT BIO COTES DU RHONE ROUGE

91

France, Southern Rhone

Deep ruby red with hints of purple, this wine offers aromas of cherries, raspberries, blackberries, and subtle floral spice. The palate is full-bodied with ripe berry, plum, black pepper, and licorice, supported by smooth tannins and balanced acidity. A long, lingering finish carries notes of fruit, dried herbs, and earthy spice.

Varietal: Southern Rhone Red Blend

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