

TANGLIN
COOKHOUSE

FOOD AND BEVERAGE MENU



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



DANISH PASTRIES

EVERYDAY FROM 9AM TO 5PM

DANISH

(All danish served with Homemade Honey Sea Salt Almond Butter)

BUTTER CROISSANT	\$4.50
PANDAN KAYA CROISSANT	\$4.50
PAIN AU CHOCOLAT	\$4.50

OTHER PASTRIES

AVAILABLE ALL DAY, ALL TIME

BREADS (2 SLICES)

(All sliced bread served with Butter and Homemade Berry Jam)

SOURDOUGH	\$4.50
FRENCH BAGUETTE	\$4.50
BUTTER BRIOCHE	\$4.50

CAKES BY SLICE

ONDEH-ONDEH 🧑🍳	\$7.50
TIRAMISU CAKE	\$7.50
MANGO CRÉMUX CHEESECAKE 🧑🍳	\$7.50
“KOPI C” COFFEE CAKE	\$7.50
CARROT & ZUCCHINI CAKE 🧑🍳	\$7.50

BRUNCH

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

- TOAST WITH EGGS**  **\$13**
Your Choice of Bread & Eggs. Served with Butter & Jam
- CROISSANT WITH SCRAMBLE EGG** **\$13**
Served with Truffle Pâté
- SMASHED AVOCADO TOAST WITH POACHED EGGS**  **\$21**
Toasted Sourdough, Poached Eggs, Sundried Tomatoes, Pickle Onions, Feta Cheese, Spiced Pumpkin Seeds, Chai Seeds
- FRUITS & GRANOLA AÇAÍ BOWL**     **\$13**
Homemade Granola, Seasonal Fruits, Honey, Sea Salt, and Almond Butter
- 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
- VEGAN BIG BREKKIE**  **\$28**
Tofu Scramble, Grilled Beyond Sausage, Eggplant "Bacon", Locally Farmed Mushrooms, Roasted Cherry Tomatoes, Potato Hash Brown, Baked Beans, Toasted Sourdough, Smashed Avocado
- TANGLIN EGGS BENEDICT**  **\$27**
English Muffin, Prosciutto Ham, Baby Spinach, Locally Farmed Mushrooms, Poached Eggs, Hollandaise Sauce, Petite Salad
- BUBBLE & SQUEAK**  **\$27**
Potato Rösti, Fried Egg, Cumberland Sausage, Streaky Bacon & Sautéed Seasonal Vegetables, Roasted Cherry Tomatoes, Butter Peas & Hollandaise Sauce
- GRASS-FED RIBEYE STEAK & EGGS** **\$33**
Rib Eye Steak, Onion Gravy, Roasted Potatoes, Confit Cherry Tomatoes (Choice Of Egg: Sunny Side Up, Over Easy, Scrambled, Poached)
- PAIN PERDU** **\$16**
Brioche French Toast, Kumquat & Apricot Compote, Vanilla Cream, Seasonal Fruits, Vanilla Ice Cream, and Cardamom Butterscotch

 VEGETARIAN  GLUTEN-FREE  CHEF'S SIGNATURE  VEGAN 



ADD-ONS

PROSCIUTTO HAM (2PCS)	\$8
BEYOND SAUSAGE (1PC)	\$9
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
SMASHED AVOCADO	\$6

LUNCH AND DINNER


WEEKDAYS FROM 11AM ONWARDS,
WEEKENDS AVAILABLE ALL DAY

APPETISERS



TANGLIN SCOTCH EGG  **\$19**
Coleslaw, Pickled Onion, Ranch Dressing



MINI YORKSHIRE PUDDING  **\$19**
(5PCS)
Roasted Angus Beef, Horseradish Cream,
Caramelized Onion Jam



LOADED BEEF NACHOS **\$17**
Tomato Beef Bolognese, Cheddar Cheese, Smashed
Avocado, Kalamata Olive, Tomato Salsa



SINGAPORE CHILLI CRAB FRIES **\$17**
Served with Ranch Sauce



SPICED CURRY LAMB  **\$16**
PAPADUM NACHOS
Yoghurt Dressing, Sweet and Sour Tomato Chutney,
Garden Peas, Pickled Onion



TRUFFLE FRIES WITH PARMIGIANO **\$16**
Served with White Truffle Mayo



MINI PAPADOM BASKET (4PCS) **\$6**
Served with Tomato Chutney



STICKY COFFEE CHICKEN WINGS **\$16**
Served with Ranch Sauce



BIKINI DE PROSCIUTTO **4PCS: \$11**
8PCS: \$20
Emmental Cheese, White Truffle Mayo, White Bread,
Ranch Sauce



CHEESE NAAN BREAD (4PCS) **\$6**
Served with Chipotle Mayo



LUNCH AND DINNER

WEEKDAYS FROM 11AM ONWARDS,
WEEKENDS AVAILABLE ALL DAY



SOUPS

FIELD MUSHROOM SOUP   **WITH TRUFFLE OIL** \$11
Served with French Baguette

MALAYAN KAMBING SOUP \$16
Served with French Baguette

SALADS

CAESAR SALAD  \$25
WITH GRILLED MASALA CHICKEN
Cos Lettuce, Soft-Boiled Egg, Baguette Croutons, Cherry Tomato, Parmesan Cheese, Pickled Onion

WHITE ROJAK QUINOA SALAD   \$21
Homegrown Salad, Tropical Fruits, Youtiao Crouton, Turnip, Cucumber, Cherry Tomato, Cashew Nuts, Ginger Flower Vinaigrette

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

LUNCH AND DINNER

WEEKDAYS FROM 11AM ONWARDS,
WEEKENDS AVAILABLE ALL DAY

WESTERN MAINS

- ENGLISH FISH AND CHIPS**  **\$28**
Beer-battered Halibut, French Fries, Coleslaw, Garlicky Tartar Sauce
- BEEF WELLINGTON** **\$38**
Parma Ham, Mushroom Duxelles, Mash Potato & Onion Gravy
- NORWEGIAN SALMON WELLINGTON** **\$34**
Cream Cheese Garlic Spinach, Mash Potato & Horseradish Crème
- GRANDMOTHER'S ROASTED CHICKEN** **\$29**
Garlic Thyme Brine, Yorkshire Pudding, Roasted Vegetables, Onion Gravy
- SUNDAY STEAK**  **\$36**
Grass-Fed Ribeye Beef, Yorkshire Pudding, Roasted Vegetables, Onion Gravy
- IRISH SHEPHERD'S PIE** **\$26**
Minced Lamb Ragout topped with Mashed Potato and Cheese

ASIAN-INSPIRED MAINS

- HAINANESE KUROBUTA PORK CUTLET**  **\$34**
Oriental Tomato Sauce, Garden Peas, Fries, Coleslaw
- SLOW COOKED HAINANESE OXTAIL STEW** **\$29**
Served with French Baguette
- TANGLIN STYLE PAO FAN (POACHED RICE)**  **\$34**
Halibut Fish, Prawn, Clam, Scallop, Onsen Egg, Puffed Rice
- INDIAN BUTTER CHICKEN**  **\$28**
Turmeric Pilaf Rice with Cranberries, Naan Bread, Tomato Chutney
- INDIAN BUTTER VEGETABLES WITH MOCK LAMB**  **\$28**
Turmeric Pilaf Rice with Cranberries, Naan Bread, Tomato Chutney
- VEGETABLE & MUSHROOM MAKHANI CURRY**  **\$27**
Turmeric Pilaf Rice with Cranberries, Naan Bread, Tomato Chutney
- HALIBUT FISH MASALA CURRY** **\$29**
Turmeric Pilaf Rice with Cranberries, Naan Bread, Tomato Chutney





LUNCH AND DINNER

WEEKDAYS FROM 11AM ONWARDS,
WEEKENDS AVAILABLE ALL DAY

SANDWICHES

20 min waiting time as sandwich is freshly made to order.
(Served with Fries or Salad)


- CLASSIC REUBEN SANDWICH** \$30
Sourdough, Corned Beef, Emmental Cheese, Onion Marmalade, Gherkin
- GRILLED CHEESE SMASHED AVO SANDWICH**  \$23
Sourdough, Smashed Avocado, Sundried Tomato, Pickled Onion, Arugula, Swiss Cheese, Basil Pesto

PASTA

- TIGER PRAWN SPICY AGLIO OLIO**  \$26
Spaghetini, Roasted Sliced Garlic, Bird Eye Chilli, Haricot, Fresh Parsley, Garlic Crumbs
- CREAMY SINGAPORE CHILI CRAB PASTA** \$28
Linguine, Jumbo Lump Crabmeat, Battered Soft Shelled Crab, Cherry Tomato
- BASIL PESTO CREAM PASTA WITH GRILLED MASALA CHICKEN** \$26
Linguine with Sundried Tomato & Parmigiano Reggiano
- TOMATO BEEF BOLOGNESE PASTA** \$26
Spaghetini Garden Pea, Parmigiano
- PRIMAVERA VEGETABLE AGLIO OLIO**  \$24
Spaghetini, Spring Vegetables, Mushroom, Sundried Tomato, Garlic Confit, Red Eye Chili

DESSERTS



BRITISH BREAD & BUTTER PUDDING  **\$18**
Rum & Raisins, Chocolate, Cinnamon, Vanilla Ice Cream, Cocoa Nibs
(20 mins waiting time)



HERITAGE GULA MELAKA SAGO PUDDING **\$15**
Fresh Berries, Coconut Cream, Pandan Gula Melaka Syrup



PAIN PERDU **\$16**
Brioche French Toast, Kumquat & Apricot Compote, Vanilla Cream, Seasonal Fruits, Vanilla Ice Cream



WARM YAM "ORH NEE" **\$17**
Ginkgo Nuts, Steamed Pumpkin, Coconut Cream



STICKY DATE PUDDING **\$17**
Brûlée Banana, Toffee Sauce, Nutella Soil, Papadum, Coconut Ice Cream

FOR THE LITTLE ONES (FOR CHILDREN AGED 12 AND BELOW)

COMES WITH 1 SCOOP OF VANILLA / STRAWBERRY OR CHOCOLATE ICE CREAM



SALMON CREAMY TOMATO PASTA **\$15**
Served with Parmesan Cheese



MINI FISH AND CHIPS **\$16**
Served with Coleslaw and Garlicky Tartar Sauce



MUSHROOM CREAM PASTA  **\$13**
Served with Parmesan Cheese



CHICKEN POP & FRIES **\$16**
Served with Coleslaw, Ketchup & Mayo



MEATY BEEF BOLOGNESE PASTA **\$14**
Served with Parmesan Cheese

COFFEE BY FAEMA ESPRESSO

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

BLACK

ESPRESSO A <small>0% sugar</small>	\$4
LONG BLACK A <small>0% sugar</small>	\$5
AMERICANO A <small>0% sugar</small>	\$5

WHITES

CAPPUCCINO B <small>5% sugar</small>	\$6
LATTE B <small>5% sugar</small>	\$6
FLAT WHITE B <small>5% sugar</small>	\$6
MACCHIATO B <small>4% sugar</small>	\$6
MOCHA D <small>16% sugar</small>	\$7

SPECIALITY DRINKS

CHAI SOY LATTE B <small>4% sugar</small>	\$9.90
HOT CHOCOLATE D <small>16% sugar</small>	\$9.90
BABYCCINO B <small>5% sugar</small>	\$3.50
ICED GULA MELAKA COFFEE D <small>9% sugar</small>	\$7
CREAMY LATTE D <small>1% sugar</small>	\$7
COCONUT CAPPUCCINO D <small>2% sugar</small>	\$7
COCONUT AMERICANO B <small>3% sugar</small>	\$7

ADD-ONS

EXTRA SHOT	+\$1.50
ICED	+\$1.00
SKINNY/ SOY/ ALMOND/OAT MILK	+\$1.50
VANILLA/ HAZELNUT/ CAMEL	+\$1.50

HOT TEAS

\$9.00/ POT.
ALL TEAS ARE REFILLABLE.

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

BLACK TEA

SUPREME EARL GREY **A** 0% sugar
A timeless expression of robust Assam leaves with an aromatic liquoring of citrus bergamot.

GRAND CRU BREAKFAST **A** 0% sugar
A dark and rich superb Assam black tea with malty undertones for a satisfying start to the day.

SUMMER MANGO **A** 0% sugar
Chunky bits of Mango fruits combined with full-bodied black tea, taking you all the way to the tropics with every sip.

GREEN TEA

JASMINE GREEN **A** 0% sugar
Rare and exceptional Long Jing green tea, married with intoxicating fragrant jasmine tea blossoms.

SECRETS OF SINGAPORE **A** 0% sugar
Restorative tea featuring goji berries paired with a soothing blend of various tea leaves, perfumed with mild florals and exotic fruits.

ORGANIC MOROCCAN MINT **A** 0% sugar
Cooling and aromatic, blends with fragrant mint leaves and hand-rolled green tea for a refreshing and heady cup.

Scan here for
nutritional facts



WELLNESS AND HERBAL

CHAMOMILE DREAM **A** 0% sugar
(CAFFEINE-FREE)
Boost the immune system and relieve symptoms of anxiety, making it far more than just a sleep aid.

STRAWBERRY CREAM **A** 0% sugar
(CAFFEINE-FREE)
Herbal blend of rich summer fruits and tropical florals, best paired with desserts.

ORGANIC YOGA CHAI **A** 0% sugar
(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.

BLACK TEA

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

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

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.



OTHER BEVERAGES

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

ICED TEAS

- CLASSIC ICED LEMON TEA** **B** 3.5% \$9
- ICED STRAWBERRY TEA** **B** 3.5% \$9
- ICED PEACH TEA** **B** 3.5% \$9

FRESH JUICES

- APPLE JUICE** **C** 6.5% \$8
- ORANGE JUICE** **C** 7.5% \$8
- PINEAPPLE JUICE** **C** 7.5% \$8
- HOMEMADE CALAMANSI JUICE** **B** 3.5% \$8
- FRESH SUGARCANE** **B** 4.5% \$8
- FRESH COCONUT JUICE** **C** 6.5% \$8

ICED SPECIALITY DRINKS

- TCH FRUIT PUNCH** **C** 7.5% \$14
 Mix of Cranberry, Orange, Apple and Pineapple
- CHOCOLATE MILKSHAKE** **D** 21.5% \$14
 Chocolate Cream, Cocoa Powder, Chocolate Sauce, Milk and Vanilla Ice Cream
- VIRGIN STRAWBERRY MOJITO** **C** 10.5% \$10
- ICE CHOCO-CARAMEL LATTE** **D** 14.5% \$14

SOFT DRINKS

- PEPSI** **B** 5.5% \$6
- PEPSI BLACK** **B** 0.5% \$6
- 7-UP** **B** 0.5% \$6
- GINGER ALE** **C** 9.5% \$6

WATER

- EVIAN 750ML (STILL)** **A** 0.5% \$9
- EVIAN 750ML (SPARKLING)** **A** 0.5% \$9

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

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

BOTTLED BEERS

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

SPIRITS

VODKA

	Shot	Bottle
GREY GOOSE	\$12	\$160
BELVEDERE	\$14	\$180
LOTHAIRE FRUITÉ DE FRANCE	\$14	\$180

TEQUILA

PATRON ANEJO	\$14	\$170
PATRON REPOSADO	\$16	\$190

RUM

MYER'S DARK	\$12	\$120
BACARDI WHITE	\$12	\$120

SINGLE MALT WHISKY

GLENFIDDICH (18YRS)	\$28	\$360
GLENLIVET (18YRS)	\$30	\$380
MACALLAN 12 YEAR TRIPLE CASK	\$18	\$240

BRANDY

HENNESSY VSOP	\$16	\$228
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WINE

HOUSE POURS

	<i>Glass</i>
RED/WHITE	\$12
SPARKLING BRUT	\$12

SPARKLING

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

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

Bottle

\$210

FONTANAFREDDA LE FRONDE MOSCATO D'ASTI

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

\$115

WINE

WHITE

TOI TOI MARLBOROUGH SAUVIGNON BLANC

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

Bottle

\$126

CHABLIS BÉGUÉ MATHIOT

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

\$192

ROCKWINES 10 THINGS CHARDONNAY

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

\$91

SOAVE DOC CLASSICO BASSANELLA PODERI

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

\$129

AMICALE BIANCO VENETO IGT

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

\$129

WINE

Bottle

FLAVABOM FIELD

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

\$122.5

POUILLY FUME JEAN PABLOT LES FINES CAILLOTES

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

\$164

MAS DE SAINTE CROIX DELICATESSE COTES DU RHONE BLANC

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

\$91

WINE

RED

TOI TOI CENTRAL OTAGO PINOT NOIR

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

Bottle

\$150.5

STONE BAY PINOT NOIR

New Zealand

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

Varietal: Pinot Noir

\$119

TOI TOI MERLOT

New Zealand

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

Varietal: Merlot

\$126

LINDSAY MERLOT BOUNDARY RIDER

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

\$119

LINDSAY ESTATE BAROSSA MERLOT OLD MAC

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

\$140

WINE

Bottle

ROCKWINES HAVE A DREAM SANGIOVESE

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

\$91

BLUE PYRENEES RICHARDSON CABERNET SAUVIGNON

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

\$147

CHÂTEAU TOUR DE BOSSUET LALANDE DE POMEROL

France

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

Varietal: Bordeaux Blend

\$133

LINDSAY BAROSSA SHIRAZ THE SELECTOR

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

\$140

BLUE PYRENEES RICHARDSON RESERVE SHIRAZ

Australia

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

Varietal: Shiraz

\$311

FLAVABOM VINE DRIED SHIRAZ*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

*Bottle***\$129****CHATEAU PLINCE POMEROL***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

\$325**LE MÉDOC DE COS***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

\$280**CHATEAU CAP LEON VEYRIN CRU BOURGEOIS SUPERIEUR****AOC LISTRAC MEDOC***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

\$175**FEUDI BIZANTINI IL RABDOMANTE MONTEPULCIANO D'ABRUZZO***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

*Bottle***\$217****FEUDI BIZANTINI 8 LIMITED EDITION***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

\$259**GERGENTI IL VERO SICILIANO TERRE SICILIANE IGT***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

\$154**MASSO ANTICO LE ANFORE ROSSO SALENTO IGT (ORGANIC)***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

\$175**AMICALE CORVINA IGT (LIMITED EDITION)***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

\$140

WINE



	<i>Bottle</i>
PASSONERO ROSSO DOC ARCOLE <i>Italy</i> 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	\$129.5
AMARONE DELLA VALPOLICELLA DOCG PODERI BRONZE <i>Italy</i> 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	\$283
ROCKWINES BAD BOY SANGIO/MERLOT/CABERNET SAUVIGNON <i>Italy</i> 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	\$133
SIGLO TEMPRANILLO “SACK” <i>Spain, Rioja</i> 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	\$86

WINE



	<i>Bottle</i>
PEPE MENDOZA CASA AGRICOLA GIRO DE ABARGUES <i>Spain, Valencia</i> 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	\$161
PEPE MENDOZA CASA AGRICOLA EL VENENO <i>Spain, Valencia</i> 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)	\$161
ELDERTON BAROSSA SHIRAZ <i>Australia, Barossa</i> 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	\$154
CVNE IMPERIAL RESERVA <i>Spain, Rioja</i> 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	\$231
BOROLI BAROLO DOCG <i>Italy, Piedmonte</i> 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	\$227

WINE

ARGIANO BRUNELLO DI MONTALCINO

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

Bottle

\$229

LES ALLEES DE CANTEMERLE

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

\$154

LINDSAY ESTATE BAROSSA SHIRAZ THE SUMIT

Australia

Matured in French and American oak to produce a hint of vanilla. Palate of dense, plump and juicy dark berries.

Varietal: Shiraz

\$241

LINDSAY CABERNET SAUVIGNON SHANTY ON THE RISE

Australia

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

Varietal: Cabernet Sauvignon

\$119

BRIGALDARA AMARONE CAVOLO

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

\$210

WINE

MAS DE SAINTE CROIX DOUCEUR DE FRUIT BIO

COTES DU RHONE ROUGE

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

Bottle

\$91

