

PINK BAR HOURS

			GLASS	BOTTLE
CHAMPAGNE		Piollot – Brut Cuvée Sergio Herman - Père et Fils <i>Pinot Noir, Chardonnay</i>	18	90
		Billecart Salmon – Brut Rosé <i>Chardonnay, Pinot Noir, Pinot Meunier NV</i>	28	140
		Dom Pérignon – Brut <i>Chardonnay, Pinot Noir 2017</i>	68	340
WHITE		Pascal Jolivet – Attitude <i>Sauvignon Blanc 2023, Sancerre</i>	15	75
		Vie di Romans – Dessimis <i>Pinot Grigio 2022, Friuli</i>	19	95
		Stéphane Ogier– Le Passage <i>Marsanne 2023, Saint-Joseph</i>	22	110
		Clos Canarelli – Tarra di Sognu <i>Vermontinu, Riminese, Biancu Gentile 2021, Corsica</i>	28	140
ROSE	1.5L	Château Miraval <i>Cinsault, Grenache, Syrah 2023, Côtes de Provence</i>	15	150
RED	1.5L	Château Simard – Saint Emilion Grand Cru <i>Merlot, Cabernet Franc 2020, Bordeaux</i>	17	170
		Rotem & Mounir Saouma – Inopia <i>Grenache, Mourvedre 2022, Rhone Valley</i>	19	95
		Laurent Ponsot – Cuvée des Peupliers <i>Pinot Noir 2021, Burgundy</i>	22	110
		Fattoi – Brunello Di Montalcino <i>Sangiovese 2018, Tuscany</i>	26	130

APERITIVI

NON-ALCOHOLIC

<i>Botivo & Tonic</i> Botivo, Tonic, Basil, Olive oil	18
<i>Le Pristine — N/A Italian Sour</i> Botivo, Sea Buckthorn, Basil	19
<i>Le Pristine — Peach Bellini</i> Peach, Gula Melaka, Kombucha	18
<i>Non – Botanical Blend</i> 1 – Salted Raspberry & Chamomile 2 – Caramelized Pear & Kombu 7 – Stewed Cherry & Coffee	17

SIGNATURE COCKTAILS

<i>Truffle Negroni</i> Black Truffle, Bitters, Cherry	24
<i>Italian Sour</i> Grappa, Sea Buckthorn, Basil	22
<i>Spritz</i> Martini Bitter, Grapefruit, Prosecco	20
<i>Milano Torino</i> Martini, Del Professore, Thyme	18
<i>Gin & Tonic</i> Curry Leaf, Sour Plum, Bergamot	20

CLASSIC COCKTAILS 19

<i>Whiskey Sour</i> Maker's Mark, Lemon Juice, Simple Syrup, Fresh Egg white
<i>Martini (Gin or Vodka)</i> Roku Gin or Grey Goose Vodka, Noilly Prat
<i>Paloma</i> Código 1530 Rosa Tequila, Lemon Juice, Soda, Simple Syrup
<i>Espresso Martini</i> Grey Goose Vodka, Mr Black, Simple Syrup, Espresso

Your preferences matter to us.

Share them with us to ensure a seamless and personalized dining experience.

All prices are in Singapore dollar, and are subject to 10% service charge and 9% goods and service tax.