

# UMANA

## BALI

## **BREAKFAST SELECTION**

From 07.00 am – 11.00 am

### **360 American Breakfast | P**

Two egg any style with selection of condiment, organic baby mesclun, hash brown  
Assortment of homemade daily breakfast pastries, white toast or whole wheat toast  
selection of butter, jams and honey sliced tropical fruit  
selection of fresh watermelon, orange, pineapple juice  
freshly brewed coffee or infused tea

#### **CONDIMENTS**

Homemade chicken

Beef sausages

Pork sausages |P

Balinese pork sausages |P

Beef or pork bacon |P

### **360 Indonesian Breakfast | S**

Wok fried rice or fried noodle with chicken, sunny side up, shrimp crackers.  
Assortment of homemade daily breakfast pastries, white toast or whole wheat toast  
selection of butter, jams and honey sliced tropical fruit  
selection of fresh watermelon, orange, pineapple juice  
freshly brewed coffee or infused tea.

**GF: Gluten Free | DF: Dairy Free | VG: Vegan | V: Vegetarian | P: Pork Contain | A: allergen | S: Shellfish**

All produce is prepared in an area where allergens are present. For those with allergies, intolerances, and special dietary requirements who may wish to know about the ingredients used, please ask a team member for advice

## **BREAKFAST SELECTION**

From 07.00 am – 11.00 am

### **320 Continental Breakfast**

Selection of fresh watermelon, orange, pineapple juice  
assortment of homemade breakfast pastries,  
white toast or whole wheat toast, selection of jams and honey  
homemade granola or cereals  
sliced tropical fruits  
freshly brewed coffee or infused tea

### **515 Floating Breakfast | P | S**

Selection of fresh watermelon, orange, pineapple juice  
choose your dishes based on selection from our signature dishes  
or set breakfast selection  
assortment of homemade breakfast pastries,  
White toast or whole wheat toast, selection of jams and honey  
sliced tropical fruits  
freshly brewed coffee or infused tea

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**OTHER BREAKFAST SELECTION**

From 07.00 am – 11.00 am

**Starter**

**185 Quinoa Bowl**

Quinoa scented truffle with edamame, broccoli, avocado, red reddish

**155 Avocado Toast**

Smashed avocado, sour dough, feta, semi dried tomato

**185 Chia Berry Bowl**

Chia Seed, Bedugul strawberry, banana. Yoghurt, granola

**175 Open Face Bagel**

Smoked salmon, cream cheese, chives, tomato sambal, basil

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## CHEF SIGNATURE

### **270 Beef Cheek Fried Rice**

Braised beef cheek served with kesuna cekuh fried rice

### **225 Khmer Porridge**

Cambodian porridge with braised beef cheek served with sous vide egg, cakwe, bean sprouts, crispy soya bean, chili paste

### **355 Bubur Moreng**

Ungasan style rice porridge with foie grass

### **175 Bali Egg Benedict “with sambal matah” |P**

Poached egg, smoked salmon, sambal matah, wilted spinach, sambal hollandaise, Balinese pork sausage

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## CHEF SIGNATURE

### 175 Ungasan Rice Bowl

Balinese chicken curry served with steamed rice and local garden greens

### 215 Thai Beef and Eggs

Charcoal grilled rump marinated with krapao reduction,  
sous-vide eggs, tatter tots

### 345 Umana Breakfast |S

Flame grilled sour dough bread, baby Lobster, truffle scramble  
eggs, avocado mashed, water cress salad, caviar

### 155 Two Eggs Any Style

Serve with home-made sour dough, watercress and hash brown

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**95 Classic Pan Cake**

Served with fresh Bedugul strawberry, maple syrup and vanilla bean ice cream

**95 Classic Waffle**

Served with fresh Bedugul strawberry, maple syrup and vanilla bean ice cream

**95 Pandanus Waffle**

Balinese waffle, served with northern palm sugar, jack fruit compote, Kemangi ice cream

**95 French Toast**

Served with exotic local fruit and vanilla bean ice cream

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### **55 Selection of Breakfast Cereals**

Coco pops, corn flakes, granola, mix muesli  
All served with selection of fresh milk or low-fat milk

### **80 Bakers Basket of the Day**

Assortment of homemade breakfast pastries  
toast, jams and butter

### **45 Sliced Tropical Fruits**

### **50 Freshly Squeezed Fruits Juices**

Orange, pineapple, watermelon, or mixed juice

### **60 Selection of Tea**

Chamomile, earl grey, english breakfast tea, jasmine green tea, peppermint

### **60 Selection of Coffee**

Americano, cappuccino, cafe latte, espresso, double espresso

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# IN-VILLA DINING MENU

## 2 SOUTH EAST ASIA MENU

### Starter

Lumpia Sayur – 120 |VG  
Bean sprout, Asian mushroom, sweet sour dipping

Thai Beef Salad - 275  
Grilled beef tenderloin, chili lime dressing, cucumber, tomato, fresh coriander

Sate Kambing - 275  
Lamb shoulder, sambal kecap

Sate Thai Chicken – 125 |N  
Thai spice marinated, peanut sauce

### Mains

Pho Bo - 220  
Beef broth, rice noodle, mixed greens

Nasi Goreng – 250 |S  
Fried mentik susu rice, prawn, chili sambal

BBQ Pork Ribs – 350 |P  
Mint pepper margination, garlic coriander soy sauce

Shaking Beef - 485  
Angus beef, garlic pepper, watercress

Vietnamese Grill Prawn – 345 |S  
Grilled prawn, salt and chili pepper, Vietnamese herbs

### Dessert

Pisang Goreng Madu - 85  
Banana fritter, honey, vanilla ice cream

Purple Potato Dumpling - 90  
Sesame palm sugar filling, pandanus coconut sauce

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# IN-VILLA DINING MENU

## INTERNATIONAL MENU

### Starter

Caesar Salad – 180 |P  
Baby romaine, garlic anchovies' sauce, grill chicken, parmesan cheese, crouton, bacon

Calamari Rings - 145  
Served with calipso dressings

Fish and Chips - 175  
Served with fries and tartar sauce

### Sandwich and Snack

Club Sandwich – 175 |P  
Bacon, tomato, egg mayo, chicken salad

Angus Beef Burger - 225  
Japanese Mayo, Double deck patty, gouda cheese, caramelized onion

Pizza Margherita - 175  
Biga based dough, Napolitana, mozzarella, basil

Chicken Mushroom Pizza - 175  
Biga based dough, Asian mushroom, chicken, mozzarella

### Mains

Steak and Fries - 555  
Ribeye, fries, grilled root vegetable, gravy

Spaghetti Bolognese - 195  
Spaghetti, bolognese sauce, grana padano

Penne Carbonara – 205 |P  
Cream, guanciale, mushroom, grana Padano

Grill Lamb Chop - 515  
Crushed mint pea, fries, jus de glace

### Dessert

Chocolate Fondant - 215  
Tabanan chocolate, mixed berry sorbet

Crème Brulee - 195  
Vanilla bean custard, citrus scent, vanilla ice cream

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# IN-VILLA DINING MENU

## SOUTH EAST ASIA MENU

### STARTER

Lumpia Sayur – 120 |VG

Bean sprout, Asian mushroom, sweet sour dipping sauce

Fresh Summer – 175 |S

Sweet prawn, rice paper, Asian herbs and greens

Som Tam – 165 |S

Soft shell crab, young papaya, fresh garden herbs, num yum

Thai Beef Salad – 275

Grilled beef tenderloin, chili-lime dressing, cucumber, tomato, fresh coriander

Sate Kambing – 275

Lamb shoulder, sambal kecap

Sate Thai Chicken – 125 |N

Thai spice-marinated, peanut sauce

### MAINS

Pho Bo - 220

Beef broth, rice noodle, mixed greens

Pad Thai – 220 |N

Rice noodle, tamarind sauce, prawn, beansprout, peanut

Nasi Goreng – 250 |S

Fried mentik susu rice, prawn, chili sambal

BBQ Pork Ribs – 350 |P

Mint pepper margination, garlic coriander soy sauce

Shaking Beef - 485

Angus beef, garlic pepper, watercress

Ikan Bakar - 415

Grilled salmon, sambal kecombrang

Gai Yang - 210

Flame-grilled, Thai spice marinated, organic chicken

Vietnamese Grill Prawn – 345 |S

Grilled prawn, salt and chili pepper, Vietnamese herbs

### DESSERT

Pisang Goreng Madu - 85

Banana fritter, honey, vanilla ice cream

Purple Potato Dumpling - 90

Sesame palm sugar filling, pandanus coconut sauce

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# IN-VILLA DINING MENU

## INTERNATIONAL MENU

### STARTER

Caesar Salad – 180 |P

Baby romaine, garlic anchovies' sauce, grill chicken, parmesan cheese, crouton, bacon

Quinoa Salad - 190

Avocado, Tuna, edamame, watercress, cucumber pickle, tomato

Chicken Wings - 155

Served with BBQ Sauce and side salad

Calamari Rings - 145

Served with calipso dressings

Fish and Chips - 175

Served with fries and tartar sauce

### SANDWICH AND SNACK

Club Sandwich – 175 |P

Bacon, tomato, egg mayo, chicken salad

Crispy Chicken Burger - 190

Organic breaded chicken, gherkin relish, sautéed mushroom, smoked cheddar

Angus Beef Burger - 225

Japanese Mayo, Double deck patty, gouda cheese, caramelized onion

Pizza Margherita - 175

Biga based dough, Napolitana, mozzarella, basil

Chicken Mushroom Pizza - 175

Biga based dough, Asian mushroom, chicken, mozzarella

### MAINS

Steak and Fries - 555

Ribeye, fries, grilled root vegetable, gravy

Grill Salmon Steak - 455

Lemon butter sauce, watercress salad, fries

Spaghetti Bolognese - 195

Spaghetti, bolognese sauce, grana padano

Penne Carbonara – 205 |P

Cream, guanciale, mushroom, grana padano

Grill Lamb Chop - 515

Crushed mint pea, fries, jus de glace

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# IN-VILLA DINING MENU

## DESSERT

Chocolate Fondant - 215  
Tabanan chocolate, mixed berry sorbet

Crème Brulee - 195  
Vanilla bean custard, citrus scent, vanilla ice cream

## SIGNATURE

From the charcoal grill:  
Certified Angus Beef

Rib eye 100g - 280  
Strip loin 100g - 290  
Flank Steak 100g - 150  
BBQ Pork Ribs 100g - 130

Condiments: Choose two  
Grilled vegetable  
Roasted baby potato  
Potato wedges  
Mashed potato

Sauce: Choose two  
Natural jus  
peppercorn  
Mushroom  
Bearnaise

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# IN-VILLA DINING MENU

## HERITAGE MENU

Balinese Rijstaffel  
550/ persons

Selection of Balinese favorite, served family style

Cramcam Cumi  
Poached squid, salad of cucumber and jicama, kafir lime dressing  
Sate lilit Ayam  
Balinese traditional chicken sate lilit  
Gerang Asem  
prawn and fish ball in seafood broth, carambola and herbs  
Sapi Bumbu Bali  
Grill Beef with Balinese Spice  
Ayam Pelalah  
Shredded chicken with Spicy Balinese sambal  
Udang Kesuna Cekuh  
Sautéed prawn with garlic and wild ginger sauce  
Ikan Mepanggang  
Pan seared barramundi, lemongrass relish  
Pepes Mushroom  
Balinese marination mushroom wrapped in banana leaf

## DESSERT

Sweet Symphony  
White rice porridge, klepon, daluman, gula malaka, coconut milk, jackfruit, sesame tuile

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In-Villa Dining Menu



## In-Villa Barbeque

6.00PM – 8.00PM

*Barbeque Set Specialties - For 2 Persons*

### Western Barbeque

IDR 2.850++ / couple *included 1 bottle of selected wine*

#### Appetizers

Potato salad, greek salad, mixed green salad, balsamic dressing

#### Live Grill Station

Beef tenderloin, lamb chop, chicken kebab, sausage,

tiger prawn, barramundi fillet

#### Accompaniments

Baked potato, corn on the cob

Bearnaise, bbq sauce, pepper sauce, garlic butter, mustard,

mint sauce, sour cream, spring onion

#### Dessert

Fresh tropical fruit, petit four

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## In-Villa Barbeque

6.00PM – 8.00PM

*Barbeque Set Specialties - For 2 Persons*

### Seafood Barbeque

IDR 2.850 ++ / couple *included 1 bottle of selected wine*

#### Appetizers

Fresh mozzarella and tomato salad, tabbouleh,  
mixed greens salad, balsamic dressing

#### Live Grill Station

Slipper lobster, seafood skewer, squid, tiger prawn,  
tuna steak, whole snapper

#### Accompaniments

Baked potato, corn on the cob

Warm tomato capers sauce, white wine sauce, BBQ sauce, sambal,  
garlic butter, sour cream, spring onion,

#### Dessert

Fresh Tropical Fruits, Petit Four

## In-Villa Barbeque

6.00PM – 8.00PM

*Barbeque Set Specialties - For 2 Persons*

### Indonesian BBQ

IDR 2,750 ++ / couple *included 1 bottle of selected wine*

#### Appetizers

Gado – Gado, Lawar Kacang, Lelapan

#### Live Grill Station

Satay kambing, satay lilit, pepes ikan, ayam bakar,

tiger prawn, lobster

#### *Condiments;*

tomato sambal, lemongrass sambal,

chili soya sauce, peanut sauce

indonesian fried rice, steamed rice

#### Dessert

Fresh Tropical Fruits, Peri: Four

## In-Villa Barbeque

6.00PM – 8.00PM

*Barbeque Set Specialties - For 2 Persons*

### Vegetarian Barbeque

IDR 1.100 +- / couple

#### Appetizers

Fresh mozzarella and tomato salad, tabbouleh,  
mixed greens salad, balsamic dressing

#### Live Grill Station

Vegetable skewers, tum tofu, sate tempe, cheese and vegetable burritos  
Stuffed bell pepper, pepes mushroom

#### Accompaniments

Corn on the cobs, naan bread  
Lentil dahl, cucumber raita, mango chutney, sambal, garlic butter

#### Dessert

Fresh Tropical Fruits, Petit Four

### Adds on for your BBQ

King Prawn S15	100 gr	IDR 75 ++
Slipper Lobster	100 gr	IDR 160 ++
Clam	100 gr	IDR 45 ++
Mussel	100 gr	IDR 50 ++
Seafood Skewer	1 pcs	IDR 55 ++
Whole Fish	400 gr	IDR 130 ++
Gindara Fillet	100 gr	IDR 45 ++
Angus Tenderloin	150 gr	IDR 430 ++
Pork Ribs	250 gr	IDR 250 ++
Vea. Sausage	100 gr	IDR 40 ++
Chicken Thighs	1 pcs	IDR 55 ++
Lamb Rack	1 pcs	IDR 135 ++
Sate Lilit	5 pcs	IDR 55 ++
Sate Ayam	5 pcs	IDR 55 ++

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### Hot Pot

Two types of broth

IDR 1,750 ++ / couple *included 1 bottle of selected wine*

*Relaxation Dinner - For 2 Persons*

### Seafood

Fresh prawn, sliced white fish, squid & local clam

### Meat

Sliced chicken, sliced beef

### Vegetable

Bok choy, sweet corn, mushroom, cauliflower,  
broccoli, cherry tomato & Chinese cabbage

### Noodle & Rice

Rice noodle & steam rice

### Dessert

Slice fruit Plater

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### Rice Table

IDR 1.150 ++ / Couple

*Selection of archipelago favorites in family style - For 2 Persons*

### Indonesian Favorite

#### Chicken Satay Lilit

Grilled Marinated Balinese minced chicken satay

#### Beef Rendang

Braised Beef in Rendang Sumatran Spice

#### Ikan Mekalás

Stew Fish fillet in Balinese Curry sauce

#### Udang Bakar

Grill king prawn, special sambal

#### Soup Buntut

Oxtail soup with aromatic herb, carrot and potato

#### Perkedel Kentang

Indonesian fried potatoes patties

#### Lalapan Sayur

Indonesian Crudities

#### Steamed Rice

#### Sides

Sambel Terasi

Sambel Embe

Sambal Matah

Crackers

#### Dessert

Merah Delima

water chestnut jelly, jackfruit,

coconut seed jelly, nata de coco,

coconut milk, grenadine syrup,

coconut ice cream, ice crush

## IN-VILLA DINING MENU

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Our menus are designed as well as priced for two persons and should be ordered one day in advance to personalized your request. Please inform the guest service associates should you have special dietary requirements, food allergies or food intolerances.

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**BEVERAGE LIST**  
IN-VILLA DINING MENU

[www.umanabali.com](http://www.umanabali.com)

**COCKTAILS**

**160 1001 Nights**

*Vodka, Peach Liqueur, Peppermint Liqueur, with Lemon Juice*

**160 Rock the Kasbah**

*Vodka, Kirsch, Fresh Strawberry, Mint Leaf, Served on the Rocks*

**160 Pineapple Mojito**

*White Rum, Pineapple & Lemon Juices, Soda with Mint Leaf*

**160 Singapore Sling**

*Gin, Cherry Brandy, Triple Sec, Pineapple, Grenadine, Soda Water*

**160 Tequila Sunrise**

*Tequila, Orange Juice, Grenadine Syrup*

**160 Long Island Ice Tea**

*Rum, Vodka, Gin, Tequila, Triple Sec, Lemon Juice, Coke*

**160 Mai Tai**

*Rum, Orange, Pineapple & Lemon Juice, Triple Sec, Banana Liqueur*

**160 Sex on the Beach**

*Vodka, Peach Liqueur, Cranberry, Pineapple and Orange Juice*

**160 Cosmopolitan**

*Vodka, Triple Sec, Cranberry Juice and Lime Juice*

***Gin (By Glass/By Bottle)***

**Premium**

180/2.280 **Bombay Sapphire**

180/1.900 **Tanqueray**

180/2.200 **Boodles British**

210/3500 **Hendricks**

***Aperitif (By Glass)***

150 **Campari Bitter,**

150 **Martini Bianco,**

150 **Martini Dry**

150 **Martini Rosso**

***Cognac (By Glass/By Bottle)***

525/8.000 Remy Martin XO

525/7600 Martell Cordon Bleu

***Liquor (By Glass)***

150 Bailey's, Frangelico,

150 Cointreau, Tia Maria,

150 Drambuie, Jägermeister,

150 Galiano, Sambuca

***Rum (By Glass/By Bottle)***

150/1.600 Bacardi Light

170/1700 Malibu

***Tequila (By Glass/By Bottle)***

150/1800 **Jose Cuervo**

3100 **Patron Silver**

***Bourbon Whiskey (By Glass/By Bottle)***

150/2.200 **Jack Daniels**

150/1.800 **Jim Beam**

***Canadian Whiskey (By Glass/By Bottle)***

150/1.600 **Canadian Club**

***Irish Whiskey (By Glass/By Bottle)***

150/1.900 **John Jameson**

150/1.900 **Old Bushmills**

***Scotch Whisky (By Glass/By Bottle)***

525/8.400 **Johnnie Walker Blue**

425/3.300 **Johnnie Walker Gold**

200/2.300 **Chivas Regal,**

200/2.300 **Ballantine's Finest**

170/2.100 **Johnnie Walker Black,**

150/1.600 **Johnnie Walker Red**

***Single Malt Whisky (By Glass/By Bottle)***

200/2.400 **Highland Park 12 years,**

200/2.200 **Glenmorangie 10 years**

***Local Beer***

75 Bintang, Bali Hai, Bintang Crystal

***International Beer***

150 Heineken, Carlsberg

***Local Mineral Water***

105 Equil Still Water 76cl, Equil Sparkling Water 76cl

60 Equil Still Water 38cl, Equil Sparkling Water 38cl

***Soft Drinks***

60 Coke, Diet Coke, Soda Water, Sprite, Tonic

***Fruit Juices***

60 Pineapple, Orange, Watermelon, Mango, Lemon, Cranberry

***Mocktail***

60 **Lemon & Mint Smashed Tea**

95 **Pineapple Smashed Tea**

95 **Mango Smashed Tea**

95 **Virgin Mojito**

95 **Fruit Punch**

***Pro-Biotic Smoothies***

105 **Strawberry Smoothie**

105 **Mango Smoothie**

***Organic Tea and Organic Tea Infusions***

**60 English Breakfast**

**60 Earl Grey**

**60 Jasmine**

**60 Peppermint**

***Coffee***

**60 Espresso**

**60 Double Espresso**

**60 Black Coffee**

**60 Americano**

**60 Cappuccino**

**60 Coffee Latte**



UMANA  
BALI

# UMANA

## BALI

# Cellar Reserve

"WINE IS THE MOST HEALTHFUL AND MOST HYGIENIC OF BEVERAGES."

LOUIS PASTEUR

# TABLE of CONTENTS

CHAMPAGNE & SPARKLING WINES

WHITE WINES

ROSÉ WINES

RED WINES

SWEET TEMPTATIONS

FORTIFIED WINES

ORGANIC & BIODYNAMIC WINES

**Organic**<sup>O</sup> wines are made with grapes grown without chemical fertilizers, herbicides or insecticides that can hurt soil, plants, wildlife, ultimately show up in the wine. Instead, biologically active soil is maintained in vineyards through alternatives such as cultivating the soil and planting cover crops, using natural fertilizers, promoting a biodiversity of plants and encouraging natural predators of insect pests. Also, processing such as filtration and clarifying are kept to a minimum, with no use of chemical additives. These wines are produced with no additional sulfites (often used as a preservative). Sulfites are a natural bi-product of fermentation. This ensures great taste, freshness, and prevents oxidation.

**Biodynamic**<sup>B</sup> farming techniques utilize the vineyard's natural resources to cultivate the highest quality grapes possible without the use of pesticides, fungicides, herbicides, synthetic fertilizers, growth stimulants. It's been said that Biodynamic look at the vineyard or farm as a "living, breathing organism" itself from the soil to the sun, all striving for a well-balanced ecosystem that is self-sustaining. Using homeopathic sprays, herbal preparations and lunar cycles, soil fertility is increased and vines are protected from pests and diseases.

## CHAMPAGNE

Dom Perignon Brut Impérial, Epernay, 2012 Chardonnay, Pinot Noir, Pinot Meunier	21,000
Moët & Chandon Brut Impérial, Epernay, NV Chardonnay, Pinot Noir, Pinot Meunier	4,600
Moët & Chandon Brut Impérial “Rosé”, Epernay, NV Chardonnay, Pinot Noir, Pinot Meunier	7,000
Moët & Chandon “ICE” Impérial, Epernay, NV Chardonnay, Pinot Noir, Pinot Meunier	5,500
Veuve Clicquot Ponsardin “Yellow Label”, Reims, NV Chardonnay, Pinot Noir, Pinot Meunier	4,900
Veuve Clicquot Ponsardin “Rosé”, Reims, NV Chardonnay, Pinot Noir, Pinot Meunier	7,000

## SPARKLING WINE

Veuve du Vernay “Ice”, “Blanc de Blanc”, France Chardonnay	1,200
Veuve du Vernay “Ice Rosé”, France Pinot Noir, Chenin Blanc	1,200
Chandon Brut, Australia Chardonnay, Pinot Noir	1,900
Chandon “Rosé”, Australia Chardonnay, Pinot Noir	1,900
Wolf Blass, Bilyara Brut, Australia Chardonnay, Grenache, Colombard	1,000
Jepun, Hatten “Rosé”, Sanur, Bali Alphonse Lavallee	850
Tunjung, Hatten Brut, Sanur, Bali Probolinggo Biru	850
Sababay Wine, Ascaro Brut, Bali Pinot grigio	700
Moscato de Bali, Sababay Wine, Bali Muscat saint Vallier	700

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## WHITE WINE

### FRANCE

Riesling 2005	Clos Sainte Hune, Trimbach	6,350
Sauvignon Blanc 2000	Sancerre Le Chene, St. Etienne	4,300
Viognier 2009/2012	Condrieu, E. Guigal	3,000
Marsanne, Rousanne 2011	Crozes Hermitage, E. Guigal	2,200

### AUSTRALIA

Riesling 2016	Julius Henschke, Eden Valley	2,650
Riesling 2012	Grosset Springvale, Clare Valley	2,200
Riesling 2016/2022	Penfolds, Autumn Koonunga Hill, Eden Valley	1,950
Chardonnay 2021	Penfolds, Rawson retreat, South eastern	1,950
Semillon 2012	Torbreck Woodcutter's, Barossa Valley	1,750
Semillon 2014	Ashbrook, Margaret River	1,650
Chardonnay 2017	Wolf Blass, Yellow Label	1,600
Sauvignon Blanc NV	Rothbury Estate, Hunter Valley	1,200
Chenin Blanc 2014	Voyager Estate, Margaret River	1,100

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## ITALY

Pinot Grigio 2021	Freixenet, Garda,	1,200
Pinot Grigio 2013	fantinel, tenuta Sant'Helena	1,200
Trebbiano d'Abruzzo 2017	Trebi, Talamonti	1,200
Pinot Grigio 2021	Sun Goddess Pinot Grigio Ramato	1,600

## NEW ZEALAND

Sauvignon Blanc 2019	Mud house, Malborough	1,500
Sauvignon Blanc 2022	Babich, Malborough	1,100

## SPAIN

Vardejo 2015	Valdubon, Rueda	1,400
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## Germany

Riesling 2021	Dr.Loosen Dr.L, Mosel	1,100
Riesling 2021	Dr. Zenzen Sonnenhofberger Spätlese	1,100

## SOUTH AFRICA

Chardonnay - Viognier 2019	Douglas Green, western cape	1,100
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## CHILE

Chardonnay 2019	Tierra Del Fuego, Central Valley	1,100
Sauvignon Blanc 2022	Tierra Del Fuego, Central Valley	1,100

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## USA

Sauvignon Blanc	1,200
2021 Dark house, California	
Chardonnay	1,200
2018 Sterling vineyards viniters collection, Central Coast	
Chardonnay	1,400
2019 Micheal David, Lodi	
Chardonnay	1,600
2018 Kendall Jackson Vintner's "Reserve"	
Chardonnay	950
NV Woodbridge by Robert Mondavi, California	

## INDONESIA

Chardonnay	650
NV Two Islands Reserve, Hatten, Bali	
Riesling	650
NV Two Islands Reserve, Hatten, Bali	

## ROSE WINE

### FRANCE

Grenache, Cinsault, Rolle	2,000
2021 Whispering Angel, Château d'Esclans	
Grenache, Cinsault, Rolle	2,650
2020 Rock Angel, Château d'Esclans	
Grenache, Cinsault, Syrah	1,250
2021 The Pale Rose by Sacha Lichine	
Pinot Noir	1,850
2022 Château d'Astros Côtes de Provence Rosé	

### ITALY

Merlot	1,200
2021 Calalenta Rosato, Abruzzo	
Corvina, Garganega	1,000
2021 Freixenet, Vino d'Italia	
Trebbiano d'Abruzzo	950
2017 Trebi, Talamonti	

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## USA

Zinfandel 2021	Woodbridge by Robert Mondavi, White Zinfandel	850
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## SWEET WINE

### FRANCE

Semillon, Sauvignon Blanc 2004	Château d'Yquem, Sauternes, Bordeaux	14,850
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### ITALY

Picolit 2010	La Roncaia Picolit, DOCG Colli Oriental Del Friuli (375ml, half bottle)	2,200
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## RED WINE

### FRANCE

Merlot, Cabernet Sauvignon, Cabernet Franc 1997	Château Margaux, Grand vin, Premier grand cru	15,000
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Merlot, Cabernet Sauvignon, Cabernet Franc 1995	Château Cos d'Estournel, St. Estéphe	15,500
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Cabernet Sauvignon, Merlot, Petit Verdot 1999	Château Leoville Poyferre	7,450
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Merlot, Cabernet Sauvignon, Cabernet Franc Petit Verdot 1999	Château Montrose,	7,450
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Gamay 2014	Moulin-a-Vent, Henry Fessy	2,350
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Syrah 2007	Paul Jaboulet Aine, Le Petit Jaboulet	1,250
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## CHILE

Merlot 2013	Lapostolle, Casa, Rapel Valley	1,800
Shiraz 2014	Casillero del Diablo, Concha y Toro, Central Valley	1,350
Cabernet Syrah 2014	Vina Maipo, Gran Devocion, Maule Valley	1.750
Cabernet Sauvignon 2015	Vina Maipo Vitral Reserva, Central Valley	1.100
Carmenere 2015	Vina Maipo Vitral Reserva, Central Valley	1.100
Merlot 2015	Vina Maipo Vitral Reserva, Central Valley	1.100
Cabernet Sauvignon 2015	Caliterra, Reserva, Colchagua Valley	1.100
Cabernet Sauvignon 2015	Caliterra, Reserva, Colchagua Valley	1.100
Cabernet Sauvignon 2021	Luis Felipe Edwards, Colchagua Valley	950
Classic Merlot 2021	Luis Felipe Edwards, Colchagua Valley	850
Merlot Gran Reserva 2016	Luis Felipe Edwards, Colchagua Valley	1.100
Pinot Noir Reserva 2017	Luis Felipe Edwards, Colchagua Valley	1.100

## NEWZEALAND

Pinot Noir 2013	Mud house, Marlborough	1,100
Pinot Noir 2013	Cloudy Bay, Marlborough	2,900
Pinot Noir 2013	Babich, Marlborough	1,450
Merlot 2015	Hay Maker, Hawkes Bay	950

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## ITALY

Nebbiolo		9,250
2011	Sperss Gaja, Langhe	
Amorone (Rondinella, Corvina Veronese)		9,250
2019	Corte Giara, La Groletta Amarone della Valpolicella	
Sangiovese		3,100
2003	Banfi, Brunello di Montalcino	
Malvasia Nera		1,200
2019	Luccarelli, Campo Marina Salento, Puglia	
Primitivo – Merlot		1,200
2021	Luccarelli, Campo Marino, Puglia	
Refosco		3,100
2010	Fantinel Vigneti Sant’Helena, Dal Peduncolo Rosso	
Nebbiolo		3,100
2019	Batasiolo Barbaresco DOCG	
Nero d’Avola		3,000
2008	Donnafugata Mille e Una Notte Contessa Entellina DOC	
Chianti Classico		1,850
2013	Castello di Gabbiano, Riserva DOCG	
Sangiovese		2,100
2018	Fantini, Abruzzo, Edizione Cinque Autoctoni	
Sangiovese, Cabernet Sauvignon		3,100
2018	Tenuta San Guido Le Difese, Toscana	
Sangiovese, Cabernet Sauvignon		1,200
2018	Umberto Cesari, Liano Vieilles Vignes. Emilia-Romagna	
Primitivo		1,100
2021	IL Pumo, San Marzano	
Sangiovese		1,100
2021	Frexinet, Chianti	
Sangiovese, Cabernet Sauvignon		1,200
2016	Castello Banfi, Col di Sasso	

## USA

Cabernet Sauvignon, Syrah		4,200
2010	L’Aventure Optimus, Paso Robles, Central Coast, California	
Syrah		2,400
2010	Michael David Winery, Lodi Sixth Sense Syrah	
Cabernet Sauvignon		1,125
2010	Woodbridge by Robert Mondavi, California	

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Merlot 2010	Woodbridge by Robert Mondavi, California	1,125
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## SPAIN

Tempranillo, Cabernet Sauvignon, Merlot, Malbec 1999	Vega Sicilia, Unico, Gran Reserva	12,700
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Garnacha, Mazuelo, Monastrell 2004	Grans Muralles Conca de Barbera	4,750
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Tempranillo 2012	Honoris de Valdubon. Ribera del Duero	3,200
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Garnacha 2010	Morlanda Vi de Guarda Tinto	2,200
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Tempranillo 2012	Protos Crianza, Ribera del Duero	2,200
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Tempranillo 2012	Protos Roble, Ribera del Duero	2,200
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Tempranillo 2012	Beronia, Rioja, Ecológico	1,200
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Tempranillo 2012	Beronia, Rioja Reserva	1,200
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Tempranillo 2017	Marqués de Cáceres, Rioja Reserva	1,500
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Tempranillo 2019	Marqués de Cáceres, Rioja Reserva	1,000
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## SOUTH AFRICA

Syrah, Cabernet Sauvignon, Viognier, Cinsault, Grenache 2013	Boekenhoutskloof The Chocolate Block, Franschhoek	2,500
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Pinotage 2013	Douglas Green, Western cape	810
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Cabernet Sauvignon 2013	Douglas Green, Western cape	810
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## AUSTRALIA

Cabernet Sauvignon 2021	Wolf Blass Bilyara	1,000
Shiraz 2019	Penfolds, Bin 28, South Australia	2,400
Shiraz 2019	Penfolds, Bin 128, Coonawarra	2,800
Cabernet Sauvignon 2021	Penfolds, Barossa, Koonunga Hill	1,400
Cabernet Sauvignon 2016	Penfolds, Koonunga Hill (s)	1,400
Shiraz 2021	Wolf Blass Bilyara	1,000
Shiraz 2016	Wolf Blass Gold Label	2.200
Shiraz 2011	Wolf Blass Gray Label	2.800

## INDONESIA

Alphonse-Lavalee Hatten, Aga Red, Bali	625
Cabernet Sauvignon, Alphonse Lavallee Reserve Red, Sababay, Bali	650
shiraz Two Islands, Bali	690
Reserve shiraz Two Islands, Bali	690

## FORTIFIED WINES

### PORTUGAL

Tinta, Barocca, Roriz, Cao 1970	Graham's Vintage Port, Douro	7,450
Tinta, Barocca, Roriz, Cao 1994	Warre's Vintage Port, Douro	4,450

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