

BITES

⌚ 24	shoestring fries + qp + sea salt	v	85
⌚ 24	guacamole + corn chips + jalapeno + lime	v	120
	pork belly bao + cabbage + shezuan pickles + qp	p	160
	spiced chicken karaage + qp mayo + lemon		160
	chilled cooked ocean prawns + cocktail sauce + lemon	gf	350
	sashimi tuna plate + longon + ponzu + chives		250
⌚ 24	hummus + grilled yoghurt bread + fresh date salsa	v n	90
⌚ 24	mini sharwarma + arabic spiced chicken + toum + pickles		120

SALADS

⌚ 24	caesar salad + eggs + parmesan + croutes + bacon <i>add chicken or add prawns</i>	p	160 /200
⌚ 24	chilled soba noodle salad + peanuts + sesame + tahini + soy + shiso	vg n	150
	crab & coconut salad + mango + nuoc nam + local herbs + bean sprouts	gf n	210
⌚ 24	chilled cucumber salad + sesame + local leaves + wakame + mint	vg gf	160
	baked cauliflower salad + dukka + cashew crunch + labneh + rocket	v gf n	160
⌚ 24	mixed market leaves + simple lemon vinaigrette	vg gf	120
	vine tomato + buffalo mozzarella + basil + balsamic + good EVO	v gf	150

BOWLS

enjoy a selection of our nutritional bowls, developed with a measured approach to cleaner eating

POACHED CHICKEN	180
kale + cabbage + chilli + red onion + tamari almonds + cucumber + wasabi mayo	
394.4 calories 22.9 protein 14.2 carbs 26.9 fat	
SASHIMI TUNA BOWL	190
sushi rice + avocado + tobiko + nori + house furikake + sesame dressing + cucumber	
446.9 calories 23.7 protein 18.6 carbs 29.5 fat	
FIVE SPICE PULLED BEEF	190
sushi rice + cashew crunch + sesame miso dressing + slaw + house furikake	
557 calories 35 protein 41 carbs 26 fats	
MISO BAKED SALMON	200
sushi rice + cashew chilli crunch + sesame miso dressing + slaw + cucumber	
540 calories 27 protein 51 carbs 25 fat	
NORI CEASER	180
kale + nori + edamame + ceasar dressing + crispy shallots + roast sweet potato	
513 calories 28.8 protein 25 carbs 32 fat	

SANGAS & BURGERS

all served with shoestring fries

24	toasted ham and cheese + mustard mayo + crunchy iceberg	p	180
	smoked beef reuben sanga + rye + ranch + slaw + pickles		220
	chilled chopped chicken deli banh mi + mayo + celery + white loaf		150
24	smash beef burger + double cheese + pickles + American mustard		210
24	BLT - bacon + lettuce + tomato + seeded bagel	p	160
	crispy fish burger + tartare + pickles + crunchy iceberg		190
	open style grilled pumpkin & fetta on rye + leaves + dukka		140
	assorted sandwich plate 4 kinds		350
	<i>smoked salmon & crème cheese chicken & celery smoked ham & cheese curried egg</i>		

LARGER

24	spaghetti cacio e pepe + parmesan + olive oil	v	180
	orrechetti pasta + spinach sauce + torn burrata + basil		180
24	tonkotsu pork ramen + egg + radish + ramen noodle + shallots	p	180
	yuyu mekalas - soft shell crab tempura simmered in coconut curry	n	250
	ayam rica rica - slow braised chicken in chilies + lemongrass + kemangi	n	190

BECOME THE CHEF

create your own main course with some of the best locally sourced produce

CHOOSE YOUR PROTEIN

grilled free range chicken breast	180
grilled Australian heritage breed pork chop	190
grilled market fish of the day	180
grilled stockyard beef striploin	320

CHOOSE YOUR SIDES

snake bean and local herb salad	120
shoestring fries + sea salt	80
slow roast potatoes + rosemary + olives	95
steamed broccolini + salsa verde	110
chopped salad + cucumber + tomato	95

CHOOSE YOUR CONDIMENTS

peppercorn sauce	40
red wine beef jus	40
bearnaise sauce	40
seeded mustard sauce	40
curry leaf butter sauce	40

WOODFIRED PIZZA

11am - 11pm

margherita + tomato + fior di latte + basil	v	185
sausage + chilli + broccoli + mozzarella + rocket		185
bianco + potato + fior di latte + garlic + lemon + oregano	v	200
prawn + calamari + tomato + chilli + endive + fior di latte		220

AFTER

11am - 11pm

The Ungasan ultimate fruit salad + hung coconut yoghurt + honey + lime	v	120
steamed orange cake + local citrus sorbet	v	120
double chocolate mud cake & vanilla ice cream	v	85
organic carrot and walnut cake	v n	85
ice cream & sorbet - 3 flavours	v	90
<i>pandan, double chocolate, vanilla, coconut, dragonfruit sorbet, mango sorbet</i>		
yuzu curd tart & coconut yoghurt	v	120

available 24 hours 24 vegetarian v contains nuts n contains pork p

Prices are in thousands of Indonesian Rupiah and subject to 21% government tax & service

NUSANTARA

11am – 11pm

Inspired dishes from the Indonesian Archipelago by **Chef Sheandy Satria** and **Chef Kreshna Payana**.

All dishes are served with a choice of white / turmeric or Tabanan heritage red rice

TONGKOL ASAP	gf n	220
smoked baby mackarel + sambal 'kecombrang' + 'kemangi' basil		
PERKEDEL JAGUNG DABU DABU	v	130
corn fritter + sambal 'dabu dabu' + virgin coconut oil + lime		
IGA BABI BAKAR COLO COLO	n p	260
smoked pork ribs + sambal 'colo colo' + cassava leaves + lime		
GULAI UDANG PANCET	n	350
tiger prawn + spiced coconut curry + fiddlehead fern + kale		
SOTO AYAM LAMONGAN	n	185
Javanese style clear chicken broth + 'koya' powder + cabbage + lime		
KRESHNA'S SATE KAMBING	n	260
our signature grilled lamb sate + rice cakes + sambal acar		
GULAI KAMBING	gf n	230
lamb curry + emping melinjo + pickles		
24 RENDANG BUNDA TATIK	gf n	300
slow braised beef + baby potato + kidney bean		
24 THE UNGASAN NASI OR MIE GORENG		165
chicken/pork/seafood		
The Ungasan signature 'kesuna cekuh' stir-fried rice + peanuts + sunny side up		
BALUNG KIKIL BABI	p	220
braised pork trotter + turnip + young jackfruit		

RIJSTTAFEL (Serves 2) 1,200

Rijsttafel in Dutch translates into "rice table" and is a traditional Indonesian meal. A Rijsttafel is usually enjoyed as a communal dining experience among friends and families, where a spread of different small dishes and flavors are laid out on a long table. This communal style of dining encourages a social and interactive atmosphere, making the Rijsttafel not just a meal but a shared celebration.

Choose 5 mains from the above dishes to be sent in sampling portions

Additional guest – 600

KIDS MENU

QUIET TIME SNACKS

crunchy snack plate + crudites + cheese cubes + baby tomatoes + crackers	vg	65
popcorn chicken + mayo		65
tempura vegetables + soy sauce	v	65
sweet potato + sweet chilli sauce + sour crème	v	65

LUNCH AND DINNER

spaghetti bolognese + parmesan cheese		90
penne pasta + choice of napoli or pesto sauce		80
margherita pizza + mozzarella + napoli sauce		80
kids burger + lettuce + tomato + cheese + brioche bun + fries		85
maki roll + teriyaki chicken or cucumber and avocado		85
toasted ham and cheese sandwich + fries	p	65
chicken schnitzel + steamed vegetables + gravy		90
grilled minute steak + broccoli + fries + gravy	gf	100
cheese & chicken quesadilla + sour crème + guacamole		70
fried rice or noodles with chicken and prawn chip		75
chicken satay skewers + crunchy vegetables + steamed rice	n	75
beef nachos + avocado + three beans + cheese + sour crème	gf	65
soft tacos + beef mince + cheese + sour crème		65

SOMETHING SWEET

banana split + chocolate fudge sauce	v	70
chocolate mouse cup + berries + crème + chocolate crackles	v	75
fruity icy pole + flavour of the day	v	50
tropical fruit salad + berry yoghurt	v	65

JIMBARAN-STYLE COCONUT GRILLED SEAFOOD

6 guests IDR 4,500,000++

IDR 600,000++ per additional person

Please give us 24 hours prior notice so we can source the freshest seafood

Jimbaran is known for its delicious and romantic beachfront seafood restaurants. At sunset, the coast of Jimbaran is filled with aromas of coconut grilled seafood and the flickering lights of candle lit tables. Let us bring that experience closer to you, cooked and served in the comfort of your own villa.

KERANG PANGGANG | grilled local clams with Jimbaran style sauce

IKAN BAKAR | BBQ whole snapper with sambal

CUMI BAKAR | BBQ squid with Jimbaran traditional spices

UDANG BAKAR | BBQ prawns with sambal matah

TROPICAL PAINTED LOBSTER | sambal ulek

PLECING KANGKUNG | water spinach with balinese spices

NASI | steamed rice

served with kecap manis, chopped chili, sambal matah, sambal ulek, sambal embe

BUAH-BUAHAN | seasonal tropical fruit platter

CHEF'S BBQ MENU

6 guests IDR 6,000,000++

IDR 800,000++ per additional person

Please give us 24 hours prior notice to source and prepare the freshest produce

FLATBREAD | hummus, brown butter, dukkha

RICE CRISPS | togarashi, miso emulsion

YELLOWFIN TUNA CRUDO | papaya, coconut, lemongrass

BUTTERFLIED PRAWN | cauliflower, xo sauce

SLIPPER LOBSTER | miso café de paris butter, citrus

20-DAY AGED RANGERS VALLEY WAGYU SIRLOIN | brown butter emulsion, beef jus

JERK CHICKEN | ranch, preserved lemon & cumin butter

CORN | chilli jam, cultured butter

POTATO | gherkin, pickled red onion, boiled egg, garlic aioli

COS LETTUCE | radish, cucumber, fennel, crispy shallot, sherry vinaigrette

COMPRESSED WATERMELON | mint sorbet, lemongrass syrup

CHOCOLATE CRÉMEUX | white chocolate, berries, crème fraîche, vanilla bean ice cream

BEVERAGE MENU

SIGNATURE COCKTAILS 180			GINSPARATION		
ROSEMARY KIWI SOUR rosemary infused whiskey, melon liqueur, lime juice, kiwi fruit, kiwi cordial			Tell us which tonic inspires you • Atomic Tonic (Local craft tonic, lightly sweet) • Atomic Elderflower (Local craft tonic, flavored) • Fever Tree original (Lightly sweet) • Sasha Tonic (Local rainwater tonic, dry) • Schweppes (Sweetened)		
MANGO X AGAVE tequila, triple sec, agave syrup, lime juice, mango chunk, chili and salt rim			WAYAN FROM THE EAST INDIES 180 East Indies Gin uses mostly Indonesian spices and botanicals to develop a unique and spicy flavor. Mixed up with Kecombrang, the local ginger flower and pomelo, this is an all-time favorite.		
TANGERINE PASSION MOJITO vodka, passion fruit, tangerine, lime, mint leaf, lemonade			MRS. HENDRICK'S 220 Hendrick's is an unusual gin created from eleven fine botanicals. Keeping it delicate, our mixologists add cucumber, lemon, and green olives to bring this gin to perfection.		
PURPLE GARDEN gin, tequila, lime juice, butterfly pea syrup			TANQUERAY TEN AND THE HERBS 240 A balanced and smooth gin combined with local hibiscus flowers, kafir lime, and kafir leaf's, a smooth journey through the flavors of Bali.		
SIMPLY SUMMER rum, hibiscus and herb cordial, lemon juice, pineapple juice, cranberry juice, homemade salted hibiscus rim			THE BOTANIST IN THE ROSEMARY GARDEN 240 The fresh and lively Scottish Botanist gin is known for its 22 botanicals. Serve it with rosemary, Sunkist and green olives to get the most out of its taste.		
SHARED COCKTAILS GLASS 1.5L			47 TROPICAL MONKEYS 240 Born in Germany's Black Forest with 47 botanicals, combined at The Ungasan Clifftop with local passion fruit and homemade butterfly pea cordial to enhance and freshen taste and look.		
TRADITIONAL SANGRIA 160 700 choice of white or red or rose wine, dark rum, orange liqueur, tropical fruit, lemonade			SOFTDRINK 40 coke, coke zero, sprite, tonic water, soda water, ginger ale		
TROPICAL SPARKLING SANGRIA 160 700 vodka, passionfruit, tropical fruit, sparkling wine			PREMIUM TONIC SELECTION 55 atomic tonic, atomic elderflower, sasha tonic, fever tree original		
REFRESHING MOCKTAILS 90			MILKSHAKES 80 your choice of vanilla, chocolate, strawberry or banana		
THE LOUNGE mango fruit, fresh mint leaf, apple juice, mint cordial			FRESH JUICES 75 orange, mango, honeydew melon, pineapple, strawberry, watermelon, banana		
MANGO AND CHIA SMOOTHIE fresh mango, coconut water, lime, chia seeds, coconut cream, honey			COFFEE SINGLE DOUBLE		
HEALTHY MIX spinach, mango, banana, passion fruit, apple juice			ESPRESSO 35 50		
BANANA DATE TROPICAL banana, date, pineapple juice, coconut cream			FLAT WHITE 45 60		
MIRACLES clarified watermelon juice, mint syrup, clear lemon, saline solution			AMERICANO Hot or Iced 45 60		
BEERS			CAPPUCCINO Hot or Iced 50 65		
BINTANG 70			CHOCOLATE Hot or Iced 50 65		
BINTANG RADLER 70			LATTE Hot or Iced 50 65		
BINTANG CRYSTAL 70			MATCHA LATTE Hot or Iced 50		
BINTANG ZERO 70			TURMERIC LATTE Hot or Iced 50		
SINGARAJA 70			Change with soy, almond, oat, skimmed or coconut milk 20		
SAN MIGUEL LIGHT 80			Add vanilla ice cream to your coffee 30		
ALBENS APPLE CIDER 100			TWG TEA		
CORONA 120			FLAVOURED TEA SELECTION Hot or Iced 60 english breakfast, vanilla bourbon, chamomile, royal darjeeling, French earl grey, jasmine queen, Moroccan mint, sencha		
CRAFT BEERS			ICED LEMON TEA 60		
ISLAND BREW PILSENER 100			HIBISCUS ICED TEA 70 hibiscus tea, ginger, lemongrass, mint, honey		
ISLAND BREW SUMMER PALE ALE 100			PASSION FRUIT ICED TEA 70 black tea, passion fruit juice, passion fruit		
KOLSCH BLACK SAND BREWERY 120			LYCHEE ICED TEA 70 black tea, lychee juice, lychee		
IOI BRUT LAGER 120					
IOI PADI LUWIH LAGER 120					
WATER SELECTION					
BALIAN STILL 330 ML/750 ML 40/80					
BALIAN SPARKLING 330 ML/750 ML 40/80					
WHOLE YOUNG COCONUT WATER 75					

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BEVERAGE MENU

SPIRITS SINGLE DOUBLE BOTTLE

APERITIF

LIMO APERITIVO	120	220	950
SELECT APERITIVO	140	250	1700
LUXARDO BITTER	150	260	1800
APEROL	150	260	1800
CINZANO DRY	160	280	1900
CINZANO BIANCO	160	280	1900
CINZANO ROSSO	160	280	1900
CAMPARI	160	280	1900

GIN

GORDON'S	150	260	1200
EAST INDIES DRY GIN	150	260	1200
BEEFEATER GIN	150	260	1800
BOMBAY SAPPHIRE	170	300	2000
TANQUERAY	170	300	2000
WINT & LILA	170	300	2000
OPIHR	170	300	2000
MALFY GIN ROSA	180	340	2700
BULLDOG LONDON DRY GIN	200	350	2500
ROKU JAPANESE CRAFT GIN	200	350	2500
BROCKMAN'S	210	400	2800
TANQUERAY NO.10	220	400	2800
HENDRICKS	220	400	3000
STAR OF BOMBAY	220	400	3000
MONKEY 47	220	400	3000
BOTANIST DRY GIN	220	400	3200
FOUR Pillars BLOODY SHIRAZ GIN	250	460	3200

VODKA

SMIRNOFF	150	260	1200
SKYY	150	260	1200
ABSOLUT BLUE	160	280	2100
ABSOLUTE PEACH	160	280	2100
KETEL ONE	190	340	2800
BELVEDERE	200	360	3000
GREY GOOSE	210	380	3000
HAKU JAPANESE CRAFT VODKA	210	380	3000
CIROC	210	380	3000
BELUGA NOBLE	220	400	3200

RUM

CAPTAIN MORGAN GOLD	150	260	1200
CAPTAIN MORGAN WHITE	150	260	1200
NUSA CANA TROPICAL	150	260	1200
NUSA CANA DARK	150	260	1200
NUSA CANA COCONUT	150	260	1200
MANTA DARK RUM	150	260	1200
BACARDI	160	280	1600
MYER'S RUM	160	280	1600
ANGOSTURA 1919 RUM	200	360	2800
THE KRAKEN BLACK SPICED RUM	220	400	3200
FLOR DE CANA 12 YO	220	400	3200
BLACK TEARS SPICED	220	400	3200
ANGOSTURA 1824 RUM	250	460	3800
PLANTATION XO	250	450	4000

SPIRITS SINGLE DOUBLE BOTTLE

COGNAC

MARTELL VSOP	300	560	3800
HENNESSY VSOP	300	560	3800
HENNESSY XO	600	850	8500

TEQUILA

JOSE CUERVO GOLD	150	260	1700
ESPOLON BLANCO	180	320	2200
ESPOLON REPOSADO	190	340	2200
MAESTRO DOUBLE SILVER	250	450	3000
DON JULIO REPOSADO GOLD	250	450	3200

*Please ask your waiter for more tequila selection

LIQUEURS

JAGGERMEISTER	150	260	1400
NUSANTARA COLD BREW	150	260	1400
BAILEYS	150	260	1800
SOUTHERN COMFORT	150	260	1800
COINTREAU	150	260	1800
DRAMBUIE	150	260	1800
KAHLUA	150	260	1800
X-RATED	150	260	1800
MALIBU	150	260	1800
MIDORI	150	260	1800
AMARETTO	150	260	1800
FLOR DE CANA SPRESSO COFFEE	170	300	2400
VACCARI SAMBUCA	170	300	2400
BENEDICTINE DOM	170	300	2400

SCOTCH WHISKEY

JW RED LABEL	150	260	1600
BALLANTINE'S	150	260	1700
JW BLACK LABEL	160	280	2200
CHIVAS REGAL 12	160	280	2200
JW WHITE WALKER	200	360	2600
JW GOLD LABEL ICON 200 YO	300	560	4000
JW BLUE LABEL	500	800	7500

BOURBON WHISKEY

JIM BEAM	150	260	1600
JACK DANIEL'S	150	260	1600
MAKERS MARK	180	320	1900
BULLEIT BOURBON	180	320	1900
WILD TURKEY 81	180	320	1900
WILD TURKEY 101	200	360	2200

SINGLE MALT WHISKEY

GLENFIDDICH 12	220	380	3000
SINGLETON 12	220	380	3000
THE MACALLAN 12	250	450	4500

BLENDED WHISKEY

BELLS	150	260	1300
FIRE BALL	150	260	1300
JAMESON IRISH WHISKEY	150	260	1700
CANADIAN CLUB WHISKY	150	260	1700
KAKUBIN SUNTORY	180	300	2000
MONKEY SHOULDER	180	300	2000

WINE LIST

WINES BY THE GLASS

SPARKLING

			GLASS	BOTTLE
NV	Cascine Prosecco	La Morra, Italy	160	800
NV	Veuve du Vernay Ice Brut	Burgundy, France	180	900

WHITE

2022	Piccini, Pinot Grigio	Alto Adige, Italy	160	800
2019	B&G Chardonnay	Bordeaux, France	180	900
2021	Babich Sauvignon Blanc	Marlborough, New Zealand	180	900

ROSÉ

2020	Mount Rozier, The Frog Chorus	Stellenbosch, South Africa	150	750
2021	The Pale Rosé By Sacha Lichine	Côtes de Provence, France	180	950

RED

2018	Yvon Mau, Cabernet Sauvignon	Aude, France	150	750
2019	La La Land Pinot Noir	Victoria, Australia	180	900
2017	Ruffino Chianti DOCG, Sangiovese	Chianti, Italy	180	900

BUBBLES

			BOTTLE
NV	0% Alc Fellingier Royal Pure	Niederösterreich, Austria	700
NV	Cascine Prosecco Brut	La Morra, Italy	800
NV	Cantine Maschio Prosecco	Treviso, Italy	900
NV	Naked Range Brut	Port Phillip, Australia	900
NV	Fentinel Prosecco Extra Dry	Friuli-Venezia Giulia, Italy	900
NV	Chandon Brut	Victoria, Australia	1200
2019	Freixenet Vintage Reserva	Penedès, Spain	1200
NV	Swarovski Grand Cuvee Rose	Aglianico del Vulture, Italy	1200

CHAMPAGNES

NV	Montaubret Brut	Champagne, France	1500
NV	Duval Leroy Reserve Brut	Côte des Blancs, Champagne, France	2200
NV	Duval Leroy Premier Cru Brut	Côte des Blancs, Champagne, France	2400
NV	Moët & Chandon Brut Impérial	Epernay, Champagne, France	3000
NV	Duval Leroy Rose Prestige Premier Cru	Côte des Blancs, Champagne, France	3000
NV	Henri Giraud Esprit Nature Magnum (1,5 L)	Reims, Champagne, France	4400
2014	Louis Roederer Cristal Brut	Reims, Champagne, France	9500
2012	Dom Perignon Brut	Champagne, France	12500
NV	Armand de Brignac Brut Gold	Champagne, France	17000

SAUVIGNON BLANC

2019	Ohau Woven Stone	Ohau, New Zealand	800
2021	Estimulo	Mendoza, Argentina	800
2019	Wolf Blass	Barossa Valley, Australia	800
2019	Barton & Guestier Reserve	Pays d'Oc, France	850
2018	Monkey Bay	Marlborough, New Zealand	850
2021	Babich	Marlborough, New Zealand	900
2020	Antigal Uno	Mendoza, Argentina	1000
2018	Matua Land and Legend	Marlborough, New Zealand	1800

CHARDONNAY

2019	Luis Felipe Edwards Gran Reserva	Central Valley, Chile	700
2016	Naked Range Duet	Yarra Valley, Australia	900
2020	Baron Philippe de Rothschild Escudo Rojo	Maipo Valley, Chile	1000
2020	Antigal Uno	Mendoza, Argentina	1000
2021	Jean-Claude Boisset Chablis	Burgundy, France	2200

WINE LIST

PINOT GRIS & PINOT GRIGIO			BOTTLE
2022	Piccini Pinot Grigio	Alto Adige, Italy	800
2018	Evans & Tate Breathing Space Pinot Gris	Margaret River, Australia	1300
RIESLING			
2018	Leo Buring	Clare Valley, Australia	1100
2019	Philippe Dreschler	Alsace, France	1200
2020	Schloss Volrads Sommer	Rheingau, Germany	1500
OTHER WHITE VARIETALS			
2020	Ramon Bilbao Verdejo	Rueda, Spain	800
2015	Hugel Gewürztraminer	Alsace, France	1100
ROSÉ			
2022	Mount Rozier Rosé	Stellenbosch, South Africa	750
2021	Baron Philippe de Rothschild Mouton Cadet Classic Rosé	Bordeaux, France	850
2021	Caprice Rosé	Provence, France	900
2021	The Pale Rosé By Sacha Lichine	Côtes de Provence, France	950
2021	Maitres Vignerons, Carte Noire	Saint Tropez, Côtes de Provence, France	1100
2021	Chateau d'Esclans, Whispering Angel	Côtes de Provence, France	1350
2022	Minuty M	Côtes de Provence, France	1350
2019	Rock Angel	Côtes de Provence, France	2000
2021	Whispering Angel Magnum (1,5L)	Côtes de Provence, France	2700
2020	Chateau d'Esclans, Les Clans	Côtes de Provence, France	3000
PINOT NOIR			
2018	On The Grapevine	South Eastern, Australia	800
2021	Baron Philippe de Rothschild Escudo Rojo	Maipo Valley, Chile	1150
2018	Kendall Jackson	California, USA	1200
2021	Stoneburn	Marlborough, New Zealand	1200
2019	Robert Mondavi	California, USA	1500
2018	Andre Goichot, Nuits Saint George	Burgundy, France	2700
CABERNET SAUVIGNON			
2020	Yvon Mau	Aude, France	750
2017	Splash	Yarra Valley, Australia	900
2016	Chateau Kirwan	Margaux, France	4200
2019	Tenuta San Guido Sassicaia	Toscana, Italy	9500
SHIRAZ			
2019	Rawsons Retreat Shiraz Cabernet	Barossa Valley, Australia	750
2018	Gabriel Mefre, Crozes hermitage	Rhone, France	1400
2018	Penfolds St. Henri	South Australia	6000
MERLOT			
2020	Maison Rivière, Les Alysés	Pays d'Oc, France	900
2021	Casa Silva	Colchagua Valley, Chile	1000
2015	La Roncaia Fusco	Friuli-Venezia Giulia, Italy	2000
OTHER VARIETIES			
2018	Tall Horse Pinotage	Western Cape, South Africa	700
2018	Norton Colección Malbec	Mendoza, Argentina	750
2018	Antigal Aduentes Malbec	Mendoza, Argentina	1200
2018	Mouton Cadet Reserve Margaux	Margaux, France	1800
2014	Marques de Caceres Gran Reserva Rioja	Rioja, Spain	2000
2017	Beni di Batasiolo Barolo	Barolo, Italy	2200
2016	Brigaldara Amarone della Valpolicella Classico	Valpolicella, Italy	2250
DESSERT WINE			
2021	Balbi Soprani Moscato D'asti	Piemonte, Italy	950
2016	Mouton Cadet Reserve Sauternes	Sauternes, France	1400
2018	Paradise Ranch, Late harvest Merlot	Okanagan Valley, Canada	2200