

# Entrees Froides

## Oysters

Half dozen on ice perked up with homemade dipping sauce of lemon juice, hot yuzu & mirin perfumed fresh chives

## *vis-à-vis* house salad

Crisp mesclun salad with a potpourri of wild mushrooms in a fragrant dressing of white truffle puree & truffle oil tossed with mélange of orange wedges & fresh strawberries dusted with roasted almond flakes

## king prawn

lightly grilled & served on a bed of diced avocado in mango mayonnaise & confit of scarlet bell peppers topped with pernod butter sauce

## carpaccio of beef ◀

thin slivers of raw beef topped with foie gras terrine & peaches sprinkled with Parmesan cheese drizzled with an aged caramelized balsamic & port wine sauce

## tuna

served sashimi style crusted with toasted black peppercorn complement by a red wine & portwine sauce paired with wasabi cream

◀ Our House Specialties

## Potages

french Onion soup ◀

wild mushroom & truffle ◀  
cream of seasonal wild mushrooms perfumed with  
winter truffles served with raviolis of cep & foie gras

seafood  
mélange of clams, mussels, prawns & scallops lightly  
poached in white wine cream sauce fortified with Pernod  
sweetened with julienne celery & carrots

soup of the day  
Kindly check with service staff

◀ Our House Specialties

# Entrees Chaudes

escargots ◀

Half dozen baked in garlic butter sauce

foie gras ◀

Pan-roasted over hot pan complement by an unusual sauce of roasted red bell pepper spiked with Szechuan pepper infused with pear juice paired with winter pear poached in Sauternes & gratinated in a dark chocolate sabayon

alaskan & soft shell crab

baked & nested on puree of baby carrot garnished with golden salmon roe complement by lobster cream sauce

pork ribs

wrapped in crispy filo & dusted with toasted white sesame complement by fragrant coffee sauce accompanied by crisp salad

◀ Our House Specialties

# Poissons Et Fruits de Mer

chilean seabass ◀  
pan-roasted & dusted with garlic & almond flakes complement  
by coulis of baby carrot served with sautéed greens

scottish salmon  
pan-seared & topped with fresh mangoes & shredded  
peaky-toe crabmeat gratinated with wasabi sabayon  
laced with caramelized leek sauce & crushed peas

kinmedai  
a Japanese red mullet; pan-roasted till crisp  
in a light lemon butter sauce infused with fresh chervil

maine lobster ◀  
Pan-roasted in an urchin coral sauce on potato  
puree served with baked asparagus wrapped  
with bacon

◀ Our House Specialties

 iandes

duck

Roast confit of duck complement by blood orange sauce  
flambé in Grand Marnier

### pigeon

Deboned & stuffed with wild mushrooms & foie gras lightly  
draped with a sauce fortified with portwine & brandy  
Infused with fresh herbs & spices

### meltique sirloin ◀

Simply grilled & complement by 2 sauces :-  
~ reduction of beef jus & red wine infused with grated black  
winter truffles  
~ white truffle cream on baked seasonal mushrooms

### lamb ◀

Roast rack of lamb complement by black garlic sauce  
infused with lamb juice flavored with marsala & red wine  
served with lyonnaise potato & ratatouille

### veal shank ◀

Marinated in olive oil & spices & braised till tender in a wholesome  
veal stock of red wine vinegar, orange-lemon sauce infused with  
vanilla pod accompanied by lyonnaise potatoes & roasted tomatoes

### korobuta pork ◀

Marinated in our chef's special seasoning; pan-seared over  
hot pan & finish roasting in oven to retain it's own jus  
served with a tangy apple & cider sauce

## Desserts

**Kindly order your desserts at least 30 minutes in advance to allow  
for preparation time**

### chocolate torte ◀

Warm torte that oozes with coffee paste, paired with banana gratinated with Tia Maria sabayon served with homemade rum & raisin ice-cream

### dark chocolate soufflé

Served with cherry jubilee & homemade vanilla ice cream

### baked Alaska ◀

Rich vanilla ice cream & puree of strawberries coated with meringue flambé with Grand Marnier

### Apple ◀

Duo tasting style served : warm flaky pastry topped with thin layers of granny smith apples & baked caramelized apples on almond crumbles & homemade calvados ice cream

### chempedak

Golden chempedek fritters stuffed with chocolate ganache served with homemade mocha ice cream laced with Tia Maria sauce

### Pineapple ◀

A trio of decadent sweets of :-

Coconut crème brulee; honey roasted pineapple wrapped with crispy kadaifi & mini chocolate balls stuffed with Caribbean fruit ice cream flambé with golden rum

# Vis a Vis Continental buffet

No. 12 Chun Tin Road

Singapore 599599

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E-mail : [vins@pacific.net.sg](mailto:vins@pacific.net.sg)

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## SALADS

1. A potpourri of garden greens with sweet cherry tomato, baby cucumbers & crunchy butter lettuce served with **Vis'** house dressing
2. Crunchy beans & sweet cherry tomato salad lightly tossed in fresh basil & balsamic vinegar
3. Roasted baby potatoes & honey-glazed bacon in **Vis'** special sour cream dressing dusted with chopped chives
4. The classic Caesar salad
5. Colorful fusilli pasta tossed with tuna & roasted bell pepper s & long beans in a light herb vinaigrette dressing

## HOT STARTERS

1. Golden seafood "doughnut" accompanied by citrus mayo dip
2. Prawns in pajamas served with tangy lemon dipping sauce
3. **Vis'** version of sloppy Joes with minced chicken /beef **(kindly select 1 choice)**
4. Warm potato croquette stuffed with :- **(kindly select 1 choice)**
  - Savory ratatouille
  - Spicy seafood with fresh herbs
5. Warm flaky vol-au-vents stuffed with :- **(kindly select 1 choice)**
  - Assorted seafood in savory tomato concasse
  - Seasonal fresh mushrooms in Champagne sauce

## HOMEMADE SOUPS

1. The old fashion chicken soup **(you can have a choice of clear broth or cream version)**
2. Cream of green pea soup with diced ham
3. Seafood / clam chowder **(kindly select 1 choice)**

4. A wholesome country vegetable soup perfumed with fresh herbs served with crusty French baguette
5. Bisque of roasted Portobello mushrooms

#### MAIN COURSES

- 1) Pan-roasted fillet of Garoupa with coulis of gazpacho
- 2) Pan-roasted fillet of Silver Dory laced with a fresh herb & lemon sauce
- 3) Boneless fillet of King snapper "fish & chip" style served with tartar sauce & lemon wedges
- 4) Oven roasted baby chicken with :- **(Pls select 1 choice)**
  - fresh shiitake mushrooms sauce
  - garlic cream sauce
- 5) Juicy chicken kebabs with chef's special honey glaze
- 6) Roast confit of duck complement by :- **(Pls select 1 choice)**
  - the classic orange sauce
  - dark cherry sauce
- 7) A hearty beef stewed in brandy & mustard
- 8) Piquant braised leg of lamb with roasted potatoes infused with fresh rosemary in savory chopped ripe tomatoes
- 9) A potpourri of seafood sautéed in Champagne cream sauce with julienne vegetables
- 10) Pasta dishes **(pls choose your pasta, sauces & meat)**

-Linguini	- cream sauce	-seafood
-Spaghetti	-tomato concasse	-chicken
-Tagiatelle	-alio aglio	-mushrooms
- 11) Paella with :- **(Pls select 1 choice)**
  - seafood
  - roasted vegetables
- 12) Risotto with :- **(Pls select 1 choice)**
  - mushrooms
  - long beans, basil & lemon
  - smoked salmon & peas

#### ADDITIONAL ORDERS AVAILABLE

- Roast beef with :- **\$S58/kg (min. 2 kg)**
  - > **Please select 1 choice of sauce**
    - red wine sauce
    - black pepper sauce
    - mushroom sauce



- Roast rack of lamb – 4 bones per rack **S\$35/kg (min. 3 racks)**

- **Please select 1 choice of sauce**
  - fresh sariette & Madeira sauce
  - roasted garlic & rosemary sauce

#### DESSERTS

- 1) Homemade tart stuffed with honey-roasted :- **(Pls select 1 choice)**
  - Apple / Pear / Banana / Pineapple tart accompanied by vanilla cream
- 2) Fruity trifle with strawberry jam & Chantilly cream
- 3) Clafoutis with :- peaches / cherries **(Pls select 1 choice)**
- 4) Profiteroles stuffed with custard drizzled with melted chocolate garnished with roasted nuts
- 5) Homemade Cheesecake **(Pls select 1 choice)**
  - Lemon / Blueberry/ Strawberry
- 6) Peach crumbles drizzled with red fruit coulis
- 7) Dark chocolate mousse dusted with roasted nuts
- 8) Pavlova topped with tangy passionfruit Chantilly cream garnished with seasonal fresh fruits
- 9) Lemon panna cotta with raspberry coulis
- 10) **Vis'** version of key lime pie

CHARGES :- subject to taxes

#### **Savory choices – from starters to main courses**

<b>S\$28.00</b>	<b>6 Savories/ 2 Desserts</b>
S\$33.00	7 savories/ 2 Desserts
S\$38.00	8 savories/ 3 Desserts

#### ADDITIONAL DISHES

<b>Savory dish</b>	<b>S\$5 per person</b>
Dessert	S\$3 per person

OTHER CHARGES :- subject to taxes

<b>Per waiter</b>	<b>S\$60.00 (min. 4 hours)</b>
Per cook	S\$70.00 (min. 4 hours)
Overtime	S\$15.00 per hour per staff

Catering charges

S\$80.00

**TERMS**

**COD / Cheque to cross to "Vis-à-Vis Pte Ltd"**

**Minimum 15 Persons**

**Maximum 200 Persons**

IMPORTANT

Kindly confirmed all final details at least 1 week prior to date of party. Your considerate co-operation is deeply appreciated.

**We will provide :-**

- 1) **Tables with cream skirting for food display**
- 2) **Porcelain plates & stainless steel cutleries**
- 3) **Paper napkins**
- 4) **Food tags**

**Please do not hesitate to contact us should there be special diet restrictions required. Thank you & we look forward to your most favorable reply. Warmest regards**

# BBQ MENU

No. 12 Chun Tin Road

Singapore 599599

Tel : 6 468 7433

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## **BREAD**

- French baguette
- Focaccia
- Roasted garlic & cheese toasts
- Prata
- Chapatti

## **SALADS**

- Cherry & vine tomatoes with tangy balsamic & herb dressing
- Potato salad with green apple in mayonnaise dressing
- Colorful fusilli pasta, crunchy long beans & potato tossed in a herb vinaigrette dressing
- Caesar salad
- Spicy green mango salad tossed with crispy fried shrimps in chili lime dressing
- Glass noodle salad tossed with julienne tomatoes, carrots & sweet white onions in spicy lime dressing
- Tangy green papaya salad tossed with shredded carrots & sweet cherry tomatoes in Thai herb dressing

## **VEGETABLES**

- Peppers Stuffed with a Mushroom Risotto
- Vegetable Skewers with a honey balsamic glaze
- Corn cobs in a garlic butter crust
- BBQ eggplant with spicy bean paste glaze
- Grilled tomatoes with basil & balsamic sauce
- Baked beans with honey roasted bacon

## **FISH/SEAFOOD**

- Spiced snapper baked Thai style – marinate with red curry paste, coconut milk
- Sizzling calamari in banana leaves with sambal chili

- Seafood brochette chef's seafood marinate
- Scallops in shell with garlic butter
- Calamari with savory tomato stuffing – stuffed with chopped squid, tomato, breadcrumbs
- Mussels in Tom Yum broth (copper pot on pit)

#### **MEAT**

- Thai-style Gai yang (Thai-style BBQ chicken)
- Juicy skewered chicken with spice honey glaze
- Grilled cashew nut chicken thigh – ground cashew nut, shallots, garlic, chili, lemon grass, tamarind, fish sauce, dark Soya, sugar & salt, rice wine vinegar
- Sirloin steak with bloody Mary sauce – chopped tomatoes, scallions, chopped coriander, ground cumin, salt, lime juice, beef stock, vodka & worchestshire sauce
- Skewered lamb rump with red curry paste
- Chiang Mai style chicken / beef / pork satays with spicy peanut sauce

#### **RICE / PASTAS**

- Pasta dishes **(pls choose your pasta & sauces)**
  - Linguini                 - cream sauce
  - Spaghetti               -tomato concasse
  - Tagiatelle               -alio aglio
- Risotto with :- **(Pls select 1 choice)**
  - mushrooms
  - long beans, basil & lemon
- Paella with :- **(Pls select 1 choice)**
  - seafood
  - roasted vegetables
- Black olive fried rice
- The classic Pineapple fried rice
- Phad tai – rice noodles fried with prawns, beancurd, bean sprouts, eggs, preserved radish & ground peanuts

#### **SPIT ROAST**

- Whole Australian lamb (about 16 kg) for min. 40 persons
- To provide 2 sauces :-         (madeira & fresh sariette sauce  
   (thick paenang curry gravy
- S\$40 per kg for lamb
- S\$350 for rental of rotisserie

#### **ITEMS ON MARKET PRICE**

- Roast rack of Lamb
- Fresh oysters
- Roast prime ribs with chef's special marinade
- Crayfish
- Fresh oysters

### DESSERTS

- BBQ banana split – bananas stuffed with peanut butter & chocolate chips wrapped in foil
- Lemon panna cotta with raspberry coulis
- Grilled pineapples with honey & rum with papaya sauce
- Pavlova topped with Chantilly cream & seasonal fresh fruits
- Grilled honeyed peaches & pineapples
- Grapefruits & orange wedges with Campari & orange juice
- Dark chocolate mousse dusted with roasted nuts
- Mini fruit tartlets

### DRINKS

- Fruit punch
- Fresh lime juice
- Chilled lemongrass juice
- Ice mint tea

### CHARGES

\$48 x 7% GST per head      2 breads / 6 savories / 2 desserts

\$5 x 7% GST per head      Free flow of mock tail

#### ADDITIONAL DISHES

Savory dish      \$5 x 7% GST per person

Dessert      \$3 x 7% GST per person

#### OTHER CHARGES :-

Per waiter

- \$60.00 (min. 4 hours. Overtime : \$15 per hour per staff)

Per chef

- \$80.00 (min. 4 hours. Overtime : \$20 per hour per staff)

Catering charges      \$80.00

### TERMS

**COD / Cheque to cross to "Vis-à-Vis Pte Ltd"**

**Minimum 15 Persons**

**Maximum 200 Persons**

IMPORTANT

- Kindly confirmed all final details at least 1 week prior to date of party. Your considerate co-operation is deeply appreciated.

**We will provide :-**

- 5) **BBQ pits with charcoal**
- 6) **All necessary equipment for BBQ**
- 7) **Tables with skirting for food display**
- 8) **Porcelain plates & stainless steel cutleries**
- 9) **Paper napkins**
- 10) **Food tags**

**I hope the above BBQ menu agree with you. Thank you & I look forward to your most favorable reply. Warmest regards**

# Champagne

## **Aÿ**

### **Gatinois**

10.1001 Brut Reserve 2004 \$120

### **Vilmart & C<sup>ie</sup>**

10.1003 Cœur de Cuvée 1999 \$208

10.1005 Grand Cellier N.V. \$128

## **Epernay**

10.1006 Moët et Chandon Brut Imperial N.V. \$168

10.1007 Mumm' s Gordon Rouge N.V. \$108

## **Reims**

10.1008 Veuve Cliquot Yellow Label N.V. \$128

## **Ambonnay**

10.1009 Maguet Grand Cru 2002 \$160

10.1010 Maguet Grand Cru Rose \$158

# Bourgogne Blanc

## Chassagne Montrachet

### Domaine Ramonet

10.2001	Les Vergers 1 <sup>er</sup> Cru 2003	\$128
10.2002	Les Vergers 1 <sup>er</sup> Cru 2005	\$148

## Puligny Montrachet

### Domaine Louis Carillon & Fils

10.2003	Puligny Montrachet 2003	\$125
10.2004	Puligny Montrachet 2004	\$135

### Domaine Etienne Sauzet

10.2005	Puligny Montrachet 2003	\$120
10.2006	Puligny Montrachet 2004	\$125
10.2007	Puligny Montrachet 2005	\$128
10.2008	Les Perrieres 2007	\$158

### Domaine Jean Philippe Fichet

10.2009	Les Referts 1 <sup>er</sup> Cru 2005	\$175
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### Domaine Hubert de Montille

10.2010	Cailleret 1er cru 2001	\$198
10.2011	Cailleret 1er cru 2003	\$178
10.2012	Cailleret 1er cru 2004	\$180

### Château Puligny Montrachet

10.2013	Puligny Montrachet 2005	\$135
10.2014	Les Chalumeaux 1 <sup>er</sup> cru 2004	\$155
10.2015	Batard Montrachet Grand cru 2001	\$295
10.2016	Chevalier Montrachet Grand cru 2001	\$298
10.2017	Montrachet Grand cru 2001	\$420



## Meursault

### Domaine Guy Roulot

10.2018	Les Charmes 1 <sup>er</sup> Cru 2000	\$158
10.2020	Les Tessonns ~ Clos de Mon Plaisir 1 <sup>er</sup> Cru 2003	\$148
10.2021	Les Bouchères 1 <sup>er</sup> Cru 2000	\$158
10.2022	Les Bouchères 1 <sup>er</sup> Cru 2003	\$210
10.2023	Les Luchets 1 <sup>er</sup> Cru 2005	\$145
10.2024	Les Narvaux 1 <sup>er</sup> Cru 2005	\$145
10.2025	Bourgogne Blanc 2007	\$80

### Domaine Jean Philippe Fichet

10.2026	Les Chevalières 1 <sup>er</sup> Cru 2006	\$148
10.2028	Les Gruyaches 1 <sup>er</sup> Cru 2002	\$150
10.2029	Les Gruyaches 1 <sup>er</sup> Cru 2004	\$128
10.2030	Les Gruyaches 1 <sup>er</sup> Cru 2005	\$138

## Corton

### Domaine Dubrieul-Fontaine

10.2031	Charlemagne Grand Cru 2002	\$180
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### Domaine Marius Delarche

10.2032	Charlemagne Grand Cru 2004	\$168
10.2033	Charlemagne Grand Cru 2006	\$168

## Nuit St Georges

### Domaine de L'Arlot

10.2034	Clos de l' Arlot 1 <sup>er</sup> cru blanc 2004	\$138
10.2035	Clos de l' Arlot 1 <sup>er</sup> cru blanc 2005	\$155
10.2036	La Gerbotte 2004	\$108
10.2037	La Gerbotte 2005	\$115

### Domaine Michele & Patrice Rion

10.2038	Les Terres Blanches 1 <sup>er</sup> cru blanc 2005	\$150
10.2039	Les Terres Blanches 1 <sup>er</sup> cru blanc 2006	\$145

## St Aubin

### Chateau Puligny Montrachet

10.2040	En Remilly Blanc 2005	\$112
10.2041	En Remilly Blanc 2006	\$112

## Chablis

### Domaine des Malandes

10.2042	Les Clos Grand cru 2004		\$138
10.2043	Les Clos Grand cru 2005		\$145
10.2044	Vaudesir Grand cru 2004		\$118
10.2045	Vaudesir Grand cru 2005		\$118
10.2047	Vau de Vey 1 <sup>er</sup> cru 2005		\$95

## Bordeaux Blanc

### Sauternes

10.6001	Chateau Lange Reglat	2006	\$105
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## Loire Blanc

### Bonnezeaux

10.6901	Château de Fesles	1996	\$145
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## Alsace

### Domaine Mersiol

10.7001	Gewürtraminer Grand cru		
	Vendages Tardives	2005	\$85
10.7002	Riesling Grand cru Frankstein	2005	\$78

### Guy Mersiol & Fils

10.7003	Pinot Gris Grand Cru Frankstein	2005	\$95
10.7004	Pinot Auxerrois Eleve en Muid	2006	\$68

## Bourgogne Rouge

## Monthelie

### Chateau Puligny Montrachet

10.4001 Les Dureses 2004 \$99

## Volnay

### Domaine Hubert de Montille

10.4002 Champans 1<sup>er</sup> cru 2004 \$160

10.4003 Taillepied 1<sup>er</sup> cru 2004 \$178

10.4004 Mitans 1<sup>er</sup> cru 2002 \$180

10.4005 Mitans 1<sup>er</sup> cru 2004 \$160

10.4006 Volnay 1<sup>er</sup> cru 2004 \$115

## Pommard

### Domaine Hubert de Montille

10.4007 Rugiens 1<sup>er</sup> cru 2004 \$210

### Domaine Parent

10.4008 Rugiens 1<sup>er</sup> cru 2004 \$160

10.4009 Rugiens 1<sup>er</sup> cru 2006 \$185

10.4010 Pezerolles 1<sup>er</sup> cru 2006 \$145

## Corton

### Domaine P. Dubreuil Fontaine

10.4012 Corton Bressandes Grand Cru 2003 \$175

10.4013 Corton Bressandes Grand Cru 2004 \$168

10.4014 Corton Bressandes Grand Cru 2005 \$165

10.4015 Corton Perrieres Grand Cru 2004 \$160

10.4016 Corton Perrieres Grand Cru 2005 \$165

10.4017 Corton Clos du Roi Grand Cru 2004 \$178

### Deux Montille

10.4018 Renards Grand Cru 2004 \$180

### Domaine Marius Delarche

10.4019 Renards Grand Cru 2006 \$150

10.4011 Pernand Verglesses 1<sup>er</sup> cru - Ile des Verglesses 2005 \$125

## Nuit St Georges

### Domaine de l'Arlot

10.4020 Clos de L' Arlot 2004 \$145

10.4041	Les Petit Plets 2006 <b>Domaine Georges Mugneret</b>	\$145
10.4021	Les Chaignots 1 <sup>er</sup> Cru 2004 <b>Domaine Mugneret-Gibourg</b>	\$158
10.4022	Vielles Vignes 2004 <b>Michelle &amp; Patrice Rion</b>	\$128
10.4023	Clos des Argillieres 2004	\$165
10.4024	Clos des Argillieres 2006	\$169
10.4025	Les Cailles 1 <sup>er</sup> cru 2005	\$195
10.4026	Clos St Marc 1 <sup>er</sup> cru (Monopole) 2006 <b>Domaine Robert Arnoux</b>	\$178
10.4027	Les Poizets 1 <sup>er</sup> Cru 2006 <b>Domaine Jean Grivot</b>	\$148
10.4028	Les Charmois 1 <sup>er</sup> Cru 2003 <b>Domaine Truchetet</b>	\$160
10.4029	Bourgogne Hauts Cotes de Nuits 2005	\$85

## **Vosne Romane**

	<b>Domaine Jean Grivot</b>	
10.4030	Les Bossieres 1 <sup>er</sup> Cru 2003	\$155
10.4031	Les Bossieres 1 <sup>er</sup> Cru 2006	\$148
10.4032	Echezeaux Grand cru 2006 <b>Domaine Robert Arnoux</b>	\$325
10.4033	Les Suchots 1 <sup>er</sup> Cru 2004 <b>Domaine Arnoux-Lachaux</b>	\$258
10.4034	Les Chaumes 1 <sup>er</sup> cru 2007	\$215
10.4035	Echezeaux 2007 <b>Domaine Gros Frere et Soeurs</b>	\$325
10.4038	Les Chaumes 1 <sup>er</sup> cru 2004	\$198
10.4039	Echezeaux 2004	\$228

## **Beaune**

	<b>Domaine Hubert de Montille</b>	
10.4040	Les Perrieres 2004 <b>Domaine A.F. Gros</b>	\$120
10.4042	Sauvigny Les Beaunes 1 <sup>er</sup> Cru – Le Clos des Guettes 2006	\$122

## **Chambolle Musigny**

	<b>Domaine Robert Arnoux</b>	
10.4043	Chambolle Musigny 2006 <b>Domaine Arnoux-Lachaux</b>	\$148

10.4044	Chambolle Musigny 2007 <b>Domaine Robert Groffier</b>	\$135
10.4045	Les Sentieres 2004	\$250
10.4046	Les Haut Doix 2006 <b>Domaine AF Gros</b>	\$238
10.4047	Chambolle Musigny 2006 <b>Domaine Jean Grivot</b>	\$135
10.4055	Chambolle Musigny 1 <sup>er</sup> cru – La Combe d' Orveaux 2005 <b>Domaine Lignier Michelot</b>	\$180
10.4056	Vielles Vignes 1 <sup>er</sup> cru 2007 (375 ml)	\$88

### Morey St Denis

	<b>Domaine Lignier Michelot</b>	
10.4048	Vielles Vignes 1 <sup>er</sup> cru 2006	\$135
10.4057	Vielles Vignes 1 <sup>er</sup> cru 2007 (375 ml)	\$88
10.4049	En de la rue Vergy 1 <sup>er</sup> cru 2006	\$145
10.4050	Faconnieres 1 <sup>er</sup> cru 2006	\$190

### Gevrey Chambertin

	<b>Domaine Patrice Rion</b>	
10.4051	Lavaux St Jacques 1 <sup>er</sup> cru 2006	\$165
	<b>Domaine Alain Burguet</b>	
10.4052	En Reniard 2003	\$145
10.4053	Champeaux 2007	\$208
10.4054	Champeaux 2006	\$210
10.4056	Tradition 2006	\$130
	<b>Domaine Arlaud Pere et Fils</b>	
10.4036	Gevrey Chambertin 2007	\$108
	<b>Domaine Lignier Michelot</b>	
10.4058	Cuvee Bertin 1 <sup>er</sup> cru 2007 (375 ml)	\$88

### Chassagne Montrachet

	<b>Domaine Ramonet</b>	
10.4037	Le Clos St Jean Rouge 2008	\$108

Provence

## **Chateau Les Valentines**

10.5901	Le Rouge 2005	\$78
10.5902	Le Rouge 2005 (50 ml)	\$65

# Rhône

## **Côte Rotie**

### **Domaine René Rostaing**

11.3901	La Ladonne 2006	\$240
11.3907	Cote Blonde 2006	\$280
11.3902	Les Lezandes Syrah 2007	\$75
11.3903	Côte de Languedoc – Langlade Pueche Noble Rouge 2007	\$89

### **Domaine Sylvie Vacheron**

11.3904	Chateauneuf du Pape Les Safres Rouge 2007	\$125
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### **Domaine Henri Bonneau**

11.3908	Chateauneuf du Pape 2003	\$168
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### **Domaine Claude Courtil**

11.3909	Chateauneuf du Pape – Clos des Brusquieres 2006	\$98
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### **Domaine Col St Pierre**

11.3905	Gigondas 2004	\$90
11.3906	Gigondas 2005	\$98

# Italie

## **WHITE**

11.4050	Sdricca Di Manzano Sauvignon Blanc	2007	\$85
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## **RED**

11.4001	Guidalberto – Tenuta San Guido	2007	\$135
11.4002	Le Difese – Tenuta San Guido	2007	\$85
11.4003	Montessu – Agricola Punica	2006	\$105

# Bordeaux Rouge

## St Estephe

10.5001	Château Calon Segur	2002	\$189
10.5002	Château Meyney (375 ml)	2005	\$75

## Pauillac

10.5003	Château Latour	1998	\$985
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## St Julien

10.5004	Château Gloria (375 ml)	2004	\$68
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## Haut Medoc

10.5005	Château Cissac (375 ml)	2003	\$55
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## Pomerol

10.5006	Château Le Pin	1997	\$1850
10.5007	Château Le Pin	1999	\$2580
10.5008	Château Lecuyer	2006	\$125
10.5009	Château Tournefeuille	2006	\$110

## St Emillion

10.5010	Château Quinault L' Enclos	2001	\$238
10.5012	Château Pierre de Lune	1999	\$202
10.5013	Château La Confession	2001	\$255
10.5014	Château La Grave Figeac	2006	\$125
10.5015	Château La Reverence	2006	\$135
10.5016	Château Larmande	2005	\$118

## Bordeaux Superiore

10.5017	Selection Valoe	2005	\$85
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# New Zealand

## WHITE

10.8001	Cloudy Bay Chardonnay - Marlborough	2005	\$128
10.8002	Kara Bay Sauvignon Blanc - Marlborough	2009	\$69

# California

## WHITE

11.2001	Monterey Chardonnay - Estancia Estates	2004	\$78
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## RED

11.3001	Paso Robles Cabernet Sauvignon - Sonoma / Alexander Valley	2003	\$98
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# Australia

## WHITE

11.0001	Umamu Estate Semillon / Sauvignon Blanc - Margaret River	2005	\$68
11.0002	Goldleaf Classic Chardonnay Colombard - South Eastern Australia	2007	\$68



\* Awarded Merit Medal in FHA2006 Wine & Sprits Asia Challenge, Singapore

11.0003 Lanz Thomson Viognier 2007 \$75  
- Barossa Valley, South Australia

11.1004 Stanleigh Park Vineyard Reserve Semillon 2003 \$70  
- Hunter Valley, South Australia

### RED

11.1001 Kanook Coonawara Cabernet Sauvignon 2006 \$108  
- South Australia

11.1002 Lanz Thomson Four Friends 2006 \$80  
" Chateauneuf Du Barossa" ~ Grenache, Shiraz, Mourvedre, Viognier  
- Barossa Valley, South Australia

11.1003 Goldleaf Classic Cabernet Shiraz 2007 \$70  
Merlot - South Eastern Australia

\* Awarded Merit Medal in FHA2006 Wine & Sprits Asia Challenge, Singapore

11.1004 Watershed Shades Cabernet 2007 \$98  
Sauvignon - Margaret River

11.1005 Watershed Shades Merlot 2008 \$80  
- Margaret River

\*Bronze Medal 2008 Rutherglen Wine Show

\*Bronze Medal 2008 Royal Hobart International Wine Show

\*Bronze Medal 2008 Margaret River Wine Show

11.1006 Stanleigh Park Vineyard Cabernet Sauvignon 2004 \$80  
- Hunter Valley, South Australia

11.1007 Stanleigh Park Vineyard Mudgee Reserve Shiraz 2005 \$85  
- Hunter Valley, South Australia

## House Pours

Glass 1/2 litre Bottle

### Sparkling wine

San Giuseppe - Prosecco Di N.V \$12.50 \$50 \$68

Coneglano

### White Wine

Viento Del Sur Sauvignon Blanc \$12.50 \$48 \$70 2008  
– Colchagua, Chile

Vin de Pay Chardonnay 2008 \$15.50 \$62 \$90  
– Bordeaux

Produced from the vineyard of Château Mouton Rothschild

### Rosé Wine

Chateau Mousseyron 2008 \$15.50 \$62 \$90  
– Bordeaux

### Red Wine

Vin de Pay Cabernet Sauvignon \$15.50 \$62 \$90  
2008– Bordeaux

Produced from the vineyard of Château Mouton Rothschild

Morandé Merlot 2009 \$15.50 \$62 \$90  
– Colchagua, Chile.

### Sweet Wine

Chateau Moulin de Corneil 2005 \$20.50 \$95 (50 ml)  
- Cardillac

Prices stated are subjected to a 10% service charge and other prevailing government taxes

# Wine of the Month

## White

### Burgundy

	<b>Bt</b>	<b>½ litre</b>	<b>Gls</b>
Meursault 1 <sup>er</sup> cru – Les Charmes 2000	\$128	\$86	\$21.50

- Produced from the Vineyard of **Domaine Guy Roulot**

~ A dry white with presence of citrusy fruits and hints of mineral finish.  
Pairs well with poultry, seafood & oily fish

## Red

### Bordeaux Superiore

Selection Valoe 2005	\$85	\$62	\$15.50
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~ Lush fruits that fills the palate with dark berries & cherries with hints of mineral finish and goes well with red meat & cheese

## Private Reserve

### **Bourgogne Blanc**

Domaine des Malandes

Chablis Les Clos Grand cru	2003	\$128
Chablis - Montmains 1 <sup>er</sup> cru	2005	\$92
Chablis - Vau de Vey 1 <sup>er</sup> cru	2006	\$95
<b>Château Puligny Montrachet</b>		
Puligny Montrachet Les Fôlatieres 1 <sup>er</sup> Cru	2004	\$168
St Aubin 1 <sup>er</sup> cru – En Remilly Blanc	2004	\$108

**Domaine Jean Chatron**

Chevalier Montrachet – Clos des Chevalier 2004 \$328  
Monopole Grand cru

**Domaine Louis Carillon & Fils**

Puligny Montrachet 1<sup>er</sup> cru Les Perrieres 2004 \$158

**Domaine Jean-Philippe Fichet**

Meursault 1<sup>er</sup> cru – Les Chevalières 1<sup>er</sup> Cru 2004 \$138

**Domaine Guy Roulot**

Bourgogne Blanc 2006 \$85

Meursault 1<sup>er</sup> Cru Les Tesson 2000 \$138

~ Clos de Mon Plaisir

**Domaine Ramonet**

Chassagne Montrachet - Les Morgeot 1<sup>er</sup> Cru 2003 \$138

**Bourgogne Rouge****Domaine Amiot-Servelle**

Clos de Vougeots Grand cru 2001 \$238

**Domaine Parent**

Monthelie – Les Champ Fulliot 2004 \$108

**Domaine Hubert de Montille**

Beaune 1<sup>er</sup> cru Les Sizies 2004 \$118

Bourgogne Rouge 2005 \$85

**Domaine Gros Frere et Soeurs**

Vosne Romanee 2005 \$170

**Domaine René Rostaing**

Côte Rôtie 2005 \$165