

## INTERNATIONAL WINES BY THE GLASS

A CHOICE OF PREMIUM WINES

3 WINES HK\$228 | 5 WINES HK\$328

*White & red wines serving is 100ml, Sweet wines is 90ml, Port & Sherry serving is 60ml*

SPARKLING WINES

BILLECART-SALMON BRUT RÉSERVE NV

*Classic Champagne blend, great finesse, amazing with both soft & hard cheeses*

CHAPEL DOWN VINTAGE BRUT RÉSERVE ROSE NV, KENT, ENGLAND

*Hint of rose & red fruits, exquisite with soft & strong cheeses*

WHITE WINES

DOMAINE SÉGUINOT-BORDET, CHABLIS, CHARDONNAY, BURGUNDY, FRANCE, 2016

*Hint of lemon on the nose & palate, clean & fresh, perfect to enjoy with goat or hard cheeses*

CHURTON ESTATE, SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND, 2016

*Aromatic wine with notes of stone fruits & yellow flower, creamy texture & nice minerality, great with goat, soft & blue cheeses*

STELLENRUST, 52 YEARS OLD VINES, CHENIN BLANC, STELLENBOSCH, SOUTH AFRICA, 2016

*Vibrant white wine with a long finish. Maturation in oak barrels for 9 month gives a great complexity. Great with strong & blue cheeses*

ROSÉ WINES

CHATEAU D'ASTROS, MINUIT ROSÉ, GRENACHE, PROVENCE, FRANCE, 2016

*Fine aromas of red berries and pleasant acidity, great with soft, goat or blue cheese*

RED WINES

ODDERO, BARBERA D'ALBA, SUPERIORE DOC, BARBERA, PIEDMONT, ITALY, 2014

*Black fruit & leather flavours, racy acidity & earthiness, amazing with strong & blue cheeses*

PAUL JABOULET, CROZES-HERMITAGE, "LES JALETS", SYRAH, RHONE, FRANCE, 2015

*100% Syrah from the south of the Rhone Valley, match made in heaven with mature & blue cheeses*

CHURTON ESTATE, PINOT NOIR, MARLBOROUGH, NEW ZEALAND, 2013

*Medium-bodied, rose petal & cherry fruit aromas, structured tannins & delicate finish. Best enjoyed with soft & blue cheeses*

DOMAINE BACHELET-MONNOT, BOURGOGNE ROUGE, PINOT NOIR, BURGUNDY, FRANCE, 2015

*Perfect representation of French Pinot Noir grape, amazing with hard & blue cheeses*

SWEET WINES

CHATEAU DOISY-VEDRINES, SAUTERNES, SAUVIGNON BLANC-SEMILLON, FRANCE, 2003

*Strong but delicate aromas of honey, walnut & caramel, well-known estate delivers unique experience, especially with hard cheese*

PORT & SHERRY

GRAHAM'S 20 YEARS AGED TAWNY PORT

*Light in the strong ports category, amazing with hard & blue cheeses*

GRAHAM'S 40 YEARS AGED TAWNY PORT (SUPPLEMENT HK\$30)

*Strong structure, age is definitely a great advantage for this port! Hard & blue cheeses will be a great match with it!*

KINDLY NOTIFY ONE OF OUR TEAM MEMBERS IF YOU HAVE ANY ALLERGY OR INTOLERANCE.

PRICES EXCLUSIVE OF 10% SERVICE CHARGE



## CHEESES FROM THE BRITISH ISLES & INTERNATIONAL WINES BY THE GLASS



HANDCRAFTED HOSPITALITY

## CHEESES FROM THE BRITISH ISLES

A CHOICE OF 3 CHEESES HK\$198 | ALL 6 CHEESES HK\$328

### KIRKHAM'S LANCASHIRE

The last farmhouse raw-milk Lancashire in the world and made with the milk of the Kirkham family's 40 Holstein Friesian cows gives an unique crumbly texture.

### LINCOLNSHIRE POACHER

Located on the Eastern edge of the Lincolnshire Wolds, made using unpasteurized cow's milk. In summer it has long, sweet pineapple flavours, whilst in winter it can be rich and almost meaty. Generally, the texture is smooth, close, dense and creamy, almost like a Comté.

### TUNWORTH

A camembert-style cheese produced in Hampshire with a delicate, papery rind & a classic, creamy paste; flavours are nutty, vegetal & milky and are long lasting and harmonious.

### BERKSWELL

Produced at Ram Hall Farm near Berkswell in the West Midlands this cheese is made with unpasteurized ewes milk using the traditional method. It takes at least four months to mature. Sweet and nutty with a definite tang on the finish.

### TYMSBORO

Made by Mary Holbrook at the Sleight Farm in Somerst from the milk of her own mixed-herd cows and goats, the cheese has a silky & bone-white interior and a yellow, translucent breakdown under the rind. Bright acidity when young with savoury & peppery flavours developing with age. A true original English goat cheese.

### COLSTON BASSETT STILTON

Located near Nottingham, Colston Basset is one of the smallest dairies in the UK. This pasteurized cow's milk Stilton is made the traditional way using hand ladled curd & animal rennet not found at any other Stilton maker. The flavour is earthy & lactic, balanced by the richness of the blue mold and butter.

All cheeses are serve with walnut and raisin bread & grandma's recipe onion jam

## INTERNATIONAL WINES BY THE GLASS

A CHOICE OF HOUSE WINES

3 WINES HK\$168 | 5 WINES HK\$268

*White & red wines serving is 100ml, Sweet wines is 90ml, Port & Sherry serving is 60ml*

### SPARKLING WINES

CHAPEL DOWN BRUT RÉSERVE NV, KENT, ENGLAND

*Fine blend of Chardonnay, Pinot Noir, Pinot Meunier & Pinot Gris, great with hard cheeses*

### WHITE WINES

DOMAINE HENRI WEBER, RIESLING, ALSACE, FRANCE, 2015

*Delicate citrus notes with a nice acidity makes it a nice match with soft & goat cheeses*

TENUTA SANT'HELENA, PINOT GRIGIO, FRIULI, ITALY, 2015

*With floral notes that mingle with almonds & walnuts, this well-balanced & full-bodied wine goes very well with hard cheeses*

CHATEAU FAVRAY, POUILLY-FUMÉ, SAUVIGNON BLANC, LOIRE VALLEY, FRANCE, 2016

*Floral nose, pronounced minerality & fruitiness on the palate, good match with mature cheeses*

CHATEAU PUYGUERAUD, SEMILLON-SAUVIGNON BLANC, BORDEAUX, FRANCE, 2013

*Full-bodied white wine with aromas of fresh agrumes, perfect to enjoy with goat or soft cheeses*

### ROSÉ WINES

CHATEAU LES VALENTINES, LE CAPRICE DE CLEMÉNTINE ROSÉ, GRENACHE, PROVENCE, FRANCE, 2016

*Light aromas of strawberries & peach with a light acidity, perfect with strong & mature cheeses*

### RED WINES

CASTELLO ROMITORIO, CHIANTI COLLI SENESI, SANGIOVESE, TUSCANY, ITALY, 2015

*Notes of dark fruits & earthy notes, perfect with mature & strong cheeses*

LA GAFFELIERE, COMTESSE DE MALET ROQUEFORT, MERLOT-CABERNET FRANC, BORDEAUX, FRANCE, 2015

*Aromas of blackcurrant & plum with a scent of tree leaves, accompanies well soft & mature cheeses*

BODEGA COLOME, EL ARENAL LOTE ESPECIAL, MALBEC, CALCHAQUI, ARGENTINA, 2015

*Full bodied red wine with flavours of black fruits & strong tannins, find its match with soft & mature cheeses*

### SWEET WINES

PRUNOTTO MOSCATO D'ASTI DOCG, MOSCATO, PIEDMONT, ITALY, 2016

*Slightly sparkling & fresh with some aromas of peach & orange, the ladies favourite!*

DOMAINE CAUHAPÉ, BALLETT D'OCTOBRE, JURANCON, PETIT MANSENG, FRANCE, 2016

*Medium bodied sweet wine with honey flavours, nice freshness & citrus notes*

### PORT & SHERRY

GONZALEZ BYASS, 9 YEARS AGED PEDRO XIMENEZ

*Mature sherry with nice elegance, rich & sweet. Perfect with hard cheeses*

### GRAHAM'S TAWNY PORT

*With this young & aromatic port (served chilled), enjoy your cheese selection in true British style!*

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