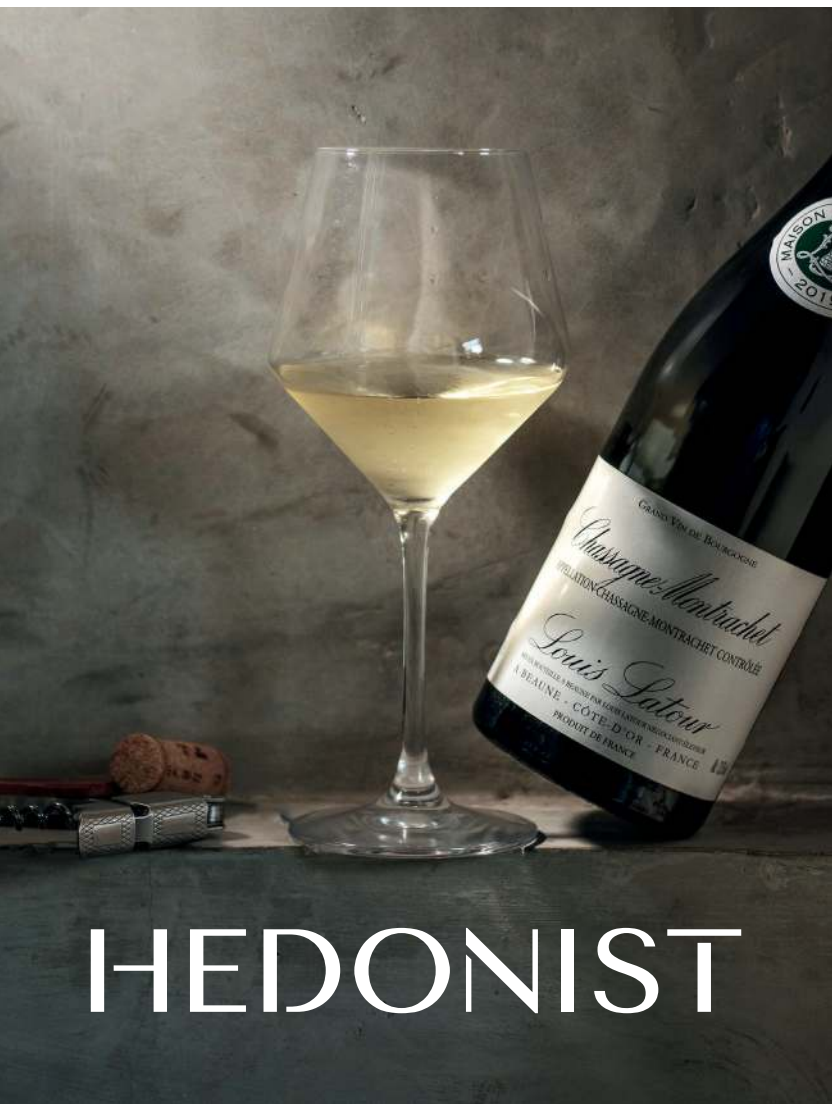
# Wine




# HEDONIST

# SPARKLING

**BACIO DELLA LUNA Blanc de Blancs Millesimato Extra Dry** **930**

Region: Veneto, Italy
Method: tank method (Charmat)
Grapes: Chardonnay, Pinot Blanc
Taste notes: pear, citrus, minerals
Best with: apetizers, shellfish, vegetarian

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**CALALENTA Rosato - Fantini** **990**

Region: Abruzzo, Italy
Method: tank method (Charmat)
Grapes: Merlot
Taste notes: berries, citrus, almond blossom
Best with: apetizers, shellfish, vegetarian

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**CAVA "Cordon Negro" Brut - Freixenet** **1050**

Region: Catalonia, Spain
Method: traditional method
Grapes: Macabeo, Xarello, Parellada
Taste notes: apple, citrus, almond blossom
Best with: seafood, apetizers

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**PROSECCO Superiore Valdobbiadene Brut - Mionetto** **1100**

Region: Veneto, Italy
Method: tank method (Charmat)
Grapes: Glera
Taste notes: golden apple, honey, candied citron
Best with: cured meat, shellfish, apetizers

# CHAMPAGNE

**LANSON Black Label Brut** **3200**

Region: Champagne, France
Method: traditional method
Grapes: Pinot Noir, Chardonnay, Pinot Meunier
Taste notes: Bouquet of ripe fruits, citrus notes, honey
Best with: shellfish, salmon, tuna

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**MOET&CHANDON Imperial Brut** **3800**

Region: Champagne, France
Grapes: Pinot Noir, Pinot Meunier, Chardonnay
Taste notes: apple, pear, baked bread
Best with: shellfish, salmon, tuna

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**VEUVE CLIQUOT Brut** **3800**

Region: Champagne, France
Grapes: Pinot Noir, Pinot Meunier, Chardonnay
Taste notes: brioche, lemon, white flowers
Best with: shellfish, salmon, tuna

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**LOUIS ROEDERER Collection Brut** **4200**

Region: Champagne, France
Grapes: Pinot Noir, Chardonnay, Pinot Meunier
Taste notes: lemon pie, jasmine, brioche
Best with: shellfish, salmon, tuna

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**LOUIS ROEDERER Cristal 2014** **12000**

Region: Champagne, France
Grapes: Pinot Noir, Chardonnay, Pinot Meunier
Taste notes: nectarine, candied fruits
Best with: shellfish, salmon, tuna

# WHITE WINE

**VERDEJO - Bodegas Beronia** **950**

Region: Rueda, Spain
Grapes: Verdejo
Taste notes: tropical fruits, green herbs, citrus
Best with: shellfish, vegetarian

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**CHARDONNAY - 19 Crimes** **1000**

Region: Victoria, Australia
Grapes: Chardonnay
Taste notes: creamy, peach and nectarine with hints of honey
Best with: vegetarian, poultry, salmon, tuna

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**SAUVIGNON BLANC "Organic White Blend" - Casa Silva** **1050**

Region: Colchagua Valley, Chile
Grapes: Sauvignon Blanc
Taste notes: citrus, tropical and herbaceous aromas
Best with: shellfish, vegetarian

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**SAUVIGNON BLANC - Babich** **1170**

Region: Marlborough, New Zealand
Grapes: Sauvignon Blanc
Taste notes: citrus, tropical and herbaceous aromas
Best with: shellfish, vegetarian

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**RIESLING "Volratz 1573" Qualitatswein Trocken - Schloss Vollrads** **1200**

Region: Rheingau, Germany
Grapes: Riesling
Taste notes: green apples, citrus, mineral
Best with: shellfish, poultry, spicy food

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**VINHO VERDE "Muros Antigos" - Anselmo Mendes** **1200**

Region: Vinho Verde, Portugal
Grapes: Loureiro, Avesso, Albarino
Taste notes: green apple, citrus, freshness
Best with: shellfish, poultry, spicy food

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**GRUNER VELTLINER "Vision" - Markus Huber** **1250**

Region: Lower Austria, Austria
Grapes: Gruner Veltliner
Taste notes: lime, green apple, spice
Best with: shellfish, poultry, spicy food

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**SAUVIGNON BLANC - Leeuwin Estate** **1700**

Region: Margaret River, Australia
Grapes: Sauvignon Blanc
Taste notes: lime leaves, jasmine, vanilla pod
Best with: shellfish, vegetarian

All prices are in thousand IDR and are subject to 10% government tax & 7% service charge

**PINOT GRIGIO "Dama con l'Ermellino" - Da Vinci I Capolavori** **1100**

Region: Emilia-Romagna, Italy
Grapes: Pino Grigio
Taste notes: ripe pear, dried fruit and meadow flowers
Best with: shellfish, vegetarian

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**ALASTRO - Planeta** **1200**

Region: Sicily, Italy
Grapes: Grekaniko, Sauvignon Blanc
Taste notes: grapefruit, peach, tropical fruit
Best with: shellfish, vegetarian, apetizers

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**VERMENTINO "Belguardo" - Mazzei** **1300**

Region: Tuscany, Italy
Grapes: Vermentino
Taste notes: citrus, herbs, minerality
Best with: shellfish, vegetarian

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**GAVI DI GAVI "Grifo del Quartaro" - Enrico Serafino** **1500**

Region: Piedmonte, Italy
Grapes: Cortese
Taste notes: lime, kiwi, jasmine
Best with: pasta, chellfish, apetizers

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**SHARIS - Livio Felluga** **1650**

Region: Friuli, Italy
Grapes: Chardonnay, Ribolla Gialla
Taste notes: apples, pear, lime zest
Best with: apetizers, vegetarian, shellfish

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**GEWURZTRAMINER - Hugel** **1700**

Region: Alsace, France
Grapes: Gewurztraminer
Taste notes: lychee, melon, minerals
Best with: salmon, tuna

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**SANCERRE "Les Hautes Roches" - Calvet** **1950**

Region: Val de Loire, France
Grapes: Sauvignon Blanc
Taste notes: crisp and zesty with tangy acidity.
Elderflower and minerality
Best with: shellfish, vegetarian

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**CHABLIS - Bouchard Aine&Fils** **1950**

Region: Bourgogne, France
Grapes: Chardonnay
Taste notes: cream, lemon, honey, stone
Best with: cheese, paultry, shellfish

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**POUILLY-FUME Blanc - Henri Bourgeois** **2050**

Region: Val de Loire, France
Grapes: Sauvignon Blanc
Taste notes: citrus, flint, minerality
Best with: shellfish, vegetarian

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**MARSANNAY Blanc - Domaine Geantet-Ponsiot 2200**

Region: Bourgogne, France
Grapes: Chardonnay
Taste notes: yellow apple, florals, honey
Best with: cheese, paultry, shellfish

## ROSE WINE

**CASSIOPEA Rosato - Poggio al Tesoro** **1100**

Region: Tuscany, Italy
Grapes: Merlot, Cabernet Franc
Taste notes: citrus, rose petals and spices
Best with: shellfish, vegetarian, poultry

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**"M DE MINUTY" Rose** **1600**

Region: Provence, France
Grapes: Grenache, Syrah
Taste notes: red fruits, peach, apricot
Best with: shellfish, vegetarian, poultry

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# RED WINE

### MALBEC - Kaiken 990

Region: Mendoza, Argentina
Grapes: Malbec
Taste notes: oak, black fruits, pepper
Best with: beef, lamb

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### CABERNET SAUVIGNON Reserva - Mi Terruno 1050

Region: Mendoza, Argentina
Grapes: Cabernet Sauvignon
Taste notes: oak, black fruits, pepper
Best with: beef, lamb

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### SHIRAZ "Varietal Series" - Tempus Two 1250

Region: South Eastern Australia, Australia
Grapes: Shiraz
Taste notes: blackberry, pepper, spice
Best with: pasta, beef

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### TEMPRANILLO "Coronas" - Torres 1300

Region: Catalonia, Spain
Grapes: Tempranillo
Taste notes: cherry and black plums on a background of green coffee
Best with: pasta, beef

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### PINOT NOIR - Cloudy Bay 2300

Region: Marlborough, New Zealand
Grapes: Pinot Noir
Taste notes: black cherry, pepper, leather
Best with: lamb, beef, pasta

All prices are in thousand IDR and are subject to 10% government tax & 7% service charge

**CHIANTI - Tenute Rossetti** **1100**

Region: Tuscany, Italy
Grapes: Sangiovese
Taste notes: red fruits, iris and violet
Best with: lamb, beef, pasta

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**VALPOLICELLA - Corte Giara** **1250**

Region: Veneto, Italy
Grapes: Corvina, Rondinella, Molinara
Taste notes: violet, red-skinned berry, nutmeg
Best with: pasta, poultry, beef

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**PRIMITIVO DI MANDURIA "Sessantanni" - Cantine San Marzano** **2250**

Region: Puglia, Italy
Grapes: Primitivo
Taste notes: dark berries, leather, tobacco leaf
Best with: lamb, beef, pasta

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**BARBARESCO - Batasiolo** **2300**

Region: Piedmonte, Italy
Grapes: Nebbiolo
Taste notes: dried rose, herbs, and cherries
Best with: lamb, beef, pasta

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**BRUNELLO DI MONTALCINO - Leonardo da Vinci 2016** **2800**

Region: Tuscany, Italy
Grapes: Sangiovese
Taste notes: cherry marinated in spirits, prune, roasted coffee bean
Best with: lamb, beef, pasta

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**BAROLO "Monclivio" - Enrico Serafino** **2950**

Region: Piedmonte, Italy
Grapes: Nebbiolo
Taste notes: sour cherry, herbs, dried pink roses
Best with: lamb, beef, pasta

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**CHATEAUNEUF-DU-PAPE - Chateau Maucoil** **3100**

Region: Chateaneuf Du Pape, Val du Rhone, France
Grapes: Grenach, Syrah, Mourvedre
Taste notes: herbal, red fruits with crispness
Best with: lamb & beef

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**CHATEAU PAVEIL DE LUZE Cru Bourgeois 2014** **3200**

Region: Margaux, Bordeaux, France
Grapes: Cabernet Sauvignon, Merlot
Taste notes: herbal, red fruits with crispness
Best with: beef

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**LES GRANDES TERRASSES Rouge - Paul Jaboulet Aine** **3200**

Region: Val du Rhone, France
Grapes: Syrah
Taste notes: red and black fruits, spices and licorice
Best with: lamb & beef

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**CHATEAUNEUF-DU-PAPE - Vidal-Fleury 2020** **3500**

Region: Chateaneuf Du Pape, Val du Rhone, France
Grapes: Grenach, Syrah, Mourvedre
Taste notes: herbal, red fruits with crispness
Best with: lamb & beef

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**MOULIN-A-VENT - DomaineAnne-Francoise Gros** **3800**

Region: Beaujolai, France
Grapes: Gamay
Taste notes: cranberry, clove, forest
Best with: chicken & duck

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**CHASSAGNE-MONTRACHET - Louis Latour 2019** **4200**

Region: Bourgogne, France
Grapes: Pinot Noir
Taste notes: red and black fruits, vanilla, oak
Best with: duck & chicken/ beef

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**CHATEAU DE FERRAND Grand Cru Classe 2016** **4300**

Region: Bordeaux, France
Grapes: Cabernet Sauvignon, Merlot
Taste notes: black cherry, plum, vanilla, cream
Best with: duck & chicken/ beef

All prices are in thousand IDR and are subject to 10% government tax & 7% service charge

# WINE BY GLASS

## Sparkling

**BACIO DELLA LUNA Blanc de Blancs Millesimato Extra Dry** **155**

Region: Veneto, Italy
Method: tank method (Charmat)
Grapes: Chardonnay, Pinot Blanc
Taste notes: pear, citrus, minerals
Best with: apetizers, shellfish, vegetarian

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**CALALENTA Rosato - Fantini** **165**

Region: Treviso, Italy
Method: tank method (Charmat)
Grapes: Merlot
Taste notes: berries, citrus, almond blossom
Best with: apetizers, shellfish, vegetarian

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**PROSECCO Superiore Valdobbiadene Brut - Mionetto** **185**

Region: Treviso, Italy
Method: tank method (Charmat)
Grapes: Glera
Taste notes: golden apple, honey, candied citron
Best with: cured meat, shellfish, apetizers

All prices are in thousand IDR and are subject to 10% government tax & 7% service charge

## White

**CHARDONNAY - 19 Crimes** **170**

Region: Victoria, Australia
Grapes: Chardonnay
Taste notes: creamy, peach and nectarine with hints of honey
Best with: vegetarian, poultry, salmon, tuna

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**PINOT GRIGIO "Dama con l'Ermellino" - Da Vinci I Capolavori** **185**

Region: Emilia-Romagna, Italy
Grapes: Pino Grigio
Taste notes: ripe pear, dried fruit and meadow flowers
Best with: shellfish, vegetarian

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**SAUVIGNON BLANC - Babich** **195**

Region: Marlborough, New Zealand
Grapes: Sauvignon Blanc
Taste notes: citrus, tropical and herbaceous aromas
Best with: shellfish, vegetarian

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**RIESLING "Volratz 1573" Qualitatswein Trocken - Schloss Vollrads** **200**

Region: Rheingau, Germany
Grapes: Riesling
Taste notes: green apples, citrus, mineral
Best with: shellfish, poultry, spicy food

## Red

**MALBEC - Kaiken** **165**

Region: Mendoza, Argentina
Grapes: Malbec
Taste notes: oak, black fruits, pepper
Best with: beef, lamb, poultry

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**CHIANTI - Tenute Rossetti** **185**

Region: Tuscany, Italy
Grapes: Sangiovese
Taste notes: red fruits, iris and violet
Best with: beef, poultry

All prices are in thousand IDR and are subject to 10% government tax & 7% service charge

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