CHAMPAGNE

CHAMPAGNE LÉTÉ VAUTRAIN BRUT NV

Anchors of baking brioche, lemon and hints of leesy notes presage a smooth, bready nose. The palate shows toasty notes, a touch of mushroom and a finish that is light and balanced, crisp and clean. This Champagne is mouth-wateringly drinkable.

BOLLINGER SPECIAL CUVÉE NV

The famous house of Mme Lily Bollinger produces a mighty, full-bodied Champagne of great class. Delightfully pale gold in colour, the mousse is light and persistent. Densely packed apple and pear fruits give way to a texturally creamy, caramel-like finish. An Absolutely Fabulous Champagne!

DRAPPIER BRUT NATURE SANS SOUFRE

Very fresh nose evoking pear, lemon and hazelnuts. On the palate, a very dry, mineral and refreshing mouthful of racy blood orange and lemon zest. The finish is mouth-watering and lengthy. Stunning.

LAURENT PERRIER

Crisp, fresh and elegant, reflects the essence of Champagne. Laurent Perrier House style. The color is a pale golden hue, with fine and persistent bubbles. The nose is fresh and delicate, showing good complexity with hints of citrus and white fruit.

PANNIER BRUT

Perfect balance of the three Champagne grape varieties, this fresh and harmonious champagne combines the notes of broccoli, pastis and asparagus flowers with fresh fruit aromas.

GOSSET GRAND RESERVE MILLESIME

The oldest Champagne house in the world, created in 1764. Their Grand Reserve is an elegant blend of Chardonnay, Pinot Noir and Pinot Meunier and shows all the hallmarks of Champagne including a rich but restrained palate, a creamy mousse and supple fine bead.

PERRIER-JOUET BELLE EPOQUE

This sublime and consistent Grand Brut reflects the House tradition: a blend 21% Chardonnay, 35% Pinot Noir and 44% Pinot Meunier, a wine which is light and elegant from the exceptional quality of the Chardonnay component. Exceptionally elegant.

DOM PERIGNON VINTAGE BRUT

The soft delicate flaxens continue while the senses are tickled by the most delicate of fine bubbles. Though this is a fine delicate wine, the complexity is astounding, along with its length. Sumptuous.

SAKE

HONJOZO AKASHI-TAI KATSUYAMA "EU" 70

Slightly lighter in style than other types of Sake, using high-quality rice and a small amount of brown rice to create a crisp, dry and easy to drink sake.

Category: Honjozo

Style: dry. Medium body

Alcohol: 15% vol.

JUNMAI AMABUKI "ROSE" 85

This sake features a light rosé colour. Wildberries on the nose with an elegant mild taste.

Category: Junmai

Rice: Sagano Hana, Shikoku

Style: fruity. Medium Sweet

Alcohol: 15% vol.

JUNMAI DAIGINJO DASSAI 90

Mild and fruity with aromas reminiscent of murasu grapes. Mild acidity on the palate. Light-bodied with a fine finish.

Category: Junmai Daiginjo

Rice: Yamada Nishiki, 50% pol.

Style: fruity. Medium Dry

Light-Bodied

Alcohol: 14% vol.

JUNMAI GINJO FUKUJU "KOBE CLASSIC" 95

This perfectly balanced premium sake is from the traditional sake village Nada in Kobe. Spicy aroma and mild but complex flavors pair exceedingly with fish and vegetables.

Category: Junmai Daigo

Rice: Rengei Yumemakura, 60% pol.

Style: fruity. Medium Dry

Light-Bodied

Alcohol: 15% vol.

JUNMAI FUKUJU "AWSASAKI SPARKLING" 100

A lively combination of sweet and fresh flavors with fine sparkles from bottle fermentation. The low alcohol content and mild acidity are easily digestible.

Category: Junmai Daigo

Rice: Rengei Yumemakura, 60% pol.

Style: fruity. Medium-Sweet Sparkling

Alcohol: 6% vol.

JUNMAI KATSUYAMA "EN" 105

Mild and pleasant sake with vibrant notes of banana and pear. Made from the excellent Houtsumaru rice this sake is of the highest quality.

Category: Junmai

Rice: Houtsumaru, 50% pol.

Style: fruity. Medium-Dry, Med-Dry

Alcohol: 15% vol. Alcohol: 6% vol.

JUNMAI GINJO 25

Slightly lighter in style than other types of Sake, using high-quality rice and a small amount of brown rice to create a crisp, dry and easy to drink sake.

Category: Junmai GINJO

Rice: Kome Biraki, 70% pol.

Style: fruity. Full-Bodied, Med-Sweet

Alcohol: 12% vol.

JUNMAI GINJO SAKURA MASAMUNE "KOBE SAKURA "BELL" 20

This sake was composed as a pairing to French cuisine. Because of its rich Umami and the fine sweetness it also harmonizes well with meat, cheese and desserts.

Category: Junmai

Rice: Yamada Nishiki, 80% pol.

Style: Dry. Full-Bodied

Alcohol: 15% vol.

JUNMAI SAKURA MASAMUNE "YEAST NO. 1" 12

Brewed with the legendary yeast no. 1, which was developed by sakura Masamune in 1906. Clear and dry taste. Extremely versatile with lots of different food types.

Category: Junmai

Rice: Yamada Nishiki, 70% pol.

Style: medium. Medium body

Alcohol: 15% vol.

JUNMAI RIHAKU "DREAMY CLOUDS" 16

This is a "sugoi" sake which contains rice particles. Fragrant and dusty nose with tender acidity. Shakes lightly before opening.

Category: Junmai

Rice: Gojikakumangoku, 58% pol.

Style: Cloudy, Dry

Alcohol: 15% vol.

NANBU BIJIN GINJO 10

This Ginjo is pasteurized only once and has an excellent Hitomebore rice this sake perfectly balances sweet and fresh flavors with fine sparkles from bottle opening.

Category: Junmai

Rice: Hitomebore, 55% pol.

Style: medium dry, medium body

Alcohol: 15% vol.

SHOCHU LIQUEUR MENO "YUZU" 17

This liqueur has an intensive aroma of Yuzu (bitter lemon) with a typical light bitterness in the taste. Very fruity and lots of fun to drink throughout the meal.

Category: Shochu Liqueur

Style: fruity. Medium-Sweet

Alcohol: 8% vol.

COCKTAILS

PINK PEPPERCORN SOUR

A beautiful Vodka based cocktail with sweet notes of Honey and Vanilla with a fresh, sharp finish of Pink Peppercorn. Ideal to awaken the palate.

EASTERN PROMISE

A long refreshing drink, combining floral Hibiscus petals with Bombay East Gin, Sake and Sweet Lemongrass and topped with Lemomade.

PEACH SAKé

Sweet Peach Sake Toddy blended with herbal Benedictine liqueur to enhance the subtle flavours of Horjoso Sake. Served over crushed ice, a great drink for those new to sake.

TASTE OF LIME

Kaffir Lime syrup, Lime juice and zest, a touch of Chartreuse for depth and Taquara Rangpur Gin. A short, sharp cocktail that showcases lime to its fullest.

CUCUMBER LYCHEE MARTINI

Muddled fresh Cucumber with fresh Lime juice and a touch of sugar syrup shaken with Gin, Vodka and Lychee Liqueur. A fresh, dry and floral cocktail.

APRICOT GINGER PISCO SOUR

Fresh Ginger and Apricot Brandy Liqueur with Pisco, Lemon juice and Egg white. Our twist on the Pisco Sour; great before food or to cleanse your palate.

COCORANDER

Havanna 3yo Rum with Coconut puree, Pineapple puree, Lime juice, sugar syrup, fresh Coriander and Pink Peppercorns, served over crushed ice.

APEROL SAKé

Aperol, Sake, Peppermint, fresh Passion fruit together with fresh Lemon juice and Sugar syrup. A tart and fruity, full bodied drink.

ABSOLUT ASIAN

Vanilla Vodka, Lemongrass syrup, fresh lime, Rhubarb and Elderflower Liqueur. A refreshing drink to be enjoyed at any time.

GIN GARDEN

Hendrika Gin, fresh Apple and Cucumber shaken with St Germain Elderflower Liqueur. A refreshing drink to be enjoyed at any time.