

# BREAKFAST MENU

7AM - 3PM

## THE EGG SOCIETY

For those who love a good egg moment

### THE SIMPLE LIFE

Eggs your way, House sourdough toast, House fruit preserve

Add Bacon 40k, Thick-cut bacon 45k, Jono's chorizo 50k

### GREEN EGGS

Sunny-side-up eggs, Herbs, Garlic, Tahini, Sourdough toast

Add Ham 30K

### PARMESAN PARTY

Croissant basket, Scrambled eggs, Shaved parmesan

Add Avocado 30k

### CROISSANT & EGGS

Buttery scrambled eggs, Freshly baked croissant, Crème fraîche, Chives

### SHUKA SHUKA

Croissant basket, Eggs, Shakshouka, Tomatoes, Cumin, Paprika, Chilli

Add Jono's chorizo 50k

### TAMAGO GO

Japanese omelette, Miso buttered shokupan toast, Pickled daikon, Frisee, Sesame, Togarashi

Add Bacon 40k, Thick-cut bacon 45k

### THE BESTEST SCRAMBLE

Silky scrambled eggs, Mascarpone, Brown butter, Caviar, Chive dust, Chopped chives, Sourdough toast

Add Bacon 40k, Thick-cut bacon 45k Toulouse sausage 40k

### VAMOS A LA PLAYA

Crispy potato terrine, Fried eggs, Confit tomatoes, Potato foam, Roasted kale, Romesco, Herb aioli

Add Jono's chorizo 50k

### OMELETTE IMPERIAL

3 egg omelette, Truffled Java brie & Potato mousse, Leaves, Sourdough

### SAFFRON BENEDICT

Poached eggs, Saffron hollandaise, Grilled asparagus, Potato rosti

Add Smoked ham 30k, Smoked billfish 30k

### LOBSTER LUX

Poached lobster, bonito egg salad, fried flatbread, Crispy chilli oil

60

### BIG ULU'S

Half boiled eggs, Smoked ham, Emmental, Labneh, House pickles, Salad, House sourdough toast, French butter, Honeycomb, House fruit preserve

140

80

### STEAK & EGGS

150g Australian ribeye, Sunny-side-up eggs, Potato rosti, Red pepper tapenade, Cress

170

80

### THE DAILY TOAST

Because everything tastes better on toast  
Gluten free option available

85

### PEARY SHMEARY

Layers of fresh pear & Sautéed pear, Brie, Olive oil, Thyme-infused honey, Sourdough toast

80

90

### EURO KOOK

House sourdough toast, Smoked ham, Emmental, House pickles, House fruit preserve

80

90

### WOKE FOLK

Labneh on house sourdough toast, Cherry tomato, Avocado, Basil, Greens, Harissa, Balsamic, EVOO

80

Add Poached/fried egg 15k, Toulouse sausage 40k, Bacon 40k, Thick-cut bacon 45k

90

### BABA TOAST

Baba ganoush, Sautéed mushrooms, Poached egg, Crispy fried golden onions, House sourdough

90

Add Bacon 40k, Smoked ham 30k

110

### YALLA HABIBI

Sourdough toast, Hummus, Chickpeas, Tahini, Cherry tomatoes, Pomegranate molasses, Smoked paprika, House pickles, Fresh herbs

90

Add Poached/fried egg 15k, Toulouse sausage 40k, Scrambled eggs/omelette 40k

120

### IKEASAN

Rye bread, soy poached Bill fish, mayak eggs, cucumber, yuzu kosho crème fraîche

100

120

### BURRATA TA

Burrata, Avocado, Sun-dried tomato & walnut pesto, Basil, Sourdough toast

130

Add Bacon 40k, Thick-cut bacon 45k

130

Please inform our staff if you have any dietary preferences



VEGAN



VEGETARIAN



GLUTEN FREE



DAIRY FREE

## SWEET MORNINGS AHEAD

Because mornings deserve a little sugar

<b>OG FRUIT BOWL</b> <span>🌱</span>	80
Seasonal fruit, House granola, Wildflower honey, Dairy or coconut yogurt	
<b>PORRIDGE OF THE GODS</b> <span>🌱</span> <span>GF</span>	80
Black rice porridge, Pandan coconut milk, Palm sugar, Seasonal fruits, Sesame & cashew butter	
<b>PEAR AFFAIR</b> <span>🌱</span>	80
Cinnamon poached pear, Vanilla labneh, Berry compote, Granola	
<b>PISANG MAS</b> <span>🌱</span>	80
3 french crêpes, Banana, Walnuts, Cinnamon, Golden syrup, Cream	
<b>NEW YORK PANCAKES</b> <span>🌱</span>	85
Whipped salted butter and burnt honey-maple glaze	
Gluten free option available Add Bacon 40k, Thick-cut bacon 45k	
<b>THE YESNESS</b> <span>🌱</span>	90
3 french crepes, Belgian chocolate ganache, Strawberries, Nuts, Mascarpone, Golden syrup	

## THE BAGEL BAR

A bagel a day keeps the hunger away

<b>CREAM B</b> <span>🌱</span>	40
Toasted bagel, Cream cheese	
<b>BAGELOUMI</b> <span>🌱</span>	75
Toasted bagel, Scrambled eggs, Halloumi, Burnt tomato relish, Shaved parmesan	
<b>BACON MELT</b>	80
Toasted bagel, Bacon, Emmental, Burnt tomato relish	
Change to Thick-cut bacon 20k Add Poached/fried egg 15k	

## Bakery

Subject to availability. Please check bakery counter

<b>CINNAMON ROLL</b>	30
<b>CROISSANT</b>	35
<b>PAIN AU CHOCOLAT</b>	40
<b>ALMOND CROISSANT</b>	45
<b>PAIN SUISSE</b>	45
<b>TOMATO CHEESE, BASIL CROISSANT</b>	45
<b>FRUIT DANISH</b>	45
<b>HAM &amp; CHEESE CROISSANT</b>	50

## Add-ons

<b>150G AUSTRALIAN RIB-EYE STEAK</b>	120
<b>JONO'S CHORIZO</b>	50
<b>BACON</b>	40
<b>THICK-CUT BACON</b>	45
<b>TOULOUSE SAUSAGE</b>	40
<b>SMOKED HAM</b>	30
<b>SMOKED BILLFISH</b>	30
<b>POACHED/FRIED EGG</b>	15
<b>SCRAMBLED / OMELETTE EGGS</b>	40
<b>BURRATA</b>	80
<b>JAVA BRIE</b>	40
<b>HALLOUMI</b>	35
<b>EMMENTAL CHEESE</b>	30
<b>CREAM CHEESE</b>	30
<b>AVOCADO</b>	30
<b>ASPARAGUS</b>	30
<b>POTATO TERRINE</b>	25
<b>POTATO ROSTI</b>	25
<b>GRILLED TOMATO</b>	25
<b>FRESH CHERRY TOMATOES</b>	25
<b>PICKLES</b>	20
<b>CUCUMBER</b>	20
<b>KALE</b>	20
<b>SALAD</b>	20
<b>MUSHROOMS</b>	35
<b>SHOKUPAN TOAST</b>	25
<b>SOURDOUGH TOAST</b>	20
<b>GLUTEN FREE BREAD</b>	20
<b>FRENCH BUTTER</b>	15
<b>HOUSE FRUIT PRESERVE</b> Strawberry or Passion fruit	10
<b>VEGEMITE</b>	10
<b>GRANOLA</b>	20
<b>MAPLE SYRUP</b>	10
<b>HONEY</b>	15
<b>YOGHURT</b>	20
<b>COCONUT YOGHURT</b>	20

# DRINKS MENU

## Coffee

### CHOOSE YOUR BEANS

#### STRIKE MISSION INDONESIA & BRAZIL

Chocolate, Punchy, Orange  
Roast: Medium to dark

#### SHOULDER HOPPER PAPUA NEW GUINEA & ETHIOPIA

Citrus, Bright Stone Fruit, Delicate  
Roast: Light

ESPRESSO	30
LONG BLACK	30
PICCOLO	35
LATTE	40
CAPPUCCINO	40
MACCHIATO	40
FLAT WHITE	40

Large option for Latte, Cappuccino & Flat White for an additional 10k

## Tea

ENGLISH BREAKFAST	30
CHAMOMILE	30
EARL GREY	30
GREEN TEA	30
BLACK TEA	30

## Specials

MOCHA	35
Large option for additional 10k	
64% BELGIAN HOT CHOCOLATE	45
Large option for additional 20k	
MATCHA	50
Large option for additional 10k	
LAVENDER MATCHA	60
Lavender Syrup, Coconut Cream, Blue Spirulina	

## Add-ons

ICE	5
OAT   SOY	10
EXTRA SHOT	10
HOUSE MADE ALMOND MILK	15

## Juices

SINGLE JUICE	45
Fuji Apple   Mandarin	
HERBALIST	60
Cucumber, Parsley, Mint, Fuji Apple, Bali Greens, Lemon, Basil	
SOL	60
Watermelon, Mandarin, Lime, Mint	
ANTIDOTE	60
Beetroot, Pineapple, Ginger, Coconut Water, Black Pepper	

## Smoothies

INDAH	80
Lychee, Raspberry, Banana, House Made Almond Milk, Date Paste, Coconut Cream	
SPF	80
Passionfruit, Mango, Banana, House Made Almond Milk, Coconut Cream, Date Paste, Beetroot	
MAGENTA 13	80
Dragonfruit, Strawberry, Banana, House Made Almond Milk, Coconut Cream, Sea Salt, Blue Spirulina	

## Coolers

ORANGE CINNAMON ICE TEA	50
Black tea, Orange, Cinnamon, Citrus	
HOMEMADE LIMONADA	50
Fresh lemon juice, Lemon zest syrup, Soda	
ICE JAMU	50
Artisan Signature Jamu, Soda.	
PASSIONFRUIT COOLER	50
Passion fruit, Agave, Mint, Citrus, Soda	
STRAWBERRY FIZZ	50
Strawberry, Lime, Mint, Citrus, Soda	
BELLA SPRITZ	50
Cranberry, Strawberry, Rosemary, Soda	
TORCH GINGER SODA	50
Torch ginger syrup, Citrus, Soda	

## Softdrinks

GINGER SHOT, TURMERIC SHOT, JAMU SHOT	10
SPRITE, COKE ZERO, COKE, TONIC WATER, SODA WATER	30
STILL WATER 750ML	40
SPARKLING WATER 750ML	45
MOM'S KOMBUCHA GINGER, LEMONGRASS	55

## Bubbles

DOUBLE SUNSHINE MIMOSA	100
Sparkling wine, Mandarin, Tangerine	
PASSIONFRUIT BELLINI	100
Sparkling wine, Passion fruit, Citrus	
GLASS OF SPARKLING	120
VIÑA VALDIVIESO, CHARDONNAY PINOT NOIR, CL NV	

## Beers

	330ml	500ml
ISLAND BREWING PILSNER	60	80
ISLAND BREWING SUMMER PALE ALE	70	90
ISLAND BREWING SMALL HAZY	80	105

All prices are subject to 10% govt tax and 5% service charge

# LUNCH MENU

12PM - 5PM

## Sandwiches

Available from 10AM

### ON YOUR CHOICE OF:

Multigrain sourdough, Ciabatta, Baguette, Focaccia, or gluten free bread

#### AUBIE **VG**

Charcoal roasted aubergine, Grilled mushrooms, Pickled roasted bell peppers, Beef tomato, Leaves, Garlic and aubergine cream, Truffle oil, Balsamic reduction

80

#### OG PARISIAN

Smoked ham, Emmental, Cornichon, Dijon, French butter

90

#### BLAT

Bacon, Lettuce, Avocado, Tomato, Butter, Dijon, Mayo

Change to Thick-cut bacon 20k

90

#### TRIFECTA

Bacon, Brie, Cranberry, Rocket, Butter

100

#### CHILLI CHOOK

Roast chicken, Avocado, Romaine, Chicken skin chilli crisp, Pickled onions, Mayo

100

#### MY MAMA DIDN'T SAY **V**

Burrata, Tomato, Rucola, Balsamic

110

#### MY MAMA SAID

Prosciutto di Parma, Burrata, Tomato, Rucola

140

#### MORTY'S FOCACCIA

Italian mortadella, Stracciatella, Pistachio, Balsamic, EVOO

140

#### THE BEEF

Thin sliced Australian beef rump, Butter, Mustard, Horseradish, Peppery greens, Pickled onions, Beef gravy

140

#### HOT TUNA

Kimchi confit tuna, tonnata sauce, cheddar

130

#### G.O.A.T

Beef pastrami, goat cheese, preserved peppers, scallions mayo, hot honey

140

## Mains

#### NUDES **V**

Tagliatelle alla vodka, burnt chilli, stracciatella, basil

120

#### CHICKEN AU POIVRE

Crispy pan-fried boneless chicken thigh, Potato rosti, Peppercorn sauce, Leaves, Cranberry sauce

130

#### ARTISAN SMASHED BURGER

Two smashed Australian beef patties, Caramelised onion, American cheese, House pickles, Thousand island dressing, Horseradish

140

Served with triple cooked fries

## Salads

Served with bread or gluten free bread

#### CRUNCH & PUNCH **VG**

Roasted pumpkin, Avocado, Pear, Red onion, Mixed leaves, Walnuts, Crispy tempeh, Smoked green chilli vinaigrette, Balsamic

90

#### HAINANESE CHICKEN SALAD **DF**

Tender chicken breast, Cucumbers, Bean sprouts, Coriander, Spring onions, Leaves, Crispy shallots, Soy, Sesame & Ginger dressing

110

#### SALAD NIÇOISE **DF GF**

House cured yellowfin tuna, Half boiled egg, New potatoes, Green beans, Cherry tomatoes, Leaves, Capers, Dijon vinaigrette

130

#### ROAST BEEF SALAD **GF**

Thin sliced Australian roast beef rump, Rocket, Cress, Onions, Horseradish dressing

140

## SOMETHING SWEET

#### BELGIAN DARK CHOCOLATE MOUSSE, SEA SALT OLIVE OIL

70

#### THE TART

Belgian dark chocolate and Salted caramel tart

80

#### PISTACHIO TIRAMISU

90

## Gelato

#### RICOTTA LEMON

50

#### DARK CHOCOLATE

Add Olive oil & Sea salt 10k

50

#### VANILLA BEAN

Add Olive oil & Sea salt 10k

50

#### PISTACHIO

60

## Add-ons

SOURDOUGH BREAD	20
CHIPS	40
GREEN SALAD	40
CHICKEN	70

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VEGAN



VEGETARIAN



GLUTEN FREE



DAIRY FREE

# DINNER MENU

STARTS 6PM

## Small Plates

<b>ANCHOVY TOAST</b>	70
Toasted house sourdough, French Butter, Anchovies	
<b>TOMATOES</b> <span>VG</span>	70
Heirloom tomatoes, Tarragon, Basil, Parsley, Pickled red onions, Tomato gastrique, Tomato dust	
<b>GREEN BEANS &amp; HAZELNUTS</b> <span>V</span>	70
Green beans, Chopped hazelnuts, Parmesan, Balsamic	
<b>MUSHROOMS</b> <span>V</span>	70
Sautéed local mushrooms, Herbs, Egg yolk, Garlic chips, 24 Month parmesan	
<b>CUCUMBER &amp; MINT LABNEH</b> <span>V</span>	70
Persian cucumbers, Mint labneh, Herb vinaigrette	
<b>GRILLED LOCAL SARDINES</b> <span>DF</span> <span>GF</span>	70
Local caught sardines, Lemon, Parsley, Sea salt	
<b>DEEP FRIED LASAGNA</b>	90
Beef shin ragu, Béchamel, Sourdough crumbs, Mozzarella, Parmesan	
<b>CONFIT YELLOWFIN TUNA &amp; FENNEL SALAD</b> <span>DF</span> <span>GF</span>	100
House preserved yellowfin tuna, Fennel, Cherry tomatoes, Orange, Lemon vinaigrette	
<b>TUNA CRUDO</b> <span>DF</span> <span>GF</span>	100
Raw local yellowfin tuna, Pistachio, Chives Citrus, Olive oil	
<b>ROAST BEEF &amp; CHARRED PEPPERS ESCABECHE</b> <span>GF</span>	110
Australian beef rump, Shishito peppers, Sriracha dressing	
<b>PROSCIUTTO MELON</b> <span>DF</span> <span>GF</span>	120
Italian air cured ham, Local melon, Olive oil	
<b>BURRATA</b> <span>V</span>	130
Burrata, Fresh pomodorini sauce, Basil oil, Chilli & Garlic pangrattato	
<b>CALAMARI &amp; CHORIZO TOAST</b>	130
Local calamari, Chorizo, Tomato, Smoked paprika, Red wine, Garlic aioli, Crusty sourdough	
<b>OCTOPUS &amp; FAVA</b> <span>GF</span>	150
Grilled octopus, Fava puree, Red onion, Parsley	
<b>SCALLOP</b>	160
Seared scallop, Sourdough parmesan cream, Bacon jus	
<b>Mains</b>	
<b>CAULIFLOWER &amp; PUMPKIN</b> <span>VG</span>	140
Wood roasted cauliflower & Pumpkin, Fava puree, Smoked chilli & Candlenut butter, Crispy shallots, Onion jus	
<b>WOOD ROASTED CHICKEN</b>	170
Half chicken, Roast cabbage, Smoked chilli & Macadamia puree, Chicken jus	
<b>FISH &amp; CLAMS</b>	180
Pan-Fried White fish, Clam & parsley butter, New potatoes	
<b>LAMB</b> <span>GF</span>	290
Slow roasted lamb shoulder, Charred balsamic glazed radicchio, Burnt tomato jus, Anchovy aioli, Rosemary gremolata	
<b>STEAK AU POIVRE</b>	400
280g Australian angus fillet mignon, Triple-cooked fries, Peppercorn sauce, Herb butter, Green salad	

All prices are subject to 10% govt tax and 5% service charge

## Flat Breads

SEA SALT OLIVE OIL <span>V</span>	40
TOMATO & GARLIC <span>V</span>	50
STRACCIATELLA, ANCHOVY, PISTACHIO	70
MUSSELS & CURRY BUTTER	70
TOMATO, JONO'S CHORIZO, AIOLI, SMOKED PAPRIKA <span>DF</span>	90

## Pasta

Gluten free pasta of the day also available

<b>TOMMY</b> <span>V</span>	100
Fresh tagliorini, San Marzano tomato, Chilli, Basil, Pangrattato	
<b>KEMIRI</b> <span>V</span>	110
Fresh fusilli, Rucola, Green chilli, Candlenut, Mascarpone, Parmesan, Pangrattato	
<b>FREDDIE'S</b> <span>V</span>	130
Fresh Fettuccine, Butter, Parmesan	
<b>THE SICILIAN</b> <span>DF</span>	130
Fresh calamarata, Calamari, Pomodorini, Chilli, White wine, Garlic, Parsley	
<b>OUVO</b>	130
Raviolo, Egg yolk, Spinach, Ricotta, Chicken & Butter emulsion	
<b>THE MAD CRAB</b>	140
Fresh spaghetti, Pomodorini, Crab, Brown butter	
<b>VONGOLE</b> <span>DF</span>	140
Fresh Squid Ink Linguine, Vongole, Garlic, Parsley, White wine, Bottarga	
<b>FREGOLA</b> <span>DF</span>	140
Fresh fregola, Prawns, Mussels, Garlic, Chilli, White wine, Parsley puree	
<b>THE DON</b>	180
Fresh ziti, Beef shin ragu, Roasted beef bone marrow, Parmesan	

## Pizza

<b>MARGHERITA</b> <span>V</span>	130
Tomato, Fresh mozzarella, Basil	
<b>ZUCCA</b> <span>V</span>	130
Pumpkin, Hazelnut, Stracciatella, Sage, Honey, Brown butter, Parmesan shaving	
<b>CARBONARA</b>	140
Mozzarella, Parmesan, Pancetta, Egg yolk, Parmesan cream, Black pepper	
<b>BURRATA</b> <span>V</span>	160
Tomato, Burrata, Basil	
<b>MORTADELLA</b>	180
Mortadella, Ricotta, Sweet pistachio cream, Pistachio	

## Sides

MIXED SALAD <span>VG</span>	50
CABBAGE & ANCHOVY SALAD <span>DF</span> <span>GF</span>	50
MASH <span>V</span>	50
TRIPLE-COOKED FRIES <span>VG</span>	50
HONEY ROASTED CARROTS, ALMONDS <span>V</span>	50
CAULIFLOWER GRATIN <span>V</span>	70

## COCKTAILS



### THE SPARKLING HOUR

**DOUBLE SUNSHINE MIMOSA | 100**  
Sparkling wine, Mandarin juice, Tangerine juice

**PASSIONFRUIT BELLINI | 100**  
Sparkling wine, Passionfruit syrup

**TORCH GINGER ROYALE | 100**  
Sparkling wine, Torch ginger syrup

**LIMONCELLO SPRITZ | 130**  
Limoncello, Prosecco, Soda

**CIAO BELLA | 130**  
Gin, Cranberry, Strawberry, Rosemary,  
Balsamic honey, Citrus, Soda



### GARDEN IN A GLASS

**BOTANICA FIZZ | 130**  
Cucumber Gordon's gin, Italian basil  
& Orange tonic water, Salted cucumber

**APPLE & ELDERFLOWER MILK PUNCH | 130**  
Clarified spiced rum, Elderflower, Green apple, Lemon

**GIN & APEROL FIX | 140**  
Gordon's, Aperol, Passionfruit, Grapefruit, Whites



### TWISTED CLASSICS

**RUMBERMARLE FIZZ | 130**  
Tropical island rum, Lemon, Grenadine, Raspberry, Whites

**THAI EL DIABLO | 140**  
Thai basil infused Jose Cuervo Blanco, Triple sec, Blackcurrant,  
Lime, Ginger, Soda

**GEORGIA HIGHBALL | 140**  
Black tea infused Jim Beam Whiskey, Peach liqueur, Peach  
puree, Soda



### ISLAND ESCAPES

**MANGO TANGO | 130**  
Nusa cana tropical island rum & St. James blanc rhum, Mango,  
Coconut, Curry leaf, Chilli, Citrus, Whey

**STOLEN COCONUT | 130**  
Clarified coconut & Cucumber infused rum

**BEACH BITCH | 130**  
Aperol, Sauvignon Blanc, Peach, Honey, Citrus

**SNAKEY B | 130**  
Snake fruit infused vodka, White wine cordial, Orange



### THE WARM-UP

**ORANGE PENICILLIN | 150**  
Orange peel infused Grants Scotch whisky, Laphroaig 10, Lemon,  
Ginger honey

**MICHALARGARITA | 150**  
El Jimador Blanco tequila & Machetazo Mezcal, Tomato charred  
red bell pepper, Chilli, Coriander, Beer, Agave, Citrus



### DAIQUIRIS AROUND THE WORLD

**REEF THIEF | 120**  
Coconut rum, Triple sec, Sage, Pineapple

**AROMATHERAPY | 120**  
Kaffir lime, Nusa Cana Rum, Fresh lime

**ULU DAIQUIRI | 120**  
Nusa Cana tropical island rum, Passionfruit, Citrus

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# WINES

		
	GLASS	BOTTLE
<b>SPARKLING</b>		
<b>VIÑA VALDIVIESO</b> Chardonnay pinot noir, CL NV	120	550
<b>LAZARUS PULP THE ALTER EGO</b> 🍷 Chardonnay, sauvignon, Bali, ID	140	790
<b>CHAMPAGNE PHILIPPONNAT RESERVE BRUT</b> Champagne, FR	-	2.5M
<b>WHITE</b>		
<b>SANTI SORTESELE</b> Pinot grigio, veneto, IT	-	600
<b>HAHA</b> Sauvignon Blanc, Marlborough, NZ	140	700
<b>LAZARUS PULP</b> 🍷 Chardonnay, Bali, ID	140	700
<b>FRITZ HAAG TROCKEN</b> Riesling, mosel, DE	-	950
<b>RUTHERFORD RANCH</b> 🍷 Chardonnay, napa valley, US	-	1M
<b>HENRI BOUGEOIS EN TRAVERTIN</b> 🍷 Sauvignon, loire valley pouilly fume, FR	-	1.3M
<b>MILAN NESTAREC BEL</b> 🍷 Müller thurgau, grüner veltliner, welschriesling, moravia, CZ	-	1.3M
<b>ROSÉ</b>		
<b>MOULIN DE GASSAC GUILHEM</b> 🍷 Syrah grenache cinsault, IGP OC, FR	120	590
<b>PARCELLAIRES DE L'HERRÉ</b> 🍷 Cabernet Sauvignon, Merlot, FR	-	700
<b>BB ROSÉ</b> 🍷 Gamay Blend, Loire Valley, FR	-	1M
<b>ORANGE</b>		
<b>LAZARUS PULP ORANGE</b> 🍷 Chenin blanc, South Australia, AUS	-	850
<b>TENUTA FORESTO FAVIONO</b> 🍷 Moscato, Piemonte, IT	-	1.4M
<b>RED</b>		
<b>LA REVOLUTION</b> Cabernet sauvignon, central valley CH	90	470
<b>FANTINI MONTEPULCIANO D'ABRUZZO</b> Montepulciano, abruzzo, IT	120	590
<b>CRU LA MAQUELINE</b> Merlot, cabernet sauvignon, bordeaux, FR	150	750
<b>GABRIEL MEFFRE</b> Grenache blend, plan de dieu, FR	-	790
<b>TENUTA FORESTO PAUPAU</b> 🍷 Dolcetto, piemonte, IT	-	1.3M