



MAGNUM WINES FOR LUNCH

Paul Jaboulet Ainé, Parallèle 45 Rouge, Côtes du Rhône, France

A medium-bodied red with plum, spice and hints of cedar on the nose and palate. This balanced red made with organically grown grapes finishes with notes of wild berries, white pepper, lavender and cherries.

Glass 26 | Bottle 220

Two Hands Gnarly Dudes Shiraz, Barossa Valley, Australia

With lifted and intense aromatics, this shiraz offers notes of bay leaf, dark berries, cassis, and plum which are all quintessential and typical of grapes from the Barossa Valley. Best paired with heavier cuts like flank or tenderloin.

Glass 30 | Bottle 250

William Fèvre Chablis, Burgundy, France

A fleshy and elegant chardonnay revealing citrus, white fruits, and a floral aroma. Fresh, supple and underscored by minerals, this chardonnay pairs heavenly with seafood, more specifically fish and scallops.

Glass 30 | Bottle 250

Greywacke, Sauvignon Blanc, Marlborough, New Zealand

Greywacke epitomises Marlborough's famed style, balancing ripe pineapple richness with lively lime sherbet zest, all gracefully complemented by the subtle notes of elderflower and delicate hints of citrus blossom.

Glass 26 | Bottle 220