

THE HIDE

— JUMEIRAH AL QASR —

BRASSERIE



JUMEIRAH AL QASR • MADINAT JUMEIRAH • DUBAI

A KISMET MENU • JUMEIRAH AL QASR

HOW TO READ THIS MENU

Every mark and code below appears beside a dish only when the house prints it there.

DIETARY MARKS

-  Vegetarian
-  Vegan
-  A signature of the house

THE LINE BENEATH A DISH

Salmon Risotto *(GF)(MU)(SF)*

Grill Salmon, Green Asparagus, Pickled Vegetable

Codes are the allergens the house declares beside a dish; tell your host before you order, not after.

THE ALLERGENS THIS MENU DECLARES

(DF) Dairy Free

(E) Egg

(GF) Gluten Free

(MU) Mustard

(N) Nuts

(S) Soy

(SE) Sesame

(SF) Seafood

(R) Raw

(LS) Locally Sourced

(CS) Certified Sustainable

(D) Contains Dairy

(LF) Lactose Free

OF THE ALLERGENS

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OF THE PRICES

All prices are in UAE Dirhams and inclusive of 10% Service Charge, 5% VAT and subject to 7% Municipality Tax.

À LA CARTE

RAW BAR

Dibba Oysters <i>(GF)(DF)(SF)(R)(LS)(CS)</i>	3pcs 115 / 6pcs 215
Local Oysters, Tabasco, Lemon, Mignonette, Vinegar	
Beef Tartar <i>(E)(MU)(SF)(R)</i>	105
Grilled Baguette	
Yellowfin Tuna Tartar <i>(DF)(SE)(SF)(S)(R)</i>	100
Avocado, Taro Chips, Soy Miso Sriracha Dressing	
Cured Beef Carpaccio <i>(E)(MU)(R)</i>	105
Parmesan Horseradish Cream, Rocket Leaves, Truffle	

STARTERS

Charred Octopus <i>(DF)(E)(SF)(S)</i> ✦	110
Sriracha Yuzu, Avocado Purée	
Foie Gras Terrine <i>(N)</i>	140
Candy flow, Raspberry, Chicken Jus	
Crab Cake <i>(E)(MU)(SF)(S)</i>	105
Tartar Sauce, Honey Mustard Fennel	
Shrimp Cocktail <i>(DF)(E)(MU)(SF)(S)</i>	95
American Cocktail Sauce, Lettuce, Lemon	
Caesar Salad <i>(E)(MU)(SF)(S)</i>	Individual 70 / To Share 105
Garlic Bread Crumbs, Parmesan. Add On: Chicken 40, Prawns 50	
■ Burrata <i>(LS)(CS)</i>	95
Local Cherry Tomatoes	
Baked Cheese <i>(E)(S)</i> ✦	85
Filo Pastry, Tomatoes, Confit Onions	
Grilled Kimchi Prawns <i>(SE)(SF)(S)</i>	100
Kimchi Salad	



VEGETARIAN



VEGAN



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À LA CARTE

STARTERS • CONTINUED

Meatballs <i>(E)</i>	85
Tomato Sauce, Pecorino, Sourdough Toast	
Crispy Beef <i>(DF)(SE)(S)</i> ♦	90
Braised Beef, Teriyaki Sauce	
■ Stracciatella Pizzetta <i>(S)</i>	70
Roasted Bell Peppers, Basil	
■ Roasted Tomato Soup <i>(GF)</i>	60
Smoked Basil Pesto	
Onion Soup <i>(SF)(S)</i>	75
Beef Consommé, Cheese Crouton	

MAINS

Dover Sole <i>(GF)(N)(SF)</i>	410
Heirloom Baby Tomatoes, Meunière Sauce	
Grill Seabass <i>(GF)(SF)(LS)(CS)</i>	190
Bell Peppers, Tomatoes, Basil	
Salmon Risotto <i>(GF)(MU)(SF)</i> ♦	170
Grill Salmon, Green Asparagus, Pickled Vegetable	
Tuna Steak “au Poivre” <i>(GF)(SF)</i>	175
Skin on Fries, Creamy Black Pepper Sauce	
Prawn Linguini Pasta <i>(SF)(MU)(S)</i>	170
Heirloom Tomatoes, Lobster Bisque	
Grilled Lobster <i>(SF)</i>	Whole 540
Garlic Butter	
Hidden Burger <i>(E)(MU)(S)</i>	135
Australian Wagyu Beef, Caramelized Onions, Tomato, Baby Gem, Pickled Gherkin, Red Onion, Cheddar Cheese, Brioche, Hide Sauce	



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MAINS • CONTINUED

Hide Chicken Burger <i>(E)(MU)(SE)(SF)(S)</i>	130
Crispy Chicken, Tomato, Baby Gem, Pickled Gherkin, Red Onion, Cheddar Cheese, Brioche, Kimchi Sauce	
Gratinated Truffle Rigatoni <i>(E)(S)(MU)</i>	185
Truffle, Parmesan Cream, Chicken Jus	
36 Hours Braised Short Rib	190
Mashed Potato, Baby Carrots, Fried Onions	
Half Roasted Chicken	150
Creamy corn polenta, Polenta chips	
Steak Frites <i>(E)</i>	195
"Hide" Marinated Oyster Blade, Fries, Béarnaise Sauce	

STEAKS

Wagyu Ribeye 300gr MBS 5	395
Tenderloin 200gr	290
"Full Blood" Striploin 300gr	460

TO SHARE

Grilled Seafood Platter <i>(GF)(SF)</i>	380
Seabass, Salmon, Prawns	
Grilled Meat Platter	550
Tenderloin, Oyster Blade, Ribeye	
Lamb Rack 700gr	465
Chateaubriand 400gr	530



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À LA CARTE

Accompanied by confit garlic, Cajun curly homemade potato chips, with one side and one sauce of your choice. Our beef is sourced from Australia, and all steaks and sharing dishes are prepared with butter. For dairy-free options, kindly inquire with your waiter.

VEGETARIAN & PLANT BASED

	Spinach & Pomelo Salad <i>(DF)(N)(S)</i>	85
	Miso Dressing, Crispy Bread, Pomelo, Walnut Candy	
	The Hide Market Salad <i>(GF)(DF)(MU)</i>	70
	Cucumber, Tomato, Mix Lettuce, Red Onion	
	Green Asparagus Risotto <i>(GF)</i>	105
	Lemon, Cherry Tomatoes, Parmesan	
	Fried Eggplant Milanese <i>(DF)</i>	130
	Bell Peppers, Tomatoes, Basil	
	Penne Arrabbiata <i>(DF)(MU)(S)</i>	105
	Tomatoes, Garlic, Chilli	

SIDES & SAUCES

	Skin on Fries <i>(GF)(DF)</i>	40
	Onion Rings <i>(E)(S)</i>	42
	Grilled Vegetables <i>(GF)(DF)</i>	42
	Steamed Broccolini <i>(GF)(DF)</i>	42
	Mashed Potato	42
	Sautéed Mushrooms <i>(GF)</i>	42
	Sweet Potato Fries <i>(DF)</i>	42
	Truffle Mac & Cheese <i>(MU)(S)</i>	65

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À LA CARTE

SIDES & SAUCES · CONTINUED

Béarnaise (GF)(E)	35
Peppercorn (GF)	35
Mushroom (GF)	35
Lemon Butter (GF)	35
Truffle Paste	35
Foie Gras 60gm	80
Tiger Prawns U10 (SF)	80

HAPPENINGS AT THE HIDE

Wednesday — Steak Frites	195 per person
Friday — Evening Brunch	395 per person
Saturday — Cheese Fondue	300 two person
Sunday — Sunday Carvery	210 per person



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DESSERTS

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Classic New York Cheesecake <i>(E)(N)(SF)</i>	65
Vanilla Cream Cheese, Fresh Blueberries and Coulis	
Crème Brûlée <i>(E)(GF)</i>	60
Vanilla, Fresh Orange Zest Infused	
Churros <i>(E)(N)</i>	60
Chocolate Sauce, Raspberry Jam, Salted Caramel, Chantilly	
Giant Cookie <i>(E)(N)</i>	To Share 75
250g Chocolate Chip Cookie, Chocolate Disk, Vanilla Ice Cream, Sea Salted Caramel, Caramelized Hazelnut	
Chocolate Fondant <i>(E)(N)</i> ✦	65
15 Min. Vanilla Ice Cream	
Eclairs Profiteroles <i>(E)(N)</i>	To Share 65
Vanilla Ice Cream, Pecan Praline, Chantilly, Caramelized Pecan, Hot Chocolate Sauce	
☐ Coconut & Mango <i>(GF)</i>	60
Polenta, Lime Sorbet	
Ice Cream & Sorbet Selection <i>(GF)(DF)</i>	Per Scoop 30

COFFEE SELECTION

Certified Sustainable

Espresso	40
Americano	40
Ristretto	40
Coffee Affogato	55
Double Espresso	45
Cafe Latte	45

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DESSERTS

COFFEE SELECTION • CONTINUED

Cappuccino	45
Irish Coffee	65

TEA SELECTION

Certified Sustainable

English Breakfast	45
Peppermint	45
Earl Grey	45
Green Tea	45
Jasmine	45
Chamomille Tisane	45



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BRUNCH

Every Friday · 6:30pm - Midnight (Last Seating 9:30pm) · 2.5 Hour Package

PER PERSON · WATER INCLUDED & 20% OFF ON RESTAURANT WINE LIST

395

TO START



Stracciatella Pizzetta *(D)*

Roasted Bell Pepper, Basil

Charred Octopus *(S)(SF)(E)*

Sriracha Yuzu, Avocado Purée

Cured Beef Carpaccio *(D)(N)(R)(SF)*

Parmesan Horseradish Cream, Truffle

Yellowfin Tuna Tartare *(LF)(SF)(R)(SE)(S)*

Avocado, Taro Chips, Soy Miso Sriracha Dressing

GRILL SELECTION

Chef's Grill Selection *(D)(E)(SF)*

Tenderloin, Striploin, Grilled Prawns. Skin on Fries, Potato Gratin, Broccolini. Bearnaise, Lemon Butter

TO FINISH

Chocolate Fondant *(D)(N)(E)*

Vanilla Ice Cream

Churros *(D)(N)(E)*

Chocolate Sauce, Chantilly

Classic New York Cheesecake *(D)(N)(E)(SF)*

Blueberries Coulis



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BRUNCH

BEVERAGE PACKAGE

Additional AED 200 Per Person

WINES · WHITE

Ancora, Pinot Grigio

WINES · RED

Santa Julia, Malbec

COCKTAILS

Negroni | Boulevardier | Gin Tonic

Milk Room

BEERS

Heineken | Peroni

Beverage Package — additional AED 200 per person.



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BAR

WINE BY THE GLASS

BUBBLES

Jeio Brut Prosecco DOC	70
Veuve Clicquot Yellow Label, Brut NV	120
Veuve Clicquot Ponsardin Brut Rosé, NV	145

WHITE

Ancora Pinot Grigio, Lombardy, Italy	60
Kaituna Sauvignon Blanc, Marlborough, New Zealand	75
Beni di Batasiolo Gavi, Piedmont, Italy	85
Pascal Jolivet Attitude, Loire, France Sauvignon Blanc	100
Domaine La Roche Chablis, Burgundy, France	120

RED

M.Chapoutier Marius, Grenache-Syrah, Pays d' Oc, France	60
La Linda Malbec, Mendoza, Argentina	75
Velvet Devil, Charles Smith, Merlot, Columbia Valley, USA	85
Ruffino Aziano, Sangiovese, Chianti Classico, Italy	100
Château de Birazel Paulus, Bordeaux, France	105

ROSÉ

Domaine de L'Ostal, Languedoc-Roussillon, France	60
Château Minuty, "M de Minuty", Côtes de Provence, France	85
Ultimate Provence, Côtes de Provence, France	105



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BAR

WINE BY THE GLASS • CONTINUED

Chateau D'Esclans Whispering Angel, Côtes de Provence, France	120
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SIGNATURE COCKTAILS

La Louisiane	65
Tequila, Mezcal, Grapefruit Pomelo Cordial	

Milk Room	70
Rum, Martini Bianco, Pineapple & Coconut Cordial, Orange Angostura	

Erin Rose	75
Gin, Italicus, Raspberry Cordial	

The Hide Negroni	80
Sherry Wine, Campari Bitters, Mancino Chinato, Lustau, Mancino Rosso	

Katrina Margarita	80
Tequila, Watermelon Cordial, Fresh Lime	

Felix	85
Whisky, Lemon Juice, Sansho Pepper, Ginger & Honey Cordial	

SIGNATURE MARTINI	80
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Cucumber Martini

Lychee Martini

Passion Fruit Martini

SINGLE MALT	30 ml
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Glenmorangie 10	70
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Glenlivet 12	75
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BAR

SINGLE MALT • CONTINUED

The Macallan 12 DC	85
Caol Ila 12	85
Glenlivet 15	90

BLENDED

30 ml

JW Black Label	70
Chivas Regal 12	75
Chivas 18yrs	125
Royal Salute 21	185
JW King George	560

AMERICAN

30 ml

Knob Creek	70
Jack Daniel's	70

JAPANESE WHISKY

30 ml

Chita	90
Nikka Barrel	90

VODKA

30 ml

Titos	50
Beluga Noble	75



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BAR

VODKA · CONTINUED

Belvedere	80
Grey Goose	80
Belvedere 10	175
Beluga Gold	200

GIN

30 ml

Plymouth	60
Tanqueray 10	65
Hendrick's	70
The Botanist	70
Gin Mare	75
Monkey 47	85

RUM

30 ml

Sailor Jerry	60
Havana Club Añejo 7	70
Ron Zacapa 23 Solera	125
Appleton Estate 21 Years	230

BEER

Heineken	50
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BAR

BEER · CONTINUED

Peroni	50
Corona	50
Peroni 25cl	30
Peroni 50cl	60

TEQUILA

30 ml

Patron Silver	70
Patron Reposado	85
Patron Anejo	90
Patron El Cielo	230
Gran Patron Platinum	230
Don Julio 1942	335

COGNAC

30 ml

Hennessy VS	70
Hennessy VSOP	115
Hennessy XO	280
Remy Martin VSOP	105
Remy Martin XO	280



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BAR

NON-ALCOHOLIC EXPRESSIONS

Hide Berries	55
Cranberry, Raspberry, Blueberry, Strawberry	
Yuzu Mule	55
Lyre's Non-Alcoholic Gin, Homemade Lemon Cordial, Fresh Yuzu & Ginger, Ginger Ale, Lemon Zest	
Coffee Affogato	55
Vanilla Ice Cream, Lyre's Original, Espresso, Madagascar Vanilla Syrup, Salted Chocolate	
Amalfy Spritz	55
Lyre's Italian Spritz, Lyre's Orange, Non-Alcoholic Sparkling Wine, Orange Wheel, Green Olive	

NON-ALCOHOLIC BEVERAGES

Peroni 0%	50
Sparkling Wine <i>(LS)</i>	70
Sparkling Rosé <i>(LS)</i>	425

SOFT

Coca Cola Light Zero	30
Sprite Zero	30
Ginger Ale Fanta	30
Evian Still Evian Sparkling (Small)	30
Evian Still Evian Sparkling (Large)	40
Jumeirah Al Ain Water Still Sparkling <i>(LS)</i>	30

Any classic cocktails are available upon request.



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WINE LIST

CHAMPAGNE

Veuve Clicquot Yellow Label, Brut NV Chardonnay, Pinot Noir, Pinot Meunier	600
Laurent Perrier, Brut NV Chardonnay, Pinot Noir, Pinot Meunier	860
Moët & Chandon, Brut Imperial NV Chardonnay, Pinot Noir, Pinot Meunier	935
Ruinart "R de Ruinart", Brut NV Chardonnay, Pinot Noir, Pinot Meunier	1200
Ruinart Blanc de Blancs, Brut NV Chardonnay	2175
Perrier-Jouët Belle Époque, Brut 2014 Chardonnay, Pinot Noir	3075
Dom Pérignon, Brut 2013 Chardonnay, Pinot Noir	4150

CHAMPAGNE ROSÉ

Veuve Clicquot, Brut Rosé NV Pinot Noir, Chardonnay, Pinot Meunier	725
Moët & Chandon, Rosé Imperial NV Chardonnay, Pinot Noir, Pinot Meunier	1040
Ruinart Rosé, Brut NV Pinot Noir, Chardonnay	1700
Laurent-Perrier, Cuvée Rosé NV Pinot Noir	2455



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WINE LIST

SPARKLING WINE

Jeio Brut Prosecco DOC Glera	350
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ROSÉ

Domaine de L'Ostal, Languedoc, France 2024 Syrah, Grenache	300
Domaines Fabre "Villa Garrel", Côtes de Provence, France 2023 Syrah, Grenache	350
Chateau Minuty, "M de Minuty", Côtes de Provence, France 2024 Grenache, Cinsault, Syrah	425
Ultimate Provence, Côtes de Provence, France 2024 Grenache, Cinsault	525
Château D'Esclans "Whispering Angel", Côtes de Provence, France 2024 Grenache, Cinsault, Rolle	600
Château Sainte Marguerite, Fantastique Rosé, Côtes de Provence, France 2023 Grenache, Cinsault	900
Domaines Ott Château de Selle Rosé, Côtes de Provence, France 2023 Shiraz, Mourvedre, Cinsault, Grenache	1350

FRENCH WHITES

Domaine de La Baume, "Les Vignes de Madame", Languedoc-Roussillon 2024 Chardonnay	350
Pascal Jolivet Attitude, Loire 2024 Sauvignon Blanc	500
Domaine La Roche Chablis, Burgundy 2024 Chardonnay	600



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WINE LIST

FRENCH WHITES · CONTINUED

Hugel & Fils, Alsace, 2023 Riesling	650
Pascal Jolivet Pouilly-Fumé, Loire 2023 Sauvignon Blanc	775
Domaine du Pélican Arbois, Jura 2018 Savagnin	875
Louis Latour Pouilly-Fuissé, Burgundy, 2023 Chardonnay	970
De Ladoucette “Comte Lafond” Sancerre, Loire 2023 Sauvignon Blanc	1180
De Ladoucette Pouilly-Fumé, Loire 2022 Sauvignon Blanc	1255
Louis Jadot, Meursault ‘Clos du Cromin’, Burgundy, 2020 Chardonnay	1900
Paul Pernot, Puligny-Montrachet, Burgundy, 2023 Chardonnay	2600

ITALIAN WHITES

Ancora, Lombardy 2024 Pinot Grigio	300
Terre Allegre, Puglia 2023 Trebbiano	335
Beni di Batasiolo Gavi, Piedmont 2024 Cortese	425
Pio Cesare L’altro, Langhe 2023 Chardonnay	585



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ITALIAN WHITES • CONTINUED

Frescobaldi Pomino Bianco, Tuscany 2023 Chardonnay, Pinot Blanc	695
Jermann Pinot Grigio, Friuli-Venezia Giulia 2023 Pinot Grigio	900
Gaja Ca'Marcanda "Vistamare", Tuscany 2023 Vermentino, Fiano, Viognier	1550
Ornellaia, Poggio alle Gazze, Tuscany, 2021 Sauvignon Blanc	1655
Gaja "Aalteni", Piedmont 2022 Sauvignon Blanc	2350

AROUND THE WORLD WHITES

Kaituna, Marlborough, New Zealand 2024 Sauvignon Blanc	375
Waterkloof "Circle of Life", Stellenbosch, South Africa 2024 Chenin Blanc, Sauvignon Blanc, Semillon	405
Concha Y Toro Marques De Casa, Maipo Valley, Chile, 2022 Chardonnay	450
Charles Smith "Kung Fu Girl", Columbia Valley, USA 2023 Riesling	500
Kendall-Jackson, Vintner's Reserve, Napa Valley, USA 2022 Sauvignon Blanc	555
Albariño, Paco & Lola, Rías Baixas, Spain 2024 Albariño	690
Cloudy Bay, Marlborough, New Zealand 2024 Sauvignon Blanc	745



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WINE LIST

AROUND THE WORLD WHITES · CONTINUED

Jackson Estate “La Crema”, Sonoma County, USA 2022 Chardonnay	830
Rombauer Carneros, Napa Valley, USA 2023 Chardonnay	870
Cloudy Bay, Marlborough, New Zealand 2022 Chardonnay	875
Kammerner Renner, Schloss Gobelsburg, Kamptal, Austria 2019 Grüner Veltliner	925

FRENCH REDS

Michel Chapoutier Marius, Pays d’Oc 2023 Grenache, Syrah	300
Château Janoy Bellevue, Bordeaux, 2022 Cabernet Sauvignon, Cabernet Franc, Merlot	375
Louis Max & David Duband, Pays d’Oc IGP, Languedoc-Roussillon 2022 Pinot Noir	425
Château de Birazel Paulus, Bordeaux, 2020 Cabernet Sauvignon, Merlot	525
Domaine Amirault “La Coudraye” Bourgueil, Loire Valley 2021 Cabernet Franc	715
Château Clarisse, Puisseguin-Saint-Emilion, Bordeaux 2018 Merlot, Cabernet Sauvignon	880
Château Lalande-Borie, Saint-Julien, Bordeaux, 2014 Cabernet Sauvignon, Merlot	1015
E. Guigal Gigondas, Côtes du Rhône, 2020 Grenache, Syrah, Mourvèdre	1075



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WINE LIST

FRENCH REDS · CONTINUED

Segla, Second Wine of Château Rauzan-Segla, Margaux, Bordeaux 2017 Cabernet Sauvignon, Merlot	1465
Bouchard Père et Fils Nuits-Saint-Georges, Burgundy 2018 Pinot Noir	1520
Château Léoville Barton, Saint-Julien, Bordeaux 2012 Cabernet Sauvignon	2350
Domaine Jacques Prieur, Pommard-Charmons Premier Cru, Burgundy 2017 Pinot Noir	3200

ITALIAN REDS

Feudo Principi di Butera “Amira”, Sicily 2022 Nero d’Avola	335
Cossetti La Vigna Vecchia, Piedmont, 2022 Barbera	450
Ruffino Aziano, Chianti Classico, 2022 Sangiovese	500
Chianti Classico DOCG, Rocca Delle Macie, Tuscany 2022 Sangiovese, Merlot	580
Luigi Righetti Amarone della Valpolicella Classico, Veneto 2022 Corvina, Rondinella, Molinara	800
Gaja Ca’Marcanda “Promis”, Tuscany 2022 Merlot, Syrah, Sangiovese	1065
Gaja Sito Moresco Langhe, Piedmont 2022 Nebbiolo, Merlot	1160
Gaja Pieve “Santa Restituita”, Brunello di Montalcino 2019 Sangiovese	1800



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ITALIAN REDS · CONTINUED

Allegrini Amarone della Valpolicella Classico, Veneto 2020 Corvina, Corvinone, Rondinella	1900
Marchesi Frscoaldi Mormoreto, Tuscany, 2017 Cabernet Sauvignon, Cabernet Franc, Petit Verdot, Sangiovese	2090
Marchesi Antinori Tignanello, Tuscany 2019 Sangiovese, Cabernet Sauvignon, Cabernet Franc	3900

AROUND THE WORLD REDS

Torres Ibericos, Rioja, Spain 2021 Tempranillo	350
La Linda Malbec, Mendoza, Argentina 2024 Malbec	375
Oyster Bay, Hawke's Bay, New Zealand 2023 Merlot	415
Charles Smith "Velvet Devil", Columbia Valley, USA 2021 Merlot	425
Jacobs Creek Reserve, Barossa Valley, Australia 2022 Shiraz	475
Château Ste. Michelle, Washington State, USA 2020 Cabernet Sauvignon	500
Montes Alpha, Colchagua Valley, Chile 2021 Merlot	560
Southern Right, Hemel-en-Arde Valley, South Africa 2022 Pinotage	700
Villard Grand Vin, Casablanca Valley, Chile 2022 Pinot Noir	740



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AROUND THE WORLD REDS • CONTINUED

Sela Bodegas Roda, Rioja, Spain 2022 Tempranillo, Garnacha	765
Charles Smith Wines “Chateau Smith”, Columbia Valley, USA 2021 Cabernet Sauvignon	775
Boekenhoutskloof “The Chocolate Block”, Swartland, South Africa 2022 Syrah, Grenache, Cinsault, Cabernet Sauvignon	790
Charles Smith “Boom Boom”, Columbia Valley, USA 2019 Syrah	800
Kendall Jackson, California, USA 2022 Cabernet Sauvignon	910
Murphy-Goode “Liar’s Dice”, California, USA 2021 Zinfandel	920
Catena Alta, Mendoza, Argentina 2021 Malbec	935
Hamilton Russel, Hemel-en-Aarde Valley, South Africa 2023 Pinot Noir	1135
Orin Swift Palermo, Napa Valley, USA 2019 Cabernet Sauvignon	1190
Achaval-Ferrer “Quimera”, Mendoza, Argentina, 2018 Petit Verdot, Malbec	1220
Gran Moraine, Oregon, USA, 2021 Pinot Noir	1345
Vega Sicilia Alión, Ribera del Duero, Spain 2020 Tempranillo	2405
Vega Sicilia Valbuena, Ribera del Duero, Spain 2011 Tempranillo	3600



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PREMIUM AMERICAN SELECTION

Stag's Leap Wine Cellars "Cask 23", Napa Valley 2014 Cabernet Sauvignon	3990
Ridge Monte Bello, Santa Cruz Mountains 2017 Cabernet Sauvignon	4340
Opus One, Napa Valley 2014 Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot	8500
Ridge Monte Bello 6L, Santa Cruz Mountains 2004 Cabernet Sauvignon	15500

SWEET & FORTIFIED

Château d'Armajan des Ormes, Sauternes, France 2018 Semillon, Muscadelle	940
Taylor's 10 year old Tawny Port, Portugal Tinta Blend, Touriga Nacional	1065
Taylor's 20 year old Tawny Port, Portugal Tinta Blend, Touriga Nacional	1625



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