BOTANICA

ONE&ONLY REETHI RAH

MENU

Dinner 7.00pm — 10.30pm · Bar 6.30pm — 11.00pm

ONE&ONLY REETHI RAH · NORTH MALÉ ATOLL · MALDIVES

A KISMET MENU · ONE&ONLY REETHI RAH

TASTE OF BOTANICA

PER PERSON FOR FOOD ONLY	PER PERSON WITH WINE PAIRING
175	350

TASTE OF BOTANICA

SHUCKED OYSTERS *(MO)(S)(SU)*
Mango and Maldivian chilli vinegar, rose apple
— Pairing: Sancerre, Terre de Silex, Domaine Hubert Brochard, Loire Valley, France

OR

HEIRLOOM VEGETABLES CRUDITÉS *(A)(N)(SU)(V)*
Cashew and koji cream cheese, whipped avocado, mushroom pâté
— Pairing: Sauvignon Blanc, Baron Edmond de Rothschild “Rimapere”, Marlborough, New Zealand

RED GROUPER TARTLET *(E)(F)(G)(M)(SU)*
Grouper tartare, yuzu kosho, finger lime, basil, marigold flower
— Pairing: Chablis, Domaine Milcent, Burgundy, France

OR

BEEF TARTARE *(E)(MU)(SU)*
Wagyu beef, char-grilled shallots, gherkin, chives, smoked egg yolk, salted banana chips
— Pairing: Pinot Noir, Babich Black Label, Marlborough, New Zealand

BARBECUED PRAWNS *(CR)(N)(S)(SU)*
Char-grilled tiger prawns, basil and mint herb relish, chilli condiment
— Pairing: Chardonnay, Planeta, Sicily, Italy

OR

CHARRED OCTOPUS *(MO)(MU)(S)(SU)*
Botanica garden chilli harissa, char-grilled pineapple, curry leaves, calamansi, cucumber salad
— Pairing: Sauvignon Blanc, Cloudy Bay, Marlborough, New Zealand

GRILLED LOCAL RED RUBY FISH *(F)(SU)*
Coconut, grilled water spinach, pickled green apple and garden basil sauce
— Pairing: Pinot Grigio, Marco Felluga, Mongris Collio, Friuli-Venezia Giulia, Italy

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(SE) Sesame · (SU) Sulphur dioxide · (V) Vegetarian · (VG) Vegan

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TASTE OF BOTANICA

OR

RANGERS VALLEY WAGYU STRIPLOIN 9+ *(A)(C)(M)*

Butternut purée, char-grilled malted onions, wild pepper jus

— Pairing: The Chocolate Block, Boekenhoutskloof, Franschhoek Valley, South Africa

OR

DRY-AGED FRENCH DUCK BREAST *(A)(M)(N)*

Rainforest cherry jus, burnt carrot mousseline, toasted sea almonds

— Pairing: Peraj Ha'abib, Celler de Capçanes, Catalunya, Spain

DARK CHOCOLATE MOUSSE *(E)(M)(N)(SU)(V)*

Chocolate almond crumble, calamansi jelly

— Pairing: Warre's Heritage Ruby Port, Portugal

OR

VEGAN YOGHURT PASSION FRUIT CAKE *(VG)*

Coconut yoghurt cream, passionfruit mousse, passion fruit glaze, coconut crumble

— Pairing: Château Ladiva, Tokaji Aszú, 5 Puttonyos, Hungary

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À LA CARTE

STARTERS

BEEF TARTARE *(E)(MU)(SU)* 49
Wagyu beef, char-grilled shallots, gherkin, chives, smoked egg yolk, salted banana chips

SHUCKED OYSTERS *(MO)(S)(SU)* 24
Mango and Maldivian chilli vinegar, rose apple

KING CRAB & KOHLRABI TACOS *(A)(CR)(G)(M)(SB)(SU)* 48
Caramelised cream, sweet potato leaves, apple, kaffir lime oil

BARBECUED PRAWNS *(CR)(N)(S)(SU)* 44
Char-grilled tiger prawns, basil and mint relish, chilli

CHARRED OCTOPUS *(MO)(MU)(S)(SU)* 48
Botanica garden chilli harissa, char-grilled pineapple, curry leaves, calamansi, cucumber salad

YELLOWFIN TUNA *(F)(G)(SB)(SE)(SU)* 47
Cured tuna with calamansi, basil and soya dressing, avocado, jicama

RED GROUPER TARTLET *(E)(F)(G)(M)(SU)* 32
Grouper tartare, yuzu kosho, finger lime, basil, marigold flower

HEIRLOOM VEGETABLES CRUDITÉS *(A)(N)(SU)(V)* 42
Cashew and koji cream cheese, whipped avocado, mushroom pâté

ROASTED BEETROOT *(N)(SU)(V)* 42
Figs, blackberries, whipped pecan nuts, basil oil

SNAKE GOURD SALAD *(N)(S)(SU)(V)* 28
Crispy snake gourd, cherry tomatoes, onion, chilli, coconut, kanamadhu nuts, lime dressing

MAINS

RANGERS VALLEY WAGYU STRIPLOIN 9+ *(A)(C)(M)* 128
Butternut purée, char-grilled malted onions, wild pepper jus

SLOW-COOKED LAMB SHANK *(C)(M)* 67
Chermoula spices, heirloom carrots, curry leaf lamb reduction

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MAINS · CONTINUED

DRY-AGED FRENCH DUCK BREAST *(A)(M)(N)* 78
Rainforest cherry jus, burnt carrot mousseline, toasted sea almonds

FREE-RANGE CHICKEN SUPREME *(M)(SU)* 65
Slow-cooked barbecued chicken, brown butter and cauliflower purée, garden spinach, sorrel sauce

MALDIVIAN LOBSTER *(C)(CR)(M)* 142
Lemongrass and ginger bisque, sea grapes, burnt fennel creme

CHAR-GRILLED YELLOWFIN TUNA *(F)(S)(SE)(SU)* 62
Garden sambal, green mango and papaya crudo salad

GRILLED LOCAL RED RUBY FISH *(F)(SU)* 58
Coconut, grilled water spinach, pickled green apple and garden basil sauce

HAND-CUT SPICED PAPPARDELLE *(E)(G)(S)(V)* 58
Grilled pumpkin, chilli sunflower seeds, tomato oil

JERUSALEM ARTICHOKES *(M)(N)(SU)(V)* 64
Artichoke confit, pickles and mousseline, curry sauce, hazelnuts, black truffle

SIDES

HASSELBACK BABY POTATOES *(M)(V)* 18
Smoked sour cream, chives

GRILLED PUMPKIN *(M)(V)* 18
Harissa molasses, ricotta, Botanica garden basil, spiced pumpkin seeds

CHAR-GRILLED ASPARAGUS *(M)(V)* 18
Cumin labneh, mint leaves, lime zest

CHAR-GRILLED BABY CARROTS *(M)(P)(S)(SE)(V)* 18
Salsa macha, smoked labneh, toasted curry leaves

GARDEN SALAD *(MU)(N)(SU)(V)* 18
Mixed seasonal leaves, onion, tomatoes, Botanica garden herbs, avocado, toasted kanamadhu nuts, calamansi and basil dressing

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KIDS

SALADS & SOUPS

CRUDITÉS *(M)(SE)(V)* 16
Carrot, cucumber, hummus and labneh dip

CHICKEN & NOODLE SOUP *(E)(G)* 19
Chicken breast, noodles, carrot, broccoli

KIDS GREEN SALAD *(V)* 15
Cherry tomatoes, cucumber, mixed greens, avocado, olive oil dressing

BURGER & SANDWICHES

CHEESEBURGER *(E)(G)(M)(MU)(SE)(SU)* 22
Beef patty, lettuce, tomato, mayonnaise, cheddar

MINI SANDWICH *(G)(M)(P)* 18
Honey ham, cheddar cheese

Burgers and sandwiches are served with seasonal

PASTA, PIZZA & RICE

PENNE OR SPAGHETTI *(G)* 18
With a choice of sauce: tomato (C), bolognese (C), cream (M) or carbonara (M P)

FRIED RICE *(SB)(SU)* 18
Choice of: vegetable (SU VG) or egg (E SU)

MEAT

BEEF TENDERLOIN *(M)* 32

BEEF OR CHICKEN CUTLET *(G)(M)* 26

CHICKEN NUGGETS *(E)(G)* 18

CHICKEN BREAST *(M)* 24

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KIDS

FISH

CRUMBED FISH *(E)(F)(G)* 22

SALMON STEAK *(F)* 26

GRILLED FISH FILLET *(F)* 24

All meats and fish are served with seasonal salad (VG) and your choice of French fries (V), mashed potatoes (M V) or steamed vegetables (VG)

BLENDS

COMPLIMENTARY FOR KIDS 0-3 YEARS OLD

VEGETABLES *(VG)*
Broccoli, carrots, cauliflower, pumpkin, zucchini

CARBS *(V)*
Pasta, quinoa, rice, potatoes

PROTEINS *(F)*
Beef, chicken or fish

Please select your favorite items from each section below.

DESSERTS

CHOCOLATE BEAR & NUTELLA *(E)(G)(M)(N)(SU)* 18

STRAWBERRY SWAN *(E)(G)(M)(SU)* 19
Choux bun, strawberry compote, vanilla cheese cream

SEASONAL TROPICAL FRUIT SALAD *(VG)* 16

BANANA SPLIT *(M)(SU)(V)* 22

COCONUT & WHITE CHOCOLATE MOUSSE *(M)(SU)(V)* 22

ICE CREAM *(M)(SU)* 6 per scoop
Choice of: Chocolate (N), strawberry or vanilla

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DESSERTS

Discover the sacred symbolism of the banyan tree, revered by many cultures as the resting place of deities and spirits. Allow yourself to be captivated by the enchanting glow of its gently lit branches and savour the moment as the evening draws to a sweet conclusion.

SOMETHING SWEET

DARK CHOCOLATE MOUSSE *(E)(M)(N)(SU)* 24
Chocolate-almond crumble, calamansi jelly
— Pairing: Warre's Heritage, Ruby Port, Portugal · 30

PINEAPPLE *(A)(L)(M)* 23
Barbecued pineapple, marshmallows, pineapple ice cream
— Pairing: Billecart-Salmon, Brut Rosé, Mareuil-sur-Aÿ, France · 65

EXOTIC GUILT *(E)(G)(M)(N)(V)* 23
Fresh banana, papaya, pineapple, banana biscuit, hazelnuts
— Pairing: Petit Guiraud, Sauternes, France · 30

VANILLA CHEESECAKE *(E)(G)(M)(SU)* 24
Grilled homemade marshmallow, berries
— Pairing: Louis Roederer, Brut Collection, Reims, France · 45

FRUIT PLATTER *(VG)* 23
Selection of seasonal tropical fruit
— Pairing: Calvados Lecompte 5 Ans D'âge · 26

PASSION FRUIT YOGHURT CAKE *(VG)* 23
Passion fruit mousse, coconut yoghurt cream, passion fruit glaze, coconut crumble

GIN BABA *(A)(E)(G)(M)(V)* 24
Yeast cake soaked in gin syrup, lemon-basil sorbet, fresh fruit

ICE CREAM & SORBET

HOMEMADE ICE CREAM *(M)* 6 per scoop
— Mango · Pairing: Captain Morgan · 16
— Pandan · Pairing: Southern Comfort · 16
— Vanilla & black pepper · Pairing: Jägermeister · 16

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DESSERTS

ICE CREAM & SORBET · CONTINUED

HOMEMADE SORBET *(VG)*

6 per scoop

— Banana · Pairing: Crème de Banane · 16
— Coconut & lemongrass · Pairing: Limoncello · 16
— Papaya, lime & mint · Pairing: Fernet Branca Menta · 16

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BAR

GIN EXPERIENCE

LIMÃO DO SUL Limited Edition Gin 150
Mandarin Orange Fruit Wheel, Pandan, blackberry

ORNABRAK Ireland 45
Grapefruit, orange peel, anise, mint leaves, Fever-Tree Tonic

INK GIN Australia 45
Orange peels, pepper seeds, mixed berries, Fever-Tree Tonic

KI-NO-BI Japan 42
Plum Wedge, Mint leaf, lemon wedge Mediterranean Fever-Tree Tonic

BONAC 24 Ireland 42
Cucumber, mint, Fever-Tree Tonic

MONKEY 47 SLOE GIN Germany 39
Blackberry, strawberry, Fever-Tree Tonic

MONKEY 47 Germany 35
Asian spice, pandan leaves, red chili, Fever-Tree Tonic

EDGERTON ORIGINAL PINK England 35
Pomegranate, orange, lemon peel, elderflower, Fever-Tree Tonic

DÀ MHÌLE FARMHOUSE Wales 32
Coriander, juniper, fennel, Fever-Tree Tonic

THE BOTANIST ISLAY Scotland 29
Citrus peel, blackberry, strawberry, Fever-Tree Tonic

CHASE WILLIAMS ELEGANT England 27
Apple, thyme, elderflower, Fever-Tree Tonic

BOLS GENEVER BARREL AGED Netherland 29
Lemon peel, basil leaves, Fever-Tree Tonic

GIN MARE Spain 29
Rosemary, thyme, basil, lemon peel, Fever-Tree Tonic

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GIN EXPERIENCE · CONTINUED

LONDON NO. 1 England — 25
Cinnamon stick, sage, Fever-Tree Tonic

AVIATION AMERICAN GIN USA — 29
Orange peel, cardamom, coriander, green apple, Fever-Tree Tonic

ROKU Japan — 29
Coriander, orange peel, juniper, Sakura bitter, Fever-Tree Tonic

HENDRICK'S Scotland — 29
Cucumber, thyme, lemon, basil leaves, Fever-Tree Tonic

OXLEY COLD BREW England — 25
Orange wedge, pineapple, dill, Fever-Tree Tonic

TARQUIN'S CORNISH DRY England — 25
Coriander, grapefruit, Fever-Tree Tonic

MARTIN MILLER Iceland — 22
Fresh ginger, rosemary, dried grapefruit, Fever-Tree Tonic

SACRED CARDAMOM GIN England — 22
Cardamom, cinnamon stick, Fever-Tree Tonic

GREAT BRITISH GIN England — 22
Ginger, green apple, Fever-Tree Tonic

SACRED PINK GRAPEFRUIT England — 22
Dried grapefruit, Mediterranean Fever-Tree Tonic

PLYMOUTH NAVY STRENGTH England — 22
Coriander, orange peel, juniper, Fever-Tree Tonic

OPIHR ORIENTAL SPICED England — 22
Grapefruit peel, cardamom, Fever-Tree Tonic

THE BITTER TRUTH PINK England — 22
Pomegranate, strawberry, fennel, lime, Fever-Tree Tonic

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GIN EXPERIENCE · CONTINUED

COTSWOLDS DRY GIN England — 22
Cardamom, black pepper, juniper, Sicilian lemon, Fever-Tree Tonic

BULLDOG GIN England — 22
Lemon peel, coriander, Fever-Tree Tonic

SIPSMITH England — 22
Citrus peel, dill, Fever-Tree Tonic

GIN CITADELLE England — 22
Basil, cardamom, orange wedge, Fever-Tree Tonic

HAYMAN'S SLOE GIN England — 25
Strawberry, lemon peel, rosemary, Fever-Tree Tonic

COLOMBO 8 England — 22
Pandan, curry leaf, Fever-Tree Tonic

CRUXLAND South Africa — 22
Pomegranate, strawberry, thyme, lime, Fever-Tree Tonic

FAR REACHERS England — 22
Grapefruit wedge, black pepper, juniper, Sicilian rosemary, Fever-Tree Tonic

TENQUERAY NO. 10 England — 22
Lemon peel, cucumber, coriander, Fever-Tree Tonic

COCKTAILS

CURRY *(A)* — 26
Curry leaf–infused gin, Rinomato Bitter Scuro, Aperitivo Deciso, Mancino Rosso vermouth

FUNGI ROYAL PASSION *(A)(SB)* — 26
Mushroom-infused bourbon, coconut sugar, soy sauce, orange bitters

ELIXIR WHITE NEGRONI *(A)* — 26
Pandan leaf–infused Colombo 9 Gin, Americano Bianco, Mancino Secco vermouth

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COCKTAILS · CONTINUED

FORBIDDEN FRUIT *(A)* — 26
Vanilla vodka, Botanica berries shrub, ginger ale, passion fruit

RUBY GROVE *(A)(SB)* — 26
Pandan leaf & grape skin–infused gin, sake, yuzu, clarified espresso martini with soy milk

ZERO PROOF TWIST

CACAO SPRITZ — 26
Non-alcoholic Lyre's Italian Spritz, cacao soda

MANHATTAN TWIST — 26
Lyre's American Malt, Lyre's Apéritif Rosso, 2 dashes aromatic bitters, maraschino cherry

PINEBERRY SPLASH — 26
Non-alcoholic Lyre's Italian Spritz, Lyre's Amaretti, pineapple, fresh lime juice, berry shrub

RUM OLD FASHIONED — 26
Non-alcoholic Lyre's Dark Cane Spirit, coconut sugar, orange bitters

THE BITTER TRUTH PINK — 22
Pomegranate, strawberry, fennel, lime, Fever-Tree Tonic Strawberry, lemon peel, rosemary, Fever-Tree Tonic

ZERO COCKTAILS

SANGRIA ZERO — 16
Dry London spirit, Mirin sake, strawberries, sparkling water

NO-MARY *(SB)* — 16
Clarified fresh tomato juice, togarashi, soy sauce

GARDEN GREEN ZERO — 16
Fresh pineapple juice, honey, citric acid, coriander, basil

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WINE

CHAMPAGNE AND SPARKLING

BILLECART-SALMON BLANC DE BLANCS BRUT MAREUIL-SUR-AŸ *(c. NV)*	395
RUINART, BLANC DE BLANCS BRUT, REIMS, FRANCE *(c. NV)*	565
CRISTAL, LOUIS ROEDERER, REIMS, FRANCE *(c. 2015)*	1,240
DOM PÉRIGNON, BRUT HAUTVILLERS, FRANCE *(c. 2015)*	1,285
LOUIS ROEDERER, BRUT COLLECTION, REIMS, FRANCE *(c. NV)*	45 / 225
BILLECART-SALMON, BRUT RÉSERVE, ROSÉ, MAREUIL-SUR-AŸ, FRANCE *(c. NV)*	65 / 365
DOMAINE STE. MICHELLE, BRUT ROSÉ, COLUMBIA VALLEY, USA *(c. NV)*	20 / 75
KRUG GRANDE, CUVÉE, BRUT, REIMS, FRANCE *(c. NV)*	1,050
RUINART, BRUT ROSÉ, REIMS, FRANCE *(c. NV)*	495
CAVA, PARÉS BALTÁ, CATALUNYA, SPAIN *(c. NV)*	20 / 95

WHITE

ALTO DE CANTENAC BROWN, CHÂTEAU CANTENAC BROWN, BORDEAUX *(c. 2022)*	235
CHABLIS, DOMAINE MILCENT BURGUNDY, FRANCE *(c. 2023)*	42 / 165
MEURSAULT CLOS DU CROMIN, BITOUZET-PRIEUR BURGUNDY, FRANCE *(c. 2023)*	525
MONTRACHET, LOUIS JADOT, GRAND CRU, BURGUNDY, FRANCE *(c. 2018)*	3,750
SANCERRE, TERRE DE SILEX, DOMAINE HUBERT BROCHARD, LOIRE VALLEY *(c. 2023)*	36 / 145
SANCERRE, PASCAL JOLIVET, LOIRE VALLEY, FRANCE *(c. 2024)*	210

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WINE

WHITE · CONTINUED

POUILLY-FUISSÉ, TERRES DU MENHIR, GILLES MORAT BURGUNDY, FRANCE *(c. 2023)*	250
CHASSAGNE-MONTRACHET, ROUX PERE ET FILS BURGUNDY, FRANCE *(c. 2021)*	490
PULIGNY-MONTRACHET, CHAVY-CHOUET CHAMP GAIN, 1ER CRU BURGUNDY *(c. 2023)*	925
CHARDONNAY, PLANETA SICILY *(c. 2022)*	50 / 205
WINKL, CANTINA TERLAN ALTO ADIGE, ITALY *(c. 2023)*	185
GEWÜRZTRAMINER, LUNARE, CANTINA TERLAN, ALTO ADIGE, ITALY *(c. 2021)*	285
CHARDONNAY, GAIA & REY, GAJA, LANGHE, PIEDMONT, ITALY *(c. 2020)*	1,550
PINOT GRIGIO, MARCO FELLUGA MONGRIS COLLIO FRIULI-VENEZIA GIULIA *(c. 2024)*	37 / 150
KIDNAPPERS VINEYARD, CRAGGY RANGE HAWKE'S BAY, NEW ZEALAND *(c. 2020)*	150
SAUVIGNON BLANC, CLOUDY BAY, MARLBOROUGH, NEW ZEALAND *(c. 2024/25)*	48 / 185
SAUVIGNON BLANC, BARON EDMOND DE ROTHSCHILD 'RIMAPERE', MARLBOROUGH *(c. 2023)*	34 / 135
CHARDONNAY, INDOMITA, CENTRAL VALLEY, CHILE *(c. 2021)*	85
CHARDONNAY, VASSE FELIX HEYTESBURY MARGARET RIVER, AUSTRALIA *(c. 2022)*	415
CHARDONNAY, HAMILTON RUSSELL WALKER BAY, SOUTH AFRICA *(c. 2024)*	425
CHARDONNAY, PETER MICHAEL 'L'APRES-MIDI' KNIGHTS VALLEY, USA *(c. 2023)*	550

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(MO) Molluscs · (MU) Mustard · (N) Nuts · (P) Pork · (PN) Peanut · (S) Spicy · (SB) Soybean
(SE) Sesame · (SU) Sulphur dioxide · (V) Vegetarian · (VG) Vegan

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WINE

RED

CORTON-POUGETS GRAND CRU, LOUIS JADOT, BURGUNDY, FRANCE *(c. 2017)*	875
CLOS DE TART, GRAND CRU MONOPOLE, BURGUNDY, FRANCE *(c. 2017)*	3,150
CLOS VOUGEOT, GRAND CRU, PHILIPPE CHÉRON, BURGUNDY, FRANCE *(c. 2023)*	1,750
CHÂTEAU LYNCH-BAGES, 5ÉME CRU CLASSÉ, PAUILLAC, FRANCE *(c. 2013)*	1,185
CHÂTEAU PAPE CLÉMENT, PESSAC-LÉOGNAN, FRANCE *(c. 2009)*	1,100
CHÂTEAU MALMAISON MOULIS-EN-MEDOC, FRANCE *(c. 2013)*	250
GIGONDAS, DOMAINE LES PALLIÈRES, TERRASSE DU DIABLE RHÔNE, FRANCE *(c. 2020)*	250
CHÂTEAU TALBOT SAINT-JULIEN, FRANCE *(c. 2010)*	725
CHÂTEAU SOCIANDO-MALLET MEDOC ,FRANCE *(c. 2014)*	350
MAZZEI CASTELLO DI FONTERUTOLI 'SIEPI', TOSCANA, ITALY *(c. 2017)*	1,125
BAROLO, LE VIGNE, LUCIANO SANDRONE PIEDMONT, ITALY *(c. 2020)*	725
AMARONE DELLA VALPOLICELLA CLASSICO, MASI COSTASERA VENETO, ITALY *(c. 2020)*	350
LE MACCHIOLE PALEO, TOSCANA, ITALY *(c. 2019)*	750
ORNELLAIA, TENUTA DELL'ORNELLAIA, TOSCANA, ITALY *(c. 2021)*	1,350
MASSETO, TENUTA DELL'ORNELLAIA, TOSCANA, ITALY *(c. 2019)*	6,545
CHIANTI, MONTESPERTOLI, CASTELLO SONNINO TOSCANA,ITALY *(c. 2023)*	175
MERLOT, BOTTER, VENETO, ITALY *(c. 2023)*	18 / 70
MUGA RIOJA, BODEGA MUGA RIOJA, SPAIN *(c. 2020)*	195

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WINE

RED · CONTINUED

VALBUENA 5°, BODEGAS VEGA SICILIA RIBERA DEL DUERO,SPAIN *(c. 2020)*	1,080
CABERNET SAUVIGNON, MAS LA PLANA, MIGUEL TORRES, PENEDÈS SPAIN *(c. 2017)*	320
THE CHOCOLATE BLOCK, BOEKENHOUTSKLOOF FRANSCHHOEK VALLEY, SOUTH AFRICA *(c. 2023)*	50 / 195
SYRAH, BOEKENHOUTSKLOOF, SWARTLAND, SOUTH AFRICA *(c. 2018)*	350
OPUS ONE, NAPA VALLEY, USA *(c. 2018)*	2,850
MONTE BELLO, RIDGE VINEYARDS, SANTA CRUZ MOUNTAINS, USA *(c. 2016/17)*	1,150
STAGS' LEAP WINERY, THE LEAP ESTATE GROWN NAPA VALLEY, USA *(c. 2021)*	525
PINOT NOIR, THE HILT, BENTROCK CALIFORNIA, USA *(c. 2019)*	450
PINOT NOIR, BABICH, BLACK LABEL MARLBOROUGH, NEW ZEALAND *(c. 2022)*	24 / 95
PINOT NOIR, CLOUDY BAY, MARLBOROUGH, NEW ZEALAND *(c. 2020)*	225
ESCUDO ROJO, BARON PHILIPPE DE ROTHSCHILD, MAIPO VALLEY, CHILE *(c. 2022)*	95
CABERNET SAUVIGNON, SANTA RITA MEDALLA REAL GOLD SINGLE VINEYARD MAIPO VALLEY, CHILE *(c. 2018)*	28 / 110
SUNTORY SHIOJIRI WINERY IWADAREHARA NAGANO, JAPAN *(c. 2017)*	975
HENSCHKE, HILL OF GRACE, EDEN VALLEY, AUSTRALIA *(c. 2009)*	4,250
CATENA ZAPATA NICASIA VINEYARDS MENDOZA, ARGENTINA *(c. 2020)*	375

ROSÉ

WHISPERING ANGEL, CHATEAU D'ESCLANS CÔTES DE PROVENCE, FRANCE *(c. 2024)*	40 / 160

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WINE

ROSÉ · CONTINUED

DOMAINES OTT, CLOS MIREILLE,CÔTES DE PROVENCE,FRANCE *(c. 2023)*	50 / 195
PINOTAGE, KANONKOP KADETTE STELLENBOSCH,SOUTH AFRICA *(c. 2022)*	135
MIRABEAU PURE, ROSÉ,CÔTES DE PROVENCE, FRANCE *(c. 2021)*	30 / 120

Master wine list available on request. Two prices are the glass and the bottle, in that order; a single price is the bottle.

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