

## MORE RED

<b>2019 Sine Qua Non Distenta*</b>	<b>3600:-</b>
Sine qua non, California, USA	
<b>2019 Brunello di Montalcino</b>	<b>1 590:-</b>
Altesino, Brunello, ITA	
<b>2015 Château Moulinet-Lasserre</b>	<b>1 575:-</b>
Château Mouilnet-Lasser, Bordeaux, FRA	
<b>2014 Charmes Chambertin*</b>	<b>3200:-</b>
Domaine Perror-Minot, Burgundy, FRA	
<b>2014 Château Haut-Bailly*</b>	<b>3600:-</b>
Domaine Perror-Minot, Burgundy, FRA	
<b>2010 Château Lafite-Rothschild*</b>	<b>14 500:-</b>
Bordeaux, FRA	
<b>2000 Château Margaux*</b>	<b>15 000:-</b>
Bordeaux, FRA	



\*Few bottles left

## COCKTAILS

**Mocktail** 85:-  
Pineapple or Yuzu

**Peanut Martini** 185:-  
Honey roasted PEANUT Ketel One Vodka,  
Mancino secco infused with red curry

**Green Side** 185:-  
Lemongrass infused Tanqueray gin, lime,  
sugar, mint

**Sakura Spice** 185:-  
Tanqueray gin infused with black pepper  
and lime leaf, Mancino sakura, raspberry  
acid

**Basil & Gold** 185:-  
Thai basil infused Tanqueray gin, lime,  
pineapple

**Yuzu Fizz** 185:-  
Belvedere vodka, yuzu, Choya shiso, Moët  
Chandon

**Heatwave** 185:-  
Chili infused Ketel one vodka, lime,  
vanilla

## COCKTAIL SNACKS

**Edamame beans with lime and salt** 85:-  
**Kimchi popcorn** 55:-

## OUR VISION

Our cocktail menu reflects the same  
flavor profile as our kitchen, inspired by  
Southeast Asia.

Here, you'll find a balanced mix of sweet,  
spicy, and tangy flavors, with ingredients  
like lemongrass, yuzu, Thai basil, and chili  
creating a unique experience. Our  
cocktails are crafted to complement the  
food and enhance the Asian flavors.

## RED

## GL | BTL

**2022 Fish Hoek Merlot** 145 | 630:-  
Accolade Wines, Western Cape, RSA

**2020 Bogle Cabernet** 190 | 855:-  
Bogle Vineyards, California, USA

**2020 Langhe Nebbiolo** 180 | 840:-  
Sagace, Piemonte, ITA

**2021 Bourgogne Rouge** 195 | 855:-  
Château du Cray, Burgundy, FRA

**2021 Terrazas Malbec** 150 | 675:-  
Terrazas de Los Andes, Mendoza, ARG

**2022 Beaujolais LGC** 150 | 675:-  
Domaine Paul Durdilly, Beaujolais, FRA

**2023 Tinus Rouge d'une Nuit** 160 | 700:-  
Château des Tourettes, Rhône, FRA

**NV Arndoffer Zweigelt (1Liter)** 155 | 745:-  
Martin & Anna Arndofer, Kamptal, AUS

**2020 Head High Pinot** 1 120:-  
Head High Winery, Sonoma, USA

**2016 Pommard** 1 785:-  
Vincent Girardin, Burgundy, FRA

**2016 Othello** 2 375:-  
Dominus estate, Napa Valley, USA

**2020 Kutch Pinot Noir** 1 950:-  
Kutch Wines, Sonoma coast, USA

**2016 Château Chantalouette** 1 550:-  
Château Chantalouette, Pomerol, FRA

**2018 Savigny-les Beaune** 1 995:-  
**Premier Cru Forneaux**  
Joseph Drouhin, Burgundy, FRA

**2017 Cota Barbaresco** 1 550:-  
Luigi Voghera, Piemonte, ITA

**2018 Château Barrail du Blanc** 1 120:-  
Château Barrail, Bordeaux, FRA

**2016 Faletto Barolo\*** 5 300:-  
Azienda Agricola Falletto di Bruno  
Giacosa, Piemonte, ITA

**2019 Melville Sandys Pinot Noir** 1 800:-  
Melville Estate, Sonoma, USA

**2016 Roda 1** 2 150:-  
Bodegas Roda, Rioja, SPA

**2014 Lydenhurst Cabernet** 2400:-  
**Sauvignon**  
Spottswoode Estate, Napa Valley, USA

**2019 Ceras Pinot Noir\*** 3 450:-  
Antica Terra, Willamette Valley,  
Oregon, USA

**2019 Botanica Pinot Noir\*** 3 450:-  
Antica Terra, Willamette Valley,  
Oregon, USA

## MORE WHITE

<b>2022 Schloos Saarstein Kabinett</b>	<b>720:-</b>
Schloss Saarstein, Mosel, GER	
<b>2018 Chablis Grand Cru</b>	<b>2 400:-</b>
<b>Bougros Domaine</b>	
Domaine des Hâtes, Burgundy, FRA	
<b>2022 Grüner Veltliner</b>	<b>1040:-</b>
Domäne Wachau, Wachau, AUT	
<b>2020 Kutch Chardonnay</b>	<b>1 700:-</b>
Kutch Wines, Sonoma coast, USA	
<b>2020 ZH Rangen de Than</b>	<b>2 800:-</b>
<b>Grand Cru*</b>	
Zind Humbrecht, Alsace, FRA	
<b>2014 Fides Savennieres*</b>	<b>3 100:-</b>
Domaine Eric Morgat, Loire, FRA	

## BEER & CIDER

### TAP

<b>Carlsberg Hof</b>	<b>81:-</b>
Lager, DEN, 4,2%	

### BOTTLED/CANNED

<b>Beer Lao</b>	<b>82:-</b>
Lager, LAOS, 5%	
<b>100W IPA</b>	<b>99:-</b>
IPA, SWE, 6,8%	
<b>1664 Blanc</b>	<b>89:-</b>
Wheat beer, FRA, 5,0%	
<b>Hitachino Saison Du Japon</b>	<b>125:-</b>
Japanese Lager, JAP 5,0%	
<b>Hitachino Red Rice</b>	<b>125:-</b>
Japanese Ale, JAP 7,0%	
<b>Hitachino Session IPA</b>	<b>125:-</b>
Japanese IPA, JAP 4,5%	
<b>Yona Yona Ale</b>	<b>125:-</b>
APA, JAP 5,5%	
<b>Galipette</b>	<b>124:-</b>
Dry apple cider, FRA, 4,5%	
	<b>89:-</b>

### NON ALCOHOLIC

<b>Carlsberg</b>	<b>58:-</b>
Lager, SWE, 0,5%	
<b>Brooklyn Special Effects</b>	<b>58:-</b>
Hoppy lager, SWE, 0,4%	
<b>Galipette Jus de Pommes</b>	<b>65:-</b>
Dry apple cider, FRA, 0,3%	

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## SPARKLING GL | BTL

<b>Cava</b>	<b>140   775:-</b>
Los Monteros, Penedès, SPA	
<b>Champagne</b>	<b>175   1095:-</b>
MV Moët & Chandon, Champagne, FRA	
<b>Oddbird Non Alcoholic</b>	<b>90:-</b>
Oddbird, FRA	
<b>Chandon Garden Spritz</b>	<b>620:-</b>
Chandon Argentina, ARG	
<b>Moët &amp; Chandon Imperial Rosé</b>	<b>1600:-</b>
Moët & chandon, FRA	
<b>MV Ruinart Blanc de Blancs</b>	<b>2110:-</b>
Ruinart, Champagne, FRA	
<b>MV Armand de Brignac Brut Gold</b>	<b>5155:-</b>
Armand de Brignac, Champagne, FRA	
<b>2010 Dom Perignon</b>	<b>3250:-</b>
Möet Chandon, Champagne, FRA	
<b>MV Krug Grand Cuvee</b>	<b>5100:-</b>
Krug, Champagne, FRA	

## ROSÉ/ORANGE GL | BTL

<b>Rosé Niederösterreich</b>	<b>150   670:-</b>
Schloss Gobelsburg, Kamptal, AUT	
<b>Château d' Esclan</b>	<b>175   780:-</b>
<b>Whispering Angel</b>	
Château d' Esclan, Provence, FRA	

## SAKÉ 9CL

<b>Dewazakura Omachi</b>	<b>160:-</b>
Junmai Ginjo	
<b>Homare Banshu Yamadanishiki</b>	<b>180:-</b>
Junmai Dagingjo	
<b>Daishichi Kimoto Classic</b>	<b>170:-</b>
Junmai Shu	
<b>Homare Yuzu Yamadanishiki</b>	<b>145:-</b>
Junmai Shu	



## WHITE GL | BTL

<b>2023 Fish Hoek Chenin Blanc</b>	<b>145   630:-</b>
Accolade Wines, Western Cape, RSA	
<b>2023 "MMM" Chenin Blanc</b>	<b>155   680:-</b>
Domaine Fournier Père et Fils, Loire, FRA	
<b>2018 Cullen Sauvignon Blanc</b>	<b>150   670:-</b>
Cullen Wines, Margret Wines, AUS	
<b>2023 Veiga Da Princesa</b>	<b>165   750:-</b>
<b>Albarinho</b>	
Pazo do Mar, Rías Baixas, SPA	
<b>2023 Kamptal DAC Riesling</b>	<b>180   820:-</b>
Schloss Gobelsburg, Kamptal, AUT	
<b>N.V Arndofer Grüner (1Liter)</b>	<b>165   775:-</b>
Martin & Anna Arndofer, Kamptal, AUS	
<b>2022 Pavette Chardonnay</b>	<b>155   680:-</b>
Valkyrie Selections, California, USA	
<b>2016 Rudesheimer Riesling</b>	<b>180   820:-</b>
Kloster Eberbach, Rheingau, GER	
<b>2022 Vin de Weiss</b>	<b>620:-</b>
Scheuerman, Pfalz, GER	
<b>2020 Schonfels Riesling GG</b>	<b>1 365:-</b>
Van Volxem, Mosel, GER	
<b>2018 Mersault Les Narvaux</b>	<b>1 630:-</b>
Vincent Girardin, Burgundy, FRA	
<b>2022 Ungeheuer Riesling GG</b>	<b>1 350:-</b>
<b>Trocken</b>	
Basserman-Jordan, Pfalz, GER	
<b>2020 Puligny-Montrachet</b>	<b>2 100:-</b>
<b>Les Vieilles Vignes</b>	
Vincent Girardin, Burgundy, FRA	
<b>2019 Pouilly-Fuisse</b>	<b>975:-</b>
Chateau-Fuisse, Mâconnais, Burgundy, FRA	
<b>2021 Weinbach Riesling</b>	<b>1 090:-</b>
Domaine Weinbach, Alsace, FRA	
<b>2020 Pouilly Fumé</b>	<b>925:-</b>
Domaine Masson-Blondelet, Loire, FRA	
<b>2022 Bourgogne Chardonnay</b>	<b>895:-</b>
Domaine Faiveley, Bourgogne, FRA	
<b>Sancerre</b>	<b>895:-</b>
Gitton Père et Fils, Loire, FRA	
<b>Chablis</b>	<b>905:-</b>
Domaine des Hâtes, Burgundy, FRA	