



If you have any food allergies, please inform our service staff when placing your order.
All prices are subject to 10% service charge and prevailing government taxes.

== SET MENU ==

“Have a dining experience like no other with our newest Chef's Menu, which offers a delectable range of contemporary and traditional European food. Enjoy the delectable mentaiko aioli served with our bouncy Hokkaido scallops or luxuriate in the velvety richness of our mushroom soup.

Enjoy the flavourful, juicy black Angus tenderloin topped with croutons and divine black truffle. Seafood lovers will adore our juicy and butter-cooked Maine Lobster served with mouthwatering Petit Pois and Ginger Crustacean Espuma. Lastly, indulge in the ultimate dessert experience with our Saffron-scented Poached Pear served with red wine sorbet, the ideal combination of simplicity and sophistication.”

3-COURSE MENU - \$78

(choice of starter or soup)

4-COURSE MENU - \$88

Starter

Hokkaido Scallops

Lightly Poached, Sea Garden Salad, Mentaiko Aioli

..

*Sommelier's Recommendation: Clerendelle Blanc By Haut Brion
Semillion/Sauvignon B.*

Soup

Velouté

Of Forest Mushroom, Herb Crème Fraiche

Mains

Tournedos Filet Mignon

Black Angus Tenderloin, Croutons, Shaved Black Truffles

..

Sommelier's Recommendation: Penfold Konoonga Hills Cab/Shiraz

OR

Maine Lobster

Tarragon Butter Poached, Petit Pois, Ginger Crustacean Espuma

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Sommelier's Recommendation: Pirramimma Chardonnay

Dessert

Poached Pear

Saffron-scented with Red Wine Sorbet

..

*Sommelier's Recommendation: (NV) Vallebelbo Fior Di Vigna
Moscato D'asti*

Set menu and wines are priced and sold separately.
Please approach our staff for ongoing promotions on any of the recommended wines above.

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== SOUP & BAR BITES ==

“Start with a comforting bowl of goodness from “Soups”, or one of the “Bar Bites” to accompany your first glass of wine or our speciality nitro cocktails. To enhance the sweetness of the seafood, our version of Seafood Broth has crab meat, shrimps and diced fish for a rich flavour.”

Soup

French Onion Soup

Beef Broth with Gratinated Cheese

15

Seafood Broth

Crab Meat, Shrimps, Diced Fish

18

Toasted Brioche

Golden Buttery Toast

5

Bar Bites

Green Olives On Ice

10

Tête de Moine

Cheese, Crackers

18

Jamón de Cebo de Campo 24 months

Spanish Iberico Ham

24

Calamari Rings (10 pcs)

Sweet Chilli Mayo

14

Truffle Fries

Standard Cut Fries with Truffle Oil

14

Hot & Spicy Wings (6 pcs)

Ancho Dry-Rub Spicy Mid Wings, Sweet Spicy Sauce

18

 Vegetarian

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== SMALL PLATES ==

“Savour our irresistible selection of small plates that have been meticulously prepared by our chefs and full of flavour. Try the delicious Gambas al Ajillo, prawns cooked in extra virgin olive oil with garlic and chilli . The Hokkaido Scallops topped with smoky bacon and Ikura are also a crowd favourite.”

Forest Mushroom

Sautéed with Sherry Cream Sauce

14

Albondigas

Spanish Meatballs in Tomato Sauce

16

Crab & Mango Stack

Jumbo Crab Meat, Mango, Tomatoes, Avocado,
Balsamic Glaze, Olive Oil

20

Caprese Di Burrata

Burrata Cheese, Roma Tomato, Balsamic Glaze, Extra Virgin Olive Oil, Basil Oil

25

Hokkaido Scallops (2 pcs)

Sautéed Leek, Smoked Bacon, Ikura

30

Gambas al Ajillo

Prawns Cooked in Extra Virgin Olive Oil with Garlic and Chilli

30



Hokkaido Scallops



Crab & Mango Stack



Vegetarian



Signature

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== SHARING PLATTER ==

“Our Sharing Platters come in generous portions for you to enjoy with a companion or three. We’ll strongly recommend Côte de Boeuf, prime beef, first oven-baked to seal in the juices for tenderness, before being char-grilled for a smoky exterior. The French-Cut Rack of Lamb is also another signature, slow-roasted bone-in for great flavour and served with Shallot Jus for a touch of sweetness.”

Côte De Boeuf (2 pax)

Char-grilled Prime Rib Eye on the Bone (700g), Roasted Marble Potatoes, Buttered Garden Vegetables, Red Wine Sauce
(20min Waiting Time)

98

French-Cut Rack Of Lamb (2 pax)

Lamb Rack (500g), Sarladaise Potatoes, Seasonal Vegetables, Shallot Jus
(20min Waiting Time)

88



Côte De Boeuf



French-Cut Rack Of Lamb

 Signature

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== MAINS ==

“So, an experience at Dusk is not complete until you’ve tried our Signature Prawn Capellini, which has been featured by the Michelin Recipe Guide online, as the lobster-infused oil perfumes the entire plate, while the capellini is served al dente.”



Dusk Signature Prawn Capellini

Tiger Prawns, Sautéed Angel Hair Pasta, Japanese Kombu, Lobster-Infused Oil

Featured in Michelin Recipe Guide

28

Halibut Fish & Chips

Halibut, Tartar Sauce, Mesclun

28

Oven-Roasted Poulet

Roasted Chicken Thigh, Baby Potatoes, Seasonal Vegetables, Mexican Salsa

28

Pan-Seared Snapper

Red Snapper, Mango Salad, Crushed Potatoes, Microcress

32



Duck Confit

French Duck Leg, Sarladaise Potatoes, Mesclun Salad, Pan Sauce

35



Sous Vide Beef Cheek

Beef Cheek in Port Wine, Seasonal Vegetables, Mashed Potatoes

39



Dusk Signature Prawn Capellini



Sous Vide Beef Cheek



Pan-Seared Snapper



Signature

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== DESSERTS ==

“We wanted our desserts to be rich, exciting and not to be missed – from the bittersweet Guinness Chocolate Cake that you will fall in love with to the Classic Baked Alaska that is triple-layered with ice-cream followed by meringue. Romance the night away with a dessert to remember.”

Valrhona Chocolate Tart

Classic French Chocolate Tart with Summer Wild Berries Compote

15

Guinness Chocolate Cake

(Contains Alcohol)

Served with Irish Chocolate Cream

18

Classic Baked Alaska

(Contains Alcohol)

Praline Ice-Cream, Raspberry, Torched Fresh Meringue

18



Guinness Chocolate Cake



Classic Baked Alaska

 Signature

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== COCKTAILS ==

Classic Signature

“Our molecular mixology comes from personal experiences interacting with the world’s top award-winning molecular mixologists. From multi-sensory cocktails with wisps of nitro-smoke to fruit caviar that bursts with sweet and tangy delight, our creative edge gives you an engaging experience that will be a highlight to remember.”



Dusk Till Dawn Light Bulb

Gin, Vodka, Rum, Tequila, Blue Curacao, Lemon Juice,
Peach Syrup Topped With Cranberry Juice

18



Nitro-Frost Caviar Martini (Original / Cosmopolitan / Lychee / Passion Fruit)

Martini Dry, Vodka, Fruit Caviar

18



 Signature

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COCKTAILS

Classic Signature



Nitro-Baileys Martini

Black Tears Spiced Rum, Baileys, Cookies & Cream, Caramel, Vanilla Ice-Cream, Chocolate Shavings

18



Smoking Nitro Margarita

Tequila, Triple Sec, Sour Mix

(Lychee / Pineapple / Mango)

16

(Strawberry / Watermelon / Lime)

18



Mr. 42 Feijoa

Below 42 Feijoa Vodka, Triple Sec, Cucumber Monin and Fresh Lime

16



Signature

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COCKTAILS

Classic Signature



Daiquiri

Rum, Triple Sec, Sour Mix

(Lime / Lychee / Mango / Passion Fruit)

16

(Strawberry / Pineapple)

18



Classic Mojito

Black Tears Spiced Rum, Mint Leaves, Lime, Muddled Brown Sugar

(Grape / Watermelon)

16

(Original / Passion Fruit)

18



Long Island Iced Tea

Gin, Vodka, Rum, Tequila, Triple Sec, Lemon Juice, Cane Sugar, Coke

16



COCKTAILS

Classic Signature



Sunset Spritzer

Sparkling Bubbles, Orange Liqueur,
Passion Fruit Mix, Mango Sorbet

16



Red Sangria

Black Tears Spiced Rum, Red Wine, Triple
Sec, Pineapple Juice, Citrus & Orange

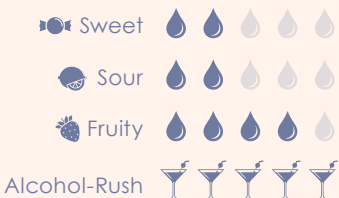
16



White Sangria

Black Tears Spiced Rum, White Wine, Peach Schnapps,
Pineapple, Citrus and Green Apple

16



COCKTAILS

Classic Signature



Singapore Sling

Gin, Cherry Brandy, Triple Sec, Bénédictine DOM, Lime Juice, Pineapple Juice, Grenadine, Angostura Bitters

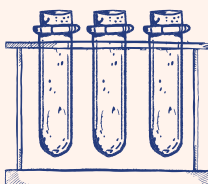
16



COCKTAILS

Molecular Signature

“For photo-worthy results, hold all three test-tubes with both hands and pour into the Martini glass concurrently to see the three colours form a spectacular rainbow swirl.”



Dusk Till Dawn Nitro-Test Tube

Gin, Vodka, Rum, Tequila, Blue Curacao, Lemon Juice, Peach Syrup, Cranberry Juice

18



COCKTAILS

Ready-To-Drink



Nitro-Bomb Negroni

London Dry Gin, Italian Bitter, Sweet Vermouth,
Chocolate Liqueur

18



Nitro-Rosemary Old Fashion

Dark Spiced La Progresiva 13 Rum, Agave Nectar,
Spiced Bitter, Hazelnut Liqueur

18



Nitro-Beach Party

Vodka, Peach Liqueur, Lychee Extract, Mint,
Floral Vermouth, Fresh Lime

18



COCKTAILS

Ready-To-Drink



Nitro-Frost Dusk Till Dawn

Gin, Vodka, Rum, Tequila, Blue Curacao,
Lemon Juice, Peach Syrup, Cranberry Juice

18



Nitro-Mr 42 Below

42 Feijoa Vodka, Triple Sec, Cucumber Monin, Fresh Lime

18



MOCKTAILS

Wild Berries	10
Passionate	10
Brain Freeze	10
Minty Watermelon	10



 Signature

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== APERITIFS ==

		
Campari	11	148
Bailey's Irish Cream	11	148

== SPIRITS ==

		
<i>Gin</i>		
Bombay Dry Gin	11	148
Suntory Roku	13	168
Hendricks	13	168
<i>Vodka</i>		
Absolut Blue	11	138
Grey Goose	13	168
<i>Rum</i>		
Bacardi Carta Blanca White	11	138
Black Tears Spiced	13	158
Ron La Progresiva 13 Cuban Spiced	14	188
<i>Tequila</i>		
Camino Gold	13	138
<i>Bourbon</i>		
Jim Beam White Label	11	138
<i>Blended Scotch</i>		
Ballantine's	11	138
Monkey Shoulder	13	168
<i>Cognac</i>		
Martell VSOP	16	258
Martell Cordon Bleu		428
L'Essence De Courvoisier		3488
<i>Single Malt</i>		
Auchentoshan Three Wood	14	178
Balvenie 12 years	14	198
Macallan Sherry Oak 12 Years	16	228
Glenfiddich 15 years		248
Glenfiddich 18 years		248
Auchentoshan 18 years		260
Johnnie Walker XR21		280
Johnnie Walker Blue Label		398


== SPIRITS ==

<i>Japanese Whisky & Malt</i>		
Nikka From The Barrel, Hokkaido	14	178
Yamazaki Distiller's Reserve, Kyoto	16	260
Hibiki Japanese Harmony, Osaka		260

== BEERS & CIDERS ==

<i>Draught</i>	<i>1/2 Pint</i>	<i>1 Pint</i>
Tiger	12	15
Erdinger Weiss	13	16

<i>Tower</i>		<i>3L</i>
Tiger		72

<i>Bottle</i>	
Corona 33cl	13
Hoegaarden Blanche 33cl	13
Heineken 33cl	13
Guinness Stout 33cl	14
Erdinger Dunkel 50cl	16

<i>Cider</i>	
Somersby Apple Cider 33cl	13

<i>Bucket of 5</i>	
Corona 33cl	60
Somersby Apple Cider 33cl	60
Heineken 33cl	60

== CHILLED SAKE ==

Takasago	39
Umenoyado Sparkling	39
Masumi	42

== COFFEE & TEA ==

Coffee	6
Single Espresso	6
Freshly Brewed Coffee / Decaffeinated Coffee	6
Double Espresso	7
Café Latte	7
Cappuccino	7
Hot Chocolate	7
Ice Coffee	8
Ice Lemon Tea	8
Ice Chocolate	8
Chocolate Popcorn Latte	9
Salted Caramel Popcorn Latte	9
Ronnefeldt Tea by the Pot (English Breakfast / Earl Grey / Chamomile / Green Tea / Peppermint / Orange Blossom Rooibos)	9
Extra Shot Espresso	2

== JUICES & SODAS ==

Juices

Lime / Orange / Pineapple / Cranberry	7
Passion Fruit / Mango	9

Soda

Coke / Coke Zero / Sprite / Ginger Ale / Club Soda / Tonic / Root Beer	7
Red Bull	8

Bottled Water

Acqua Panna (Still) 50cl	7
San Pellegrino (Sparkling) 50cl	7
Chang Flavoured Soda (Lemon / Lime / Passion Fruit)	7

== WINE LIST ==

**“ Burgundy makes you think of silly things,
Bordeaux makes you talk of them and
Champagne makes you do them... ”**

Jean-Anthelme Brillat-Savarin

WINES BY THE GLASS

BUBBLES



S1	NV	Piccini Prosecco <i>Veneto, ITA</i> <i>Glera</i>	14	74
S3	NV	Thiénot x Penfolds Rosé <i>Champagne, FRA</i> <i>Chardonnay, Pinot Noir, Pinot Meunier</i>	22	115
S4	NV	Laurent Perrier Brut <i>Champagne, FRA</i> <i>Chardonnay, Pinot Noir, Meunier</i>	20	129

WHITE WINES

W1	2022	Selva Volpina IGT <i>Umbria, ITA</i> <i>Pinot Grigio</i>	15	78
W3	2021	Clarendelle blanc By Haut Brion <i>Bordeaux, FRA</i> <i>Semillon, Sauvignon Blanc</i>	16	98
W6	2019	Penfolds Koonunga Hill Autumn Riesling <i>Adelaide Hills, AUS</i> <i>Riesling</i>	14	76
W12	2020	Pirramimma <i>Adelaide Hills</i> <i>Chardonnay</i>	17	94
W13	2021	Chablis Louis Jadot <i>Chablis, FRA</i> <i>Chardonnay</i>	22	125
W15	2019	Andrero Jaara Vermentino <i>Sardegna, ITA</i> <i>Vermentino</i>	16	84

ROSÉ

R1	2021	Penfolds Max's Rosé <i>Adelaide Hills, AUS</i> <i>Pinot Noir</i>	15	78
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WINES BY THE GLASS

RED WINES



R19	2018	Penfolds Koonunga Hill Seventy Six <i>Adelaide Hills Cabernet Sauvignon, Shiraz</i>	14	76
R22	2016	Clarendelle Rouge By Haut Brion <i>Bordeaux, FRA Cab S, Cab F, Merlot</i>	18	88
R25	2021	Chianti Classico Piccini Riserva <i>Tuscany, ITA Sangiovese</i>	18	76
R29	2019	Marqués De Caceres Crianza <i>Rioja, SPA Tempranillo</i>	17	84
R30	2021	Bodega Sottano Malbec <i>Mendoza, ARG Malbec</i>	18	86
R32	2021	Produttori Di Manduria <i>Puglia, ITA Primitivo</i>	16	78
R33	2021	Andrero Terra Delle Cicale Nero d'Avola <i>Sicily, ITA Nerello Mescalèse</i>	16	78

DESSERT WINES

D1	NV	Vallebelbo Fior Di Vigna <i>Asti, ITA Moscato</i>	16	78
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“ In victory, you deserve Champagne.
In defeat you need it. ”

Napoleon Bonaparte

WINES BY THE BOTTLE

BUBBLES



S1	NV	Piccini Prosecco <i>Veneto, ITA</i> <i>Glera</i>	74
S2	2020	PROSECCO Rose' Doc "Meliora" Brut Millesimato <i>Veneto, ITA</i> <i>Glera</i>	108
S3	NV	Thiénot x Penfolds Rosè <i>Champagne, FRA</i> <i>Chardonnay, Pinot Noir, Pinot Meunier</i>	134
S4	NV	Laurent Perrier Brut <i>Champagne, FRA</i> <i>Chardonnay, Pinot Noir, Meunier</i>	129
S5	NV	Pommery Rosè <i>Champagne, FRA</i> <i>Chardonnay, Pinot Noir, Meunier</i>	139
F1	2004	Louis Roederer Cristal <i>Champagne, FRA</i> <i>Chardonnay, Pinot Noir</i>	580
F2	2013	Dom Pérignon <i>Champagne, FRA</i> <i>Chardonnay, Pinot Noir</i>	750

WHITE WINES

Pinot Grigio

W1	2022	Selva Volpina IGT <i>Umbria, ITA</i> <i>Pinot Grigio</i>	78
W2	2020	Piccini <i>Veneto, ITA</i> <i>Pinot Grigio</i>	84

Sauvignon Blanc

W3	2021	Clarendelle blanc By Haut Brion <i>Bordeaux, FRA</i> <i>Semillon, Sauvignon Blanc</i>	98
W4	2019	Flametree Embers <i>Margaret River AUS</i> <i>Semillon, Sauvignon Blanc</i>	98
W5	2022	Claudy Bay <i>Marlborough, NZ</i> <i>Sauvignon Blanc</i>	105

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WINES BY THE BOTTLE

WHITE WINES



Riesling

W6	2019	Penfolds Koonunga Hill Autumn Riesling <i>Adelaide Hills, AUS Riesling</i>	76
W7	2021	Leeuwin Estate Art Series <i>Margaret River, AUS Riesling</i>	104
W8	2018	Joh. Jos. Prüm Graacher Spätlese <i>Mosel, GER Riesling</i>	164

Chardonnay

W9	2018	Karri Oak <i>Margaret River, AUS Chardonnay</i>	74
W10	2021	Marrenon Les Grains <i>Bordeaux, FRA Chardonnay</i>	82
W11	2021	Bodega Sottano <i>Mendoza, ARG Chardonnay</i>	88
W12	2021	Pirramimma <i>SA, AUS Chardonnay</i>	82
W13	2021	Chablis Louis Jadot <i>Chablis, FRA Chardonnay</i>	125

Other Varieties

W14	2018	Cantina Ripa Teatina Arenile <i>Abruzzo, ITA Pecorino</i>	78
W15	2019	Andrero Jaara Vermentino <i>Sardegna, ITA Vermentino</i>	84
W16	2019	Castello di Querceto <i>Tuscany, ITA Vernaccia</i>	78
W17	2021	Hunky Dory The Tangle <i>NZ P.Gris, Gewu, Ries</i>	92

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WINES BY THE BOTTLE

ROSE



R1	2021	Penfolds Max's Rosé <i>Adelaide Hills, AUS</i> <i>Pinot Noir</i>	78
R2	2022	Casillero Del Diablo Reserva <i>Chile</i> <i>Shiraz</i>	88
R3	2018	Petula <i>Provence, FRA</i> <i>Pinot Noir</i>	98
R4	2021	AIX <i>Provence, FRA</i> <i>Pinot Noir</i>	Magnum 158

RED WINES

Pinot Noir

R5	2020	George Mingret <i>Burgogne, FRA</i> <i>Pinot Noir</i>	78
R6	2020	Satellite <i>Marlborough, NZ</i> <i>Pinot Noir</i>	88
R7	2020	Oyster Bay <i>Marlborough, NZ</i> <i>Pinot Noir</i>	98

Merlot

R8	2019	Marreon Vin De Pays <i>FRA</i> <i>Merlot</i>	74
R9	2021	Logan Weemala <i>NSW, AUS</i> <i>Merlot</i>	88

Shiraz

R10	2021	Pete's Pure Shiraz <i>New South Wales, AUS</i> <i>Shiraz</i>	78
R11	2021	Andrew Peace Masterpiece <i>Victoria, AUS</i> <i>Shiraz</i>	82
R12	2017	Tim Adams Mr Mick <i>Clare Valley, AUS</i> <i>Shiraz</i>	96
R13	2018	Kaesler Stonehorse <i>Barossa Valley, AUS</i> <i>Shiraz</i>	Magnum 168
R14	2017	La Nerthe Châteauneuf Du Pape Rouge <i>Rhone, FRA</i> <i>Syrah</i>	Magnum 278

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WINES BY THE BOTTLE

RED WINES



Cabernet Sauvignon

R15	2021	Calabria Guiding Star AU <i>Cabernet Sauvignon</i>	98
R16	2018	La Bohème "The Missing Act" Yarra, AUS <i>Cabernet Sauvignon</i>	94
R17	2016	Bodega Sottano Mendoza, ARG <i>Cabernet Sauvignon</i>	94
R18	2016	Château Latour Medoc, FRA <i>Cabernet Sauvignon</i>	106

Blends

R19	2018	Penfolds Koonunga Hill Seventy Six Adelaide Hills <i>Cabernet Sauvignon, Shiraz</i>	74
R20	2018	Grand Marrenon Luberon, FRA <i>Shiraz, Grenache</i>	98
R21	2016	Tim Adams Mr Mick Clare Valley <i>Cabernet Sauvignon, Merlot</i>	96
R22	2018	Clarendelle By Haut Brion Rouge Bordeaux, FRA <i>Cab S, Cab F, Merlot</i>	88
R23	2019	Le Volte dell'Ornellaia Tuscany, ITA <i>Cab S, Cab F, Merlot, Sangiovese</i>	118
R37	2016	Clarendelle Rouge By Haut Brion Bordeaux, FRA <i>Cab S, Cab F, Merlot</i>	88

Other Varieties

R24	2020	Fleurie Poncié Beaujolais, FRA <i>Gmay Noir</i>	86
R25	2018	Chianti Classico Piccini Riserva Tuscany, ITA <i>Sangiovese</i>	76
R26	2021	Chianti Classico Piccini DOCG Tuscany, ITA <i>Sangiovese</i>	88
R27	2019	Arzuaga La Planta Castilla Y León Ribera del Duero, SPA <i>Tempranillo</i>	96

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WINES BY THE BOTTLE

RED WINES



Other Varieties

R28	2018	Marqués De Casa Concha <i>Cile</i> <i>Carmenere</i>	96
R29	2018	Marqués De Caceres Crianza <i>Rioja, SPA</i> <i>Tempranillo</i>	84
R30	2021	Bodega Sottano Malbec <i>Mendoza, ARG</i> <i>Malbec</i>	96
R31	2020	Marques De Casa Concha <i>Cile</i> <i>Carmenere</i>	78
R32	2021	Produttori Di Manduria <i>Puglia, ITA</i> <i>Primitivo</i>	78
R33	2020	Andrero Terra Delle Cicale Nero d'Avola <i>Sicily, ITA</i> <i>Nerello Mescalense</i>	78
R34	2022	Montepulciano Novaripa Arenile <i>Abruzzo, ITA</i> <i>Montepulciano</i>	78
R35	2018	Marqués de Murrieta <i>Rioja, SPA</i> <i>Tempranillo</i>	Magnum 168
R36	2020	Cà Del Moro Montepulciano DOP <i>Abruzzo, ITA</i> <i>Montepulciano</i>	Magnum 178

DESSERT WINES

D1	NV	Vallebelbo Fior Di Vigna <i>Asti, ITA</i> <i>Moscato</i>	78
D2	NV	Penfolds Grandfather 20YO Tawny <i>South Australia, AUS</i> <i>Mataro Shiraz Grenache</i>	190
D3	2020	M. Chapoutier Beames de Venise <i>Rhone, FRA</i> <i>Muscat</i>	375ml 110

“ My only regret in life is that I did not drink more wine. ”

Ernest Hemingway

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== DUSK PRIVATE COLLECTION ==

== BUBBLES / WHITE WINES ==



F1	2004	Louis Roederer Cristal <i>Champagne, FRA</i> <i>Chardonnay, Pinot Noir</i>	580
F2	2013	Dom Pérignon <i>Champagne, FRA</i> <i>Chardonnay, Pinot Noir</i>	750
F3	2021	Pouilly-Fumé Bonnes Anguilles <i>Loire Valley, FRA</i> <i>Sauvignon Blanc</i>	148
F4	2020	Sancerre L'Amiral <i>Loire Valley, FRA</i> <i>Sauvignon Blanc</i>	178
F5	2017	Erdener Herzlei Spätlese Goldkapsel <i>Mosel, GER</i> <i>Riesling</i>	178
F6	2019	Louis Jadot Les Clos Chablis Grand Cru 2019 <i>Chablis, FRA</i> <i>Chardonnay</i>	258
F7	2016	Château de Cîteaux Puligny-Montrachet <i>Burgundy, FRA</i> <i>Chardonnay</i>	278
F8	2019	Louis Jadot Chassagne-Montrachet 1ER Cru <i>Burgundy, FRA</i> <i>Chardonnay</i>	328
F9	2019	Inniskillin Ice Wine VQA <i>Canada</i> <i>Riesling</i>	248

== RED WINES ==

F10	2018	Marques De Casa Concha Etiqueta Negra <i>Maipu Valley, CHILE</i> <i>Cab Franc, Cab Sav, Petit Vedot</i>	140
F11	2017	Louis Latour Savigny-lès-Beaune <i>Burgundy, FRA</i> <i>Pinot Noir</i>	168
F12	2019	Amarone della Valpolicella Speri Pigaro <i>Veneto, ITA</i> <i>Corvina, Corvinona, Molinara</i>	168

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== DUSK PRIVATE COLLECTION ==

== RED WINES ==



F13	2017	Thénard Givry Premier Cru 'Clos Saint-Pierre' <i>Burgogne, FRA Pinot Noir</i>	172
F14	2016	Pessac-Léognan Château Smith Haut Lafitte <i>Bordeaux, FRA merlot, Cab Franc, Cab Sav</i>	178
F15	2016	Brunello Di Montalcino Villa Poggio Salvi DOCG <i>Tuscany, ITA Sangiovese Grosso</i>	180
F16	2021	St Gayan Châteauneuf-du-Pape <i>Rhone Valley, FRA Grenache</i>	188
F17	2017	Amarone della Valpolicella Cesari <i>Veneto, ITA Corvina, Corvinona, Molinara</i>	188
F18	2012	Bava Barolo D.O.C.G. <i>Piemonte, ITA Nebbiolo</i>	188
F19	2016	Barbaresco Cascina Radice <i>Piemonte, ITA Nebbiolo</i>	168
F20	2019	Pavillon de Léoville Poyferré 2nd Wine <i>Saint Julien, FRA Cab Sav, Merlot</i>	188
F21	2018	Pichon Baron Les Tourelles de Longueville Pauillac <i>Bordeaux, FRA merlot, Cab Franc, Cab Sav</i>	198
F22	2018	Penfolds Bin 407 <i>South Australia, AUS Cabernet Sauvignon</i>	240
F23	2017	Penfolds St Henri <i>Barossa Valley, AUS Shiraz</i>	270
F24	2017	Penfolds St Henri Magnum <i>Barossa Valley, AUS Shiraz</i>	540
F25	2001	Louis Max Nuits-Saint-Georges Les Lièvres <i>Burgundy, FRA Pinot Noir</i>	320

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== DUSK PRIVATE COLLECTION ==

== RED WINES ==



F26	2019	Château Lynch-Bages Pauillac <i>Bordeaux, FRA</i> <i>Merlot, Cab Franc, Cab Sav</i>	580
F27	2014	Ornellaia Bolgheri Superiore DOC <i>Tuscany, ITA</i> <i>Merlot, Cab Franc, Cab Sav</i>	650
F28	2018	Opus One <i>California, USA</i> <i>Merlot, Cab Franc, Cab Sav, Malbec</i>	1,200
F29	2004	Château Latour Pauillac <i>Bordeaux, FRA</i> <i>Merlot, Cab Franc, Cab Sav</i>	1,500
F30	2016	Tenuta Masseto <i>Tuscany, ITA</i> <i>Merlot</i>	2,100

“ You Only Live Once
– So Drink Great Wine. ”

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