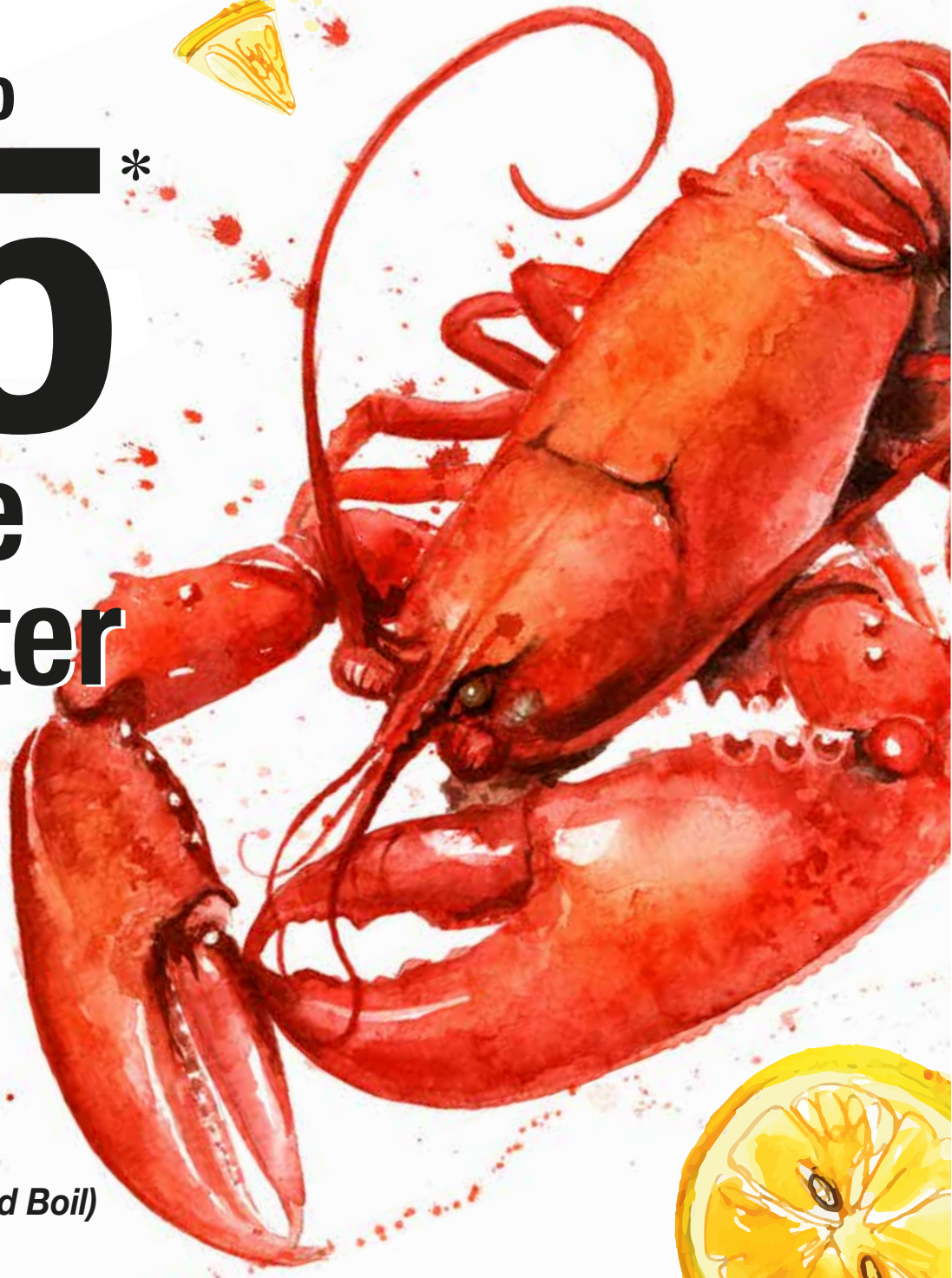


Promo

from ~~\$~~ **55** \*

**Live  
Lobster**

(U.P. \$75)



**Original (Seafood Boil)**

**\$55** whole

*With choice of 1 sauce*

**Grilled**

**\$29.90** half **\$58** whole

*With homemade sweet black sauce with a tinge of spice.  
Served with Momma' Potato Scoop*

**Lobster & Chips**

**\$29.90** half **\$58** whole

*Lightly battered, sprinkled with salt & pepper.  
Served with Garlic Butter sauce and Cajun fries*

THE  
**BOILER**  
SEAFOOD BAR & BEER

*This Is How We Roa!*

\* Limited to one per customer



## CHEF'S SPECIAL SET

*Only available at Esplanade outlet only*

### STARTERS

Handmade Crab Cakes with Kimchi Remoulade

Fried Oysters

Louisiana Spicy Mid Joint Wings

Coleslaw

### SEAFOOD ENTRÉE

Live Dungeness Crab/Seasonal Crab

*Cooked in the famous Chilli Crab sauce that is Truly Singapore*

Grilled Live Boston Lobster

*With homemade caramelised black sauce with a tinge of spice.*

*Served with Momma' Potato Scoop*

### SEAFOOD BOIL

Prawns, Mussels, Clams

Smoked Sausage, Pearl Sweet Corn, Buns

### CHOICE OF SAUCES

Signature 'The Works', Garlic Butter

Peppa' Butter, Sauce of the Month

### DESSERT

Petit Chocolate Fudge Cakes

**\$248++ for 3-4 pax / \$478++ for 7-8 pax**

## BOILER'S SPECIALTY SET

### STARTERS

Louisiana Spicy Mid Joint Wings

Fried Oysters

Sriracha Chilli Cheese Fries

Coleslaw

### SPECIALTY SEAFOOD BOIL

Live Dungeness Crab/Seasonal Crab

Prawns, Mussels, Clams

Smoked Sausage, Pearl Sweet Corn, Buns

### CHOICE OF SAUCES

Signature 'The Works', Garlic Butter

Peppa' Butter, Sauce of the Month

### DESSERT

Petit Chocolate Fudge Cakes

**\$185++ for 3-4 pax / \$359++ for 7-8 pax**

THE  
**BOILER**  
SEAFOOD BAR & BEER

*This Is How We Roa!*

# SEAFOOD

## COMBOS

### Boiler's Bombdiggity Bag 149 *(sharing for 4)*

*Dungeness/seasonal crab (900-950g), prawns, mussels, clams, sausages, corns & buns*


### Boiler's Duo Plus 89 *(sharing for 2)*

*Mud crab (600-650g), prawns, mussels, clams, sausages, corns & buns*

### Boiler's Duo Bag 52 *(sharing for 2)*

*Prawns, mussels, clams, sausages, corns & buns*

#### Choose Your Sauce

 *The Works (Mild, Medium, Ragin' Hot)*  
*Garlic Butter, Peppa' Butter, Sauce of the Month*

## CHILLI CRAB

*Our version of chilli crab with a semi-thick, sweet and savoury tomato and chilli based sauce.*

Dungeness Crab	Seasonal Price	Sri Lanka Crab	45/piece (600-640g)
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### ALA CARTE SEAFOOD

Dungeness Crab	Seasonal Price
Sri Lanka Crab	45/piece (600-650g)
Boston Lobster	75/piece (600-650g)
Prawns	17 (250g)
Mussels	10 (250g)
Clams	12 (250g)

### ADD ONS

Smoked Sausages	3.90
Sweet Pearl Corn	1.50
Rice	2.00
Buns (2 pcs)	1.50
Extra Sauce	2.00

#### Choose Your Sauce

 *The Works (Mild, Medium, Ragin' Hot)*  
*Garlic Butter, Peppa' Butter, Sauce of the Month*

 *Boiler's Signature*

## LUNCH • SEAFOOD

## STARTERS

Fried Oysters (8pc)	13.90
Louisiana Spicy Mid Joint Wings	9.90
Calamari Rings <i>With wasabi mayo</i>	10.90
<b>B</b> Handmade Louisiana Jumbo Crab Cakes <i>With kimchi remoulade (2pc)</i>	17.90
Crispy Chicken Tenders <i>With Ranch sauce</i>	9.90
<b>B</b> Boiler's Sampling Platter <i>Our popular starters which include fish &amp; chips, fried oysters, Louisiana spicy mid joint wings, onion rings, Cajun fries. Served with nachos cheese and tartar sauce</i>	29.90
<b>B</b> Iberico Pork <i>With homemade spices and pickled vegetables</i>	13.90
Grilled Prawns <i>With homemade sweet black sauce with a tinge of spice (2pc)</i>	7.90
Teriyaki Chicken (2 skewers)	5.90
Broccoli (2 skewers)	2.90
Grilled Sweet Pearl Corn <i>With honey butter &amp; Parmesan cheese (1pc)</i>	2.50

## SALAD

House Chopped Salad <i>Chopped romaine with fresh corn, cherry tomatoes, crispy bacon, egg, cranberries and sunflower seed with wasabi citrus soy dressing. Add chicken 3.00 * Vegetarian option available *</i>	8.90
<b>B</b> Crispy Soft Shell Crab Salad <i>Whole crispy soft shell crab with chopped romaine, lychees, cherry tomatoes, cranberries, crushed peanuts, crispy fried onions with sweet and tangy chilli dressing</i>	14.90

## MAINS

<b>B</b> Signature Haddock Fish & Chips <i>Premium Haddock fish fillet with a light batter and deep fried. Served with Cajun fries</i>	17.90
<b>B</b> Signature Fish & Chips <i>Battered and deep fried. Served with Cajun fries</i>	12.90
Baby Back Ribs <i>Hand-rubbed with The Boiler's secret blend of special spices and slow-cooked over a smoldering grill. Then slathered with mildly-spiced Hickory smoked BBQ sauce over an open flame. Served with Cajun fries and coleslaw. (Small: 1/3 rack, Large: 2/3 rack)</i>	15.90 (small)      26.90 (large)
<b>B</b> Miso-Dijon Salmon <i>Fresh salmon served with mashed potatoes, steamed vegetables and a delicious house made maple miso-dijon sauce</i>	15.90
Crispy Soft Shell Crab Burger <i>Tempura battered and deep fried soft shell crab with lettuce, coleslaw and topped with house made kimchi mayo. Served with Cajun fries</i>	14.90

**B** Boiler's Signature

LUNCH • STARTERS • SALAD • MAINS

## MAINS

- B** The Boiler's Ultimate Burger 15.90  
*A whopping half pounder with lettuce, tomato, onion rings and topped with our house made bacon jam with Hickory smoked BBQ sauce. Served with Cajun fries*
- Oyster Po' Boy 14.90  
*Golden and crispy oysters with coleslaw on buttery, fluffy croissant with a drizzle of house made kimchi mayo. Served with Cajun fries*
- Cro-Dog 10.90  
*Jumbo 7" smoked sausage with jalapeño, nacho cheese and bacon bits on a buttery, fluffy croissant. Served with Cajun fries*
- Boiler's Chicken Rice Bowl 9.90  
*Rice with grilled chicken thigh and steamed vegetables with creamy and smooth gravy. Add chicken 3.00*

## PASTA

- B** Cajun Jambalaya 10.90  
*Linguine and chicken sautéed with onions, tomato and peppers in spicy Cajun sauce*
- B** Linguine Crispy Prawns with Tobiko 13.90  
*Crispy prawns, mushrooms and parmesan in a delicious light garlic cream sauce and topped with Tobiko. Add crispy prawns (3pc) 5.00*
- Spaghetti Aglio Olio 9.90  
*Spaghetti with crushed garlic, red pepper flakes, bacon, mushroom and a sprinkle of fresh parsley*

Top up 4.90 for Homemade Ice Lemon Tea (bottomless) and a scoop of ice-cream with any main course or pasta ordered.

## SIDES

- Momma' Potato Scoop 8.90
- Sriracha Chilli Cheese Fries 7.90
- Spam Fries 7.90
- Onion Rings 7.90
- Sweet Potato Fries *With Parmesan cheese* 7.90
- Cajun Fries 5.90
- Nacho Chips with Salsa 5.90
- Mashed Potato 4.90
- Coleslaw 4.90

## KID'S MEAL

- Crispy Chicken Tenders & Rice 9.90  
*Crispy fried chicken breast served with rice, gravy and coleslaw*
- Creamy Mushroom Pasta 9.90  
*Spaghetti with Shiitake mushroom & parmesan in light cream sauce, served with fries*
- Fish & Chips 9.90  
*Lightly battered and deep fried, served with Cajun fries*

## DESSERT

- B** Crispy Banana & Durian 12.90  
*Boiler's signature fried sweet caramel banana and Mao Shan Wang durian fritters*
- B** Chocolate Molten Lava Cake 11.90  
*Dark chocolate lava cake served with a scoop of ice-cream and wafer*
- Petit Chocolate Fudge Cake 9.90  
*Smooth, decadent and aromatic fudge with moist and chocolately sponge interior*
- Maui's Affogato 6.50  
*Espresso with a scoop of fresh coconut ice-cream and a dash of toasted coconut flakes*
- Petit Potted Sundae 4.90  
*Vanilla ice-cream, Oreo crumble and gummy worm. Kids' fav!*
- Seasonal Ice-Cream (per scoop) 3.90

**B** Boiler's Signature

LUNCH • MAINS • PASTA • SIDES • KID'S MEAL • DESSERT

## SEAFOOD

### **Boiler's Bombdiggity Bag 149** *(sharing for 4)*

*Dungeness/seasonal crab (900-950g), prawns, mussels, clams, sausages, corns & buns*

### **Boiler's Duo Plus 89** *(sharing for 2)*

*Mud crab (600-650g), prawns, mussels, clams, sausages, corns & buns*

### **Boiler's Duo Bag 52** *(sharing for 2)*

*Prawns, mussels, clams, sausages, corns & buns*

#### **Choose Your Sauce**

*The Works (Mild, Medium, Ragin' Hot)  
Garlic Butter, Peppa' Butter, Sauce of the Month*

## CHILLI CRAB

*Our version of chilli crab with a semi-thick, sweet and savoury tomato and chilli based sauce.*

Dungeness Crab      Seasonal Price      Sri Lanka Crab      45/piece (600-640g)

### ALA CARTE SEAFOOD

Dungeness Crab	Seasonal Price
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Prawns	17 (250g)
Mussels	10 (250g)
Clams	12 (250g)

### ADD ONS

Smoked Sausages	3.90
Sweet Pearl Corn	1.50
Rice	2.00
Buns (2 pcs)	1.50
Extra Sauce	2.00

#### **Choose Your Sauce**

 *The Works (Mild, Medium, Ragin' Hot)  
Garlic Butter, Peppa' Butter, Sauce of the Month*

 *Boiler's Signature*

## STARTERS

Fried Oysters (8pc)	13.90
Louisiana Spicy Mid Joint Wings	9.90
Calamari Rings <i>With wasabi mayo</i>	10.90
<b>B</b> Handmade Louisiana Jumbo Crab Cakes <i>With kimchi remoulade (2pc)</i>	17.90
Crispy Chicken Tenders <i>With Ranch sauce</i>	9.90
<b>B</b> Boiler's Sampling Platter	29.90
<i>Our popular starters which include fish &amp; chips, fried oysters, Louisiana spicy mid joint wings, onion rings, Cajun fries. Served with nachos cheese and tartar sauce</i>	
<b>B</b> Iberico Pork <i>With homemade spices and pickled vegetables</i>	13.90
Grilled Prawns <i>With homemade sweet black sauce with a tinge of spice (2pc)</i>	7.90
Teriyaki Chicken (2 skewers)	5.90
Broccoli (2 skewers)	2.90
Grilled Sweet Pearl Corn <i>With honey butter &amp; Parmesan cheese (1pc)</i>	2.50

## SALAD

House Chopped Salad	8.90
<i>Chopped romaine with fresh corn, cherry tomatoes, crispy bacon, egg, cranberries and sunflower seed with wasabi citrus soy dressing.</i>	
<i>* Vegetarian option available *</i>	
<b>B</b> Crispy Soft Shell Crab Salad	14.90
<i>Whole crispy soft shell crab with chopped romaine, lychees, cherry tomatoes, cranberries, crushed peanuts, crispy fried onions with sweet and tangy chilli dressing</i>	

## MAINS

<b>B</b> Signature Haddock Fish & Chips	17.90
<i>Premium Haddock fish fillet with a light batter and deep fried. Served with Cajun fries</i>	
<b>B</b> Signature Fish & Chips	12.90
<i>Battered and deep fried. Served with Cajun fries</i>	
Baby Back Ribs	15.90 (small) 26.90 (large)
<i>Hand-rubbed with The Boiler's secret blend of special spices and slow-cooked over a smoldering grill. Then slathered with mildly-spiced Hickory smoked BBQ sauce over an open flame. Served with Cajun fries and coleslaw. (Small: 1/3 rack, Large: 2/3 rack)</i>	

## SIDES

Momma' Potato Scoop	8.90
Sriracha Chilli Cheese Fries	7.90
Spam Fries	7.90
Onion Rings	7.90
Sweet Potato Fries <i>With Parmesan cheese</i>	7.90
Cajun Fries	5.90
Nacho Chips with Salsa	5.90
Coleslaw	4.90

## KID'S MEAL

Crispy Chicken Tenders & Rice	9.90
Creamy Mushroom Pasta	9.90
Fish & Chips	9.90

## DESSERT

<b>B</b> Crispy Banana & Durian	12.90
<i>Boiler's signature fried sweet caramel banana and Mao Shan Wang durian fritters</i>	
<b>B</b> Chocolate Molten Lava Cake	11.90
<i>Dark chocolate lava cake served with a scoop of ice-cream and wafer</i>	
Petit Chocolate Fudge Cake	9.90
<i>Smooth, decadent and aromatic fudge with moist and chocolatey sponge interior</i>	
Maui's Affogato	6.50
<i>Espresso with a scoop of fresh coconut ice-cream and a dash of toasted coconut flakes</i>	
Petit Potted Sundae	4.90
<i>Vanilla ice-cream, Oreo crumble and gummy worm. Kids' fav!</i>	
Seasonal Ice-Cream (per scoop)	3.90

## BEER

### DRAFT

	PINT REGULAR / HH	TOWER REGULAR / HH
Hite Beer	15.90 / 9.50	75 / 48
Kronenbourg Blanc	15.90 / 9.50	75 / 48
Pilsner Urquell	16.90 / 10.50	
Seasonal Beer	16.90 / 10.50	

### BOTTLED / CIDER

Corona	9.50
Albens Cider	11.50
<i>Original / Apple &amp; Mango / Seasonal Flavour</i>	
<i>Gluten Free – Paleo Friendly. Only 55 calories</i>	

### CRAFTED BEER

<b>Stellar IPA</b>	12.50
<i>The Stellar IPA features a grassy and tropical hop aroma with a light cracker based malt backbone. Easy drinking and not too bitter. ABV 6%</i>	
<b>Royal Jamaican Ginger Beer</b>	12.50
<i>Aroma of sweetened ginger, with doses of warmth emanating from the presence of ginger. Flavor of sharp, warm ginger and very faint malt. ABV 4.4%</i>	
<b>Sweetwater Goin' Coastal IPA with Pineapple</b>	12.50
<i>Golden copper in colour with a full malt bill to bring the balance to this IPA with a tropical candy flavours of pineapple with grapefruit earthy citrus. ABV 6.1%</i>	
<b>Coedo Beniaka (Imperial Sweet Potato Amber)</b>	13.50
<i>Slow-aged premium lager with a fragrant sweetness of bright red sweet potato. Slightly higher alcohol content with a rich, deep flavor. ABV 7%</i>	

## COCKTAILS

	REGULAR / HH
<b>Jim Beam Citrus Highball</b>	9 / 6
<b>Jim Beam Pink Grapefruit Highball</b>	9 / 6
<b>Beerita</b>	11.90
<i>Our version of Margarita! Refreshing lime slushie topped with a bottle of Corona</i>	
<b>Yuzu Ginza</b>	13.90
<i>Mildly tart yuzu juice with flowery gin and a dash of soda</i>	
<b>Sour Apple Kiss</b>	13.90
<i>Pucker up with sour apple, citrus lime soda &amp; gin</i>	
<b>Lychee Martini</b>	12.90
<i>Juicy lychee with vodka and a splash of lychee syrup</i>	
<b>Miss Saigon</b>	13.90
<i>Frozen sour plum and vodka lemonade</i>	
<b>Mojito</b>	12.90
<i>Classic mojito with fresh mint leaves, lime and rum</i>	
<b>Frozen Margarita</b>	13.90
<i>Fresh lime juice with sugar syrup and tequila</i>	
<b>Tequila Sunrise</b>	12.90
<i>Fresh orange juice with tequila and a splash of grenadine</i>	

## SOJU

Chamisul Soju (ABV 17.8%)	19.50
Jinro Grapefruit Soju (ABV 13%)	19.50
Jinro Green Grape Soju (ABV 13%)	19.50
<b>Soju Bomb</b>	39
<i>The Soju Bomb aka Somaek is a shot of soju paired with light Korean Hite beer, with three parts soju to seven parts beer which brings out the sweetness of the beer and smooths the grainy edges of the soju. Comes with a carafe of Hite beers and 1 bottle of Jinro Soju of your choice.</i>	

**SoGurt** 29 (carafe)  
*A refreshing blend of Soju and yogurt drink. A perfect pairing with our seafood in The Works sauce. Sharing for 2-3 pax*

## NON-ALCOHOLIC

### MOCKTAILS

Signature Lychee-Lime Mint Freeze	7.50
Virgin Mojito	7.50
Shirley Temple	6.50
The Boiler's Lemonade	5.50
Coralba Sparkling Mineral Water (750ml)	7.90
Stewart's Root Beer	4.50
Homemade Ice Lemon Tea (bottomless)	2.90
Root Beer Float	7.90
Bottled Water	1.90

### FRESH JUICES

Orange / Cloudy Apple	5.50
Fresh Siam Coconut	6.50

### SOFT DRINKS

Coke	3.50
Coke Light	3.50
Sprite	3.50
Ginger Ale	3.50
Ayataka Green Tea	3.50

### COFFEE & TEA

Espresso	3.00
<b>N</b> Frothy Iced Espresso	6.50
<i>Ice cold espresso and topped with a splash of milk and velvety smooth cold foam</i>	
Long Black	4.50
Latte	5.50
Cappuccino	5.50
Mocha	5.90
Hot Chocolate	5.00
English Breakfast	3.90
Earl Grey	3.90
Pure Peppermint	3.90
Peach-Passionfruit	3.90

\* Add \$1 for iced drinks

**N** New



# RED WINE

	GLS REG / HH	BOT	
<b>Causino Macul Varietals</b> <i>Country: Chile</i> <i>Region: Maipo Valley</i> <i>Grape Variety: Cabernet Sauvignon</i> <i>Alcohol Content: 14%</i>	12 / 8.50	58	
<b>Bodegas La Horra Corimbo I 2010</b> <i>Country: Spain</i> <i>Region: Ribera del Duero</i> <i>Grape Variety: Tempranillo</i> <i>Vintage: 2010</i> <i>Alcohol Content: 14.5%</i> <i>Ratings: Robert Parker 92</i>		148	
<i>*Voted Best Red Wine by Decanter World Wine Awards*</i>			
<b>Cordero Di Montezemolo Barolo Monfalletto 2014</b> <i>Country: Italy</i> <i>Region: Piemonte</i> <i>Grape Variety: Nebbiolo</i> <i>Vintage: 2014</i> <i>Alcohol Content: 14.5%</i> <i>Ratings: Wine Enthusiast 93, James Suckling 94, Jancis Robinson 16.5/20</i>		148	
<b>Bodegas Roda Roda 2013</b> <i>Country: Spain</i> <i>Region: Rioja</i> <i>Grape Variety: Tempranillo</i> <i>Vintage: 2013</i> <i>Alcohol Content: 14.5%</i> <i>Ratings: Robert Parker 92, Penin Guide 93</i>		98	
<b>Bodegas Roda Roda 2012 Magnum (1.5L)</b> <i>Country: Spain</i> <i>Region: Rioja</i> <i>Grape Variety: Tempranillo</i> <i>Vintage: 2012</i> <i>Alcohol Content: 14.5%</i> <i>Bottle Size: 1.5L</i> <i>Ratings: Robert Parker 92, Penin Guide 93</i>		188	
<b>Tenuta Musella Amarone Della Valpolicella 2012</b> <i>Country: Italy</i> <i>Region: Veneto</i> <i>Grape Variety: Corvina, Corvinone, Rondinella, Oseleta</i> <i>Vintage: 2012</i> <i>Alcohol Level: 15.4%</i> <i>Ratings: Robert Parker 92</i>		128	
<i>*Organic and Biodynamic Wine*</i>			
<b>Bodegas La Horra Corimbo 2013</b> <i>Country: Spain</i> <i>Region: Rioja</i> <i>Grape Variety: Tempranillo</i> <i>Vintage: 2013</i> <i>Alcohol Content: 14%</i> <i>Ratings: Robert Parker 92</i>		88	
<b>Château La Tour De By Medoc Cru Bourgeois Superieur 2011</b> <i>Country: France</i> <i>Region: Bordeaux</i> <i>Grape Variety: Cabernet Franc, Cabernet Sauvignon, Petit Verdot</i> <i>Vintage: 2011</i> <i>Alcohol Content: 13.5%</i> <i>Ratings: Robert Parker 87, Wine Spectator 87, Wine Enthusiast 88</i>			88
<b>Isole E Olena Chianti Classico 2014</b> <i>Country: Italy</i> <i>Region: Tuscany</i> <i>Grape Variety: Sangiovese</i> <i>Vintage: 2014</i> <i>Alcohol Content: 13%</i> <i>Ratings: Wine Enthusiast 90, Robert Parker 91</i>			85
<b>Miles From Nowhere Best Blocks Shiraz</b> <i>Country: Australia</i> <i>Region: Margaret River</i> <i>Grape Variety: Shiraz</i> <i>Alcohol Content: 14.6%</i>			79
<b>Velenosi La Crima di Morro d' Alba Classico DOC Querciantica</b> <i>Country: Italy</i> <i>Region: Marche</i> <i>Grape Variety: Lacrima</i> <i>Alcohol Content: 12.5%</i>			78
<b>B.io Primitivo Vino Biologico 2016</b> <i>* Organic Wine*</i> <i>Country: Italy</i> <i>Region: Puglia</i> <i>Grape Variety: Primitivo</i> <i>Alcohol Level: 13.5%</i> <i>Awards: Decanter World Wine Awards, 2017 - Bronze</i>			68
<b>Tinto Negro Malbec Mendoza</b> <i>Country: Argentina</i> <i>Region: Mendoza</i> <i>Grape Variety: Malbec</i> <i>Alcohol Content: 14%</i> <i>Ratings: James Suckling 91</i>			68
<b>Sartori Rosso Delle Venezie "L'appassione" IGT</b> <i>Country: Italy</i> <i>Region: Veneta</i> <i>Grape Variety: Corvina, Merlot, Rondinella</i> <i>Alcohol Content: 13%</i>			68
<b>Patrick Clerget, Coteaux Bourguignons</b> <i>Country: France</i> <i>Region: Burgundy</i> <i>Grape Variety: Pinot Noir &amp; Gamay</i> <i>Alcohol Level: 13%</i>			60

## WHITE WINE

	GLS REG / HH	BOT
<b>Wild Waves</b> <i>Country: New Zealand</i> <i>Region: Marlborough Valley</i> <i>Grape Variety: Sauvignon Blanc</i> <i>Alcohol Content: 11%</i>	12 / 8.50	58
<b>Alain Cailbourbin Cuvee De Boisfleurt Pouilly Fume 2016</b> <i>Country: France</i> <i>Region: Pouilly-Fume</i> <i>Grape Variety: Sauvignon Blanc</i> <i>Alcohol Content: 12.5%</i>		82
<b>Gramona Gessami</b> <i>Country: Spain</i> <i>Region: Penedès</i> <i>Grape Variety: Muscat, Sauvignon Blanc, Gewurztraminer</i> <i>Alcohol Content: 11%</i>		78
<b>Marc Kreydenweiss Andlau Riesling</b> <i>Country: France</i> <i>Region: Alsace</i> <i>Grape Variety: Riesling</i> <i>Alcohol Content: 12%</i> <i>Ratings: Robert Parker 89</i>		78
<b>Jurtschitsch Grüner Veltliner Kamptal</b> <i>* Organic Wine*</i> <i>Country: Austria</i> <i>Region: Kamptal</i> <i>Grape Variety: Grüner Veltliner</i> <i>Alcohol Content: 12.5%</i>		78
<b>Miles From Nowhere Best Blocks Chardonnay</b> <i>Country: Australia</i> <i>Region: Margaret River</i> <i>Grape Variety: Chardonnay</i> <i>Alcohol Content: 13.2%</i>		78
<b>Terredora Fiano Di Avellino</b> <i>Country: Italy</i> <i>Region: Fiano de Avellino</i> <i>Grape Variety: Fiano</i> <i>Alcohol Content: 13%</i> <i>Ratings: James Suckling 93, Vinous 91, Decanter 95</i>		65
<b>Tabali Reserva Sauvignon Blanc</b> <i>Country: Chile</i> <i>Region: Limari Valley</i> <i>Grape Variety: Sauvignon Blanc</i> <i>Alcohol Content: 13.5%</i> <i>Ratings: Wine Spectator 89, Robert Parker 89</i>		65
<b>Marble Cake Chardonnay</b> <i>Country: Australia</i> <i>Region: New South Wales</i> <i>Grape Variety: Chardonnay</i> <i>Alcohol Content: 13%</i>		58

## SPARKLING / SWEET WINE

<b>Cava Perelada Brut Reserva N.V Mimosa Set</b> <i>Served with a side of orange juice and mixed berries</i> <i>Country: Spain</i> <i>Region: Penedès</i> <i>Grape Variety: Xarel-lo, Macabeu and Perellada</i> <i>Alcohol Content: 11.5%</i>		68 per set
<b>Champagne Boizel Brut Reserve N.V</b> <i>Country: France</i> <i>Region: Champagne</i> <i>Grape Variety: Chardonnay, Pinot Noir, Pinot Meunier</i> <i>Alcohol Content: 12%</i> <i>Ratings: Wine Spectator 90, Wine Enthusiast 88</i>		108
<b>Nino Franco Rustico Prosecco Magnum (1.5L)</b> <i>Country: Italy</i> <i>Region: Veneto</i> <i>Grape Variety: Glera</i> <i>Alcohol Content: 11%</i> <i>Bottle Size: 1.5L</i> <i>Ratings: Robert Parker 90, Wine Enthusiast 90, Wines &amp; Spirits 90</i>		168
<b>Nino Franco Rustico Prosecco</b> <i>Country: Italy</i> <i>Region: Veneto</i> <i>Grape Variety: Glera</i> <i>Alcohol Content: 11%</i> <i>Ratings: Robert Parker 90, Wine Enthusiast 90, Wines &amp; Spirits 90</i>		78
<b>Nicolas Feuillatte Brut Reserved</b> <i>Country: France</i> <i>Region: Champagne</i> <i>Grape Variety: Chardonnay, Pinot Noir, Pinot Meunier</i> <i>Alcohol Content: 12%</i> <i>Awards:</i> <i>Vintage 2006</i> <i>Gold Sélections Mondiales des Vins au Canada 2014</i> <i>Silver Vinalies Internationales 2014</i>		98
<b>Marengo Strev Moscato D'Asti DOCG</b> <i>Country: Italy</i> <i>Region: Piemonte</i> <i>Grape Variety: Moscato Bianco</i> <i>Alcohol Content: 5.5%</i> <i>Ratings: Wine Enthusiast 89</i>		68

## **SPIRITS**

	GLS	BOT
Gordon Gin	10	138
Jose Cuervo Tequila	12	148
Heavy Water Vodka	12	148
Bacardi Rum	10	138
Jim Beam Bourbon	10	138

## **WHISKY**

	GLS	BOT
Hibiki Harmony	15	218
Hakushu Distiller's Reserve	15	198
Hakushu 12 Year		298
Hakushu 18 Year		888
Glenfiddich 12 Year	14	178
Glenfiddich 15 Year Distillery Edition	18	248
Glenfiddich 18 Year		288
Balvenie 12 Year Doublewood	14	188
Balvenie 14 Year Caribbean Cask		238
Macallan 12 Year Double Cask	15	188
Macallan 12 Year Sherry Oak	15	188
Lagavulin 16 Year	15	218
Suntory Yamazaki 12 Year		318
Suntory Yamazaki 18 Year		1118
Nikka Taketsuru 17 Year		418
Nikka Taketsuru 21 Year		788
Auchentoshan Three Wood Malt		218
Dalmore 12 Year		188
Dalmore 18 Year		358
Auchentoshan Three Wood		198
Nikka From The Barrel		158

## **COGNAC**

Remy Martin Club	14	158
Remy Martin XO Excellence		388