







CHAMPAGNE / METHODE CHAMPENOISE



EXTRA-BRUT



by glass by bottle



  ROGER COULON 1er Cru Heri-Hodie (Vrigny, France) 180 850
  (60% Meunier, 20% Chardonnay, 20% Pinot Noir)
Fruity aroma with notes of candied peel and pear.

BRUT NON VINTAGE


  DUVAL-LEROY Réserve (Côtes des Blancs, France) **SH** 160 750
(40% Meunier, 40% Pinot Noir, 20% Chardonnay)
Balance between finesse and power,
flavour of dark chocolate and yellow figs.

  SEGURA VIUDAS Cava Rosado (Catalunya, Spain) **SH** 140 650
(40% Trepat, 40% Pinot Noir, 20% Garnacha)
Strawberry and grenadine aroma with refreshing
cherry fruit acidity on palate.

  JEEPER Grand Assemblage (Marne, France) **SH** 180 850
(60% Chardonnay, 25% Pinot Noir, 15% Meunier)
Stone fruit and light toasty aroma with notes of
exotic fruits and a creamy texture.

  PERRIER-JOUET Grand Brut (Epernay, France) **SH** 170 800
(40% Pinot Noir, 40% Meunier, 20% Chardonnay)
Creamy textured Champagne with aroma of lemon and pear.

POL ROGER Réserve (Epernay, France) 180 850
(34% Chardonnay, 33% Meunier, 33% Pinot Noir)
Powerful and attractive nose, with flavours of
honeycomb and white jasmine.

 KRUG Grande Cuvée (Reims, France) 450 1950 *
(43% Pinot Noir, 35% Chardonnay, 22% Meunier)
Blend of 198 wines from 11 different vintages dating
back to 1996, aromas of flowers in bloom and
flavours of hazelnut, nougat and barley sugar.


*No discount applicable





All prices are in HK\$ and subject to a 10% service charge.

BRUT NON VINTAGE



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BLANC DE NOIRS

 EGLY-OURIET 1er Cru 'LES VIGNES DE VRIGNY' 210 980
(Vrigny, France) (100% Meunier)
Medium bodied with great depth of apple and crisp pear fruit.

  FRANCOIS BEDEL Dis Vin Secret (Marne, France) 200 940
  (100% Meunier)
Pear, plum and a spiced nose; honey on the palate
with golden peaches and strawberries.




BLANC DE BLANCS


  VILLIERA MONRO (Stellenbosch, South Africa) **SH** 160 670
(100% Chardonnay)
Rich, creamy, yeasty nose, with a refreshing flavour
on the middle palate developing finesse and
complexity on the aftertaste.

  RUINART (Reims, France) 220 1030 *
(100% Chardonnay)
Pale yellow coupled with finely buttery seductive notes.

BRUT VINTAGE

HUNTERS MIRU MIRU Reserve 2016 **SH** 140 600
(Marlborough, New Zealand)
(49% Pinot Noir, 36% Chardonnay, 15% Meunier)
Biscuits and almonds on nose followed by faint white peach finish.

 LOUIS ROEDERER Rosé 2015 (Reims, France) 210 980
  (67% Pinot Noir, 33% Chardonnay)
Complex bouquet dominated by an almost minty freshness
combined with wild strawberry and raspberry.




 VILMART & CIE 1er Cru Grand Cellier 2015 230 1080
(Montagne de Reims, France) (70% Chardonnay, 30% Pinot Noir)
Mature, complex, with a lot of personality, aromas of custard,
candied pineapple and cardamom.

FUN / METHODE CHAMPENOISE

by glass by bottle

-   MITCHELL PEPPERTREE **SH** 160 750
Sparkling Shiraz NV (Clare Valley, Australia)
(100% Shiraz)
Forest fruits on the nose, slightly funky –
in the best way possible.
Plum and blueberries that lead into dry,
leathery tannins through to the finish.
-   VILMART & CIE RATAFIA HARVEST **SH** 150 630
(Montagne de Reims, France)
(100% Pinot Noir)
A natural aperitif drink made exclusively with
fresh grape juice from Champagne.
Fresh nose with cherry and candied citrus notes.
Elegant and fresh palate with incredible
aromatic length, with hints of fig,
pineapple, mocha and blood orange.

CIDER

-  ERIC BORDELET ARGELETTE 2021 120 500
  *(Normandy, France) (100% Apple)*
Lively and elegant palate, with fine bubbles.
Notes of rich, baked apples, cinnamon and minerals.

 Vegan  Organic  Sustainable  Biodynamic

**No discount applicable*

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