



L'essence De Cuisine

OPENING HOURS

WE ARE OPEN EVERYDAY

MONDAY - SUNDAY

10:30 AM - 10:00 PM

Vui lòng liên hệ với nhân viên phục vụ khi đặt món để được tư vấn chi tiết trong trường hợp quý khách có vấn đề về dị ứng/ In case you have any intolerances or allergies, please inform your server upon placing your order.

Giá chưa bao gồm 10% VAT và 5% Service Charge / Price excludes 10% VAT and 5% Service Charge

Quý Khách Thân Mến,

Với mong muốn mang ẩm thực Việt đến gần hơn với mọi người, mọi nhà, không chỉ trong nước mà còn dành cho bạn bè quốc tế năm châu.

L'essence De Cuisine ra đời từ đó và được thiết kế theo phong cách cổ điển gợi nhớ đến khu vực Đông Dương. Cùng với bảng màu vàng, kem và đỏ kết hợp với các hình khối của đồ nội thất kẻ sọc và gạch lát sàn có hoa văn hình vuông. Không gian cửa sổ được chia nhỏ một cách sáng tạo bằng một loạt hình ảnh mang tính biểu tượng khu vườn nhỏ trong lòng phố cổ làm dịu đi bầu không khí tấp nập ồn ào của phố xá.

L'essence De Cuisine mang đến những món ăn Việt Nam đích thực tuyệt vời nhất, bao gồm các món ăn từ mọi miền đất nước cũng như nhiều món ăn được du khách quốc tế được ưa chuộng. Mỗi món ăn được trình bày sáng tạo và tinh tế về mặt kỹ thuật sẽ đưa thực khách vào một hành trình khám phá ẩm thực sâu sắc nhất.

Tại nhà hàng L'essence De Cuisine chúng tôi luôn nỗ lực hàng ngày để mang trọn hương vị Việt đến với tất cả mọi người và du khách quốc tế. Với mong muốn cũng như kỳ vọng đó, chúng tôi luôn cố gắng hết mình không ngừng học hỏi, cải thiện và nâng cao chất lượng cũng như dịch vụ để mang đến cho quý khách hàng những trải nghiệm tốt nhất.

Hi vọng rằng, những lần ghé thăm nhà hàng L'essence De Cuisine là những trải nghiệm thú vị về ẩm thực cũng như phong cách phục vụ chuẩn thành và luôn mang đến những giá trị tốt đẹp nhất cho quý khách.

Chúng tôi muốn dành thời gian này để tri ân và chân thành cảm ơn quý khách đã đến với chúng tôi.

Trân Trọng Cảm ơn!

Đội Ngũ Nhân Viên L'essence De Cuisine.

Dear Valued Guests,

With a heartfelt desire to bring Vietnamese cuisine closer to everyone, to every home, not only across our nation but also to friends around the world.

L'essence De Cuisine was born that ways & designed in a classic style that evokes the charm of the Indochina region, our restaurant features a warm palette of yellow, cream, and red, complemented by striped furnishings and square-patterned tiled floors. The windows are creatively divided with a series of iconic images that depict a serene little garden nestled within the heart of the old town, gently softening the lively city atmosphere.

At L'essence De Cuisine, we proudly present the finest authentic Vietnamese dishes, bringing together flavors from all regions of Vietnam as well as many international people favorites. Each dish is thoughtfully crafted and artfully presented, inviting diners to embark on a deep culinary journey of discovery. Our team at L'essence De Cuisine is dedicated each day to capturing the essence of Vietnamese flavors for both local and international guests. With this vision and aspiration, we tirelessly strive to learn, improve, and elevate the quality of our cuisine and service to provide you with the very best experience.

We hope that each visit to L'essence De Cuisine brings you memorable moments of culinary delight and heartfelt hospitality, enriching you with the finest values we have to offer. At this moment, we would like to extend our warmest gratitude and sincere thanks for choosing to visit us.

Best Regards,

L'essence De Cuisine Team.

L'ESSENCE SET

SET FOR FAMILY	HÀ NỘI TRONG TÔI HANOI IN ME		2.990.000 VND
	04 PERSONS	Khai Vị / Appetizer • Xa Lát Truyền Thống Hà Nội / Vietnamese Traditional Salad. Món Chính / Main Course • Nem Truyền Thống Việt / Vietnamese Traditional Imperial Rolls. • Bún Chả Gánh / Grilled Bamboo Meatballs On Yoke. • Chả Cá Thăng Long / L'essence Grilled Fish. • Bò Gánh Dừa / Beef In Coconut and Green Pepper Sauce. Tráng Miệng / Dessert • Hoa Quả Theo Mùa / Seasonal Tropical Fruits. Đồ Uống / Drinks (Một đồ uống/người / One drink/person) • Bia / Beer Or Nước Ép Hoa Quả / Healthy Fresh Juice Or Cocktail Or Mocktail Or Rượu Vang / Wine By Glass.	

SET FOR COUPLE	HƯƠNG VỊ TÌNH YÊU TIME FOR LOVE		2.490.000 VND
	02 PERSONS	Khai Vị / Appetizer • Xa Lát Sen Việt / L'essence Flavor Salad. Món Chính / Main Course • Tôm Chiên Hoàng Bào / Royal Fried Shrimp. • Hỏa Trúc Ngọc Sen / Stir – Fried Beef In Bamboo On Fire • Ngọc Lưu Hương / Fried Chicken With Steam Rice. Tráng Miệng / Dessert • Hoa Quả Theo Mùa / Seasonal Tropical Fruits. Đồ Uống / Drinks (Một đồ uống/người / One drink/person) • Bia / Beer Or Nước Ép Hoa Quả / Healthy Fresh Juice Or Cocktail Or Mocktail Or Rượu Vang / Wine By Glass.	

L'ESSENCE SET

SẮC MÀU VIỆT NAM COLORFUL VIETNAM		2.690.000 VND	
Khai Vị / Appetizer - Xúp Xanh Cung Đình / Royal Garden Soup. Món Chính / Main Course - Tôm Chiên Hoàng Bào / Royal Fried Shrimp. - Chả Cá Thăng Long / L'essence Grilled fish. - Hỏa TrúC Ngọc Sen / Stir – Fried Beef In Bamboo On Fire - Hương Sắc Cầu Vồng / Colorful Rainbow. Tráng Miệng / Dessert - Hoa Quả Theo Mùa / Seasonal Tropical Fruits. Đồ Uống / Drinks (Một đồ uống/người / One drink/person) - Bia / Beer Or Nước Ép Hoa Quả / Healthy Fresh Juice Or Cocktail Or Mocktail Or Rượu Vang/ Wine By Glass.		03 PERSONS SET FOR FRIENDS	

NGUYỄN VỊ HƯƠNG ORCHARD L'ESSENCE		2.190.000 VND		
Khai Vị / Appetizer - Xúp Xanh Cung Đình / Royal Garden Soup. Món Chính / Main Course - Nem Tươi Phượng Hoàng / Phoenix Fresh Spring Rolls (Vegetable Style). - Hương Ngọc Lâm/fragrant Garden Mushroom With Tofu - Hương Sắc Cầu Vồng / Colorful Rainbow. Tráng Miệng / Dessert - Hoa Quả Theo Mùa / Seasonal Tropical Fruits, Đồ Uống / Drinks (Một đồ uống/người / One drink/person) - Bia / Beer Or Nước Ép Hoa Quả / Healthy Fresh Juice Or Cocktail Or Mocktail Or Rượu Vang / Wine By Glass.		02 PERSONS		VEGETARIAN SET

XA LÁT

Safad

XA LÁT SEN VIỆT

L'ESSENCE FLAVOR SALAD

Ngó Sen, Rau Tiến Vua, Tôm, Nước Sốt

Lotus Root, Dried Mountain Jelly Vegetable, Shrimp, Sauce.

280.000 VND

XA LÁT TRUYỀN THỐNG VIỆT NAM

VIETNAMESE TRADITIONAL SALAD

Xoài, Tôm, Cà Rốt, Nước Sốt, Rau Thơm

Mango, Shrimp, Carrot, Sauce, Herbs.

245.000 VND

XA LÁT XANH

ORCHARD SALAD

Rau Củ Quả, Sốt

Fruits, Vegetables, Sauce.

220.000 VND

NỘM HƯƠNG BIỂN XANH

WHISPERS OF THE SEA SALAD

Bưởi, Mực, Tôm, Dưa Chuột, Cà Rốt, Hành Tây, Sốt

Pomelo, Shrimp, Squid, Cucumber, Carrot, Onion, Sauce.

250.000 VND



XÚP Soup

XÚP HẢI SẢN

250.000 VND

VITAMIN SEA SOUP

Mực, Tôm, Trứng Gà, Bột Năng
Squid, Shrimp, Chicken Egg, Tapioca Starch.

XÚP XANH CUNG ĐÌNH

ROYAL GARDEN SOUP

Ngô, Cà Rốt, Khoai Tây, Đậu Hà Lan, Nấm
Corn, Carrots, Potatoes, Green Peas, Mushrooms

XÚP BÍ ĐỎ

220.000 VND

PUMPKIN SOUP

Bí Đỏ, Kem
Pumpkin, Cream.

XÚP GÀ NẤM

220.000 VND

CHICKEN SOUP WITH MUSHROOM

Gà, Nấm, Trứng Gà, Kem Ngô
Chicken, Mushrooms, Eggs, Creamy Corn.



NEM VIỆT

Spring Rolls



NEM CUỐN NHIỆT ĐỚI

TROPICAL SHRIMP ROLLS

290.000 VND

Tôm, Bún, Cà Rốt, Dưa Chuột, Ngò Ta, Xà Lách
Shrimp, Vermicelli, Carrot, Cucumber, Vegetables.

NEM CHAY HOÀNG GIA

ROYAL VEGETARIAN IMPERIAL ROLLS

285.000 VND

Nấm, Mộc Nhĩ, Miến, Rau Củ Quả
Mushrooms, Wood-Ear, Vermicelli, Vegetables.

NEM TRUYỀN THỐNG HÀ NỘI XƯA

VIETNAMESE TRADITIONAL IMPERIAL ROLLS

290.000 VND

Miến, Mộc Nhĩ, Thịt Lợn, Hành Tây, Trứng gà
Vermicelli, Wood-Ear, Pork, Chicken Eggs, Onion.

NEM TƯƠI PHƯỢNG HOÀNG

PHOENIX FRESH SPRING ROLLS (Vegetarian Style)

250.000 VND

Miến, Mộc Nhĩ, Trứng Gà, Đậu Phụ, Rau Xanh
Vermicelli, Wood-Ear, Chicken Eggs, Tofu, Green Vegetables.

PHỞ CUỐN HÀ NỘI

HANOI FRESH NOODLE SPRING ROLLS

220.000 VND

Thịt Bò, Phở, Giá, Rau Xanh
Beef, Noodle, Pean Sprouts, Fresh Green Vegetables.

GÓC ĂN CHAY

Vegetarian Corner



NEM CHAY HOÀNG GIA

ROYAL VEGETARIAN IMPERIAL ROLLS

285.000 VND

Nấm, Mộc Nhĩ, Miến, Rau Củ Quả
Mushrooms, Wood-Ear, Vermicelli, Vegetables.

HƯƠNG SẮC CẦU VỒNG

COLORFUL RAINBOW

220.000 VND

Trứng, Miến, Cà Rốt, Mộc Nhĩ, Nấm
Chicken Eggs, Vermicelli, Carrot, Wood-Ear, Mushroom.

NEM TƯƠI PHƯỢNG HOÀNG

PHOENIX FRESH SPRING ROLLS (Vegetarian Style)

285.000 VND

Miến, Mộc Nhĩ, Trứng Gà, Đậu Phụ, Rau Xanh
Vermicelli, Wood-Ear, Chicken Eggs, Tofu, Green Vegetables.

SALAD XANH

ORCHARD SALAD

265.000 VND

Rau Củ Quả, Sốt / Fruits, Vegetables, Sauce.

GÓC ĂN CHAY

Vegetarian Corner



XÚP XANH CUNG ĐÌNH ROYAL GARDEN SOUP

220.000 VND

*Ngô, Cà Rốt, Khoai Tây, Đậu Hà Lan, Nấm
Corn, Carrots, Potatoes, Green Peas, Mushrooms*

VƯỜN XANH BỐN MÙA FOUR SEASONS GREEN GARDEN

220.000 VND

*Cà rốt, Ngô Bao Tử, Xúp Lơ, Lắc Lè / Sốt Kho Quẹt / Muối Lạc
Carrot, Baby Corn, Cauliflower & Chayote /
Vietnamese Caramelized Fish Sauce Dip / Roasted Peanut Salt*

HƯƠNG NGỌC LÂM FRAGRANT GARDEN MUSHROOM WITH TOFU

250.000 VND

*Nấm, Đậu Phụ, Xì Dầu, Gia Vị
Mushrooms, Tofu, Soy Sauce, Spices.*

RAU XÀO HẠT ĐIỀU STIR-FRIED VEGETABLES WITH CASHEWS

220.000 VND

*Xúp Lơ Xanh – Trắng, Cà Rốt, Đậu Pháp, Hạt Điều
Green Cauliflower – White, Carrot, French Beans, Cashews.*

MÓN CHÍNH

Main Course



CHẢ CÁ THĂNG LONG

L'ESSENCE GRILLED FISH

Cá Lăng, Rau Thơm, Gia Vị Truyền Thống
Lăng Fish, Mixed Herbs, Traditional Spices.

490.000 VND



PHỞ BÒ TRUYỀN THỐNG

VIETNAMESE TRADITIONAL NOODLE WITH BEEF

Bò, Bánh Phở, Rau Thơm, Nước Phở
Beef, Pho, Herbs, Broth.

220.000 VND



BÚN CHẢ GÁNH

GRILLED BAMBOO MEATBALLS ON YOKE

Bún Tươi, Thịt Lợn, Rau Thơm
Fresh Vermicelli, Pork, Herbs.

250.000 VND



PHỞ GÀ HÀ NỘI

HANOI FRESH NOODLE WITH CHICKEN

Chicken, Bánh Phở, Rau Thơm, Nước Phở
Chicken, Pho, Herbs, Broth.

220.000 VND



BÁNH XÈO

VIETNAMESE PANCAKE

Thịt lợn, Tôm, Trứng, Giá Đỗ, Hành Lá, Sốt
Pork, Shrimp, Egg, Bean Sprout, Green Onion, Fish Sauce.

285.000 VND

MÓN CHÍNH

Main Course

NGỌC LƯU HƯƠNG

GRILLED CHICKEN WITH STEAM RICE

Gà, Sốt Gia Vị, Cơm

Chicken, Spice Sauce, Steam Rice.

285.000 VND



HỎA TRÚC NGỌC SEN

STIR-FRIED BEEF IN BAMBOO ON FIRE

Bò, Gia Vị, Sốt Đặc Biệt, Cơm Trắng

Beef, Spices, Special Sauce with Steam Rice.

450.000 VND



HƯƠNG SẮC CẦU VỒNG

COLORFUL RAINBOW

Trứng, Miến, Cà Rốt, Mộc Nhĩ, Nấm

Chicken Eggs, Vermicelli, Carrot, Wood-Ear, Mushroom.

225.000 VND



TÔM CHIÊN HOÀNG BÀO

ROYAL FRIED SHRIMP

Tôm, Bột Chiên, Khoai Tây Sợi, Sốt đặc Biệt

Shrimp, Powder, Chip, Souce.

390.000 VND



BÒ GÁNH DỪA

BEEF IN COCONUT AND GREEN PEPPER SAUCE.

Bò, Dừa, Gia Vị Đặc Biệt

Beef, Coconut, Special Seasoning.

425.000 VND



MÓN CHÍNH

Main Course



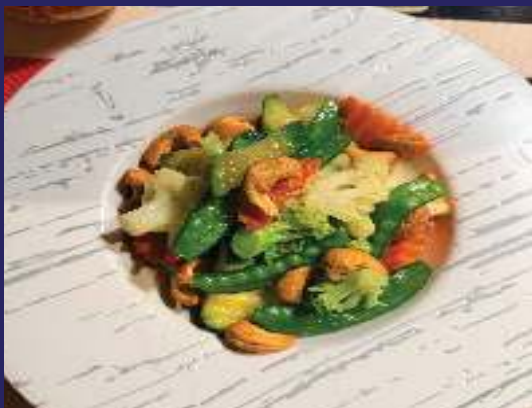
**CƠM RANG
ĐÙI GÀ CHIÊN MẮM**
FRIED RICE WITH CHECKEN THIGHS
*Cơm Rang, Trứng Gà, Đùi Gà
Fried Rice, Chicken Thighs, Souce.*

250.000 VND



KIM SÀO SONG HẢI
CRISPY GOLDEN NOODLE NEST WITH PRAWNS & SQUID
*Mỳ trứng, tôm, mực, rau cải, hành tây, cà rốt, cà chua, bột năng, gia vị
Egg noodles, prawns, squid, mustard greens,
onion, carrot, tomato, tapioca starch, and seasonings.*

350.000 VND



RAU XÀO HẠT ĐIỀU
STIR-FRIED VEGETABLES WITH CASHEWS
*Xúp Lơ Xanh – Trắng, Cà Rốt, Đậu Pháp, Hạt Điều
Green Cauliflower – White, Carrot, French Beans, Cashews.*

220.000 VND



VƯỜN XANH BỐN MÙA
FOUR SEASONS GREEN GARDEN
*Cà rốt, Ngô Bao Tử, Xúp Lơ, Lặc Lè / Sốt Kho Quẹt / Muối Lạc
Carrot, Baby Corn, Cauliflower & Chayote /
Vietnamese Caramelized Fish Sauce Dip / Roasted Peanut Salt*

220.000 VND



HƯƠNG NGỌC LÂM
FRAGRANT GARDEN MUSHROOM WITH TOFU
*Nấm, Đậu Phụ, Xì Dầu, Gia Vị
Mushrooms, Tofu, Soy Sauce, Spices.*

220.000 VND

MÓN TRÁNG MIỆNG

Desserts

BẠCH NGỌC DỪA

JADE COCONUT DELICACY

Dừa, bột thạch, bột béo, đường.

Coconut, agar-agar powder, creamer powder, sugar

190.000 VND / Pc



LIÊN HOA KIM PHIẾN

GOLDEN LOTUS PETALS

Củ sen, bột chiên giòn, bột phô mai tương ớt, sốt mayonnaise.

Lotus root, crispy frying flour, cheese & chili seasoning, mayonnaise sauce.

245.000 VND



HOA QUẢ DẦM

MIXED TROPICAL FRUITS WITH YOGURT

220.000 VND



NEM CHUỐI CHIÊN VỊ SOCOLA

FRIED BANANA ROLLS WITH CHOCOLATE SAUCE

260.000 VND



HOA QUẢ THEO MÙA

SEASONAL TROPICAL FRUITS

185.000 VND



KEM CHANH DÂY

PASSION FRUIT ICE CREAM

220.000 VND



L'ESSENCE DRINKS



COCKTAIL		235.000 VND
Old Fashionned	Bulleit Rye, Sugar, Bitter	
Martini	Vodka, Gin, Dry Vemouth, Olive Green	
Mojito	Rum, Sugar, Lemon, Soda, Mint	
Negroni	Sweet Vemouth, Campari, Gin	
Long Island Ice Tea	Rum, Tequila, Gin, Vodka, Cointreau	
Gentlemen	Bulleit Bourbon, Jagermeister, D.O.M, Soda, Ginger, Laphroaig	
Clover Clup	Dry Gin, Rasberry Syrup, Lemon	
Magrarita	Tequila God, Cointreau, Lime	
Whisky Sour	Bulleit Bourbon, Sugar, Lemon	

MINERAL WATER & SOFT DRINKS

La Vie Glass Still 450mg	85.000 VND	Soda/Tonic	85.000 VND
La Vie Glass Sparkling 450mg	85.000 VND	Sprite	85.000 VND
Coke or Diet Coke	85.000 VND	Dasani Bottle	85.000 VND

TEA

Lotus Tea.	55.000 VND/Cup	Lipton Tea.	55.000 VND/Cup
Jasmine Tea.	225.000 VND/Set	Iced Tea.	55.000 VND/Cup

HEALTHY FRESH JUICE

Lemon.	135.000 VND/Glass
Watermelon Or Pineapple.	135.000 VND/Glass
Passion Fruit Or Orange.	135.000 VND/Glass

COFFEE

Vietnamese coffee Black/Milked	135.000 VND/Glass
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MOCKTAIL		190.000 VND
Tropical Vibes Strawberry Puree, Lime, Lemongrass, Mint, Soda Virgin Colada Milk, Coconut Milk, Pineapple, Panda Heart Pineapple, Mango Puree, Coconut Milk, Strawberry New Day Watermelon, Pineapple, Passion Puree, Peach Juice Red Velvet Fresh watermelon, Lime, Apple Juice, Strawberry		



Whisky/Gin		190.000 VND
Black Label Whisky Jack Daniel Whisky Mokey Shouder Whisky Maker's Mark Whisky Gin Hendrick's Gin Roku Vodka Absolut Tequila Reposado		



BEER		95.000 VND
Hanoi Beer/Bottle True Bach Beer/Bottle		

WINE BY GLASS



INFINITUM GRILLO DOC SICILIA

Gls
200,000

Grape Varietal: Grillo
Region: Sicily, Italy

Infinitum Grillo DOC Sicilia offers bright aromas of pear, green apple, and white peach, with delicate citrus and floral notes. On the palate, it is fresh, crisp, and well-balanced, featuring a smooth texture and lively acidity that leads to a clean, refreshing finish.



MANCURA, ETNIA CHARDONNAY

180,000

Grape Varietal: Chardonnay
Region: Central Valley, Chile

Characteristically Chardonnay, the wine is a vibrant yellow-gold in colour, dappled with subtle green hues. Ripe tropical aromas such as peach, melon and pineapple follow through onto a palate that is



INFINITUM MONTEPULCIANO D'ABRUZZO DOC

200,000

Grape Varietal: Montepulciano
Region: Abruzzo, Italy

Infinitum Montepulciano d'Abruzzo DOC displays intense aromas of ripe red berries, plum, and subtle spice. The palate is smooth and medium-bodied, with soft tannins, balanced acidity, and a persistent fruity finish.



MANCURA, ETNIA CABERNET SAUVIGNON

180,000

Grape Varietal: Cabernet Sauvignon
Region: Central Valley, Chile

Characteristically Cabernet, this wine boasts a bright ruby-red colour, with pronounced blackberry aromas on the nose mingling with touches of leather and chocolate. In the mouth the wine is soft and

SPARKLING WINE



LOUIS BOUILLOT, CRÉMANTS DE BOURGOGNE
"PERLE DE MOLESME" TERROIR SÉLECTIONÉS

Btl
2,470,000

Grape Varietal: Pinot Noir, Chardonnay
Region: France

Fresh colour, generous palate. A great charmer made with a blend of Pinot Noir, Chardonnay. Generous and seductive with a palette of fresh, fruity flavours. Unanimously popular, to be enjoyed on all occasions for a faultless performance!

ROSÉ WINE



MANCURA ETNIA ROSÉ

740,000

Grape Varietal: Cabernet Sauvignon, Syrah
Region: Central Valley, Chile

Mancura Etnia Rosé features vibrant aromas of strawberry, raspberry, and fresh red cherries with floral hints. Light and refreshing on the palate, it delivers crisp acidity, juicy fruit flavors, and a smooth, elegant finish.

WHITE WINES

Btl



CASA SANTIAGO SAUVIGNON BLANC

660,000

Grape Varietal: Sauvignon Blanc
Region: Curico Valley, Chile

*Appearance: Bright, pale yellow with green highlights.
Nose: Intense nose of citrus and green apples, with a faint hint of grass In mouth: Crisp mouth entry; light bodied, with a very fresh finish.*



COMMISSIONER'S BLOCK CHARDONNAY

880,000

Grape Varietal: Chardonnay
Region: Murray Darling, NSW Australia

Colour – Mid straw with a green hue.Nose – Complex aromas of freshly baked bread and butter, ripe nectarines and fresh rockmelon.Palate – Fresh stone fruit flavours are dominant with well integrated fig and homey suckle balanced by zesty fresh lemon acidity.



ELDERTON EDEN VALLEY CHARDONNAY

1,790,000

Grape Varietal: Chardonnay
Region: Eden Valley, Australia

Elegant and refined in style, this wine shows a pale straw colour with delicate aromas of white peach and subtle vanillin oak. The palate reveals fresh stone fruit flavours, balanced by mineral notes and a gentle touch of creamy oak on the finish.



CHÂTEAU BERTINERIE SAUVIGNON BLANC

1,170,000

Grape Varietal: Sauvignon Blanc
Region: Blaye , Bordeaux, France

Bright pale yellow in colour, this Sauvignon Blanc offers fresh aromas of citrus, green apple and tropical fruits with delicate herbal notes. Crisp and lively on the palate, it shows refreshing acidity, minerality and a clean, elegant finish.



NICOLAS POTEL, BOURGOGNE CHARDONNAY

2,300,000

Grape Varietal: Chardonnay
Region: Bourgogne, France

Pale yellow with green highlights, this Chardonnay reveals fresh aromas of citrus and delicate vanilla. The palate is elegant and well-balanced, showing vibrant minerality, subtle spice and gentle toasted oak notes with a refined finish.



BOTTER, GRAN PASSIONE BIANCO VENETO IGT

1,440,000

Grape Varietal: Garganega, Chardonnay
Region: Veneto, Italy

Pale light yellow colour. Delicate and fragrant bouquet, with fruity notes of banana and apple and notes of acacia flowers. Fresh and light on the palate, with balanced acidity and body; harmonic with a pleasant dry aftertaste



RIBBONWOOD SAUVIGNON BLANC

1,395,000

Grape Varietal: Sauvignon Blanc
Region: Marlborough

Classic passionfruit and grapefruit flavours, smartened up with currant, capsicum and hints of mineral. Mouth-watering acidity makes you want to take another sip. Close your eyes and imagine how cool, clear water rushing over fist sized stones on its way to the sea would

RED WINES



F.CHAUVENET LA JOLIE PINOT NOIR

Btl
1,090,000

Grape Varietal: Pinot Noir
Region: Vin De France

Color: Bright red garnet. Nose: Delicate aromas of cherry and coffee with subtly integrated toasted notes. Palate: the mouth is appealing and fruity with delicate toasted notes and a medium body. Flavours of chocolate are emphasized by a hint of menthol, lying on silky tannins. The finish is long with assorted fruit flavours and a subtle touch of oak.



CHÂTEAU BERTINERIE MERLOT – CABERNET

1,170,000

Grape Varietal: Merlot, Cabernet Sauvignon, Caberne Franc
Region: Blaye , Bordeaux, France

Deep ruby in colour, this Merlot–Cabernet blend opens with aromas of ripe red berries, blackcurrant and subtle spice. Smooth and well-balanced on the palate, it offers soft tannins, dark fruit flavours and a rounded, elegant finish.



CHÂTEAU ROCHER CALON, MONTAGNE SAINT EMILION

1,600,000

Grape Varietal: Merlot, Cabernet Franc
Region: Montagne Saint Emilion, France

Rich and full wine with tanins present but ripe and soft. To drink over red meat, game and cheeses



NICOLAS POTEL, BOURGOGNE PINOT NOIR

2,470,000

Grape Varietal: Pinot Noir
Region: Bourgogne, France

Deep ruby in colour, this wine reveals aromas of ripe red and black berries, evolving into notes of prune, pepper, forest floor and mushroom with age. Rich and structured on the palate, it shows supple tannins, layered fruit flavours and a full-bodied, elegant finish.

RED WINES



BOTTER, GRAN PASSIONE ROSSO IGT **1,340,000**

Grape Varietal: Merlot, Corvina

Region: Veneto, Italy

Intense purple colour, tending towards amber with ageing. This wine has a very solid structure due to the elevated alcohol and the balance between soft tannins and acidity.



FATTORIA LE PUPILLE PELOFINO TOSCANA ROSSO **1,400,000**

Grape Varietal: Sangiovese, Cabernet Sauvignon, Merlot

Region: Tuscany, Italy

Intense ruby red colour; fresh and red fruits on the nose, floral scents of violets and mediterranean underbrush. Soft body with a smooth tannic tension.



VIBERTI LA GEMELLA BARBERA D'ALBA DOC **1,930,000**

Grape Varietal: Barbera

Region: D'Alba, Italy

Ruby red with vibrant purple hues, this wine offers aromas of cherry, blueberry, blackberry and mixed berries. Smooth and fruit-forward on the palate, it pairs beautifully with game dishes, cheeses and cured meats.



MOJO CABERNET SAUVIGNON **1,380,000**

Grape Varietal: Cabernet Sauvignon

Region: Langhorne Creek, Australia

Fragrant and expressive, this wine opens with aromas of blackcurrant and crimson red rose. The palate is rich with ripe raspberry and juicy blackberry flavours, layered with hints of spicy cedarwood and soft, supple tannins.



ELDERTON, ESTATE SHIRAZ **2,350,000**

Grape Varietal: Shiraz

Region: Barossa Valley, Australia

Deep purple in colour, this classic Australian blend offers aromas of ripe plum, cherry and cassis. Mid to full-bodied on the palate, it delivers rich dark fruit flavours balanced by subtle hints of vanilla and a smooth finish.



*Give
Thanks*

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