

# RARE

# BAR & GRILL

## HOT AND GOLD ENTRÉE

- SEARED SALMON** 🍷 600  
with **CRISPY HITO**  
with chilis, spring onions & ponzu sauce
- SMOKED PAPRIKA GARLIC GAMBAS** 🍷 690  
sauteed with garlic and Spanish paprika served on toasted bread
- CAESAR SALAD** 🍷 790  
with tiger prawn, romaine lettuce, pancetta, parmesan, fresh anchovies and Caesar's dressing
- THAI COCKTAIL BEEF SALAD** 🍷 680  
Argentinian beef short skirt with Thai dressing, fresh herbs, cucumber, chili, peanuts, celery, coriander, tomato
- BURRATA CHEESE** 🍷 880  
with cured ham prosciutto, arugula, and olive tapenade paste

## LIQUIDS

- BEEF CHEEK "Bulalo"** 🍷 750  
SOUP  
beef broth with oven-baked bone marrow
- MUSHROOM CREAM** 🍷 480  
SOUP  
creamy fresh Paris button mushroom and sour cream

## WHEAT-BASE

- BRAISED BEEF RIGATONI** 🍷 970  
beef braised hanging tender ragout, with stewed tomato concassé
- POACHED EGG BUCATINI** 🍷 680  
with parmesan cheese, asparagus, black & green olive sauce

## FROM THE JOSPER

We take pride in using the Jospier oven for our steaks, a choice that blends tradition and innovation. The Jospier oven, from Spain, has been revolutionizing cooking since 1969. Combining a grill and an oven, it reaches up to 600°C (1112°F). This high heat sears our steaks quickly, locking in juices and creating a perfect steak crust while keeping the interior tender and juicy.

- ANGUS BEEF RIB EYE ROLL MB4+ 300 GR** 🍷 2,575  
Australian Ebony grass-fed beef, perfectly aged for optimal flavor
- AUSTRALIAN BEEF RIB EYE MB5+ 400 GR** 🍷 5,450  
Sometimes called beauty steaks, are tender, juicy and very flavorful, with just the right amount of fat.
- WAGYU SIRLOIN A5 250 GR** 4,950  
Japanese prime cut from the central portion of the rib steak without bone
- BEEF FLANK STEAK MB3 250 GR** 2,480  
Long, flat cut located just behind the plate and in front of the rear quarter and is known for its bold flavor.
- BEEF STRIPLOIN STEAK MB2+ 300 GR** 2,530  
Comes from the short loin section of the cow and is cherished for its perfect balance of flavor
- DUTCH VEAL HANGING TENDER 250 GR** 1,850  
A hanger steak, also known as butcher's steak, is a cut of beef steak prized for its tenderness.
- BLACK ONYX TOMAHAWK MS3** PER 100 GR 980  
Dry-aged beef, carved to your table start at 1200 gr  
Average tomahawk is 1.3 to 1.5 kg

\* All steaks are served with a choice of sauce, butter, and salt

## MAINS

- RED WINE BRAISED LAMB SHANK** 🍷 1,750  
Truffle mashed potato, honey glazed carrot & gremolata
- SURF & TURF** 🍷 2,680  
Lobster tail & Australian flank steak, bearnaise sauce, beetroot & ladyfinger
- ANGUS BEEF BURGER, 200G** 🍷 980  
Oatmeal buns, emmenthal cheese, homegrown arugula, mustard, hand-cut fries
- SPANISH PORK BABY BACK RIBS, 300G** 1,050  
Sous vide for 8 hours, with smoked home-made BBQ Sauce
- GRILLED PAPRIKA CHICKEN** 890  
Jospier-grilled marinated chicken with mediterranean herbs, served with hand-cut fries
- ATLANTIC SEA BASS (GRILLED OR SEARED)** 🍷 1,980  
Cauliflower puree, spinach, oyster mushroom & sauce vierge

## RARE BUTCHER BLOCK

Veal Hanging Tender  
Australian Striploin  
Japanese Wagyu Belly

(3 or 5 guests)

🍷 6,280 🍷 9,680

## SAUCES

- |                            |                        |
|----------------------------|------------------------|
| <b>SAUCE</b>               | <b>SALT</b>            |
| Burgundy 🍷 / Saffron Aioli | Signature Steak Salt   |
| Home-made BBQ              | Bohol Tibouk           |
| Bearnaise 🍷                | Hawaii Black           |
| Peppercorn / Chimichuri    | Pakistan Diamond Pink  |
| <b>MUSTARD</b>             | <b>FLAVORED BUTTER</b> |
| Flavored Pommery           | Cowboy                 |
|                            | Herb                   |

## SIDE DISH

- King Oyster Mushrooms** 🍷 190
- Steamed Rice** 🍷 70
- Mashed Potato** 🍷 190
- Hand-cut Steak Fries** 🍷 220
- Buttered French Beans** 🍷 150
- Truffle Mac and Cheese** 🍷 190
- Spinach (sauteed/creamed)** 🍷 170
- Green salad, lemon, beet, and olive oil dressing** 170

- 🍷 Signature
- 🍷 Dairy
- 🍷 Wheat
- 🍷 Egg
- 🍷 Shellfish
- 🍷 Fish
- 🍷 Pork
- 🍷 Nut
- 🍷 Crustacean
- 🍷 Alcohol
- == Good for 2
- === Good for 3
- ==== Good for 5

Please advise our associates if you have any food allergies and special dietary requirements.







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**CHEESE**

**CHEESE PLATTER** 🍷 🧀 880  
*Provolone Dolce Salami, Italian*  
*Manchego Semi Curado, Spanish*  
*Comte, French*

**DESSERTS**

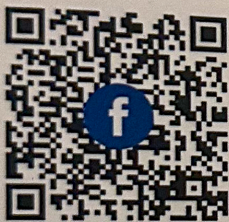
*Tiramisu* 🍷 🍷 🧀 🍷 340  
*Strawberry Creamy Cheesecake* 🧀 🍷 🍷 305  
*Lemon & Calamansi Tart* 🍷 🍷 🧀 🍷 210  
*Coconut and White Chocolate Fabergé* 🍷 🍷 🍷 🧀 🍷 350  
*with Cream and Mango*

 Signature  
  Egg  
 Dairy  
  Alcohol  
 Wheat  
  Nut

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Share your #AnythingButTypical  
experience here at #RAREBarGrill  
Tag and follow us on our socials.



@RAREBarAndGrillClark



@rare\_bar\_and\_grill

## RARE BITES

### STEAK TARTARE 🍴🥚 450

Mixed with capers, shallots, and herbs. Served with  
crispy crostini and egg yolk  
\*Best paired with Long Barn, Cabernet Sauvignon,  
2021, California, USA

### CURED HAM & MANCHEGO CHEESE 🧀🐷🍷 310

Prosciutto ham, Spanish aged cheese, baguette  
\*Best paired with Chateau La Gamaye, Merlot /  
Malbec, 2020, Bordeaux, France

### TOSSED SHOESTRING FRIES IN TRUFFLE AIOLI 🧀🐷 280

Bacon bits and parmesan  
\*Best paired with Cielo E Terra, Pinot Noir, 2020,  
Veneto, Italy

### BEEF SATAY 🍴🌰 390

Peanut sauce and cucumber pickle  
\*Best paired with Grant Burge Benchmark, Shiraz,  
2021, Barossa Valley, Australia

### POUND CHICKEN HERBS 🍴🍷 340

Deep-fried, served with sweet chili sauce  
\*Best paired with Sand Point, Pinot Grigio, 2022,  
California, USA

\*Wine recommendations purchased separately\*

🧀 Dairy 🍷 Wheat 🥚 Egg 🐷 Pork 🌰 Nut

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butter, and salt

# HANDCRAFT SIGNATURE COCKTAILS



## RATAFIA NEGRONI

490

*A twist on the classic Italian Negroni, which was invented in Florence in 1919. The Ratafia Negroni pays homage to this iconic drink by incorporating dry gin with Rossi ratafia, a traditional French fortified wine with Scuro and grapefruit bitters.*



## NEW ORLEANS OLD FASHIONED

490

*One of the oldest known cocktails, dating back to the early 19th century. It was first mentioned in 1806. Our signature Old Fashioned is a concoction of rye whiskey, vermouth, chocolate bitters, and soda water.*



## RED WOOD SPRITZ

490

*Inspired by the popular Italian Aperol Spritz, which originated in Venice in the 1950s, the Redwood Spritz adds a fruity and refreshing twist to this beloved aperitif. Our vibrant cocktail is a combination of vodka, raspberry liqueur, cherry soda, and sparkling wine.*



## FRONTIER FIZZ

490

*A traditional Mexican cocktail called Paloma that has been a favorite in the country for decades with our very own twist. This cocktail introduces a fresh and fruity twist by adding mezcal, lime juice, strawberry and grapefruit soda.*



## MOSCOW FIG MULE

460

*The Moscow Mule was created in the 1940s in the United States. The Moscow Mule is a perfect blend of vodka, spicy ginger beer, tangy lime, bianco vermouth, fig jam, served icy cold in a copper mug that enhances its refreshing qualities.*



## CHAMOMILE WHISKEY SOUR

460

*The Whiskey Sour is a classic cocktail that has been enjoyed since the mid-19th century. The Chamomile Whiskey Sour adds a floral twist to this timeless drink by infusing bourbon whiskey with honey chamomile syrup, known for its calming properties.*



## WEST INDIES JULEP

460

*The Julep is a classic Southern cocktail that dates back to the 18th century and is famously associated with the Kentucky Derby. The West Indies Julep adds a warm and spicy twist to the traditional recipe of rum, incorporating cinnamon and cacao bitters for an extra layer of flavor.*



## BLACK SMITH MARTINI

460

*The Martini was invented in the 1980s by British bartender Dick Bradsell. The kind of Martini is a smooth and invigorating cocktail, combining the bold flavors of vodka and rich espresso with the subtle sweetness of Luxardo Espresso Liqueur, it's finished with a velvety egg white froth.*



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SIDE DISH

# HANDCRAFT SIGNATURE MOCKTAILS



## MYSTIC MINT ELIXIR 300

Inspired by ancient traditions, blue pea tea has been used for centuries in Southeast Asia for its natural, calming properties and striking color. Mint, known for its digestive and soothing qualities, has long been paired with citrus for a refreshing boost. This mocktail combines these time-honored ingredients, creating a modern, mystic twist on a refreshing herbal drink. It's perfect for those seeking a unique, calming beverage with a touch of magic in every sip.



## BASIL PINEAPPLE FIZZ 320

This mocktail draws inspiration from tropical regions where pineapples and basil grow abundantly. The pairing of basil with fruit is an age-old culinary tradition, known for enhancing flavors and offering a fresh twist. Over time, this fizzy, thirst-quenching beverage has become a favorite for those seeking a unique, healthy refreshment that's both aromatic and revitalizing.



## SMOKED APPLE MAPLE MULE 320

Inspired by the classic Moscow Mule, this mocktail brings a smoky twist with the earthy sweetness of maple syrup, creating a perfect harmony of flavors. The use of ginger provides a natural warmth and spice, while apple adds a fresh, fruity note, making it a delightful choice for those seeking a unique, non-alcoholic twist on a timeless cocktail. This drink blends tradition with creativity, offering a refreshing, complex flavor profile in every sip.



## COCOLIME SPLASH 300

This mocktail's origins trace back to coastal villages, where locals crafted beverages from local ingredients to refresh and nourish after long days in the sun. Over time, the Cocolime Mocktail became a favorite for its rejuvenating qualities, offering both flavor and hydration in every sip.



## BLUEBERRY CHEESECAKE SIP 370

Inspired by the beloved cheesecake dessert, this mocktail was born from the desire to capture the comforting and rich flavors of the classic treat in a refreshing, alcohol-free form. Over time, it has become a favorite for those seeking a creamy, tangy twist on traditional mocktails—a perfect way to enjoy a little indulgence without the guilt.



## MANGO GRAHAM DELIGHT 370

This mocktail draws inspiration from classic Filipino desserts like Mango Graham Float, where layers of fresh mango and graham crackers are combined with creamy milk and cheese for a comforting treat. The Mango Graham Delight takes that beloved dessert to a new level, offering a smooth, refreshing sip that's perfect for satisfying sweet cravings with a tropical twist.



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## BOURBON

	SHOT	BOTTLE
JACK DANIELS		
EZRA BROOKS KENTUCKY STRAIGHT	320	4,100
YELLOWSTONE KENTUCKY STRAIGHT	435	7,250
	855	14,250

## AMERICAN WHISKY

EZRA BROOKS STRAIGHT RYE	435	7,250
MINOR CASE STRAIGHT RYE SHERRY CASK	855	14,250

## SCOTCH WHISKY

GLENFIDDICH 12-YEAR OLD SINGLE MALT	450	7,800
CANADIAN CORN 30-YEAR-OLD SINGLE MALT	595	9,250
ISLAY 8-YEAR-OLD SINGLE MALT	707	11,000
SPEYSIDE 12-YEAR-OLD SINGLE MALT	820	12,750
DARKNESS 8-YEAR-OLD SINGLE MALT	868	13,500
THE MACALLAN 12-YEAR-OLD	890	12,800
SEAWEEED & AEON & DIGGING & FIRE & CASK STRENGTH 10-YEAR-OLD SINGLE MALT	1,190	18,500
BLENDED GRAIN 30-YEAR-OLD SINGLE MALT	1,350	21,000
PEATED HIGHLAND 18-YEAR-OLD SINGLE MALT	1,543	24,000

## BLENDED SCOTCH WHISKY

JOHNIE WALKER BLACK LABEL	300	4,800
	320	4,800

CHIVAS REGAL  
**OUR AWESOME PLANET**

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## JAPANESE WHISKY

MARS IWAI TRADITION	500	8,400
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## IRISH WHISKY

JAMESON TRIPLE DISTILLED	300	4,100
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## CACHACA

YAGUARA ORGANICO	470	7,500
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## PISCO

BAR SOL QUEBRANTA	501	8,350
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## VODKA

ABSOLUT BLUE	280	3,600
TRIED & TRUE	315	4,900
GREY GOOSE	400	5,800
BELVEDERE	540	8300

## TEQUILA

OCHO BLANCO	420	7,800
PATRON SILVER	500	8,400
ARETTE CLASSIC BLANCO	563	8,750
DERRUMBES DURANGO	580	8,100
ARETTE CLASSIC REPOSADO	627	9,750
OCHO REPOSADO	878	9,750

## GIN

TANQUERAY	320	4,800
WIDGES LONDON DRY	338	5,368
CITADELLE ORIGINAL	420	7,600
MARTIN MILLER'S	467	7,300
CITADELLE JARDIN DETE	515	8,000
CITADELLE ROUGE	515	8,000
NEVER NEVER TRIPLE JUNIPER	515	8,000
NEVER NEVER OYSTER SHELL	530	8,250
LE GIN DE CHRISTIAN DROUIN	530	8,250
HAPUSA HIMALAYAN DRY	563	8,750
ABLEFORTH'S BATHUB GIN	642	10,000

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and salt

## RUM

	SHOT	BOTTLE
PLANTATION 3 STARS, CARIBBEAN		
PLANTATION ORIGINAL DARK, CARIBBEAN	350	5,800
RHUM J.M WHITE AGRICOLE 50%	350	5,800
PLANTATION O.F.T.D OVERPROOF	367	5,700
PLANTATION BARBADOS 5 YEARS	402	6,250
PLANTATION STIGGINS FANCY PINEAPPLE RUM	402	6,250
PLANTATION 20 <sup>TH</sup> ANNIVERSARY XO	458	7,125
CANEROCK JAMAICAN SPICED RUM	912	14,200
J.M OLD RHUM AGRICOLE VSOP	563	8,750
J.M EXTRA OLD RHUM AGRICOLE X.O	707	11,000
	1,061	16,500

## COGNAC/ARMAGNAC

FERRAND 1840	637	9,900
FERRAND DOUBLE CASK RESERVE	1,147	17,850
CHATEAU DE LAUBADE BAS ARMAGNAC VSOP	600	8,200
CHRISTIAN DROUIN CALAVADOS	720	9,800
L'ENCANTADA GNAC XO	1,157	18,000

## BEER

SAN MIGUEL PALE PILSEN	230
SAN MIGUEL LIGHT	230
SAN MIGUEL APPLE	230
HEINEKEN	290
CORONA	345
SAPPORO JAPANESE BEER	320
ENSKANTO CRAFT DOUBLE IPA	320
ENSKANTO CRAFT LAGER	280

ENSKANTO CRAFT BEER  
OUR AWESOME PLANET

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## REFRESHER

SPICED POTION	380
GREEN GUZZLE	380
RADIANT DETOX	380

## WATER

SAN PELLEGRINO SPARKLING	290
PERRIER	290
SUMMIT STILL	140

## COFFEE

AMERICANO	140
ESPRESSO	120
CAFE LATTE	170
CAPPUCINO	170
CARAMEL MACCHIATO	250
VANILLA LATTE	200
MOCHA	200

## TEA

JASMIN	150
PEPPERMINT	150
CHAMOMILE	150
EARL GREY	150

## SODA

COKE (REGULAR, LIGHT, ZERO)	195
SPRITE	195
ROYAL	195
GINGER ALE	195

## TONIC

THREE CENTS TONIC	280
SCHWEPES TONIC	170

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## OUR WINE LIST CODEx

Here, wine is not a basic necessity to satiate thirst but it is utilized as a mechanism to provoke, challenge, transport, and celebrate imagination and reframe thinking!

Yet, there is much inspiration that can be taken from the love and tradition of winemaking that is handed down through generations.

All our wines, are continually tasted as the vintage changes to ensure that they are developing well and in the first expression.

In Rare, you will find bottles from the world's major grape-growing regions.

Each region features well-known boutiques or star producers.

We purposely keep our wine list simple to read with a good quality and variety.

A corkage fee and service charge will apply per bottle for any bottle of wine brought from outside.

*There is no great meal without great wine  
Let the journey begin...*



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## WHITE WINE

	GLASS	BOTTLE
FRANZ HAAS, <i>Pinot Grigio, 2023</i> <i>Alto Adige, Italy</i>	490	1960
FINCA EL ORIGEN <i>Mountain Character, Chardonnay, 2024</i> <i>Mendoza, Argentina</i>	380	1710
GERARD BERTAND CHANGE, SAUVIGNON BLANC <i>Languedoc-Roussillon, France</i>	580	2800
GERALD'S DRY RIESLING, 2024 <i>Pfalz, Germany</i>	490	1960

## RED WINE

FINCA EL ORIGEN RESERVA, <i>Malbec, 2021</i> <i>Mendoza, Argentina</i>	460	1980
ERRAZURIZ RESERVA ESTATE, <i>Pinot Noir, 2024</i> <i>Aconcagua Valley, Chile</i>	480	1920
GERARD BERTAND CHANGE, MERLOT <i>Languedoc-Roussillon, France</i>	580	2800
FINCA EL ORIGEN RESERVA, <i>Cabernet Sauvignon, 2021</i> <i>Mendoza, Argentina</i>	480	1800



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## CHAMPAGNE / SPARKLING

BOTTLE

LIGHT TO MEDIUM BODIED

DUVAL LEROY FLEUR DE CHAMPAGNE, *Brut 1ER Cru*  
*Champagne Premier Cru, France*

7900

FAUSTINO ART COLLECTION CAVA BRUT RESERVA  
*Macabeo, Chardonnay*  
*Cava, Spain*

3200

MOET & CHANDON, *Imperial Brut*  
*Champagne, France*

8200

CLOS MONT-BLANC ROSE, *Trepat*  
*Catalunya, Spain*

3600

MONMOUSSEAU, CUVÉE CISELÉE, *Crémant de Loire Brut*  
*Loire, France*

3300

## WHITE WINE

LIGHT BODIED

FINCA EL ORIGEN *Mountain Character, Chardonnay, 2024*  
*Mendoza, Argentina*

1710

ALLAN SCOTT, *Sauvignon Blanc, 2022*  
*Marlborough, New Zealand*

3400

BANFI LE RIME TOSCAN, *Pinot Grigio, 2023*  
*Tuscany, Italy*

2180

DOMAINE DE LA GRENAUDIÈRE OYSTERMAN,  
*Melon de Bourgogne, Sémillon, 2022*  
*Muscadet, Loire Valley, France*

2600

CHATEAU LA GAMAYE, *Sauvignon Blanc, Sémillon, 2022*  
*Bordeaux, France*

3200



OUR  
AWESOME  
PLANET

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## WHITE WINE

	BOTTLE
<i>LIGHT TO MEDIUM BODIED</i> GERALD'S DRY RIESLING, 2024 <i>Pfalz, Germany</i>	1960
<i>MEDIUM BODIED</i> CLAY CREEK VINEYARDS, Chardonnay, 2023 <i>California, USA</i>	2390
SAND POINT, Pinot Grigio, 2022 <i>California, USA</i>	3800
CASILLERO DEL DIABLO RESERVA, Chardonnay, 2021 <i>Maipo Valley, Chile</i>	2700
FRANZ HAAS, Pinot Grigio, 2023 <i>Alto Adige, Italy</i>	1960
AUGUST KESSELER, Riesling Kabinett, 2021 <i>Rheingau, Germany</i>	4800
CHÂTEAU GANTONNET, Bordeaux Blanc, 2023 <i>Bordeaux, France</i>	2090
DOMAINE GRAND FIDÈLE ORIGINE BLANC <i>Grenache Blanc Marsanne, 2023</i> <i>Languedoc-Roussillon, France</i>	2400
M. CHAPOUTIERBELLERUCHE WHITE 2023 <i>Côtes du Rhône, France</i>	2500
GERARD BERTRAND CHANGE, Chardonnay, 2022 <i>Languedoc-Roussillon, France</i>	3300
<i>FULL BODIED</i> M. CHAPOUTIER, HERMITAGE CHANTE ALLOUETTE WHITE 2023 <i>Côtes du Rhône, France</i>	11600
LONG BARN, Chardonnay, 2021 <i>California, USA</i>	2800



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## ROSE

LIGHT BODIED

FERRATON PÈRE & FILS, *La Tournee, Grenache, 2022*  
*Côtes du Rhône, France*

BOTTLE

2800

GÉRARD BERTRAND GRIS BLANC, *Grenache, 2022*  
*Languedoc-Roussillon, France*

3100

DOMAINE GRAND FIDÈLE ORIGINE ROSÉ, *Cinsault, Syrah, 2023*  
*Languedoc-Roussillon, France*

3100

## RED WINE

LIGHT BODIED

CIELO E TERRA, *Pinot Noir, 2020*  
*Marlborough, New Zealand*

3100

ALLAN SCOTT, *Pinot Noir, 2022*  
*Marlborough, New Zealand*

3900

MEDIUM TO FULL BODIED

RAMÓN BILBAO CRIANZA, *Tempranillo, 2022*  
*Rioja, Spain*

2290

DELOACH HERITAGE RESERVE, *Cabernet Sauvignon, 2022*  
*California, USA*

2900

LA DEMOISELLE DE MÉDOC, *Merlot, Cabernet Sauvignon, 2019*  
*Médoc, FRANCE*

2600

CHATEAU LA GAMAYE, *Merlot, Malbec, 2020*  
*Bordeaux, FRANCE*

2700

MEDIUM BODIED

ERRAZURIZ RESERVA ESTATE, *Pinot Noir, 2024*  
*Aconcagua Valley, Chile*

1920

MEDIUM BODIED

SAND POINT, *Zinfandel, 2019*  
*California, USA*

3400

CHATEAU SAINT MICHELLE, *Merlot, 2019*  
*California, USA*

5900



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<b>RED WINE</b>	<b>BOTTLE</b>
<b>NORTON BARREL SELECT, Malbec, 2019</b> <i>Mendoza, Argentina</i>	3800
<b>FULL BODIEDBTL</b> <b>FINCA EL ORIGEN RESERVA, Malbec, 2021</b> <i>Mendoza, Argentina</i>	1980
<b>GRANT BURGE BENCHMARK, Shiraz, 2021</b> <i>Barossa Valley, Australia</i>	2600
<b>LONG BARN, Cabernet Sauvignon, 2021</b> <i>California, USA</i>	2800
<b>M. CHAPOUTIER HERMITAGE Monier de la Sizeranne 2020</b> <i>Côtes du Rhône, France</i>	13700
<b>M. CHAPOUTIER CORNAS Les Arènes</b> <i>Côtes du Rhône, France</i>	8200
<b>FINCA FERRER ACORDÉON, Malbec, 2024</b> <i>Mendoza, Argentina</i>	1700
<b>M. CHAPOUTIER GIRONDAS Les Jocasses 2022</b> <i>Côtes du Rhône, France</i>	5300
<b>DOMAINE GRAND FIDÈLE ROUGE, Grenache Noir, Syrah 2023</b> <i>Languedoc-Roussillon, France</i>	2400
<b>WARWICK, Pinotage, 2020</b> <i>Stellenbosch, South Africa</i>	2500
<b>CANTINA TOLLO, Montepulciano d'Abruzzo, 2019</b> <i>Stellenbosch, South Africa</i>	5400
<b>CHÂTEAU LA NERTHE, Châteauneuf-du-Pape Les Granières, 2022</b> <i>Châteauneuf Du Pape, France</i>	7490
<b>GERARD BERTRAND HERITAGE, Grenache Carignan, Syrah, 2019</b> <i>Tautavel, France</i>	4600
<b>L'IMPRESION DE MAUVESIN BARTON, Merlot</b> <i>Cabernet Sauvignon, 2018</i> <i>Bordeaux, France</i>	5400
<b>CHATEAU SIMARD SAINT-ÉMILION GRAND CRU, Merlot</b> <i>Cabernet Sauvignon, 2018</i> <i>Bordeaux, France</i>	6800



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## SWEET

BOTTLE

*LIGHT TO MEDIUM BODIED*

**CHATEAU IMPERIAL LATE HARVEST**, *Furmint*  
*Tokaji, Hungary*

3200

## PORT

*FULL BODIED*

**TAYLOR FLADGATE**, *Fine Tawny*  
*Douro Valley, Portugal*

3300

## ALCOHOL FREE WINE

*We believe that the pleasure of enjoying a fine wine should not be reserved exclusively for alcohol lovers. That's why we offer an exquisite selection of alcohol-free wines, providing a refined experience without compromise. Discover the magic of non-alcoholic wines with Vintense, a certified organic label, and immerse yourself in a world of enchanting flavors, where conviviality and quality come together in harmony.*

## SPARKLING

BOTTLE

**VINTENSE**, *Blanc de Blancs 0.0%*  
*Wallonia, Belgium*

1990

## WHITE WINE

**VINTENSE**, *Chardonnay 0.0%*  
*Wallonia, Belgium*

1450

## ROSE

**VINTENSE**, *Syrah Ro e 0.0%*  
*Wallonia, Belgium*

1450

## RED WINE

**VINTENSE**, *Cabernet Sauvignon 0.0%*  
*Wallonia, Belgium*

1450



*All prices are in Philippine Peso and are inclusive of 10% service charge.*