

Wine menu

Champagne / Sparkling Wine

Moët & Chandon Champagne N/V	French	\$ 580
Bouvet Ladubay On-Primise Brut Saumur N/V	French	\$ 350
V. Ponte Pinot/Chardonnay Brut N.V	Italy	\$ 250

White Wine

Chablis D.L.D. – Albert Bichot – Burgundy 2006/2007	French	\$ 450
Sauvignon Blanc – New Dog – Marlborough Goldwater 2006/2007	New Zealand	\$ 360
Riesling – Capel Vale 2003	Western Australia	\$ 320
Pinot Grigio – Trinity Oaks 2005/2006	California	\$ 250
Chardonnay – S. Del. Dir. – Santa Helena 2006/2007	Chile	\$ 250
Chardonnay – Siglo de Oro – Santa Helena 2005/2006	Chile	1/2 bottle \$ 150

Red Wine

Chateau Lynch Bages – Grand Cru Classé – Pauillac-Medoc 2002	French	\$ 1,300
Chateau Lascombes – Grand Cru Classe – Margaux 2002	French	\$ 1,200
Chateau Clarke – Baron Edmond de Rothschild – Llistrac Medoc 2002/2003	French	\$ 580
Chateau Calon – St. George St. Emilion 2004/2005	French	\$ 420
Merlot – Trinchero Family Estate 2004/2005	California	\$ 400
Shiraz – Madfish 2004	Australia	\$ 380
Pinot Noir – Kim Crawford – Marlborough 2006/2007	New Zealand	\$ 320
Shiraz – Encounter Bay – Normans 2005/2006	Australia	\$ 300
Cabernet Sauvignon – Encounter Bay – Normans 2005/2006	Australia	\$ 300
Camenere – S. Del Dir. – Santa Helena 2004/2006	Chile	\$ 280
Cabernet Sauvignon – S. Del Dir. – Santa Helena 2006/2007	Chile	\$ 280
Cabernet Sauvignon – Siglo de Oro – Santa Helena 2006/2007	Chile	1/2 bottle \$ 150

Dessert Wine

Chateau du Pradey – Sainte-Croix-du-Mont 2003/2004	French	by bottle \$ 320/ by glass \$ 48
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* HK120 per bottle for corkage charges
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Plus 10% Service charge



oro10°
oro18 continental cuisine