



**SPARKLING**

<b>C.Val, Prosecco Superiore Docg Extra Dry</b>   Conegliano-Valdobbiadene, Italy   Glera	210
<b>Dhondt-Grellet, Les Terres Fines Blanc de Blancs Extra B rut Champagne Premier Cru</b>   Champagne, France   Pinot Blanc, Chardonnay, Pinot Noir <b>Biodynamic</b>	650
<b>Collard Picard, Cuvée Prestige Brut Champagne N.V.</b>   Champagne, France   Pinot Blanc, Chardonnay, Pinot Noir <b>Biodynamic</b>	480
<b>Camillo Donati, Il Mio Malvasia</b>   Emilia, Italy   100% Malvasia <b>Natural</b>	310

**CROSSOVER**

*(Not completely red, not completely white, just everything in between)*

<b>Christian Binner, VDF Si Rosé NV</b>   Alsace, France   Pinot Gris <b>Natural</b>	350
<b>Progetto Calcarius, Roz 2019</b>   Foggia, Italy   Nero di Troia, Aleatico <b>Natural, Vegan</b>	295
<b>Can Sumoi, La Rosa 2021</b>   Catalunya, Spain   Sumoll, Parellada, Xarel-lo <b>Organic</b>	250
<b>Sicus, Hidra 2019</b>   Baix Penedès, Spain   Cartoixà, Garrut, Macabeo, Malvasia, Sumoll <b>Biodynamic</b>	310
<b>Cantina Giardino, Volpe Rosa 2019</b>   Campania, Italy   Coda di Volpe <b>Organic</b>	300

**SKIN-CONTACT**

<b>Scarbolo, IL Ramato</b>   Friuli, Italy   Pinot Grigio <b>Sustainable</b>	40	115	200
<b>Nando, 2019 Jakot Blue Label</b>   Primorje, Slovenia   Tocai Friulano <b>Natural</b>	450		
<b>Dario Prinčič, Sivi 2017</b>   Friuli-Venezia Giulia, Italy   Pinot Grigio <b>Organic</b>	415		
<b>Zidarich, Carso Vitovska 2018</b>   Friuli, Italy   100% Vitovska <b>Organic</b>	350		
<b>Pierre Frick, Pinot Gris “V” Pur Vin 2018</b>   Alsace, France   100% Pinot Gris <b>Biodynamic</b>	365		
<b>Progetto Calcarius, Orange Puglia</b>   Foggia, Italy   100% Falanghina <b>Natural, Vegan, Frizzante, 1 Litre</b>	350		

**STILL / SPARKLING**

Acqua Panna	24 / 28
San Pellegrino	

**CORKAGE**

wine per bottle	80	liquor applies	120
sparkling per bottle	100		

We're BYO-friendly. We do have a small charge for glassware :)  
P/s: You'll be missing out on our specially curated wines that pair perfectly with our dishes. #NOFOMO

All prices quoted are in RM and subject to 10% service charge and prevailing government tax.

**| WHITE |**

**BRIGHT**

<b>Henry Pellé, Le Bornes Blanc 2020</b>   Loire Valley, France   Sauvignon Blanc <b>Biodynamic</b>	285		
<b>Parés Baltà, Cosmic</b>   Penedès, Spain   Sauvignon Blanc, Xarel.lo <b>Biodynamic, vegan</b>	250		
<b>Domaine de Pellehaut, Harmonie de Gascogne Blanc</b>   Gascogne, France   Gros Manseng, Ugni Blanc Sauvignon Blanc <b>Biodynamic</b>	38	110	190
<b>Pierre Frick, Chasselas Sans Souffre 2020</b>   Alsace, France   100% Chasselas <b>Biodynamic</b>	310		
<b>Pierre Frick, Riesling B 2018</b>   Alsace, France   100% Riesling <b>Natural, Amphora</b>	285		
<b>D. Arnaud Lambert, Saumur ‘Clos de Midi’</b>   Loire Valley, France   Chenin Blanc <b>Organic</b>	330		

**FLORAL**

<b>C. Binner, Riesling Le Champ Des Alouettes</b>   Alsace, France   Riesling <b>Natural</b>	310		
<b>Vionta Albariño</b>   Galicia, Spain   Albariño	34	100	170
<b>Misha's Vineyard, The Starlet</b>   Central Otago, New Zealand   Sauvignon Blanc <b>Sustainable</b>	235		
<b>Familie Schmelz, Pichl Point Federspiel Grüner Veltliner</b>   Wachau, Austria   Grüner Veltliner	210		
<b>Clos du Caillou, Le Bouquet Des Garrigues Blanc 2020</b>   Côtes-du-Rhône, France   Viognier, Grenache Blanc, Clairette, Bourboulenc <b>Biodynamic</b>	285		
<b>Domaine Begude, Terroir 2021</b>   Vin de Pays, France   Chardonnay <b>Biodynamic</b>	250		

**SOMETHING WE LOVE TO DRINK**

<b>S_ Domaine la Bohème, Festejar!! Rosé</b>   Vin de France, France   100% Gamay <b>Natural</b>	330
<b>S_ La Stoppa, Ageno 2018</b>   Emilia-Romagna, Italy   Ortrugo, Trebbiano, Malvasia di Candia <b>Natural</b>	420
<b>S_ Cantina Giardino, Tu Rosato</b>   Campania, Italy   Aglianico, Primitivo, Piediroso, Coda di Volpe <b>Organic</b>	300
<b>W_ Maxime Magnon, Le Bégou</b>   Corbières, France   Grenache Gris <b>Biodynamic</b>	385
<b>R_ D.Breton Catherine &amp; Pierre Breton, Avis de Vin Fort 2020</b>   Loire Valley, France   Cabernet Franc <b>Biodynamic</b>	300
<b>R_ Fedellos do Couto, Lomba Dos Ares 2019</b>   Galicia, Spain   Mencia, Mouratón, Caiño, Bastardo <b>Natural</b>	285
<b>R_ Pheasant's Tears, Vardisperi Rkatsiteli 2020</b>   Kakheti, Georgia   Rkatsiteli <b>Natural, Light Red</b>	320

**| RED |**

**JUICY**

<b>Mosse, Bangarang</b>   Vin de France, France   Grolleau, Pineau D'Aunis <b>Biodynamic</b>	300		
<b>D. Elian Da Ros, Le Vin est une Fête</b>   Côtes du Marmandais, France   Cabernet Franc, Merlot <b>Natural</b>	285		
<b>La Prova, Sangiovese 2021</b>   Adelaide Hills, Australia   Sangiovese <b>Biodynamic</b>	42	125	210
<b>Allan Scott, Marlborough</b>   Marlborough, New Zealand   Pinot Noir <b>Sustainable</b>	235		
<b>Fedellos do Couto, Bastarda 2019</b>   Galicia, Spain   Trouseau <b>Natural</b>	350		
<b>Ca' di Mat, Valautín Garnacha 2018</b>   Vino de España, Spain   Garnacha <b>Natural</b>	330		
<b>G.D. Vajra, Claré J.C. Langhe Nebbiolo</b>   Langhe, Italy   Nebbiolo <b>Biodynamic</b>	285		
<b>Marc Delienne, Pierreux Arpayé 2019</b>   Brouilly, France   Gamay <b>Biodynamic</b>	310		

**ELEGANT**

<b>Damien Coquelet, Chiroubles</b>   Chiroubles, France   Gamay <b>Organic</b>	250		
<b>Henry Fessy, Morgon</b>   Morgon, France   Gamay	38	110	190
<b>Château Sénéjac, Haut-Médoc</b>   Haut-Médoc, France   Petit Verdot <b>Bordeaux Médoc</b>	420		
<b>Progetto Calcarius, Hellen Rosso 2019</b>   Foggia, Italy   100% Nero di Troia <b>Natural</b>	330		
<b>Marc Delienne, Maurice 2018</b>   Beaujolais, France   Gamay <b>Biodynamic</b>	350		
<b>D. Elian Da Ros, Histoire De Bois 2020</b>   Côtes du Marmandais, France   Merlot, Abouriou <b>Natural, 1.5ltr Magnum</b>	480		

**BOLD**

<b>Place of Changing Winds, Heathcote Syrah 2019</b>   Heathcote, Australia   Shiraz <b>Organic</b>	380
<b>Sicus, Garrut 2019</b>   Baix Penedès, Spain   Monastrell <b>Biodynamic</b>	350
<b>Zisola, Nero d'Avola DOC</b>   Sicily, Italy   Nero d'Avola	190
<b>Allegrini, Palazzo della Torre</b>   Verona, Italy   Corvina	250
<b>Chakana, Malbec Ayni</b>   Mendoza, Argentina   Malbec <b>Biodynamic</b>	310
<b>Palazzo Maffei, Valpolicella Ripasso</b>   Valpolicella Ripasso, Italy   Corvina, Rondinella, Molinara	235
<b>La Stoppa, Riostoppa 2017</b>   Emilia, Spain   Cabernet Franc, Merlot, Cab-Sauvignon <b>Organic</b>	380
<b>Morande Adventure, Mediterráneo</b>   Maule Valley, Chile   Syrah, Grenache, Roussanne, Marsanne	265
<b>La Senda, 1.9.8.4 Tinto</b>   Castilla y León, Spain   Mencia <b>Organic</b>	310

TAKE A RESPITE FROM THE CRAZY CITY AND RESTORE YOUR SENSES (OR SANITY) IN A COSY, LEAFY SPACE WITH OUR FINE SELECTION OF WINES AND MORE. SAVE WATER, DRINK WINES.

**| SAKE |**

<b>AWESOME KARAKUCHI EDITION</b>   Prefecture: Yamagata   Rice: Yukimegami   Polishing Rate: 45%   SMV: +10.0   Acidity 1.3   Type: Junmai Daiginjo   SUPER DRY, FRUITY AROMAS & CITRUS ZESTY NOTES <b>TO BE SERVED CHILLED</b>	<b>Carafe</b> ±150ml 65	<b>Bottle</b> 720ml 280
<b>MIZUBASHO</b>   Prefecture: Gunma   Rice: Yamada Nishiki Rice   Type: Ginjo   Polishing Rate: 55%   SMV: +4.0   Acidity 1.2   DELICATE SWEET ENTRY, DRY CRISP FINISH <b>TO BE SERVED CHILLED</b>	<b>Glass</b> ±60ml 25	<b>Carafe</b> ±150ml 60
<b>TSURUUME KANJUKU UME</b>   Prefecture: Wakayama   Type: Umeshu   FRUITY & SWEET <b>TO BE SERVED CHILLED</b>		<b>Bottle/Can</b> 32 / 38

**| CRAFT BEER |**

We introduce different brand routinely, please ask for the options and availability

**| KOKTEL | by BOTAKLIQUOR**

<b>Jungle BIRD</b> <b>Our representation of the official Malaysian cocktail</b> rum, rhum, ginger flower, fermented pineapple soda, bitter bianco, calamansi <b>ON TAP</b> ✂️ 🍹	40
<b>Botak 'G &amp; T'</b> 🍷 x 🍹 Xoriguer Mahón gin   bitter orange   tonic 1724	38
<b>Kelapa</b> coconut oil   gin   banana flower vermouth   bitter bianco	46
<b>Pisang</b> bitter bianco   macademia   tequila   banana   soda	40
<b>Mata Kucing</b> longan   monk fruit   winter melon   gin   cacao	40
<b>Punga Raya</b> Borneo tuak   hibiscus kombucha   mangosteen	40
<b>Paun Kari</b> Sarawak pineapple   milk pisco   curry leaves   lemon	46
<b>Tembikai</b> sesame   milk washed rum   watermelon   Mu's soy sauce	46
<b>Botak 2.0</b> pineapple + orange   rum   mezcal   peach liquor   fig leaf	48

**| KOKTEL - NON ALCOHOL |**

<b>Jungle BIRD</b> ✂️ Lyre's spiced cane   Lyre's italian orange   cultured pineapple	38
<b>Punga Raya</b> Lyre's dry london gin   hibicus kombucha   mangosteen	32
<b>Aperol Spritz</b> Lyre's italian spiritz   Lyre's Prosecco   orange	32

*More cocktails options and details available upon request.*

**| HOMEMADE SODA |**

Bentong Ginger / Pineapple	18
Sour Plum	

**| COLD BREW TEA |**

Oolong   凍頂烏龍	22
Sencha   煎茶	

specialty tea list available upon request.

