



Vintage		Origin	Gls	Btl
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Sparkling

NV	Bisol 'Jeio' Prosecco Superiore Brut	Veneto, Italy	120	550
NV	COVA Bellavista Alma Grande Cuvée Franciacorta Brut	Lombardy, Italy	160	750
NV	Jacquesson Cuvée 746 Extra Brut	Champagne, France		880
NV	Ruinart Rosé	Champagne, France		1,400
2015	Dom Pérignon Brut	Champagne, France		2,650

White

2024	San Marzano Vermentino	Puglia, Italy	100	480
2022	Livio Felluga Pinot Grigio 'Collio'	Friuli Venezia Giulia, Italy	130	600
2022	Selbach Oster Spätlese Riesling	Mosel, Germany		650
2022	Domaine Testut Chablis 1er Cru Montée de Tonnerre	Burgundy, France	170	800
2022	M. Chapoutier Condrieu 'Invitare'	Rhone, France		950
2019	Domaine Serene 'Evenstad Reserve' Chardonnay	Dundee Hills, USA		1,250
2023	Clos Henri Estate Sauvignon Blanc	Marlborough, New Zealand		550

Red

23/24	COVA Marziano Abbona Barbera d'Alba	Piedmont, Italy	100	480
2021	The Prisoner Red Blend Zinfandel Cabernet Sauvignon	California, USA	160	750
2020	Querciabella Chianti Classico Riserva	Tuscany, Italy	190	900
2021	Domaine Bouchard Père & Fils Volnay 1er Cru 'Taillepieds'	Burgundy, France		1,050
2019	Château Pibran	Bordeaux, France		850
17/20	Scanavino Barolo	Piedmont, Italy		650
2018	Masi Costasera Amarone	Veneto, Italy		1,150

Dessert Wine

2021	Donnafugata 'Ben Ryé' Passito di Pantelleria 375ml	Sicily, Italy	140 (100ml)	750
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Half Bottle

White & Red

2020	Domaine Schlumberger 'Les Princes Abbes' Riesling	Alsace, France		400
2022	Alphonse Mellot Sancerre 'La Moussière'	Burgundy, France		450
2016	Ségla	Margaux, France		520
16/19	Castello Banfi Brunello di Montalcino	Tuscany, Italy		650

Corkage charge: \$500 for a 750ml bottle and \$1,000 for a magnum.
Wine vintage subject to change. Subject to 10% service charge.

Coffee Drinks

Decaffeinated Coffee / Skim Milk / Oat Milk available

Espresso / Espresso Macchiato	68
Espresso Con Panna <i>Espresso Coffee, Whipped Cream</i>	68
Caffè Americano <i>Americano Coffee</i>	68
Marocchino <i>Espresso Coffee, Smooth Milk Cream, Cocoa Powder</i>	68
Cappuccino	68
Cappuccino Con Panna <i>Espresso Coffee, Whipped Cream</i>	68
Iced Cappuccino / Iced Latte	68
Latte Macchiato / Latte Caldo / Pistachio Vanilla Latte	68
Caffè Mocha <i>Espresso Coffee, Hot Choco and Microfoam, Hot Milk</i>	68
COVA Shakerato <i>Double Espresso, Sugar Syrup, Shaken with Ice</i>	68
 Covaccino <i>Americano, Hot Chocolate, Brown Sugar, Whipped Cream, Pistachio Granola</i>	68

Café Gourmand

Choice of Coffee from Our Menu <i>A Set of 1 Mini Pastry and 2 Mini Fans</i>	128
 Cioccolate Calda <i>Hot Chocolate</i>	78
Ciocolata Calda Con Panna Montata <i>Hot Chocolate with Whipped Cream</i>	78

Tea

Royal Breakfast / Earl Grey Imperiale / Jasmine	78
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Herbal Teas and Infusions

Camomile / Mint / Rose	78
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Tea Gourmand

Choice of Tea from Our Menu <i>2 Mini Fans</i>	118
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Freshly Pressed Juice

Orange	68
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Soft Drinks

Coca-Cola / Coca-Cola No Sugar / Sprite / Tonic / Soda	48
 Iced Lemon Tea / Iced Lime Tea	68
Acqua Panna / San Pellegrino <i>500ml</i>	68

Bottled Beers

Asahi / Peroni	78
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Mocktails *Alcohol-free Drinks*

COVA Punch <i>Mixed Berries Purée, Soda, Rosemary</i>	78
Strawberry Bellini <i>Strawberry Purée, Soda</i>	78

Cocktails *Alcoholic Drinks*

Italicus Cup <i>Italicus Gin, Tonic, Green Olives</i>	98
Champagne Mimosa <i>Champagne, Orange Juice</i>	118

Specialita / Specialties