



Sparkling

| | 5oz | Bottle |
|--------------------|-------------|-------------|
| 2024 Amoris | \$17 | \$87 |

Whites

| | 5oz | 8oz | Bottle |
|------------------------|-------------|-------------|-------------|
| 2023 Riesling | \$16 | \$26 | \$78 |
| 2023 Chardonnay | \$17 | \$28 | \$87 |

Reds

| | 5oz | 8oz | Bottle |
|----------------------------|-------------|-------------|--------------|
| 2022 Pinot Noir | \$22 | \$35 | \$104 |
| 2021 Shiraz | \$22 | \$35 | \$104 |
| 2023 GSM | \$19 | \$30 | \$91 |
| 2022 Merlot | \$17 | \$28 | \$84 |
| 2021 Cabernet Franc | \$20 | \$32 | \$98 |
| 2022 Pardis | \$23 | \$37 | \$111 |
| 2020 Griffin | \$35 | \$56 | \$169 |

Sweets

- Raisin Crème Brûlée** GF \$16
Crispy Rice Noodle Sweets, Cardamom Icing Sugar, Rose Petals, Wine Grape Gel, Raspberry Crispies
- Velvet Chocolate Crèmeux** V \$17
Pomegranate Molasses, Mango Passionfruit Chutney, Spiced Glazed Pecans, Raspberry Ganache, White Chocolate Soil, Hazelnut Gelato
- Labneh Orange Tart** V \$16
Pressed Orange Yogurt, Roasted Rhubarb, Honey Tuile, Orange Blossom Meringue, White Chocolate Graham Crumb
- Gelato Vanilla Wafer Sandwich** V \$11
Saffron Rose & Pistachio
- Sorbet** GF VG \$11
Raspberry

Apertifs

- Upside Apple Pomeaux** \$16
2oz
- Hennessey Cognac** \$25
2oz

Azhadi Beverages

- Giobean Drip Coffee** \$5
- Azhadi House Black Tea** \$5
- Tea Selection** \$6
Peppermint, Green Tea, Damask Rose
- Farming Karma Sparkling Soda** \$6
- Glimmer De-Alcoholized Sparkling Wine** \$36
750ml

Pastry Chef Hiran Weerasinghe

GF Gluten Free VG Vegan V Vegetarian