



MANDARIN ORIENTAL
PUDONG
SHANGHAI

In-Room Dining Menu

BREAKFAST

Served from 6:00am to 10:30pm

SET

THE CONTINENTAL

228

Selection of fruit or vegetable juices:

orange, grapefruit, pink guava, watermelon, apple or carrot

Seasonal sliced fruits with berries

Plain or fruit yogurt

Bakery basket with your choice of four items:

multi grain roll, soft roll, country bread roll, brioche roll, blueberry muffin, chocolate muffin, plain muffin, butter croissant, chocolate croissant, cheese croissant, fruit Danish, cinnamon & raisin Danish, banana-walnut bread (N)

or

White, whole wheat or brown rye toast (3 slices)

with butter, honey and jams

Selection of premium coffee, fine teas or herbal infusions

THE MANDARIN

268

Selection of fruit or vegetable juices:

orange, grapefruit, pink guava, watermelon, apple or carrot

Seasonal sliced fruits and berries

Plain or fruit yogurt

Bakery basket with your choice of four items:

multi grain roll, soft roll, country bread roll, brioche roll, blueberry muffin, chocolate muffin, plain muffin, butter croissant, chocolate croissant, cheese croissant, fruit Danish, cinnamon & raisin Danish, banana-walnut bread (N)

or

White, whole wheat or brown rye toast (3 slices)

with butter, honey and jams

Choice of cereals:

*corn flakes, all-bran, raisin bran, rice crispy, coco pops, homemade granola (N), alpen muesli (N)
with whole, skimmed or soy milk*

Two eggs any style with your choice of:

grilled pork or chicken sausages, hash brown potatoes (V) and roasted cherry tomatoes (V)

or

Pancakes with caramelized bananas and maple syrup

or

Brioche French toast

with cinnamon sugar and cherry compote

or

Waffles

with whipped cream and berry compote

Selection of premium coffee, fine teas or herbal infusions

Prices are in RMB and are subject to 15% service charge.



Mandarin Oriental Signature Dish V=Vegetarian N=Nuts contained

THE SHANGHAINESE

258

Selection of fruit or vegetable juices:

orange, grapefruit, pink guava, watermelon, apple or carrot

Seasonal sliced fruits with berries

Choice of congee:

fish, pork, chicken or plain with pickles & condiments and "youtiao" dough stick

Choice of fried egg noodles (thick or thin)

Steamed assorted dim sum and buns

Selection of premium coffee, fine teas or herbal infusions

THE JAPANESE

268

Selection of fruit or vegetable juices:

orange, grapefruit, pink guava, watermelon, apple or carrot

Seasonal sliced fruits with berries

Grilled teriyaki salmon

Steamed rice

Soy bean miso soup

Green vegetables and shiitake mushrooms

Japanese pickles, tamagoyaki rolled omelet and toasted nori

Selection of fine teas or herbal infusions

THE DE-LIGHT

258

Selection of fruit or vegetable juices:

orange, grapefruit, pink guava, watermelon, apple or carrot

Seasonal sliced fruits with berries

Mango soy smoothie

Low fat cottage cheese with vegetable crudité and whole wheat crackers

Steamed tofu with sautéed spinach, soy sauce and sesame

Selection of decaffeinated coffee, longjing green tea or herbal infusion



THE VITALITY

258

Selection of fruit or vegetable juices:

orange, grapefruit, pink guava, watermelon, apple or carrot

Seasonal sliced fruits with berries

Mango soy smoothie

Assorted dried fruits

Nuts & almonds (N)

Low fat cottage cheese with vegetable crudités and whole wheat crackers

Poached eggs, whole wheat muffin, smoked salmon, caviar and light dill cream

Selection of decaffeinated coffee, longjing green tea or herbal infusions

THE CHAMPAGNE INDULGENCE

568

For two persons - 2 glasses of Perrier Jouët Brut Champagne

Selection of fruit or vegetable juices:

orange, grapefruit, pink guava, watermelon, apple or carrot

Seasonal sliced fruits with berries

Selection of artisan cheese platter and cold cuts: (N)

melon, dried fruits and nuts

Bakery basket with your choice of four items:

Multi grain roll, soft roll, country bread roll, brioche roll, blueberry muffin, chocolate muffin, plain muffin, butter croissant, chocolate croissant, cheese croissant, fruit Danish, cinnamon & raisin Danish, banana-walnut bread (N)

or

White, whole wheat or brown rye toast (3 slices)

with butter, honey and jams

Two poached eggs and smoked salmon on toasted brioche with hollandaise sauce

or

Brioche French toast

with cinnamon sugar and cherry compote

Selection of premium coffee, fine teas or herbal infusions

THE KIDS

158

Selection of fruit or vegetable juices:

orange, grapefruit, pink guava, watermelon, apple or carrot

Hot oatmeal porridge with cinnamon, honey and bananas

or

Pancakes with caramelized bananas and maple syrup

or

Nutella hazelnut spread (N) or peanut butter on toasted bread (N)

Hot chocolate, milk shake or soy milk



A LA CARTE

FROM THE BAKERY

Bakery basket with your choice of four items: <i>multi grain roll, soft roll, country bread roll, brioche roll, blueberry muffin, chocolate muffin, plain muffin, butter croissant, chocolate croissant, cheese croissant, fruit Danish, cinnamon & raisin Danish, banana-walnut bread (N)</i>	108
White, whole wheat or brown rye toast (3 slices) <i>with butter, honey and jams</i>	88

COLD SELECTION

Seasonal sliced fruits with berries	88
Selection of artisan cheese with quince jelly, honey, grapes, crackers and herb lavosh	168
Cold cut selection with cottage cheese and multi-grain country bread	168
Low fat cottage cheese with vegetable crudités and whole wheat crackers	128
Smoked salmon with chive cream cheese and pumpernickel (N)	198

FRUITS & YOGHURTS

Honey-mint yoghurt with blueberries	128
Sliced pineapple with honey and lime	88
Seasonal fruit salad with spiced syrup	88
Vitamin C bowl of seasonal fruits with orange juice	88
Berry compote with natural yoghurt	128
Plain, low fat or honey sweetened yoghurt	108
Tropical sliced mango platter	128

HOMEMADE COMPOTES *(All our compotes are made only with Stevia)*

Sliced bananas with coffee flavor	68
Pear marinated with lemongrass	68
Pineapple with star anise	68
Green apple with green cardamom	68

FIT & HEALTHY

MO special granola, chef's homemade cereal with dried fruits and honey (N)	78
Alpen muesli with blueberries and your choice of yoghurt (N) <i>with whole milk, skimmed milk, soy milk or yogurt</i>	98
Bircher muesli with roasted nuts, raisins and green apple(N)	88
Choice of cereals: <i>corn flakes, all-bran, raisin bran, rice crispy, coco pops, homemade granola (N), alpen muesli (N) with whole, skimmed, soy milk or yogurt</i>	68

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Mandarin Oriental Signature Dish V=Vegetarian N=Nuts contained

EGG SPECIALTIES

Smoked salmon with scrambled eggs, dark rye bread and cottage cheese	178
Egg in cocotte with toasted brioche bread and steamed spinach	128
Two poached eggs with smoked salmon on toasted brioche with hollandaise sauce	128
Egg white omelet with steamed greens, baked cherry tomatoes and rye toast	128
Two eggs any style with your selection of two side dishes: <i>roasted bacon, pork or chicken sausages, hash brown potatoes (V) and sautéed cherry tomatoes (V)</i>	118
Eggs Benedict	138
<i>Two poached eggs on muffin with bacon and hollandaise sauce</i>	

CHINESE SELECTION

BBQ pork and shrimp fried rice with vegetables	138
Wok fried noodles	138
<i>with thick or thin noodles, vegetables and choice of chicken, shrimp or pork</i>	
Choice of Congee:	88
<i>fish, pork, chicken or plain with pickles & condiments and "youtiao" dough stick</i>	
Assorted dim sum and buns with black rice vinegar and soy sauce	118
Pot stickers with pork and spring onions, sesame seeds, black rice vinegar and soy sauce	88
Wonton noodle soup with chili sauce and black rice vinegar	88

BREAKFAST SPECIALTIES

Pancakes plain or with chocolate chips and caramelized bananas and maple syrup	98
Brioche French toast with cinnamon sugar and cherry compote	98
Waffles with whipped cream and berry compote	98
Hot oatmeal porridge with cinnamon, banana and brown sugar	88

BREAKFAST SIDE DISHES

Pork sausages	
Chicken sausages	
Sautéed mushrooms (V)	
Roasted bacon	
Grilled ham	
Hash brown potatoes (V)	
Sautéed cherry tomatoes (V)	
Baked beans (V)	
Wilted spinach (V)	

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ALL DAY DINING

Served from 10:00am to 10:30pm

APPETIZER

Smoked salmon with red onions, capers, sour cream, lemon and pumpernickel bread (N)	198
Caprese salad with tomato, mozzarella, basil and balsamic vinaigrette (V)	138
Grilled vegetables with pesto dressing and goat cheese crumbles (V)	128
Sushi and Sashimi combination	198

SALADS


Classic Caesar salad with crispy bacon, anchovies and croutons <i>choice of grilled chicken, shrimps or smoked salmon</i>	138
Japanese salad <i>seared tuna, garden greens, seaweed, sesame and rice wine dressing</i>	168
Californian cobb salad <i>romaine lettuce, grilled chicken, tomato confit, avocado, sweet corn, quail eggs and blue cheese dressing</i>	138
Roasted pumpkin salad <i>garden greens, honey roasted pumpkins, avocado, aragula, sugar peas, pumpkin seeds and mango (V)(N)</i>	128

SOUP


Minestrone soup with garlic bread (V)(N)	108
Roasted tomato and basil soup (V)	88
Double boiled clear chicken broth with ginger	118
Tom kha gai Thai chicken soup with coconut (N)	128

BURGERS & SANDWICHES

Served with garden greens and French fries

 MO club sandwich	188
<i>brioche loaf, chicken breast, fried egg, bacon, tomato and lettuce</i>	
Tuna sandwich	168
<i>tuna, mayonnaise, cucumber, red onions, tomato on rye bread toast</i>	
MO prime beef burger	188
<i>multigrain bun, tomatoes, gherkins, lettuce, cheddar cheese and red onion marmalade</i>	
Additional toppings: <i>fried egg, sautéed mushrooms, bacon, onion rings, blue cheese</i>	add 8
<i>*Our beef burgers are cooked well done unless requested differently</i>	
Beef steak sandwich	158
<i>sirloin steak, horseradish mayonnaise, sautéed onions on toasted baguette</i>	
Grilled vegetable panini (V)	128
<i>grilled vegetables, mozzarella, olive tapenade and sun dried tomatoes on ciabatta</i>	
Ham and cheese sandwich	138
<i>choose from toasted, grilled or plain brioche with cooked ham and gruyère cheese</i>	

ASIAN PLATES

Vegetarian spring rolls with chili-black rice vinegar (V)	118
Thai green vegetable curry with jasmine rice (V) (N)	148
 Hainanese chicken rice with ginger scented rice, green vegetables and herbal broth	188
BBQ pork and shrimp fried rice with vegetables	138
Wok-fried noodles with vegetables and choice of chicken, shrimp or pork	138
Miso baked swordfish with balsamic teriyaki sauce and steamed greens	228
Steamed cod fish with soy sauce and ginger	228
Murgh Makhani butter chicken with yellow dal tadka, naan bread or steamed rice	178
Hyderabad lamb biryani with mint chutney, raita and pappadum	188
Indian vegetable curry, yellow dal tadka, naan bread or steamed rice	168
Black Angus beef short ribs, soy glaze and steamed pok choy	288

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GRILL / ROTISSERIE

Australian beef rib eye steak	300gr	388
Australian lamb chop	3 pieces	368
Australian beef tenderloin	220gr	388
Australian beef sirloin steak	250gr	288
Chicken breast	180gr	228
Salmon filet	180gr	238
Atlantic cod fish	180gr	238

Served with your choice of below side dishes:

French fries, truffle mashed potatoes, mac & cheese, green salad,
sautéed mushrooms, sautéed asparagus or steamed pok choy 38

Served with your choice of below sauces:

mushroom, peppercorn, béarnaise, lemon butter or garlic-herb butter

PASTA


Spaghetti, rigatoni, penne, macaroni or whole wheat fusilli 178
Served with your choice of below sauces:

Bolognese	Beef ragout, tomato and oregano
Pomodoro	Tomato sauce, cherry tomato and basil (V)
Arrabiata	Tomato sauce, chili flakes and basil (V)
Carbonara	Bacon, ham, egg, cream and parmesan
Aglio olio	garlic, white-wine and olive oil

CLASSIC MAINS

Pan seared salmon	258
<i>java bean ragout, broccoli and caper-tomato salsa</i>	
Fish & chips	238
<i>battered cod fish with tartar sauce, French fries and garden greens</i>	
Truffle orecchiette (V)	198
<i>creamy sauce, rocket leaves and parmesan</i>	
Baked penne 'al forno' (V)	188
<i>tomato sauce, basil and parmesan</i>	

DESSERTS

 New York cheese cake	88
Warm chocolate brownie with vanilla ice cream (N)	68
Chilled mango sago cream with pomelo	88
Tiramisu	88
Our selection of ice creams or sorbets (choice of two scoops)	68
Selection of artisan cheeses	168
<i>quince jelly, honey, grapes, crackers and herb lavosh</i>	
Seasonal sliced fruits with berries	88

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YONG YI TING

Served from 11:30am-2:30pm, 5:30pm-10:30pm

APPETIZER

Braised bean curd skin filled with mushrooms and black truffle sauce (V)	88
Sliced wild mushrooms with garlic and soy sauce	88
Braised pork ribs with plum sauce	128
Chilled duck roll filled with salted egg yolk	128
Marinated turnips with soy chili sauce (V)	88
Black fungus salad with green apple (V)	68

SOUP

Double-boiled morel mushrooms with bamboo pith (V)	138
Double-boiled abalone soup with matsutake mushrooms and Chinese yam	228
Braised tomato soup with potato and dried bamboo shoots (V)	98
Hot & sour soup with seafood wontons	128

MAIN

Wok-fried wagyu beef with morel mushrooms	628
Braised beef ribs in soy sauce with nuts (N)	368
Braised pork ribs with pickled vegetables in soy sauce	188
Steamed pork patty with salted yellow croaker	188
Braised chicken with abalone in casserole	308
Pan-fried chicken with matsutake and scallions	268
Wok-fried Taihu lake shrimps	528
Stir-fried shrimps with green tea leaves	288
Steamed cod fish with tomato in hot and sour broth	168
Wok-fried sweet peas with lily bulb and JinHua ham	168
Seasonal vegetables (V)	128

RICE & NOODLES

Yangzhou style fried rice with shrimps and scallops	158
Fried rice with shrimps, shrimp roe and shrimp paste	168
Sautéed rice cake with salted vegetables and pork, Shanghainese style	128
Wok-fried Shanghainese thick noodles with mushrooms and pork in dark soy	128

DESSERT

Sweet peach jelly with white fungus in pear syrup	68
Sweet green bean cream	58
Chilled Longjing green tea crème brûlée	52
Chilled black and white sesame pudding (N)	52

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TV SNACKS

Served from 10:00am to 10:30pm

Vegetarian samosas with tamarind chutney (V)	98
Thick cut French fries with tartar sauce (V)	68
Corn tortilla chips with tomato salsa, avocado dip and sour cream (V)	68
Vietnamese spring rolls with hot and sour dip	68
Popcorn “salted” or “caramel” (V)	68
Mozzarella sticks with chili-tomato sauce (V)	98
Barbecue chicken wings with vegetable crudité’s and blue cheese dip	108
Mini burger sliders:	
<i>beef and caramelized onions in multigrain bun, teriyaki chicken in seaweed bun and smoked salmon with cream cheese in squid ink bun</i>	128
Selection of artisan cheese (N)	168
<i>quince jelly, honey, grapes, crackers and herb lavosh</i>	
Seasonal sliced fruits with berries	88

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LATE NIGHT MENU

Served from 10:30pm to 6:00am

APPETIZERS AND SALADS


Smoked salmon <i>red onions, capers, sour cream, lemon and pumpernickel</i>	198
Californian cobb salad <i>romaine lettuce, grilled chicken, tomato confit, avocado, sweet corn, quail eggs and blue cheese dressing</i>	138
Classic Caesar salad with crispy bacon, anchovies and croutons <i>choice of grilled chicken, shrimps or smoked salmon</i>	138
Vegetarian spring rolls with chili-black rice vinegar (V)	118

SOUPS


Minestrone soup with garlic bread (V)(N)	108
Tom kha gai Thai chicken soup with coconut milk (N)	128

SANDWICHES

Served with garden greens and French fries

 MO club sandwich <i>whole wheat bread, chicken, fried egg, bacon, tomato and lettuce</i>	188
Tuna sandwich <i>tuna, mayonnaise, cucumber, red onions and tomato on rye bread toast</i>	168
MO prime beef burger <i>multigrain bun, tomatoes, gherkins, lettuce, and red onion marmalade</i>	188
Additional toppings: <i>fried egg, sautéed mushrooms, bacon, onion rings or blue cheese</i>	add 8
<i>*Our beef burgers are cooked well done unless requested differently</i>	

MAINS

Spaghetti 'arrabiata' with garlic, sautéed peppers, basil and chili flakes	178
Fish & chips, battered cod fish with tartar sauce, French fries and garden greens	238
Indian vegetable curry with yellow dal tadka, naan bread and steamed rice	168
 Hainanese chicken rice with ginger scented rice, green vegetables and herbal broth	188
BBQ pork and shrimp fried rice with vegetables	138
Wok fried noodles with vegetables and choice of chicken, shrimp or pork	138

DESSERTS

Tiramisu	88
New York cheese cake	88
Selection of artisan cheeses (N) <i>quince jelly, honey, grapes, crackers and herb lavosh</i>	168
Seasonal sliced fruits with berries	88

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KIDS MENU

Served from 10:00am to 10:30pm

For our youngest fans (1-3 years of age)

Scrambled eggs with tomato ketchup	38
Chicken noodle soup with carrots and green peas	58
Steamed broccoli with almond flakes (V) (N)	38
Corn-in-the-cup, sweetcorn kernels with olive oil (V)	58
Green pea puree (V)	38
Chicken congee with condiments	38

For our junior fans (4-14 years of age)

Junior fan salad (V)(N) <i>garden greens, citrus segments, cherry tomato, lemon dressing and sunflower seeds</i>	68
Magical minestrone soup	58
Tomato sauce with meatballs, cherry tomatoes and mozzarella cheese	68
Golden chicken nuggets with sweet potato fries	58
Grilled salmon, snow peas and mashed potato with olive oil	98
Spaghetti or macaroni, tomato-basil or bolognese sauce	68
Crispy fish fingers, batter fried cod fish fillet with light tartar sauce and French fries	78

Fruity surprises & sweets

Rainbow fruit salad with berries	48
Frozen popsicles with raspberry or mango flavor	58
Monster chocolate chip cookie with milk	38
Cream cheese mousse with granola crumbles and berries (N)	58

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BEVERAGES

LOOSE LEAF TEA SELECTION

Chinese	65
Green: jade sword	
Oolong (semi fermented): yellow gold	
Black: Yunnan gold	
Post fermented black Tea: 5-year old pu 'er	

English Black	60
English breakfast	
Earl grey	
Darjeeling first flush	

Infusions	60
Whole chamomile flowers	
Whole peppermint leaves	
Chrysanthemum	
Lemongrass & ginger	

FRESHLY BREWED ARABICA COFFEE

Single pot (3 to 4 cups)	65
Espresso	65
Double espresso	85
Cappuccino or café latte	75

CHOCOLATE AND MILK

Hot chocolate	75
Milk (whole or skimmed)	55
Soya milk (cold or hot)	55

JUICES

Freshly squeezed: orange, watermelon or carrot	70
Chilled: cranberry, apple or grapefruit	60

SOFT DRINKS

Coco Cola, Sprite or diet Coke	55
Soda water, ginger ale or tonic water	

MINERAL WATER

Still: Acqua panna	550/750ml	75/105
Sparkling: San pellegrino	550/750ml	75/105
Andes: Sparkling Still	500/750ml	75/105

BEER

Tsing Tao - China	55
Asahi - Japan	65
Carlsberg - Denmark	65
Corona - Mexico	65
Heineken - Holland	65

SPIRITS | 45ml

Gin

Brokers	100
Hendricks	100

Vodka

Grey goose	85
Belvedere	95
Shanghai White	95

Rum

Havana Club 3 years old	65
Ron Zacapa 23	120

Blended scotch

Chivas Regal 12 years old	85
Johnnie Walker black label	95

Single malt

Talisker 10 years old	90
Macallan 12 years old	130
Oban 14 years old	130

Cognac

Martell noblige	90
Hennessey V.S.O.P	120
Remy Martin X.O	200

WINES BY THE GLASS

For an extensive selection of wines, please ask for our master wine list

CHAMPAGNE-150ML | GLASS

Glass | Bottle

NV Perrier Jouët, Brut, Epernay, NM, France 227 | 907

WHITE -150ML | GLASS

2014 Chardonnay, "Barrique Fermented", Alpha Domus 147 | 587
Hawkes Bay, New Zealand
2013 Pinot Grigio, Alois Lageder, Alto Adige, Italy 168 | 673
2014 Riesling Kabinett, Goldtropfchen, semi sweet, Julian Haart, Mosel, 188 | 753
Germany
2012 Vouvray Sec, Domaine Aubert, Loire Valley, France 148 | 594
2015 Sauvignon Blanc, Stoneleigh Estate, Marlborough, New Zealand 131 | 525

ROSE-150ML | GLASS

2014 "Les Domaniers", Domaine AIX, Côtes de Provence, France 114 | 455

RED-150ML | GLASS

2015 Pinot Noir, Macforbes Estate, Yarra Valley, Australia 155 | 620
2012 Crozes-Hermitage, E.Guigal, France 204 | 815
2013 Medoc, Chateau Michel Lynch Reserve, Bordeaux, France 125 | 502
2011 Barolo, Franco Conterno, Italy 188 | 760
2012 Chianti Classico, Castello di Fonterutoli, Italy 157 | 627
2013 Cabernet, "Special Reserve", Helan Mountain, NX, China 127 | 508

SWEET-100ML | GLASS

2015 Chardonnay, Cuvée N^o.61, Domaine Fontaine Sable, Ningxia, China 35 | 140

BOTTLE SELECTION

CHAMPAGNE

NV	Perrier Jouët, Brut, Epernay, NM, France	907
NV	Gosset, Brut Excellence, Aÿ NM, France, 375ml	710
NV	Krug, Grande Cuvée, Reims, NM, France, 375ml	1998
NV	Duval-Leroy, “Fleur de Champagne”, Brut, Vertus, NM, France	1050
2006	“Dom Pérignon”, Moët et Chandon, Brut, Epernay, France	3225
NV	Lenoble, Brut, Grand Cru, "Chouilly", NM, France	1494

WHITE

Chardonnay

2012	Domaine D'Ardhuy Burgundy, France	627
2012	Domaine Jean-Marc Boillot, Burgundy, France	581
2007	Domaine Roulot, Meursault “Les Vireuils”, Burgundy, France	1852
2013	Central Otago, "Block2", Felton Road, New Zealand	1134

Sauvignon Blanc

2014	Henri Bourgeois, Sancerre, “Les Baronnes”, France	627
2012	Domaine Masson-Blondelet, "Les Angelots", Pouilly Fumé, France	785
2012	Chateau Mont Perat Bordeaux Blanc, France	875
2013	Misha's, "The Starlet”, Central Otago, New Zealand	583

Riesling

2011	Loimer, Terrassen, Kamptal, Austria	908
2014	Tim Adams, Clare Valley, Australia	385
2011	Joh. Jos. Prüm, Kabinett, Graacher Himmelreich, Germany	1170

BOTTLE SELECTION

WHITE

Pinot Grigio & Pinot Gris

2010	Maison Trimbach, Ribeauville, Alsace, France	752
2013	Alois Lageder, Südtirol-Alto Adige, Italy	673

Others

2015	Domaene Gobelsburg, Grüner Veltliner, Niederösterreich, Austria	420
2009	Domaine de Beurenard, Châteauneuf-du-Pape, France	1770

RED

Cabernet Sauvignon & Blends

2013	Cabernet Sauvignon, "Special Reserve", Helan Mountain, Ningxia, China	508
2012	Chateau Clarisse, Puisseguin Saint Emilion, France	1080
2013	Chateau La Mouline, Cru Bourgeois, Bordeaux, France	785
2012	Chateau Mont Perat, Bordeaux, France	984

Grenache & Blend

2013	Torbreck, GSM, "Cuvee Juveniles", Barossa Valley, Australia	782
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Shiraz

2013	Clonakilla, "Hilltop", New South Wales, Australia	743
2010	Mitchell, "Peppertree", Clare Valley, Australia	719

Merlot & Blends

2013	Vasse Felix, Margaret River, Australia	703
2012	Irvine Estate, Eden Valley, Australia	908
2010	Ferrari Carano, Sonoma Valley, USA	858

BOTTLE SELECTION

RED

Pinot Noir

2012	Domaine J.M Boillot, Bourgogne, France	561
2009	Domaine Bruno Colin, “La Matroie”, Chassagne Montrachet, France	1680
2012	Port Philip Estate, Mornington Peninsula, Australia	1464
2012	Escarpment Estate, “Kupe”, Martinborough, New Zealand	1140

Syrah & Blends

2013	E. Guigal, Crozes-Hermitage, France	815
2012	Le Vieux Télégraphe “Télégramme”, Châteauneuf du Pape, France	1374

Others

2013	Emilio Moro, Ribera Del Duero, Spain	726
2012	Dievole, Chianti Classico, Italy	601
2001	Poderi Brizio, Brunello di Montalcino, Italy	1425
2009	Pio Cesare, Barolo, Italy	1650

DESSERT

2007	Oremus, Tokaji Aszu, 5 Puttonyos, Hungary, 500ml	951
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