

APPETIZER

| | |
|--|-------|
| Gambas al Ajillo 🍷 | 420.- |
| Andaman prawn, homemade chili garlic butter | |
| Thai Board | 520.- |
| Chicken satay, goong sarong, pla salmon, chicken wing, shrimp spring roll | |
| Cold Prawn Bucket | 590.- |
| Lettuce, lemon, aioli sauce, seafood sauce, thousand island sauce | |
| Mezze Platter 🌿 | 520.- |
| Hummus, baba ganoush, feta chesse, black olive, focaccia bread, vegetables | |

SALAD & SOUP

| | |
|---|-----------------------|
| Caesar Salad | 390.- / 420.- / 490.- |
| Traditional Chicken Salmon Romaine lettuce, croutons, anchovies, parmesan cheese | |
| Nicoise Salad | 490.- |
| Tuna, egg, potatoes, tomatoes, capers, olives, anchovies | |
| Burrata Salad | 590.- |
| Mixed cherry tomato, balsamic, basil, rocket, pesto sauce | |
| Roasted Tomato Soup | 390.- |
| Charred tomatoes, parmesan, cream, tomato confit, croutons, basil | |

RAW & CURED

| | |
|--|-------------------|
| Fresh Oyster | (per piece) 160.- |
| Serve with Mignonette sauce and focaccia | (1/2 dozen) 890.- |
| | (1 dozen) 1,720.- |
| Tuna Tartare | 490.- |
| Freshly cut yellowfin tuna, smashed avocado & spring onion, sesame sauce | |
| Jamon Iberico 50 g | 890.- |
| Sliced Iberico ham, kalamata olives, bread | |
| Cheese Platter | 540.- |
| Comté, brie, gorgonzola, honey, dried fruits, crackers, olives | |
| Cold Cut Board | 990.- |
| Serrano ham, Jamon Iberico, coppa, salami, mortadella pistachios, olives, focaccia | |

PIZZA

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|---|-------|
| Margherita Pizza | 390.- |
| Tomato sauce, mozzarella, basil, parmesan, extra virgin olive oil | |
| Prosciutto Pizza | 590.- |
| Tomato sauce, mozzarella, serrano ham, parmesan cheese, rucola | |
| Salami Piccante Pizza | 490.- |
| Tomato sauce, mozzarella, spicy salami | |
| Hawaiian Pizza | 590.- |
| Mozzarella, cotto ham, rocket, pineapple | |
| Mortadella pistachio Speciale | 720.- |
| Tomato sauce, mozzarella, stracciatella, basil | |

EASY BITES

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|--|-------|
| Nora's Gourmet Sandwich | 420.- |
| Fried eggs, prosciutto cotto, chicken, capsicum, tomato, lettuce, cheese, potato chips | |
| Quesadilla | 350.- |
| Chicken, cheese, onions, guacamole, tomato salsa, sour cream | |
| Shrimp Tacos | 420.- |
| Romaine lettuce, red onion, avocado, green peppers, mango | |
| Wagyu Beef Katsu Sando | 450.- |
| Focaccia, cabbage, lettuce, homemade tonkatsu sauce, herb mayonnaise | |
| French Fries | 150.- |
| Homemade Sriracha sauce, tomato ketchup | |

PASTA & RISOTTO

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|--|-------|
| Penne Alla Vodka with Italian Sausage | 520.- |
| Cream, tomato, shallot, parmigiano | |
| Ragu Alla Bolognese | 590.- |
| Spaghetti, slow cooked beef, cherry tomato, stracciatella, parmigiano cheese | |
| Risotto Lobster | 790.- |
| Carnaroli rice, Stracciatella, balsamic reduction, parmigiano | |

NORA SIGNATURE & SHARING

| | | | | | |
|--|----------------|--|---------|--|---------|
| Wagyu Tomahawk 1.2 kg (For 2-3 person) | 3,950.- | Australian Black Angus Ribeye 300 g | 1,590.- | Seafood Platter (For 2-3 person) | 3,950.- |
| Sauce : Chimichurri Bearnaise Peppercorn On the side : Roast vegetables - homemade hand cut - cut fries | | Sauce : Chimichurri Bearnaise Peppercorn On the side : Roast vegetables - homemade hand cut - cut fries | | Phuket Lobster, tiger prawns, seabass, rock lobster, squid, single-shelled scallop | |
| Grilled Picanha Steak with Chimichurri | 990.- (300 g.) | Wagyu Beef Burger | 590.- | Pizza Truffle 🍄 | 890.- |
| Asparagus, Bok choy, French fries | | Home ground Australian wagyu beef, grilled tomato, cheddar cheese, bacon | | Mozzarella, truffle cream, champignon mushroom, extra oil | |
| Tuna Steak | 690.- | Truffle Mac n Cheese | 490.- | Goi Hoi Shell 🍷 | 590.- |
| Soya sauce, sesame seeds, sicilian caponata, tomato and avocado salsa | | Truffle oil, truffle paste, Gruyère, mozzarella, cheddar, Parmesan | | Scallop, Roasted rice, Chili flakes, Shallot, Herbs | |
| Lamb Shank | 920.- | Linguine alle Vongole 🍷🍴 | 450.- | Phuket Lobster Pad Thai 🍴 | 1,390.- |
| Slow-cooked for 6 hours, served mixed vegetables and mased potatoes | | Garlic, chili, parsley, cherry tomato, white wine | | | |
| Pulpo a Feira | 790.- | Spaghetti Pad Kee Mao Seafood 🍷🍴 | 590.- | | |
| Octopus, paprika, potato, olive oil | | Squid, shrimp, mussels, green peppercorn, red chili, holy basil leaves | | | |

SASHIMI & SUSHI & ROLLS

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|--|---------|
| Sashimi | |
| Salmon Sashimi | 350.- |
| Tuna Sashimi | 370.- |
| Hamachi Sashimi | 390.- |
| Scallops Sashimi | 390.- |
| Mixed Sashimi | 990.- |
| Salmon, Tuna, Hamachi, Scallops, Crab stick | |
| Sushi A La Carte (2 pcs.) | |
| Salmon Sushi | 120.- |
| Prawn Sushi | 120.- |
| Tuna Sushi | 130.- |
| Unagi Sushi | 150.- |
| Scallop Sushi | 170.- |
| Nora Sushi set | 450.- |
| Tuna, Unagi, Salmon, Prawn, Ikura, Hamachi, Ebi roe | |
| Shrimp Tempura Roll | 390.- |
| Deep fried shrimp, cream cheese, mango, avocado | |
| Salmon Maki Roll | 420.- |
| Avocado, cream cheese, cucumber, crab stick, Ikura | |
| California Maki Roll | 370.- |
| Cucumber, crab stick, avocado, shrimp, ebi roe. | |
| NORA Japanese Platter | 1,590.- |
| Sashimi : Salmon, Tuna, Hamachi, Scallops, Crab stick Nigiri : Salmon, Tuna, Unagi, Ama ebi, Ikura, Ebi roe Roll : Spicy roll, Tuna roll, Shrimp roll, California roll | |
| Edamame 200g | 150.- |
| Warm soybeans, Sea salt, & Shichimi togarashi | |

CHARCOAL BURNING

| | |
|---|---------|
| Andaman Lobster 400 g | 1,690.- |
| Jumbo tiger prawn 2 pcs. /set | 1,290.- |
| Tiger prawn 5 pcs /set | 950.- |
| Rock Lobster 3 pcs /set | 790.- |
| Seabass 700 g | 590.- |
| Squid | 420.- |
| Side dishes: Grilled vegetables or mixed salad Sauce: Seafood sauce, aioli sauce, tamarind sauce | |
| SKEWERS 1 PC. | |
| Prawn | 150.- |
| Chicken / Pork | 120.- |
| Vegetables | 100.- |
| Tomato, broccoli, pineapple, mushroom, onion, chili pepper Sauce: Seafood sauce, aioli sauce, tamarind sauce | |

KID MENU

| | |
|---|-------|
| Fish & Chips | 250.- |
| Battered market fish, tomato ketchup and mayonnaise | |
| Chicken Nuggets | 220.- |
| Deep fried chicken with mayonnaise | |
| Spaghetti in Tomato Sauce | 190.- |
| Spaghetti with Chicken | 220.- |
| Fried Rice with Prawns | 250.- |
| In Thai style prawns with fried rice and egg | |

THAI

| | |
|--|-------------------------------|
| Yam Woonsen Talay | 420.- |
| Seafood, vermicelli, tomato, onion, spring onion, celery | |
| Tom Yum Gung Soup | 520.- |
| Andaman prawn, spicy hottest soup | |
| Gai Phad Med Mamuang | 390.- |
| Stir-fried chicken with cashew nut and onions | |
| Massaman Nua | 520.- |
| Beef, potato, peanut, coconut, lemongrass, garlic, galangal, coriander 🌿 | |
| NORA Pad Thai | 490.- / 420.- / 350.- |
| Prawn Chicken Vegetarian | |
| Fried Rice | 490.- / 420.- / 350.- / 790.- |
| Prawn Chicken Vegetarian Crab | |
| Steam Rice | 50.- |

DESSERT

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|--|-------|
| Traiditional Tiramisu | 420.- |
| Grandmother biscuit, espresso | |
| Cheese Cake | 420.- |
| Raspberry sauce, cashew nut | |
| Brownie | 380.- |
| Ice cream vanilla | |
| Mango Sticky Rice | 320.- |
| Ice Cream Scoop | 110.- |
| Caramel Coconut Vanilla Chocolate Strawberry | |
| Fresh Fruits Plate (Seasonal) | 390.- |
| Watermelon, mango, pineapple, papaya, orange | |

DRINKS

| GIN | Bottle | Glass |
|--|-----------|-------|
| Hendrick's Gin | 5,500.- / | 490.- |
| Original / Flora Adora / Grand Cabaret | | |
| Tanqueray No. 10 | 5,000.- / | 450.- |
| Bombay Dry Gin | 5,000.- / | 370.- |
| Tanqueray Dry Gin | 4,500.- / | 320.- |
| Gordon Dry Gin | 3,500.- / | 230.- |

| RUM | Bottle | Glass |
|-----------------------------|-----------|-------|
| Zacapa 23Y | 6,500.- / | 550.- |
| Havana Dark | 4,500.- / | 320.- |
| Mekhong | 3,400.- / | 270.- |
| Havana Gold | 3,700.- / | 290.- |
| Captain Morgan White | 3,500.- / | 270.- |
| Captain Morgan Dark | 3,500.- / | 270.- |

| VODKA | Bottle | Glass |
|------------------------------|------------|-------|
| Belvedere (6 L) | 42,000.- / | - |
| Belvedere (3 L) | 21,900.- / | - |
| Belvedere (1.75 L) | 11,900.- / | - |
| Beluga Noble (0.70 L) | 5,500.- / | 400.- |
| Grey Goose (0.75 L) | 5,500.- / | 400.- |
| Ciroc (0.75 L) | 5,000.- / | 390.- |
| Ketel One (0.75 L) | 5,000.- / | 370.- |
| Belvedere (0.70 L) | 5,000.- / | 370.- |
| Smirnoff (0.70 L) | 3,700.- / | 320.- |

| TEQUILA MEZCAL | Bottle | Glass |
|-----------------------------|------------|---------|
| Clase Azul Gold | 58,000.- / | - |
| Don Julio 1942 Anejo | 28,000.- / | 2,300.- |
| Don Julio Reposado | 6,900.- / | 590.- |
| Don Julio Blanco | 5,900.- / | 490.- |
| Jose Cuervo Gold | 3,500.- / | 320.- |
| Jose Cuervo Silver | 3,500.- / | 320.- |

| MEZCAL | Bottle | Glass |
|--------------------------------|-----------|-------|
| Montelobos Mezcal Joven | 6,500.- / | 550.- |
| Creyente Mezcal Joven | 5,200.- / | 490.- |

| BOURBON & RYE | Bottle | Glass |
|------------------------|-----------|-------|
| Bulleit Bourbon | 5,000.- / | 390.- |
| Bulleit Rye | 5,000.- / | 390.- |

| WHISKEY | Bottle | Glass |
|------------------------|------------|-------|
| J.W Blue Label | 29,000.- / | - |
| J.W Gold Label | 5,000.- / | 390.- |
| J.W Black Label | 4,500.- / | 320.- |
| Chivas Regal | 5,500.- / | 350.- |
| Jack Daniel's | 3,700.- / | 320.- |
| Jameson | 3,700.- / | 320.- |
| Tendo Japanese | 2,900.- / | 290.- |

| SINGLE MALT | Bottle | Glass |
|----------------------------------|------------|-------|
| The Singleton 18Y | 13,000.- / | 750.- |
| The Singleton 15Y | 9,900.- / | 690.- |
| The Singleton 12Y | 5,500.- / | 540.- |
| Lagavulin 8Y | 9,500.- / | 690.- |
| Glenmorangie Original 10Y | 4,700.- / | 390.- |
| Glenmorangie X | 4,500.- / | 370.- |

| COGNAC | Bottle | Glass |
|-------------------------|------------|---------|
| Remy Martin XO | 19,500.- / | 1,500.- |
| Hennessy XO | 18,500.- / | 1,350.- |
| Remy Martin VSOP | 8,500.- / | 600.- |
| Hennessy VSOP | 6,000.- / | 490.- |

| APERITIF | Bottle | Glass |
|----------------|-----------|-------|
| Aperol | 3,500.- / | 320.- |
| Campari | 3,500.- / | 320.- |
| Pernod | 3,500.- / | 320.- |

| NORA TWIST | Bottle | Glass |
|---|--------|-------|
| Orchid Tropical | 350.- | |
| Tequila, Aperol, Agave syrup, Angostura Bitters, Lime juice, Coconut juice, Sparkling wine, Egg white | | |

| Blooming Flower | Bottle | Glass |
|--|--------|-------|
| Blooming Flower | 350.- | |
| Gin, White wine, Elderflower syrup, Chulalongkorn rose syrup, Citric acid, Tonic | | |

| Cattleya | Bottle | Glass |
|---|--------|-------|
| Cattleya | 350.- | |
| Gin, Thai Malai syrup, Citric acid, Butterfly pea cordial, Soda water | | |

| Miss Norah | Bottle | Glass |
|---|--------|-------|
| Miss Norah | 350.- | |
| White rum, Mango sticky rice syrup, Lime juice, Mango juice, Coconut foam | | |

| CLASSIC | Bottle | Glass |
|--|--------|-------|
| Long Island Iced Tea | 390.- | |
| Gin, Rum, Vodka, Tequila, Triple Sec, Lime juice, Coke | | |

| Negroni | Bottle | Glass |
|----------------------------------|--------|-------|
| Negroni | 370.- | |
| Dry Gin, Campari, Sweet Vermouth | | |

| Whiskey Sour | Bottle | Glass |
|---|--------|-------|
| Whiskey Sour | 350.- | |
| Whiskey, Lime juice, Egg White, Syrub, Angostura Bitter | | |

| Maitai 1944 | Bottle | Glass |
|--|--------|-------|
| Maitai 1944 | 320.- | |
| White rum, Dark rum, Orange liquor, Orgeat syrup, Lime juice | | |

| Gin Basil Smash | Bottle | Glass |
|---|--------|-------|
| Gin Basil Smash | 320.- | |
| Gin, Elderflower Syrup, Italian basil leaves, Lime juice, Sugar syrup | | |

| Sex on The Beach | Bottle | Glass |
|--|--------|-------|
| Sex on The Beach | 320.- | |
| Vodka, Peach Schnapps, Orange juice, Cranberry juice, Lime juice | | |

| Margarita | Bottle | Glass |
|--|--------|-------|
| Margarita | 320.- | |
| Tequila Silver, Lime juice, Syrup, Triplesec | | |

| Mojito | Bottle | Glass |
|------------------------------------|--------|-------|
| Mojito | 320.- | |
| Rum, Mint, Lime juice, Syrup, Soda | | |

| Espresso Martini | Bottle | Glass |
|------------------------------|--------|-------|
| Espresso Martini | 320.- | |
| Vodka, Kahlúa, Espresso shot | | |

| ALL ABOUT SPRITZ | Bottle | Glass |
|------------------------------|--------|-------|
| Aperol Spritz | 350.- | |
| Aperol, Prosecco, Soda water | | |

| Basil Spritz | Bottle | Glass |
|--|--------|-------|
| Basil Spritz | 350.- | |
| Gin, Elderflower syrup, Basil leave, Soda water, Sparkling wine, Lemon juice | | |

| Campari Spritz | Bottle | Glass |
|-------------------------------|--------|-------|
| Campari Spritz | 350.- | |
| Campari, Prosecco, Soda water | | |

| Bellini | Bottle | Glass |
|-----------------------|--------|-------|
| Bellini | 350.- | |
| Peach puree, Prosecco | | |

| ZERO PROOFCOCKTAILS | Bottle | Glass |
|--|--------|-------|
| Passionfruit Sparkler | 250.- | |
| Passionfruit purée, Thai lychee, Lychee juice, Thai basil, Lime, Elderflower syrup, Soda water, Thai bitters | | |

| Virgin Pina Colada | Bottle | Glass |
|---|--------|-------|
| Virgin Pina Colada | 250.- | |
| Coconut cream, Pineapple juice, Lime juice, Coconut syrup | | |

| Virgin Pineapple Mojito | Bottle | Glass |
|---|--------|-------|
| Virgin Pineapple Mojito | 250.- | |
| Pineapple juice, Lime juice, Brown sugar, Fresh mint leaves, Soda water | | |

| BEER | Bottle | Glass |
|-------------------------------|--------|-------|
| Singha 330ml | 150.- | |
| Chang 330ml | 150.- | |
| Heineken 330ml | 170.- | |
| San Miguel Light 330ml | 170.- | |
| Corona 330ml | 290.- | |

| CRAFT THAI BEER | Bottle | Glass |
|--------------------------------|--------|-------|
| Say Play Cold IPA 330ml | 290.- | |
| Bussaba EX-Weisse 330ml | 290.- | |

| DRAUGHT BEER | Bottle | Glass |
|--------------------|--------|-------|
| Asahi 320ml | 190.- | |

| SOFT DRINKS | Bottle | Glass |
|---|--------|-------|
| Coca Cola / Coke Light / Sprite | 80.- | |
| Fanta Orange / Giner Ale / Tonic | | |
| Red Bull Import | 160.- | |

| WATER | Bottle | Glass |
|--------------------------|--------|-------|
| STILL WATER | | |
| Aqua Panna 750ml. | 200.- | |

| SPARKLING WATER | Bottle | Glass |
|------------------------------|--------|-------|
| San Pellegrino 750ml. | 250.- | |

| JUICES SMOOTHIE SHAKE | Bottle | Glass |
|---------------------------------------|--------|-------|
| Young Coconut | 170.- | |
| Fresh Watermelon | 170.- | |
| Pineapple Juice / Orange Juice | 170.- | |

| SMOOTHIE | Bottle | Glass |
|------------------------------------|--------|-------|
| Mango / Strawberry / Banana | 190.- | |
| Mix Fruit | 190.- | |

| MILK SHAKE | Bottle | Glass |
|-----------------------------|--------|-------|
| Chocolate / Vanilla | 190.- | |
| Coconut / Strawberry | | |

| COFFEE | Bottle | Glass |
|-------------------|--------|-------|
| Espresso | 90.- | |
| Macchiato | 140.- | |
| Cappuccino | 140.- | |
| Latte | 140.- | |
| Americano | 140.- | |

| ICED COFFEE | Bottle | Glass |
|-------------------------------|--------|-------|
| Iced Cappuccino | 170.- | |
| Iced Latte | 170.- | |
| Iced Americano | 170.- | |
| Iced Caramel Macchiato | 170.- | |

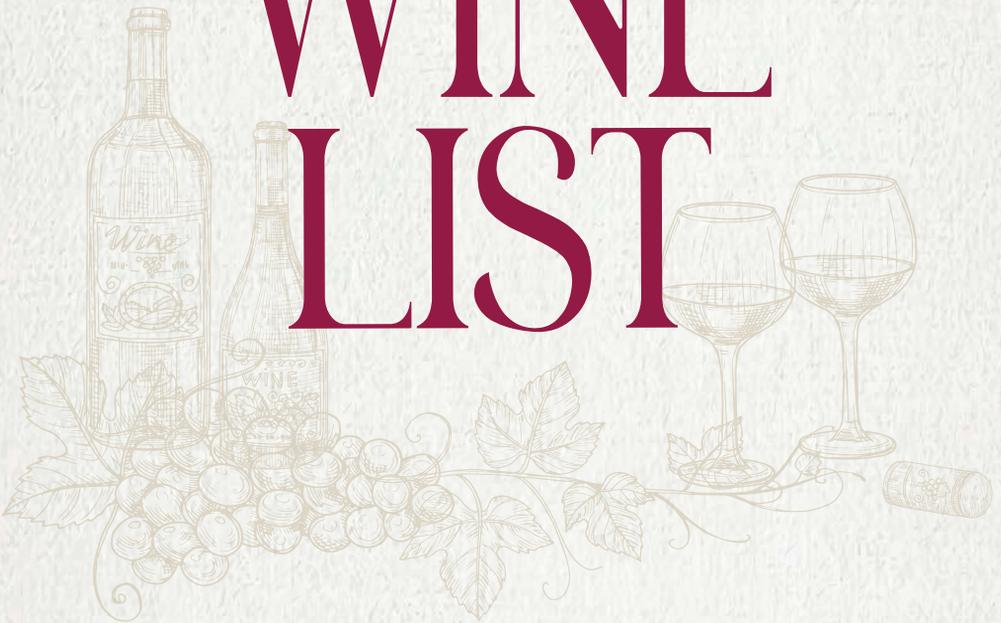
| NITRO COFFEE | Bottle | Glass |
|---|--------|-------|
| Nitro Cold Brew | 190.- | |
| Creamy body with notes of chocolate and malt. | | |
| Coconut Nitro | 210.- | |
| Nitro coffee layered over cold coconut water. | | |
| Nitro Caramel Latte | 210.- | |
| Nitro coffee layered over milk with caramel. | | |
| Nitro Shandy | 210.- | |
| Nitro coffee layered over tonic. | | |

| TEA & INFUSIONS | Bottle | Glass |
|--|--------|-------|
| English Breakfast / Chamomile | 120.- | |
| Jasmine Green Tea / Moroccan Mint | | |
| FRESH HERBAL TEA | | |
| Lemongrass / Ginger / Mint | 120.- | |



NORA
Beach Club

WINE LIST



CHAMPAGNE

Glass Bottle

| | |
|---|----------|
| <i>D.O.M Perignon Brut, France</i> | 28,000.- |
| <i>Moet Chandon Brut imperial 1.5 Ltr., France</i> | 6,900.- |
| <i>Moet Chandon Brut imperial 0.75 cl., France</i> | 7,500.- |
| <i>Moet Chandon Brut imperial (Rose) 0.75 cl., France</i> | 7,900.- |
| <i>Veuve Clicquot Brut yellow label 0.75 cl., France</i> | 7,900.- |
| <i>Nicolas Feuillatte Brut Reserve 6 Ltr., France</i> | 79,000.- |
| <i>Nicolas Feuillatte Brut Reserve 3 Ltr., France</i> | 29,000.- |
| <i>Nicolas Feuillatte Brut Reserve 0.75 cl., France</i> | 6,500.- |

BUBBLES

Glass Bottle

| | |
|---|-----------------|
| <i>Bellino Prosecco DOC Rosé Extra Dry, Italy</i> | 390.- / 1,850.- |
| <i>Prosecco Extra Dry</i> | 350.- / 1,650.- |

ROSÉ WINE

Glass Bottle

| | |
|---|-----------------|
| <i>Chateau d'Esclans Whispering Angel Rosé 6 Ltr., France</i> | 32,900.- |
| <i>Chateau d'Esclans Whispering Angel Rosé 3 Ltr., France</i> | 17,900.- |
| <i>H&B, Côtes de Provence Rosé, France, 2021</i> | 2,700.- |
| <i>Chateau d'Esclans The Pale Rosé By Sacha Lichine,</i> | 390.- / 1,800.- |
| <i>Sunny Cliff Rosé, Australia</i> | 320.- / 1,450.- |

WHITE WINE

Glass — Bottle

AUSTRALIA

| | |
|--|-----------------|
| <i>Vasse Felix Premier Chardonnay 2016</i> | 4,300.- |
| <i>Pinical Estate Chardonnay</i> | 350.- / 1,450.- |
| <i>Heritage Semillon, Barossa Valley</i> | 370.- / 1,800.- |

CHILE

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|--|---------|
| <i>Errazuriz Max Reserve Chardonnay 2020</i> | 2,600.- |
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FRANCE

| | |
|---|-----------------|
| <i>Ronan by Clinet Blanc</i> | 390.- / 1,650.- |
| <i>La Chapelle, Sauvignon Blanc</i> | 350.- / 1,450.- |
| <i>J. de Villebois Sancerre (Sauvignon Blance) 2021</i> | 4,500.- |
| <i>Louis Jadot Chablis 2021</i> | 4,200.- |
| <i>Lucien Albrecht Riesling Reserve 2021</i> | 2,200.- |

GERMANY

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|---|---------|
| <i>Nollen Erben Mosel Dry Riesling 2020</i> | 1,850.- |
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ITALY

| | |
|---|-----------------|
| <i>Mongrana Bianco Toscana IGT 2020</i> | 3,450.- |
| <i>Itinera Pinot Grigio Venezia DOC</i> | 370.- / 1,650.- |

USA

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|---|---------|
| <i>Cartlidge & Browne Chardonnay 2021</i> | 2,500.- |
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NEW ZEALAND

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|---|-----------------|
| <i>Clearwater Cows, Sauvignon Blanc</i> | 350.- / 1,650.- |
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RED WINE

Glass — Bottle

AUSTRALIA

| | |
|---|-----------------|
| <i>Glaetzer Wallace, Shiraz Grenache</i> | 420.- / 1,850.- |
| <i>Pinical Estate, Cabernet Merlot</i> | 370.- / 1,650.- |
| <i>Vasse Felix Premier Cabernet Sauvignon 2018</i> | 4,950.- |
| <i>John Duval Plexus Shiraz Grenache Mourvèdre, Barossa Valley 2015</i> | 4,500.- |
| <i>Oxford Landing Shiraz 2019</i> | 1,450.- |

CHILE

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|--|-----------------|
| <i>Cono Sur Single Vineyard Block 21 Pinot Noir 2020</i> | 2,500.- |
| <i>Anakena Birdman Cabernet Sauvignon</i> | 390.- / 1,650.- |

FRANCE

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|---|-----------------|
| <i>OJO De Buitre, Tempranillo</i> | 390.- / 1,650.- |
| <i>Domaine Francois Merlin Cote Rotie (Syrah) 2019</i> | 8,900.- |
| <i>Famille Perrin Châteauneufdu Pape - Les Sinards 2017</i> | 7,500.- |
| <i>Château Ferrande Graves Rouge AOC 2017</i> | 4,200.- |
| <i>Chateau Lestruelle Medoc Crus Bourgeois 2017</i> | 3,900.- |
| <i>Domaine du Colombier Crozes Hermitage Primavera (Syrah) 2019</i> | 3,750.- |

ITALY

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|---|-----------------|
| <i>Oxford Landing Shiraz</i> | 350.- / 1,450.- |
| <i>Castelgiocondo Brunello di Montalcino DOCG (Sangiovese) 2017</i> | 8,900.- |
| <i>Barolo DOCG (Nebbiolo) 2017</i> | 7,500.- |
| <i>Soprasasso Amarone Della Valpolicella DOCG 2018</i> | 4,750.- |
| <i>San Marzano Talo Primitivo Di Manduria DOP 2020</i> | 2,500.- |

USA

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|---|---------|
| <i>The Zinfandel, Lodi 2020</i> | 2,700.- |
| <i>Cartlidge & Browne Cabernet Sauvignon 2019</i> | 2,500.- |

NEW ZEALAND

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|---------------------------------|-----------------|
| <i>Wairau River, Pinot Noir</i> | 390.- / 1,900.- |
|---------------------------------|-----------------|