Red Wine

Merlot - Dona Dominga **$80.00**
Colchagua Valley – Chile
A smooth and fruit-forward Merlot with ripe plum, blackberry, and hints of cocoa and spice. Medium-bodied with soft tannins and a round finish, making it an easy pairing with dishes like Beef Rendang or Ayam Pongteh.

Chianti Classico – Terre di Prenzano **$100.00**
Tuscany – Italy
A classic Sangiovese-based blend with vibrant cherry, dried herbs, and earthy undertones. Medium-bodied with firm tannins and bright acidity — a natural pairing for grilled meats and pasta.

Château Branas – Les Éclats **$100.00**
Bordeaux – France
Elegant and smooth, with aromas of cherry, raspberry, and subtle oak spice. This Pinot Noir is light-bodied with fine tannins — a graceful pairing for meats like Rendang or Itek Sio.

Cabernet Sauvignon - Doña Dominga **$120.00**
Andes Foothills – Chile
A structured and elegant Cabernet Sauvignon with layers of blackcurrant, dark cherry, and subtle notes of cedar, tobacco, and spice. Firm yet refined tannins and a long, complex finish make this wine an excellent pairing for robust dishes such as Beef Rendang.

White Wine

Pinot Grigio – Reguta **$70.00**
Friuli-Venezia Giulia – Italy
Light and crisp with fresh notes of green apple, white pear, and lemon zest. Clean and refreshing with a dry, mineral finish — a versatile and easy-drinking white.

Chenin Blanc - Franschhoek Cellar **$80.00**
Franschhoek Valley – South Africa
A refreshing Chenin Blanc with bright notes of green apple, juicy pear, and hints of tropical fruit. Crisp acidity and a clean, dry finish make it a perfect match for Peranakan favorites like Nyonya Chap Chye or Itek Tim.

Chardonnay Falesia – Paolo & Noemia **$105.00**
Lazio – Italy
An oak-aged Chardonnay with rich aromas of stone fruit, vanilla, and toasted oak. Full-bodied with a creamy, rounded texture and a long, complex finish.

Chablis – L&C **$115.00**
Burgundy – France
A classic mineral Chardonnay with crisp green apple, lemon, and a distinctive flinty minerality. Elegant acidity with a clean, precise finish true to the Chablis terroir.

Ataahua – Riesling **$115.00**
Waipara Valley – New Zealand
A lively, aromatic Riesling with vibrant citrus, lime blossom, and green apple notes balanced by crisp acidity and a touch of minerality. Refreshing and elegant, it pairs beautifully with spicy or tangy Peranakan dishes such as Udang Masak Nanair.