

OUR PREMIUM SELECTION

We are pleased to offer an incredible wine tasting experience - a range of premium wines, served by the glass, dispensed using Coravin™. Without committing to a full bottle, you can taste and pair your wines by the glass and discover some of the finest wines in our cellar



150ml 750ml

WHITE

Corton-Charlemagne, Le Charlemagne Grand Cru, Maldant Pauvelot, France 2014

226 980

A great aromatic nose: honey, linden flower, hazelnut butter, sometimes even chamomile or hawthorn. On the palate, a silky roundness. Long on the aftertaste, with flavours of yellow plum and gingerbread.

Angelo Gaja, Rossj-Bass, Chardonnay, Piedmont, Italy 2017

2017 132 510

Rossj is filled with apple and pear flavors along with citrus fruit and honeysuckle on a medium-bodied palate. Roasted nut and fresh honey aromas add a hint of body to this elegant white that lingers on the palate.



910 4300

RED

Château Cheval Blanc, Pauillac, Bordeaux, France

2014 512 2310

With notes of Lap sang souchong tea, smouldering cigar and cold charcoal wafting up from the core of dense yet supple currant, fig and blackberry preserves. A loamy edge thumps through the finish, giving this an addictive, head-bobbing bass line.

Château Mouton Rothschild, Pauillac, Bordeaux, France

2012 438 1940

Infancy with pure black cherries, graphite and hints of cold slate-like scents, later that hint of seaweed. The palate is beautifully balanced with great vim and vigour. Vivacious, vivid and delineated with wonderful focus and crucially, impressive persistence on the finish.

Château Haut-Brion, Pessac-Leognan, Bordeaux, France

2013 1

This has a lovely core of lightly steeped plum, blackberry and black currant fruit, which has already melded with tar and sweet tobacco notes to gain a rounded feel. Presents an ample spine for structure and length, with a hint of warm paving stone at the very end.



Wines are kept at The Dining Room cellar and may require 15-20 minutes to be delivered to The Beach Club and The Gulai House.
All prices are in Malaysian Ringgit and are subject to 10% service charge.



RED

Angelo Gaja, Sperss, Barolo, Piedmont, Italy 1999 150ml 750ml

Good full, deep red. Wild aromas of currant, camphor, leather, tar, dark chocolate and game, with an enticing floral topnote. Lush, sweet and concentrated, but with a powerful underlying spine. Classic sweet-but-dry Barolo of great brooding richness. Quite dominated today by its structure and austere on the aftertaste, but this young Barolo offers terrific depth and persistence on the palate.

Tenuta San Guido Sassicaia, Bolgheri, Tuscany, Italy 2013 380 1650

Offers complex aromas of red and black fruits, with spice and wild herb notes. In the mouth, the rich flavors are dense, yet elegant, harmonious and graceful, with sweet but firm tannins. With a long finish, this wine's depth and structure will ensure an extraordinary evolution in bottle.

Chapelle-Chambertin Grand Cru, Perrot-Minot, Burgundy, France 2009 308 1290

Beautifully well-detailed middle weight flavors that brim with both a fine minerality and ample amounts of dry extract that impart an impression of finesse even though there is excellent power on the balanced and highly persistent finish.



DESSERT

Château Suduiraut, Sauternes, France 1999 75ml 750ml

Intriguing, musky aromas of pineapple, white plum, Mirabelle and minerals; nose shows terrific precision. Then thick, dense and sweet in the mouth, but surprisingly tightly wound and spicy thanks to very good acidity. Finishes spicy and very long, with surprising cut for this wine.



Wines are kept at The Dining Room cellar and may require 15-20 minutes to be delivered to The Beach Club and The Gulai House.
All prices are in Malaysian Ringgit and are subject to 10% service charge.