SAFFRON

FEAST ON FLAVOURS

Perched with a sweeping view of Station Zero, Saffron Café invites you to feast on flavours that celebrate the island's vibrant spirit. Our culinary team, led by Executive Chef Nickolai Stoyanov, brings together Asian inspiration and European finesse to lovingly prepare an à la carte menu where every dish tells a story, from hearty Filipino favorites to comforting international classics.

Each plate is crafted with the freshest ingredients and a joyful dedication to taste, texture, and aroma. You'll feel the love that goes into every preparation, just as an enthusiastic chef would excitedly share a new creation with you.

Whether you choose to dine under the open sky, enjoying the soft island breeze, or relax in the comfort of our indoor spaces, you're always in for something deliciously memorable.

At Saffron Café, we don't just serve meals, we share moments, one flavour at a time.

BREAKFAST A LA CARTE

BREAKFAST EGGS AND MORE

EGG WHITE OMELET 1150
Goat cheese, spinach, boiled potatoes, tomatoes, mushrooms, poached chicken breast

TWO EGGS ANY STYLE 1050
Breakfast potatoes, tomatoes, mushrooms, bacon
CHOICE OF PORK SAUSAGE, CHICKEN PATTIES OR HAM

VEGAN TOFU SCRAMBLE 1050
Plant-based corned beef, breakfast potatoes, tomatoes, mushrooms

EGGS BENEDICT 990
Poached eggs, ham or smoked salmon, Hollandaise sauce, tomatoes, mushrooms

THREE EGG OMELET 950
Ham, onion, mushroom, tomato, Cheddar, breakfast potatoes, tomatoes, mushrooms

VEGAN CHIMICHANGA 950
Refried beans, avocado, flour tortilla, jackfruit, guacamole, pico de gallo, vegan sour cream, breakfast potatoes, mushrooms

SMOKED SALMON PLATTER 880
Tomato, cucumber, cream cheese, red onion, hard-boiled egg, white toast

ON THE SIDE

SAUTÉED HERBED MUSHROOMS	450
SMOKED HAM	270
PORK SAUSAGE	170
CRISPY BACON	170
CHICKEN PATTIES	170
STEAMED RICE	160
GARLIC RICE	160
BREAKFAST POTATOES	150
EGG	100

FROM 7:00 AM TO 11:00 AM

Contains Pork · Sesame Seeds · Dairy · Peanuts · Milk · Celery
Spicy · Fish · Egg · Soya · Molluscs · Sulphites
Vegetarian · Gluten · Nuts · Crustaceans · Mustard · Animal Fats

Prices are inclusive of VAT, subject to local tax and service charge.

BREAKFAST A LA CARTE

ASIAN BREAKFAST SPECIALTIES

CHOW MEIN (STIR-FRIED NOODLES) 900
Egg noodles, sliced Angus beef flat iron, assorted vegetables

BEEF TAPA 550
Pan-fried marinated beef, two fried eggs, pickled vegetables, garlic rice

DAING NA BANGUS 550
Crispy fried marinated milk fish, two fried eggs, pickled vegetables, garlic rice

PORK TOCINO 450
Pan-fried marinated pork, two fried eggs, pickled vegetables, garlic rice

CONGEE (RICE PORRIDGE) 550
Chicken or pork floss, salted egg, pickled ginger, sesame oil, fried garlic, fish sauce
CHOICE OF BEEF, CHICKEN, PORK OR FISH

BREAKFAST CEREALS AND PASTRIES

YOGURT GRANOLA BOWL 520
Blueberry compote, chia and sunflower seeds, mango, banana

BIRCHER MUESLI 430
Creamed oats, yogurt, nuts, fresh fruits

YOGURT PANCAKES 420
Banana, whipped cream, maple syrup

BAKERY BASKET 380
Croissant, pain au chocolate, muffin, Danish pastries with butter, jams, and honey

CEREAL WITH MILK 380
Corn flakes, rice Koko Krunch, Milo pebbles, oat muesli, or granola

CINNAMON FRENCH TOAST 350
Brioche, whipped cream, chocolate sauce, dried fruit compote

SLICED FRUIT PLATTER 390
Seasonal fruits, yogurt-honey dip

FROM 7:00 AM TO 11:00 AM

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APPETIZERS

GAMBAS AL AJILLO (SAUTÉED GARLIC SHRIMP) 850
Shrimp, chorizo, chili, garlic, crab fat, toasted bread

SALPICAO (STIR-FRIED BEEF AND MUSHROOM) 850
Angus flat iron steak, assorted mushrooms, soy, fried garlic, toasted bread

CRISPY CALAMARI 850
Marinara sauce, lemon
ADD CHIPOTLE RANCH 50

TOMATO BRUSCHETTA 600
Parmesan, basil, white balsamic, baguette

HUMMUS (CHICKPEA DIP) 500
Chickpea, sesame paste, flour tortilla chips, fresh vegetables

DUCK SPRING ROLLS 450
Shiitake, Chinese cabbage, bean sprouts, water chestnuts, bamboo shoots, hoisin sauce, plum sauce

BUFFALO CAULIFLOWER 390
Crispy florets, spicy hot sauce, blue cheese dressing

CHEESE STICKS 350
Mozzarella cheese, marinara sauce
ADD CHIPOTLE RANCH 50

FRESH VEGETABLE SPRING ROLLS 350
Rice vermicelli, beans, carrots, cucumber, fresh herbs, fried tofu, peanuts, hoisin-peanut dip

LUMPIA SHANGHAI (CRISPY PORK SPRING ROLLS) 300
Pork, celery, carrots, sesame, sweet & sour sauce

FROM 11:30 AM TO 10:30 PM

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SALAD AND SOUP

STEAK SALAD 1850
Angus flat iron steak, arugula, romaine, cherry tomatoes, blue cheese, fried onions, vinegar-soy dressing

TUNA POKE RICE BOWL 970
Sushi rice, cucumber and edamame salad, avocado, pickled ginger, furikake, nori

MANGO AND TOMATO 900
Shrimp, green and ripe mangoes, tomatoes, jicamas, red onions, bell pepper, cilantro, calamansi

OCTOPUS 800
Grilled octopus, celery, cherry tomatoes, Kalamata olives, lemon, olive oil

CAESAR 650
Romaine hearts, white anchovies, Parmesan, bacon, croutons
CHOICE OF POACHED EGG OR CHICKEN BREAST

BUFFALO CHICKEN 650
Romaine hearts, crispy chicken bites, buffalo sauce, bacon, celery, carrots, blue cheese, Ranch

GREEK 550
Tomatoes, cucumbers, olives, bell pepper, onions, feta, iceberg lettuce, lemon vinaigrette
ADD CHICKEN BREAST 160

FRENCH ONION 600
Leeks, white onions, red onions, beef broth, Sherry wine, Comté and Emmental cheese, bread crouton

TINOLANG MANOK (GINGER CHICKEN) 450
Native chicken, green papaya, malunggay (moringa), ginger, chicken broth

CORN CHOWDER 450
Chicken broth, cream, potatoes, smoked salmon, bacon

CREAM OF PUMPKIN 300
Vegetable stock, coconut cream, pumpkin seeds, ginger, lemongrass

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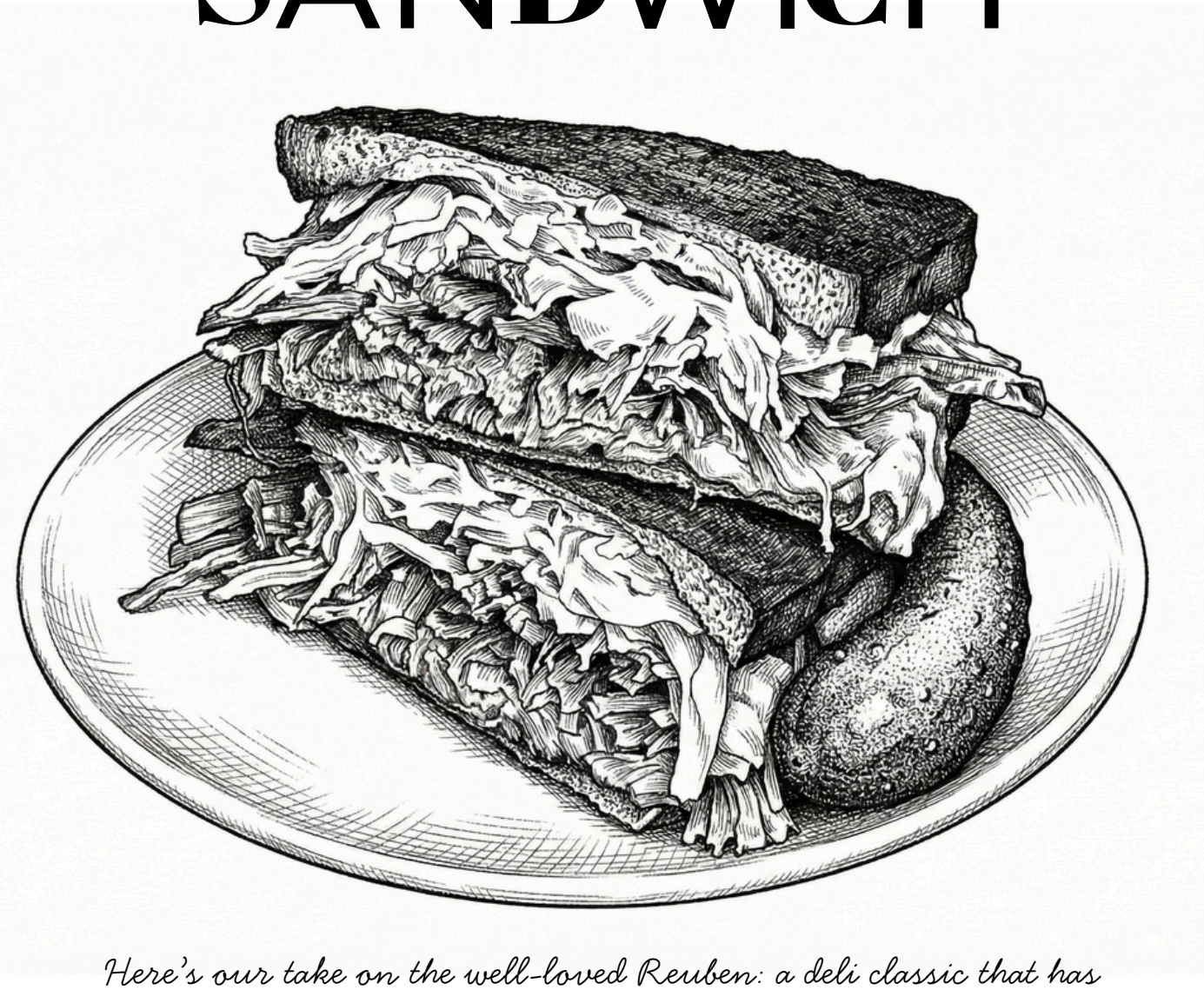
REUBEN SANDWICH



Here's our take on the well-loved Reuben: a deli classic that has delighted diners for generations. We layer our house-made corned beef with Emmental cheese, tangy sauerkraut, and rich Russian dressing, then toast it all together on marbled rye bread until perfectly warm and melty. A comforting bite that brings together bold Western flavours and the craft we love sharing with you.

SANDWICHES

Served with your choice of french fries, garden salad or seasonal sliced fruits

SAFFRON BURGER 1250
Homemade Angus beef sirloin patty, bacon, American cheese, fried egg, brioche bun, lettuce, tomato, onion, burger sauce

DOUBLE SMASHED BURGER 1070
Homemade Angus beef sirloin patties, American cheese, onions, lettuce, pickles, burger sauce, brioche bun

unMEAT BURGER 1050
Plant-based patty, sautéed mushrooms and onions, Emmental, lettuce, tomatoes, brioche bun

REUBEN 950
Homemade corned beef, Emmental, sauerkraut, Russian dressing, marbled rye bread

CLASSIC PATTY MELT 950
Homemade Angus beef sirloin patty, American and Emmental cheese, caramelized onions, marbled rye bread

SAFFRON CLUB 790
Chicken, ham, bacon, fried egg, Cheddar, tomatoes, lettuce, Dijon mustard, mayo, white toast

VEGAN PULLED "PORK" TACOS 700
Jackfruit "pulled pork", taco sauce, guacamole, vegan sour cream, pico de gallo, cabbage slaw, nutritional yeast, crispy corn tacos

SPICY unMEAT CRISPY "CHICKEN" 600
Plant-based patty, iceberg, onions, pickles, tomatoes, Emmental, chipotle Ranch, brioche bun

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FAMILY STYLE FAVORITES

SAFFRON SIGNATURE SET — 8500

Good for 4-5 people

Cheese Sticks
Crispy Calamari
Tomato Bruschetta
Tinolang Manok (Ginger Chicken Soup)
Kare-Kare (Oxtail and Beef Stew in Peanut Sauce)
BBQ Pork Ribs
Garlic Shrimp
Steamed Rice
Seasonal Fresh Fruit Platter
Ice Cream

THE SAVORY SET — 5500

Good for 3-4 people

Salpicao (Stir-Fried Beef and Mushroom)
Duck Spring Rolls
Bulalo (Beef Shank Soup)
Lechon Kawali (Crispy Fried Pork Belly)
Escabecheng Lapu-Lapu (Sweet and Sour Red Grouper)
Adobong Manok (Soy and Vinegar Braised Chicken)
Steamed Rice
Ice Cream

COMFORT FOOD COLLECTION — 5000

Good for 3-4 people

Lumpia Shanghai (Crispy Pork Spring Rolls)
Mango and Tomato Salad
Sinigang na Tiyan ng Salmon (Sour and Savory Salmon Soup)
Bistek Tagalog (Braised Beef Steak)
Crispy Fried Chicken
Humba (Soy and Vinegar Braised Pork Belly)
Steamed Rice
Seasonal Fresh Fruit Platter

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BEEF KARE KARE

A comforting Filipino favourite, lovingly simmered until every piece is tender and full of flavour. We slow-cook oxtail and premium Angus chuck with banana heart and eggplant, letting them soak up that creamy, nutty peanut sauce. Served with savoury shrimp paste and warm steamed rice, it's a hearty bowl that feels like home.

FILIPINO SPECIALTIES

BULALO (BEEF SHANK SOUP) 1700
Good for sharing
Braised beef shank, cabbage, bok choy, corn, beef broth, steamed rice

BEEF KARE KARE (BEEF STEW IN PEANUT SAUCE) 1500
Ox tail, Angus chuck, banana heart, peanut sauce, eggplant, shrimp paste, steamed rice

GARLIC SHRIMP 1600
Crab fat, ginger, coconut milk, fresh chilies, steamed rice

BISTEK TAGALOG (BEEF STEAK) 1400
Angus flat iron steak, crispy onions, soy sauce, calamansi, steamed rice

PANCIT CANTON (STIR-FRIED EGG NOODLES) 1200
Pork, shrimp, squid, Cantonese sausage, shiitake, assorted vegetables, soy, sesame

PANCIT BIHON GUISADO (STIR-FRIED CORNSTARCH NOODLES) 1050
Chicken, shrimp, squid, assorted vegetables, soy, sesame

ESCABECHENG LAPU LAPU (SWEET AND SOUR RED GROUPER) 990
Bell pepper, carrots, green papaya, sweet and sour sauce, steamed rice

HUMBA (BRAISED PORK BELLY) 850
Banana blossoms, vinegar-soy sauce, hard-boiled egg, fermented black beans, steamed rice

LECHON KAWALI (CRISPY FRIED PORK BELLY) 750
Atchara, steamed rice, dipping sauce

INASAL NA MANOK (GRILLED CHICKEN) 700
Calamansi and lemongrass marinated chicken, atchara, steamed rice

ADOBONG MANOK (BRAISED CHICKEN) 650
Chicken thighs, pineapple, green beans, hard-boiled eggs, vinegar-soy sauce, steamed rice

SINIGANG NA TIYAN NG SALMON (SOUR SALMON SOUP) 550/990
Half / Full Serving
Tamarind flavored broth, salmon belly, green chillies, water spinach, steamed rice

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STEAK AND MUSHROOM PIZZA

Inspired by pizza's long journey across the world, this version combines familiar comfort with flavours we're excited for you to try. Tender Black Angus flat iron steak sits atop a bed of earthy shiitake mushrooms, confit garlic, and a trio of Provolone, Mozzarella, and Parmesan. Finished with a touch of horseradish and fresh arugula, it's a delicious mix of bold, hearty, and savoury, lovingly prepared for you here at Saffron.

INTERNATIONAL SELECTIONS

STEAK FRITES 2500
Wagyu beef sirloin, french fries, brandy cream sauce

BBQ PORK RIBS 1950
Good for sharing
Mashed potatoes, coleslaw, grilled corn

PORK MILANESE (FRIED BREADED PORK CUTLET) 1700
Iberico bone-in porkchop, butter Parmesan spaghetti, porcini mushroom sauce

MISO SALMON RICE BOWL 1350
Cucumber and edamame salad, avocado, pickled ginger, shiitake, steamed rice

YANGZHOU FRIED RICE 990
Shrimp, pork, Cantonese sausage, assorted vegetables, egg

FISH & CHIPS 970
White snapper, tartar sauce, malt vinegar, coleslaw, french fries

CRISPY FRIED CHICKEN 950
Good for sharing
Mashed potatoes, coleslaw, gravy

TONKOTSU RAMEN (NOODLES IN PORK BROTH) 950
Chashu pork, soft-boiled egg, mushrooms, wheat noodles, white miso, pork broth, nori

CHOW MEIN (STIR-FRIED NOODLES) 900
Egg noodles, sliced Angus beef flat iron, assorted vegetables

HAINANESE CHICKEN RICE 800
Poached half chicken, ginger and chili sauces, chicken broth

BUTTER CHICKEN CURRY 800
Chicken thighs, Makhani sauce, raita sauce, steamed rice

CHILI CON CARNE (SPICY BEEF AND PORK STEW) 650
Bacon, red beans, tomatoes, Cheddar cheese, fried nachos, cilantro

SIDE DISHES

SAUTÉED MUSHROOMS	450
MASHED POTATOES	200
ROASTED BABY POTATOES	200
FRENCH FRIES	200
SWEET CORN	200
VEGETABLE MEDLEY	180
STEAMED RICE	160
GARLIC RICE	160

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ALL DAY DINING

PIZZA

STEAK AND MUSHROOM 1850
Angus flat iron steak, confit garlic, horseradish, shiitake, cherry tomatoes, arugula, Emmental, mozzarella, Parmesan

CARNIVORA 1250
Smoked ham, bacon, meatballs, pepperoni, pork belly, red onion, garlic, Parmesan, mozzarella

HAWAIIAN 1150
Smoked ham, pineapple, feta, Cheddar, mozzarella, sweet bell pepper, pizza sauce

ALLA CARBONARA 1150
Parmesan, mozzarella, bacon, assorted mushrooms, egg yolks, black pepper

BUFALINA 1100
Cherry tomatoes, buffalo mozzarella, pizza sauce, fresh basil

DIAVOLA 1050
Spicy salami, mozzarella, red chili flakes, Kalamata olives, basil, pizza sauce

PASTA

Your choice of vegan spaghetti, penne or fettuccine

CREAMY MUSHROOM 850
Assorted mushrooms, white wine, cream, Parmesan
ADD CHICKEN BREAST 160

RAGÙ ALLA BOLOGNESE 750
Classic beef & pork sauce, milk, tomatoes, Parmesan

VEGAN RAGÙ ALLA BOLOGNESE 750
Plant-based “meat”, tomatoes, mushrooms, walnuts, coconut milk, nutritional yeast

MEATBALLS 750
Pork, beef, tomato sauce, milk, Parmesan

CARBONARA 750
Bacon, egg yolk, Parmesan, cream
ADD CHICKEN BREAST 160

ARRABBIATA 600
Spicy tomato sauce, garlic, olive oil, chili, Parmesan
ADD SHRIMP 750

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DESSERTS

TIRAMISU 390
Mascarpone, lady fingers, coffee and Marsala wine, cocoa powder, Zabaglione ice cream

NY CHEESECAKE 390
Philadelphia cream cheese, yogurt, graham cracker crust, blueberry compote, strawberry sorbet

LECHE FLAN 390
Evaporated and condensed milk, vanilla, macapuno (coconut sport), latik (coconut milk curd), ube ice cream

BLACKOUT CAKE 390
Moist chocolate gluten-free sponge, chocolate pudding, chocolate and cream cheese frosting, vanilla ice cream

SANS RIVAL 390
Cashew nut meringue, vanilla buttercream, fresh mango, banana-chocolate ice cream

SEASONAL FRESH FRUIT PLATTER 390
Yogurt-honey dip

ICE CREAM 300
Kindly ask our service associates for the selection of daily flavors

FROM 11:30 AM TO 10:30 PM

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Spicy	Fish	Egg	Soya	Molluscs	Sulphites
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KID'S MENU

PHP 750

Choose one (1) main course and one (1) dessert, served with iced tea
For Junior Guests 12 years old and under

MAIN COURSE

TORTANG TALONG (STUFFED EGGPLANT OMELETE)
Grilled eggplant, pork, egg, steamed rice or french fries, banana ketchup

PORK BBQ
Marinated pork skewers, broccoli, steamed rice or french fries, banana ketchup

CHICKEN FINGERS
Honey mustard, french fries or steamed rice, banana ketchup or BBQ sauce

FILIPINO SPAGHETTI
Meat sauce, hotdog, Eden cheese, banana ketchup

KID'S BEEF OR CHEESEBURGER SLIDERS
Homemade Angus beef sirloin patties, tomato, pickles, lettuce, banana ketchup, french fries or steamed rice

CHEESE PIZZA
Mozzarella, Cheddar, Parmesan, pizza sauce

CHICKEN SOTANGHON (CHICKEN NOODLE SOUP)
Chicken broth, glass noodles, shredded chicken meat, carrots, celery, cabbage, egg

ROASTED SALMON
Broccoli, mashed potatoes or steamed rice, honey-lemon glaze

DESSERTS

S'MORES
Chocolate chip cookies, marshmallow, strawberry and salted caramel sauces

CHOCOLATE BROWNIE
with vanilla ice cream

VANILLA CRÈME BRULEE
Berry compote, lengua de gato

ICE CREAM
Kindly ask our service associates for the selection of daily flavors

FROM 11:30 AM TO 10:30 PM

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BEVERAGES

FRESH JUICE

FRESH MANGO JUICE	300
FRESH PINEAPPLE JUICE	300
FRESH WATERMELON JUICE	300
FRESH ORANGE JUICE	550

FRUIT SHAKE

MANGO SHAKE	390
PINEAPPLE SHAKE	330
WATERMELON SHAKE	330
BANANA SHAKE	350

SOFT DRINKS

COKE REGULAR	190
COKE ZERO	190
COKE LIGHT	190
SPRITE	190
TONIC WATER	200
SODA WATER	200
GINGER ALE	390

ENERGY DRINK

RED BULL	390
RED BULL- SUGAR FREE	390

STILL WATER

EVIAN 750ML	690
SUMMIT 1L	350
SUMMIT 330ML	150

SPARKLING WATER

PERRIER 750ML	690
SAN PELLEGRINO 750ML	690

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TEA

EARL GREY	120
ENGLISH BREAKFAST	120
SENCHA GREEN TEA	120
PURE GREEN TEA	120
PEPPERMINT TEA	120
CHAMOMILE TEA	120

ICED TEA

LEMON ICED TEA	220
DALANDAN ICED TEA	220
CALAMANSI ICED TEA	220
GUAVA ICED TEA	220

LOCAL BEERS

SAN MIGUEL PALE	290
SAN MIGUEL LIGHT	290

INTERNATIONAL BEERS

HEINEKEN	350
ASAHI SUPER DRY	390
CORONA	390
BIERE DES AMIS BLONDE	420
BIERE DES AMIS BLONDE IPA	420
BIERE DES AMIS BLONDE ZERO ALCOHOL	420

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COFFEE

ESPRESSO	150
DOUBLE ESPRESSO	200
ESPRESSO MACCHIATO	150
CAFÉ AMERICANO	150
DECAFFEINATED	200
CAPPUCCINO	200
CARAMEL MACCHIATO	250
CAFÉ LATTE	200
CAFÉ MOCHA	250
ICED AMERICANO	150
ICED LATTE	200
ICED CAPPUCCINO	200
ICED CARAMEL MACCHIATO	250
ICED MOCHA	250
TABLEA HOT CHOCOLATE	250

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SIGNATURE COCKTAILS

FLY HIGH 520
Widges London Dry Gin, Mixed Berry Puree, Cranberry Juice, Homemade Sourmix

CRIMSON TIDE 520
T&T Vodka, Fresh Watermelon Juice, Homemade Sourmix, Soda water, Basil Leaves

MANGO-RITA 520
100% Agave Tequila, Orange liqueur, Mango, Lime

COFFEE SPECIALS

NO PROOF

COFFEE TONIC 250
Espresso , Tonic Water, Orange Juice

COFFEE COLADA 250
Barako Espresso, Pineapple Juice, Coconut Cream

COCKTAILS

CARAMEL BARAKO 250
Barako Espresso, Salted Caramel Vodka, Salted Caramel Syrup

COCO MASQUERADE 250
Espresso, Rum, Coconut Cream, Sugar

Prices are inclusive of VAT, subject to local tax and service charge.

CLASSIC COCKTAILS

MAI TAI 390
Dark Rum, Orange Liqueur, Orgeat Syrup, Lime Juice, Bitters

MARGARITA 390
Tequila, Triple Sec, Lime Juice, and Agave Syrup

PINACOLADA 390
Rum, Coconut Liqueur, Coconut Cream, and Pineapple

MOJITO 390
Rum, Mint, Lime, and Soda Water, and Sugar

LONG ISLAND ICED TEA 390
Gin, Vodka, Rum, Tequila, Triple Sec, Lime Juice, Soda

ESPRESSO MARTINI 390
Vodka, Kahlua, Espresso, and Simple Syrup

WHISKEY SOUR 390
Whiskey, Homemade Sourmix, Chickpea Water, and Angostura Bitters

NEGRONI 490
Gin, Sweet Vermouth, Bitter Liqueur

MEXICAN FIRING SQUAD 390
Tequila, Homemade Sourmix, Grenadine, Angostura bitters

JUNGLE BIRD 490
Rum, Campari, Fresh Pineapple Juice, Homemade Sourmix,
Grapefruit bitter

DAQUIRI 390
Dark and Light Rum, Lime, and Simple Syrup

Prices are inclusive of VAT, subject to local tax and service charge.

LOW PROOF COCKTAILS

AMARETTO SOUR 390
Amaretto Disaronno, Homemade Sourmix, Chickpea water

CAMPARI SOUR 390
Campari, Homemade Sourmix, Grapefruit bitter, Chickpea Water

SHIRLEY TEMPLE BLACK 390
Campari, Grenadine, Homemade Sourmix, Grapefruit bitter, Soda

APEROL SPRITZ 480
Aperol, Sparkling wine, topped with Soda water

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WINES

BUBBLY BEAUTIES

	BY THE GLASS	BY THE BOTTLE
FIDORA, PROSECCO DOC SPUMANTE — ITALY Lighthearted luxe & poolside giggles		3800
DRAPPIER BRUT NATURE, CHAMPAGNE — FRANCE Sparkle, sass & celebration		9900

WHITE WINE

	BY THE GLASS	BY THE BOTTLE
BULLETIN, CHARDONNAY — AUSTRALIA Golden hour glow & flirty laughter	400	1900
ROCCA VENTOSA, PINOT GRIGIO — ITALY Breezy brunch with oversized sunnies	430	2400
VALDIVIESO, SAUVIGNON BLANC — CHILE Crisp convo & cheeky secrets	450	2200
GRAND FIDELE ORIGEN BLANC — FRANCE Luxe lounging with toes in the sand	560	2800
FINCA EL ORIGEN, CHARDONNAY — ARGENTINA Sun-kissed stories & barefoot elegance		2800
FALSE BAY PEACOCK, WILD FERMENT SAUVIGNON BLANC — SOUTH AFRICA Wild charm & breezy sophistication		3200

ROSÉ WINE

	BY THE GLASS	BY THE BOTTLE
GERARD BERTRAND, GRIS BLANC ROSÉ — FRANCE Sunset selfies & salty kisses	560	2700

Prices are inclusive of VAT, subject to local tax and service charge.

WINES

RED WINE

	BY THE GLASS	BY THE BOTTLE
BULLETIN SHIRAZ — AUSTRALIA Bold moves & moonlit mischief	400	1900
FINCA LAS MORAS, MALBEC — ARGENTINA Deep talks & slow dances	450	2200
COLOMBELLE, MERLOT TANNAT — FRANCE Velvet vibes & candlelit cravings	500	2400
GERARD BERTRAND HERITAGE AN 462 — FRANCE Statement sips & power plays	650	3100
ODFJELL ARMADOR, CARMENERE — CHILE Earthy whispers & sultry nights		2200
MO, MONTEPULCIANO D'ABRUZZO — ITALY Bold romance & slow-burning charm		4500

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