

WINE BY GLASS SELECTION

White Selection

Spain – Rioja Blanco, Muga 2008

: *bright floral nose with a hint of minerality; full bodied with honey, peach and flinty notes; very viognier-like with a bit more minerality.*

HH Spain – Rioja Vino Blanco, Marques de Caceres 2008

: *pale straw color with metallic highlights; very fresh bouquet of pears and apples; clean and lively in the mouth balanced by pleasant acidity.*

HH Spain – Protocolo Blanco, Eguren 2008

: *banana, apple and peach, show silky notes with bright acidity.*

France – Chablis “Les Deux Rives”, Oliver Leflaive 2008

: *mineral, lemon, citrus, nose, color descriptors, floral, resinous, leafy and salad vegetables, oak, butter.*

HH France – Sauvignon Blanc, Cellier Des Chartreux 2008

: *youthful with powerful tropical and herbal flavours;*

HH Italy – Pinot Grigio, Paladin 2009

: *soft, well balanced and dry white wine with flavors of citrus and clear, fresh finish.*

Italy – Pithecusa IGT (Biancolella/fiano), Tommasone 2008

: *smooth with hints of apple and a little peppery.*

HH Italy – Defra’ Pinot Grigio Rose’ I.G.T., Colli Berici 2008

: *dry to medium, pale blush pink with hints of strawberry and subtle merlot flavours.*

HH Australia – Chardonnay Reserve, Tall Trees 2008

: *very attractive delicate, fresh aromas with hints of peach and green apple; round wine on the palate with minimal oak influence.*

Australia – Chardonnay Merry Wives, Bard’s Drop 2007

: *fresh peach and lemon fruit flavour as well as notes of creamy oak and all underpinned by fine acidity.*

New Zealand – Sauvignon Blanc, Highfield 2009

: *fresh, bright with good fruit purity; grassy, delicately aromatic style; good weight with assertive acidity promoting a drying finish.*

Red Selection

Spain – Muga Reserva Rioja, Rioja Muga 2005

: *Cherries on the palate add a whiff of vanilla; crisp acidity and smooth but mouth-coating tannins.*

HH Spain – Rioja, Marques de Caceres 2006

: *bright ruby red with notes of red fruit, softened by a touch of vanilla; silky, well-integrated tannins highlights the wine’s fruit.*

France – Bourgogne Pinot Noir, Olivier Leflaive 2007

: *red cherry fruit and savoury herb flavours, structured with firm, masculine tannins.*

Italy – Nero d’Avola, Longo & Sincini 2007

: *blackberry, plum and eucalyptus with a good acidity.*

HH Italy - Bellosguardo Chianti, Cantine Bellosguardo 2007

: *ruby red in color, intense vinous bouquet of wild pansies and sweet violets; dry taste, savory and slightly tannic.*

All prices subject to 10% service charge. Corkage fee HK\$200 per bottle.

HH – Happy Hour

Italy – Barbaresco DOCG S. Cristoforo, Pietro Rinaldi 2005

: ample and fairly direct with clean berry fruit supported by moderate acidity and smooth sweet tannins.

Italy – Barolo Monvigliero DOCG, Pietro Rinaldi 2005

: fairly full, with moderately intense red berry fruit supported by bright almost brambly acidity and clean fairly dry tannins that flow into a dry finish.

Italy – Barbera d'Alba D.O.C., Luca Abrate 2008

: lush plum notes and a vinous fragrant nose; spicy overtones and juicy mulberry on mild-palate.

HH Italy – Defra', Primitivo, Puglia, I.G.T., Colli Berici 2008

: intense ruby red with garnet reflections; delicate violet and gooseberry notes; a hint of spices and sweet tannin

New Zealand – Merlot/Cabernet/Malbec, Esk Valley 2008

: red fruits, plums, pepper and spice with a subtle oak complexity.

Australia – Cabernet Merlot Petit Verdot, Sticks 2006

: rich, full flavoured fruit and firm integrated tannins.

HH Chile – Carmenere Gran Reserva, Luis Felipe Edwards 2008

: concentrated fruity nose with cherry and nicely integrated oak; full bodied, with a rich and concentrated core of black berries.

South Africa – Pinotage, Kanankop 2007

: rich fruit, mouthwatering acidity, easy tannins, and graphite minerality.

HH Australia – Shiraz, Tall Trees 2006

: flavours of berries and cherries all the way through; soft, medium-weighted middle palate, helps to make the finish long and smooth.

Sparkling / Champagne

HH France – Cuvee Jean-Louis Blanc de Blancs, Charles De Fere NV

France – Moet Chandon Brut Imperial

France – Champagne André Clouet (100 % Pinot Noir) NV

France – Champagne De Sousa Réserve (100% Chardonnay) NV

France – Champagne De Sousa Brut Merveille NV

Italy – Prosecco Spumante Extra Dry, Tenuta San Giorgio NV

HH Italy – Brut, Rose' (100% Nebbiolo), Luca Abrate NV

All prices subject to 10% service charge. Corkage fee HK\$200 per bottle.

HH – Happy Hour

SPARKLING / CHAMPAGNE

France

Cuvee Jean-Louis Blanc de Blanc, Charles De Fere NV

Moet Chandon Brut Imperial

Nicolas Feuillatte Chardonnay Blanc de Blanc Brut 2000

Veuve Clicquot Ponsardin NV

Champagne Andre Clouet (100 % Pinot Noir) NV

Champagne De Sousa Reserve (100% Chardonnay) NV

Champagne De Sousa Brut Merveille NV

Moet Chandon Brut Rose Imperial

Dom Perignon 2000

Italy

Prosecco Spumante Extra Dry, Tenuta San Giorgio NV

Brut, Rose' (100% Nebbiolo), Luca Abrate NV

Rustico, Nino Franco NV

Metodo Brut Rose, Baracchi 2007

ROSE SELECTION

Australia

The War of the Rose (Organic), Battle of Bosworth 2008

Italy

Defra' Pinot Grigio Rose' I.G.T., Colli Berici 2008

Lagrein Rosato, Alois Lageder 2008

Spain

Borsao Seleccion Rosado, Borsao 2008

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HH – Happy Hour

WHITE SELECTION

Spain

Protocololo Blanco, Eguren 2008

Seleccion Blanco (100% Macabeo), Borsao 2007

Rioja Vino Blanco, Marques de Caceres 2008

Chardonnay, Vallformosa 2007

Rioja Blanco (90%Viura, 10%Malvasia), Muga 2008

Albarino Gundian, Adegas Valdes 2007

France

Ch. Timberlay Bordeaux Blanc AOC (Semillon Sauvignon), Robert Giraud 2007

Sauvignon Blanc, Cellier Des Chartreux, 2008

Ginestet Bordeaux Blanc AOC 2008

Bourgogne Blanc-Chardonnay, Louis Jadot 2006

Crozes Hermitage Blanc, E.Guigal 2007

Chablis " Les Deux Rives", Olivier Leflaive 2008

Meursault, Louis Jadot 2007

Puligny Montrachet, Olivier Leflaive 2006

Chassagne - Montrachet AOC, Domaine Amiot Guy et Fils 2007

Meursault AOC, Francois Mikulski 2007

Italy

Pinot Grigio, Paladin 2009

IL Giglio Bianco, Masseria del Feudo 2007

Greco, Di Majo Norante 2009

"Villa Antinori" Bianco IGT, Antinori 2007

Orvieto DOC Umbria, Ruffino 2002

Levarie Soave Classico DOC, Masi 2007

Langhe Arneis DOC V. di Hortensia, Pietro Rinaldi 2008

Biancolella DOC, Tommasone 2008

Pithecosa IGT (Biancolella/ Fiano), Tommasone 2008

Terradei IGT (Biancolella, Forastera), Tommasone 2008

Gavi di Gavi "Granee" DOCG, Batasiolo 2008

"Bramito del Cervo" Chardonnay, Castello Della Sala 2006

Capitel Croce, Anselmi 2006

Were Dream Chardonnay, Jermann 2006

Rossj Bass, Gaja 2007

Italy/Slovenia

Gredic (Tocai), Movia 2007

Sauvignon Blanc, Movia 2006

Ribolla, Movia 2006

REST OF THE WORLD

Germany

Piesporter Michelsberg Riesling QBA, Selbach - Oster 2007

Argentina

Finca Los Primos Chardonnay/Sémillon, Mendoza 2008

Portugal

Vinho Branco DOC, Quinta dos Roques 2006

"Quinta do Cardo" Síria Reserva, Beira Interior, Companhia Das Quintas 2006

Australia

Chardonnay Reserve, Tall Trees 2008

Chimney Brush Chenin Blanc, Amberley 2008

Semillon Sauvignon, Cape Mentelle 2008

Chardonnay Merry Wives, Bard's Drop 2007

New Zealand

Gewurztraminer, Villa Maria 2008

Sauvignon Blanc, Highfield 2009

Pinot Gris, Waimea 2008

Sauvignon Blanc single vineyard, O:TU 2008

Chile

Gran Reserva Sauvignon Blanc, Yali 2008r

South Africa

Sauvignon Blanc, Plaisir de Merle 2008

United States

Chardonnay, Redtree 2007

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HH – Happy Hour

RED SELECTION

Spain

A1 Muvedre (Monastrell), Telmo Rodriguez 2008

Rioja, Marques de Caceres 2006

Rioja Cosecha, Sierra Cantabria 2006

Finca Resalso, Ribera del Duero Emilio Moro 2007

Muga Reserva Rioja, Rioja Muga 2005

Cabernet, Tempranillo Navarra Denominacion de Origen, Bodegas Vega Sindoa 2001

Figuero Vendimia Seleccionada, La Horra 2002

France

Cotes du Rhone Rouge, Maison Bouachon 2007

Ch. Moulin de Bel Air, cru Bourgeois, Medoc, Robert Giraud 2006

Reserve Speciale Merlot, Gerard Bertrand 2007

Bourgogne Pinot Noir, Olivier Leflaive 2007

Bourgogne Passe Tout Grain AOC, Francois Mikulski 2007

Crozes Hermitage Rouge, E.Guigal 2005

Chateau de Pitray 2003

Domaine Saint Pierre AOC, Vacqueyras 2005

Bourgogne Hautes- Cotes de Nuits AOC, Lamarche 2006

Chateau Cantemerle AOC 2003

Chateau Belle – Vue AOC 2000

Chateau Fombrauge AOC, Saint Emilion Grand Cru 2000

Alter Ego de Palmer AOC 2004 (2nd wine of Palmer)

Heritage, Chateuneuf du Pape 2007

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HH – Happy Hour

Italy

Nero d' Avola, Longo & Sincini 2007

Bellosguardo Chianti, Cantine Bellosguardo 2007

Barbera d'Alba D.O.C., Luca Abrate 2008

Defra', Primitivo, Puglia, I.G.T., Colli Berici 2008

Morellino Di Scansano, Costa Terredifiori 2007

Chianti DOCG, Ruffino 2008

Ramitello Riserva, Di Majo Norante 2007

"Villa Antinori" IGT, Antinori 2005

Zanna Montepulciano d' Abruzzo, Illuminati 2006

Ardito Shiraz Cabernet Sauvignon, Baracchi 2006

Aleah, Merlot, Villa Mangiacane 2004

Sassoalloro IGT, Jacopo Biondi Santi 2005

Barbaresco DOCG S. Cristoforo, Pietro Rinaldi 2005

Pignanera IGT (Aglianico/ Montepulciano), Tommasone 2005

Barolo Monvigliero DOCG, Pietro Rinaldi 2005

Brunello Poggio alle Mura, Castello Banfi 2003

Lumen Riserva DOC, ILLuminati 2003

Tignanello IGT Antinori 2006

Guado Al Tasso, Bolgheri Superiore DOC, Antinori 2005

REST OF THE WORLD

Argentina

Pinot Noir, Barda 2008

Portugal

“Quinta do Cardo” Seleccção do Enólogo, Beira Interior, Companhia Das Quintas 2005

Australia

Shiraz, Tall Trees 2006

Cabernet Merlot Petit Verdot, Sticks 2006

Barossa Cabernet Merlot, Peter Lehmann 2006

Shiraz Viognier (Organic), Battle of Bosworth 2008

Pinot Noir, Tamar Ridge 2007

Cabernet Sauvignon, Setanta 2006

New Zealand

Merlot, Mud House 2008

Merlot/Cabernet/Malbec, Esk Valley 2008

Pinot Noir, Martinborough Te Tera 2008

Chile

Carmenere Gran Reserva, Luis Felipe Edwards 2008

Cabernet Sauvignon, Casa Lapostolle 2007

Gran Reserva Pinot Noir, Ventisquero 2007

South Africa

Pinotage, Kanonkop 2007

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MAGNUM WINE SELECTION

Italy

Barbaresco DOCG S. Cristoforo, Pietro Rinaldi 2005–Magnum

Barbaresco DOCG S. Cristoforo, Pietro Rinaldi 2006–Double Magnum

Barolo Monvigliero DOCG, Pietro Rinaldi 2005–Double Magnum

DESSERT WINE SELECTION

France

Les Pins AOC 500ml, MonBazillac 1996

Castelnau de Suduiraut (Semillon, Sauvignon Blanc), Sauternes 2003

Italy

Moscato d' Asti DOCG, Prunotto 2008