

SPIRITS	25ml	COGNAC & ARMAGNAC	25ml
Bacardi Rum	3.70	Cognac VS	4.50
Lamb's Navy Rum	3.70	Courvoisier VSOP	5.50
Gin	3.70	Hennessey XO	10.50
Smirnoff Red Label	3.70	Remy Martin VSOP	5.50
Southern Comfort	4.00	Remy Martin XO	10.50

WHISKY	25ml	BEER & LAGER	
Bell's Scotch Whisky	4.20	Tsing Tao 4.7% (330ml)	3.90
Jameson	4.20	Tiger Beer 4.8%(330ml)	3.90
Chivas Rigal	4.20		
Johnnie Walker	4.50		
<i>Black Label Whisky</i>			

APERITIFS			
Malt or Blended Whisky	4.50	Martini (50ml)	3.70
Jack Daniels	4.50	<i>Dry, Rosso</i>	
		Cinzano (50ml)	3.70
		<i>Bianco</i>	

LIQUEURS	25ml	Dubonnet (50ml)	3.70
Baileys Irish Cream	3.90	<i>Red</i>	
Cointreau	3.90	Pimms (25ml)	3.70
Drambuie	3.90	Campari (25ml)	3.70
Disaronno Amaretto	3.90	Harveys (50ml)	3.70
Grand Marnier	3.90	<i>Bristol Cream</i>	
Kahlua	3.90	Amontillado (50ml)	3.70
Sambuca	3.90	<i>Medium dry</i>	
Tia Maria	3.90	Tio Pepe (50ml)	3.70
Creme de Menthe	3.90	<i>Dry</i>	
Malibu	3.90	Pernod (25ml)	3.70

PORT	50ml		
Tequila	3.90	Cockburns	3.70
		<i>Fine Tawny</i>	
CHINESE LIQUEURS	25ml	Vintage Port	5.20

Mou Tai	18.00
Mou Tai (bottle)	350.00
Mei Kuei Lu	7.00

All drinks are single shots unless otherwise stated.

SOFT DRINKS		MINERAL WATER	
Coke / Diet Coke	2.00	Still/Sparkling	
Lemonade	2.00	750ml bottle	3.80
Fanta Orange	2.00	330ml bottle	2.00
Bitter Lemon	2.00		
Soda Water	2.00	HOT DRINKS	
Tonic Water	2.00	Chinese Tea	1.50
Ginger Ale	2.00	<i>per person</i>	
Pineapple Juice	2.20	English Tea	2.00
Orange Juice	2.20	Coffee	2.50
Apple Juice	2.20	Liqueur coffee	from 5.50
Mix Juice	2.20		
<i>Choice of 3</i>			

All mixers with aperitifs, spirits & liqueurs 1.40

BEWARE!
Alcohol may impair your alertness;
Please don't drive after drinking.

CORKAGE FEE
Table wines – £12 per bottle
Champagne – £25 per bottle
Spirits – £40 per bottle

XO and Spirit exceeding above 40% VOL. – £60



WING TAI WINE LIST



JAPANESE RICE WINE

1. SAKE	bottle	23.00
	½ bottle	15.50
	¼ bottle	9.00

SPARKLING WINES

2. ASTI Martini	bottle	23.00
<i>A popular, sweet sparkling wine enjoyable at any time.</i>		
3. PROSECCO Superiore DOCG, Ruggeri Quartese, Valdobbiadene	NV	29.50
<i>Minute bubbles, apple bouquet, floral.</i>		

CHAMPAGNE

4. HOUSE CHAMPAGNE Gobillard Brut Baron De Marck	NV	42.00
<i>Clean and soft with a fruity nature bursting with apples and pears.</i>		
5. MOET ET CHANDON Brut Impérial	NV	58.00
<i>This clean Champagne is elegant, harmonious, fresh and supple.</i>		
6. BOLLINGER Special Cuvée	NV	68.00
<i>Rich, toasty and full bodied, with wonderful concentration and depth of flavour.</i>		

SPECIALY SELECTED HOUSE WINES

7. ITALIAN HOUSE WHITE WINE Arpeggio Catarratto Settesoli, Italy	2016	15.80
<i>Lightly aromatic and floral in character with delicate flavours of white blossom and peaches, balanced with refreshing acidity.</i>		
8. ITALIAN HOUSE RED WINE Arpeggio Nerello Mascalese Settesoli, Italy	2016	15.80
<i>Medium bodied red with ripe fruit character, soft well-rounded tannins and a concentrated finish.</i>		
9. FRENCH HOUSE ROSÉ WINE Vin de France La Lande, France	2016	16.50
<i>With an attractive pale pink colour, this is a light, dry unoaked and refreshing rosé from the Languedoc region.</i>		

WHITE WINES

10. Reserve CHARDONNAY	2016	22.00
<i>Tooma River, South Eastern Australia Grapefruit, lime and melon flavours, with a zesty, crisp, citrus balance.</i>		
11. PINOT GRIGIO	2016	22.50
<i>Via Nova Italy Lemony on the nose, with a delicious balance in the mouth.</i>		
12. PICPOUL De Pinet	2016	23.00
<i>Réserve Roquemolière, France The wine is crisp, light and aromatic, with remarkable freshness on the palate.</i>		
13. SAUVIGNON BLANC Reserva De Gras, Chile	2016	23.50
<i>Well balanced melon, citrus and herbal notes with a crisp acidity.</i>		
14. Dry RIESLING Chateau Ste. Michelle Washington USA	2015	26.00
<i>A crisp, dry, refreshing style with mouth-watering acidity and an elegant finish.</i>		
15. SANCERRE Domaine des Vieux Pruniers Loire	2016	33.00
<i>A concentrated, round wine with richness and body.</i>		
16. CHABLIS Domaine de Vauroux Burgundy	2015	33.00
<i>Dry, well balanced wine made from the Chardonnay grape.</i>		

ROSÉ WINES

17. Comte de PROVENCE Rosé La Vidaubanaise France	2016	22.50
<i>A light, bright nose of wild strawberries with a refreshing, smooth palate.</i>		

RED WINES

18. Reserve SHIRAZ	2016	22.00
<i>Tooma River South Eastern Australia A superb depth of fruit on the middle palate reined in by fine chalky tannins on the finish.</i>		
19. MALBEC	2016	22.50
<i>Bodegas Santa Ana Argentina Medium bodied and dry with ripe blackcurrant flavours and balancing structure, finishing rounded and juicy.</i>		
20. CABERNET SAUVIGNON Reserva De Gras, Chile	2016	22.50
<i>Easy drinking with soft tannins and lingering spicy fruit.</i>		
21. RIOJA Tempranillo Heredad de Tejada Spain	2016	24.00
<i>Notes of red fruits and liquorice, characteristic of Tempranillo. Typical aromas of the barrel.</i>		
22. CHIANTI CLASSICO Cecchi Italy	2014	27.00
<i>Full and rich on the nose, characterised by hints of violets. Balanced with great structure allied to fine fruit.</i>		
23. Central Coast PINOT NOIR MacMurray USA	2014	30.00
<i>Mac Murray Central Coast Pinot Noir opens with delicate aromas & flavours of cherry, raspberry and pomegranite, accented by hints of vanilla and toast with a silky mouthfeel.</i>		
24. CHATEAU HAUT PEZAT Grand Cru, St. Emilion Bordeaux	2014	38.00
<i>Rich and intense with good structure and elegance.</i>		
25. CHATEAUNEUF DU PAPE Domaine Chante Cigale France	2013	45.00
<i>Rich and ripe with layers of fruit and spice.</i>		

Wines/vintages are subject to availability.

All prices include VAT.

A suggested gratuity of 10% will be added to the bill.