

美过锅

Beauty in The Pot



美滋锅

BEAUTY IN THE POT

美滋锅,一个养生又美容的火锅概念。以健康饮食为启发, 菜单提供自创独特的汤底, 包括大众都喜爱的胶原蛋白养颜美容锅与滋补养生香辣锅。美滋锅也推出各种精心挑选的新鲜上等食材与独家招牌菜来完美搭配顶级师傅们细心准备的每一锅香浓汤底。在美滋锅, 优良环境与美味的结合让您有不一般的体验。

Savour the essence of health and beauty with every steaming pot of soup at Beauty in The Pot. Inspired by the culture of food for health, the menu presents our own creation of nourishing soup bases, which includes the all-time favourite Beauty Collagen Broth and Spicy Nourishing Broth, with an array of premium ingredients and homemade specialties prepared by a team of skillful chefs. A divine experience of culinary finesse awaits diners at Beauty in The Pot.





花胶走地鸡养生锅 Fish Maw Chicken Vitality Broth

\$32.80

每锅 per pot

另加鲍翅
Top-up Premium
Shark's Fin

\$45.80

每锅 per pot

花胶走地鸡养生锅是一道奢华且营养丰富的汤底，带出花胶的细腻胶质口感与走地鸡浓郁鲜甜的味道的完美结合。花胶富有胶原蛋白；走地鸡是自然放养的鸡，更为健康，两者合为一锅美味又滋补的汤底。

Luxurious and nutritious, this soup combines the delicate and gelatinous texture of fish maw with the fresh flavours of free-range chicken perfectly. Rich in collagen from fish maw and with the use of naturally raised free-range chicken that are said to be healthier, our Fish Maw Chicken Vitality Broth is both delicious and nourishing.

滋补海鲜龙虾锅

Nourishing Seafood Lobster Broth

\$22.80

每锅 per pot

以我们的滋补海鲜龙虾汤品尝海洋的鲜美风味，这是一款经过数小时熬制的精致豪华汤底，选用了各种新鲜优质的海鲜，其中包括龙虾。蕴含丰富蛋白质，充满浓厚的味道，是海鲜爱好者的首选，尽情品味浓郁的口感，同时提升整体健康。

Taste the umami flavours of the ocean with our Nourishing Seafood Lobster Broth, a refined and indulgent soup simmered for hours with a variety of fresh and premium seafood, including lobster. Rich in protein and bursting with flavours, this is the top choice for seafood lovers, savour the full-bodied taste while enhancing your overall well-being.



胶原蛋白养颜美容锅 Beauty Collagen Broth

\$16.80

每锅 per pot

经历超过8小时的精心熬制，才可促成这口感浓稠的胶原蛋白养颜美容锅。每天细心调制的汤有着优良的品质保证，让您从每一口汤中感觉到饱满的美容功效。

More than eight hours of hard work goes into the making of this dense and collagen-rich soup. Freshly prepared every day, meticulous attention is devoted to maintaining the quality of soup. Experience the richness of beauty contained in every sip.



滋补养生香辣锅 (猪骨汤) Spicy Nourishing Broth (Pork Bone Soup)

\$14.80

每锅 per pot

细细品尝这滋补养生香辣锅中的精髓、包括了红枣、枸杞、人参、当归、党参等药材。经过长时间熬制的猪骨汤配上四川辣椒油不仅让汤头富有浓郁的香料与药材味，更有强身提神的作用，绝对是无与伦比的养生与美味。

Relish in the essence of herbs lavished in this Spicy Nourishing Broth, with an extra boost for immunity and energy. Simmered for long hours, the pork bone broth contains luxurious Chinese herbs including red dates, wolfberries, ginseng, dang gui, dang shen and more. Flavoured with Szechuan chilli oil, savour the unparalleled intensity of spice and herbs in each pot.

可选择: 小辣、中辣、大辣

Available in : mild spicy, spicy and extra spicy





养生药膳醉鸡锅 Herbal Drunken Chicken Broth

\$14.80
每锅 per pot

使用新鲜的甘榜鸡以及许多上等的药材如玉竹、党参、当归等再加上温火慢煮至少两个小时而成的汤底, 让您每一口都能喝出浓郁四溢的药材味。这一锅美味无比的汤不单营养丰富, 还能提神补气、活血强身, 可说是老少皆宜的最佳美食。

Simmered over slow-fire for at least two hours and using only fresh Kampong chicken coupled with an array of premium herbs and tonics such as solomon's seal, codonopsis root, Chinese angelica root and many more, this is a heavenly dish rich in luxurious herbal fragrance and taste. This Herbal Drunken Chicken Broth is not only delicious in taste, but also aids in improving blood circulation and strengthening one's immunity, definitely a broth that pleases all.



长生抗癌松茸野菌锅 (素) Longevity Wild Pine Mushroom Broth (Vegetarian)

\$13.80
每锅 per pot

清凉解热雪耳椰子鸡锅 Cooling Coconut Chicken Broth

\$14.80
每锅 per pot

纤细经典牛油红锅 Slimming Spicy Beef Tallow Broth

\$14.80
每锅 per pot

强身健体清炖鸡汤 (含猪肉) Immunity Clear Chicken Broth (Contain Pork)

\$13.80
每锅 per pot

维他命C番茄玉米锅 Vitamin C Tomato Sweet Corn Broth

\$13.80
每锅 per pot



椒盐牛蛙 
Pepper Salt Bullfrog

\$24.80

每份 per portion



椒盐珍珠玉蜀黍 
Pepper Salt Pearl Sweet Corn

\$8.90

每份 per portion



辣子鸡软骨 
Spicy Chicken Cartilage

\$14.80

每份 per portion

小酥肉 
Crispy Pork Strips

\$10.80

每份 per portion

咸蛋松菌
Salted Egg Yolk Wild Pine Mushroom

\$10.80

每份 per portion

紫菜樱花虾 
Seaweed Sakura Shrimp

\$12.80

每份 per portion



红糖糍粑
Glutinous Rice Cake with Brown Sugar

\$5.90

每份 per portion



香脆顶级午餐肉
Crispy Premium Luncheon Meat

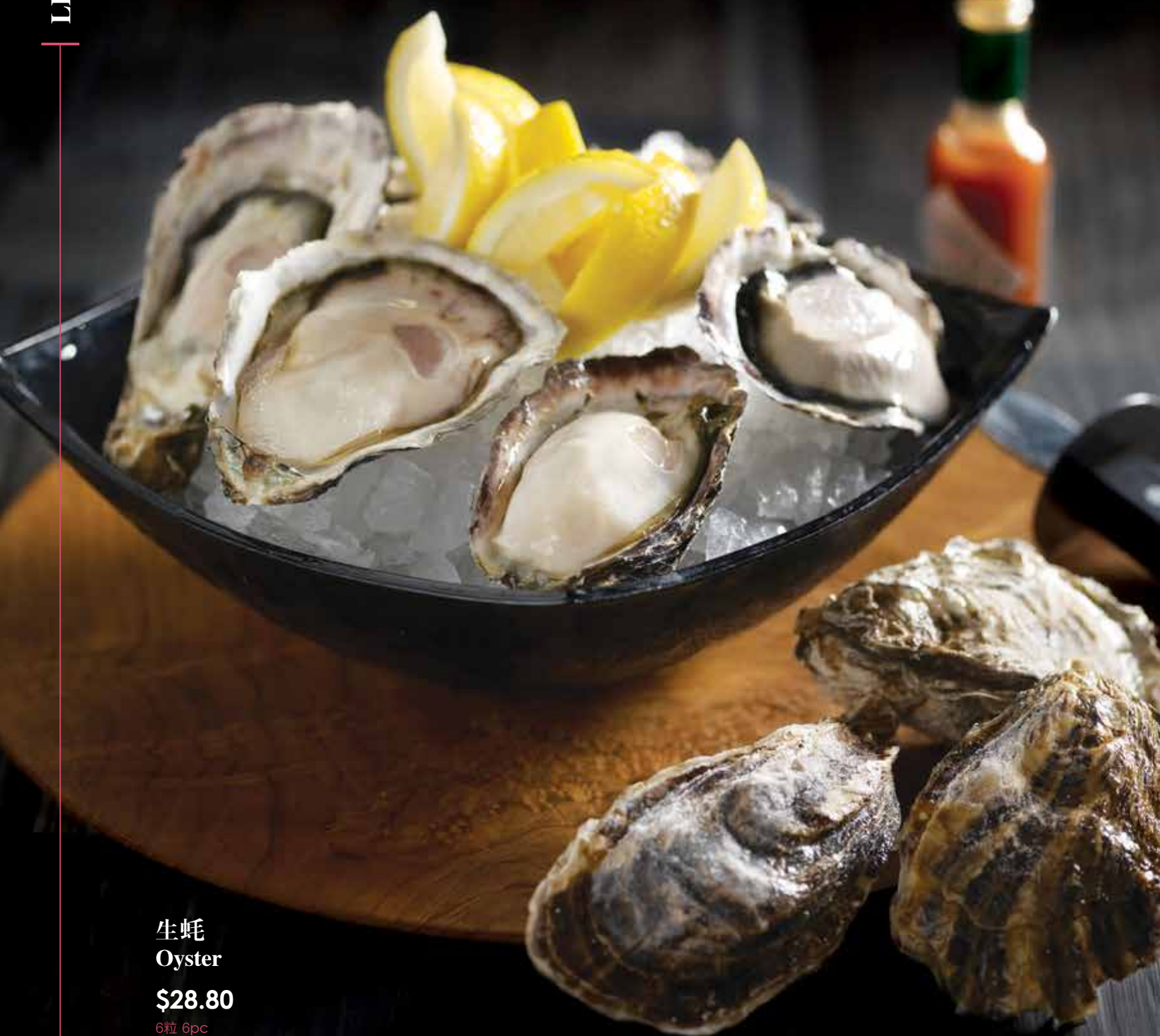
\$6.90

每份 per portion

黄金炸馒头
Crisp-fried Mantou with
Condensed Milk

\$5.90

每份 per portion



生蚝
Oyster

\$28.80

6粒 6pc



加拿大象拔蚌
Canadian Geoduck

\$28
每100克 per 100g

南非活鲍鱼
South Africa Live Abalone (per pc 90g-100g)

\$28
每粒 per piece

活醉虾
Live Drunken Prawn (180g)

\$18
每份 per portion

竹蚌 (最少2件)
Bamboo Clam (min. 2pc)

\$18
每只 per pc

波士顿龙虾
Boston Lobster

\$13.80
每100克 per 100g



西澳洲龙虾
Western Australian Lobster

\$18.80
每100克 per 100g



阿拉斯加蟹
Alaskan King Crab

\$25.80

每100克 per 100g



东星斑 
Coral Trout

\$18.80
每100克 per 100g



龙虎斑 
Dragon Grouper

\$10.80
每100克 per 100g

顺壳鱼 
Soon Hock

\$10.80
每100克 per 100g



中鲍翅
Shark's Fin (3pc)

\$42.80

每份 per portion



特大老虎虾 🦐
Jumbo Tiger Prawn (6pc)

\$36
每份 per portion



苏冬圈
Squid Ring (200g)

\$18.80
每份 per portion

北极贝
Red Clam (3pc)

\$13
每份 per portion

日本北海道带子
Hokkaido Fresh Scallop (6pc)

\$28
每份 per portion



和牛拼盘 (手切日本A4和牛、日本A4和牛丁、鹿儿岛A4和牛)

Wagyu Beef Platter

(Hand-sliced Japanese A4 Wagyu Beef [100g], Japan A4 Wagyu Beef Cube [50g], Kagoshima A4 Wagyu Beef [100g])

\$118

每份 per portion



鹿儿岛A4和牛
Kagoshima A4 Wagyu (200g)

\$88
每份 per portion



手切日本A4和牛
Hand-sliced Japanese A4 Wagyu Beef (150g)

\$68
每份 per portion



顶级上选和牛
US Wagyu Beef (150g)

\$44

每份 per portion



日本A4和牛丁
Japan A4 Wagyu Cube (100g)

\$38

每份 per portion



美国鲜嫩厚脂肥牛
US Angus Prime Short Rib (150g)

\$29.80

每份 per portion



美国和牛牛舌
US Wagyu Ox's Tongue (100g)

\$22.80

每份 per portion



牛筋
Beef Tendon (200g)

\$18
每份 per portion

黑毛肚
Black Cow Tripe (150g)

\$13.50
每份 per portion



嫩肩小羔羊肉
Sliced Lamb (150g)

\$15.80
每份 per portion

猪肉 PORK



精选豚肉拼盘 (日本北海道花肉、日本香肩白猪肉片、美国白猪花肉、美国特选黑豚肉)

Premium Assorted Pork Platter

(Hokkaido Pork Belly [100g], Nagano Pork Collar [100g], US Pork Belly [100g], US Kurobuta Pork [100g])

\$48

每份 per portion



日本北海道花肉
Hokkaido Pork Belly (150g)

\$19.80
每份 per portion



日本香肩白猪肉片
Nagano Pork Collar (150g)

\$18.80
每份 per portion



美国白猪花肉
US Pork Belly (150g)

\$18.80
每份 per portion

猪肉
PORK



美国特选黑豚肉
US Kurobuta Pork (150g)

\$18.80
每份 per portion



猪颈肉
Pork Jowl (120g)

\$15
每份 per portion



香滑松阪猪颈肉
Sliced Pork Neck (180g)

\$15.80
每份 per portion



香滑黑豚肉片
Tender US Kurobuta Pork (180g)

\$18.80
每份 per portion

猪黄喉
Pig's Aorta (150g)

\$16.80
每份 per portion

猪肝
Pig's Liver (150g)

\$6
每份 per portion

猪肚
Pig's Stomach (150g)

\$10.50
每份 per portion

猪腰
Pig's Kidney (150g)

\$9.80
每份 per portion

炸猪皮
Fried Pig's Skin (8pc)

\$4
每份 per portion

猪粉肠
Pig's Intestine (150g)

\$8
每份 per portion

午餐肉
Luncheon Meat (10pc)

\$5.80
每份 per portion



花雕甘榜鸡
Chinese Wine Kampong Chicken

\$14.40

半只 half chicken

\$28.80

一只 whole chicken

精选去骨鸡肉片
Sliced Chicken Thigh (180g)

\$10.80
每份 per portion

精选鸡胸肉
Sliced Chicken Breast (180g)

\$10.80
每份 per portion

香脆鸡肉香肠
Crunchy Gourmet Chicken Sausage (6pc)

\$9.80
每份 per portion

芝士鸡肉香肠
Cheesy Chicken Sausage (3pc)

\$9.80
每份 per portion

滑类

HOMEMADE PASTE



鱼子虾滑

Ebiko Prawn Paste (150g)

\$19.80

每份 per portion



干贝鱼滑
Dried Scallop Fish Paste (150g)

\$14.90
每份 per portion



乌达鱼滑 
Otak-otak Fish Paste (150g)

\$12
每份 per portion



猪肉滑 
Pork Paste (150g)

\$12.90
每份 per portion



皮蛋鱼滑
Century Egg Fish Paste (150g)

\$12
每份 per portion



鱼滑
Fish Paste (150g)

\$11.50
每份 per portion

饺子 DUMPLING



四色饺子综合盘 (麻辣鲜肉饺子、素菜饺子、香菇鲜肉饺子、韭菜鲜肉饺子)

Four-Colour Assorted Dumpling Platter

(Szechuan Mala Dumpling [2pc], Vegetable Dumpling [2pc], Mushroom and Pork Dumpling [2pc], Chive and Pork Dumpling [2pc])

\$9.90

每份 per portion



珍宝鲜虾水饺
Prawn Dumpling (6pc)

\$12.60

每份 per portion



麻辣鲜肉饺子 (红)
Szechuan Mala Dumpling (6pc)

\$7.30

每份 per portion



素菜饺子 (绿)
Vegetable Dumpling (6pc)

\$7.30

每份 per portion

香菇鲜肉饺子 (褐)
Mushroom and Pork Dumpling (6pc)

\$7.30

每份 per portion

韭菜鲜肉饺子 (灰)
Chive and Pork Dumpling (6pc)

\$7.30

每份 per portion



丸子盛合盘 (软骨爽肉丸、自制潮州鱼丸、芝士鸡肉丸、墨鱼丸)

Assorted Ball Platter

(Soft Bone Pork Meat Ball [2pc], Teochew Style Fish Ball [2pc], Cheesy Chicken Ball [2pc], Squid Ball [2pc])

\$13.90

每份 per portion



墨鱼丸
Squid Ball (6pc)

\$10.50
每份 per portion



潮山牛肉丸
ChaoShan Beef Ball (6pc)

\$9
每份 per portion



陈皮牛肉丸
Dried Tangerine Peel Beef Meatball (6pc)

\$9
每份 per portion

软骨爽肉丸 
Soft Bone Pork Meat Ball (6pc)

\$9
每份 per portion

黑胡椒猪肉丸 
Black Pepper Pork Meat Ball (6pc)

\$9
每份 per portion

自制潮州鱼丸 
Teochew Style Fish Ball (6pc)

\$8
每份 per portion

芝士鸡肉丸
Cheesy Chicken Ball (6pc)

\$9
每份 per portion



美滋锅自制鱼豆腐 (最少2条)
Signature Homemade Fish Tofu (min 2pc)

\$3

每条 per pc



炸响铃
Fried Beancurd Skin (6pc)

\$9.80

每份 per portion

百页豆腐

Beancurd Skin Tripe (150g)

\$6

每份 per portion

腐竹条

Dried Beancurd Stick (150g)

\$5.30

每份 per portion

豆卜 (圓)

Tofu Puff (7pc)

\$4.50

每份 per portion

老豆腐

Firm Tofu (4pc)

\$3.80

每份 per portion

滑豆腐

Silken Tofu (7pc)

\$2.90

每份 per portion



炸鱼皮
Fried Fish Skin (100g)

\$13.20
每份 per portion

鹌鹑蛋
Quail's Egg (10pc)

\$6.20
每份 per portion

海带
Kelp (150g)

\$5
每份 per portion

日本芋丝
Crystal Vermicelli (8pc)

\$4.40
每份 per portion

菌类
MUSHROOM



白雪菇
Snow White Mushroom (120g)

\$5.50
每份 per portion



辣 Spicy



可能含鱼骨 May Contain Fish Bone



含有虾 Contains Prawn

图片只供参考。价格未包括服务费(堂食)与消费税。
Pictures are for illustration purposes only. Prices are subject to service charge (dine-in) and prevailing GST.

黄金金针菇
Golden Enoki Mushroom (160g)

\$8.80
每份 per portion

云耳
Black Fungus (150g)

\$6
每份 per portion

鲜冬菇
Fresh Shitake Mushroom (100g)

\$5.90
每份 per portion

鸡腿菇
Drumstick Mushroom (100g)

\$5.90
每份 per portion



蔬菜盛合盘 (天津白菜、菠菜、小油麦菜、金马伦白玉珍珠蜀黍)

Vegetable Platter

(Chinese Cabbage [100g], Spinach [100g], Baby Romaine Lettuce [100g], Cameron Highland White Pearl Sweet Corn [4pc])

\$12.90

每份 per portion



小竹笋

Baby Bamboo Shoot (150g)

\$10.50

每份 per portion

竹笋

Bamboo Shoot (150g)

\$6.90

每份 per portion



金马伦白玉珍珠蜀黍
Cameron Highland White
Pearl Sweet Corn (6pc)

\$7.50
每份 per portion



马铃薯片
Sliced Potato (150g)

\$3.80
每份 per portion



小羊角豆
Baby Lady's Finger (150g)

\$6.50
每份 per portion



小油麦菜
Baby Romaine Lettuce (150g)

\$6.50
每份 per portion

本地生菜
Lettuce (150g)

\$6.50
每份 per portion

菠菜
Spinach (150g)

\$6.50
每份 per portion

苋菜苗
Baby Chinese Spinach (120g)

\$6.50
每份 per portion

茼蒿
Tang O (150g)

\$7.50
每份 per portion

莴笋
Sliced Celtuce (200g)

\$6
每份 per portion

黄金芋条
Golden Taro (10pc)

\$5.90
每份 per portion



天津白菜
Chinese Cabbage (200g)

\$6.50
每份 per portion

玉米条
Baby Corn (150g)

\$5
每份 per portion

莲藕
Sliced Lotus Root (150g)

\$5.60
每份 per portion

冬瓜片
Sliced Winter Melon (150g)

\$3.80
每份 per portion

白萝卜
White Radish (150g)

\$4.50
每份 per portion



年糕
Rice Cake

\$6.50
每份 per portion



红薯细粉
Potato Thin Vermicelli

\$5.50
每份 per portion



冬粉
Glass Noodle

\$4.80
每份 per portion

红薯宽粉
Potato Wide Vermicelli

\$5.50
每份 per portion

日本稻庭面
Japanese Inaniwa Udon

\$5.50
每份 per portion

手打乌冬面
Handmade Udon Noodle

\$4.80
每份 per portion

拉面
La Mian

\$3.40
每件 per piece

白饭
Rice

\$1.20
每碗 per bowl



金丝桃胶椰露蓝花冰粉

Golden Jelly Peach Resin with Coconut Milk Butterfly Pea Iced Jelly

\$6.90

每杯 per glass



水果酸奶

Fruit Yoghurt

\$6.90

每杯 per glass

招牌热茶
Signature Hot Tea

\$3.90 每位
per pax

自制水果红茶 Hot Homemade Fruit Tea (refillable)

自制冷饮料
Chilled Homemade Drink

罗汉果 Luo Han Guo (refillable)

\$3.90 每位
per pax

酸梅水 Sour Plum Juice (refillable)

\$3.90 每位
per pax

果汁
Juice



\$3.80 每杯
per glass

石榴汁 Pink Guava Juice

芒果汁 Mango Juice

橙汁 Orange Juice

罐装饮料
Canned Drink

\$3.50 每罐
per can

可乐 Coke

零度可乐 Coke Zero

雪碧 Sprite

日本绿茶 Authentic Tea House® Ayataka Japanese Green Tea

啤酒与苹果酒
Beer & Apple Cider

嘉士伯啤酒 Carlsberg Pilsner

\$9 每罐
per can

嘉士伯醇滑啤酒 Carlsberg Smooth Draught

\$9 每罐
per can

Champagne

Pizzolato, Spumante Prosecco Brut

Enticing aromas of pear, citrus blossom, white peach, lemon zest and hazelnut alongside bright acidity and refined bubbles.



\$68 per bottle

Henri Giraud Esprit G Nature

92 pts Robert Parker. Notes of peach with nuances of orange peel, toast, honey, with rich creamy texture and perfect balance.

\$138 per bottle

Henri Giraud, Dame Jane Rose

92 pts Robert Parker. Complex aromas of red plums, orange zest, cinnamon and warm bran, with toasty accents and long finish.

\$185 per bottle

Henri Giraud, MV 18 Grand Cru

95 pts Robert Parker. Citrusy flavours, pear, toast, hazelnut with a creamy texture. Elegant and caressing in the finish.

\$338 per bottle

Dom Perignon Champagne

Crafted exclusively from grapes harvested in a single year, each vintage strives to capture the unique character of the season.

\$389 per bottle

Louis Roederer Cristal 2013

96 pts Robert Parker. Notes of candied lemon, roasted hazelnut and Madagascar vanilla. The finish is extraordinary.

\$499 per bottle

Other White Wine

Pizzolato Pinot Grigio Venezia 2023 Italy

Fruity-scented wine with evident hints of green apple, toasted almonds and walnut husk, with a mineral-rich taste.



\$58 per bottle

Obiz Traminer Aromatico Friuli 2023 Italy

Fresh and fragrant, with rose hips, thyme and lychee, with hints of mineral, energetic acidity and fruit sweetness.

\$68 per bottle

Gunderloch Jean Baptiste Riesling Kabinett 2023 Germany

90 pts Wine Enthusiast. Notes of ripe lemon, peach, apricot, fine touches of quince and delicious juiciness on the palate.

\$78 per bottle

Les Petites Francaises Cotes du Rhone Blanc 2019 France

Notes of apricot and white-peach, citrus blossom, fresh flowers, hint of mint and a beautiful freshness.

\$78 per bottle

Schlumberger Gewürztraminer 2022 Alsace France

91 pts Wine Enthusiast. Aromas of lychee, mango, dried apricot and an earthy hint of white mushroom.

\$79 per bottle

Ara Sauvignon Blanc Marlborough 2021 New Zealand

Gold Medal at Mundus Vini. Notes of passionfruit, grapefruit, apple, peach, grassy and fresh green herbs.



\$88 per bottle

Black Stallion Napa Valley Chardonnay 2020 USA

91 pts Wine Enthusiast. Aromas of lemon zest, ripe apple, crème brulee, butterscotch and lightly toasted marshmallow.

\$118 per bottle

Vacheron Sancerre Chambrates Blanc 2022 France

95 pts James Suckling. Notes of ripe apple, lemon sorbet, wild herbs, cedar wood and flint with round and silky finish.



\$149 per bottle

E.Guigal Condrieu 2021 France

93 pts Wine Spectator. Ripe peaches, apricot and honey, with an abundance of melon and a long stony rich finish.

\$151 per bottle

Burgundy White

Seguinot Bordet Chablis 2023

Notes of green apple, candied peaches and beautiful mineral flavor, enhanced by charming biscuity notes.

\$78 per bottle

Guillemot Michel Vire Clesse Quintaine 2021

92 pts Decanter. Aromas of clear honey, white flowers, beeswax and sweet spices. Ripe and firm-fleshed wine.



\$189 per bottle

Berthelemot Puligny Montrachet 1er Cru Les Folatieres 2022

92 pts Decanter. White flower and honey aromas, with a mineral sensation, good intensity and citrus notes.



\$238 per bottle

Xavier Monnot Meursault Les Chevalieres 2020

95 pts Wine Spectator. Perfumed with white flowers, peach, vanilla, with a creamy texture and vibrant acidity.

\$299 per bottle

Philippe Colin Chassagne-Montrachet 1er Cru Les Chaumees Clos Saint-Abdon 2019

96 pts Wine Enthusiast. Green apple, butterscotch and citronella flavors. Voluptuous yet freshly composed.

\$378 per bottle

Pierre Yves Colin Morey, Corton Charlemagne Grand Cru 2020

95 pts Robert Parker. Revealing aromas of pear, orange oil, toast, beeswax and smoke, delivering proper length of quality.



\$1,885 per bottle

Coche Dury Meursault 2013

92 pts Robert Parker. Notes of peach, honeysuckle, pineapple, butter, hints of vanilla and orange blossom.

\$2,388 per bottle

Leflaive Batard Montrachet Grand Cru 2016

95 pts Wine Spectator. Evoking peach, lemon cream and hazelnut, that possess a seductive texture and powerful finish.



\$2,388 per bottle

Other Red Wine

Aruma Malbec by Caro 2023 Argentina

91 pts James Suckling. Nose of cassis, blackberry, plum and black cherry with plenty of violet extract.

\$68 per bottle**Podere Edoardo Chianti 2021 Italy**

Fresh plum, blackcurrant, violet, raspberries and cherry, leading to a full-bodied taste with caramelized squash.

**\$69** per bottle**Amelia Park Cabernet Merlot 2022
Margaret River Australia**

94 pts Decanter Awards. Full of dark forest berries, mocha with hints of liquorice, olive and eucalyptus.

\$79 per bottle**Domaine Paul Prieur et Fils
Sancerre Rouge 2022 France**

Red cherry, raspberries and lavender with cinnamon stick, Well-balanced palate with a smooth texture and fine tannins.

**\$83** per bottle**Ara Resolute Pinot Noir Marlborough 2021
New Zealand**

93 pts Winestate. Loads of cranberry, raspberry and eucalyptus. Really likeable with herbs and mineral

**\$88** per bottle**Sierra Cantabria Gran Reserva
Rioja 2015 Spain**

95 pts Wine Enthusiast. Aromas of dark berries, cassis, chocolate, clove and lavender flavours with firm tannins.

\$118 per bottle**Dominique Portet Shiraz 2022
Yarra Valley Australia**

Cherries, plums, raspberry and liquorice notes. It's fleshy with silky tannin and balanced acidity through to the finish.

\$119 per bottle**Degani Amarone della Valpolicella
Classico 2020 Italy**

92 pts Gilbert Gaillard. Dark and inviting bouquet of rich cherry, plum sauces, cinnamon and mocha.

\$128 per bottle**Bruno Rocca Barbaresco 2021 Italy**

92 pts Wine Enthusiast. Dark cherry, plum, vanilla and leather infuse. The taste is succulent and well-balanced.

\$138 per bottle**Garmon Continental, Garmon
Ribera del Duero 2017 Spain**

95 pts Decanter. Ripe red cherry and dark berries, lavender and exotic spices on deeply perfumed nose.

\$159 per bottle**Domaine de Marcoux
Chateauneuf du Pape 2019 France**

95 pts Rober Parker. Flavours of red and black currants, licorice and smoked meats, with an elegantly textured finish.

**\$168** per bottle

Bordeaux Red

Chateau Malescot-St-Exupery, Margaux 2012

93 pts Wine Spectator, 3rd Growth Grand Cru Classe

\$219 per bottle

Pauillac de Latour 2011

90 pts James Suckling, 3rd Wine of Chateau Latour



\$239 per bottle

Chateau La Lagune, Haut-Medoc 2011

91 pts Robert Parker, 3rd Growth Grand Cru Classe



\$288 per bottle

Chateau Smith Haut Lafitte 2014

97 pts Wine Enthusiast, Grand Cru Classé de Graves



\$288 per bottle

Chateau Grand-Puy Ducasse, Pauillac 2010

92 pts Wine Spectator, 5th Growth Grand Cru Classe

\$313 per bottle

Chateau Pontet-Canet, Pauillac 2013

95 pts Wine Enthusiast, 5th Growth Grand Cru Classe



\$337 per bottle

Chateau Angelus Saint Emilion 2011

95 pts Robert Parker, 1st Growth Grand Cru Classe

\$833 per bottle

Chateau Mouton Rothschild Pauillac 2006

96 pts Robert Parker, 1st Growth Grand Cru Classe

\$1,170 per bottle

Chateau Haut Brion Pessac Leognan 1998

99 pts Robert Parker, 1st Growth Grand Cru Classe

\$1,365 per bottle

Chateau Latour Pauillac 2003

100 pts Robert Parker, 1st Growth Grand Cru Classe

\$1,885 per bottle

Chateau Lafite Rothschild Pauillac 2010

100 pts Robert Parker, 1st Growth Grand Cru Classe

\$2,080 per bottle

Burgundy Red

Lou Dumont Morey Saint Denis 2021 天地人

Earthy array of various red berries, strawberry, cherry, hint of mushrooms and forest floor, with a touch of cooked fruit.

\$253 per bottle

Pierre Gelin Fixin Napoleon Monopole 1er Cru 2020

93 pts Wine Spectator. Silky texture laced with black cherry, blackberry, vanilla toasty flavors and a mouthwatering finish.

\$272 per bottle

Georges Lignier Clos Saint Denis 2018

95 pts Decanter Awards. Dark cherry, raspberry and cassis fruit that come loaded with minerals and fresh tobacco notes.

\$453 per bottle

Geantet Pansiot Charmes-Chambertin 2015

94 pts Burghound. Very ripe with plenty of black raspberry, cherries, hints of earth, forest floor and game nuances



\$538 per bottle

Dujac, Gevrey Chambertin 1er Cru Aux Combottes 2019

95 pts Decanter Awards. Lovely framboise, blackberries and spice, plus a lovely and expressive freshness on the palate.

\$1,135 per bottle

Ponsot, Clos de la Roche Grand Cru Cuvee Vieilles Vignes 2015

96 pts Robert Parker. Nose of black cherry, raspberry, mocha and peonie, with striking depth and concentration of fruit.

\$1,199 per bottle

Prieure Roch, Nuits Saint Georges 1er Cru Vieilles Vignes 2018

Complex aromas of blackberries, herbs and cedar. Rich palate, with ripe tannins and dark fruit flavours.

\$1,368 per bottle

Armand Rousseau, Gevrey Chambertin 1er Cru Clos Saint Jacques 2019

97 pts Robert Parker. Perfumed with dark cherry, plum and black truffles. Stunning balance and savoury long finish.

\$2,388 per bottle

Dessert Wine

Pizzolato, Spumante Moscato Dolce So Easy Italy

Sweet floral notes and hints of yellow pulp jam such as peach. Velvety flavor and excellent balance

\$58 per bottle

Badia a Coltibuono, Vin Santo 2011 Italy 375ml

95 Wine Spectator. A nutty, succulent style, with apricot, caramel, brown butter and walnut flavors.



\$88 per bottle

Dr Loosen Riesling Eiswein (187ml) 2016

Vibrant dessert wine that is strikingly different, more honey style concentrated by botrytis

\$88 per bottle

Chinese Spirit

Mao Tai - 茅台酒 **\$499** per bottle

Blended Whisky

Hibiki Japanese Harmony **\$238** per bottle

Royal Salute 21 Years **\$328** per bottle

Royal Salute 24 Years **\$368** per bottle

Single Malt Whisky

BenRiach The Twelve 12 Years **\$168** per bottle

Auchentoshan 12 Years **\$128** per bottle

Auchentoshan Three Wood **\$168** per bottle

Auchentoshan 18 Years **\$299** per bottle

Dalmore 15 Years **\$328** per bottle

Dalmore King Alexander III **\$498** per bottle

The Macallan 12 Years **\$328** per bottle

The Macallan 15 Years **\$538** per bottle

The Macallan 18 Years **\$988** per bottle

Cognac

Martell Cordon Bleu **\$368** per bottle

Louis XIII **\$5,888** per bottle



Creating New Dimensions of Dining Pleasure

Poised as a diners' paradise, Paradise Group offers gourmet menus of exceptional value in a wide variety of restaurant concepts together with a catering arm.

Promising a sensorial experience with service from the heart, every concept immerses the diner in an atmosphere that captures the finer points of its unique culture, particularly the finest from its rich array of culinary delights.

True to our mission to improve, enhance and create for our customers' ultimate experiential enjoyment, Paradise Group marries tradition with innovation - a match that, as they say, is made in heaven.

*Serving you from more than 150 restaurants globally
across multiple dining concepts*

