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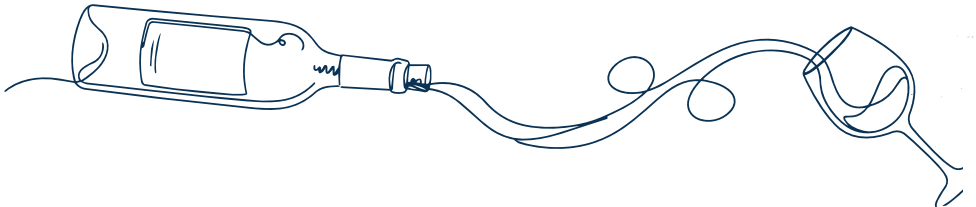
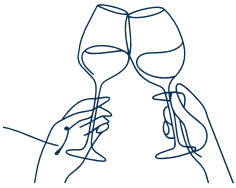
dining atelier

SOMMELIER'S RECOMMENDATIONS

	GLASS	BOTTLE
BUBBLES		
Perrier Jouët Grand Brut N.V. Champagne, France	$120	$550
WHITE		
Sauvignon Blanc, Sileni Estate Straits 2022 Marlborough, New Zealand	$100	$480
Riesling, Schloss Vollrads, Kabinett 2023 Rheingau, Germany	$100	$480
Gewurztraminer, Sperry Grand Cru Winzenberg 2023 Alsace, France	$90	$400
Chardonnay, Chablis, Domaine des Malandes 2023 Burgundy, France	$110	$500
* Saint Aubin Blanc, Roux Père & Fils, 'Champtirant' 2021 Burgundy, France	n.a	$700
* Chablis 1er Cru, Billaud Simon 'Montee Tonnerre' 2022 Burgundy, France	n.a	$750
* Puligny-Montrachet, Domaine Pascal & Fils 2023 Burgundy, France	n.a	$1100
RED		
Merlot, Ronan by Clinet 2019 Bordeaux, France	$90	$400
Shiraz, Paringa Peninsula 2021 Mornington Peninsula, Australia	$100	$480
Nebbiolo, Clerico Capisme-E 2024 Langhe, Italy	$100	$480
Pinot Noir, Bourgogne AOC, Les Hauts de Milly 2022 Bourgogne, France	$110	$500
* Moulin Duhart 2020 Bordeaux, France 2nd label of Château Duhart-Milon	n.a	$700
* Anseillan 2021 Bordeaux, France 3rd label of Château Lafite Rothschild	n.a	$990
* Château Duhart-Milon 2014 Bordeaux, France Pauillac's Only 1855 Classification Fourth Growth	n.a	$1280

Price is subject to 10% service charge. This offer cannot be combined with other discounts or membership privileges.





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RECOMMENDED WINE PAIRINGS*
BY ALAN SUN, HOTEL SOMMELIER

	GLASS	BOTTLE
1. Comté 36 Months x Valrhona Guanaja 70% Chocolate		
Ronan by Clinet 2019 (Merlot)	$90	$400

This plush Merlot offers ripe black fruit and soft, rounded tannins that cut through the bittersweet, intense 70% dark cocoa without clashing. Its supple structure and subtle spicy notes harmoniously complement the deep, crystalline nuttiness and savory intensity of the aged Comté, creating a perfectly balanced, luxurious finish on the palate.

2. Beaufort Chalet d'Alpage x Valrhona Manjari 64% Chocolate Caramelized		
Bourgogne AOC, Les Hauts de Milly 2022 (Pinot Noir)	$110	$500

The vibrant red fruit acidity of this elegant Pinot Noir beautifully echoes the tangy berry notes of Manjari 64% dark chocolate while balancing the sweetness of caramelized hazelnut. Its silky tannins and delicate earthy undertones complement the aromatic, buttery, complex flavour of the Alpine cheese.

3. Coulommiers x Valrhona Jivara 40% Chocolate		
Bourgogne AOC, Les Hauts de Milly 2022 (Pinot Noir)/	$110	$500
Schloss Vollrads, Kabinett 2023 (Riesling)	$100	$480

The savory earthy aromas of the creamy cheese call for the delicate mushroom and red berry notes of Bourgogne Pinot Noir. Alternatively, the gentle natural sweetness and bright acidity of the Riesling balance the creamy milk chocolate profile and rich caramel undertones of Jivara 40%, lifting the entire pairing effortlessly.

4. Bleu de Severac x Valrhona Dulcey 32% Caramelized Chocolate		
Sperry Grand Cru Winzenberg 2023 (Gewurztraminer)	$90	$400

The aromatic richness, lush stone fruit notes, and subtle sweetness of this Grand Cru Gewurztraminer create a classic, luxurious contrast against the salty, pungent profile of Bleu de Severac. Its exotic spice and round body mirror the buttery, toasted biscuit, and caramelized notes of Dulcey 32% chocolate, creating an exceptional flavor harmony.

5. Crottin de Chavignol x Valrhona Ivoire 35% Chocolate		
Sileni Estate Straits 2022 (Sauvignon Blanc)	$100	$480

Bright acidity and herbal citrus drive in this Sauvignon Blanc effortlessly slice through the chalky, tangy mineral richness of the goat cheese. Furthermore, its zesty freshness acts as a palate cleanser against the sweet, buttery texture of Ivoire 35% white chocolate, maintaining absolute balance and preventing the pairing from feeling overly heavy.

*wine pairings are not included and are charged as supplement