

Four Regions 食之地

Starters & Dim Sum

<input type="checkbox"/> 1	Four Regions Hors D’oeuvres (minimum for 2) Chef’s choice of a tempting assortment of appetisers	per person 9.80
<input type="checkbox"/> 2	Roasted Spare Ribs (5)	9.50
<input type="checkbox"/> 3	Satay Chicken (with Peanut) (4)	9.50
<input type="checkbox"/> 4	Smoke Shredded Chicken	9.70
<input type="checkbox"/> 5	Sesame Prawn Toast	9.40
<input type="checkbox"/> 6	Tempura King Prawns (3)	9.30
<input type="checkbox"/> 6a	Tiger Prawn Roll (4)	7.00
<input type="checkbox"/> 7	Salt & Pepper Soft Shell Crab 🍤	13.50
<input type="checkbox"/> 7a	Salt & Pepper Prawns (6) 🍤	9.70
<input type="checkbox"/> 7b	Salt & Pepper Squid 🍤	9.40
<input type="checkbox"/> 7c	Salt & Pepper Vegetables 🍤🌱	9.10
<input type="checkbox"/> 7d	Salt & Pepper Crispy Tofu 🍤	9.10
<input type="checkbox"/> 8	Spring Rolls vegetables (4) 🌱 crispy spring rolls filled with shredded vegetables and served with sweet chilli sauce	7.10
<input type="checkbox"/> 9a	Pan Fried Pork Dumpling (5)	9.20
<input type="checkbox"/> 9b	Deep Fried Vegetables Dumplings 🌱	8.70
<input type="checkbox"/> 9c	Deep Fried Chicken Dumplings	8.90
<input type="checkbox"/> 10a	Lettuce Wrapped Chicken with Mushroom & Cashewnut	9.50
<input type="checkbox"/> 10b	Lettuce Wrapped Vegetables with Mushroom & Cashewnut 🌱	9.20
<input type="checkbox"/> 10	Crispy “Seaweed” 🌱 deep fried spring green	7.00
<input type="checkbox"/> 11	Prawn Crackers	3.00

<input type="checkbox"/> D1 Dim Sum Platter (8) (8 pieces of assorted dim sum)	11.80	<input type="checkbox"/> D8 Steamed Sweet Egg Custard Buns (3)	6.60
<input type="checkbox"/> D2 Har Gau (4) King prawn and bamboo shoot, translucent pastry	6.60	<input type="checkbox"/> D9 Lotus Leaf Wrapped Glutinous Rice (2)	6.60
<input type="checkbox"/> D3 Shu Mai (4) Pork with shrimps & shiitake in won ton pastry	6.60	<input type="checkbox"/> D10 Steamed Beancurd Skin Roll (3)	6.60
<input type="checkbox"/> D4 Prawn & Chive Dumpling (3)	6.60	<input type="checkbox"/> D11 Steamed Chicken & Mushroom Bun (3)	6.60
<input type="checkbox"/> D5 Shanghai Pork Dumplings (4)	6.60	<input type="checkbox"/> D12 Steamed Hoi Sin Duck Bun (3)	6.60
<input type="checkbox"/> D6 Char Siu Bun (3) Fluffy white bun, honey barbecued pork (p.s. discard baking paper)	6.60	<input type="checkbox"/> D13 Shiitake Mushroom & Pork Siu Mai (4)	6.60
		<input type="checkbox"/> D14 Shrimp Cheung Fun (3)	6.80

Soup

<input type="checkbox"/> 11a	Won Ton Soup	7.00
<input type="checkbox"/> 11b	Crabmeat Sweet Corn Soup	7.00
<input type="checkbox"/> 12a	Hot and Sour Soup with Chicken & Shrimp 🍤🍤	6.50
<input type="checkbox"/> 12b	Vegetarian Hot and Sour Soup 🍤🍤	6.50
<input type="checkbox"/> 13	Chicken Sweet Corn Soup	6.50
<input type="checkbox"/> 14	Tong Yum Kung Soup Thai 🍤🍤 spicy prawn soup	7.00

Seafood

<input type="checkbox"/> 14a	Lobster with Ginger & Spring Onion	58.99
<input type="checkbox"/> 14b	(with extra bed of crispy noodle)	4.90
<input type="checkbox"/> 15	Seafood Platter a classic Cantonese dish consisting of fish, prawns and squid, cooked with ginger and spring onion	15.40

Fish

Note: Although we have made every attempt to remove all the bones from the fish, small bones may still present. Please eat with caution.

<input type="checkbox"/> 16a	Sweet & Sour Whole Seabass (Battered)	30.00
<input type="checkbox"/> 16b	Steamed Sea Bass (Whole) with spring onion	28.00
<input type="checkbox"/> 17	Grilled Sea Bass Fillet with Parsley	16.00
<input type="checkbox"/> 18	Grilled Miso Sea Bass Fillet seabass fillet marinated with miso Japanese paste	16.00

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Duck

<input type="checkbox"/> 19	Crispy Duck served with scallion, cucumber & hoi sin sauce	Quarter (6 pancakes)	16.80
<input type="checkbox"/> 19a	Extra : Pancake (pack of 6)	each set £1.50	<input type="checkbox"/> Lettuce each 30p
<input type="checkbox"/> 19b	Crispy Duck Salad Marinated crispy duck with hoi sin sauce on green salad & seasonal fruit		15.60
<input type="checkbox"/> 20	Crispy Mock Duck 🌱 served with scallion, cucumber, pancake & hoi sin sauce		15.60
<input type="checkbox"/> 21	“Pei Pai” Duck fried roasted duck with plum sauce		14.50

Other Main Dishes

Sweet & Sour

Battered, stir fired with sweet & sour sauce

<input type="checkbox"/> 22a	Chicken	10.90
<input type="checkbox"/> 22b	Pork	11.20
<input type="checkbox"/> 22c	Prawn	13.10
<input type="checkbox"/> 22d	Tofu 🌱	10.30
<input type="checkbox"/> 22e	Mock Chicken 🌱	11.20

Black Bean Chilli Sauce🍤

Stir fried with slightly chilli black bean sauce

<input type="checkbox"/> 23a	Chicken	10.90
<input type="checkbox"/> 23b	Beef	11.30
<input type="checkbox"/> 23c	Prawn	13.10
<input type="checkbox"/> 23d	Mock Chicken 🌱	11.20
<input type="checkbox"/> 23e	Tofu 🌱	10.30

Spicy & Sichuan 🍤🍤🍤

Stir fried with slightly sweet & chilli sauce

<input type="checkbox"/> 24a	Chicken	10.90
<input type="checkbox"/> 24b	Prawn	13.10
<input type="checkbox"/> 24c	Mock Chicken 🌱	11.20
<input type="checkbox"/> 24d	Tofu 🌱	10.30

Ginger & Spring Onion

<input type="checkbox"/> 25a	Chicken	10.90
<input type="checkbox"/> 25b	Beef	11.30
<input type="checkbox"/> 25c	Prawns	13.10
<input type="checkbox"/> 25d	Mock Chicken 🌱	11.20

Dry Chilli 🍤🍤🍤

A traditional Szechuan spicy dry dish
with red chilli

<input type="checkbox"/> 26a	Chicken	11.50
<input type="checkbox"/> 26b	Prawns	13.10
<input type="checkbox"/> 26c	Mock Chicken 🌱	11.20

Other Main Dishes

<input type="checkbox"/> 33a	Fillet Steak in Fruity Sauce	14.60
<input type="checkbox"/> 33b	Fillet Steak in Black Pepper Sauce	14.60
<input type="checkbox"/> 34	Quick Stir Fried Lamb with Ginger & Spring Onion	12.10
<input type="checkbox"/> 35	Crispy Chilli Beef in Bird’s Nest 🍤	12.00
<input type="checkbox"/> 36	Beef with Broccoli in Oyster Sauce	11.50
<input type="checkbox"/> 37	Lemon Chicken	11.20

Mushroom Dishes

<input type="checkbox"/> 37a	Stir Fried Chicken with Fresh Mushroom	10.90
<input type="checkbox"/> 37b	Stir Fried Beef with Fresh Mushroom	11.30
<input type="checkbox"/> 37c	Stir Fried Prawn with Fresh Mushroom	13.10

Sha Cha (with Peanut)

Stir fried with slightly spicy satay sauce

<input type="checkbox"/> 27a	Chicken	10.90
<input type="checkbox"/> 27b	Beef	11.30

Green Curry 🍤

<input type="checkbox"/> 28a	Chicken	10.90
<input type="checkbox"/> 28b	Beef	11.20
<input type="checkbox"/> 28c	Prawns	13.10
<input type="checkbox"/> 28d	Vegetables 🌱	10.70

Kung Po 🍤🍤

Stir fried with sweet & spicy sauce (Battered)

<input type="checkbox"/> 29a	Chicken	11.70
<input type="checkbox"/> 29b	Prawn	13.90

Honey & Chilli 🍤🍤

Stir fried with honey & chilli sauce (Battered)

<input type="checkbox"/> 30a	Chicken	12.30
<input type="checkbox"/> 30b	Beef	12.90
<input type="checkbox"/> 30c	Pork	12.40
<input type="checkbox"/> 30d	Prawn	13.90

Chinese Curry 🍤

<input type="checkbox"/> 31a	Chicken	11.00
<input type="checkbox"/> 31b	Beef	11.30
<input type="checkbox"/> 31c	Mixed Meat	12.90

Cashew Nut & Yellow Bean Sauce

<input type="checkbox"/> 32a	Chicken	11.70
<input type="checkbox"/> 32b	Prawn	13.40
<input type="checkbox"/> 32c	Mock Chicken 🌱	11.70

102-104 Kew Road, Richmond, Surrey TW9 2PQ

Tel 020 8940 9044

www.fourregionsrestaurant.co.uk

Vegetable

<input type="checkbox"/> 37d	Sichuan Braised Egg Plant with Garlic & Chilli Sauce 🍤 braised spicy egg plant with minced chicken & prawn in pot	10.30
<input type="checkbox"/> 38	Chilli French Beans 🍤🌱 with preserved mustard green	9.80
<input type="checkbox"/> 38a	Mapo Tofu 🍤🍤 sliced beef with braised tofu in chilli sauce	10.30
<input type="checkbox"/> 38b	Vegetarian Mapo Tofu 🌱🍤🍤 braised tofu in chilli sauce	10.30
<input type="checkbox"/> 39	Pak Choi with Garlic 🌱	9.80
<input type="checkbox"/> 40	Braised Aubergine in Black Bean Chilli Sauce 🍤🌱	9.80
<input type="checkbox"/> 40a	Tofu, Aubergine and Japanese Mushroom Pot 🍤🌱	10.30
<input type="checkbox"/> 41	Broccoli with Garlic and Ginger 🌱	9.80
<input type="checkbox"/> 42	Mixed Vegetables 🌱 Chinese cabbage, French beans, snow peas, carrot and chayote stir fried with garlic	9.80
<input type="checkbox"/> 43	Mixed Vegetables with Tofu 🌱	10.20

Rice

<input type="checkbox"/> 43a	Prawn Fried Rice with XO Sauce with prawn, carrot, sweet corn	15.00
<input type="checkbox"/> 43b	Singapore Fried Rice with shrimp, chicken, egg & curry powder 🍤🍤	8.60
<input type="checkbox"/> 43c	Special Fried Rice with diced chicken and shrimp	8.60
<input type="checkbox"/> 44	Vegetable Fried Rice 🌱	6.60
<input type="checkbox"/> 45	Egg Fried Rice	6.00
<input type="checkbox"/> 46	Jasmine Steamed Rice 🌱	5.00

Noodle

<input type="checkbox"/> 47a	Beef Ho Fun beef slices stir fried with soft rice noodles, beansprouts and spring onion	13.00
<input type="checkbox"/> 47	Singapore Fried Vermicelli 🍤🍤 vermicelli fried with shrimps, sliced chicken, egg and curry powder	10.50
<input type="checkbox"/> 48	Vegetarian Singapore Fried Vermicelli 🌱🍤🍤	9.40
<input type="checkbox"/> 49	Stir-Fry Chicken Noodle “Chow Mein”	9.70
<input type="checkbox"/> 50	Stir-Fry Prawn Noodle “Chow Mein”	12.20
<input type="checkbox"/> 51	Noodle with Beansprouts & Spring Onions 🌱	7.40
<input type="checkbox"/> 52	House Noodle “Chow Mein” stir fried prawns, chicken & beef	11.90
<input type="checkbox"/> 53	Mix Vegetable “Chow Mein” 🌱	9.50
<input type="checkbox"/> 54	Stir-Fry Chicken Udon Noodles	10.20
<input type="checkbox"/> 55	Stir-Fry Beef Udon Noodles	10.20
<input type="checkbox"/> 56	Stir-Fry Prawns Udon Noodles	12.60
<input type="checkbox"/> 57	Stir-Fry XO Udon Noodles with Prawns	15.00

House Meal Set £23.99 per head (minimum for 2 people)

Spring Rolls
* * * * *
Beef with Black Bean Sauce
Sweet & Sour Chicken
Special Fried Rice

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Club Meal Set £33.99 per head (minimum for 2 people)

Combination of 5 Chef Choice of Starters
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Crispy Aromatic Duck
* * * * *
Kung Po Chicken
Stir Fried Beef with Fresh Mushroom
Prawn with Ginger and Spring Onion
Mixed Vegetable
Special Fried Rice

Hot Plate Extra Charge at £2.00. Carry bag and take away box charge at 20p each.
There will be 12.5% optional service charge added to your bill. Prices include VAT at the current rate.

ALLERGIES AND INTOLERANCES

We have dish content information, including the 14 main allergen groups, available for your information. While every care is taken, we cannot guarantee any products are free from genetically modified ingredients, nuts, nuts derivatives. If you would like more information, please ask a member of the team.

Please note:

Whilst we take care to remove any small bones or shells from our dishes, there is a small chance that some may remain. Shrimp is a common ingredient used in many forms in Asian cooking.

🌱 = Suitable for vegans All dishes and prices above are subject to availability.

(Vegetarian chicken is made of soya and gluten free)

07.2025

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TEA ♦ COFFEE

Liqueur Coffee	A choice of Whisky, Bailey's, Tia Maria or Kahlua	7.00	<input type="checkbox"/>
Americano		2.80	<input type="checkbox"/>
Espresso	(s) 1.80 <input type="checkbox"/> (d) 2.50 <input type="checkbox"/>		

Tea (per person)	Unlimited Refill	per cup
Jasmine flower tea	茉莉香片	2.50 <input type="checkbox"/>
Green tea	火點綠茶	2.50 <input type="checkbox"/>
Ginseng oolong	人參烏龍	2.50 <input type="checkbox"/>
Peppermint pleasure	薄荷香茶	2.50 <input type="checkbox"/>
Citrus ginger	柑橘薑茶	2.50 <input type="checkbox"/>

FRUIT JUICES

Orange Juice	3.50 <input type="checkbox"/>	Apple Juice	3.50 <input type="checkbox"/>
Cranberry Juice	3.50 <input type="checkbox"/>	Guava Juice	3.50 <input type="checkbox"/>
Passion Fruit Juice	3.50 <input type="checkbox"/>	Pineapple Juice	3.50 <input type="checkbox"/>
Lychee Juice	3.50 <input type="checkbox"/>	Mango Juice	3.50 <input type="checkbox"/>

SOFT DRINKS

Elderflower Sparkle Presse		3.90 <input type="checkbox"/>
Ginger Beer Sparkling		3.90 <input type="checkbox"/>
Coke/Coke Zero/Lemonade		3.30 <input type="checkbox"/>
Tonic/Soda Water		3.00 <input type="checkbox"/>
Water Still/Sparkling	750ml	4.95 <input type="checkbox"/>
	375ml	2.95 <input type="checkbox"/>

BEER

Tsingtao	China 4.7%	316ml	5.50 <input type="checkbox"/>
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DRAFT BEER

Tiger, Singapore	4.7%	half pint	3.80 <input type="checkbox"/>	pint	6.90 <input type="checkbox"/>
Asahi Japan	5%	half pint	3.90 <input type="checkbox"/>	pint	7.00 <input type="checkbox"/>

SUGGESTED AFTER-DINNER COCKTAILS

Amaretto Sour	amaretto, egg white, fresh lime juice	9.00 <input type="checkbox"/>
Espresso Martini	espresso, Kahlua, vodka	9.00 <input type="checkbox"/>
Bailey Crash	bailey, tia maria, milk	8.90 <input type="checkbox"/>
Monkey Brain	archers, bailey, grenadine	6.80 <input type="checkbox"/>
After Eight	bailey, cream de mento, kahlua	8.90 <input type="checkbox"/>
Limoncello Martini	limoncello, vodka, lemon juice	8.90 <input type="checkbox"/>
B52	kahlua, baileys, grand mariner	6.80 <input type="checkbox"/>

BUBBLES

9.00

<input type="checkbox"/> Kir Royale	Creme de cassis topped with champagne
<input type="checkbox"/> Aperol Spritz	Aperol, prosecco and soda water
<input type="checkbox"/> Bellini	Raspberry, strawberry, Passion fruit, Peach or Lychee topped with Sparkling wine

FOUR REGIONS COCKTAILS

9.50

- ☐ **Four Regions**
Hedrink gin, lychee puree, passion fruit juice, ginger and lemon grass
- ☐ **Hakka Garden**
Grey Goose Vodka, lychee sake, lychee liqueur, passion fruit puree, lychee juice, lime and coconut milk
- ☐ **Plum Season**
Tanqueray Gin, plum wine, lemon juice & syrup
- ☐ **Bangkok Mojito**
White rum, passion fruit, guava juice, pineapple juice, lime, sugar & soda water
- ☐ **Peach Blessum Romance**
Grey Goose Vodka, peach liqueur, peach syrup, lemon juice

MARTINI COCKTAILS

9.00

- ☐ **Gin Martini**
Tanqueray Gin, stirred with Dry Vermouth and garnished with olives
- ☐ **Vodka Martini**
Grey Goose Vodka, stirred with Dry Vermouth and garnished with olives
- ☐ **French Martini**
Vodka, Chambord, pineapple juice and a twist of lemon
- ☐ **Lychee Martini**
Vodka, lychee liqueur, lychee juice and lemon juice
- ☐ **Porn Star Martini**
Vanilla vodka, loads of fresh passion-fruit, passion fruit liqueur, passion fruit syrup, pineapple juice and lime w/a side of prosecco
- ☐ **Espresso Martini**
vodka, coffee liqueur & espresso

BLOODY

9.00

- ☐ **Bloody Mary**
Vodka, Tomato juice, Worcestershire sauce, Tabasco, Sea-salt, Celery salt, pepper and fresh lemon juice

THE CLASSIC

9.00

- ☐ **Strawberry Daiquiri**
White rum, fresh strawberries, lime juice, simple syrup
- ☐ **Mojito**
White rum, fresh mint, lime juice and soda water
- ☐ **Cosmopolitan**
Vodka, Cointreau, cranberry juice and fresh lime juice
- ☐ **Margarita**
Tequila, Cointreau and lime juice
- ☐ **Pina Colada**
Rum, coconut milk, and pineapple juice
- ☐ **Whisky Sour**
Bourbon whisky, fresh lemon juice, syrup, bitters and egg white
- ☐ **Singapore Sling**
Gin, Cherry Brandy, Benedictine, lemon juice, Grenadine, pineapple juice and Tonic Water
- ☐ **Long Island Ice Tea**
Vodka, Gin, Rum, Tequila, Cointreau, lemon, and syrup, topped with coke
- ☐ **Sex on the Beach**
Peach Schnapps, Vodka, orange juice and cranberry juice
- ☐ **Mai Tai**
Rum, Grand Marnier, fresh lime juice, Orgeat syrup, orange juice and pineapple juice
- ☐ **Old Fashion**
Bourbon Whisky, sugar syrup and bitter stirred over ice
Tanqueray Gin, Campari and Sweet Vermouth garnished with twist of orange
- ☐ **Amaretto Sour**
Amaretto, fresh lemon juice, syrup, bitters and egg white
- ☐ **White Russian**
Vodka, coffee liqueur, cream

MOCKTAILS ALCOHOL FREE

7.00

- ☐ **Lychee Crush**
Lychee fruit, lychee juice and grenadine
- ☐ **Virgin Mojito**
Apple juice, fresh mint and lime juice
- ☐ **Smooth Peach**
Peach and apple juice and grenadine
- ☐ **Virgin Mary**
Tomato juice, Worcestershire sauce, Tabasco, Sea-salt, Celery salt, pepper and fresh lemon juice

WHITE WINES

Light & Crispy	175ml	250ml	Bottle
Sauvignon Blanc	5.95 <input type="checkbox"/>	7.95 <input type="checkbox"/>	23.00 <input type="checkbox"/>
Aquiline, South Africa Bright lemongrass and crisp green apple aromas lead to a lively and refreshing palate with subtle mineral undertones and a clean, pleasant finish.			
Pinot Grigio	6.90 <input type="checkbox"/>	9.20 <input type="checkbox"/>	26.50 <input type="checkbox"/>
Mirabello Pinot Grigio DOC Delle Venezie, Italy Delicate pear and citrus notes combine in a light, balanced palate, offering a delightfully easy-drinking experience.			

Picpoul de Pinet	Cave de l'Ormarine, France	29.50 <input type="checkbox"/>
Distinct lemon and green apple flavours mingle with unique minerality, delivering a crisp, well-structured wine.		

Chenin Blanc	Percheron, WO Coastal Region, South Africa	27.50 <input type="checkbox"/>
Elegantly blends abundant floral notes with ripe fruit flavors, presenting a full-bodied, rounded palate with clear layers.		

Aromatic & Smooth	175ml	250ml	Bottle
Viognier	7.50 <input type="checkbox"/>	10.05 <input type="checkbox"/>	30.50 <input type="checkbox"/>
Domaine Mas Bahourat Parcelle de Viognier Vieilles Vignes IGP, France Intense aromas of peach and almond lead to a silky, full-bodied wine with distinct layers and a lingering finish.			

Sauvignon Blanc	7.95 <input type="checkbox"/>	10.55 <input type="checkbox"/>	30.95 <input type="checkbox"/>
The Cloud Factory, New Zealand A fusion of tropical fruit and fresh grassy notes, boasting bright acidity and a crisp, balanced palate.			

Elegant & Mineral	Bottle
Chablis Domaine de la Motte, France	42.95 <input type="checkbox"/>
Classic minerality combined with fresh lime aromas creates a layered and elegantly textured wine.	

Sancerre	Domaine Michel Girard, France	45.95 <input type="checkbox"/>
Crisp and dry with citrus, green apple and a clean mineral finish.		

ROSÉ WINES

Pinot Grigio Rosé	175ml	250ml	Bottle
Mirabello, Italy	6.35 <input type="checkbox"/>	8.65 <input type="checkbox"/>	24.50 <input type="checkbox"/>
Delicate red fruit aromas create a light, fresh palate with charming fruity sweetness.			

Côtes de Provence Rosé (Organic)	32.95 <input type="checkbox"/>
Domaine de la Vieille Tour, France A harmonious blend of floral and red berry notes, rich yet crisp with a refreshing finish.	

RED WINES

Fruity & Soft	175ml	250ml	Bottle
Merlot Tierra Alta, Chile	6.05 <input type="checkbox"/>	8.15 <input type="checkbox"/>	23.95 <input type="checkbox"/>
Soft and smooth with ripe plum, black cherry and a hint of chocolate.			

Montepulciano	Convivide, Italy	6.55 <input type="checkbox"/>	9.25 <input type="checkbox"/>	26.00 <input type="checkbox"/>
Red fruit aromas intertwined with spice notes, medium-bodied with soft tannins and balanced structure.				

Dom Bahourat Merlot	France	29.50 <input type="checkbox"/>
Rich aromas of blackberry and cherry complement a smooth, rounded body with a warm, gentle finish.		

Spicy & Rich	175ml	250ml	Bottle
Shiraz	Soldier's Block, Australia		27.50 <input type="checkbox"/>
Powerful blackberry and black pepper aromas with refined tannins, offering complexity and a lasting finish.			

Malbec	Nieto Malbec Mendoza, Argentina	7.95 <input type="checkbox"/>	10.95 <input type="checkbox"/>	29.95 <input type="checkbox"/>
Intense black fruit combined with silky chocolate notes, delivering a full-bodied, enduring palate.				

Aged & Complex	Bottle
Côtes du Rhône Domaine Boutinot 'Les Coteaux', France	30.50 <input type="checkbox"/>
Smooth and fruity with plum, raspberry, and a hint of spice.	

Rioja	Vega del Rayo Reserva, Spain	32.00 <input type="checkbox"/>
Mature red fruit and oak aromas harmonize with firm tannins, producing a complex, long-lasting finish.		

Pinot Noir	Bouchard Aîné & Fils, France	33.00 <input type="checkbox"/>
Bright and vibrant with aromas of red cherry, cranberry and rose petals. A silky texture and fresh acidity bring elegance to this light-bodied red.		

Legende Médoc	France	45.95 <input type="checkbox"/>
Rich aromas of leather, tobacco and spices, with a full-bodied, layered palate and excellent aging potential.		

CHAMPAGNE & SPARKLING WINES

Lunetta Prosecco Spumante Brut,	175ml	Bottle
Prosecco DOC	7.20 <input type="checkbox"/>	27.50 <input type="checkbox"/>
Italy Delicate and persistent bubbles carry aromas of green apple and pear, delivering a crisp and joyful		

Champagne Ch. de L'Auche Brut Sélection	11.95 <input type="checkbox"/>	46.95 <input type="checkbox"/>
France Elegant and lively, with fine bubbles and notes of crisp green apple, lemon zest, and light brioche. A refreshing and stylish aperitif.		

Moët & Chandon Brut Impérial	Champagne France	82.95 <input type="checkbox"/>
Iconic and refined, showing aromas of orchard fruits, white flowers, and toasted brioche. Smooth and harmonious on the palate, with a long, graceful finish.		

Laurent-Perrier La Cuvée	Champagne France	83.95 <input type="checkbox"/>
A lighter, fresh and elegant style of Champagne. Subtle citrus, toast and spice are perfectly balanced in a structured fizz.		

Laurent-Perrier Cuvée Rosé Brut	Champagne France	125.00 <input type="checkbox"/>
A beautifully expressive rosé, bursting with fresh strawberries, raspberries, and a touch of red cherry. Silky texture and a refined, lingering finish.		

There will be 12.5% optional service charge added to your bill.
Prices include VAT at the current rate.