

Hakkasan

Corniche Road Emirates Palace Hotel · +97126907739 · Updated: Jan 14, 2026

[View online menu](#)



SUPREME 1

Hakkasan signature Peking duck

pancake, cucumber, spring onion

AVAILABLE OPTIONS

whole: \$688.00

half: \$388.00

with Kaviari caviar 30g (whole): \$1,388.00

with Kaviari caviar 30g (half): \$1,088.00

SOUP 3

Hot and sour soup with chicken

\$68.00

Crab and sweetcorn Supreme soup

\$78.00

King crab dumpling soup

\$128.00

sea urchin, saffron, dry scallop

DIM SUM 6

Supreme dim sum

\$145.00

har gau, Chilean seabass, abalone chicken shui mai, Wagyu beef black garlic

Vegan steamed dim sum

\$118.00

beetroot sweetcorn, morel mushroom, yambean peach gel, truffle eryngii mushroom

Premium dim sum

\$145.00

har gau, Chilean seabass, abalone chicken shui mai, lychee lobster, abalone puff, Wagyu beef truffle puff

Wagyu beef truffle puff

\$98.00

Shanghai chicken dumpling

\$88.00

Mooli puff

\$68.00

SALAD 3

Secret garden salad 'v' 'g'

\$90.00

nashi pear, heritage carrot, sakura cress, beetroot gel

Crispy duck salad

\$175.00

pomelo, pine nut and shallot

Alaskan king crab salad	\$298.00
yuzu pearl, mango, salmon roe, kumquat dressing	

SMALL EAT 8

Prawn fritter with truffle	\$118.00
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Soft shell crab with red chilli	\$128.00
curry leaf, chicken floss	

Jasmine tea smoked Wagyu beef ribs	\$175.00
Our Wagyu beef is slowly braised for four hours in aromatic spices. To complete the dish we wok-smoke the ribs over jasmine tea leaves which infuses the delicate, subtle tea flavour into the meat. This Hakkasan signature dish is tender, sweet and flavoursome	

Salt and pepper squid	\$88.00
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Charcoal grilled octopus	\$148.00
Szechuan sauce	

Stir-fry vegetable and mix nut lettuce wrap 'v'	\$78.00
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Stir-fry edamame	\$38.00
vegan XO sauce	

Crispy handmade tofu	\$78.00
seaweed, seven spice	

FISH / SEAFOOD 8

Charcoal grilled black cod	\$288.00
eight-treasure rice, black truffle	

Charcoal grilled Chilean seabass	\$268.00
Organic honey. Incorporating local honey from the bees kept on the grounds of the Emirates Palace hotel, and seabass that has been certified to the MSC Fisheries Standard to ensure the long-term stock of this species. A truly sustainable dish	

Charcoal grilled local grouper	\$178.00
cherry tomato, red chilli, aubergine	

Wok-fry tiger prawn	\$165.00
chilli, cashew nut	

Spicy curry prawn	\$175.00
lily bulb, almond	

Whole native lobster, crispy wonton noodle	\$368.00
royal supreme sauce	

Typhoon lobster	\$368.00
radish cake, garlic, dry chilli	

Wok-fry XO scallop	\$198.00
asparagus, ginkgo nut, water chestnut, macadamia	

POULTRY / MEAT 8

Sweet and sour chicken with pomegranate	\$118.00
Crispy chicken with dry chilli and almond	\$118.00
Roasted chicken in satay sauce	\$118.00
Pan-fry rib eye beef in Mongolian sauce	\$208.00
Stir-fry black pepper rib eye beef	\$218.00
Wagyu short rib	\$388.00
crispy cordyceps mushroom	
Charcoal grilled Japanese A5 Wagyu beef sirloin	\$788.00
black truffle honey sauce	
Szechuan stir-fry Lamb cannon	\$198.00
girolles mushroom, green chilli, lily bulb	

TOFU / VEGETABLE 6

Tofu, aubergine and shiitake mushroom claypot 'v'	\$88.00
chilli black bean sauce	
Autumn mushroom	\$88.00
water chestnut, shiitake mushroom powder	
Stir-fry baby broccoli and preserved olive 'v' 'g'	\$88.00
crispy seaweed	
Stir-fry black pepper soybean 'v'	\$78.00
Stir-fry sugar snap, cloud ear and ginger 'v' 'g'	\$78.00
Shanghai Pak choi 'v'	\$58.00
choice of oyster, ginger, garlic and soya sauce	

RICE / NOODLE 6

Edamame egg fried rice 'g'	\$58.00
Trio organic fried jasmine rice 'v' 'g'	\$78.00
Thai brown, red vita, riceberry	
Wagyu beef fried rice	\$118.00
Jasmine rice 'v' 'g'	\$20.00

Hakka hand pulled noodle 'v'	\$88.00
mushroom, bean sprout	
Singapore vermicelli	\$88.00
prawn, squid	

DRAGON 1

AED 498 per person; minimum of 2 guests. The enduring symbol of power, strength, vigilance and good luck

MAIN 4

Charcoal grilled Chilean seabass with organic honey
Wok-fry tiger prawn
chilli, cashew nut
Seasonal vegetables 'v'
Wagyu beef fried rice

DESSERT 1

Chef's slection

QILIN 1

AED 688 per person; minimum of 2 guests. A mythical, gentle creature, a symbol of wisdom, joy and celebration

PASSION 3

2.0	\$75.00
José Cuervo tradicional, lychee, coconut cream, lime, clarified	
Forget me not	\$75.00
mango infused Gin Mare, homemade black pepper liqueur, coconut soda	
Tangerine Shiso Collins	\$75.00
Roku gin, shiso bitter, tangerine pure, lemon, soda	

CAPTIVATION 3

Smoky Negroni	\$85.00
Tanjiku Japanese whisky, umeshu plum, Campari and Martini Rosso, smoke infused	
Deckside	\$195.00
Johnnie Walker Blue Label, honey choya, averna, absinthe mist	

The Eclipse	\$75.00
Bulleit bourbon, salor jerry spiced, aperol, lime	

ROMANCE 3

Wildflower	\$80.00
Hendricks gin, lychee, cucumber, basil, elderflower, ginger	
Pearl Sky	\$75.00
Hendrick's gin, Rhubarb liqueur, yuzu, blackberry, and lemon	
Yuzu Old Fashion	\$80.00
Bulleit Bourbon, Chocolate liqueur, yuzu and angostura bitters	

TRUST 3

Crystal Colada	\$80.00
Diplomatico mantuano, coconut cream, pineapple, supasawa, coconut milk, clarified	
Hakkatini	\$75.00
Grey goose L'orange vodka, campari, grand marnier, apple and grapefruit bitters	
Silk Road Margarita	\$80.00
Pistachio tequila, pineapple juice, cardamom, lime, agave	

FRUIT BLENDS 3

Kowloon Cooler	\$55.00
strawberries, raspberries, blackberries, lychee, apple cranberry and lemonade	
Coco Passion	\$55.00
passion fruit, almond, lime and coconut	
Yuzu Mandarin Mojito	\$55.00
mandarin sorbet, brown sugar, mint leaves, soda water	

NON-ALCOHOLIC COCKTAIL 3

Perfect Bloom	\$60.00
Lyre's london dry, elderflower, jalapeno bitter, pineapple, green apple	
Tropical Club	\$60.00
Lyre's Italian spritz, passionfruit juice, lemon	
Not a Bellini	\$85.00
Wild idol sparkling, passion fruit	

BEER 2

Kirin Ichiban, Japan 5%	\$42.00
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Tsingtao, China 4.8%

\$42.00

HOUSE SPIRITS 6

Ketel One Vodka 40%

\$50.00

Tanqueray Import Strength Gin 47.3%

\$50.00

Diplomático mantuano Rum 40%

\$50.00

José Cuervo Tradicional Reposado Tequila 38%

\$50.00

Bulleit Bourbon Whiskey 45%

\$50.00

Johnnie Walker Black Label 12 yrs Whisky 40%

\$50.00

APERITIFS 14

Antica Formula 16.5%

\$60.00

Aperol 11%

\$60.00

Campari 25%

\$60.00

Cynar 16.5%

\$55.00

Lillet Blanc 17%

\$50.00

Lillet Rose 17%

\$50.00

Lillet Rouge 17%

\$50.00

Martini Bianco 15%

\$50.00

Martini Extra Dry 15%

\$50.00

Martini Rosso 30%

\$50.00

Noilly Prat Dry 18%

\$50.00

Pernod 40%

\$50.00

Pimm's 25%

\$50.00

Ricard 45%

\$50.00

FRESH JUICES 3

Orange

\$35.00

Green Apple

\$35.00

Pineapple

\$35.00

SOFT DRINKS 3

Coca Cola	\$29.00
Coca Cola Zero	\$29.00
Sprite	\$29.00

WATER 2

Eira Still Water	\$40.00
Eira Sparkling Water	\$40.00

SPIRIT SELECTION 2

Del Maguey Vida 42%	\$45.00
Clase Azul 38%	\$575.00

VODKA 5

Cîroc 40%	\$65.00
Grey Goose 40%	\$60.00
Grey Goose le Citron 40%	\$80.00
Grey Goose l'Orange 40%	\$80.00
Grey Goose la Poire 40%	\$80.00

GIN 33

Aviation 42%	\$65.00
Bathtub 43.3%	\$60.00
Beefeater 24, 47%	\$60.00
Berkeley Square 40%	\$100.00
Bloom 40%	\$80.00
Bombay Sapphire 40%	\$60.00
Botanist 46%	\$60.00
Broker's 47%	\$60.00
Bull Dog 40%	\$60.00
Citadelle 44%	\$65.00

Diplôme 44%	\$65.00
Fifty Pounds 43.5%	\$60.00
Gin Mare 42.7%	\$60.00
Hayman's 40%	\$65.00
Hayman's Old Tom 40%	\$65.00
Hendrick's 42.4%	\$60.00
Jensen Old Tom 43%	\$65.00
Jodhpur Reserve 43%	\$65.00
Le Tribute 43%	\$65.00
Monkey 47, 47%	\$85.00
Stranger & Sons 42.8%	\$65.00
No. 3, 46%	\$90.00
Oxley 47%	\$95.00
Opihr 40%	\$60.00
Plymouth 41.2%	\$60.00
Portobello Road 42%	\$65.00
Roku 42%	\$75.00
Sacred Juniper 43.8%	\$110.00
Sipsmith 41.6%	\$65.00
Tanqueray Import Strength 47.3%	\$50.00
Tanqueray No Ten 47.3%	\$60.00
Whitley Neill 42%	\$50.00
William Chase Elegant Crisp 48%	\$75.00

RUM 2

Mount Gay Eclipse 40%	\$60.00
Plantation Grande Reserve 5 yrs 40%	\$50.00

SINGLE MALT 4

Auchentoshan 12 yrs 40%	\$75.00
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Auchentoshan 21 yrs 43%	\$195.00
Auchentoshan Three Wood 43%	\$85.00
Rosebank 1981, 25 yrs 61.4%	\$295.00

BAR FOOD 14

Supreme dim sum	\$145.00
har gau, Chilean seabass, abalone chicken shui mai, Wagyu beef black garlic	
Vegan steamed dim sum 'v'	\$118.00
beetroot sweetcorn, morel mushroom, yambean peach gel, truffle eryngii mushroom	
Premium dim sum	\$145.00
har gau, Chilean seabass, abalone chicken shui mai, lychee lobster, abalone puff, Wagyu beef truffle puff	
Fried dim sum	\$130.00
lychee lobster, abalone puff, Wagyu beef truffle puff	
Shanghai chicken dumpling	\$98.00
Mooli puff	\$68.00
Crispy duck salad with pomelo, pine nut and shallot	\$175.00
Prawn fritter with truffle	\$118.00
Soft shell crab with red chilli with curry leaf, chicken floss	\$128.00
Jasmine tea smoked Wagyu beef ribs	\$175.00
Salt and pepper squid	\$88.00
Charcoal grilled octopus with Szechuan sauce	\$148.00
Stir-fry vegetable and mix nut lettuce wrap 'v'	\$78.00
Stir-fry edamame with vegan XO sauce 'v'	\$38.00

CIGAR 1

Cigarillos	\$39.00
Medium to full bodied, cedar wood, cocoa and dried fruit	

COFFEE 6

Espresso	\$29.00
Double Espresso	\$34.00
Cappuccino	\$34.00

Caffè Latte	\$34.00
Hot Chocolate	\$34.00
Macchiato	\$34.00

LIQUEUR COFFEE 1

Irish Coffee	\$64.00
Jameson whiskey with coffee and cream	

CAVIAR 2

Louis XIII x Hakkasan's Sweet Caviar	\$1,888.00
exotic compote, passion fruit cream, coconut pearl A special version of Hakkasan's Sweet Caviar dessert, paired with two 15ml glasses of LOUIS XIII, served with a tableside ritual and a takeaway gift	

Louis XIII	AVAILABLE OPTIONS
Think A Century Ahead. Each Decanter Is The Life Achievement Of Generations Of Cellar Masters	15ml: \$900.00
	30ml: \$1,750.00

SWEET WINE 2

2019 Gewürztraminer Montes Curico Chile	\$86.00
NV Flolaris, Torres Penedes, Spain	\$100.00

BESPOKE TEA LISTING 1

Organic Oolong	\$34.00
Wuyi, China	

DIGESTIF 9

Antica Formula Carpano Vermouth 16.5%	\$59.00
Amaro Montenegro 23%	\$49.00
Aperol 11%	\$59.00
Averna 32%	\$49.00
Cynar 16.5%	\$49.00
Jägermeister 35%	\$57.00
Fernet Branca 39%	\$49.00
Pimm's Cup 25%	\$49.00
Limoncello 30%	\$49.00

LIQUEURS 9

Amaretto Disaronno 28%	\$49.00
Baileys 17%	\$49.00
Cointreau 40%	\$49.00
Drambuie 40%	\$49.00
Frangelico 20%	\$49.00
Grand Marnier Cordon Rouge 40%	\$49.00
Grand Marnier Centenaire 40%	\$128.00
Grand Marnier Cuvée du Cent Cinquantenaire 40%	\$211.00
Grand Marnier Quintessence 40%	\$689.00

CALVADOS 3

Boulard Extra Pays d'Auge 40%	\$443.00
Père Magloire VSOP 40%	\$47.00
Père Magloire XO 40%	\$87.00

GRAPPA 3

Gaja and Rey, Grappa di Chardonnay 45%	\$88.00
Julia Invecchiata 40%	\$47.00
Julia Superiore 40%	\$47.00

COGNAC 10

Courvoisier VSOP 40%	\$78.00
Courvoisier XO 40%	\$246.00
Hennessy VSOP 40%	\$72.00
Hennessy XO 40%	\$196.00
Hine VSOP 40%	\$55.00
Hine Antique XO 40%	\$227.00
Martell Cordon Bleu 40%	\$202.00
Martell XO 40%	\$202.00

Rémy Martin VSOP 40%	\$78.00
Rémy Martin XO 40%	\$208.00

ARMAGNAC 2

Clés des Ducs VSOP 40%	\$49.00
Chabot Extra Old 40%	\$295.00

FINE COGNAC 6

Hennessy Paradis 40%	\$590.00
Hennessy Richard 40%	\$2,460.00
L'Esprit de Courvoisier 42%	\$5,150.00
Martell Cohiba 43%	\$507.00
Martell l'Or 40%	\$2,460.00
Rémy Martin Louis XIII 40%	\$1,750.00

STEAMED 13

Gold leaf Har Gau	\$48.00
Chilean seabass dumpling	\$55.00
Scallop chicken shui mai	\$60.00
Szechuan style prawn wonton	\$50.00
Crabmeat scampi tail dumpling	\$45.00
Honey Wagyu beef bun	\$65.00
Black garlic Wagyu beef	\$45.00
Truffle seafood Xiao Long Bao	\$48.00
Cuttlefish dumpling	\$50.00
Beetroot sweetcorn dumpling 'v'	\$45.00
Eryngii mushroom dumpling 'v'	\$45.00
Yambean peach gel dumpling 'v'	\$45.00
XO Prawn cheung fun	\$48.00

FRIED AND BAKED 7

Lychee lobster yuzu pearl	\$65.00
Taro croquette 'v'	\$45.00
Abalone puff	\$55.00
Mooli puff 'v'	\$45.00
Wagyu beef truffle puff	\$65.00
Roasted duck pumpkin	\$48.00
Soft shell crab with mango	\$45.00

FRIDAY HAKKA NIGHT BRUNCH 2

free flow cocktails, sparkling, wine, beer and house spirits	\$488.00
3 hours; Beverage last order 10:45pm	
free flow Champagne, cocktails, wine, beer and house spirits	\$728.00
3 hours; Beverage last order 10:45pm	

STARTER 2

XO edamame 'v'	
Stir-fry roasted duck lettuce wrap	

COCKTAIL 2

Rojo	
Jose Cuervo traditional, Blackberry, Ginger ale	
Bloom	
Tito's vodka, Elderflower, Lychee	

CHAMPAGNE 1

Tattinger, Champagne, France	
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SPARKLING 1

Prosecco Villa Sandi "Il Fresco Rosé" Veneto, Italy	
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WINES 2

2020 Chenin Blanc 'Kleine Zalze', Stellenbosh, South Africa	
2020 Pinot Noir 'Leyda', Val de Leyda, Chile	

SPIRITS 5

Tanqueray Import Strength Gin	
Johnnie Walker Black Label 12 yrs Whisky	
Plantation Grande Reserve Rum 5 yrs	
José Cuervo Tradicional Reposado Tequila	
Tito's Vodka	

EXPLORATION: WINE BY THE GLASS 4

Viognier, Vedilhan Languedoc, France	\$80.00
Gewürztraminer, Vinai Alto-Adige, Italy	\$100.00
Altitudes, Ixsir Batroun, Lebanon	\$60.00
Chablis 'Les Chanoines', Laroche Burgundy, France	\$140.00

NIHONSHU: JAPANESE SAKE 15

Dassai 23, Junmai Daiginjo	\$2,500.00
Dassai 39, Junmai Daiginjo (300ml)	\$660.00
Kakurei Aoki, Junmai Daiginjo	\$2,200.00
Fuji Taikan, Junmai Daiginjo	\$1,500.00
Afuri, Kikkawa Junmai Ginjo	\$880.00
Rihaku 'Wandering Poet', Junmai Ginjo	\$520.00
Dassai 45, Junmai Daiginjo	\$1,000.00
Morishima, Junmai Ginjo	\$500.00
Kon Na Noruni, 'Full Moon'	\$680.00
Gekkeikan 'Horin', Junmai Daiginjo (300ml)	\$380.00
Rihaku 'Origin of Purity', Junmai Ginjo	\$720.00
Kanbara 'Bride of the Fox' Junmai Ginjo	\$900.00
Kiku Masamune Taru Zake, Junmai	\$550.00
Tentak 'Organic', Junmai	\$680.00
Asamai, Heavens Door Tokubetsu Junmai	\$600.00

CHAMPAGNE AND SPARKLING WINE 16

2014 Cristal, Louis Roederer Champagne	\$5,140.00
2013 Belle Époque, Perrier-Jouët Champagne	\$3,050.00
2012 Dom Pérignon Brut Champagne	\$4,000.00
NV Ace of Spades Gold, Armand de Brignac Champagne	\$5,140.00
NV Ruinart, Blanc de Blanc Champagne	\$2,900.00
2006 Dom Pérignon Rosé Champagne	\$6,000.00
NV Louis Roederer 'Collection 244', Brut Champagne	\$600.00
NV Perrier-Jouët Brut Champagne	\$600.00
NV Telmont Champagne	\$600.00
NV Laurent-Perrier Brut Rosé Champagne	\$1,295.00
NV Bollinger Rosé Champagne	\$1,440.00
NV Perrier-Jouët Brut Rosé Champagne	\$890.00
2010 Hennessey, Brut Sussex, England	\$740.00
NV Classic Cuvee, Nyetimber Sussex, England	\$880.00
NV Cuvée Prestige, Ca'del Bosco Franciacorta, Italy	\$930.00
2015 Altamasi, Millesimato Brut Trentino-Alto Adige, Italy	\$450.00

BURGUNDY: THE ORIGINAL CHARDONNAY 10

2021 Les Chanoines, Laroche Chablis	\$560.00
2021 Louis Jadot 'Les Petites Pierres' Pouilly-Fuisse	\$920.00
2019 Clos des Quarts, Chateau des Quarts Pouilly-Fuisse	\$1,600.00
2019 Jean-Paul & Benoit Droin 1er Cru 'Montee de Tonnerre' Chablis	\$1,600.00
2018 William Fèvre 1er Cru 'Montmains' Chablis	\$1,250.00
2016 Jacques Prieur 1er Cru 'Clos de la Feguine' Beaune	\$1,800.00
2017 Jacques Prieur 1er Cru 'Champs-Pimont' Beaune	\$1,400.00
2018 Olivier Leflaive 1er Cru 'Pucelles' Puligny-Montrachet	\$3,900.00
2017 Amiot Guy 1er Cru 'Les Champs Gains' Chassagne-Montrachet	\$2,400.00
2019 William Fèvre, Grand Cru Bougros-Chablis	\$1,600.00

FRANCE REGIONAL 15

2021 Silex, Philippe Girard Sancerre, Loire	\$560.00
2020 Ladoucette Pouilly-Fumé, Loire	\$800.00
2019 Serge Dagueneau Pouilly-Fumé, Loire	\$660.00
2018 Buisson-Renard, Didier Dagueneau Pouilly-Fumé, Loire	\$2,400.00
2017 Coulée de Serrant, Nicolas Joly Savennières, Loire	\$1,535.00
2019 Sylvaner Réserve, Weinbach Haut-Rhin, Alsace	\$655.00
2011 Riesling 'Sable et Galets', Cave de Turckheim Haut-Rhin (magnum)	\$1,055.00
2020 Riesling 'Roche Calcaire', Zind Humbrecht Turckheim	\$900.00
2020 Pinot Gris, Hugel Haut-Rhin	\$535.00
2020 Gewürztraminer 'Sables et Galets', Cave de Turckheim Haut-Rhin, Alsace	\$600.00
2021 Les Chaillets, Yves Cuilleron Condrieu	\$1,100.00
2020 Domaine des Senechaux Châteauneuf-du-Pape, Rhone	\$880.00
2021 Picpoul de Pinet, Cave de l'Ormarine Languedoc	\$390.00
2022 Viognier, Domaine de Vedilhan Languedoc	\$330.00
2018 Viognier 'Chimère', Château Fabre Gasparets Languedoc	\$880.00

GERMANY 3

2021 Riesling 'Unplugged', Tesch Nahe, Germany	\$330.00
2020 Kabinett, Schloss Vollrads Rheingau, Germany	\$495.00
2020 Riesling Auslese 'Goldkapsel', Bernkasteler Lay, Joh. Jos. Prüm	\$1,600.00

AUSTRIA 1

2021 Grüner Veltliner 'New Chapter', Markus and Lenz Traisental	\$660.00
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ITALY 8

2021 Roero Arneis 'Alasia' Araldica Piemont	\$350.00
2020 Riesling 'Castel Ringberg', Elena Walch Alto-Adige	\$580.00
2021 Soave Classico 'Le Volpare', Tommasi Veneto	\$350.00
2021 Gewürztraminer, Kettmeir Alto-Adige	\$480.00
2021 Gewürztraminer, Alois Lageder Alto-Adige	\$520.00

2021 Gewürztraminer, Vinai Alto-Adige	\$400.00
2021 Castello della Sala, Antinori Umbria	\$2,200.00
2015 Chardonnay 'Löwengang', Alois Lageder Alto-Adige	\$3,900.00

SPAIN 6

2021 Verdejo, K Naia Rueda	\$390.00
2021 Albariño 'Etiqueta Ambar' Granbazán Rías Baixas	\$580.00
2021 Viña Esmeralda, Torres Penedès	\$280.00
2021 Verdejo, Diez Siglos Rueda	\$410.00
2020 Viura - Malvasia 'Bilbainas', Vina Pomal Rioja	\$420.00
2021 Viura, Valenciso Rioja	\$620.00

UNITED STATES 2

2020 Chardonnay, Cakebread Cellars Napa Valley, California	\$1,250.00
2020 Chardonnay, Kistler Sonoma Mountains	\$1,800.00

CHILE 3

2021 Gewürztraminer, Adobe Rapel	\$360.00
2021 Sauvignon Blanc 'Corralillo', Matetic Vineyard Maipo Valley	\$390.00
2019 Chardonnay 'Cuvée Alexandre', Lapostolle Casablanca	\$520.00

ARGENTINA 3

2021 Torrontés 'Serie A', Zuccardi Salta	\$360.00
2019 Chardonnay 'Vista Flores', Cadus Uco Valley	\$560.00
2017 Chardonnay 'White Bones' Catena Zapata Mendoza	\$1,750.00

SOUTH AFRICA 4

2020 Sauvignon Blanc blend 'Circle of Life', Waterkloof Stellenbosch	\$535.00
2021 Chenin Blanc 'Old Vine Reserve', Ken Forrester Stellenbosch	\$355.00
2019 Chardonnay 'Méthode Ancienne', Springfield Robertson	\$965.00
2020 Chenin Blanc reserve, Kleine Zalze Stellenbosch	\$400.00

AUSTRALIA 4

2022 Riesling 'Springvale', Grosset Clare Valley, South Australia	\$690.00
2021 Viognier 'Y series', Yalumba South Australia	\$390.00
2011 Semillon 'Johnno's', Tyrrell's Hunter Valley, New South Wales	\$1,200.00
2019 Chardonnay 'Max', Penfolds Adelaide Hills, S. Australia	\$880.00

NEW ZEALAND 4

2022 Sauvignon Blanc 'Te Muna Road', Craggy Range Martinborough	\$660.00
2022 Wild Sauvignon, Greywacke Marlborough	\$750.00
2020 Chardonnay, Mills Reef Hawkes Bay	\$460.00
2020 Chardonnay 'Kidnappers' Craggy Range Hawkes Bay	\$650.00

ROSE 6

2022 'M' Minuty, Château de Minuty Provence, France	\$420.00
2021 Marie-Christine, l'Aumerade Provence, France	\$380.00
2021 Whispering Angel, Château d'Esclans Provence, France	\$655.00
2018 Rimauresq Côtes de Provence, France	\$475.00
2020 Château de Selle, Domaines Ott Côtes de Provence, France	\$925.00
2018 Aromatic, Bruno Andreau Languedoc, France	\$280.00

ORANGE 2

2021 Kakhuri No.8, Teliani Valley Kakheti, Georgia	\$350.00
2012 Friulano 'Jakot', Dario Prinčič Friuli, Italy	\$1,240.00

BURGUNDY 14

2020 Laforêt, Joseph Drouhin Bourgogne	\$380.00
the original Pinot Noir Where every village, 'lieu-dit' and cru is different	
2018 Domaine Francois Mikulski Monthelie	\$1,800.00
2018 Faiveley, 1er Cru 'Les Cazetiers' Gevrey-Chambertin	\$2,800.00
2018 Vougeraie, 1er Cru 'Les Evocelles' Gevrey-Chambertin	\$2,400.00
2018 Perrot-Minot, 1er Cru 'La Rue de Vergy' Morey-St-Denis	\$2,900.00
2018 Vougeraie, 1er Cru 'Clos de Thorey' Monopole Nuits-St-Georges	\$2,600.00

2017 Perdrix, 1er Cru 'Les Terres Blanches' Nuits-St-Georges	\$2,200.00
2018 Mischief & Mayhem, 1er Cru 'Les Caillettes' Aloxe-Corton	\$2,600.00
2017 Jacques Prieur, 1er Cru 'Les Charmots' Pommard	\$2,850.00
2018 Olivier Leflaive, 1er Cru 'Epenots' Pommard	\$3,200.00
2016 Ponsot, 1er Cru 'Cuvee des Alouette' Pommard	\$3,500.00
2017 Marquis d'Angerville, 1er Cru 'Clos des Angles' Volnay	\$2,600.00
2016 Domaine Jacques Prieur, Grand Cru Clos de Vougeot	\$4,500.00
2000 Domaine de la Romanée-Conti, Grand Cru Romanée-St-Vivant	\$5,600.00

BORDEAUX 15

2015 Lafite Rothschild, 1er Cru Classé Pauillac	\$20,000.00
2010 Mouton-Rothschild, 1er Cru Classé Pauillac	\$25,000.00
2001 Latour, 1er Cru Classé Pauillac (magnum)	\$36,000.00
2005 Pichon Longueville Comtesse de Lalande, 2ème Cru Classé Pauillac	\$5,600.00
2010 Lynch-Bages, 5ème Cru Classé Pauillac	\$5,600.00
2010 Léoville Barton, 2ème Cru Classé Saint-Julien	\$5,500.00
1975 Ducru-Beaucaillou, 2ème Cru Classé Saint-Julien	\$8,000.00
2004 Palmer, 3ème Cru Classé Margaux	\$10,350.00
2018 Talbot, 4ème Cru Classé Saint-Julien	\$2,900.00
2010 Sociando-Mallet Haut-Médoc	\$2,800.00
1985 Pétrus Pomerol	\$49,000.00
1999 Trotanoy Pomerol	\$6,995.00
1995 Cheval Blanc, 1er Grand Cru Classé B Saint-Émilion	\$19,210.00
2006 Troplong Mondot, 1er Grand Cru Classé B Saint-Émilion	\$4,210.00
2015 Valandraud, Grand Cru Classé Saint-Émilion	\$3,800.00

HUNGARY 1

2019 Pinot Noir '777', Kovács Nimród Eger	\$650.00
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LEBANON 2

2015 Grand Reserve, Ixsir	\$610.00
2015 Chateau Musar	\$1,200.00
ENGLAND 1	
2017 Pinot Noir, Sharpham Devon	\$650.00
CHINA 1	
2015 Changyu-Moser XV Ningxia	\$1,200.00
MEDITATION: SWEET WINE 10	
2022 Alasia, Araldica Moscato d'Asti	\$300.00
1998 Château d'Yquem, 1er Cru Classé Supérieur Sauternes, France	\$9,900.00
2016 Château d'Armajan des Ormes Sauternes, France	\$440.00
2013 Domaine Pithon-Paillé 'Quarts-de-Chaume', Grand Cru Loire, France	\$880.00
2020 Gewürztraminer 'Late Harvest', Montes Curico Valley, Chile	\$305.00
2019 Passito di Noto, Planeta Sicily, Italy	\$670.00
2011 Moscatel, Gran Feudo Navarra, Spain	\$380.00
1970 Warre's Douro, Portugal	\$2,715.00
NV Moscatel de Alejandría 'Floralis', Torres Penedes, Spain	\$380.00
2013 Muscat de Beauges-de-Venise, Paul Jaboulet Aîné Rhône, France	\$425.00