

PHOENIX  
INDIAN  
RESTAURANT



Displayed prices are subject to the prevailing  
GST and a 2% service charge

## VEGETARIAN SOUPS

### **Tomato Soup** \$5.50

Creamy tomato soup with a touch of Indian spices.

### **Mulligatawny Soup** \$5.50

Comforting and aromatic lentil soup with Indian spices

### **Mushroom Soup** \$5.50

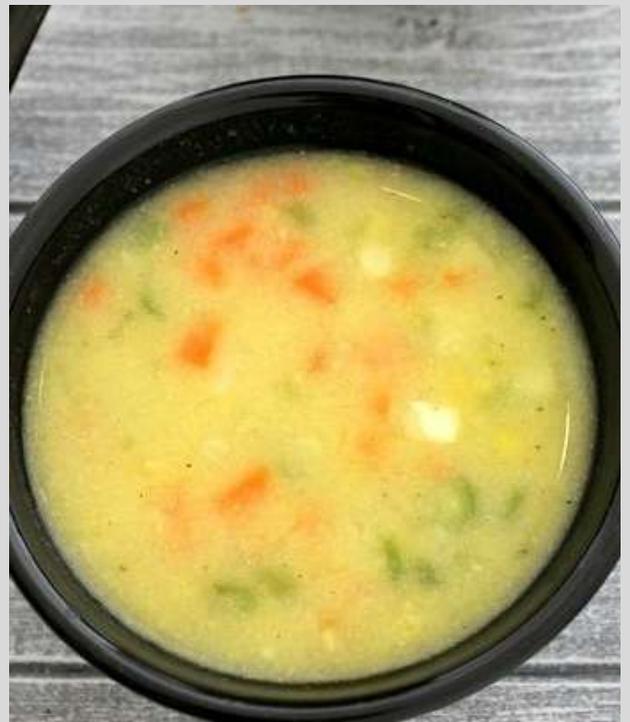
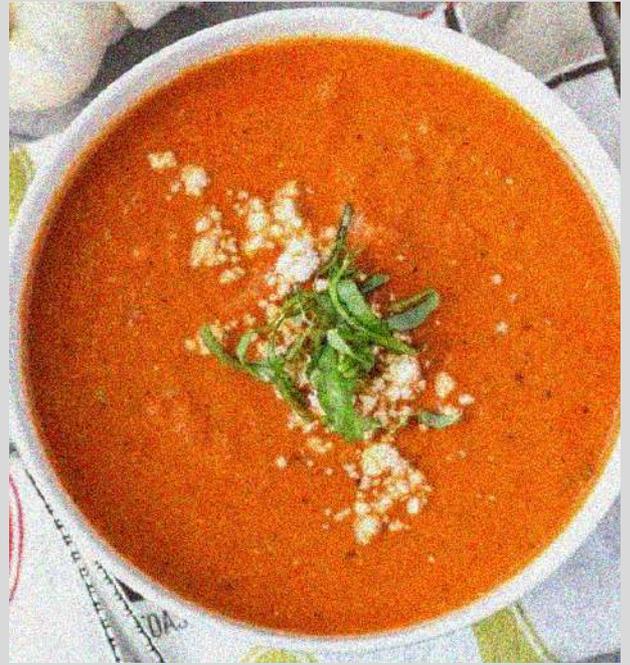
Creamy mushroom soup prepared using cream and milk as key ingredients

### **Hot & Sour Soup** \$5.50

Zesty and spicy soup with mixed vegetables & crushed pepper

### **Sweet Corn Soup** \$5.50

Creamy soup made with sweet corn kernels and vegetables



## NON-VEGETARIAN SOUPS

### **Chicken Soup** \$6.00

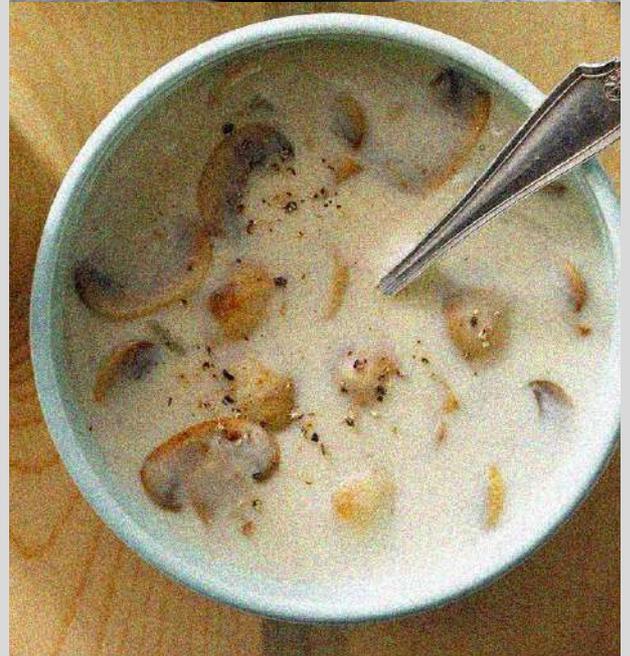
Creamy chicken soup prepared using cream and milk as key ingredients

### **Hot & Sour Non-Veg Soup** \$6.00

Zesty and spicy soup with chicken, egg, mixed vegetables & crushed pepper

### **Sweet Corn Non-Veg Soup** \$6.00

Delicious soup made with sweet corn kernels, chicken & egg



## VEGETARIAN STARTERS

### **Roasted Papad** \$2.50

Crispy papad roasted in a tandoor

### **Masala Papad** \$3.20

Crunchy papad topped with a flavourful blend of spices, chopped tomatoes and onions

### **Mix Vegetable Pakoda** \$10.50

Assorted vegetable fritters coated in a blend of spices & chickpea flour batter and deep-fried

### **Paneer Pakoda** \$12.00

Cottage cheese cubes coated in a spiced chickpea flour batter and deep-fried

### **Chilli Paneer** \$13.00

Cottage cheese cubes marinated in a blend of spices, stir-fried with bell peppers, onions, and a tangy spicy indo-chinese sauce

### **Gobi / Mushroom Manchurian** \$11.50

Cauliflower florets **or** Mushroom pieces marinated in a blend of spices, are tossed in a mild and tangy indo-chinese sauce

### **Gobi / Mushroom Chilli** \$11.50

Cauliflower florets **or** Mushroom pieces marinated in a blend of spices, are stir-fried with bell peppers, onions, and a tangy spicy indo-chinese sauce

### **Gobi 65 / Mushroom 65** \$11.50

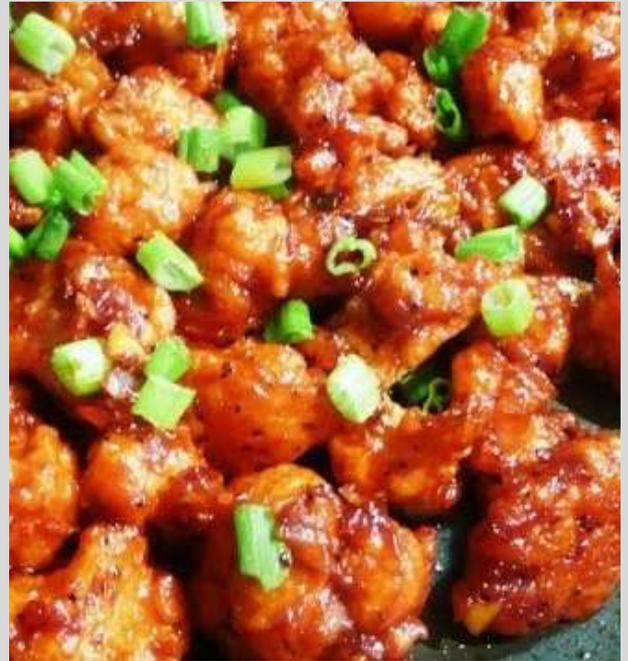
Cauliflower florets **or** Mushroom pieces marinated in a blend of aromatic spices and deep-fried

### **Mushroom Pepper Fry** \$11.50

Mushrooms stir-fried with aromatic pepper and an assortment of spices

### **Onion Pakoda** \$10.50

Crispy onion fritters made by deep-frying sliced onions in a spiced chickpea flour batter



## NON-VEGETARIAN STARTERS

Displayed prices are subject to the prevailing GST and a 2% service charge

### **Chicken 65** **\$13.50**

Boneless chicken pieces marinated in a blend of aromatic spices and deep-fried

### **Chicken Garlic** **\$14.00**

Boneless chicken pieces marinated in a blend of spices, are tossed in a tangy garlic infused sauce

### **Chicken Honey** **\$14.00**

Boneless chicken pieces marinated in a blend of spices, are tossed in a tangy honey infused sauce

### **Chicken Manchurian** **\$14.00**

Boneless chicken pieces marinated in a blend of spices, are tossed in a mild and tangy indo-chinese sauce

### **Chilli Chicken** **\$14.00**

Boneless chicken pieces marinated in a blend of spices, are stir-fried with bell peppers, onions, and a tangy spicy indo-chinese sauce

### **Chicken Lollipop** **\$14.50**

Chicken wings marinated in a blend of spices, are tossed in a mild and tangy indo-chinese sauce

### **Chilli Fish** **\$15.00**

Fish pieces marinated in a blend of spices, stir-fried with bell peppers, onions, and a tangy spicy indo-chinese sauce

### **Soya Pepper Fish** **\$15.00**

Fish pieces marinated in a peppery soy-based sauce, stir-fried with bell peppers and onions

### **Chilli Prawn** **\$21.00**

Tiger prawns marinated in a blend of spices, stir-fried with bell peppers, onions, and a tangy spicy indo-chinese sauce

### **Pepper Prawn** **\$21.00**

Tiger prawns stir-fried with aromatic pepper and an assortment of spices



# AUTHENTIC TANDOORI

Displayed prices are subject to the prevailing GST and a 2% service charge

**Tandoori Chicken** Quarter - \$7.50  
Chicken marinated in a blend of yogurt and tandoori spices, grilled in a tandoor Half - \$14.50  
Full - \$28.00

**Chicken Tikka** \$15.00  
Boneless chicken pieces marinated in a blend of yogurt and tandoori spices, grilled in a tandoor

**Chicken Malai Kabab** \$15.00  
Boneless chicken pieces marinated in a creamy mixture of yogurt, cream, and aromatic spices, grilled in a tandoor

**Chicken Hariyali Kabab** \$15.00  
Boneless chicken pieces marinated in a blend of fresh green herbs, spices, and yogurt, grilled in a tandoor

**Ginger Garlic Chicken Kabab** \$15.00  
Boneless chicken pieces marinated with a blend of ginger, garlic, and spices, grilled in a tandoor

**Chicken Kabab Combo** \$16.00  
Combination of Chicken Tikka, Chicken Malai Kebab, and Chicken Hariyali Kebab served in a platter

**Chicken Ambiya Kabab** \$15.00  
Boneless chicken pieces marinated in a tangy mango-based marinade, grilled in a tandoor

**Chicken Alisan Kabab** \$15.00  
Boneless chicken marinated in yoghurt, herbs, spices, and topped with cheese, roasted in tandoor

**Chicken Seekh Kabab** \$15.00  
Finely minced chicken blended with aromatic spices, shaped onto skewers and grilled in a tandoor

**Mutton Seekh Kabab** \$16.50  
Finely minced mutton blended with aromatic spices, shaped onto skewers and grilled in a tandoor

**Fish Tikka/** \$16.00  
**Lemon Pepper Fish Tikka**  
Tioman fish fillets marinated in a blend of yogurt and tandoori spices, grilled in a tandoor

**Tandoori Prawns** \$23.00  
Tiger prawns marinated in a blend of yogurt and tandoori spices, grilled in a tandoor



## AUTHENTIC TANDOORI

### **Tandoori Mushroom \$12.50**

Mushroom pieces marinated in a blend of yogurt and tandoori spices, grilled in a tandoor

### **Paneer Tikka \$14.00**

Cubes of cottage cheese marinated in a blend of yogurt and tandoori spices, grilled in a tandoor

### **Paneer Hariyali \$14.00**

Cubes of cottage cheese marinated in a blend of fresh green herbs, spices, and yogurt, grilled in a tandoor

### **Paneer Malai \$14.00**

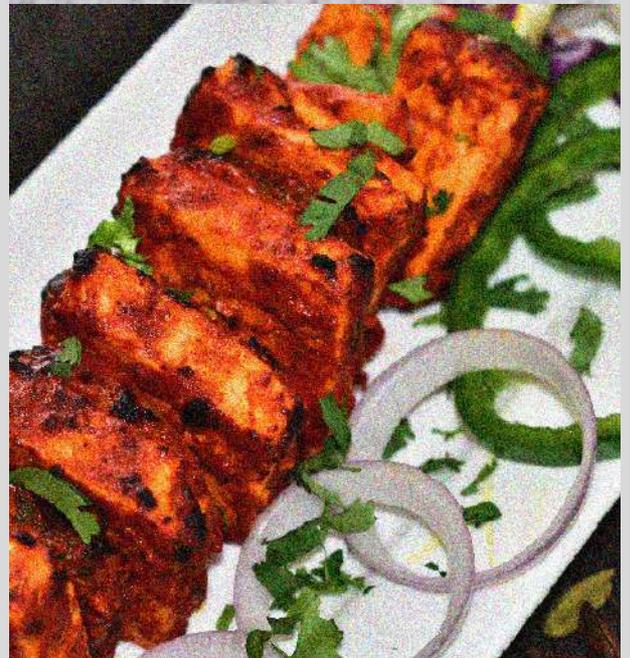
Cubes of cottage cheese marinated in a creamy mixture of yogurt, cream, and aromatic spices, grilled in a tandoor

### **Paneer Tikka Combo \$14.50**

Combination of Paneer Tikka and Paneer Hariyali served in a platter

### **Tandoori Broccoli \$11.50**

Broccoli marinated in a blend of yogurt and tandoori spices, grilled in a tandoor



## CHICKEN DELIGHTS

### **Chicken Tikka Masala** \$15.50

Pieces of boneless chicken tikka cooked in a rich, spicy and creamy tomato-based gravy, infused with aromatic spices

### **Butter Chicken** \$15.50

Pieces of boneless chicken tikka cooked in a rich and creamy tomato-based gravy, laced with butter and aromatic spices

### **Chicken Kurma** \$15.00

Chicken pieces cooked in a creamy and aromatic gravy, enriched with a blend of spices and coconut

### **Kadai Chicken** \$15.00

Chicken pieces cooked in a thick spicy kadai gravy with an assortment of spices, bell peppers and onions

### **Pepper Chicken Masala** \$15.00

Chicken pieces cooked in a blend of crushed black pepper, spices, and a rich masala gravy

### **Sag Chicken** \$15.00

Chicken pieces cooked in a vibrant spinach-based gravy, infused with aromatic spices

### **Chicken Kolhapuri** \$15.30

Chicken pieces cooked in a very spicy kolhapuri masala resulting in a fiery and aromatic experience

### **Kashmiri Chicken Masala** \$15.00

Chicken pieces cooked in a vibrant gravy featuring Kashmiri spices

### **Chicken Chettinadu** \$15.00

Chicken pieces cooked in a rich and spicy Chettinadu-style gravy, infused with a blend of aromatic spices, coconut, and curry leaves



## LAMB DELIGHTS

### **Rogan Josh** **\$16.50**

Boneless mutton pieces cooked in a aromatic gravy, infused with a blend of kashmiri spices

### **Keema Mutter** **\$16.50**

Minced mutton cooked with green peas in a blend of spices

### **Kadai Mutton** **\$16.00**

Boneless mutton pieces cooked in a thick spicy kadai gravy with an assortment of spices, bell peppers and onions

### **Sag Mutton** **\$16.00**

Boneless mutton pieces cooked in a vibrant spinach-based gravy, infused with aromatic spices

### **Mutton Kolhapuri** **\$16.30**

Boneless mutton pieces cooked in a very spicy kolhapuri masala resulting in a fiery and aromatic experience

### **Mutton Masala** **\$16.00**

Boneless mutton pieces cooked in a rich masala gravy, infused with a blend of aromatic spices

### **Bhunna Gosht Curry** **\$16.00**

Boneless mutton pieces cooked in a robust curry, slow-cooked with a blend of spices and aromatics

### **Mutton Chettinadu** **\$16.00**

Boneless mutton pieces cooked in a rich and spicy Chettinadu-style gravy, infused with a blend of aromatic spices, coconut, and curry leaves



## FISH DELIGHTS

### **Fish Masala** **\$14.50**

Fish fillets cooked in a rich masala gravy, infused with a blend of aromatic spices

### **Fish Curry** **\$14.50**

Fish fillets cooked in a savory and tangy curry, made with a blend of spices, tomatoes, and aromatic herbs

### **Fish Chettinadu** **\$14.50**

Fish fillets cooked in a rich and spicy Chettinadu-style gravy, infused with a blend of aromatic spices, coconut, and curry leaves

### **Fish Hara Masala** **\$14.50**

Fish fillets cooked in a vibrant and aromatic green masala made with a blend of fresh herbs like coriander, mint and spices



## PRAWN DELIGHTS

### **Malabar Prawn** **\$17.00**

Tiger prawns cooked in a fragrant Malabar-style gravy, prepared with a blend of spices, coconut, and aromatic herbs

### **Prawn Masala** **\$17.00**

Tiger prawns cooked in a rich masala gravy, infused with a blend of aromatic spices

### **Prawn Curry** **\$17.00**

Tiger prawns cooked in a savory and tangy curry, made with a blend of spices, tomatoes, and aromatic herbs



## SOUTH INDIAN DELIGHTS

### **Fish Head Curry** **\$35.00**

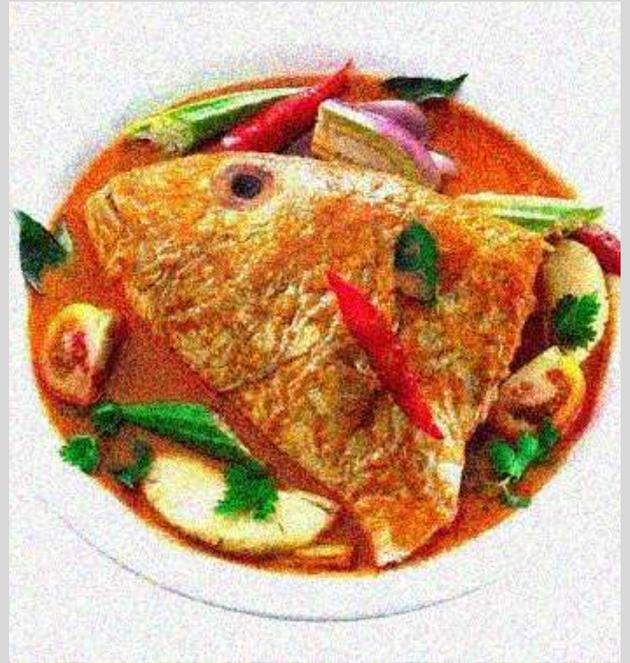
Red snapper fish head cooked in a tangy and aromatic South Indian-style gravy, featuring a delightful combination of tamarind sauce, spices, and herbs

### **Pepper Chicken fry** **\$14.50**

Chicken pieces stir-fried with aromatic pepper and an assortment of spices

### **Pepper Mutton fry** **\$15.00**

Boneless mutton pieces stir-fried with aromatic pepper and an assortment of spices



## EGG DELIGHTS

### **Egg Curry** **\$9.00**

Boiled eggs cooked in a savory and tangy curry, made with a blend of spices, tomatoes, and aromatic herbs

### **Kadai Egg Masala** **\$9.50**

Boiled eggs cooked in a thick spicy kadai gravy with an assortment of spices, bell peppers and onions

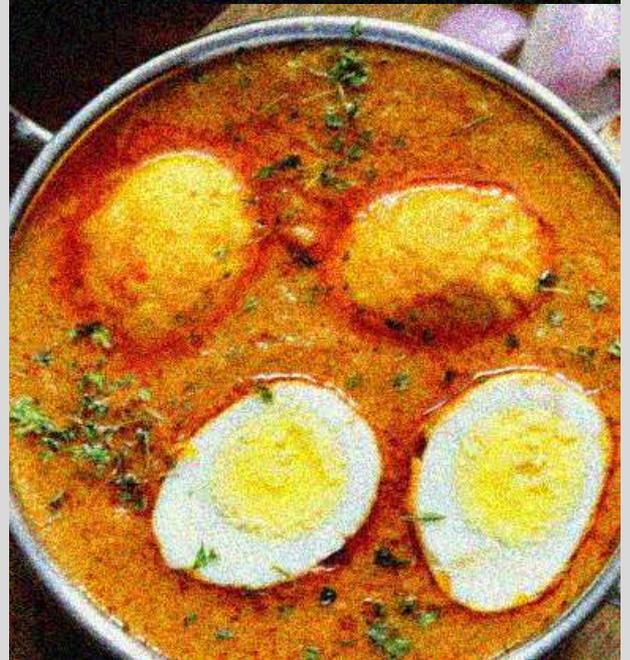
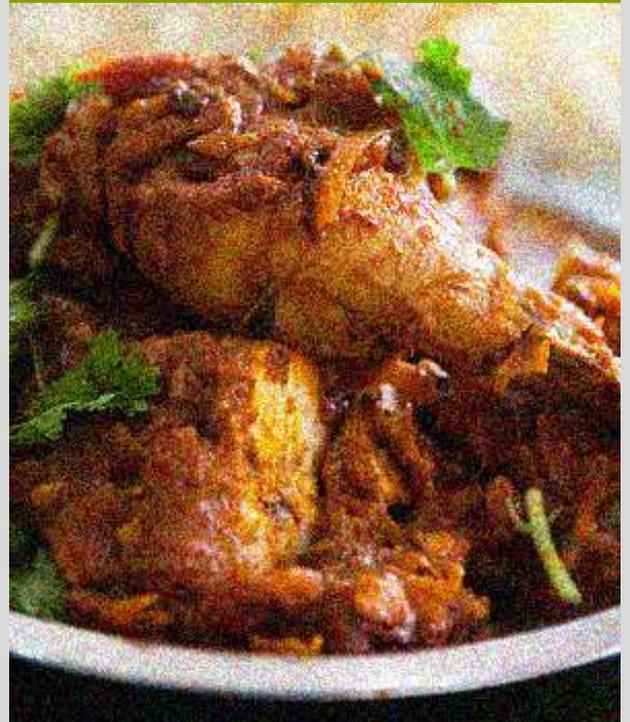
### **Egg Podimas** **\$5.00**

South Indian-style dish made with scrambled eggs cooked with a tempering of mustard seeds, curry leaves, onions and spices

### **Egg Bhurji** **\$5.00**

Scrambled eggs cooked with onions, tomatoes, and a blend of spices

### **Boiled Egg (2 eggs)** **\$3.00**



# VEGETARIAN DELIGHTS

Displayed prices are subject to the prevailing GST and a 2% service charge

## **Dal Makhani** \$12.00

Creamy and rich lentil curry made with a combination of black lentils and kidney beans

## **Dal Thadka** \$10.00

Traditional lentil dish prepared with a blend of lentils and a fiery tempering of aromatic spices

## **Yellow Dal Fry** \$9.50

Yellow lentils cooked with a blend of spices, tomatoes, onions, and aromatic herbs

## **Mixed Vegetable Kurma** \$11.00

Medley of mixed vegetables cooked in a creamy and aromatic gravy, enriched with a blend of spices and coconut

## **Mix Vegetable Curry** \$10.50

Combination of mixed vegetables cooked in a tangy curry, made with a blend of spices, tomatoes, and aromatic herbs

## **Channa Masala** \$10.50

Chickpea curry made with a blend of spices, tomatoes, onions, and aromatic herbs

## **Navratan Kurma** \$11.00

Creamy and aromatic curry made with mixed vegetables, cooked in a rich gravy, infused with a blend of spices, nuts, cream and cottage cheese

## **Palak Paneer** \$12.00

Cottage cheese cooked in a vibrant spinach-based gravy, infused with aromatic spices

## **Palak Mix Vegetable** \$11.00

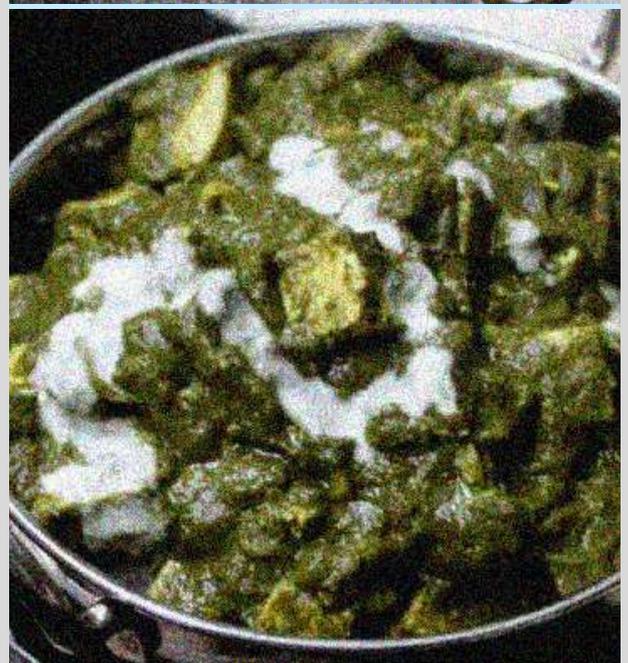
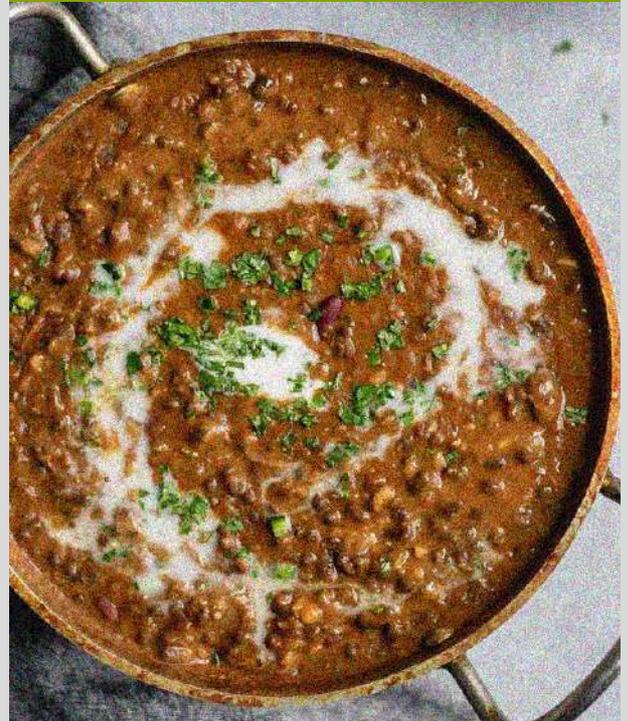
Combination of mixed vegetables cooked in a vibrant spinach-based gravy, infused with aromatic spices

## **Brinjal Bharta** \$10.00

Roasted and mashed eggplants cooked with a blend of spices, onions, tomatoes, and aromatic herbs

## **Bhindi Masala** \$10.00

Lady's fingers cooked in a rich masala gravy, infused with a blend of aromatic spices



# VEGETARIAN DELIGHTS

Displayed prices are subject to the prevailing GST and a 2% service charge

## **Vegetable Kolhapuri** \$11.80

Combination of mixed vegetables cooked in a very spicy kolhapuri masala resulting in a fiery and aromatic experience

## **Vegetable Jalfrezi** \$11.50

Medley of vegetables cooked in a spicy and tangy tomato-based sauce, enriched with aromatic spices and herbs and garnished with toasted sesame seeds

## **Paneer Jalfrezi** \$12.00

Cottage cheese cooked in a spicy and tangy tomato-based sauce, enriched with aromatic spices and herbs and garnished with toasted sesame seeds

## **Bhindi Do Pyaza** \$10.50

Lady's fingers cooked with an additional amount of onions, tomatoes, and a blend of spices

## **Mushroom Mutter Masala** \$11.00

Mushrooms and green peas cooked in a rich gravy, infused with a blend of aromatic spices

## **Mushroom Do Pyaza** \$11.50

Mushrooms cooked with an additional amount of onions, tomatoes, and a blend of spices

## **Jeera Aloo** \$10.50

Potatoes cooked in a tempering of cumin seeds (jeera) and aromatic spices

## **Aloo Gobi (Dry/Gravy)** \$10.50

Combination of potatoes and cauliflower cooked with a blend of spices, onions, tomatoes, and aromatic herbs

## **Aloo Methi** \$10.50

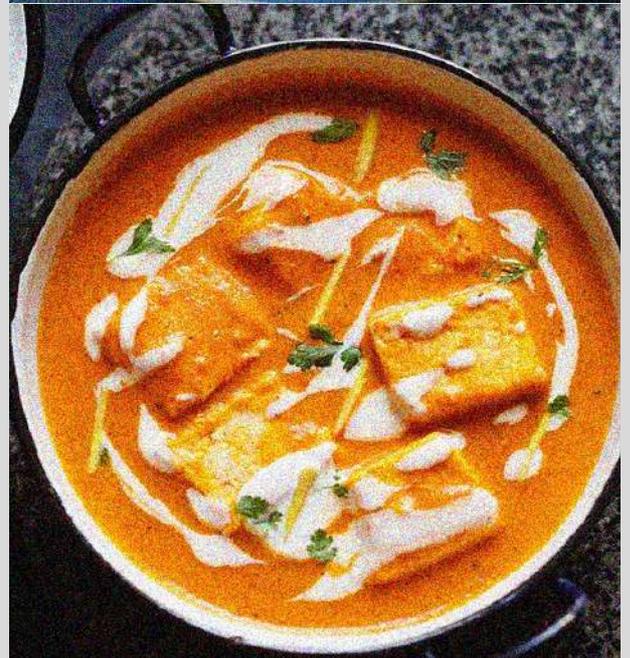
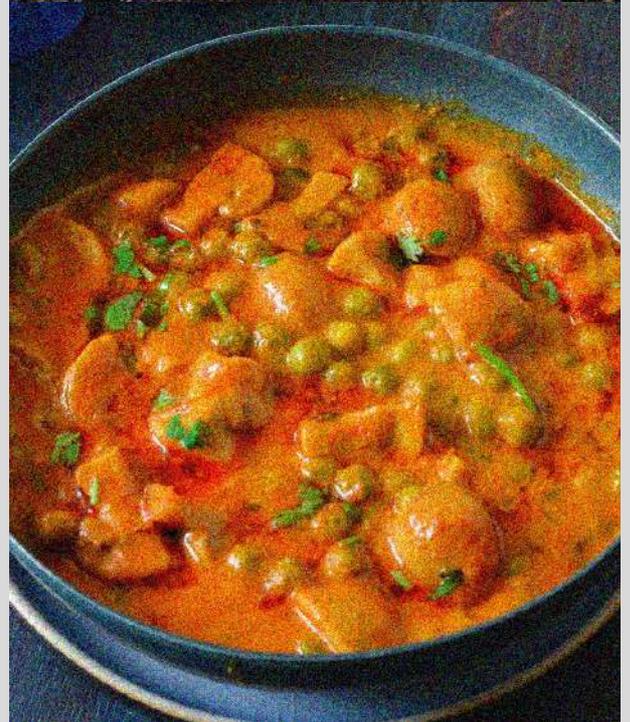
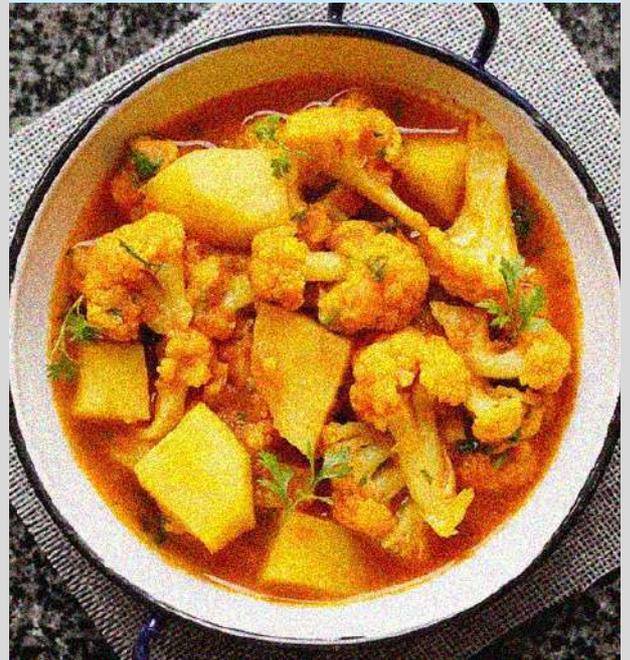
Potatoes and fenugreek leaves (methi) cooked together in a blend of spices

## **Aloo Mutter** \$10.50

Potatoes and green peas cooked in a rich and flavorful gravy, infused with a blend of aromatic spices

## **Paneer Butter Masala** \$12.50

Cottage cheese cooked in a rich and creamy tomato-based gravy, laced with butter and aromatic spices



# VEGETARIAN DELIGHTS

Displayed prices are subject to the prevailing GST and a 2% service charge

## **Paneer Tikka Masala** **\$13.00**

Grilled cottage cheese cooked in a rich, spicy and creamy tomato-based gravy, infused with aromatic spices

## **Kadai Paneer** **\$12.00**

Cottage cheese cooked in a thick spicy kadai gravy with an assortment of spices, bell peppers and onions

## **Mutter Paneer** **\$12.00**

Cottage cheese and green peas cooked in a rich masala gravy, infused with a blend of aromatic spices

## **Kadai Vegetables** **\$11.50**

Combination of mixed vegetables cooked in a thick spicy kadai gravy with an assortment of spices, bell peppers and onions

## **Vegetable Makhani** **\$11.50**

Medley of mixed vegetables cooked in a rich and Makhani sauce, prepared with a blend of tomatoes, onions, cream, and a variety of spices

## **Corn Mushroom Masala** **\$11.00**

Combination of sweet corn kernels and mushrooms cooked in a rich gravy, infused with a blend of aromatic spices

## **Corn Butter Masala** **\$11.00**

Sweet corn kernels cooked in a rich and creamy tomato-based gravy, laced with butter and aromatic spices



# RAITAS

## **Plain Yoghurt** **\$3.50**

## **Raita** **\$4.50**

Chopped cucumbers, carrots and onions served in fresh whipped yoghurt

## **Vegetable salad** **\$5.50**

Freshly cut cucumber, carrot, tomato, onion served with green chilli and lemon

# BASMATHI RICE

Displayed prices are subject to the prevailing GST and a 2% service charge

|   |         |
|---|---------|
| <b>Basmathi White Rice</b><br>Plain steam basmati rice  | \$4.00  |
| <b>Biryani Rice</b><br>Basmathi rice cooked with herbs & spices   | \$4.50  |
| <b>Jeera Rice</b><br>Basmati rice cooked with cumin seeds & spices  | \$5.50  |
| <b>Kashmiri Pulao</b><br>Biryani rice cooked with dried fruits and cashew nuts  | \$6.00  |
| <b>Navaratan Pulao</b><br>Biryani rice cooked with a medley of different vegetables                                     | \$6.50  |
| <b>Corn Pulao</b><br>Basmati rice cooked with sweet corn kernels  | \$6.00  |
| <b>Chicken Biryani</b><br>Chicken pieces cooked with spices, herbs and biryani rice. Served with raita and gravy        | \$14.00 |
| <b>Mutton Biryani</b><br>Boneless mutton pieces cooked with spices, herbs and biryani rice. Served with raita and gravy | \$15.00 |
| <b>Fish Biryani</b><br>Fish cubes cooked with spices, herbs and biryani rice. Served with raita and gravy               | \$14.00 |
| <b>Prawn Biryani</b><br>Tiger prawns cooked with spices, herbs and biryani rice. Served with raita and gravy            | \$16.00 |
| <b>Vegetable Biryani</b><br>Vegetables cooked with spices, herbs & biryani rice. Served with raita and gravy            | \$11.00 |
| <b>Mushroom Biryani</b><br>Mushrooms cooked with spices, herbs and biryani rice. Served with raita and gravy            | \$12.00 |
| <b>Vegetable Fried Rice</b><br>Basmati rice tossed with mixed vegetables, herbs and spices in a frying pan              | \$9.50  |
| <b>Egg Fried Rice</b><br>Basmati rice tossed with eggs, herbs and spices in a frying pan                                | \$10.00 |
| <b>Chicken Fried Rice</b><br>Basmati rice tossed with boneless chicken, herbs and spices in a frying pan                | \$10.50 |
| <b>Prawn Fried Rice</b><br>Basmati rice tossed with tiger prawns, herbs and spices in a frying pan                      | \$11.50 |



## BREAD DELIGHTS

**Naan Basket** \$14.50

*(Plain Naan, Butter Naan, Garlic Naan & Kulcha Naan)*

**Plain Naan** \$3.50

Indian flat bread made with refined flour, baked in a tandoor oven

**Butter Naan** \$4.00

Indian flat bread baked in a tandoor oven and brushed with melted butter

**Garlic Naan** \$4.50

Indian flat bread infused with minced garlic, chopped coriander and baked in a tandoor oven

**Kulcha Naan** \$4.00

Indian flat bread sprinkled with white sesame seeds and baked in a tandoor oven

**Cheese Naan** \$5.50

Indian flat bread stuffed with a mixture of grated cheese and baked in a tandoor oven

**Kashmiri Naan** \$5.50

Indian flat bread enriched with a mixture of dry fruits, chopped nuts and baked in a tandoor oven

**Masala Kulcha** \$5.50

Indian flat bread stuffed with a spiced mixture of mashed potatoes and baked in a tandoor oven

**Keema Naan** \$6.20

Indian flat bread stuffed with spicy minced mutton and baked in a tandoor oven

**Garlic Cheese Naan** \$5.00

Indian flat bread that combines the flavors of garlic and cheese which is baked in a tandoor oven

**Chilli Garlic Naan** \$4.80

Indian flat bread that combines the heat of chillies with the kick of garlic which is baked in a tandoor oven



## BREAD DELIGHTS

**Paneer Kulcha** \$5.50

Indian flat bread stuffed with cottage cheese and baked in a tandoor oven

**Tandoori Roti** \$3.00

Whole wheat flour bread baked in a tandoor oven

**Butter roti** \$3.50

Whole wheat flour bread baked in a tandoor oven and brushed with melted butter

**Ajwain Roti** \$3.50

Whole wheat flour bread topped with carom seeds and baked in a tandoor oven

**Tandoori Paratha** \$4.50

Whole wheat flour layered bread baked in a tandoor oven

**Chapathi** \$3.00

Whole wheat flour bread cooked on a tawa (griddle)

**Butter Chapathi** \$3.50

Whole wheat flour bread cooked on a tawa (griddle) and brushed with melted butter

**Aloo Paratha** \$5.50

Indian flat bread stuffed with a spiced mixture of mashed potatoes and baked in a tandoor oven

**Methi Paratha** \$5.00

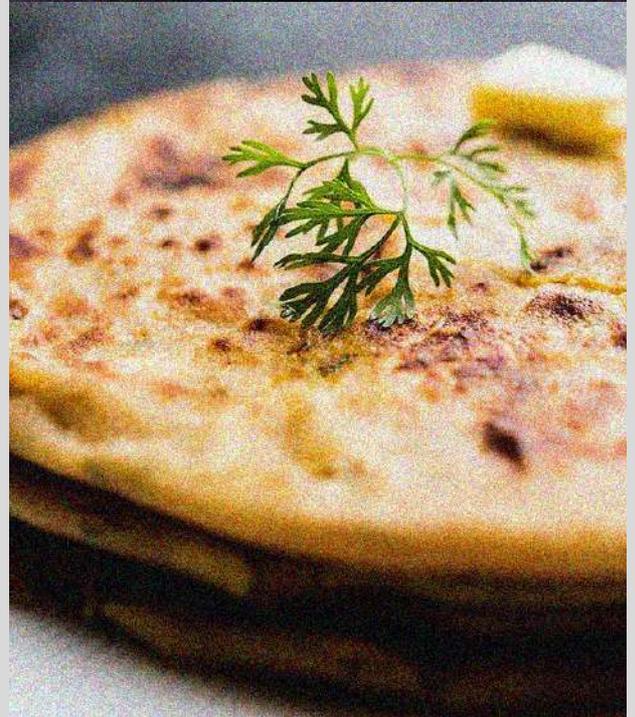
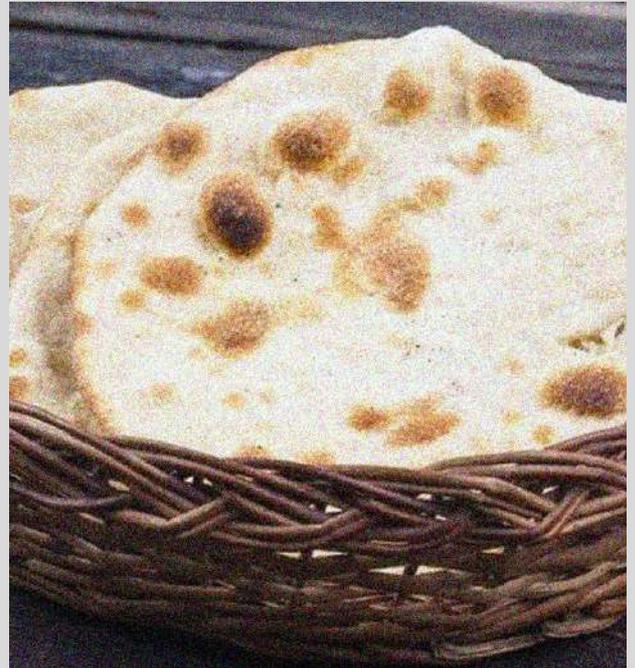
Whole wheat flour layered bread topped with fenugreek leaves and baked in a tandoor oven

**Pudina Paratha** \$5.00

Whole wheat flour layered bread topped with dried mint crush and baked in a tandoor oven

**Paneer Paratha** \$5.50

Whole wheat flour bread stuffed with cottage cheese and baked in a tandoor oven



Displayed prices are subject to the prevailing  
GST and a 2% service charge

## COLD DRINKS

|                      |        |
|----------------------|--------|
| Coke Light / Zero    | \$2.70 |
| Sprite               |        |
| Soda                 |        |
| Ice Lemon Tea        |        |
| Ginger Ale           |        |
| Lassi                | \$5.00 |
| Sweet / Salt / Plain |        |
| Mango Lassi          | \$6.00 |
| Lime Juice           | \$3.00 |
| Lime Soda            | \$4.00 |
| Sweet / Salt / Mixed |        |
| Rose Milk            | \$5.00 |
| Coffee Ice           | \$2.80 |
| Tea O Ice            | \$1.80 |
| Tea Ice              | \$2.40 |
| Ginger Tea Ice       | \$2.40 |
| Masala Tea Ice       | \$4.00 |
| Milo Ice             | \$3.00 |
| Bottle Water         | \$1.60 |

## HOT DRINKS

|                  |        |
|------------------|--------|
| Tea              | \$1.80 |
| Tea O            | \$1.50 |
| Tea C            | \$2.00 |
| Tea O Lime       | \$1.80 |
| Tea O Ginger     | \$1.80 |
| Ginger Tea       | \$2.20 |
| Masala Tea       | \$3.50 |
| Coffee (Nescafe) | \$2.20 |
| Coffee (Bru)     | \$3.20 |
| Coffee O         | \$1.70 |
| Milo             | \$2.50 |

## DESSERT

|                             |        |
|-----------------------------|--------|
| Ice Cream Vanilla/Chocolate | \$3.00 |
| Plain Kulfi                 | \$5.50 |
| Mango Kulfi                 | \$6.50 |
| Gulab Jamun                 | \$3.00 |



Displayed prices are subject to the prevailing  
GST and a 2% service charge

## BEER

|   |                |
|---|----------------|
| <b>Heineken</b><br><i>Bottled , 325ml</i> | <b>\$7.00</b>  |
| <b>Tiger</b><br><i>Bottled , 633ml</i>    | <b>\$12.50</b> |
| <b>Erdinger</b><br><i>Bottled , 500ml</i> | <b>\$12.50</b> |
| <b>Heineken</b><br><i>Bottled , 633ml</i> | <b>\$13.00</b> |



## WHITE WINE

|  |                |
|--|----------------|
| <b>W1 Marqne's D Alban Sauv Blanc</b><br><i>250ml FRANCE</i> | <b>\$15.00</b> |
| <b>W2 Cuatro Rayas Verdejo</b><br><i>375ml SPAIN</i>         | <b>\$25.00</b> |
| <b>W3 LE Chardonnay</b><br><i>750ml AUSTRALIA</i>            | <b>\$44.00</b> |
| <b>W4 LE Prem Sauv Blanc</b><br><i>750ml AUSTRALIA</i>       | <b>\$47.00</b> |



## RED WINE

|   |                |
|---|----------------|
| <b>R1 Marqne'S D Alban</b><br><i>250ml FRANCE</i>                     | <b>\$15.00</b> |
| <b>R2 Sonsierra Crianza</b><br><i>375ml SPAIN</i>                     | <b>\$25.00</b> |
| <b>R3 Marqne'S D Alban</b><br><i>750ml FRANCE</i>                     | <b>\$41.00</b> |
| <b>R4 Lincoln Estate Shiraz</b><br><i>750ml AUSTRALIA</i>             | <b>\$48.00</b> |
| <b>R5 Lincoln Estate Cabernet Sauvignon</b><br><i>750ml AUSTRALIA</i> | <b>\$49.00</b> |
| <b>R6 Firebird Premium Shiraz</b><br><i>750ml AUSTRALIA</i>           | <b>\$57.00</b> |

Displayed prices are subject to the prevailing GST and a 2% service charge

## LIQUOR

**Chivas 12 Years** \$90.00  
*750ml*

**Chivas 18 Years** \$140.00  
*750ml*

**Glenfiddich Whiskey 12 Yrs** \$110.00  
*700ml*

**Johnnie Walker Black Label** \$99.00  
*700ml*

**Amrut Fusion** \$149.00  
*700ml*

**St Remy Authentic VSOP** \$90.00  
*700ml*

**Monkey Shoulder** \$100.00  
*700ml*

**Hennessy VSOP** \$140.00  
*700ml*

