WHITE

Partida Creus
VY 305
2020 Penedes, SPAIN
Vinyater. Legend in the natural wine scene using biodynamic techniques.
White peach/Citrus
Crisp and Saline minerality.

Envinate
BENJE BLANCO 351
2023 Tenerife, SPAIN
Listán Blanco. Volcanic mountain high altitude with 70/110 year old vines. Ripe fruits, white peach and spicy citrus.

Jean-Christophe Garnier
LA ROCHE 385
2023 Loire, FRANCE
Chenin Blanc. 70 year old vines. Gunflint, wet stone, grapefruit. Dry and mineral driven with structural finish. Hint of honey

Claus Preisinger
KALKUNDKIESEL BLANC 348
2023 Burgenland, AUSTRIA
WeiBburgunder/Gruner Veltliner/Muskateller. 80% destemmed, 20% whole bunch maceration, Ferment in amphora. Pineapple/Citrus/Salt

Christian Tschida
AEIOU 733
2023 Burgenland, AUSTRIA
Chardonay. Planted using double vine system. High altitude.
Lemon/Marzipan/Nutty/Mineral

BAR ABONG

All prices are listed in Malaysian RINGGIT (MYR)

SPARKLING

Lucy Margaux
LE VILAIN GRIS PETILLANT 390
2022 Adelaide Hills, AUSTRALIA
Pinot Gris. Creamy on nose. Fresh and Juicy. Known for its salinity and earthiness.

Defialy QUE SERA SERA 360
2022 Victoria, AUSTRALIA
Riesling. Col Fondo style (like Italian pet nat).Crisp natural acidity. Green apple/full of energy.

Jean-Pierre Robinot
FETEMBULLES 503
2022 Loire, FRANCE
Chenin Blanc. One of the pioneers of the new natural wine movement. Green apple spritz/Sultana/Minerality. Refreshing acidity and long finish.

Sake

Gangi Junmai HITOTSUBI 333
YAMAGUCHIi prefecture
Medium intensity aroma, buttery flavor and texture. Banana muffin then gives way to umami with great balance.

Gangi Junmai Daiginjyo
YUUNAGI 511
YAMAGUCHIi prefecture
All Junmai unfiltered Sake representing the purity of the rice.
Gentle, refined aroma and a graceful reserved flavor .

Shiraiwa
IWA 5 Assemblage 2 1293
TOYOMA prefecture
Blended by Dom Perignon cellar master Richard Geoffroy
Special crafted bottle. Harmonious balance and refined complexity.
Floral, citrus, white fruits, mineral undertone. Subtlety and depth.

ORANGE

Xiao Pu
TANGERINE CHARDONNAY 333
2024 Ning Xia, CHINA
Chardonnay/Riesling/Viognier/Petit Manseng/Gewürztraminer/Muscat.
Light bodied with rich layers. So delicious.
Lemon/Locust flower/Mango

La Stoppa AGENO 473
2020 Emilia-Romagna. ITALY
Malvasia/Ortrugo/Trebbiano.
Delicious and funky. 4 months maceration, floral, Juicy peachy, old vines.
Stone fruit/Pears/Bergamot/Apricot.

Gut Oggau THEODORA 645
2022 Burgenland, AUSTRIA
Gruner Veltliner/Welschriesling.
Limestone gravel soil. No added sulphur.
Balanced and composed. Lemon/Green apple/Yeasty

Domaine La Boheme
GM 325
2022 Auvergne, FRANCE
Muscatd'alexandrie/Chardonnay muscate/Gewürztraminer. Bright aromatic delicious.
Peach/Pineapple/Lychee

Partida Creus BS 353
2020 Penedes, SPAIN
Sumoll Blanco. Legend in the natural wine scene using biodynamic techniques.
Elderflower Honey/Bergamot/Vibrant acidity. Australia

Momento Mori
FISTFUL OF FLOWERS 388
2023 Victoria, AUSTRALIA
Moscato Giallo/ Vermentino.
9 weeks maceration. Bottled by gravity.
Very aromatic and juicy. Mango/Lychee.
Bright and full of life

RED

Lucy Margaux
NOIR DE FLORETTE 453
2023 Adelaide Hills, AUSTRALIA
Pinot Noir. Weird, wild, exciting. 6 days carbonic maceration. Light and fresh with bright energy.

Claus Preisinger
PUSZTA LIBRE 315
2024 Burgenland, AUSTRIA
Zweigelt/St. Laurent/Pinot Noir.
80% destemmed, 20% whole bunch. Juicy red wine, straight forward and savoury.
Raspberries/Blueberries

Les Vignes De Babass
GROLL N' ROLL 326
2023 Loire, FRANCE
Grolleau Noir. Wild, juicy, earthy and a little fizzy. Not your typical red but fun to drink. 65-year-old vines / The palate ultra light and supple, with delicate peppery notes and a stone minerality.

Petite Selve ROUGE 338
2024 Rhône, FRANCE
Cinsault, Grenache, Syrah
Smooth tannins, easy to drink. Red fruits, light and crisp.

ROSE

Claus Preisinger DOPE 390
2022 Burgenland, AUSTRIA
Blaufrankisch. Light medium body rose.
Bright in acidity rich in complexity. Direct press ferment in amphora. Red fruits

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Our wine selections are less about making every bottle taste the same, and more about allowing each one to taste like where it came from.

Made with minimal human intervention, and plenty of room for nature to do its thing.
