

# GILMORE

## BEVERAGE MENU

*\$1 per diner is charged for unlimited filtered still, sparkling and hot water*

*All prices are subject to GST and service charge*

## NON-ALCOHOLIC

### SPARKLING TEA FROM COPENHAGEN

120ml / BTL

Muri, Passing Clouds

12 / 60

*Fermented Gooseberries, Quince Kefir, Jasmine Tea,  
Woodruff & Geranium Kvass*

Muri, Fade to Black

12 / 60

*Fermented Red Currants, Chamomile Kefir, Fig Leaf and  
Pine Needle Kvass*

### MOCKTAILS

Assam Boi

6.5

Red Date Ginger Soda

8.5

Monk Fruit Soda

8.5

Iced Lemon Tea

6.5

### COFFEE

Espresso

4

Double Espresso

5

Long Black

6

Latte / Cappuccino

6.5

*Extra shot \$1.00 | Oat Milk \$1.00*

### TEAS BY THE POT

4.5

British Breakfast

Earl Grey Lavender

Chamomile Dream

Marrakesh Mint

Osmanthus Sencha

### OTHERS

Evian Still / Sparkling (330ml)

4.5

Coke / Coke Zero

3

Sprite / A&W Rootbeer / Ginger Ale

3

Ayatata Green Tea / Oolong Tea

3

## ALCOHOLIC BEVERAGES

### LOCAL BEER

Tiger - Lager	9
Sunbird, Bird of Paradise - White IPA	12
Sunbird, Fly In Light - Pale Ale	12

### COCKTAILS

Assam Negroni	20
<i>West Wind Plum Gin, Campari, Assam Vermouth</i>	
Honey Monkey	20
<i>Havana Club 7 Rum, Campari, Coconut &amp; Pineapple Liqueur, Homemade Monk Fruit Tea (Luo Han Guo) &amp; Honey Syrup</i>	
Red Date Redemption	22
<i>Tokki Black Soju, Velvet Falernum, Amontillado Sherry, Homemade Red Date Tea &amp; Ginger Syrup</i>	

### GIN

Tanglin Singapore Gin	18
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### RUM

Havana Club 7 Years	18
Myer's Dark Rum	18

### TEQUILLA

Clase Azul Reposado	60
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### SINGLE MALT WHISKY

Macallan 12 Double Cask - Speyside	24
Inchmurrin 18 - Highlands	24
Loch Lomond 18 - Highlands	24

### APERITIF & DIGESTIF

Pimm's No. 1	14
Campari	18
Domaine De Pouteou 1990 Bas Armagnac	30

## WINES BY THE GLASS

<b>BUBBLES</b>		<b>120ml</b>
2023	Mas de Daumas Gassac, Sparkling Rosé – Cabernet Blend <i>Languedoc, France</i>	19
NV	Henriot, Souverain Brut – Pinot Noir, Pinot Meunier, Chardonnay <i>Champagne, France</i>	26
<b>WHITES – CHARDONNAYS</b>		<b>120ml</b>
2024	Oxford Landing <i>South Eastern, Australia</i>	14
2023	Jean-Paul & Benoît Droin, Chablis 1er Cru, Montée de Tonnerre <i>Burgundy, France</i>	30
2022	Vincent Bouzereau, Meursault 1er Cru Le Poruzots <i>Burgundy, France</i>	48
2020	Pahlmeyer, Jayson <i>North Coast, California, USA</i>	30
2021	Mystic Island, Yihu Reserve <i>Shandong, China</i>	36
2021	Marchesi Antinori, Castello della Sala, Cervaro della Sala <i>Umbria, Italy</i>	32
<b>WHITES – OTHER VARIETALS</b>		<b>120ml</b>
2023	Mt. Difficulty – Sauvignon Blanc <i>Bannockburn, Central Otago, New Zealand</i>	19
2022	Domaine Georges Vernay, Les Terrasses de l'Empire – Viognier <i>Condrieu, Rhone Valley, France</i>	34
2018	F.E. Trimbach, Cuvée Frédéric Emile – Riesling <i>Alsace, France</i>	29
2022	Joh. Jos. Prüm, Wehlener Sonnenuhr, Kabinett – Riesling <i>Mosel, Germany</i>	28

*Corkage-free! We encourage guest to bring their own wines.*

*A glass rental of \$5++ per glass used applies.*

## WINES BY THE GLASS

<b>REDS - ELEGANT, SMOOTH &amp; SUPPLE</b>		<b>120ml</b>
2022	Clos Henri – Pinot Noir <i>Marlborough, New Zealand</i>	19
2024	Oxford Landing – Cabernet & Shiraz <i>South Eastern, Australia</i>	14
2023	Domaine Henri Gouges, Nuits-Saint-Georges 1er Cru Clos des Porrets Monopole – Pinot Noir <i>Burgundy, France</i>	46
2021	Mas de Daumas Gassac – Cabernet Blend <i>Languedoc, France</i>	28
2012	Château Canon Chaigneau – Merlot Blend <i>Lalande-de-Pomerol, Bordeaux, France</i>	24
2019	Casanova di Neri, Brunello di Montalcino DOCG – Sangiovese <i>Tuscany, Italy</i>	30
2019	Bruno Rocca, Currà, Barbaresco DOCG – Nebbiolo <i>Piedmont, Italy</i>	44
2021	G.D. Vajra, Albe, Barolo DOCG – Nebbiolo <i>Piedmont, Italy</i>	28

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## WINES BY THE GLASS

		<b>120ml</b>
2015	Couvent des Jacobins, Saint-Émilion Grand Cru – Merlot Blend <i>Saint-Émilion, Bordeaux, France</i>	32
2017	Alter Ego de Palmer – Merlot & Cabernet Sauvignon <i>Margaux, Bordeaux, France</i>	48
2021	Clos des Papes, Chateauneuf-du-Pape – Grenache, Syrah & Mourvedre <i>Rhone Valley, France</i>	42
2016	Piaggia, Poggio de' Colli, Toscana IGT – Cabernet Franc <i>Tuscany, Italy</i>	30
2020	Tommasi, Amarone della Valpolicella DOCG – Corvina Blend <i>Veneto, Italy</i>	27
2020	Buena Vista – Cabernet Sauvignon <i>North Coast, California, USA</i>	33
2012	Dominus Estate, Napanook – Cabernet Sauvignon <i>Napa Valley, California, USA</i>	48
2022	Bodegas Aalto – Tempranillo <i>Ribera del Duero, Spain</i>	32

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## WINE LIST

<b>LARGE FORMAT ROSÉ</b>		<b>1.5L</b>
2022	Chateau Miraval, Muse de Miraval - Grenache and Rolle <i>Provence, France</i>	460
<b>LARGE FORMAT REDS</b>		<b>1.5L</b>
2019	Mas de Daumas Gassac, Grand Vin – Cabernet Blend <i>Languedoc, France</i>	350
2018	Penfolds, RWT Bin 798 - Shiraz <i>Barossa Valley, Australia</i>	560
2015	Penfolds, Grange Bin 95 - Shiraz <i>Barossa Valley, Australia</i>	1600
<b>SPARKLING ROSÉ</b>		
2023	Mas de Daumas Gassac, Sparkling Rosé – Cabernet Blend <i>Languedoc, France</i>	100
<b>CHAMPAGNE</b>		
NV	Henriot, Souverain Brut – Pinot Noir, Pinot Meunier, Chardonnay	150
MV18	Henri Giraud, Aÿ Grand Cru, Brut	490
NV	Krug, Grande Cuvée, 172ème Édition, Brut	580
2013	Salon Cuvée 'S' Le Mesnil Blanc de Blancs Brut	1,500

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## WINE LIST

### WHITES – BURGUNDY SELECTION

2023	Jean-Paul & Benoît Droin, Chablis 1er Cru, Montée de Tonnerre	170
2020	Xavier Monnot, Meursault Les Chevalières	240
2022	Domaine Vincent Bouzereau, Meursault 1er Cru Le Poruzots	280
2020	Armand Heitz, Saint-Aubin 1er Cru Murgers des Dents de Chien	220
2021	Michel Niellon, Chassagne Montrachet 1er Cru Clos De La Matroie	240
2018	Bouchard, Corton-Charlemagne Grand Cru	360

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## WINE LIST

### WHITES - CHARDONNAY

2020	Domaine des Marnes Blanches, Les Molates <i>Jura, France</i>	140
2024	Shaw + Smith, M3 <i>Adelaide Hills, Australia</i>	145
2024	Oxford Landing <i>South Eastern, Australia</i>	80
2022	Newton Johnson Family Vineyards <i>Hemel-en-Aarde, South Africa</i>	160
2021	Marchesi Antinori, Castello della Sala, Cervaro della Sala <i>Umbria, Italy</i>	185
2021	Mystic Island, Yihu Reserve <i>Shandong, China</i>	200
2020	Domaine Drouhin, La Maisonnette <i>Willamette Valley, USA</i>	130
2020	Pahlmeyer, Jayson <i>North Coast, California, USA</i>	170
2019	Racines <i>Sta. Rita Hills, California, USA</i>	170
2018	Racines, Bentrack Single Vineyard <i>Sta. Rita Hills, California, USA</i>	260

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## WINE LIST

### WHITES – OTHER VARIETALS

2023	Mt. Difficulty – Sauvignon Blanc <i>Bannockburn, Central Otago, New Zealand</i>	100
2024	Clos Henri, Otira Glacial Stones – Sauvignon Blanc <i>Marlborough, New Zealand</i>	100
2022	Domaine Georges Vernay, Les Terrasses de l'Empire – Viognier <i>Condrieu, Rhone Valley, France</i>	195
2022	Joh. Jos. Prüm, Wehlener Sonnenuhr, Kabinett – Riesling <i>Mosel, Germany</i>	155
2021	Domaine de Saint Pierre, Le Dos d'Chat, RTT – Riesling <i>Jura, France</i>	160
2018	F.E. Trimbach, Cuvée Frédéric Emile – Riesling <i>Alsace, France</i>	170

### ROSÉ

2023	Château Miraval, Côtes de Provence Rosé – Cinsault & Grenache Blend <i>Provence, France</i>	100
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## WINE LIST

### REDS – BURGUNDY SELECTION

2020	Claude Dugat, La Gibryotte, Gevrey-Chambertin 1er Cru	300
2020	Domaine Hudelot-Baillet, Chambolle-Musigny, Vieilles Vignes	280
2022	Domaine Philippe Girard, Nuits-Saint-Georges, Les Charmois	205
2023	Domaine Henri Gouges, Nuits-Saint-Georges 1er Cru Clos des Porrets Monopole	265
2020	Domaine Matrot, Volnay 1er Cru Santenots	295

### REDS – PINOT NOIR

2022	Clos Henri <i>Marlborough, New Zealand</i>	100
2016	Mt Difficulty, Target Gully <i>Bannockburn, Central Otago, New Zealand</i>	240
2018	Lioco, Savaria Vineyard <i>Santa Cruz Mountains, California, USA</i>	180
2016	Nicolas-Jay <i>Willamette Valley, Oregon, USA</i>	270

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## WINE LIST

### REDS – CABERNET & MERLOT BLENDS

2024	Oxford Landing – Cabernet & Shiraz Blend <i>South Eastern, Australia</i>	80
2012	Château Canon Chaigneau <i>Lalande-de-Pomerol, Bordeaux, France</i>	140
2016	Duluc de Branaire-Ducru <i>Saint-Julien, Bordeaux, France</i>	155
2015	Couvent des Jacobins, Saint-Émilion Grand Cru <i>Saint-Émilion, Bordeaux, France</i>	185
2017	Alter Ego de Palmer <i>Margaux, Bordeaux, France</i>	280
2015	Chateau Cos d'Estournel <i>Saint-Estèphe, Bordeaux, France</i>	420
2021	Mas de Daumas Gassac	160
2012	Mas de Daumas Gassac	300
2015	Mas de Daumas Gassac, Cuvée Emile Peynaud <i>Languedoc, France</i>	680
2017	Concha y Toro, Don Melchor	400
2016	Concha y Toro, Don Melchor <i>Puente Alto, Chile</i>	420

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## WINE LIST

### REDS – CABERNET SAUVIGNON

2019	Jim Barry, First Eleven XI <i>Coonawarra, Australia</i>	165
2020	Buena Vista <i>North Coast, California, USA</i>	190
2012	Dominus Estate, Napanook <i>Napa Valley, California, USA</i>	280
2019	The Mascot <i>Napa Valley, California, USA</i>	365
2017	Louis M. Martini, Lot No. 1 <i>Napa Valley, California, USA</i>	365
2019	Screaming Eagle, 'The Flight - Second Flight'	2100
2006	Screaming Eagle	4700
2011	Screaming Eagle	4800
2013	Screaming Eagle <i>Napa Valley, California, USA</i>	5400

### REDS – CABERNET FRANC

2016	Piaggia, Poggio de' Colli, Toscana IGT <i>Tuscany, Italy</i>	170
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### REDS – TEMPRANILLO

2022	Bodegas Aalto <i>Ribera del Duero, Spain</i>	180
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## WINE LIST

### REDS – SHIRAZ / SYRAH

2018	Luke, Reserve <i>Wahluke Slope, Washington, USA</i>	175
2015	Elephant Hill, Airavata <i>Hawke's Bay, New Zealand</i>	270
2018	Yangarra, Iron Heart <i>McLaren Vale, Australia</i>	275
2012	Henschke, Hill of Roses	630
2013	Henschke, Hill of Grace <i>Eden Valley, Australia</i>	1150

### REDS – SHIRAZ (PENFOLDS SELECTION)

2020	Penfolds RWT Bin 798	280
2018	Penfolds Superblend 802.A Superblend	850
2016	Penfolds Bin 111A Shiraz	1200
2018	Penfolds Grange Bin 95	800
2011	Penfolds Grange Bin 95	900
2001	Penfolds Grange Bin 95	950
1983	Penfolds Grange Bin 95	980
MV	Penfolds G5	3200

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## WINE LIST

### REDS – OTHER VARIETALS

2020	Domaine de Vernus, Fleurie – Gamay <i>Beaujolais, France</i>	145
2021	Clos des Papes, Chateauneuf-du-Pape – Grenache, Syrah & Mourvedre <i>Rhone Valley, France</i>	240
2018	Yangarra Estate, High Sands – Grenache <i>McLaren Vale, Australia</i>	325
2021	Cullen, Mangan East Block - Malbec, Petit Verdot & Merlot <i>Wilyabrup, Margaret Rive, Australia</i>	145
2019	Casanova di Neri, Brunello di Montalcino DOCG - Sangiovese <i>Tuscany, Italy</i>	165
2019	Bruno Rocca, Currà, Barbaresco DOCG – Nebbiolo <i>Piedmont, Italy</i>	250
2021	G.D. Vajra, Albe, Barolo DOCG – Nebbiolo <i>Piedmont, Italy</i>	150
2020	Tommasi, Amarone della Valpolicella DOCG - Corvina Blend <i>Veneto, Italy</i>	160

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