

A high-quality photograph of red wine being poured from a bottle into a large, elegant wine glass. The wine is captured mid-pour, creating a dynamic splash and ripples within the glass. The background is a deep, solid red, which complements the color of the wine. The overall mood is sophisticated and elegant.

RED
SQUARE
ROOFTOP BAR

Wine List



ROSE/CHAMPAGNE/SPARKLING



BRUSHTAIL ESTATE GREY LABEL SPARKLING	Peach and nectarine aromas with a creamy crisp finish	Pairs with seafood dishes and cheese	300 1,490
LOUIS PERDRIER BRUT D'EXCELLENCE	Fresh fruit aromas, refreshing and slightly sweet	Pairs with white meat and seafood	1,590
LISTEL GRAIN DE GRIS ROSÉ TERRES DU MIDI IGP-2021	Fresh fruit and floral scents with a freshness on the finish	Best served well chilled as an aperitif	1,690
VAL D'OCA PROSECCO "BLU" MILLESIMATO EXTRA DRY DOC-2021	Soft and harmonious, yet intense	Excellent served chilled with dishes with a light flavour	1,790
CHAMPAGNE PAUL DANGIN & FILS CUVÉE CARTE BLANCHE BRUT	Notes of cookies and pears with a long finish with hints of almond	Pairs well with raw fish, cheese or fruit desserts	3,500
CHAMPAGNE CATTIER BRUT PREMIER CRU	Notes of fruit compote, honey, brioche and dry fruits with hazelnuts and red fruit aromas	Pairs with meat in sauce or cheese	5,990

WHITE WINE



LAMADOR SAUVIGNON BLANC-2022	Aromas of citrus, tropical fruits and notes of grass and herbs with nuts and melon	Pairs well with salad, seafood and fish	290 1,390
FRANK - SAUVIGNON BLANC SEMILLON CHARDONNAY-2021	Tropical fruit and lemon zest plus stone fruit with a zesty, cleansing finish	A perfect match with scallops or a mild Thai green curry	320 1,590
TERRE DI MARIO VINO BIANCO	Hints of golden apple, peach and floral acacia notes with flavours of citrus and lime, finishing with a pleasant almond taste	Pairs with white meat and seafood	1,490
POGGIO DRAGONE TREBBIANO-CHARDONNAY COLLINE PESCARESI IGP-2020	Bouquet of white fruits including melon and pear with tones of grapefruit, apple, pear and melon	Ideal as an aperitif or with salads and fresh seafood	1,590
PLAIMONT COLOMBELLE COLOMBARD -SAUVIGNON CÔTES DE GASCogne IGP	Pale yellow with green reflections, offering a fresh bouquet of yellow and white fruits, with hints of citrus and passion fruit	Ideal for aperitifs and sushi. Also pairs well with crab, fish tagine, salmon dill, and candied lemon poultry	1,590
MARIUS BY MICHEL CHAPOUTIER VERMENTINO -2020	White fruit, peach and ripe fruit aromas with fruit flavours	Serve as an aperitif or with crab meat, shellfish, vegetable soup, tagliatelle pasta and vegetable lasagne	1,690
KONO SAUVIGNON BLANC	Golden with green reflections. A vibrant Sauvignon Blanc, bursting with citrus and tropical fruit aromas	Pan-fried fish, grilled prawns, garden salad, and Asian seafood	1,720
FOLKLORE BLANCO VERDEJO & MACABEO	Pale yellow with greenish reflections. Intense aromas of green apple, citrus, and white flowers	It combines very well with all types of fish and seafood. Ideal with salads and light meals	1,790

RED WINE



LAMADOR MERLOT-2021	Aromas of raspberries and prunes with luscious and rich merlot notes	Pairs with steaks, cheese or salads	290 1,390
FRANK CABERNET SHIRAZ MERLOT-2020	Plum, blackcurrant and spicy aromas with subtle oak and earthy notes and a dry finish	Best served with braised beef, burgers and lamb	320 1,590
POGGIO DRAGONE SANGIOVESE-MERLOT TERRE DI CHIETI IGP-2020	A fragrant bouquet of red fruit, finely framed by gentle oak spices	Perfect for barbecues, stews, roast pork belly, pasta and pizza	1,590
COLLE CORVIANO MONTEPULCIANO D'ABRUZZO DOC-2020	Cherry and raspberry aromas with hints of incense and fresh herbs	Serve with meatballs, sausages or spaghetti	1,690
FOLKLORE TINTO TEMPRANILLO & GARNACHA	Intense aromas of ripe red berries (plums, blackberries), flowers (violet) and licorice	Ideal for aperitifs, tapas, and cold meats. Perfect with pasta, red or white meats, prepared stewed, roasted, or grilled	1,790
LE PETIT LEON BORDEAUX AOC	Intricate aromatics of damson plum, blackcurrant, sweet cherry tobacco with underlying notes of sweet cedar oak, bramble berry and graphite spice	Bodied enough to accompany roasted meats and game, generous enough to pair cheeses and chocolate at the end of a meal	1,790
KONO PINOT NOIR	This pure and fresh Pinot Noir displays aromatic layers of red fruit and spicy florals with hints of crushed herbs	Match it with venison, cured meats, BBQ, duck and cheese	1,990