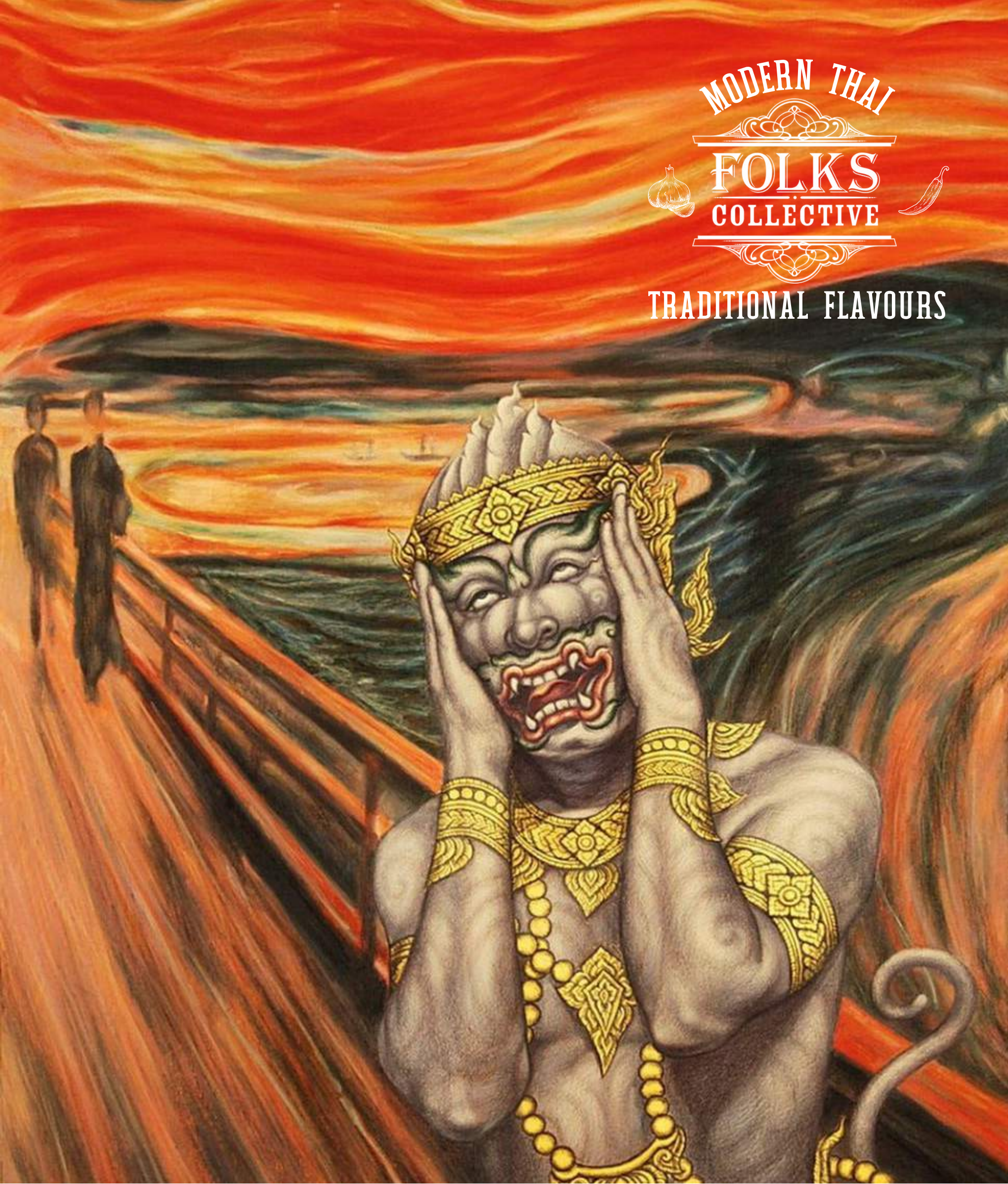


MODERN THAI

FOLKS
COLLECTIVE



TRADITIONAL FLAVOURS



LUNCH SETS

SIGNATURE EXCETUTIVE LUNCH SERVED IN TIFFIN TRAY



Available Monday to Friday from 11:00–15:00

All sets can be made meatless 🌿

Set A 10.9

Grilled lemongrass chicken
Green papaya salad
Steamed jamine rice

Set B 10.9

Tom Yum Poteak seafood
Folks drumlets
Steamed jasmine rice

Set C 10.9

Green chicken curry
Mini street omelette
Steamed jasmine rice

Set D 12.9

Grilled lemongrass chicken
Grilled Broccoli
Egg, pumpkin, cucumber,
tomato, lettuce
Soy sesame dressing

Extra chicken +2

Beer Upgrade

Enjoy a bottle of
Heinneken Silver
with any lunch set
for \$7 (U.P. \$8.20)



Phraya Rum & Coke

Enjoy a premium Thai
Rum & Coke with any
lunch set for \$8



FOLKS COLLECTIVE

EST. 2004

About the Chef's Menu

As you explore the menu, our signature dishes are highlighted in these yellow boxes. Here, you will find experimental bold flavours, fresh unique premium ingredients & dishes that are unapologetically Thai.

Appetisers

Pork Strips 9.9

Sundried jerky fried in garlic & fish sauce

Matchstick Chicken 9.9

Fried wing tips marinated in fish sauce

Salt & Chilli 12.9

A bestseller with your choice of:

Aubergine +1
Chicken +3
Calamari

Prawn Cakes 12.9

Fried minced prawns lightly battered in panko crumbs served with sweet chilli sauce

Prawn Spring Rolls 15

Large whole prawn rolled with house seasoning and fried into long roll flutes

Lemongrass Chicken 9.9

Chicken thigh marinated in coconut, lemongrass & garlic

Chicken Tenders 9.9

Fried battered chicken strips paired with sweet chilli

Edamame 7.9

Cauliflower 'Wings' 10

Crispy cauliflower florets coated in a sweet soy garlic and honey glaze



Miang Khum

Favourite Bites

Fish Cakes 8.9

Spring Rolls 7.9

Onion Rings 7.9

Curry Samosa 7.9

Chicken Satay 9.9



Crackling Belly

Soups

Tom Yum Potaek 12

Vegetarian +2
Chicken +3
Seafood

Tom Yum Namkon 12

Vegetarian +2
Chicken +3
Seafood

Gang Som แกงส้มกุ้งไข่ชะอม 18

Prawn bouillabaisse with acacia omelette

Tom Zaap ต้มแซ่บกระดูกหมูอ่อน 15

Pork ribs in a spicy broth of dried chilli, tomato & fresh herbs

Chef's Bites

Mooping Pork Skewers 15

หมูปิ้งนมสด
Milk marinated grilled skewers with chilli jaew

Crackling Belly 15

หมูกรอบ
Pork belly with golden & crisp skin with tender moist meat

Larb Tod Meatballs 15

ลาบทอด
Fried porkballs spiced with red onion, lime & toasted rice

Miang Khum 22

เมี่ยงคำโบราณ
Platter of wild betel leaf wraps with eight condiments & caramelised coconut sauce

Folks Drumlets 9.9

ไก่โพล์
Fried chicken with a crispy coat tossed in garlic & honey glaze

Son-in-law Balls 15

ไข่ลูกเขย
Fried boiled eggs topped with dried chilli & tamarind glaze

Chicken Tendons 15

เอ็นขี้ไก่ทอด
Fried sesame crusted tendons

Fries

Truffle Fries 8.9

Salt Chilli Fries 10.9

Sweet Potato Fries 8.9

Skinny Purple Yam Fries 7.9



Gang Som

Salads

Papaya Salad 9.9

Green papaya, tomato, long beans in house lime dressing
option available upon request

Mango Salad 10.9

Green mango, peanuts & dried shrimp in house lime dressing
option available upon request

Pomelo Salad 15.9

With prawns, chilli & toasted coconut in house lime dressing
option available upon request

Pork Collar Larb Salad 20.9

Ibérico collar with toasted rice, chilli & fresh herbs in spicy lime dressing

Pork Jar Salad 14.9

Shake your own salad of pork strips, lettuce & DIY toppings



Healthy Chicken Larb 14.9

Minced chicken salad loaded with herbs & toasted rice

Soft Shell Crab Salad 14.9

Deep fried whole softshell crab tempura & green mango

Seabass Tempura & Mango Salad 18.9

Ring of shredded seabass & green mango salad



Chef's Yum & Tum

Salads in dressing of lime, chilli, sugar, and fish sauce to spice level of choice
YUM Meat based salad leading with spicy and sour notes
TUM Papaya based salad, pounded, with balanced flavours
Dressing contains plara, a fermented fish sauce, do let us know if you prefer yours without

Flower Crab Yum/Tum 39

ยำ/ตำปูม้า
Fresh raw flower crab marinated in caramelised fish sauce

Crab Roe Yum/Tum 39

ยำ/ตำปูไข่
Fresh raw crab with roe marinated in caramelised fish sauce

Prawn Sashimi Yum/Tum 25

ยำ/ตำกุ้งแก้ว
Fresh raw prawns marinated in caramielised fish sauce

Sausage Yum/Tum 25

ยำ/ตำหมูยอ
Sliced Vietnamese pork sausages with your preferred sauce

Plara Farm Crab Tum 18

ตำปูปลาร้า
Papaya salad with fermented farm crab- a Thai's go to

Pickled Bamboo Tum 25

ตำป้า
Papaya salad with bamboo, forest herbs and kanom jean noodles

Ibérico Pork Collar Yum 28

ยำ/ตำคอหมูย่าง
Grilled collar, Bombay onions, lime & herbs in yum sauce

Seabass Tempura Yum 28

ยำ/ตำกะพงฟู
Rings of shredded seabass, sweet corn, green mango in yum sauce

Salmon Sashimi Yum 28

ยำ/ตำแซลมอน
Slices of fresh sashimi, Bombay onions & lime in yum sauce

Classic Papaya Tum 18

ตำไทย
Beginner papaya salad with premium dried shrimps sans plara

Seafood Vermicelli Yum 25

ยำวุ้นเส้นทะเล
Cooked prawns, squid, pork & glass noodle in a dressing without plara

Prawn Sashimi 22

กุ้งแก้วแช่น้ำปลา

Fresh raw prawns marinated in caramelised fish sauce

Add ons

Salmon sashimi	แซลมอน	15
Prawn sashimi	กุ้งแก้ว	10
Pork collar	คอหมูย่าง	15
Mooyor sausage	หมูยอ	10
Sweet corn	ข้าวโพดหวาน	5
Salted Egg	ไข่เค็ม	6

Kanom Jean	ขนมจีน	3
Sticky Rice	ข้าวเหนียว	2.5
Jasmine Rice	ข้าว	1.5





Meat

Trio Pork Platter 2.0 32

ชุดหมูสามสหาย
Pork belly, pork skewers & garlic pork with sticky rice, fresh veg and duo chilli dips



Spatchcock Chicken 25

ไก่ย่างแจ่วมะขาม
Grilled whole chicken with sticky rice & tamarind jaew sauce

Laotian Steak 25

เสีอร่องไห้
Served medium with fresh herbs, chilli flakes & toasted ground rice

Grilled Pork Collar 22

คอหมูย่าง
Marinated in coriander roots and farm herbs





Baby Octopus 18

ปลาหมึกสายทอด
Paired with green chilli salsa

Isan Sausages 15

ไส้กรอกอีสาน
Homemade sausages of pork, garlic & fermented jasmine rice



Wok		Rice	
Street Omelette	9.9	Folks Egg Fried Rice	11.9
Original		Original	
Minced Chicken/Pork	+2	Grilled Chicken	+4
Prawns	+4	Pork Collar/Prawns	+5
Jumbo Crab Omelette	19.9	Jumbo Crab Fried Rice	19.9
Light & crisp omelette topped with crabmeat and sriracha sauce		Signature egg fried rice with crabmeat & spring onions with cucumber and tomato	
Holy Basil Stir Fry	11.9	Tom Yum Fried Rice	16.9
Vegan/Vegetarian		Infused with roasted chilli paste, prawns topped with tobiko	
Minced Chicken/Pork	+2		
Pork Belly	+5		
		Noodles	
Cashew Nut Stir Fry	11.9	<div><div>Pad Thai</div><div>11.9</div><div>Our signature dish of rice noodles, tamarind sauce, eggs, beansprouts & chives</div><div><div>Vegan/Vegetarian</div><div>Chicken</div><div>Beef/Prawns/Seafood</div><div>Pork Belly</div><div>Pork Collar</div><div>+2</div><div>+4</div><div>+5</div><div>+5</div></div><div><div>"One of the best in Singapore"</div><div>MANY HONEST SHOUTOUTS</div><div><div>Crabmeat</div><div>Pad Thai with jumbo crabmeat & green mango</div><div>19.9</div></div><div><div>Soft Shell Crab</div><div>Pad Thai with softshell crab & green mango</div><div>18.9</div></div></div></div>	
Tofu			
Chicken	+2		
Salt & Chilli	12.9		
A bestseller with your choice of:		<div><div>Pad See Eiw</div><div>11.9</div><div><div>Vegan/Vegetarian</div><div>Grilled Chicken</div><div>Pork Belly/Prawns</div><div>+4</div><div>+5</div></div></div>	
Aubergine	+1		
Chicken	+3		
Calamari			
Salted Egg Yolk	16.9	<div><div>Pad Mama</div><div>11.9</div><div><div>Vegan/Vegetarian</div><div>Grilled Chicken</div><div>Pork Belly</div><div>+4</div><div>+5</div></div></div>	
Squid			
King Prawn			
Black Pepper Beef	15.9		
Sliced beef fillet stir fried with black pepper sauce, capsicum & spring onions		<div><div>Pad Mama Tobiko Lava</div><div>19.9</div><div>Mama noodles, large prawns, loaded with tobiko!</div></div>	
			
		<div><div>Chinatown Kway Chap</div><div>16</div><div>Broth simmered with Chinese spices, wide rice noodles, pork belly, pork slices, viscera & egg</div></div>	
		<div><div>Chicken Khao Soi</div><div>16</div><div>Chiang Mai laksa egg noodle soup in a light coconut broth with crisp noodle 'ribbons'</div></div>	
			
			



Pad Mama Tobiko Lava



Royal Kapi

Thai will always love you




Pad Thai - The Ultimate

Curries

Green Curry Chicken 15.9

Curry from green chillies, fresh herbs & coconut milk with chicken leg

 Meatless option available

Roasted Duck & Lychee 15.9

Sweet mild red curry with pineapple, aubergines & cherry tomatoes

Beef Massaman 15.9

CNN Travel World's No. 1 dish. Mild nutty curry with brisket, Indian spices & potatoes

Pork Shoulder Curry 15.9

Mild Chiang Mai curry of pork in masala gravy with ginger and garlic pearls



Prawn Yellow Coconut 18

แกงคั่วกุ้งใบชะพลู

Spicy rich curry infused with cumin & basil & wild betel

Crab Yellow Coconut 19.9

ขนมจีนน้ำยาปู

Signature curry served with kanom jean noodles & veg

Namya Pa 15

ขนมจีนน้ำยาป่า

Curry made from blended fish and herbs, served with chicken feet, kanom jean noodles & veg



Vegetables

Morning Glory Stir Fry 11.9

Flash fried with garlic & chilli
Add Pork belly +5

Vegetable Medley 11.9

Broccoli, cauliflower, kailan, baby corn, carrots in garlic & soy

cabbage & Fish Sauce 11.9

กะหล่ำปลีผัดน้ำปลา

Morning Glory Sambal 11.9

Kai Lan Oyster Sauce 11.9

Salt & Chilli Egg Tofu 12.9

Vegan tofu available

Beanprouts & Silver Fish 11.9



IMPOSSIBLE™

Impossible Krapao 16.9

Thai holy basil, chilli & garlic with minced 'beef'

Mama Impossible 16.9

Wok fried mama noodles with minced 'beef', kailan & carrot

Impossible Ho Fun 16.9

Crispy wide noodles, 'meatballs' & florets in a soybean gravy

'Meatball' Olive Rice 16.9

With fried 'meatballs' and condiments of tofu, cashew, chilli & lime

Seafood



Japanese Premium Oysters
Sakoshi Bay, Hyogo
Served in classic Thai style with
green chilli salsa, roasted chilli paste
& fried shallots
Each piece is 80-100g

4 pc / 4 ตัว 18
8 pc / 8 ตัว 34
12 pc / 12 ตัว 48

หอยนางรมทรงเครื่อง
อ่าวซาโกชิ, เฮียวโกะ
หอยนางรมสดเกรดพรีเมียมบินตรงจากประเทศญี่ปุ่น
เสิร์ฟพร้อมน้ำจิ้มซีฟู้ด น้ำพริกเผา และ หอมเจียว
น้ำหนักตัวละ 80-100g

Claypot King Prawns 24.9

Baked claypot with glass
noodle, black peppercorn,
coriander roots & star anise

Squid in Garlic & Lime 25.9

Steamed squid in a broth of
minced garlic, chilli & lime



Seabass in Soy & Ginger 35

Steamed seabass in light soy
sauce, ginger & spring onions



Seabass in Garlic & Lime 35

Steamed seabass in a broth
of minced garlic, chilli & lime

Seabass & Mango Salad 35

Fried whole seabass served
with green mango salad

Seabass & Sweet Chilli 35

Fried whole seabass with
sweet chilli glaze



Grilled River Prawn 35

กุ้งแม่น้ำเผา
Grilled fresh large river prawn
(450g) served with green chilli
salsa



Fish Sauce Seabass 38

ปลากระพงทอดน้ำปลา
Fried whole seabass with
caramelised fish sauce glaze,
mango salad & green salsa

Seabass in Bouillabaisse 38

ปลากระพงแกงส้มแป๊ะชะ
Fried whole seabass simmered
in a hot & sour seafood broth



Herbs & Chilli Seabass 38

ปลากระพงทอดสมุนไพร
Fried whole seabass topped
with shredded kaffir leaves,
lemongrass & dried chilli

Prawn Bouillabaisse 18

แกงส้มกุ้งไข่ชะอม
Prawn and acacia omelette in a
hot & sour seafood broth

Desserts



Mango Sticky Rice 8.9

Sweet mangoes with warm coconut rice & sesame seeds



Red Rubies 7.9

Water chestnut spheres & jackfruit in coconut milk



Coconut Pudding Cups 10

Steamed pandan kueh topped with coconut cream



Sago 7.9

Organic sago and coconut in warm sweet coconut milk



Pandan Coconut Jelly 10

Two layered jelly with pandan and coconut cream



Tapioca Kueh 10

Soft steamed tapioca kueh covered in coconut flakes



Brownie Cha Thai 7.9

Homemade brownie with Thai tea syrup & vanilla ice cream



Ice Cream Kati 7.9

Coconut ice cream, sticky rice, palm seeds, peanuts & jackfruit



Chaffogato 7.9

Warm Thai milk tea over vanilla ice cream



Longan & Grass Jelly 7.9

Grass jelly, longan, brown sugar in longan juice



Ice Cream Sandwich 10

Vanilla ice cream in soft bun topped with rubies, peanuts & jackfruit



Mango Sticky Rice Cake 38

Perfect for any celebration
30 mins waiting time

Beverages



House Drinks

	ICED	HOT
Lemongrass & Honey	3.9	5.9
Lemon & Honey	4.5	5.9
Pink Milk Nom Yen	4.5	
Butterfly Pea & Lime	5.9	
Fresh Whole Coconut	6.9	

Thai Tea

	ICED	HOT
Thai Milk Tea	4.5	5.9
Thai Black Tea	3.9	5.9
Lemon Tea	4	5.9
Green Milk Tea	4.8	6.2

Sodas

Lime Soda	4.9
Lemongrass Ginger Soda	5.9
Lychee Lime Soda	5.9
Pineapple Mint Soda	5.9
Strawberry Lime Soda	5.9

Floats

Root Beer Float	4.9
Coke Float	4.9
Diet Coke Float	4.9
Sprite Float	4.9
Thai Milk Tea Float	5.9
Green Milk Tea Float	6.9

Teapots

Dilmah Loose Leaves	5.9
English Breakfast	
Earl Grey	
Jasmine Green	
Peppermint	
Camomile	

Soft Drinks

Coke/ Diet Coke/ Coke Zero	3.5
Sprite	3.5
Green Tea	3.5
Ginger Ale	3.5
Mineral Water	2.8
Sparkling Water	4.5

Juices

Orange	4.9
Lime	4.9
Cranberry	4.9
Pink Guava	4.9

Drip Coffee

	ICED	HOT
Vietnamese Coffee	5.2	4.5
Vietnamese Milk Coffee	5.5	4.9

Mixers

Soda Water	3.5
Tonic Water	3.5
Red Bull Energy Drink	3.5

BEER & SPIRITS

Draught Beer

	PINT	TWR
Archipelago	11	62
SG Blonde Ale		
Begin Wit		
Summer IPA		
	PINT	JUG TWR
Tiger	8.9	27 52
Heinneken	8.9	27 52
Guinness	9.9	



Spirits

	30ML	BTL
Vodka		
Tried & True	8	140
Belvedere	12	149
Grey Goose	12	149
Gin		
Widges	8	149
Hendrick's	12	159
Bombay Sapphire	12	159
Tanqueray 10	12	159
Monkey 47		159



Happy Hour

Mon-Sat 3-7pm

Tried & True Vodka Soda	4.9
Widges Gin Tonic	4.9
Guinness Draught	9

Soju

BTL	3BTL	YAKULT 2L TWR	SOMAEK 2L TWR
15	42	49	59

Original
Apple
Lychee
Grape
Peach
Melon
Yakult



Tequila

Jose Cuervo Gold	10	149
Don Julio Blanco	14	159
Don Julio Añejo	14	159
Patrón Silver	12	159
Patrón XO Cafe	14	159
Patrón Reposado	14	170
Patrón Añejo	14	180

Any 6 shots 70

Rum

Phraya Elements	8	149
Plantation 3 Stars	8	149
Plantation Dark	12	159
Plantation Pineapple	12	159
Captain Morgan Spiced	12	149

Whisky & Cognac

Suntory	10	140
Johnnie Walker Black	12	149
Jack Daniels	12	149
Jim Beam	10	145
Jameson	14	149
Chivas 12		149
Chivas 18		195

Balvenie 12	12	180
Balvenie 14		240
Glenlivet 12		170
Glenlivet 15		200
Glenlivet 18		259
Glenfiddich 12		159
Glenfiddich 15		200
Glenfiddich 18		249
Macallen 12		238

Martell VSOP		180
Martell Cordon Bleu		340

Cider

	BTL	BUCKET OF 5
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Hawkes London

Urban Orchard, 4.5%	12	55
Pineapple Punch, 4.5%	12	55



CHAO
SUNGTHONG
เจ้าสังขีทอง

KHUN PHAEN
ขุนแผนลายแก้ว
ขุนแผนลายแก้ว

ecoSPIRITS

We have partnered with ecoSpirits to bring you premium spirits without the hefty price tag. This innovative close-loop distribution system reduces carbon footprint and eliminates packaging waste to ensure every drink is sustainable, affordable & exceptional.

COCKTAILS

House

Pineapple Sunrise	18
Plantation Pineapple rum, grenadine, orange, soda	
Folks Smash	15
Suntory whisky, orange, syrup, bitters	
Som Yud	15
Widges gin, Pimm's, lemonade, ginger ale, pineapple, lychee	
Chilli Cup	15
Jose Cuervo tequila, chilli, lemongrass, coriander, lime	



Classic

Classic Martini	15
Lychee Martini	15
Apple Martini	15
Cosmopolitan	15
Mojito	15
Margarita	15
Negroni	18
Highball	15
Manhattan	15
Boulevardier	15
Moscow Mule	15
Old Fashioned	15
Whisky Sour	18
Long Island Iced Tea	18
Super Long Iced Tea	25

Cocktail Buckets & Jugs

	1L	3L		1L	3L
Slut Bucket	59	158	Tastes Like a Hangover	59	158
Tried & True vodka, beer, lemonade, citrus, candy			Phraya Elements Rum, triple sec, red bull, citrus, candy		



Pineapple Sunrise	49
Plantation Pineapple rum, grenadine, soda	
Pimm's Jug	45
Pimm's, lemonade, fresh fruits	
Daiquiri	45
Plantation 3 Stars rum, lime, soda	
Lychee Lime	45
Tried & True vodka, lychee, lime, soda	
Blue Gin	45
Widges gin, blue curaçao, lemon, lime soda	

Flaming

Flaming Bob Marley	12
Flaming Waterfall	49
Flaming Lambourgini	49



Shooters

Hot Damn Whisky, rum, vodka, OJ	15	Blowjob	15
Jägermeister	12	Absinthe	15
Jägerbomb	15	B-51 (Frangelico)	12
Sambuca	12	B-52 (Grand Marnier)	12
Baileys	12	B-53 (Sambuca)	12
Kahlua	12	B-54 (Tequila)	12

Any 6 for 70. Any 10 for 99.

WINE

House	White	Red
<div>GLS BTL</div> <div>Woolshed 9.9 52</div> <div>Sauvignon Blanc 2022</div> <div>13% ABV</div> <div>Victoria, Australia</div> <div>Refreshing, savoury and fruity with lemongrass, lime, feijoa and kiwifruit. Light bodied and zingy.</div>	<div>Montemar 68</div> <div>Granacha Blanca 2021</div> <div>12.5% ABV</div> <div>Catalunya, Spain</div> <div>Pale yellow with an aromatic expression, highlighting floral & citric notes. Crisp & lively on the palate, with a vivacious acidity, and a mineral and long finish.</div>	<div>Montemar 68</div> <div>Granacha Tinta 2021</div> <div>14% ABV</div> <div>Catalunya, Spain</div> <div>Bright cherry red with rich aromas of ripe red fruits and stewed berries over a floral background. Robust and silky with great freshness on the finish.</div>
<div>Chacabuco 9.9 52</div> <div>Malbec 2021 </div> <div>13% ABV</div> <div>Mendoza, Argentina</div> <div>Deep plums and cherries with a little spice & smooth tannins leading to a long finish.</div>	<div>Saxenburg Guinea Fowl 72</div> <div>Chenin Blanc 2021</div> <div>13.5% ABV</div> <div>Stellenbosch, South Africa</div> <div>Ripe peach, apricot, white pear & cape gooseberries. Rich palate with balanced acidity.</div>	<div>PengWine Rockhopper 76</div> <div>Camanere Grand Reserve 2018</div> <div>15% ABV</div> <div>Maipo Valley, Chile</div> <div>Scents of ripe blackberries and red fruits. Intense and full with soft tannins and nuances of toasted oak and vanilla.</div>
Bubbles	<div>Il Casato 76</div> <div>Pinot Grigio 2021</div> <div>13% ABV</div> <div>Valdadige, Italy</div> <div>Golden yellow. Aromas of gold apples and lychee. Crisp with great freshness and balance.</div>	<div>Flavabom 79</div> <div>Vine-dried Shiraz 2019 </div> <div>16% ABV</div> <div>South Australia, Australia</div> <div>Deep red colour with rich and powerful raspberries, blueberries and dark cherries. Silky tannins, generous ripe fruit flavours and spice.</div>
<div>Gancia Blanc de Blancs 82</div> <div>Chardonnay NV </div> <div>11.5% ABV</div> <div>Piedmont, Italy</div> <div>Delicate, fragrant and fruity aromas with hints of apple.</div>	<div>Ta Whare Ra 82</div> <div>Sauvignon Blanc 2020 </div> <div>13.5% ABV</div> <div>Marlborough, New Zealand</div> <div>Fresh with guava, passionfruit and elderflower aromas. Tropical notes with hints of basil and lime from Wairau fruit. Lively and brightly expressed with ripe, juicy acidity and a lingering finish.</div>	<div>Cantine di Ora Amicone 82</div> <div>Corvina 2018</div> <div>13.5% ABV</div> <div>Veneto, Italy</div> <div>Dried corvina in Amarone style, for a shorter time. Dry, rich and fruity with flavours of oak, ripe cherries, plums and blueberries. Round and full bodied.</div>
<div>Antech Blanquette de Limoux Reserve Brut 85</div> <div>Mauzac 2019</div> <div>12% ABV</div> <div>Languedoc-Roussillon, France</div> <div>Limoux is the birthplace of sparkling wine before Champagne. Using traditional techniques this sparkling wine is lively with golden reflections & fine bubbles.</div>	<div>Los Haroldos Reserva 85</div> <div>Chadonnay 2019</div> <div>13.5% ABV</div> <div>Mendoza, Argentina</div> <div>Bright and pure with an intense golden colour. Aromas of tropical fruits, vanilla and toasted notes from oak. Complex, rounded and balanced with great acidity.</div>	<div>Casali Del Barone 98</div> <div>Barbaresco DOCG</div> <div>Nebbiolo 2015</div> <div>14% ABV</div> <div>Piedmont, Italy</div> <div>Elegant and complex aromas of violet, red fruits, spice and toasted nuances. Full bodied. An intense palate of rich ripe red fruits, a velvety texture & soft supple tannins.</div>
Rose	<div>AIX 75</div> <div>Grenache, Syrah 2021</div> <div>13% ABV</div> <div>Coteau d'Aix Provence, France</div> <div>Signature pink rose colour with a fruity freshness. Elegant fragrant nose, delicate and youthful with notes of watermelon & strawberries</div>	