

FLEXIBLE DINING

Available From 00:00 – 24.00

Tasty, versatile & nutritionally balanced dishes,
available all day, everyday.

ANY TIME PLATE

Poached Egg on Sour Dough Toast 138
Mushrooms, Avocado, Broccoli, Kale,
Quinoa, and Yuzu Vinaigrette



NOURISH BOWL

Cold Beef Rice Noodle Salad 158
Beef Striploin, Rice Noodles, Bean Sprouts,
Cucumber, Pickled Carrots, Lettuce,
Peanuts with Sweet and Sour Fish Sauce



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-  Contains gluten  Contains nuts  Contains milk
 Contains soya  Contains egg  Contains fish
 Contains sulphites

Please dial 2600 to place your order with In-Room Dining.

BREAKFAST

Available From 06:00 – 11:00

B1. GRAND STANFORD BREAKFAST 320

Juice of Your Choice

Orange, Grapefruit, Pineapple, Water Melon,
Apple or Tomato

Seasonal Fresh Fruit Platter

Or

Cereals of Your Choice

Corn Flakes, All-Bran, Frosties, Alpen Muesli
or Granola with Whole, Skimmed or Soy Milk
or Homemade Bircher Style Muesli

Two Eggs, Prepared to Your Liking

Or

Omelette of Your Choice

Plain, Ham, Cheese, Mushrooms, Tomatoes

Onion or Bell Peppers, Served with Crispy

Bacon, Pork Sausage, Grilled Tomato,

Mushrooms, Baked Beans and Hash Browns

Your Selection of

Three Pieces of Pastry or Bread

Croissants, Pain Au Chocolat, Danish Pastries,

Bread Rolls, Daily Muffin, White or Whole

Wheat Toasts or Multigrain Bread

Freshly Brewed Coffee, Decaffeinated Coffee,

English Breakfast Tea, Jasmine Tea, Hot

Chocolate or Fresh Milk (Served Hot or Cold)

B2. CONTINENTAL BREAKFAST 280

Juice of Your Choice

Orange, Grapefruit, Pineapple, Water Melon,
Apple or Tomato

Seasonal Fresh Fruit Platter, Sliced Cheeses,
Sliced Cold Cuts

Plain or Fruit Yoghurt

Cereals of Your Choice

Corn flakes, All-Bran, Frosties, Alpen Muesli

or Granola with Whole, Skimmed or Soy Milk

or Homemade Bircher Style Muesli

Your Selection of

Three Pieces of Pastry or Bread

Croissants, Pain Au Chocolat, Danish Pastries,

Bread Rolls, Daily Muffin, White or Whole

Wheat Toasts or Multigrain Bread

Freshly Brewed Coffee, Decaffeinated Coffee,

English Breakfast Tea, Jasmine Tea, Hot

Chocolate or Fresh Milk (Served Hot or Cold)

B3. HONG KONG BREAKFAST 290

Steamed Chinese Dim Sum

Stir-Fried Egg Noodles with Bean Sprouts
in Soy Sauce

Choice of Congee with Condiments

Shredded Chicken, Sliced Beef or

Assorted Seafood

Seasonal Fresh Fruit Platter

Chinese Tea of Your Choice

Pu-Erh, Tieguanyin or Jasmine

JUICE

Fresh Fruit Juice – Orange, Grapefruit, Pineapple, Watermelon or Apple	88
Chilled Juice – Tomato or Cranberry	70

BREAKFAST A LA CARTE

Available From 06:00 – 11:00

FRESH FRUITS

B4. Fruit Plate of Your Choice Pineapple, Grapefruit, Honeydew, Rockmelon, Watermelon, Orange, Banana or Dragon Fruit	168
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CEREALS AND YOGHURTS

B5. Cereals of Your Choice Corn flakes, All-Bran, Frosties, Alpen Muesli or Granola with Whole, Skimmed or Soy Milk	88
B6. Plain Yoghurt, Low Fat Yoghurt, Fruit Yoghurt or Yoghurt Parfait - Natural yoghurt, Mixed Berry compote, Granola	88
B7. Bircher Style Muesli	108

FRESH FROM THE BAKERY

B8. Your Selection of Three Freshly Baked Pastry or Bread Plain Croissant, Pain Au Chocolate, Daily Muffin, Danish Pastries, Banana Cake, Toasted Bagel, White or Whole Wheat Toast, Multi Grain Bread, Bread Rolls or Gluten Free Bread Served with Butter, Marmalade, Jam and Honey	108
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BREAKFAST RECOMMENDATIONS

B9. Two Eggs of Your Choice Fried, Poached, Scrambled or Boiled with Crispy Bacon, Pork Sausage, Grilled Tomato, Asparagus and Hash Browns	148
B10. Three Egg Omelette with Your Choice of Filling Plain, Ham, Cheese, Mushrooms, Tomatoes Onion or Bell Peppers, Served with Grilled Tomato, Asparagus and Hash Browns	148
B11. Egg White Omelette with Your Choice of Filling Plain, Ham, Cheese, Mushrooms, Tomatoes Onion or Bell Peppers, Served with Grilled Tomato, Asparagus and Hash Browns	148
B12. Eggs Benedict Toasted English Muffin, Ham, Hollandaise Sauce with Grilled Tomato, Asparagus and Hash Browns	168
B13. Pancakes, Waffles or French Toast Served with Maple Syrup and Whipped Cream	148

ALL DAY MENU

Available From 11:00 – 22:00

APPETISERS

C1. Caesar Salad Romaine Lettuce, Parmesan Cheese, Anchovies, Bacon Lardons, Croutons and Caesar Dressing with Choice of Grilled Chicken or Smoked Salmon	260
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INTERCONTINENTAL®

GRAND STANFORD HONG KONG

海景嘉福酒店

C2. Caprese Salad  220
Vine Ripened Tomatoes, Boconccini Mozzarella,
Rocket Leaves, Olives, Basil and
Extra Virgin Olive Oil

C3. Spicy Chicken Wings (8 pieces) 180
Fried Chicken Winglets Served with
Buffalo Chilli Sauce

C4. Vegetarian Spring Rolls  175
with Sweet Chilli Sauce

SOUP

C5. Chinese Soup of the day 120

C6. Minestrone Soup 120
with Borlotti beans and Basil

SANDWICHES AND BURGERS

C7. Club Sandwich* 250
with Tender Chicken, Lettuce, Tomatoes,
Fried Egg, Bacon and Mayonnaise

C8. Classic Angus Beef Burger* 270
with Cheddar Cheese, Bacon, Lettuce, Tomato,
Red Onion and Fried Egg on a Brioche bun

C9. Quesadilla 200
served with Shredded Chicken, Pica de Gallo
Thousand Island Dressing and Guacamole

*All Sandwiches and Burgers are served with
French Fries and Side Salad

FROM THE GRILL

C10. Angus Rib Eye* 438
(280grams/10oz)

C11. Organic Corn Fed Chicken Breast* 318
(225 grams/8oz)

C12. Norwegian Salmon Fillet* 350
(225 grams/8oz)

*All grilled dishes are served with your choice of two sides:
Steamed Broccoli, Green Asparagus, Green Beans, Mixed
Vegetables, Baked Potato, Boiled New Potatoes, French Fries,
Steamed Rice or Garden Salad and a Choice of Sauce – Peppercorn
Sauce, Mushroom Sauce or Garlic Herbs Butter Sauce

MAINS

WESTERN

C13. Spaghetti, Tagliatelle or Penne 230
Sauce of Your Choice –
Traditional Bolognese, Tomato and Basil ,
Spicy Arrabbiata  or Pesto Cream 

C14. Fish 'n' Chips 248
Atlantic Cod Fish Fillet Fried in Crispy Batter,
Served with Home Fries, Malt Vinegar and
Tartare Sauce

ASIAN

C15. Wonton Noodles 210
Aromatic Broth with Shrimp Dumplings and
Fresh Egg Noodles

C16. Hainanese Chicken Rice 260
Traditional Poached Chicken, Fragrant Rice
and Soup

C17. Yeung Chow Fried Rice 220
Cantonese Fried Rice with Barbecued Pork,
Shrimps and Egg

All prices are in Hong Kong dollars and are subject to a 10% service charge.

 Vegetarian dish

20260805



INTERCONTINENTAL.
GRAND STANFORD HONG KONG
海景嘉福酒店

C18. Nasi Goreng 250
Indonesian Fried Rice with Shrimps,
Fried Chicken Drumstick, Satay,
Peanut Sauce and Pickled Vegetables

INDIAN

C19. Vegetable Samosa ✓ 158
Hand Made Samosas Filled with Curry Potatoes,
Green Peas, Mint and Tamarind

C20. Butter Chicken Masala 228
Served with Steamed Basmati Rice, Raita, Roti,
Papadums and Chutney

C21. Assorted Vegetable Curry ✓ 198
Served with Steamed Basmati Rice, Raita,
Roti, Papadums and Chutney

C22. Saffron Basmati Rice 68

C23. Roti (2 pieces) 48

C24. Pappadums 48
with Pickles, Raita and Mango Chutney

DESSERT

C25. Classic Tiramisu 118
Mascarpone Cream, Coffee, Masala Wine,
Savoirdi Biscuits

C26. Seasonal Fruit Plate 168

C27. Premium Individual Ice Cream (per Cup) 78

FROM THE MISTRAL

Available From 12:00 – 14:30 and 18.30 – 21.30

TM01. Pizza Margherita 188
Tomato Sauce, Mozzarella Cheese and
Fresh Basil

TM02. Pizza Piccante 228
Margherita Base, Spicy Salami and Fresh Basil

TM03. Agnolotti 268
Home-made Duck Agnolotti Dumpling,
Parma Ham, Porcini and Black Truffle Sauce

TM04. Cod Fish 368
Pan-baked Black Cod, Spinach, Fennel,
Porcini Mushroom and Vermouth Sauce

FROM HOI KING HEEN

Available from 11:30 – 14:30 and 18.00 – 21.30

HH1. Beef Shank 148
Braised Beef Shank, Marinade Soy Sauce

HH2. Whitebait 168
Deep-fried Whitebait, Spicy Salt

HH3. Char Siu Barbecued Pork 328
Barbecued Kurobuta Pork, Wuliangye

HH4. Beef Brisket 428
Deep-fried Beef Brisket, Garlic, Chili,
Black Beans

OVERNIGHT MENU

Available From 22.00 to 06.00

N1. Minestrone Soup 	180
N2. Fish 'n' Chips	268
N3. Classic Angus Beef Burger	280
N4. Club Sandwich	280
N5. Tagliatelle with Traditional Bolognaise	250
N6. Penne Spicy Arrabbia  	250
N7. Vegetable Spring Roll  	195
N8. Assorted Vegetable Curry  	218
N9. Wonton Noodles	230
N10. Yeung Chow Fried Rice	240
N11. Classic Tiramisu	138
N12. Seasonal Fruit Plate 	188

Simply dial 2600  and our team of chefs will be delighted to serve you with a dining experience that is truly memorable. Should you be unable to find that specific item you want on the menus, we are more than pleased to prepare something special or suitable and healthy for your dietary requirements.

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 Vegetarian dish

20260805



INTERCONTINENTAL[®]
GRAND STANFORD HONG KONG
海景嘉福酒店

BEVERAGE MENU

Available From 00.00 to 24.00

COFFEE

Freshly Brewed Coffee	60
Decaffeinated Coffee	60
Single Espresso	60
Double Espresso	65
Cappuccino	70
Café Latte	70

TEA

Earl Grey, Mint, Jasmine, Chamomile, English Breakfast or Green Tea	60
Pu-Erh, Jasmine or Tieguanyin	60

SPECIALITY BEVERAGES

Ice Tea with Milk	60
Ice Tea with Lemon	60
Fresh Lemonade	88
Hot Chocolate	60
Fresh Milk or Skimmed Milk	60

MILKSHAKE	78
Chocolate, Vanilla or Strawberry	

SOFT DRINKS	50
Coca-Cola, Coca-Cola Zero, Sprite, Ginger Ale, Ginger Beer, Soda Water or Tonic Water	

JUICE

Juice of Your Choice – Orange, Grapefruit, Pineapple, Apple or Watermelon	88
Chilled Juice of Your Choice – Tomato	70

MINERAL WATER

STILL	
Surgiva (250ml)	45
Surgiva (750ml)	88
SPARKLING	
Surgiva (250ml)	45
Surgiva (750ml)	88

BEER

Tsing Tao, Poretti	68
Corona	78

NON-ALCOHOLIC BEER

YM Pale Ale <0.5%	88
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APERITIF & BITTERS

Campari, Martini Bianco, Martini Rosso, Martini Extra Dry, Pernod or Jaegermeister	80
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VODKA

Absolut, Stolichnaya	118
Belvedere, Grey Goose or Ketel One	128

GIN

Bombay, Tanqueray	118
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	Glass	Bottle
CHAMPAGNE		750ml
Perrier-Jouët, Grand Brut, NV		988

SPARKLING WINE		
Bottega, DOC, Prosecco Brut, NV	128	550

WHITE WINE		
Sauvignon Blanc	138	528
Villa Maria, Marlborough, New Zealand		

Pinot Grigio	138	528
Bottega, Delle Venezie, Veneto, Italy		

Chardonnay	138	528
Baron Philippe De Rothschild, Languedoc, France		

Riesling	138	528
Robert Weil, Skyblue Tradition, Rheingau, Germany		

RED WINE		
Merlot	138	528
Luis Felipe Edwards, Colchauga Valley, Chile		

Shiraz	138	528
First Drop, Mother's Milk, Barossa Valley, Australia		

Cabernet Sauvignon	138	528
Bottega, Delle Venezie, Veneto, Italy		

Pinot Noir	138	528
Laurent Dufouleur, Burgundy, France		

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靈活的餐飲服務

供應時間: 00:00 – 24:00

美味、多功能且營養均衡的菜餚，每天全天供應。

隨享餐

水波蛋配酸種麵包多士 138
配雜菌、牛油果、西蘭花、羽衣甘藍、
藜麥及柚子沙律汁



滋養餐

牛肉米粉沙律 158
西冷牛肉米粉配芽菜、青瓜、醃甘筍、
生菜絲、花生碎及魚露汁



 含有麩質

 含有堅果

 含有牛奶

 含有大豆

 含有雞蛋

 含有魚類

 含有亞硫酸鹽

請致電內線2600，與客房餐飲服務聯絡。

早餐

供應時間: 06.00 – 11.00

B1. 嘉福早餐 320

自選果汁

鮮橙、西柚、菠蘿、西瓜、蘋果或番茄

鮮果拼盤

或

自選穀類早餐

粟米片、全麥維、香甜粟米片、歐寶麥片、

燕麥乾果片配全脂奶、脫脂奶或豆奶

或自家制瑞士鮮奶麥片

鮮蛋兩隻，自選烹調方式

或

自選餡料鮮蛋奄列 — 原味、火腿、芝士、蘑菇、
番茄、洋蔥或甜椒

配香脆煙肉、豬肉腸、烤番茄、蘑菇、

焗豆、薯餅

自選三件酥餅及麵包

牛角包、朱古力酥、丹麥酥、傳統麵包、

鬆餅、原味多士或全麥多士

香濃咖啡、無咖啡因咖啡、英式紅茶、香片、
熱朱古力或鮮奶 (熱飲或冷飲)

B2. 歐陸早餐 280

自選果汁

鮮橙、西柚、菠蘿、西瓜、蘋果或番茄

鮮果拼盤、芝士片及肉腸

原味或鮮果乳酪

自選穀類早餐

粟米片、全麥維、香甜粟米片、歐寶麥片、

燕麥乾果片配全脂奶、脫脂奶或豆奶

或自家制瑞士鮮奶麥片

自選三件酥餅及麵包

牛角包、朱古力酥、丹麥酥、傳統麵包、

鬆餅、原味多士或全麥多士

香濃咖啡、無咖啡因咖啡、英式紅茶、香片、
熱朱古力或鮮奶 (熱飲或冷飲)

B3. 港式早餐 290

中式點心

豉油皇銀芽炒麵配辣椒醬

自選粥品及配料

雞絲、牛肉片或海鮮

鮮果拼盤

自選中國茶

普洱、鐵觀音或香片

果汁

新鮮果汁 — 鮮橙、西柚、菠蘿、西瓜或蘋果 88

冰凍果汁 — 番茄或紅莓 70

早餐精選

供應時間: 06.00 – 11.00

新鮮水果

- B4. 自選鮮果拼盤** 168
菠蘿、西柚、蜜瓜、哈密瓜、西瓜、橙、香蕉
或火龍果

穀類早餐及乳酪

- B5. 自選穀類早餐** 88
粟米片、全麥維、香甜粟米片、歐寶麥片、
燕麥乾果片配全脂奶、脫脂奶或豆奶
或自家制瑞士鮮奶麥片

- B6. 原味乳酪、低脂乳酪、鮮果乳酪或** 88
乳酪芭菲 – 原味乳酪、雜莓果醬、燕麥乾果片

- B7. 鮮製瑞士鮮奶麥片** 108

新鮮出爐麵包

- B8. 自選三件酥餅及麵包** 108
牛角包、朱古力酥、鬆餅、丹麥酥、香蕉蛋糕、
烤百吉圈、原味多士、全麥多士、雜穀麵包、
傳統麵包或無麩質麵包
配牛油、各式果醬及蜜糖

早餐推介

- B9. 鮮蛋兩隻 (香煎、水煮、炒蛋或烩蛋)** 148
香脆煙肉、豬肉腸配烤番茄、露筍及薯餅

- B10. 自選餡料三隻鮮蛋奄列** 148
原味、火腿、芝士、蘑菇、番茄、洋蔥或甜椒
配烤番茄、露筍及薯餅

- B11. 自選餡料蛋白奄列** 148
原味、火腿、芝士、蘑菇、番茄、洋蔥或甜椒
配烤番茄、露筍及薯餅

- B12. 班尼迪蛋** 168
烤英式鬆餅、火腿、荷蘭醬配烤番茄、露筍
及薯餅

- B13. 班戟、牛油窩夫或法式多士** 148
配楓糖漿及鮮忌廉

全天候餐譜

供應時間: 11.00 – 22.00

頭盤及沙律

C1. 凱撒沙律 260

羅馬生菜、巴馬臣芝士、煙肉、銀魚柳、
脆麵包粒及凱撒汁
配自選烤雞或煙三文魚

C2. 泰式牛肉沙律 198

烤西冷牛肉、番茄、紅洋蔥、生菜、青瓜、
薄荷、芫荽、青檸及泰式辣醬

C3. 香辣雞翼 (八隻) 180

炸雞翼配水牛辣醬

C4. 素菜春卷配甜辣醬  175

各式餐湯

C5. 是日中式餐湯 120

C6. 意大利雜菜湯  120

博羅特豆及羅勒

三文治及漢堡包

C7. 公司三文治* 250

配雞柳、生菜、番茄、煎蛋、煙肉及沙律醬

C8. 傳統安格斯牛肉漢堡* 270

配瑞士芝士、煙肉、生菜、番茄、紅洋蔥
及煎蛋

C9. 墨西哥薄餅 200

配雞絲、番茄芫茜沙沙、千島醬及牛油梨醬

*所有三文治及漢堡包均配炸薯條及沙律

各式扒類

C10. 安格斯肉眼扒 438

(280 克/10 安士)

C11. 有機粟飼雞胸扒 318

(225 克/ 8 安士)

C12. 挪威三文魚柳 350

(225 克/8 士)

所有扒類均可選配其中兩款薯菜 —

烩西蘭花、露筍、青豆、雜菜、焗薯、烩薯、炸薯條、
白飯或田園沙律

及自選醬汁 — 黑椒汁、蘑菇汁或香草蒜香牛油汁

主食

西餐精選

C13. 意大利粉、寬條麵或通粉 230

自選醬汁: 傳統肉醬、羅勒番茄醬 、
香辣茄醬  或蒜香松子仁香草醬 

C14. 炸魚薯條 248

脆炸鱈魚柳配薯條、麥醋及他他汁

亞洲精選

C15. 鮮蝦雲吞麵 210

鮮蝦雲吞配全蛋麵

C16. 海南雞飯 260

配雞油飯及湯

C17. 揚州炒飯 220
叉燒、蝦仁、蛋炒飯

C18. 印式炒飯 250
配炸蝦仁、雞腿、沙嗲、沙嗲醬及醃菜

印度風味

C19. 印式素菜咖喱角  158
配咖喱薯仔、青豆、薄荷及甜酸醬

C20. 印式馬沙拉牛油雞 228
配印式香飯、油酥餅、印式脆餅、乳酪醬及甜酸醬

C21. 印式咖喱雜菜  198
配印式香飯、油酥餅、印式脆餅、乳酪醬及甜酸醬

C22. 印式紅花香飯 68

C23. 印式燒薄餅 (兩件) 48

C24. 印式香辣脆餅 48
配醃菜、乳酪醬及甜酸醬

甜點

C25. 意式芝士咖啡蛋糕 118
忌廉芝士、咖啡、咖啡酒、手指餅

C26. 時令鮮果拼盤 168

C27. 優品雪糕球 (每杯) 78

THE MISTRAL 精選

供應時間: 12:00 - 14:30及18:30 - 21:30

TM1. 意大利蕃茄、水牛芝士、羅勒及橄欖油薄餅 188

TM2. 意大利蕃茄、水牛芝士、辣味莎樂美腸及羅勒薄餅 228

TM3. 自家製鴨肉雲吞、巴馬火腿、牛肝菌及黑松露汁 268

TM4. 煎焗黑鱈魚、菠菜、茴香、牛肝菌及香艾酒汁 368

海景軒精選

供應時間: 11:30 - 14:30及18:00 - 21:30

HH1. 鹵水凍牛腱 148

HH2. 酥炸白飯魚 168

HH3. 五糧液美國黑豚肉叉燒 328

HH4. 避風塘牛腩 428

宵夜之選

供應時間 22.00 to 06.00

N1. 意大利雜菜湯		180
N2. 炸魚薯條		268
N3. 傳統安格斯牛肉漢堡		280
N4. 公司三文治		280
N5. 傳統牛肉醬寬條麵		250
N6. 香辣茄醬通粉	 	250
M7. 素菜春卷	 	195
N8. 印式咖喱雜菜	 	218
N9. 鮮蝦雲吞麵		230
N10. 揚州炒飯		240
N11. 意式芝士咖啡蛋糕		138
N12. 時令鮮果拼盤		188

請致電內線2600 ，我們的廚師團隊樂意為您準備各式美味菜餚，帶來回味無窮的餐飲體驗。假如您需要餐譜以外的菜式，歡迎與客房餐飲服務聯絡，我們很高興為您效勞。

精選飲品

供應時間: 00.00 – 24.00

咖啡

香濃咖啡	60
無咖啡因咖啡	60
特濃咖啡	60
雙份特濃咖啡	65
意大利泡沫咖啡	70
意大利鮮奶咖啡	70

茶類

伯爵茶、薄荷茶、香片、洋甘菊茶、 英國式早餐茶或綠茶	60
普洱茶、香片或鐵觀音	60

特色飲品

冰凍奶茶	60
冰凍檸檬茶	60
檸檬特飲	88
熱朱古力	60
鮮奶或脫脂奶	60

奶昔

朱古力、雲呢拿或士多啤梨	78
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汽水

可口可樂、無糖可樂、雪碧、薑啤、 梳打水或湯力水	50
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果汁

新鮮果汁 — 鮮橙、西柚、菠蘿、蘋果 或西瓜	88
冰凍果汁 — 番茄	70

礦泉水

天然礦泉水	
Surgiva 礦泉水 (250ml)	45
Surgiva 礦泉水 (750ml)	88

有氣礦泉水

Surgiva 礦泉水 (250ml)	45
Surgiva 礦泉水 (750ml)	88

啤酒

青島、Poretti 意大利啤酒	68
哥龍拿	78

無酒精啤酒

淡愛爾 少爺啤酒	88
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餐前酒

金巴利、馬天尼白威末酒、 馬天尼紅威末酒、潘諾或德國香草力嬌	80
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伏特加

絕對、蘇連紅	118
雪樹、格蘭高士、荷蘭肯特1號	128

氈酒

龐貝藍鑽、添加利	118
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以上價目均以港元計算，需另收加一服務費。

√ 素菜

20260805

	每杯 每瓶
香檳	750ml
Perrier-Jouët, Grand Brut, NV	988

氣酒		
Bottega, DOC, Prosecco Brut, NV	128	550

白酒		
Sauvignon Blanc	138	528
Villa Maria, Marlborough, New Zealand		

Pinot Grigio	138	528
Bottega, Delle Venezie, Veneto, Italy		

Chardonnay	138	528
Baron Philippe De Rothschild, Languedoc, France		

Riesling	138	528
Robert Weil, Skyblue Tradition, Rheingau, Germany		

紅酒		
Merlot	138	528
Luis Felipe Edwards, Colchauga Valley, Chile		

Shiraz	138	528
First Drop, Mother's Milk, Barossa Valley, Australia		

Cabernet Sauvignon	138	528
Bottega, Delle Venezie Veneto, Italy		

Pinot Noir	138	528
Laurent Dufouleur, Burgundy, France		

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