



**TUNG LOK
SEAFOOD**
同乐海鲜

Park Regis by Prince Singapore

新
春
菜
单





目录页
CONTENT PAGE

鸿运鱼生 PROSPERITY 'YU SHENG'	3
同乐聚宝盆菜 TUNG LOK TREASURE BOWL	4
鱼翅及汤羹特选 SHARK'S FIN, SOUP & BISQUE	5
小食 APPETISER	6
海鲜 SEAFOOD	7 – 11
肉类 MEAT	12
蔬菜 VEGETABLES	13
饭与面 RICE & NOODLES	14
甜品 DESSERT	15
点心 DIM SUM	16
饮料 BEVERAGES	17 – 21

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新春鱼生
Prosperity 'Yu Sheng'

	小 Small	大 Large
1. 鸿运鱼生 (熏挪威三文鱼生) Prosperity Smoked Norwegian Salmon 'Yu Sheng'	\$78	\$98
2. 鸳鸯鱼生 (熏挪威三文鱼与油甘鱼生) Prosperity Smoked Norwegian Salmon and Hamachi 'Yu Sheng'	\$88	\$108
3. 豪门鱼生 (鸿福鲍鱼生) Prosperity Smoked Norwegian Salmon and Abalone 'Yu Sheng'	\$108	\$148
4. 贺岁鱼生 (贺岁龙虾鱼生) Prosperity Smoked Norwegian Salmon and Boston Lobster 'Yu Sheng'	\$128	\$168

另加 Add-ons:

每碟 Per Plate

- 龙虾 Sliced Lobster \$68
- 熏挪威三文鱼 Sliced Smoked Norwegian Salmon \$20
- 油甘鱼 Sliced Hamachi \$20
- 鲍鱼 Sliced Abalone \$28
- 海蜇 Jellyfish \$12
- 香脆白饭鱼 Crispy Whitebait \$12
- 香脆薄脆 Crispy Cracker \$5

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同乐聚宝盆菜
TungLok Treasure Bowl

同乐兴旺聚宝盆菜
TungLok Prosperous Treasure Bowl ('Pen Cai')

十头鲍鱼, 海参, 溏心蚝豉, 元蹄,
花菇, 贵妃鲍片, 手打鱼腐, 生虾,
豆结, 熏鸭胸肉, 莲藕, 发菜和津白
10-head Abalone, Sea Cucumber, Dried Oyster,
Pork Shank, Shiitake Mushroom, Sliced Squid,
Handmade Fish Puff, Live Prawn, Beancurd Knot, Smoked Duck Breast,
Lotus Root, Black Moss and Chinese Cabbage

\$328 六位用 / 6 persons

\$428 十位用 / 10 persons

同乐富贵聚宝盆菜
TungLok Glorious Treasure Bowl ('Pen Cai')

新鲜鱼翅, 六头鲍鱼, 原粒干贝, 手打鱼腐,
海参, 溏心蚝豉, 元蹄, 新鲜带子, 生虾, 熏鸭胸肉,
花菇, 贵妃鲍片, 豆结, 莲藕, 发菜和津白
Fresh Shark's Fin, 6-head Abalone, Dried Scallop, Handmade Fish Puff,
Sea Cucumber, Dried Oyster, Pork Shank, Fresh Scallop, Live Prawn,
Smoked Duck Breast, Shiitake Mushroom, Sliced Squid,
Beancurd Knot, Lotus Root, Black Moss and Chinese Cabbage

\$428 六位用 / 6 persons

\$628 十位用 / 10 persons

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新春鱼翅及汤羹特选
Shark's Fin, Soup and Bisque

每位 Per Person

- | | |
|---|----------------------|
| 1. 金玉满堂 (石窝云腿黄焖大鲍翅)
Braised Fresh Shark's Fin Soup
with Chinese Ham in Hot Stone Pot | \$68 |
| 2. 身强力壮 (鹿茸菇游水鲍鱼炖鸡汤)
Double-boiled Chicken Soup
with Live Abalone and Dried Velvet Mushroom | \$28 |
| 3. 八星报喜 (红烧八宝翅)
Braised Shark's Fin Soup with Eight Treasures | \$30 |
| 4. 普天同庆 (黄焖鱼鳔羹)
'Tanjia'-style Braised Fish Maw Bisque | \$12 |
| 5. 欢欣雀跃 (酸辣海鲜羹)
Hot and Sour Seafood Soup | \$10 |
| 6. 恭贺新禧 (发财好市莲藕汤)
Lotus Root Soup with Pork,
Dried Oyster and Black Moss | (4 位 / persons) \$34 |

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新春小食及前菜特选
Chinese New Year Appetiser and Cold Cut

- | | | |
|-----|--|------|
| 1. | 招财鱼生 (三文鱼刺身)
Salmon Sashimi | \$26 |
| 2. | 兴旺鱼生 (油甘鱼刺身)
Hamachi Sashimi | \$28 |
| 3. | 鸿图鱼生 (旗鱼刺身)
Mekajiki Sashimi | \$28 |
| 4. | 东瀛之春 (鱼生拼盘)
Sashimi Platter | \$40 |
| 5. | 福满钵溢 (传统海鲜拼盘)
Traditional Seafood Combination | \$68 |
| | ● 桂花鱼翅 Stir-fried Shark's Fin with Egg | |
| | ● 玫瑰小番茄 Rose Cherry Tomato | |
| | ● 香脆苏东仔 Crispy Baby Squid | |
| | ● 金沙虾球 Deep-fried Prawn with Salted Egg Yolk | |
| 6. | 春在人心 (沙律百花油条)
Crispy Dough Fritter stuffed with Prawn Mousse
served with Salad Sauce | \$14 |
| 7. | 欢欣鼓舞 (椒盐白饭鱼)
Deep-fried Whitebait with Salt and Pepper | \$16 |
| 8. | 金碧辉煌 (黄金炸鱼皮)
Crispy Fish Skin with Salted Egg Yolk | \$14 |
| 9. | 珠联璧合 (肉松茄子)
Crispy Eggplant with Pork Floss | \$14 |
| 10. | 堆金如山 (香脆苏东仔)
Crispy Baby Squid | \$16 |
| 11. | 国泰民安 (玫瑰小番茄)
Rose Cherry Tomato | \$16 |

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新春海鲜佳肴特选

Seafood

- | | |
|--|------------------------|
| 1. 富贵有余 (油浸鲈鱼) | (每位 / per person) \$18 |
| Deep-fried Sea Perch with Light Soy Sauce | |
| 2. 富富有余 (油泡游水鲍鱼莴笋) | \$48 |
| Sautéed Sliced Abalone with Celtuce | |
| 3. 头头是道 (咖喱鱼头) | \$40 |
| TungLok Curry Fish Head | |
| 4. 喜气洋洋 (西汁芥菜虾球) | \$30 |
| Deep-fried Prawn with Wasabi-mayo | |
| 5. 代代平安 (X.O. 酱带子炒西兰花) | \$38 |
| Sautéed Scallop and Broccoli with X.O. Sauce | |
| 6. 风华绝代 (粉丝焗生虾煲) | \$48 |
| Wok-baked Prawn with Vermicelli in Claypot | |
| 7. 香娇玉嫩 (米酒芹香斑球) | \$38 |
| Poached Garoupa Fillet in Superior Stock
with Local Celery and Chinese Wine | |
| 8. 金榜题名 (同乐招牌辣椒蟹肉伴炸馒头) | \$19.8 |
| TungLok Chilli Crab Meat with Deep-fried 'Man Tou' | |
| 9. 名满天下 (干煎大虾皇) | \$13.8 |
| Pan-fried King Prawn with Chef's Special Sauce | |
| 10. 鸿运当头 (砂锅红烧龙趸鱼) | \$52 |
| Braised Giant Garoupa served in Claypot | |

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新春海鲜水产特选
Live Seafood

1. 螃蟹 (每公斤 / per kg) \$118
Live Crab
2. 加拿大珍宝螃蟹 (每公斤 / per kg) \$118
Canadian Dungeness Crab

煮法 Cooking Methods

- 同乐招牌辣椒 TungLok Signature Chilli
- 白胡椒 White Pepper with Fresh Peppercorns
- 黑胡椒 Black Pepper with Fresh Peppercorns
- 黄金 Stir-fried with Salted Egg Yolk and Curry Leaves
- 姜葱炒 Stir-fried with Ginger and Spring Onion
- 奶油 Creamy Butter

3. 生虾 (100 克 / g) \$11
Live Prawn

煮法 Cooking Methods

- 藥材灼 Poached in Herbal Soup
- 黄金 Stir-fried with Salted Egg Yolk and Curry Leaves
- 麦片 Deep-fried with Crispy Oats
- 蒜蓉蒸 Steamed with Minced Garlic

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4. 龙虾

Lobster

- 澳洲龙虾 Australian Lobster
- 波士顿龙虾 Boston Lobster

时价 / Market Price
(100 克 / g) \$14

煮法 Cooking Methods

- 刺身 Sashimi
- 上汤焗 Wok-baked with Superior Stock
- 香脆 X.O. 酱炒 Stir-fried with X.O. Crisps
- 芝士焗 Oven-baked with Cheese

5. 竹蚌

(每只 / per pc) \$14.8

Razor Clam

煮法 Cooking Methods

- 蒜蓉粉丝蒸 Steamed with Vermicelli and Garlic
- X.O. 酱粉丝蒸 Steamed with Vermicelli and Spicy X.O. Sauce

6. 蚝

(每只 / per pc) \$6.5

Oyster

煮法 Cooking Methods

- 蒜蓉蒸 Steamed with Minced Garlic
- 酥炸椒盐 Deep-fried with Salt and Pepper
- 芝士焗 Baked with Cheese
- 生吃 Raw

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7. 象拔蚌 时价 / Market Price
Geoduck Clam

煮法 Cooking Methods

- 刺身 Sashimi
- 油泡 Sautéed
- 上汤灼 Poached in Superior Broth

8. 鱼

Fish

- 东星斑 Star Garoupa (100 克 / g) \$20
- 蓝点西星斑 Blue Dotted Garoupa (100 克 / g) \$14
- 石斑 Black Garoupa (100 克 / g) \$12
- 笋壳 Marble Goby (100 克 / g) \$12
- 大黄鱼 Eastern China Sea Yellow Croaker (100 克 / g) \$12

煮法 Cooking Methods

- 家乡烤 (养颜胶原蛋白) 另加 / Additional \$12
Grilled with Beancurd, Yam, Tomato,
Pickled Vegetables and Cabbage in Collagen Broth
- 清蒸 Steamed with Light Soy Sauce
- 菜脯蒸 Steamed with Preserved Radish
- 潮州蒸 Steamed with Pickled Vegetables, Beancurd and Sour Plum
- 砂煲焖 Braised in Claypot
- 亚叁酱蒸 Steamed with Spicy Assam Sauce
- 泰式炸 Deep-fried with Thai Sauce

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新春海味佳肴特选

Dried Seafood

1. **贵妃献宝** (蚝皇三头原只鲜鲍) (每位 / per person) \$48
Braised Australian 3-head Abalone
with Oyster Sauce
2. **包您有余** (红烧鲍鱼片扒菠菜) \$48
Braised Sliced Abalone with Spinach
3. **情深意重** (葱烧鱼鳔厚海参) \$78
Stir-fried Thick Sea Cucumber and Fish Maw with Spring Onion
4. **招财进宝** (红烧花胶冬菇煲) \$48
Braised Fish Maw with Mushroom served in Claypot
5. **三宝祈福** (红烧鲍鱼冬菇和金蚝) (每位 / per person) \$19.8
Braised Abalone with Mushroom
and Golden Oyster
6. **财源广进** (发菜金蚝北菇) \$28
Stewed Golden Oyster with Mushroom and Black Moss

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新春家禽肉类特选
Poultry and Meat

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|--|-------------------------------------|
| 1. 安家立业 (爱尔兰烧鸭)
Roast Irish Duck | (全 / whole) \$88
(半 / half) \$46 |
| 2. 威震天下 (北京烤鸭)
Peking Duck served with Wheat Wrap
and Sweet Dark Sauce | (全 / whole) \$98
(半 / half) \$50 |
| 3. 一支独秀 (香槟烧焗排骨)
Baked Champagne Pork Rib | (每位 / per person) \$14 |
| 4. 天生一对 (姜葱炒牛肉)
Sautéed Sliced Beef with Ginger and Spring Onion | \$24 |
| 5. 珠联璧合 (杏片咖啡排骨)
Oven-baked Coffee Pork Rib with Almond Flakes | \$24 |
| 6. 横财就手 (红烧发菜元蹄)
Braised Pork Shank with Black Moss | \$32 |
| 7. 兴高采烈 (菠萝黑豚咕嚕肉)
Sweet and Sour Kurobuta Pork with Pineapple | \$26 |
| 8. 身壮力健 (蒜片黑椒牛柳粒)
Pan-grilled Black Pepper Beef Cubes with Fried Garlic | \$30 |
| 9. 金鸡报喜 (蒜香脆皮鸡)
Crispy Roast Chicken with Minced Fried Garlic | (全 / whole) \$44
(半 / half) \$24 |
| 10. 鸡啼春晓 (香脆琵琶鸡)
Crispy 'Pipa' Chicken | (全 / whole) \$48
(半 / half) \$25 |

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新春蔬菜特选
Vegetables and Beancurd

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| 1. 太平盛世 (佛钵飘香)
Sautéed Seafood and Vegetables served in Yam Ring | \$32 |
| 2. 高瞻远瞩 (三层楼豆腐)
Braised House Special Beancurd
with Nameko Mushroom and Vegetables | \$22 |
| 3. 马到成功 (马来风光)
Sambal Kang Kong | \$20 |
| 4. 金枝玉叶 (葱油芥兰仔)
Baby 'Kai Lan' with Chinchalok Sauce | \$20 |
| 5. 锦上添花 (三色蛋苋菜苗)
Sautéed Chinese Spinach with Three Kinds of Eggs | \$22 |
| 6. 夏日风情 (夏果淮山炒莴笋)
Sautéed Chinese Yam and Celtuce
with Macadamia Nut served in Crispy Basket | \$28 |
| 7. 花枝招展 (赛螃蟹西兰花)
Braised Broccoli with Crab Meat and Egg White | \$32 |
| 8. 春风得意 (鱼香茄子煲)
Braised Eggplant with Minced Pork served in Claypot | \$20 |

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新春饭与面特选
Rice and Noodles

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|---|------|
| 1. 美意延年 (鲜拆蟹肉炒饭)
Fried Rice with Freshly-peeled Crab Meat | \$36 |
| 2. 贺岁致喜 (同乐招牌海鲜白米粉)
Braised Seafood Rice Vermicelli | \$30 |
| 3. 龙凤呈祥 (波士顿龙虾焖面)
Braised Noodles with Boston Lobster | \$88 |
| 4. 健康长寿 (干烧伊面)
Stewed 'Ee-fu' Noodles | \$18 |
| 5. 异国风情 (马来炒面)
Mee Goreng | \$24 |
| 6. 顺顺利利 (滑蛋虾球河粉)
Stir-fried Prawn 'Hor Fun' in Egg Gravy | \$28 |
| 7. 面面俱到 (海鲜煎面)
Seafood Crispy Noodles | \$24 |
| 8. 群仙贺寿 (潮洲炒面线)
Teochew-style Fried Seafood 'Mee Sua' | \$24 |
| 9. 五谷丰收 (蒜香生虾糯米饭)
Steamed Glutinous Rice
with Prawn and Minced Garlic | \$48 |
| 10. 粒粒飘香 (X.O.酱三文鱼炒饭)
Salmon Fried Rice with X.O Sauce | \$26 |

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新春甜品精选
Chinese New Year Dessert

	每位 Per Person
1. 容光焕发 (秘制清汤龟苓膏) Chilled Herbal Jelly with Longan Syrup	\$8
2. 如胶似漆 (椰盅白果芋泥) Yam Paste with Ginkgo Nut served in Young Coconut	\$12
3. 鸿运团圆 (红豆沙汤圆) Glutinous Rice Ball with Red Bean Cream	\$8
4. 福寿双全 (桂圆雪耳炖桃胶) Double-boiled Peach Gum with Snow Fungus and Longan Syrup	\$12
5. 山青水灵 (青柠冰香茅冻) Chilled Lemongrass Jelly with Lime Sorbet	\$8
6. 甜言蜜语 (雪山杨枝甘露) Chilled Mango Cream with Coconut Ice-cream, Pomelo and Sago	\$8
7. 流连忘返 (南洋飘香) Chilled Black Glutinous Rice with Durian Purée and Coconut Ice-cream served in Young Coconut	\$12
8. 一团和气 (擂沙汤圆) Sesame Glutinous Rice Ball coated with Peanut Crumbs	(4 粒 / pcs) \$8
9. 步步高升 (新年煎年糕) Pan-fried 'Nian Gao'	(4 件 / pcs) \$8
10. 心满意足 (香酥豆沙锅饼) Red Bean Pancake	\$10

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新春午市点心特选
Chinese New Year Lunch Time Dim Sum

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|--|-------|
| 1. 同欢共乐 (特制灌汤饺)
Dumpling Soup with Seafood and Pork | \$8.8 |
| 2. 乐善好施 (鼓汁蒸排骨)
Steamed Pork Rib with Black Bean Sauce | \$6.5 |
| 3. 海蜇山盟 (鱼子鲜虾饺)
Steamed Royal Shrimp Dumpling with Fish Roe | \$7 |
| 4. 鲜甜美味 (蚝皇叉烧包)
Steamed BBQ Pork Bun ('Char Siew Bao') | \$6 |
| 5. 恭逢盛世 (鲍鱼蒸烧卖)
Steamed Pork and Shrimp 'Siew Mai' with Abalone | \$7 |
| 6. 贺岁致喜 (黑椒蒸凤爪)
Steamed Chicken Claw with Black Pepper Sauce | \$6.5 |
| 7. 新春大吉 (香松马来糕)
Steamed Sponge Cake | \$5.5 |
| 8. 春满乾坤 (海鲜龙鬚卷)
Deep-fried Crispy Shrimp Rice Vermicelli | \$6.5 |
| 9. 如花似玉 (鲜虾腐皮卷)
Deep-fried Beancurd Skin Roll with Prawn | \$6.5 |
| 10. 意气风发 (脆皮流沙包)
Crispy Salted Egg Yolk Bun | \$6.5 |
| 11. 吉星高照 (沙律明虾饺)
Deep-fried Shrimp Dumpling served with Salad Sauce | \$6.5 |
| 12. 祥和美满 (X.O. 香煎萝卜糕)
Pan-fried Carrot Cake with X.O. Sauce | \$6.5 |

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新春饮品精选
Chinese New Year Beverage

	每杯 Per Glass
1. 碱性饮用水 Alkaline Water	\$2.5
2. 有汽矿泉水 San Pellegrino Sparkling Water	\$7
3. 苏打水 Soda Water	\$5
4. 通宁水 Tonic Water	 \$5
5. 雪碧 Sprite	 \$5
6. 可乐 Coke	 \$5
7. 无糖可乐 Coke Zero	\$5
8. 椰子水 Fresh Coconut	\$8
9. 青柠汁 Lime Juice	 \$7
10. 橙汁 Orange Juice	 \$7
11. 凤梨汁 Pineapple Juice	 \$7
12. 冰冻柠檬茶 Iced Lemon Tea	 \$7



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新春饮品精选
Chinese New Year Beverage

- | | |
|------------------------------|--|
| 13. 虎标啤酒
Tiger Beer | (每杯 / per glass) \$12
(每扎 / per jug) \$40 |
| 14. 惠比寿
Yebisu | (每杯 / per glass) \$12 |
| 15. 青岛
Tsingtao | (每罐 / per can) \$12 |
| 16. 喜力
Heineken | (每罐 / per can) \$12 |
| 17. 红舌狗黑啤酒
Guinness Stout | (每罐 / per can) \$12 |

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Wine by the Glass

<u>WHITE</u>	每杯 Per Glass	每瓶 Per Bottle
HW1. Elena Walch 2023 [Pinot Grigio] Italy, Alto Adige	\$17	\$85
HW1. Tohu 2023 [Sauvignon Blanc] New Zealand, Marlborough	\$19	\$95
 <u>RED</u>		
HR1. Domaine Jean-Marc Burgaud Morgon Côte du Puy 2022 [Gamay] France, Beaujolais	\$19	\$95
HR1. Castello Di Fonterutoli Philip 2020 [Cabernet Sauvignon] Italy, Toscana	\$23	\$110

Refreshing White

	每瓶 Per Bottle
1. El Enemigo 2021 [Chardonnay] Argentina	\$78
2. Elena Walch Vigna Castel Ringberg 2021 [Riesling] Italy, Alto Adige	\$98
3. Domaine Alphonse Mellot Sancerre La Moussière 2022 [Sauvignon Blanc] France, Loire Valley	\$128
4. Les Héritiers du Comte Lafon Mâcon Virè-Clessè 2020 [Chardonnay] France, Burgundy	\$108

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Chinese Liquor

- | | |
|----------------------------|---------------|
| 1. 花雕酒
Hua Tiao | (750ml) \$68 |
| 2. 茅台
Mao Tai | (500ml) \$980 |
| 3. 王茅六三五三
Wang Mao 6353 | (500ml) \$499 |
| 4. 江小白
Jiang Xiao Bai | (100ml) \$28 |

Whisky

- | | |
|---------------------------------|-------|
| 1. Johnnie Walker (Black Label) | \$160 |
| 2. Macallan (15 Years) | \$325 |

Cognac

- | | |
|------------------------|-------|
| 1. Martell Cordon Bleu | \$420 |
|------------------------|-------|

Others

每瓶 Per Glass

- | | |
|----------------------------|------|
| 1. Gordon's London Dry Gin | \$20 |
| 2. Whiskey | \$20 |
| 3. Bacardi | \$20 |
| 4. Singapore Sling | \$20 |

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Sparkling and Bubbly

	每瓶 Per Bottle
5. Liébart-Régnier Brut Rosé NV La Vallée de la Marne	\$110
6. Jacquesson Cuvée N° 746 Extra Brut NV France, Champagne	\$148

Simply Red

	每瓶 Per Bottle
1. Craggy Range Te Kahu 2020 [Bordeaux Blend] New Zealand, Gimblett Gravels	\$108
2. Ca'del Baio Autinbej 2020 [Nebbiolo] Italy, Barbaresco	\$128
3. Domaine Grand Veneur Châteauneuf-du-Pape Le Miocène 2020/2021 [Grenache, Mourvèdre, Syrah & others] France, Rhône Valley	\$138
4. Burn Cottage 2019 [Pinot Noir] New Zealand, Central Otago	\$148
5. Paul Jaboulet Aîné Hermitage 'La Maison Bleue' 2020 [Syrah] France, Rhône Valley	\$188
6. Bouchard Père & Fils Beaune 1er Cru Grèves Vigne L'Enfant Jésus 2018 France, Burgundy	\$268
7. Château Rauzan-Sègla Margaux 2ème Cru Classé 2020/2019 [Bordeaux] France, Bordeaux	\$408

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