

# LINE NEWS Room

## SOUP

Cauliflower and cashew nut soup | \$6

Lentils, coriander and crispy shallot soup | \$6

Creamy gazpacho with crab meat | \$6

## FRESHNESS & GREENERY

Sucrine lettuce, tomato confit, red onion,  
crispy bacon served with blue cheese dress-ing | \$8

Tequila lime steak tostado bowl | \$11

Anchan glass noodle with seafood Thai-style | \$9

Seasonal garden salad, mixed lettuce with  
raspberry dress-ing | \$6

## FROM OUR DISPLAY & COUNTER

Grilled Thai panini | \$8  
Mild chili paste, chicken, cheddar cheese

Grilled vegetables panini | \$8  
Pesto sauce, grilled vegetables, cheddar cheese

French delicacy pork rillettes | \$9  
Duck confit rillettes | \$13

Bikini sandwich Catalonia | \$15  
Serrano ham, Manchego cheese, Truffle

## DELIGHTFUL

Tender oxtail terrine | \$12  
Served with Gribiche sauce

Cold cuts platter selection | \$18  
Served with pickled and grilled bread

Cheese platter selection | \$18  
Served with dry fruits, nuts and grilled bread

Gourmet platter (good for two) | \$34  
Chefs selection of gourmet treats, cold cuts,  
cheeses and delicacies

## BITE ADDICTION

The famous Club sandwich "Triple Deck"  
served with fries and greens | \$12

Crispy Bellychon in ciabatta bread  
served with fries and pickled cucum-ber | \$14

Sir Croque-Monsieur with  
Mornay sauce and seasonal salad | \$9

Black Angus beef burger served with fries,  
greens and tamarind ketchup | \$15

## PASTA AND RICE

Parpadella with Massamum curry beef | \$12

Mentaiko spaghetti alla chitarra | \$14  
"Tokyo-style"

Traditional Burmese fried rice with | \$9  
a choice of chicken or shrimp

# NEWS Room

## THE NEWSROOM'S COCKTAIL

**Newsroom Lady** | \$7  
Gin, lychee, sugar & lime juice

**Rangoon Sunset** | \$7  
Mandalay rum, orange juice, lime juice & grenadine

**Golden Touch** | \$7  
Scotch whisky, brown sugar, angostura bitter,  
gold powder & sparkling wine

**Fourteen Royal** | \$7  
Mandalay rum, ginger, lime, honey & soda

## THE BRITISH'S COCKTAIL

**Pimm's Classic** | \$7  
Pimm's No.1, lime, fruits & sprite

**Pegu Club** | \$8  
Gin, orange curaçao, lime, orange bitter

**Dubonnet** | \$8  
Gine, dubonnet & lime

**Classic G&T** | \$7  
Gin, lime, cucumber & tonic

## APERITIF COCKTAIL

**Dry Martini** | \$7  
Gin & martini dry

**Margarita** | \$7  
Tequila, Cointreau & lime

**Negroni** | \$7  
Gin, campari & martini rosso

**Whisky Sour** | \$7  
Whisky, lime, egg white & sugar

**Caipirinha** | \$8  
Cachaça, lime & sugar

**Mojito** | \$7  
Barcadi white, lime, fresh mint, sugar & soda

**Bloody Mary** | \$8  
Vodka, tomato juice, tabasco, lime & worshershire

## DIGESTIVE COCKTAIL

**Side Car** | \$10  
Cognac, triple sec & lime juice

**Porto Flip** | \$10  
Cognac, port, sugar & egg yolk & cream

**B52** | \$9  
Grand Manier, kahlua & bailey's

**Irish Coffee** | \$8  
Irish whiskey, cream, sugar & espresso

**White Russain** | \$8  
Vodka, kahlua & cream

**Espresso Martini** | \$7  
Vodka, martini & espresso

# LINE NEWS Room

## JUICE & SMOOTHIE BAR

Lime Juice | \$3

Orange Juice | \$3

Watermelon Juice | \$3

Lemongrass Juice | \$3

Tamarind Juice | \$3

Rosella Juice | \$3

Orange & Lime Smoothies | \$4

Pineapple & Fresh mint Smoothies | \$4

Apple, Lime & Carrot Smoothies | \$4

Banana & Chocolate Smoothies | \$4

## SOFT DRINK

Mineral Water (S) | \$1

Mineral Water (L) | \$1.5

Evian Water (S) | \$4

Evian Water (L) | \$8

Pierre Sparkling (S) | \$4

Pierre Sparkling (L) | \$6

Soda Water | \$2

Tonic Water | \$2

Coke | \$2

Coke Zero | \$2

Sprite | \$2

Ginger Ale | \$2

## COFFEE

Americano | \$3

Espresso | \$2

Double Espresso | \$3

Macchiato | \$3

Caffé Latte | \$3

Cappuccino | \$3

Mocha | \$3

Flat White | \$3

Iced Coffee | \$3

Hot Chocolate | \$4

## RONNEFELDT TEA

English Breakfast | \$3

Earl Grey | \$3

Chamomile | \$3

Organic Black | \$3

Jasmine | \$3

Peppermint | \$3

Green (Nara) | \$3

Iced Lemon Tea | \$3



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## WHITE WINE | BY BOTTLE

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### FRANCE

Bordeaux | Côtes de Bordeaux

2016 Château Loumelat Blanc | \$40

Graves | Pessac-Leognan

2015 Château Haut Selve, Graves. Sauvignon Blanc | \$65

Burgundy | Méconnais

2014 Bouchard Père & Fils La Vignée. Chardonnay | \$82

2014 Chablis William Fèvre. Chardonnay | \$105

Provence | AOP Côtes de Provence

TBC Château Saint - Maur Cru Classé "Saint M". Rolle | \$68

TBC Château Saint - Maur Cru Classé "L" Excellence. Rolle | \$68

Rhone Valley

2015 Chapoutier 'Belleruche'. Grenache Blanc | Clairette | \$46

Languedoc-Roussillon

2015 Gérard Bertrand 6eme Sens. Grenache | Marsanne | Viognier | \$40

2015 Gérard Bertrand 6eme Sens Réserve Spéciale. Viognier | \$52

Côtes de Gascogne

2015 Plaimont Colombelle. Colombard | Ugni Blanc | \$40

Loire Valley

2015 Pascal Jolivet. Sancerre. Sauvignon Blanc | \$110

2015 Pascal Jolivet Pouilly-Fume. Sauvignon Blanc | \$110

Alsace

2015 Gustave Lorentz Réserve. Pinot Gris | \$80

2014 Gustave Lorentz Réserve. Gewurztraminer | \$90

ITALY | Veneto

2015 Tommasi Soave Classico. Garganega | Trebbiano | \$65

2014 Tommasi Daganello II Cavalière. Vermentino | Chardonnay | \$65

SPAIN | Rioja

2014 Marqués de Cáceres Crianza. Viura | \$45

SOUTH AFRICA | Western Cape

2016 The Beachhouse. Sauvignon Blanc | \$40

2016 The Winery of Good Hope. Chardonnay | \$50

2015 Vinum. Chenin Blanc | \$80



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## WHITE WINE | BY BOTTLE

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**CHILE** | Rapel Valley

2015 Montes Classic Series. Chardonnay | \$67

**USA** | California

2015 Kendall Jackson Vintner's Reserve. Sauvignon Blanc | \$50

2015 Freemark Abbey. Chardonnay | \$85

**AUSTRALIA**

Barossa Valley

2016 Yalumba Y Series. Pinot Grigio | \$64

Clare Valley

2015 Jim Barry Lodge Hill. Riesling | \$95

Victoria

2016 Woolshed. Sauvignon Blanc | \$40

**NEW ZEALAND**

2014 Allan Scott. Sauvignon Blanc | \$85

**MYANMAR** | Shan State

2014 Aythaya. Sauvignon Blanc | Chenin Blanc | Semillon | \$32

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## RED WINE | BY BOTTLE

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### FRANCE

Bordeaux | Côtes de Bordeaux

2015 Château Bouteilley. Merlot | Cabernet Sauvignon | \$49

2014 Le Bordeaux de Maucaillou. Cabernet Sauvignon | Merlot | \$56

Graves | Pessac-Leognan

2014 Château Olivier Grand Cru. Merlot | Cabernet Sauvignon | \$140

2011 Château Smith Haut Laffite Merlot | Cabernet Sauvignon | \$256

Saint-Emilion

2014 Château Beau-Se'jour Bécot. Merlot | Cabernet Sauvignon | \$224

2014 Château Soutard. Bordeaux Blend | \$200

Saint-Estephe

2013 Château Capbem Gasqueton. Merlot | Cabernet Sauvignon | \$92

2012 Château Frank Phelan, Segur. Bordeaux Blend | \$125

Margaux

2014 Château Lascombes. Merlot | Cabernet Sauvignon | Petit Verdot | \$264

2004 Château Palmer. Cabernet Sauvignon | Merlot | \$1,065

Haut Médoc

2011 Château Lanessan. Merlot | Cabernet Sauvignon | \$61

Pauillac

2012 Château Lynch-Bages. Merlot | Cabernet Sauvignon | Cabernet Franc | \$545

Saint-Julien

2014 Château Lagrange. Cabernet Sauvignon | Merlot | \$217

Pomerol | Lalande de Pomerol

2011 Château de Valois. Merlot | Cabernet Sauvignon | \$145

2014 Château La Clémence. Merlot | Cabernet Franc | \$192

Burgundy | Maçonnais

2014 Bouchard Côte de Beaune. Pinot Noir | \$83

Beaujolais

2012 Villa Ponciago Beaujolais -Villages. Gamay | \$60

Provence | AOP Côtes de Provence

2016 Château Saint - Maur Cru Classé "Saint M". Cabernet | GSM | \$68

2016 Château Saint - Maur Cru Classé "L" Excellence. GSM | Cabernet | \$68

Rhone Valley

2016 Chapoutier Marius. Grenache | Syrah | \$35

2016 Chapoutier "Belleruche". Grenache | Syrah | \$45

2014 Chapoutier Crozes - Hermitage. Syrah | \$65

2014 Chapoutier Châteauneuf-du-Pape "La Bernardine". GSM | \$128

Loire Valley

2015 Pascal Jolivet "attitude". Pinot Noir | \$68

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## RED WINE | BY BOTTLE

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### FRANCE

Alsace

2015 Gastave Lorentz. Pinot Noir | \$72

Languedoc-Roussillon

2016 Gérard Bertrand 6eme sens. Shiraz | Merlot | Grenache | \$40

Côtes de Gascogne

2015 Plaimont Colombelle. Tannat | Merlot | Cabemet Sauvignon | \$35

Côtes de Saint-Mont

2010 Monastère de Saint-Mont. Tannat | \$102

### ITALY

Tuscany

2012 Poggio Al Tuff Toscana Tinto Rosso Organic. Sangiovese | Merlot | \$58

Veneto

2016 Tommasi Bardolino Classico. Corvina Veronese | Rondinella | \$70

2013 Tommasi Amerone Classico Della Valpolicella. Corvina | Rondinella | \$149

SPAIN | Rioja

2012 Marqués de Cáceres Crianza. Tempranillo | Gamacha Tinta | Graciano | \$50

2012 Marqués de Cáceres Réserve. Tempranillo | Gamacha Tinta | Graciano | \$50

SOUTH AFRICA | Western Cape

2015 The Beachhouse. Shiraz | \$40

2016 The Winery of Good Hope. Pinotage | \$50

2014 Vinum. Cabernet Sauvignon | \$65

CHILE | Rapel Valley

2014 Château Los Boldos Cuvee Tradition. Merlot | \$45

2014 Château Los Boldos Cuvee Tradition Carmenere | \$42

2013 Montes Alpha. Syrah | \$105

### AUSTRALIA

Barossa Valley

2014 Yalumba Y Series. Shiraz | Viognier | \$65

2012 Yalumba 'The Signature'. Cabernet Sauvignon | Shiraz | \$175

Victoria

2014 Woolshed. Cabernet Sauvignon | \$43

2014 Redbank Long Paddock. Shiraz | \$59

USA | California

2011 Freemark Abbey. Cabernet Sauvignon | \$130

2014 Kendell Jackson Vintner's Reserve. Zinfandel | \$67

2013 Kendell Jackson Vintner's Reserve. Cabernet Sauvignon | \$85

MYANMAR | Shan State

2016 Aythaya. Shiraz | Domfelder | \$32



## DESSERTS

**Salt and soft caramel with  
chocolate 50% cacao | \$11**  
Served with chocolate ice-cream and madeleine

**Spiced chocolate mousse | \$9**  
Served with segments mandarin confit

**Paris-Rangoun | \$11**  
Choux pastry and a praline flavored cream

**Jasmin panna cotta | \$8**  
Classic Italian milk pudding infused with  
fresh jasmine served with tropical fruits

**Catalane crème brulee | \$8**  
Spanish smooth, rich and creamy custard

**Fresh fruits platter | \$6**  
Seasonal fresh fruits with lime sorbet

**Ice-cream | \$6 (per scoop)**