

Pierchic

Setting the seafood standard

APERITIF MENU

CHAMPAGNE

Veuve Clicquot, Brut NV
160

Veuve Clicquot, Brut Rosé NV
180

WHITE WINE

Terret Blanc 80
"Classic", Moulin de Gassac, Languedoc, France

Albariño 105
Martin Codax, Rias Biaxas, Spain

Mâcon-Villages 130
Trenel, Burgundy, France

Chassagne- Montrachet 340
Domaine Drouhin, Burgundy, France

RED WINE

Tempranillo "La Vendimia" 125
Rioja, Spain

Malbec 150
Archaval Ferrer, Mendoza, Argentina

"Segla" by Chateau Rauzan-Segla 299
Bordeaux, France

BEER

Malbec 150
Archaval Ferrer, Mendoza, Argentina

"Segla" by Chateau Rauzan-Segla 299
Bordeaux, France

SIGNATURES

Vase of Flower (Great for Lovers to Share) 240
Hendricks, Herbs & Berries Syrup,
Fresh Kalamansi, Goldberg Hibiscus Tonic

El Pescador 170
Vanilla Infused Don Julio Blanco , Campari,
Fresh Kalamansi, Orange, Ginger &
Cardamom Syrup

Copper Clipper 160
Grey Goose, Fresh Pineapple Juice, Passion Fruit,
Kaffir Lime Leaves , Cayenne Pepper

'Cherry Wood' Old Fashioned 160
Home Infused Angostura 7 years ,
Apple Reduction Syrup, Cherry Bitters,
Cherrywood Smoke

The Treasure Box 160
Secret Homemade Spiced Syrup,
Infused Glenfiddich 12 years, Kumquat,
Aromatic Bitters

Mermaid's Secret 140
Tanqueray 10, Mancino Bianco,
Mandarin Sorbet, Passion Fruit, Mint, Prosecco

Shellacolada 120
Bumbu Rum, Sailor Jerry Rum, Home Spiced
Coconut Cream, Fresh Pineapple Juice

Pink G & T 120
Six Blue Dogs Gin, Fever Tree Elderflower Tonic,
Pansy Flower & Lollypop

Italianissimo 100
Mafy Gin, Mancino Rosso, Campari

Chic Spritz
Aperoll, Prosecco , Honey Glazed Orange,
Rosemary