



Unwine Restaurant and Wine Bar

Prices excludes prevailing GST and 10% service charge.



Unwine Specials

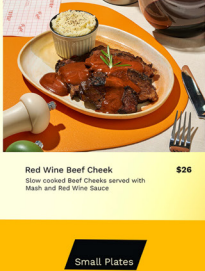
Main Dishes



Curried Beef Short Ribs with Mantou / Japonica Rice **\$26**
Australian Wagyu Short Rib in spicy coconut sauce served with either Fried Mantou or Japonica Rice



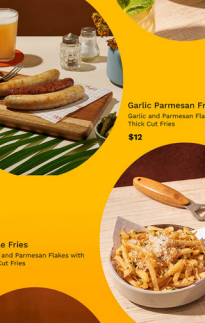
Fried Chicken Served with Twice Baked Potato **\$28**
Corn Fed Fried Chicken



Steak Frites **\$35**
200g Flat Iron Ribeye Steak served with Fries



Miso Cod Fish **\$35**
Oven Roasted Miso marinated Black Cod



Red Wine Beef Cheek **\$26**
Slow cooked Beef Cheeks served with Mash and Red Wine Sauce

Small Plates



Grilled Lemon Butter Prawns and Squid
Fresh Local Squid and Sea Prawns broiled with Compound Butter, Lemon Juice, Parsley and Garlic

\$18



House Made Chicken Nuggets
Fried Chicken Nuggets served with Ketchup and Pickles

\$12

Bratwurst Sausages
Bratwurst Chicken & Pork served with Mash Potato and Pickles

\$18

Truffle Fries
Truffle and Parmesan Flakes with Thick Cut Fries

\$12

Twice Baked Potatoes
Mashed Potato baked in Potato Skin Shell

\$10

Mackerel Fish Cakes
Fresh Mackerel Fish with Minced Pork

\$15

Garlic Parmesan Fries
Garlic and Parmesan Flakes with Thick Cut Fries

\$12

Salads



House Salad
Grilled Romaine Lettuce, Cherry Tomatoes, Egg, Pickled Onions, Parmesan Cheese, Croutons, Cesar

\$15

Cheese Platter with Prosciutto & Olives
Selection of Hard and Soft Cheeses, Prosciutto, Olives & Cracker

\$38

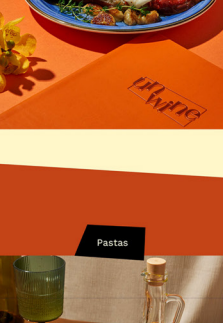
Burrata
Fresh Burrata served with Mixed Greens, Heirloom Tomatoes & Basil Oil

\$30

Roasted Eggplant Parma
Co-Fit Eggplant roasted with Cheese and Marinara Sauce

\$18

Pastas



Carbonara **\$24**
Rich Creamy Linguini with Crispy Pork Lardons



Pesto Linguini and Shrimp Scampi **\$25**
Linguini tossed in A House Made Pesto Sauce served with Oven Roasted Shrimp Scampi

Classic Beef Ragu Linguini **\$24**
Linguini with Slow Cooked Beef in Red Wine

Desserts

Creme Brulee **\$15**

Brownie with Vanilla Gelato **\$15**

unwine



www.instagram.com/unwine.sg

#01-14, 2 Central Boulevard,
101 Central Boulevard Towers, SG 018916

Hours of Operation: 430pm - 1130pm
Saturday: 1200pm - 1100pm
Sunday: Closed

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Wines

Wine by the Glass/Bottle

Sparkling

NV	Divici Prosecco DDC Organic - Botter, It	\$18 / \$82
	Amazing champagne-like complexity, developed toasty, yeasty characters alongside with citrus and stone fruits aromas.	

Champagne

NV	Brut Reserve - Charles Heidsieck, Fr	\$32 / \$150
	84 points James Suckling. Remarkable depth of mature aromas - tons of candied lemon peel, dried pear and brioche.	

White

2022	Chardonnay Santa Barbara County - The Paring, USA	\$22 / \$108
	80 points Vinous. Apricot, mint, white flowers and light tropical accents are nicely pushed forward.	
2023	Luberon Blanc - Famille Perrin, Fr	\$18 / \$78
	Delicate nose with notes of white flowers and citrus. Well balanced and fresh in the mouth, with great vivacity and a hint of bitterness with salty aromas.	

Red

2022	Ventoux Rouge - Famille Perrin, Fr	\$17 / \$78
	Red fruit notes of blackcurrants and blueberries, with hints of leather, violets, and pepper. Fresh, balanced, and smooth with soft tannins.	
2020	Shiraz Tower Release - Chateau Tahbilk, Aus	\$18 / \$105
	Rich and complex with bright and expressive swirls of spice and savoury notes.	

Wine by the Bottle

Champagne

NV	Fleur de Miraval Petite Fleur Brut Rose - Miraval, Fr	\$189
	Fresh, floral aroma of peony and hawthorn with tart raspberry and redcurrant. Bright, juicy citrus notes and a subtle, airy finish.	

White

2023	Sauvignon Blanc - Dog Point, NZ	\$108
	94 points Wine Spectator. Lush and bold with mango, lemon curd, and litsea oil, with notes of dried pineapple, candied ginger, and orange zest.	
2021	Bourgogne Chardonnay - Domaine Vincent Latour, Fr	\$98
	White fruit and muscat on the nose with peppery hints. Round, full palate of white fruit and floral notes.	
2022	Coudoulet de Beaucastel Cotes du Rhone Blanc - Chateau Beaucastel, Fr	\$108
	Citrus aromas of lemon and grapefruit with white flowers and lime blossom. Crisp, balanced palate with saline notes and a refined bitter finish.	
2020	Chablis Vente d'Ange Mise Tardive -Domaine Pattes Loup, Fr	\$115
	Toasted citrus and white fruit on the nose. The palate is rich and balanced, finishing with vibrant fruit and lingering citrus freshness.	
2024	Convergence Sauvignon Blanc Two Rivers Of Marlborough, NZ	\$88
	Crafted by renowned winemaker Dave Clouston, this vibrant wine offers a nose of citrus, bay leaf, and sea spray, with a full-bodied energetic palate of guava, gooseberry, and lemon peel.	
2022	Chardonnay Geelong - By Farr, Aus	\$148
	87 points Robert Parker's Wine Advocate. Coloured by swirls of beeswax and pressed flowers, exotic nuances of saffron and freshly grated cardamon, sandalwood and matcha.	

Wines

White

2020	Chardonnay Estate Santa Rita Hills - The Hill, USA	\$125
	84 points James Suckling. Medium-bodied with tangy acidity of sliced green apple and pear. Creamy texture with an intense finish.	

Red

2016	Chateau Tour de Sarraill - Fr	\$78
	Displays lovely dark plums, and dark cherries to match the nose along with some nice chocolate and mocha notes.	
2021	Shiraz Nagambie Lakes Victoria - Chateau Tahbilk, Aus	\$85
	Rich complexity with dark plum, berry fruits, and layers of spice and savoury notes.	
2020	Bourgogne Hautes Cotes de Nuits Rouge - Hudelet-Baillet, Fr	\$126
	From 30+ year-old south-facing vines on chalky soil, this wine offers dark fruit, refined tannins, earthy depth, and a sous-bois-chocolate finish.	
2022	Lupo Meraviglia Tre di Tre Puglia IGT - Botter, It	\$98
	Deep red, and impenetrable with a nose of red fruit and jam, accompanied by a well-structured palate with a pleasant tannic finish.	
2014	La Clotte - Fr	\$180
	Supple and pliant with terrific underlying structure, the wine presents a palate of punchy red stone fruit, pomegranate, blood orange, spice and menthol.	
2016	Griffons de Pichon Baron - Chateau Pichon Baron, Fr	\$168
	A blend of 52% Cabernet Sauvignon and 48% Merlot matured in 60% new oak, with a very pure and detailed bouquet with blackberry, briary, cold stone and graphite aromas.	
2014	Chateau Grand-Puy-Lacoste - Fr	\$280
	Perfect expression of rich and complex blend of concentrated black fruits, blueberries and blackcurrant liquor with a slight spicy and peppery note.	
2021	Giusto di Notri - Tua Rita, It	\$185
	96 points 97 points Robert Parker's Wine Advocate. Abundant blackberry, plum, and currant aromas with hints of coriander, violet, and vanilla. Full-bodied, silky, with fine tannins.	
2021	RP Pinot Noir By Farr - By Farr, Aus	\$215
	Seductive aromas of ripe cherries, wild strawberries, and spice. Generous, complex palate with dark fruits, integrated tannins, and a hint of French oak.	
2002	Chateau Magdelaine - Fr	\$308
	The 2002 Chateau Magdelaine offers red currant, wild raspberry, and cedar with soft tannins and fresh acidity. A lighter, elegant Saint-Emilion.	
2021	Gevrey Chambertin - Domaine Claude Dugat, Fr	\$278
	Moderate reduction softens the underlying fruit, while the bright, fresh flavours offer excellent definition, depth, and a persistent, youthful finish.	
2017	Chateau Les Forts de Latour - Fr	\$605
	85 points James Suckling. Elegant, medium-bodied with blackberry, spice, firm grainy tannins, bold freshness, and a long, peppery finish.	

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Beverages

Beer on Tap

Asahi - Half Pint	\$8
Asahi Black - Half Pint	\$9

Highballs

Lemon	\$12
Coke	\$12
Apple	\$15
Passionfruit	\$15
Lychee	\$15
Peach	\$15
Honey	\$15

Mocktails



Lychee Mint Lemonade	9%	\$9
Strawberry Lemonade	12%	\$9
Pineapple Passionfruit Fizz	9%	\$9
Raspberry Peach Fizz	12%	\$9
Kiwi Greenapple Fizz	12%	\$9
Honey Lemon Fizz	8%	\$9

Canned Drinks

Coke	11%	\$6
Coke Zero	2%	\$6
Sprite	5%	\$6
San Pellegrino Pompelmo Sparkling	18%	\$6
San Pellegrino Limonata Sparkling	8%	\$6
San Pellegrino Orange Sparkling	8%	\$6

Others

Acqua Panna (Still) - 1L	\$10
San Pellegrino (Sparkling) - 750ml	\$10

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