

CELLAR

The wine list is curated to include bottles that we are excited about and those that we feel are best to be enjoyed now. As often as possible, we source organic and “natural” wines from small producers keeping true to Gallery by Chele’s philosophy. We want wine pairing and drinking to be fun, and not intimidating.

We hope you have as much fun browsing and trying our wines as much as we have enjoyed putting together this selection for you.

gallery
by Chele

PRIVATE DINING



BEVERAGE OPTIONS

Prices are adjusted for private dining. We require that every guest get the same menu selection.
Menu is inclusive of 12% VAT and subject to 10% service charge.

MENUS	INDIVIDUAL	COMBO – ADD ON
WELCOME DRINK		
Cocktail	350	350
Mocktail	290	(<i>Cocktail or Mocktail</i>)
WINES (Based on availability)		
WHITE		
Sediba Chenin Blanc, South Africa	295	195/gls
RED		
Candidato Tempranillo, Spain	295	195/gls
1 GLS EACH		
White & Red	550	350
FREE FLOWING		
White & Red (<i>Maximum of 2 hours</i>)	700	550
CHAMPAGNE TOAST (Sparkling)		
Ampelidae, Armance B, Brut, Sparkling, France	550	350
PREMIUM WINE OPTIONS (Based on availability)		
WHITE		
Drouhin, Laforet Chardonnay, Burgundy France	650	450
RED		
Banfi, Chianti Annata, Tuscany Italy	650	450
1 GLS EACH		
White & Red	1,200	800
FREE FLOWING		
White & Red (<i>Maximum of 2 hours</i>)	2,500	1,500
CHAMPAGNE TOAST		
Moet st Chandon, Brut, Champagne France	1,000	850