



Caveau Bar – Coffee By Day, Wine By Night

Embedded in the quaint corner street of Shaw Centre, Caveau Bar is the brainchild of the Les Amis Group with sister company Vinum Fine Wines. It was first launched on 12 July 2012 as a one-stop beverage playground that housed a bar and retail store, but the latter (Caveau Wines) has since moved up to the second level of the mall.

Living up to its moniker “Caveau”, which translates to “wine vault”, the speakeasy-style bar that underwent a major renovation in April 2015, is a treasure trove of exceptional French wines at alarmingly affordable prices – starting from \$55 for a Château Haut Baraillot from Haut-Médoc.

In the day, Caveau Bar offers some morning solace with its rustic charm and warmth, radiating from an inviting use of grey brick tiles and warm wooden panels adorned with a myriad of candid black and white photographs taken during the team’s trip to the vineyards in France. It’s the perfect hideaway to kick-start your day with an aromatic cup of coffee brewed with beans from nylon coffee roasters to complement the freshly baked fruit tarts and carolines of sister concept Tarte next door, while bathing in the luminance of natural daylight shining through the glass façade.

When the sun goes down, this den livens up to the glory of wines carefully handpicked by award-winning sommeliers who earnestly share their passion and knowledge with wine connoisseurs and amateurs alike. Whether it’s a night out with the boys on the high-heeled tables, a first date on the cushy lounge sofa or a post-work catch up with colleagues along the bar, the pulsating energy of this enclave is bound for a fun night out.

Housing over 200 labels with an estimated 80% boutique labels from France, Caveau Bar works with producers that include rossignol-trapet, chateau fuisse, thibault liger-belair, capbern gasqueton, and chateau smith haut lafitte, as well as top whiskey professionals to curate a list of single malt whiskeys.

Wine tasting at Caveau Bar is a breeze with the state of the art Enomatic Elite wine dispenser. With the Enomatic Elite, guests are allowed to sample up to 16 wine labels in 3 quantities- 25ml, 75ml, or 150ml. The technology keeps featured wines fresher over a longer period of time thus giving patrons the flexibility to taste several wines before deciding to purchase a favourite bottle or two. The Enomatic Elite also helps to create a convivial setting where wine amateurs feel unthreatened to learn about the world of wines with the tasting notes of each wine reflected on the screen. These 6 red and 6 white wines featured in the Enomatic Elite change once a month.

If not, leave your palates to the good hands of the award-winning sommeliers with the Tasting Flight option available from Sundays to Thursdays – for only approx. \$50+€/pax, guests will be served a recommended mix of 4 wines (½ glass each).

The newly expanded bar menu now includes signature items like truffle fries, char-grilled chicken skewers, traditional pork and veal meatballs with tomato, and hot and spicy chicken drumlets to go with your choice of beverage, including craft beers.

Caveau Bar’s prominent presence is distinguished not only in its superb award-winning wine lists, but also its erudite sommeliers that offer a convenient venue for diners to chill out or learn about wines at ease. It’s the perfect afternoon pit-stop for a refreshing coffee break before its alter-ego wine lounge swings into full drive at night to provide the best environment for a thirst-quenching respite from the cacophony of the city.

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