



Fushifaru Maldives

Wine Selection

“Welcome to Fushifaru Maldives!

Accept what life offers you and try to drink from every cup. All wines should be tasted; some should only be sipped, but with others, drink the whole bottle because every sip is different. I am delighted to provide 100 different labels from different regions”

- Fushifaru Sommelier

Wine by glass

Sparkling Wine

Cava Montcadi Cava ^(AI)	12
Macabeo, Parellada & Xarel-lo, Penedes, Spain	

White Wine

Tini Vino Bianco ^(AI)	8
Chardonnay, Trebbiano, Italy	
Darling Cellars ^(AI)	8
Chenin Blanc - Sauvignon Blanc, South Africa	
Deakin Estate Moscato ^(AI)	10
Moscato, Australia	
Los Tilos ^(AI)	10
Chardonnay, Central Valley, Chile	
Mannara Terre Siciliane ^(AI)	12
Pinot Grigio, Italy	

Red Wine

Tini Vino Rosso ^(AI)	8
Sangiovese, Italy	
Darling Cellars ^(AI)	8
Cabernet Sauvignon, South Africa	
Thorne Hill Shiraz Cabernet ^(AI)	10
Shiraz Cabernet, Australia	
Los Tilos ^(AI)	10
Merlot, Central Valley, Chile	
Casa Bonita ^(AI)	12
Malbec, Spain	

Rose Wine

Darling Cellars ^(AI)	8
Merlot Rose, South Africa	
Tini Sangiovese Rose ^(AI)	8
Sangiovese, Italy	

^(AI) All Inclusive

Half Bottles**Champagne - 375ml****Roederer Brut Premier 115**

Chardonnay, Pinot Munier, Pinot Noir

Henri Dubois Brut 95

Chardonnay, Pinot Munier, Pinot Noir

Martel Champagne Victoire Prestige Brut 95

Chardonnay, Pinot Noir, Pinot Blanc

Sparkling Wine - 200 ml**Botter Prosecco Doc 15**

Glera, Italy

Very decent bubbly to pair with seafood. Apple, peach, lemon and hazelnut flavour balanced yet crisp acidity.

Maschio Rose 15

Glera and Raboso, Italy

Crisp and refreshing. Goes great with white meats.

White Wine - 375ml**Mezzacorona Castel Firmian 35**

Pinot Grigio, Trentino, Italy

Fruit flavour with hints of chamomile. Dry wine Ideal with appetizers, white meats and fish.

Tini Vino Bianco DOC 25

Pinot Grigio Delle Venezie, Italy

A crisp lemon, apple and blossom bomb. Enjoy with tomatoes on toast, prawn linguine, or a good catch-up session.

Indomita Sauvignon Blanc 25

Sauvignon Blanc, Chile

Easy drinking wine with shellfish, vegetarian dishes and cheese.

Red Wine - 375ml

Barone Montalto

25

Nero d'Avola, Terre Siciliane, Italy

Deep red violet colour; flavours with hints of chestnut and coffee bean; dry, medium bodied excellent with red meats and pasta.

Santa Cristina Rosso Antinori

25

Sangiovese, Toscana, Italy

Ruby red with fruity aromas of cherries and floral notes of violets that merge with notes of vanilla and coffee. On the palate it is supple and mouth filling with red meats.

Indomita Merlot

25

Merlot, Central Valley, Chile

Easy drinking wine with soft super-juicy ripe plummy fruit and a long full-flavoured finish. Always excellent with red meats.

Champagne Magnum - 1500 ml

Louis Roederer Cristal Brut

2195

Chardonnay - Pinot Noir

Taste of ripe yellow fruit such as peach, apricot and mango. Excellent choice for shellfish, crab and fresh Maldivian lobster.

Cattier Icone Brut

595

Champagne Blend

Full and fresh on the palate with floral, tropical notes and brioche aromas. An aperitif Champagne good with shellfish.

"I only drink Champagne on two occasions, when I am in love and when I am not." - Coco Chanel

Champagne Brut - 750 ml

Louis Roederer Cristal Brut **855**

Chardonnay - Pinot Noir

Taste of ripe yellow fruit such as peach, apricot and mango. Excellent choice for shellfish, crab and fresh Maldivian lobster.

Dom Perignon Brut **545**

Chardonnay - Pinot Noir

Impressive blend of 40% Chardonnay and 60% Pinot Noir. Always excellent with smoked food, slightly spicy dishes and seafood.

Pol Roger Brut Blanc de Blancs Vintage **345**

Chardonnay

On the palate, the first impression is clear-cut and incisive. Fresh notes of citrus are underpinned by a bright acidity.

Louis Roederer Blanc De Blancs **285**

Chardonnay

The nose is discreet and delicate, the most prominent notes being of orchard fruits such as apple and pear.

Testulat Cuvee Prestige Brut **255**

Chardonnay and Pinot Noir

Brut Prestige is a powerful and complex Champagne, with a nice balance between pinot noir and chardonnay.

Veuve Clicquot Yellow Label **195**

Chardonnay, Pinot Meunier, Pinot Noir

Fresh and full-bodied, Yellow Label Brut is well structured, with a robust acidity and a streak of minerality.

Deutz Brut Classic **195**

Chardonnay, Pinot Meunier, Pinot Noir

Crisp and clean Champagne, apple, citrus and a hint of toast, and an aggressive and cleansing mousse.

Martel Champagne Victoire Blanc De Blancs **165**

Chardonnay

Good minerality and steely texture. So although it does have some sweetness, it keeps all the crispness of a Blanc de Blancs.

Moet & Chandon Brut **165**

Champagne Blend

Toasted hazelnut and smoked notes are rich and focused in this harmonious version. Strongly recommend with seafood.

Taittinger Brut **135**

NV, Champagne Blend

A Champagne for any occasion. A symbol of festivity and ideal partner of celebration for the happiest milestones in a lifetime.

Champagne Rose - 750ml

Louis Roederer Brut Rose Vintage

235

Champagne Blend

A fine, brilliant, salmon pink colour. The fruitiness is clearly dominated by the purity of saignée Pinot Noir.

Philipponnat Royale Reserve Brut Rose

185

NV, Champagne Blend

Rose-hued gold with coppery notes and a fine bubble. A blend of raspberry and wild cherries. Exceptional as an aperitif or with dessert. Recommended with meaty and oily fish.

G.H Martel & Co. Cuvee Victoire Brut Rose

155

Chardonnay - Pinot Noir

With a salmon coloured touch. This champagne works really well with various fish dishes and salads.

Charles de Cazanove Tradition Brut Rose

115

NV, Champagne Blend

This rose has a lovely salmon-pink colour, delicious candied fruit and rose petal aromas. Excellent with meaty and oily fish.

V.Testulat Brut Rose Charlotte

115

NV, Chardonnay - Pinot Noir

Rosé Charlotte is a fruity, delicately coloured and smooth Champagne. This is the ideal Champagne with a soft fruit gratin or chocolate dessert.

Sparkling Wine - 750ml

<p>Norton Rose Brut Chardonnay, Chenin Blanc, Pinot Noir, Argentina Intense aromas of red fruits, strawberries, and blueberries. Young, fresh. Pleasant with a long finish.</p>	85
<p>Feist Belmont Trocken Riesling, Germany Delicately sparkling effervescence and a fine mousse in the glass. It complements to light dishes and desserts.</p>	55
<p>Lindemans Premier Selection Brut Cuvee NV Chenin Blanc, Grenache, Colombard, Tarrango, Australia Full of sweet and fresh aroma like raspberry, strawberry, orange zest. Has an elegant-refreshing feeling when enjoy it.</p>	55
<p>Itinera Prosecco Doc Brut Rose Millesimato, Italy Glera, Raboso, Italy Excellent as an aperitif served with battered vegetables, fries and cheeses; excellent pairing with raw fish, truffles and scampi.</p>	55
<p>Luna Argenta Prosecco Glera, Italy A playful celebratory bubbly, perfect for entertaining. Lively flavours of pear, honey and white stone fruit on the palate.</p>	55
<p>Cantina Montelliana Extra Dry Prosecco di Treviso, Italy It is fresh, aromatic and velvety in the mouth with a pleasant roundness. Ideal as an aperitif, but also good with starters.</p>	55
<p>Charles de Fere Reserve Blanc de Blancs Brut Ugni Blanc, Colombard, Chenin, Chardonnay, France The palate is elegant, long-lasting and well-balanced between freshness and fruit. Perfect as an aperitif and goes will with fish, seafood and white meat.</p>	55
<p>Don Luciano Brut Macabeo (Viura), Spain A fresh and fruity sparkling to pair with appetisers, fish and desserts.</p>	45

WHITE WINE - 750ml**French White****Chass Mont 1er Champs Gain V&F Jauard 515**

Chardonnay

The wine is fruity, soft and subtle on the palate. Pairs well with fish and white meat, either grilled or in a creamy sauce.

Domaine Faiveley Premier Cru 245

Chardonnay, Cote de Beaune, Meursault Blagny

A brilliant light yellow color. This wine is rounded, rich and full of ripe fruit. Excellent choice for white meat.

Henri Bourgeois Pouilly-Fumé 115

Sauvignon Blanc, Loire Valley

This wine is a marvellous match with shellfish, fish, white meats and goat cheese.

Bouchard Aine & Fils Pouilly Fuisse 95

Chardonnay, Burgundy

The perfect accompaniment for shellfish, quenelles, fish, white meats in cream sauce and poached poultry.

Louis Jadot Chablis 85

Chardonnay, Burgundy

Bright, crisp & concentrated with citrus and stony nuances, elegant dry finish with subtle complexity. Excellent with seafood.

Domaines Schlumberger 65

Gewurztraminer, Les Princes Abbes, Alsace

The nose reflects the perfect state of health of the grapes as well as a beautiful ripening. Excellent with white meats and salads.

Arthur Metz Vin d'Alsace 'Sushi' 55

Pinot Gris, Alsace

Perfect accompanied with sushi and sashimi.

"Wine makes every meal an occasion, every table more elegant, every day more civilized".

Italian White

Cervaro della Sala, Umbria IGT Chardonnay, Grechetto Perfectly matches with red meat dishes and it combines well with seafood and all kinds of fish.	245
Attems, Cicina, Collio DOC Sauvignon Blanc, Friuli-Venezia Giulia The wine is enveloping with fresh citrus and tomato leaf notes. The finish is persistent and it's typical of the best white wines from Ponca del Collio. Recommending with white fish.	155
Castello Banfi Principessa Gavia DOCG Cortese, Piemonte Cortese di Gavi is a grape from the great historical tradition of the lower Piedmont. Excellent taste with grilled fish and seafood.	85
Mastroberardino di Tufo DOCG Greco, Campania Fine and creamy, this elegant, light- to medium-bodied has great taste with fish and fesh salads.	75
Marchesi de Frescobaldi Albizzia IGT Chardonnay, Tuscany Elegant floral aromas complemented by a clean, fruity scent of golden apples and balance with reef fish.	65
Dama con l'Ermellino Pinot grigio, Emilia-Romagna A pleasant and delicate pale straw-yellow color. Excellent taste with salads and vegetarian dishes.	55

Australian White

Leeuwin Estate Art Series **85**

Riesling, Margaret River

Subtle notes of kaffir, lemongrass and fresh sesame seed lie in the background. Great with fish and fresh salads.

Penley Estate 'Genevieve' **75**

Chardonnay, Coonawarra, Australia

The Genevieve is scented of ripe peaches, lemon grass, lightly browned toast and preserved ginger with a touch of apple pie. Excellent taste with appetizers and salads.

Stonefish **55**

Sauvignon Blanc, Margaret River

Fresh and lively palate with an uncomplicated and soft progression to a clean finish. Excellent taste with cheese and appetizers.

South African White

Rupert & Rothschild Vignerons Baroness Nadin **155**

Chardonnay, Western Cape, South Africa

A fusion of citrus blossom aromas with macadamia nougat and recommended with seared sesame-encrusted tuna and prawn salad.

Capelands Whitestone **65**

Sauvignon Blanc, Western Cape

Perfect everyday drinking wine. Excellent taste for cheese and salads.

Niel Jubert Paarl Byter Chenin Blanc **55**

Chenin Blanc, Western Cape

Full rich & quite fat plump tasting Medium Dry White. Bursting with flavour on the palate excellent with cheese and appetizers.

Rest of the world - White

Iron gate Gimblett Gravels Hawke's Bay 115

Chardonnay, New Zealand

Iron gate Chardonnay is an intense, richly flavoured wine and is an ideal match for rich seafood and white meat dishes.

Sand Point 75

Sauvignon Blanc, USA

Aromas of gooseberry, flint, and white peach with a supple, crisp, dry-yet-fruity light-to-medium body and recommending with salads and seafood,

Hold and Hollo' Dry, Holdvölgý 75

Muscat Blanc, Hárslevelű, Furmint, Hungary

Its fruity scent is dominated by lime and ripe pear, which is complemented by fresh chamomile and elderflower. Recommended with red meats.

Zero - G 65

Gruner Veltliner, Austria

Offers the typical white pepper and crisp green fruit aromas of the variety, allied to a creamy texture particular to the Wagram region. Excellent pairing with salads and white meats.

Bodega Norton Finca La Colonia 55

Torrontes, Mendoza, Argentina

A delicious example of Argentinas signature white grape variety: floral, even grapey on the nose and good taste with hot and spicy food.

Weinhaus Ress 45

Riesling Trocken, Rheingau, Germany

Crisp, medium-bodied dry Riesling, with lemon and apple fruit flavours, a floral lift and a clean finish. Great taste with sweet dishes and fruits.

Emiliana Adobe Reserva 45

Gewurztraminer, Rapel Valley, Chile

An organic wine ideal as an aperitif served with mild cheeses, ham, and dried fruit and nuts. Also excellent paired with sushi and fresh fruit desserts.

Vina Bujanda Promesa 45

Viura, Rioja, Spain

Medium-high intensity with flowery aromas of pineapple and green apple. Perfect with gratin pasta and fish and vegetable rice.

Quinta da Lixa Anjos de Portugal Vinho Verde 45

Trajadura, Portugal

This ripe, fruity wine has a soft texture, light acidity and a zingy prickle on the tongue. Excellent taste with vegetable, fish, seafood and white meat dishes.

RED WINE - 750ml**French Red****Louis Jadot Gevrey-Chambertin 315**

Pinot Noir, Cote de Nuits

It matches joyfully simple dishes like a duck-Parmentier or roasted veal.

Chateau Capbern Gasqueton Saint Estephe 195

Cabernet Sauvignon

Intense nose with spicy and fruity aromas. Fresh and rich nobles attack but imposing tannins and excellent with red meats.

Chateau Tourans, Saint Emilion Grand Cru 125

Merlot, Cabernet franc

Deep ruby color wine delicate aroma with aromas of black and red fruit, wood and toast. It goes well with a nice piece of beef steak.

Bonpas Chateauneuf du Pape 65

Grenache, Syrah and Mourvèdre, Rhone Valley

Delicate aromas of stewed stone fruits, red berries and cherries. Well integrated with roasted and stewed lamb and other red meats.

Terres d'Azur 65

Merlot, Pays d'Oc

Rich berry and plum aromas with hints of spice and chocolate lead on to a soft, smooth palate with generous fruit and smoky notes. Ideal with lamb and other red meats.

La Baume Saint-Paul Reserve 55

Cabernet Sauvignon, IGP Pays d'Oc

Powerful and fruity wine with aromas of ripe red fruits and liquorice. Ideal with grilled red meats.

Italian Red

Luce Della Vite Toscana IGT Rosso **435**

Merlot, Sangiovese

Dry red wine that combines the roundedness and softness of the Merlot grape and elegance of the Sangiovese grape. Excellent taste with red meats and cheese.

Masi Costasera Amarone della Valpolicella **195**

Valpolicella Blend, Valpolicella

Concentrated ruby dry red wine, with aromas of plums and baked cherries. A very versatile wine that is a great meditation wine and excellent choice with red meats.

Jermann Red Angel on the Moonlight **125**

Pinot Noir, Venezia Giulia

Its taste is delicate, elegant, and full-bodied, and it is slightly sweet and balanced. Excellent choice for the both red and white meats.

Frescobaldi Danzante Merlot **55**

Merlot, Sangiovese

It's dry red wine with bit of the leafy compost character. Grilled meats would be perfect with wonderful wine.

Marchesi de Frescobaldi 'Piandi Remole' Rosso **55**

Cabernet - Sangiovese, Toscana IGT

Excellent fruity wine with a robust character. Wine perfect with beef and venison.

VOGA Red Fusion **55**

Zinfandel Cabernet, Salento IGT

Recommend serving with red meat, especially roasted, and aged cheeses.

"You have only so many bottles in your life, never drink a bad one." - Len Evans, wine lover"

Australian Red

Langmeil Hangin Snakes 95

Syrah/Shiraz, Barossa Valley

A very plump, fleshy and supple style with a bright, round core of red fruit that sits in very approachable mode. A blend of 96% shiraz and 4% viognier. Good with grilled red meats.

Peter Lehmann 'Portrait' (Sustainable, EPA cert.), 75

Cabernet Sauvignon, Barossa Valley

The palate is medium bodied, showing rich blackcurrant, mocha and with a light flurry of tannin on the finish. Pairs well with red meats.

Deakin Estate 65

Merlot, Murray Darling

Generous flavours and it has good mid-palate sweetness and a fine-grained finish. Excellent with beef and venison.

South African Red

Capelands Redstone 125

Cabernet Sauvignon, Stellenbosch, South Africa

Very fruity and dark colour wine. Excellent choice with beef, lamb and poultry.

Vintales Crowded Café 75

Cabernet Sauvignon, Western Cape

Dry red wine with red fruit, strawberry preserve and cassis on the nose. The palate is rich, with dark fruit and excellent choice with poultry and red meats.

Niel Joubert Cloof Pinotage 55

Pinotage, Western Cape

Fresh vibrant fruit flavours with a richness and elegance on the palate. Recommended with grilled beef.

"A meal without wine is like a day without sun" Anthelme Brillat-Savarin

Rest of the world - Red

<p>Alta Reserva, Uruguay Tannat, Gimenez Mendes, Uruguay An easy drinking and food-friendly wine. 100% Tannat, intense, smooth yet powerful and elegant with ripe red fruits on the nose. Pairs well with grilled meats and pasta.</p>	95
<p>Vina Bujanda Promesa Rioja Crianza, Spain Tempranillo A classic style of Rioja, with strawberry, blackberry and rhubarb fruit flavours taking on a vanilla and cocoa smoothness during twelve months in oak barrels. Excellent choice with lamb.</p>	75
<p>Bodega Norton 'Finca La Colonia' Malbec, Mendoza, Argentina Made from 100% Malbec and has a rich and elegant palate complemented by a long harmonious finish. Excellent taste with beef and venison.</p>	65
<p>Matua Valley Pinot Noir, Marlborough, New Zealand The resulting palate has a delicate structure with length and complexity. Excellent taste with red meats.</p>	65
<p>Errazuriz Estate Series Carmenere, Aconcagua Valley, Chile Very smooth and pleasant palate and excellent with grilled beef and venison.</p>	55
<p>Zero - G Zweigelt, Austria Light in body yet intensely flavoured and offers a great blend of spice and berry fruit. Excellent pairs with poultry.</p>	55
<p>Weinhaus Röss Trocken Spätburgunder, Rheingau, Germany Palate is wonderfully soft, ripe young red fruits. Balanced body and treat with a simple pomodoro pasta.</p>	45
<p>Red Rock Winery Reserve Merlot, California, USA The wine was aged on light lees for nine months prior to bottling and then bottle aged for two months prior to release. Good with grilled lamb and red meats.</p>	45
<p>Prunus Dao Tinto Touriga Nacional, Jean, Tinta Roriz, Alfocheiro Preto, Dao, Portugal Lightly oaked and perfectly balanced, with a silky texture and crisp edge. Excellent wine for all the occasions.</p>	45

Rose Wine – 750ml

- Domaines Ott Chateau Romassan Rose'** **95**
 Cinsaut-Grenache-Mourvedre, Bandol, France
 A dry, light and stylish rosé, picking up subtle peach, and rose water notes along the way.
- Dr. Burklin-Wolf Villa Burklin Cuvee Rose Trocke** **75**
 Cabernet Sauvignon-Pinot Noir, Pfalz, Germany
 An eco-friendly collaboration with nature, creating a unique appellation, quality, sparkling and sweet wine. Good with seafood.
- Zero-G 'Zero-GMT' Orange Wine O'Clock** **75**
 Muller Thurgau, Austria
 It's so lively and fresh with a mineral backbone and tropical fruit notes. Very good with aperitif and cheese.
- Peter Lehmann Portrait Rose** **75**
 Granache, Australia
 The colour is a delicate salmon pink and it is a refreshing, dry Rosé style ideal for casual sipping or as an accompaniment to lighter food dishes.
- Babich Forbidden Rose** **65**
 Pinot Noir, Marlborough, New Zealand
 Pale pink with fruity strawberry and strawberry jam, cherry, lychee. Very fruity and soft. Perfect combination for spicy food.
- Adobe Reserva Rosé - Chile** **65**
 Syrah - Cabernet Sauvignon, Chile
 Medium-bodied and fresh with tart berry notes on the finish. Enjoy as an aperitif or pair with seafood, pasta, sandwiches and chicken salad.
- Lutzville Shiraz Rose** **65**
 Chenin Blanc and Shiraz, South Africa
 Dry and light bodied, salmon pink wine shows upfront fruit aromas of strawberries, rose petals and candy floss. Excellent taste with sweets, fruits and sorbets.
- Mannara Rose** **55**
 Pinot Grigio, Italian
 This is an elegant and fresh rose wines rich in soft notes of melon and roses. Good with shellfish, vegetables and mushrooms.

Sweet Wine / Dessert Wine**Petit Guiraud, Sauternes - 375 ML****75**

Sauvignon Blanc - Semillon, Bordeaux, France

Perfectly balance, which results in an extremely refined sweetness, is given extra freshness by a high proportion of Sauvignon and excellent taste with desserts.

Fontanafredda Moscato d'Asti DOCG,**45**

Muscat, Piedmont, Italy

It's sweet and gorgeous. Instead of orange juice with your smoked salmon and scrambled egg.

"Drinking good wine with good food in good company is one of life's most civilized pleasures." - Michael Broadbent