



## WINE SELECTION

Introducing The Lab's Master Wine Selection

We aim to become a phenomenon in the world of fine wine and dining in the Maldives. As your sommelier, my mission is to bring you the most valuable and finest wines of the world. I invite you to savor the extraordinary pairing of fine wines and cuisine in our restaurants for yourself. A great wine experience should be an interesting and memorable event. I think of wine as food, therefore, it should be enjoyed by everyone. I intend to create a place where wine lovers and enthusiasts alike can discover new levels of the wine experience in a pleasing and educational way. To achieve this passion, I share my experience and knowledge with my team. Continuing wine education with our team members plays a key role in inspiring them to stay at the top of their service.

Cheers!

Sommelier



## WINE BY GLASS

### SPARKLING WINE

YELLOW TAIL PINK

BUBBLES ROSÉ, SHIRAZ 16

*South Eastern Australia*

The bubbles are bountiful and persistent and the aroma is a pleasing strawberry with a hint of citrus.

LUNA ARGENTA BRUT,  
PROSÉCCO

16

*Veneto, Italy*

Notes of white peach, soft lemon and lime, with a crisp finish.

### WHITE WINE

COULEURS DU SUD TERRIOR

LITTORAL, CHARDONNAY 14

*Languedoc-Roussillon, France*

A smooth, delicate wine with a golden yellow robe. Perfect when drunk alone or with fish cooked with a sauce and seafood.

VIVOLO DI SASSO, PINOT  
GRIGIO

14

*Veneto, Italy*

On the palate this wine is dry, soft and well balanced. Excellent with fish soups, grilled fish and courses based on mushrooms.

PETER MEYER, RIESLING

14

*Mosel, Germany*

It is medium-dry with a harmonic and refreshing crispness that leaves your mouth watering. Enjoy on its own, or with light salads, steamed fish, and white meats with a light sauce.

Above prices are quoted in US Dollars and subject to 10% Service Charge and 16% Goods and Service Tax.



## WINE BY GLASS

### WHITE WINE

TUCANA, CHENIN BLANC 14

*Western Cape, South Africa*

It is dry with ripe apples, peaches, and a hint of orange peel on the palate and fantastic wine for all occasions. Try with Asian cuisine, chicken, and fish dishes.

MANCURA ETNIA,  
SAUVIGNON BLANC 14

*Central Valley, Chile*

The palate is clean, and fresh, balanced and with a very refreshing finish. Ideal as appetizer and combined with seafood

### RED WINE

COULEURS DU SUD TERRIOR  
LITTORAL, CABERNET  
SAUVIGNON 14

*Languedoc-Roussillon, France*

A full-bodied yet crisp wine, with a crimson-red robe, giving off aromas of black fruits combined with a vegetable, character to the flavor. Paired well with pork meats and red meats.

LA PIUMA CHIANTI,  
SANGIOVESE 14

*Tuscany, Italy*

An intense vinous bouquet is typical of this wine as well as a lively red color, balanced notes and dry, savory and slightly tannic flavors. Excellent with red meat and seasoned cheese.



## WINE BY GLASS

### RED WINE

PETER MEYER, PINOT NOIR 14

*Rheinhessen, Germany*

Expressive wine with a full body, nice balance and long finish. Perfect by itself or enjoy with food like red meat, Pasta or spicy dishes.

LUTZVILLE, PINOTAGE 14

*Western Cape, South Africa*

Ruby red, with aromas of red fruits with notes of raspberry, plums and hints of blackberry from the field soft, elegant, balanced, tasty, excellent value for money, very good.

INDOMITA POLERO, MERLOT 14

*Cental Valley, Chile*

Intense violet red color. A medium-body Merlot representative of the variety. Nice silky, lively, and honest tannins that go well with white meats, cheeses, pasta, and pizza.

### ROSÉ WINE

CANDIDATO ROSADO,  
TEMPRANILLO 14

*La Mancha, Spain*

Raspberry-pink colour with violet glints and dense tears. Accompanies well with fish, appetizers, pasta, rice dishes, and cheeses.

BODEGA NORTON FINCA LA  
COLONIA ROSADO, MALBEC 14

*Mendoza, Argentina*

Bright pink color. This rosado is full of fruit, popping cherries and juicy raspberries. Certainly not too heavy, perfect summer pink



## HALF BOTTLES 375ML

### CHAMPAGNE

#### HALF BOTTLES

ROEDERER COLLECTION 130

*France*

Collection opens with notes of white fruit, citrus zest and acacia flower, followed by a light touch of toasted hazelnut, the signature of Chardonnay.

TAITTINGER RESERVE BRUT 110

*France*

The bubbles are fine, while the foam is discreet yet lingering. This champagne is the ideal partner of celebration for the happiest milestones in a lifetime.

V. TESTULAT ROSÉ  
CHARLOTTE BRUT 110

*France*

This is the ideal Champagne to accompany your final course, with a soft fruit gratin or chocolate dessert.

### SPARKLING WINE

#### HALF BOTTLE

MONTELLIANA PROSÉCCO  
EXTRA DRY 45

*Veneto, Italy*

It is fresh, aromatic and velvety in the mouth with a pleasant roundness. Ideal as an aperitif, but also good with starters.



## HALF BOTTLES 375ML

### HALF BOTTLES WHITE WINE

PLANETA BIANCO SICILIA'LA  
SEGRETA', GRECANICO,  
CHARDONNAY, VIOGNIER,  
FIANO 35

*Sicily, Italy*

Excellent as a fresh aperitif and very versatile in matchings with various antipasti, salads and pasta dishes based on light or seafood sauces.

TINI VINO BIANCO, PINOT  
GRIGIO AND GARGANEGA 30

*Venezia, Italy*

Straw-yellow in colour, with greenish hues. Aromas of white fruit with slight aromatic scents typical of Moscato.

INDOMITA, SAUVIGNON  
BLANC 30

*Central Valley, Chile*

Easy drinking wine with shellfish, vegetarian dishes and cheese.



## HALF BOTTLES 375ML

### HALF BOTTLES RED WINE

BABICH, MERLOT AND  
CABERNET SAUVIGNON 45

*Hawke's Bay, New Zealand*

A soft and sweet fruity entry of ripe plums and a generous palate with a pleasing warmth and fine structure.

CASILLERO DEL DIABLO,  
CABERNET SAUVIGNON 35

*Central Valley, Chile*

A smooth, full-bodied Cabernet Sauvignon with cassis and black cherry flavors, complemented by hints of coffee and dark chocolate.

### HALF BOTTLE ROSÉ WINE

BABICH ROSÉ, PINOT NOIR 45

*Marlborough, New Zealand*

Full soft entry with strawberry again, melon, nectarine, and yellow fleshed plum. A biscuit/vanilla complexity and long warmly spiced finish.

CASTELLO BANFI CHIANTI  
ANNATA 45

*Tuscany, Italy*

Elegant and balanced wine, with a nice fresh acidity, pleasant finish. Pair well with Poultry, beef carpaccio and pasta.



## CHAMPAGNE MAGNUM 1500ML

LOUIS ROEDERER CRISTAL  
MILLESIME BRUT 3250

*France*

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

DEUTZ CLASSIC BRUT 900

*France*

On the palate, the wine is full-bodied and elegant with the freshness of Chardonnay and richness of Pinot Noir. Overall, the wine is well-rounded with a fruity finish.

TAITTINGER RESERVE BRUT 600

*France*

The bubbles are fine, while the foam is discreet yet lingering. Taittinger Brut Réserve is the champagne for any occasion.

*“I only drink Champagne on  
two occasions, when I am in love  
and when I am not.”  
Coco Chanel*



## MAGNUM WHITE WINE 1500ML

LA SCOLCA GAVI DEI GAVI,  
CORTESE 700

*Piemonte, Italy*

Excellent with any meal; also for the usual pairings with white wines (fish, shellfish and seafood), well paired with white meats, fowl and light meats. Also ideal as aperitif and after dinner.

## MAGNUM RED WINE 1500 ML

TENUTA SAN GUIDO  
SASSICAIA BOLGHERI,  
CABERNET SAUVIGNON  
AND CABERNET FRANC 2250

*Tuscany, Italy*

Beautifully dark appearance and the rich texture it offers to the palate. The acidity is integrated. Excellent taste with beef and venison.

LUCE DELLA VITE 'LUCE',  
MERLOT AND SANGIOVESE 1000

*Tuscany, Italy*

Dense-packed, velvet-textured tannins contribute to an impressive structure that gives the wine its solid backbone.

*“Wine makes every meal an occasion, every table more elegant, every day more civilized”*

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## CHAMPAGNE BRUT 750 ML

LOUIS ROEDERER CRISTAL  
MILLESIME BRUT 1350

*France*

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

KRUG GRANDE CUVÉE BRUT 1050

*France*

Exceptional freshness with rich and tangy flavors of lemon and grapefruit enhanced by the subtlety of its fine and elegant bubbles.

DOM PÉRIGNON BRUT 950

*France*

Always excellent with smoked food, slightly spicy dishes and seafood.

RUINART BLANC DE  
BLANCS BRUT 450

*France*

Aromas of fresh fruit, in particular ripe citrus as well as white flowers and white peach. On the palate this Champagne shows notes of nougat, citrus, and a nice minerality on the finish.

DEUTZ MILLESIME BRUT 350

*France*

Deutz is well-known for its balanced, elegant wines made from the classic Champagne blend of Chardonnay, Pinot Noir and Pinot Meunier.

RUINART 'R DE RUINART' BRUT 300

*France*

Well-balanced Champagne, intense yellow colour. Notes of pear, apple, apricot, crispy and spice. Touches of croissant biscuit.

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## CHAMPAGNE BRUT 750 ML

MOËT & CHANDON  
IMPÉRIAL BRUT 250

*France*

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

VEUVE CLICQUOT  
PONSARDIN YELLOW  
LABEL BRUT 250

*France*

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

TAITTINGER RESERVE BRUT 190

*France*

The bubbles are fine, while the foam is discreet yet lingering. Taittinger Brut Réserve is the champagne for any occasion.

G.H. MARTEL & CO. CUVÉE  
VICTOIRE BRUT 190

*France*

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

ERNEST RAPENEAU BRUT 150

*France*

A clear colour with a delightful foam. A lively, mineral nose with hints of brioche. Fresh on the palate, an elegant effervescence and harmonious lemon aromas.



## CHAMPAGNE ROSÉ 750ML

LOUIS ROEDERER CRISTAL  
ROSÉ BRUT MILLESIME 3000

*France*

A light, bright pink with copper tints. The delicate effervescence develops into a persistent string of bubbles. The finish is velvety, silky and enchanting.

DOM PÉRIGNON ROSÉ BRUT 2050

*France*

Its floral accents and notes of dried or stewed fruit will enthrall your palate. It's extreme delicacy is enhanced by the subtlety of its fine and elegant bubbles.

KRUG ROSÉ BRUT 1400

*France*

Aromas of puff pastry and red-berry tart. Floral accents and notes of dried or stewed fruit, enhanced by the subtlety of its fine and elegant bubbles.

RUINART ROSÉ BRUT 450

*France*

The colour is a delicate pomegranate pink with orange reflections. The nose is subtle and fresh, with guava, lychee, raspberries, cherries and wild strawberries.

VEUVE CLICQUOT  
PONSARDIN ROSÉ BRUT 350

*France*

Copper-orange in colour. Expressive aromas of raspberry and very ripe wild strawberries. A full-bodied, structured, vinous palate which stays fresh.

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## CHAMPAGNE ROSÉ 750ML

FLEURY PERE ET FILS ROSÉ  
DE SAIGNEE BRUT 300

*France*

Soft raspberry, strawberry flavours with sherbet notes that went on and on. Hint of brioche complexity.

TAITTINGER PRESTIGE  
ROSÉ BRUT 250

*France*

Aromas of raspberries and cherries on the nose. A fine balance of a velvety texture and full-bodied taste. Lively, fruity, fresh and elegant.

G.H. MARTEL & CO. CUVÉE  
VICTOIRE ROSÉ BRUT 150

*France*

Light salmon pink in colour with aromas of red cherries, raspberries and dry-cured ham. On the palate it shows notes of licorice, crushed mulberries and a biscuity finish.



## SPARKLING WINE 750ML

CASTELLO BANFI BRUT  
METODO CLASSICO 150

*Piemonte, Italy*

Pale-straw. Intense and fragrant, toasty. Food pairing ideal as an aperitif and as a complement to seafood, hors d'oeuvres and first courses.

CRUDO, PROSÉCCO 95

*NV | Veneto, Italy*

Crudo PRosécco is perfect as an aperitif or accompanied by seafood, light fish dishes and salads.

FEIST BELMONT TROCKEN,  
RIESLING 85

*NV | Pfalz, Germany*

The flavor is crisp, exhilarating and appealing. This is a sparkling wine for convivial occasions and as a complement to light dishes and desserts.

NORTON ROSÉ BRUT  
CHARDONNAY, CHENIN  
BLANC, PINOT NOIR 85

*NV | Mendoza, Argentina*

Fresh and exuberant, young and persistent, with delicate notes of strawberries and blueberries. The finish is elegant and fizzy.

YELLOW TAIL BUBBLES  
WHITE TRAMINER  
SEMILLON, VIOGNER 75

*NV | South Australia*

Crisp and zesty, with flavours of tropical and citrus fruits with a hint of florals. Excellent taste with summery salads, fruit salad or gelato.

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## SPARKLING WINE 750ML

GEISWEILER BLANC DE BLANCS  
BRUT, CHARDONNAY 75

*Vin de France*

Elegant, fresh, slightly tart, very thin perlyazh, which is characteristic only for high quality wines. Excellent fit for light fish dishes and poultry dishes.

JAUME SERRA CAVA  
BRUT ROSÉ 70

*NV | Cava, Spain*

A nose of raspberry and cherry pit leads to bright, fresh notes of watermelon and strawberry. Tiny bubbles are pleasant on the palate, as is an underlying middle of wet stone.

MONTELLIANA PROSÉCCO  
EXTRA DRY 70

*Veneto, Italy*

It is fresh, aromatic and velvety in the mouth with a pleasant roundness. Ideal as an aperitif, but also good with starters.

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



## WHITE WINE

### FRANCE

CHÂTEAU DE MEURSAULT  
1ER CRU 'CHARMES' 650

#### *Bourgogne*

Aging for 18 months in oak barrels brings subtle woody notes to this rich and dense wine. Ideal with risotto with porcini mushrooms and mountain cheese.

SERGE DAGENEAU  
POUILLY FUMÉ 150

#### *Loire Valley*

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

FOUCHER-LEBRUN  
SANCERRE BLANC 'LES  
MONTS DAMNES' 150

#### *Loire Valley*

Enjoy Foucher-Lebrun Le Mont Sancerre over the next 3-4 years with grilled salmon, fried oysters, sushi, chicken salad and goat cheese.

JOSEPH DROUHIN DROUHIN  
VAUDON CHABLIS 120

#### *Bourgogne*

An elegant wine. Brilliant colour, with hints of green. On the palate: vigorous and lively, but in a soft mode. A lot of finesse and balance



## WHITE WINE

### FRANCE

CHÂTEAU MARJOSSE  
BORDEAUX BLANC,  
SAUVIGNON BLANC 120

#### *Bordeaux*

A fresh, tangy white with sliced-apple, pear and lemon-rind character. Medium body and a crisp, creamy-textured finish. Serve cold and pair with any type of seafood.

JOSEPH DROUHIN LAFORET,  
CHARDONNAY 95

#### *Bourgogne*

Burgundy, France- Light to medium-body, a palate of banana and grapefruit lead into hints of butter, with a modest finish. Excellent value.

ARTHUR METZ SUSHI,  
RIESLING, PINOT GRIS,  
GEWURZTRAMINER, MUSCAT 70

#### *Alsace*

Perfect accompanied with sushi and sashimi

DOMAINE DE LA BAUME  
SAINT-PAUL, CHARDONNAY 70

#### *Pays d'Oc*

An intense bouquet of fresh apricot and juicy white peach. Grilled fish, shellfish and crustaceans. But also with free-range poultry in a creamy sauce.



## WHITE WINE

### ITALY

ANTINORI CASTELLO DELLA SALA  
CERVARO, CHARDONNAY 450

#### *Umbria*

It's fresh, elegant and impressive, with nuts, yellow plum, lees, toast and vanilla aromas and a characterful minerality. A perfect choice for seafood.

FRESCOBALDI BENEFIZIO  
RISERVA POMINO BIANCO,  
CHARDONNAY 250

#### *Tuscany*

Hot appetizers of fish, Appetizers Smoked Fish, Appetizers steamed fish, Vegetables in batter, Crustaceans, White Meat, Medium-aged cheeses, Spaghetti with clams.

ATTEMS, SAUVIGNON BLANC 120

#### *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.

ZACCAGNINI ABRUZZO  
BIANCO, TREBBIANO 95

#### *Abruzzo*

Pale yellow color with greenish reflections. Fine and elegant taste, very fresh and well harmonious. Ideal with fish dishes. Excellent as an aperitif.

RICASOLI ALBIA BIANCO,  
CHARDONNAY, SAUVIGNON  
BLANC, MALVASIA 95

#### *Tuscany*

Pale yellow straw color. Fresh and sapid to taste; the good acidity gives a pleasurable length and persistence on the palate.

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## WHITE WINE

### ITALY

TONNO CATARRATTO,  
CHARDONNAY,  
CATARRATTO BIANCO 75

#### *Terre Siciliane*

Chardonnay has delicious fresh citrus notes and the wine goes well with fish dishes including tuna, shellfish, tapas and as an aperitif.

LE DUE TORRI, PINOT GRIGIO 70

#### *Friuli-Venezia Giulia*

An exquisite dry white, it is fresh on the palate with perfectly balanced acidity and minerality. Excellent taste with white fish.

MONTELLIANA, PINOT GRIGIO 60

#### *Veneto*

The wine is excellent as an aperitif, as well as in combination with white meat, fish, light snacks and cheeses.



## WHITE WINE

### SPAIN

FAMILIA TORRES VIÑA  
ESMERALDA,  
GEWÜRZTRAMINER 75

#### *Catalunya*

The nose is intense, with notes of Rosé and lavender with hints of jasmine and citrus fruits like orange. Excellent taste with boiled seafood, light starters, white meat, fish and sushi.

FRANCK MASSARD 'HERBIS'  
VERDEJO RUEDO 70

#### *Castilla y León*

In the mouth this white wine is with a nice freshness. This wine generally goes well with pork, vegetarian or shellfish.

VINA BUJANDA PROMESA  
VIURA BLANCO 70

#### *Rioja*

This Viura has a medium-high intensity, with flowery aromas of pineapple and green apple. Fresh attack and long final ideal with fish, shellfish and smooth cheese.



## WHITE WINE

### ARGENTINA

ZUCCARDI SERIE A,  
TORRONTÉS 75

#### *Salta*

This one is medium-bodied with floral, savory herb, citrusy and spicy flavors on the palate. Excellent taste with Asian dishes, fresh seafood salad, seafood appetizers.

BODEGA NORTON FINCA LA  
COLONIA, SAUVIGNON BLANC 70

#### *Mendoza*

Intense aromas of citrus, herbs and pink grapefruit. Fresh, fruity palate with an elegant dry finish.

TORO TORO CENTENARIO,  
CHARDONNAY 70

#### *Mendoza*

Soft and rounded with a lovely balance of sweet tropical and tangy citrus fruits, this is a classically styled, clean and crisp-on-the-finish Chardonnay with no oak influence whatsoever.

### GERMANY

WEINHAUS RESS TROCKEN,  
RIESLING 70

#### *Rheingau*

Clear yellow-green in the glass, citrus, gooseberry and stone-fruit appear first on the nose, with pineapple, mango, grapefruit and green apple flavors. Refreshing and medium-bodied wine.

KLOSTERHOF SCHWEDHELM  
TROCKEN, MÜLLER THURGAU 70

#### *Pfalz*

Very appealing floral and pear aromas, full and classy on the palate and of intense length.

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## WHITE WINE

### CHILE

SANTA RITA 120 RESERVA,  
SAUVIGNON BLANC 70

#### *Central Valley*

Crisp and refreshing, with aromas of grapefruit and lemon peel lending a fresh balance to the tropical fruit character, plus some herbal notes from a drop of Semillon in the blend.

CASILLERO DEL DIABLO,  
SAUVIGNON BLANC 70

#### *Casablanca Valley*

In the mouth it keeps its freshness, together with a medium, balanced acidity. This Sauvignon Blanc is ideal to accompany ceviche, fresh seafood and various types of salads.

MONTE BLANCO,  
CHARDONNAY 70

#### *Central Valley*

A classic wine with excellent and distinctive taste and colour. Fruity notes. Seafood with butter sauce, chicken, pasta with cream sauce, veal, turkey, ham, and cheese.



## WHITE WINE

### AUSTRALIA

STONEFISH, SAUVIGNON  
BLANC 85

#### *Western Australia*

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

### YALUMBA Y SERIES

“UNWOODED CHARDONNAY” 75

#### *South Australia*

The Unwooded Chardonnay is full-bodied, fruity and plentiful in pineapple, melon and grapefruit flavours with a trickle of honey. A crisp citrus acidity to finish.

CAMBRIDGE CROSSING,  
CHARDONNAY 70

#### *South Australia*

On the palate the slightest hint of oak comes through as a hint of cinnamon and spice, highlighting the complexity derived from barrel matured reserve wine.

*“A meal without wine is like  
a day without sun”  
Anthelme Brillat-Savarin*



## WHITE WINE

### NEW ZEALAND

BABICH HAWKE'S BAY,  
CHARDONNAY 95

#### *North Island*

Floral notes and a hint of spice. Fresh fruited entry of lime and green apricot. Good juicy drive and a crisp mineral finish.

### ALLAN SCOTT

MARLBOROUGH, PINOT GRIS 75

#### *South Island*

A delicately luscious wine with pear, apple and subtle floral and honeysuckle flavors. Serve this wine as an aperitif with a platter of hard cheeses, with fish, or stone fruit desserts.

BABICH MARLBOROUGH,  
SAUVIGNON BLANC 70

#### *North Island*

Pale yellow; floral, passion fruit, citrus and herbal notes; balanced acidity with bright passion fruit and citrus flavours. Excellent choice for seafood.



## WHITE WINE

### SOUTH AFRICA

RUPERT & ROTHSCHILD  
BARONESS NADINE,  
CHARDONNAY

220

#### *Western Cape*

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

MARRAS PIEKENIERSKLOOF,  
CHENIN BLANC

75

#### *Western Cape*

Aromas of pear, quince and baking spice. Tastes of fresh juicy pear on the palate and a refreshing aftertaste. Excellent taste with roast chicken, turkey and pork.

LA VIERGE ORIGINAL SIN,  
SAUVIGNON BLANC

70

#### *Walker Bay*

The profile of this wine is based on the vines planted on a variation of Shale and Clay based soils and the wine therefore expresses the broad richness of the clay on the palate.



## WHITE WINE

### WHITE WINE FROM REST OF THE WORLD

SUNTORY JAPAN PREMIUM,  
KOSHU 250

*Yamanashi-ken, Japan*

Japan Premium Koshu is crafted using an indigenous Japanese grape and is highly regarded around the world for its expression of “Japanese beauty.”

QUAILS’ GATE DRY, RIESLING 140

*Okanagan Valley, Canada*

Riesling is dry and excellent choice for seafood ceviche, barbeque shrimp drizzled with lime, fresh crab or pork belly.

CHÂTEAU KSARA BLANC DE  
BLANCS, SAUVIGNON BLANC,  
SEMILLON, CHARDONNAY 115

*Bekaa Valley, Lebanon*

The Chardonnay gives this wine its finesse and elegance and this wine can be served as an aperitif or with fresh fish and shellfish.

HOLDVÖLGY HOLD AND  
HOLLO DRY, MUSCAT BLANC,  
HÁRSLEVELŰ, FURMINT 95

*Tokaj, Hungary*

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

BONTERRA ORGANIC,  
CHARDONNAY 95

*California, USA*

A light-golden color, this elegant chardonnay brings meaning to the term balance and spice flavors add warmth to the middle rounded by a touch of toasted vanilla on the creamy finish.

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**ZERO-G, GRUNER VELTLINER 95**

*Wagram, Austria*

Offers the typical white pepper and crisp green fruit aromas of the variety and excellent pairing with salads and white meats.

**RUBIN, SAUVIGNON BLANC 90**

*West Morava, Serbia*

Premium white wine made of grapes varieties from Temnic vineyard. It is served with mature cheeses, stewed meat in piquant dressings and fish.

**MONSOON VALLEY BLENDED  
WHITE, CHENIN BLANC,  
COLOMBARD, MALAGA BLANC 90**

*Chao Praya Delta, Thailand*

Blended from indigenous Malaga Blanc, Colombard and Chenin Blanc for elegance, this fruity, fresh wine has notes of citrus and is perfect with salads, fish and cheese.

**ROUVALIS NORDIC SEA WINERY  
PEZOULES, SAUVIGNON BLANC 70**

*Macedonia, Greece*

Fruity original style. Aromatic and fruity aroma with blackcurrant leaves, gooseberries, citrus and minerals. Pleasant combination of local grape Assyrtiko and Sauvignon Blanc.

**PRUNUS DAO BRANCO,  
ENCRUZADO AND MALVASIA 70**

*Dao, Portugal*

Lemon yellow in color with flavors of citrus and peach. Fresh and rounded wine. Accompanies well with appetizers, seafood, fish, and rice dishes.

**QUERCUS BELI, PINOT BLANC 70**

*Goriska Brda, Slovenia*

Crisp and fruity whites are dry, medium-dry or medium-sweet. Crisp acids create a fresh finish, making these wines ideal for a variety of foods.

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## RED WINE

### FRANCE

DELAS COTE DE ROTIE ROUGE  
SEIGNEUR DE MAUGIRON,  
SYRAH 450

#### *Rhone Valley*

The wine is well-balanced with a silky texture. It unites fine concentration with great delicacy. This wine pairs well with fine meats, roast beef, water games, truffles and spicy stews.

MICHEL PICARD MERCUREY  
I CRU 'CLOS PARADIS'  
ROUGE, PINOT NOIR 175

#### *Bourgogne*

In the mouth this red wine is with a nice freshness. This wine generally goes well with poultry, beef or veal.

FAIVELEY MERCUREY  
'LA FRAMBOISIERE' ROUGE,  
PINOT NOIR 150

#### *Bourgogne*

Fruity nose combining rich notes of red and black fruits and a subtle hint of oak. La Framboisière offers a powerful palate dominated by crunchy red fruits. Beef wellington is excellent choice.

LOUIS JADOT BEAUJOLAIS-  
VILLAGES COMBE AUX  
JACQUES, GAMAY 125

#### *Beaujolais*

Ideal with delicatessen and Italian foods. With a beautiful deep cherry colour, red fruits flesh aromas. It will be a perfectly accompany red meats as well as cheeses.

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## RED WINE

### FRANCE

CHÂTEAU MARJOSSE, MERLOT 110

*Bordeaux*

Toasty nose with ripe plums and red cherry compote laced with smoky notes and cherry cola. Refreshing acidity, with supple texture and smooth tannins in an easy drinking style.

MARC BRÉDIF CHINON  
ROUGE, CABERNET FRANC 95

*Loire Valley*

We are assailed by memories of cherry and strawberry, together with spicy and herbaceous notes. On the palate it has a subtle and fruity attack.

E. GUIGAL CÔTES DU  
RHÔNE ROUGE, SHIRAZ 95

*Rhone Valley*

A classic blend of Syrah, Grenache and ourvèdre grapes, with flavours of fig, licorice, tobacco and chocolate, with a floral note. A robust red to serve with beef stew, gourmet burgers.



## RED WINE

### ARGENTINA

CATENA ZAPATA, MALBEC 95

#### *Mendoza*

Deep aromas of ripe red and dark fruits are joined by delicate violet and lavender notes, with traces of vanilla and mocha. Pairs well with Beef and Venison.

ALAMOS, MALBEC 70

#### *Mendoza*

This dry red wine from Argentina goes perfectly with pasta of strong sauces, pizza, grilled and fried dark meat and medium-strength cheeses.

SANTA JULIA, CABERNET SAUVIGNON 70

#### *Mendoza*

Intense ruby red in color, it is medium-bodied and well-balanced and pairs well with Beef and Venison.

### ITALY

CASTELLO NIPOZZANO  
MORMORETO, CABERNET  
SAUVIGNON-FRANC,  
SANGIOVESE, PETIT VERDOT 550

#### *Tuscany*

An intense ruby color leads to aromas of blueberry and raspberry. Excellent choice with Beef and Venison.

LA SPINETTA BARBERA D'ASTI  
'CA DI PIAN', BARBERA 150

#### *Piemonte*

Aromas of blueberry and this Barbera's full body and intensity are balanced by a silky smooth finish. It goes well with Duck and white meats.

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## RED WINE

### ITALY

MASI ROSSO DEL VERONESE  
IGT 'CAMPOFIORIN', CORVINA 95

#### *Veneto*

A full bodied, smooth and velvety, but approachable and versatile red wine. We recommend it with pasta dishes, fried or grilled meat and well-ripened cheeses.

RICASOLI BROLIO CHIANTI  
CLASSICO, SANGIOVESE 90

#### *Tuscany*

Bright and lively ruby. Pairs well with Lamb.

LA SEGRETA SICILIA DOC  
LL ROSSO, NERO D'AVOLA,  
MERLOT 80

#### *Sicily*

Excellent choice for Cold meats and salami, Roast meat, Caponata, Pasta all'amatriciana, Grilled meat, Milanese cutlet, Medium-aged cheeses.

MARCHESI DI BAROLO  
BARBERA D'ASTI RURÈ,  
BARBERA 70

#### *Piemonte*

Drinkable, dry and smooth, with delicate tannins and beautiful palatal freshness. Pairs well with aged cheeses and red meat.

LE DUE TORRI, MERLOT 70

#### *Friuli-Venezia Giulia*

Taste is medium full, with higher acidity, still present tannins, mostly to fruity tones of cherries and cherry liqueur. It goes well with red meats.



## RED WINE

### SPAIN

PROELIO VIÑEDOS VIEJOS,  
GARNACHA 110

#### *Rioja*

Medium layer wine with an elegant cherry red color with ruby red rims. Perfect to share by the glass or accompanied by a paella, hamburger, mushroom risotto or pecorino cheese.

FAUSTINO 'ART COLLECTION'  
CRIANZA, TEMPRANILLO 95

#### *Rioja*

Pleasant in the mouth. It matches with any kind of meat and mushrooms rice. Some tasty or oily fish such as tuna. Medium-aged cheese such as Emmental or Gruyere.

PATA NEGRA VALDEPENAS  
ROBLE, TEMPRANILLO 65

#### *Castilla*

Deep ruby color. Intense aromas of red fruits, violets with hints of toast, vanilla and chocolate. Good structure and pairs well with lamb.



## RED WINE

### GERMANY

DR. BÜRKLIN-WOLF  
VILLA BÜRKLIN CUVÉE ROT,  
PINOT NOIR 150

#### *Pfalz*

It is the best choice of red wines for a cheese tray. If the wine has spicy aromas and dark tones, it is also suitable for game and sheep.

WEINHAUS RESS SPÄTBURGUNDER  
TROCKEN, SPÄTBURGUNDER 90

#### *Rheingau*

The wine is full of wild berry aromas. Medium-bodied wine with nicely integrated tannins. Test especially with smoked meats.

### CHILE

EMILIANA NOVAS GRAN  
RESERVA, CARMENERE AND  
CABERNET SAUVIGNON 75

#### *Central Valley*

This ruby-red wine offers a fruit nose with predominant aromas of strawberries and some toasted and dark chocolate notes. Ideal with grilled or roasted red and white meats.

CASILLERO DEL DIABLO,  
PINOT NOIR 70

#### *Central Valley*

This is a fresh wine which is characterized by notes of strawberry, raspberry and a hint of cedar. This Pinot Noir is perfect to accompany fatty fish, Italian food and a variety of cheeses.



## RED WINE

### AUSTRALIA

DE BORTOLI WINDY PEAK,  
PINOT NOIR 90

*Victoria*

Medium red with good brightness. Pairs well with chicken.

YALUMBA 'Y SERIES', SHIRAZ  
AND VIOGNIER 80

*South Australia*

The medium bodied palate is framed by flavours of sweet Turkish delight and violets and pairs well with cheese.

CAMBRIDGE CROSSING,  
SHIRAZ 70

*South Australia*

The aroma of wine tones of fresh plum and bourbon vanilla complemented. The wine is perfect for rich red meat dishes, including steaks and grilled meat.



## RED WINE

### NEW ZEALAND

BABICH HAWKE'S BAY THE  
PATRIARCH, CABERNET  
SAUVIGNON, MALBEC, MERLOT 395

#### *North Island*

Dense in color, with a captivating nose of blackcurrant and balanced sweet/smoky oak. Ripe and intense on the palate. Pairs well with Beef and Venison.

BABICH MARLBOROUGH,  
PINOT NOIR 95

#### *South Island*

This medium bodied wine has an attractive viscosity and fine tannin structure. It goes well with a stir-fry of cubed lamb and eggplant.

STONEBURN MARLBOROUGH,  
PINOT NOIR 75

#### *South Island*

Pale in colour, aromas of sweet red cherry and raspberry. Light and bright, black cherry and subtle oak make this an easy sipper.

### SOUTH AFRICA

CAPELANDS REDSTONE,  
CABERNET SAUVIGNON 150

#### *Western Cape*

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

LA VIERGE 'ANTHELIA', SHIRAZ 80

#### *Western Cape*

This elegant expression of cool climate Shiraz and the palate is full and lush, broad on entry with rich in dark fruits.

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## RED WINE

### RED WINES FROM REST OF THE WORLD

CHÂTEAU CHANGYU MOSER  
XV GRAND VIN, CABERNET  
SAUVIGNON 420

*Ningxia, China*

Dark ruby red colour with a soft purple hue. On the palate this wine is full bodied and solid with balanced and complete structure, mellow and full taste. Pairs well with Beef and Venison.

T-OINOS,  
MAVRO – AVGOUSTIATIS 295

*Tinos, Greece*

This wine has a spectacular nose of violet, dark berry fruits, pepper and a hint of vanilla. The palate is rich, with remarkable balance and perfect match with Lamb and beef.

GIMENEZ MENDEZ ALTA  
RESERVA, TANNAT 95

*Canelones, Uruguay*

Intense purple colour. Wine of great personality, balanced, structured and refreshing. Pairs well with beef and venison.

CHÂTEAU KSARA RESERVE  
DU COUVENT, SHIRAZ 95

*Bekaa Valley, Lebanon*

This wine, with its dark ruby red colour, its structure allows it to accompany red meat.

ZERO – G, ZWEIGELT 85

*Wagram, Austria*

The cherry succulence on the palate is offset by a lick of black pepper, while the texture is gentle yet refreshing. A perfect match with beef, lamb and venison.

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**RUBIN, MERLOT 85**

*Serbia*

Refined wine of purple-red color. It is recommended with mature cheeses, red meat and white fish.

**RANCHO ZABACO ZINFANDEL  
SONOMA HERITAGE VINES,  
ZINFANDEL 80**

*California, USA*

This bold, well-made Zinfandel offers intense aromas and flavors of Red and dark berries with a spicy edge. Pairs well with lamb.

**MONSOON VALLEY BLENDED  
RED, SHIRAZ 75**

*Thailand*

Fruity and young red wine, easy to drink, light body, light berry aroma, ideal partner for spicy food.

**SEVILEN NATIVUS,  
KALECIK KARASI 75**

*Thrace, Turkey*

The palate is pleasantly bright with lively acidity and elegant fruit weight. Pairs well with chicken and turkey.

**PRUNUS PRIVATE SELECTION  
TINTO 70**

*Dao, Portugal*

Lightly oaked and perfectly balanced wine. On the palate black cherry and raspberry fruit tones with creamy and chocolaty oak flavours. Delicious with poultry and pork dishes.

**QUERCUS,  
CABERNET - MERLOT 70**

*Goriska Brda, Slovenia*

The wine has a fruity bouquet with notes of cassis, strawberry and plum. It goes well with red meats, pastas and risottos, Mild and soft cheese.

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## ROSÉ WINE

DOMAINES OTT CLOS  
MIREILLE ROSÉ, CINSAULT,  
ROLLE, SHIRAZ, GRENACHE 195

*Côtes de Provence, France*

A dry, light and stylish rosé, picking up subtle peach, and Rosé water notes along the way.

FROMM 'LA STRADA'  
MARLBOROUGH, PINOT NOIR 110

*South Island, New Zealand*

An elegantly dry Rosé, delicately flavoured, good harmony of structure and elegance, fresh, bright and linear.

MASTROBERARDINO  
'LACRIMAROSA', AGLIANICO 95

*Campania, Italy*

Delicate and fruity, with aromas of white peach, peony, strawberry, raspberry and plums. Balanced and soft, with notes of wild strawberry.

MUGA MUGA ROSADO,  
TEMPRANILLO 80

*Rioja, Spain*

Smooth, soft, delicate and refresh with a lots of red fruits, redcurrant, and raspberry. Balanced with crunch acidity.

LES SOLEILLADES ROSÉ, SHIRAZ,  
GRENACHE, CINSAULT 70

*Coteaux d'Aix-en-Provence, France*

A bright, light pink colour. It tastes of crisp watermelon with a citrus twist over a delicious raspberry background.

A fantastic food wine, as well as being an enjoyable drink on its own.



## ROSÉ WINE

RÉMY FERBRAS RÉSERVE  
ROSÉ, SYRAH 70

*Pays d'Oc, France*

A brilliant salmon colour. A delicate and mineral red berries nose of strawberry and raspberries. A fine choice for barbecues and Mediterranean cuisine.

DARLING CELLARS ROSÉ,  
MERLOT 70

*Western Cape, South Africa*

Light pink blush in colour, this is what summer drinking is all about. Enjoy anytime of the day!

## SWEET / DESSERT WINE

KRACHER CUVÉE  
BEERENAUSLESE - 375ML,  
WELSCHRIESLING 110

*Weinland, Austria*

Light straw yellow colour. The palate is juicy, sweet with citrus notes, balanced by a vibrant freshness.

FONTANAFREDDA  
MOSCATO D'ASTI - 750ML,  
MOSCATO 70

*Piemonte, Italy*

This wine displays a straw-gold colour with fragrant aromas of jasmine, acacia, orange, sage and honey. On the palate the wine is distinctive, pleasantly sweet but balanced.



## PORT / SHERRY WINE

60ML BTL

TIO PEPE, PALOMINO 15 95

*NV | Fino Sherry, Spain*

On the palate it is bone dry with flavors of almonds.

NIEPOORT WHITE  
PORT, GOUVEIO,  
RABIGATO, VIOSINHO 12 85

*NV | Porto, Portugal*

Medium sweet on the palate, interacting perfectly with the spirit which in turn gives a superb structure to the wine.

NIEPOORT DEE  
TAWNY PORT,  
TOURIGA NACIONAL 9 65

*NV | Porto, Portugal*

Brick red/tawny in colour, with delicate nutty aromas and a hint of dried fruits.