



## 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.



## 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

*Cental 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

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# CHAMPAGNE BRUT 750 ML

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.

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.



## CHAMPAGNE ROSÉ 750ML

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.

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**

**CRUDO, PROSÉCCO 95**

*NV | Veneto, Italy*

Crudo PROsέcco 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.



## WHITE WINE

### FRANCE

SERGE DAGENEAU POUILLY FUMÉ 150

*Loire Valley*

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

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

*Alsace*

Perfect accompanied with sushi and sashimi

### 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.

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## WHITE WINE

### ITALY

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.

### SPAIN

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

### CHILE

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.

### ARGENTINA

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.



## WHITE WINE

### SOUTH AFRICA

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

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.

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.



## RED WINE

### FRANCE

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.

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.

### 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.

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.

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## 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.

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.

### CHILE

EMILIANA NOVAS GRANRESERVA,  
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.



## RED WINE

### ARGENTINA

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.

### SOUTH AFRICA

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.



## RED WINE

### RED WINES FROM REST OF THE WORLD

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.

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.

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.

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.

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## RED WINE

### RED WINES FROM REST OF THE WORLD

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.

## ROSÉ WINE

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.

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**

**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.