

Sommelier's Selection

Champagne 12cl

Louis de Sacy Brut Originel

Rs 890

The nose is a mixture of flowers and fruit with a well-developed maturity. Aromatic with smoke, ripe damson plum and blackberry notes riding the creamy mousse, layered with accents of lightly charred toast, golden raisin and roasted nuts. Tangy finish.

Sparkling 12cl

Chandon Brut, Australia

Rs 590

The wine delivers complex apple and pear characteristics with hints of brioche and refreshing bubbles in mouth.

Lindemans Premier Cuvée Brut

Rs 490

The nose is a mixture of flowers and fruit with a well-developed maturity. Aromatic with smoke, ripe damson plum and blackberry notes riding the creamy mousse, layered with accents of lightly charred toast, golden raisin and roasted nuts. Tangy finish. Ideal to pair with fish.

White Wine 15cl

Domaine du Tariquet Chardonnay, France

Rs 490

The nose is subtle, floral character, with hints of fresh butter. The very mellow wood brings complexity.

Kleine Zalze Sauvignon Blanc, South Africa

Rs 590

Full-bodied Sauvignon with powerful flavours of bell pepper, green apple and good structure in mouth.

Footprint Sauvignon Blanc

Rs 490

A full bouquet of tropical fruit and citrus notes joined by hints of honey and fresh lime zest.

Rosé Wine 15cl

Sacred Hills, Australia

Rs 590

Aromas of strawberries, ripe watermelon and crunchy red fruit flavors on the palate.

Kleine Zalze Rosé, South Africa

Rs 590

Full-bodied Sauvignon with powerful flavours of bell pepper, green apple and good structure in mouth.

Château De l'Aumerade, Côtes de Provence, France

Rs 690

The nose consists of fresh citrus flavors. The palate is fleshy and finish is exceptionally long.

Red Wine 15cl

Fleur du Cap Pinotage

Rs 590

On the nose, it shows ample berry fruit with a sweetish fruitcake character enhanced by a spicy oak finish. Full-bodied on the palate with ripe plum flavours, this robust red is supported by a good tannic backbone, which will soften with time.

Ideal to pair with grilled lamb and poultry, pork roasts and fish as well as spicy food

Leopard's Leap Pinotage / Shiraz

Rs 590

Soft, smooth textured wines with red and black fruits and spicy overtones.

Carmen Iere Reserve – Baron Phillippe De Rothschild

Rs 490

Soft, smooth textured wines with red and black fruits and spicy overtones.

Château La Verrière, Bordeaux Supérieur, France

Rs 690

A beautiful aromatic freshness of expressive fruit, nice soft mouth and prominent tannins.

Stellenzicht, Golden Triangle, Pinotage, South Africa

Rs 690

Expressive nose with blackcurrant aroma, a bold attack, silky tannins, round and a beautiful balance.

Sparkling Wine 75cl

Lindemans Premier Cuvée Brut

Rs 2,290

The nose is a mixture of flowers and fruit with a well-developed maturity.

Aromatic with smoke, ripe damson plum and blackberry notes riding the creamy mousse, layered with accents of lightly charred toast, golden raisin and roasted nuts. Tangy finish.

Ideal to pair with fish.

Chandon Brut, Australia

Rs 2,890

The wine delivers complex apple and pear characteristics with hints of brioche and refreshing bubbles in mouth.

Suggest as aperitif or ideal to pair with sushi and sashimi

Champagne 75cl

Brut Non Vintage

Louis de Sacy Brut, Originel

Rs 4,490

The nose is a mixture of flowers and fruit with a well-developed maturity. Aromatic with smoke, ripe damson plum and blackberry notes riding the creamy mousse, layered with accents of lightly charred toast, golden raisin and roasted nuts. Tangy finish

Nicolas Feuillatte, Brut Réserve

Rs 6,490

Fine bubbles, notes of white flowers, hawthorn and acacia, fresh attack with a finish of citrus. Suggest as aperitif or with salmon tartar

Mumm Cordon Rouge

Rs 7,190

Subtle nose, fleshy palate with aroma of roasted nuts, fresh, elegant and a long creamy finish. Suggest as aperitif or seafood

Laurent Perrier Brut

Rs 7,790

Fine citrus notes, followed by a slight flavour of zwieback, crisp and fresh on the palate. Ideal to pair with fish

Deutz, Brut Classic

Rs 7,890

Fine and abundant bubbles, flavors of citrus and pear. The attack is lively, fresh and powerful. Suggest as aperitif or to fish

Pommery - Brut Royal

Rs 7,990

Structured on the palate with aromas of vanilla, toast, honey and citrus finish. Suggest as aperitif or ideal to pair with seafood

Lombard Brut

Rs 8,190

A very fresh nose with aromas of hazelnut, then leading to a creamy palate with fine bubbles and complexity. Suggest as aperitif or ideal to pair with seafood

Roederer, Brut Premier

Rs 8,590

Fine bubbles, refreshing finish. Fresh and fragrant pear, honeysuckle notes on the nose and dry. Suggest as aperitif or ideal to pair with Prawn

Veuve Cliquot "Ponsardin"

Rs 8,690

This wine reveals its power and complexity on the palate, with aromas of fruit, vanilla and brioche. Ideal to pair with seafood

Moët et Chandon, Brut Imperial

Rs 8,290

Crisp with good persistent bubbles, aromas of brioche and cooked apples in mouth. Ideal to pair with smoked marlin

Brut Vintage

Lanson Noble Cuvée, 1997

Fine beautiful bubble of citrus flavors, persistent and very long aftertaste.
Ideal to pair with fish

Rs 21,990

Pommery Cuvée "Louise", 1998

This is an elegant wine with the aroma of apple, unctuous palate, lingering bubbles and still refreshing.
Ideal to pair with sushi

Rs 24,990

Moët & Chandon, Cuvée "Dom Pérignon", 1999

Beautiful fine bubbles with notes of pink grapefruit, cashew nut, spices and nice complexity.
Ideal to pair with sashimi

Rs 24,990

Roederer, Cuvée "Cristal", 2000

Nose of white flowers, citrus and red berries, toasted aromas on the palate with very fine bubbles.
Ideal to pair with lobster dishes

Rs 24,990

Champagne Rosé

Lanson Label Rosé

Aromas of roses and red fruit, well balance and fresh, a good length on finish.
Ideal to pair with salmon

Rs 8,890

Laurent Perrier Rosé

Intense fruity flavours, very subtle bubbles that brings freshness.
Ideal to pair with salmon tartar

Rs 10,290

Billecart-Salmon Brut Rosé

Her pale pink color and delicate bubbles, attack precise and elegant palate.
A beautiful final freshness.
Ideal to pair with seafood or sushi

Rs 10,990

Veuve Clicquot Ponsardin Rosé

Generous and delicate nose with notes of raspberry, cherry, fresh palate and leaves a fruity harmony.
Ideal to pair with seafood

Rs 11,690

White Wine

France

Loire valley

Muscadet La Sablette, M.Martin

Rs 2,290

With expressive aromas of flowers and citrus fruits, crisp palate and a final in freshness.
Ideal to pair with oyster

Pouilly Fumé, Lacheteau

Rs 2,990

This wine shows notes of orange blossom, lime peel with a palate highlighting ripe fruit and minerality.
Ideal to pair with smoked marlin

Alsace

Riesling Léon Beyer

Rs 2,690

Dry, refined and delicately fruity bouquet with elegant floral notes and minerality.
Ideal to pair with shellfish

Riesling Princes Abbés, Schlumberger

Rs 2,990

Wine with gold color and purple nuance, the mouth is straight forward with a nice freshness and pleasant finish.
Ideal to pair with asian-style fish dishes

Gewürztraminer Léon Beyer

Rs 2,790

Aromas of exotic fruit, litchi, kiwi and beautiful aromatic after taste all in balances, with freshness.
Ideal to pair with duck liver or spicy food

Burgundy

Chablis Nathalie & Gilles Fevre

Rs 2,690

This wine is fresh and fruity, white flesh fruits with citrus notes and already showing good minerality.
Ideal to pair with lobster or fish in cream sauce

Rully Deux Montille Soeur et Frère

Rs 3,990

Beautiful bright yellow color, expressing freshness. In the mouth very mellow wood brings complexity.
Ideal to pair with grilled fish

Puligny Montrachet Château de Puligny-Montrachet

Rs 6,990

A chardonnay with melon aromas and a creamy lively palate and good length.
Ideal to pair with fish in gravy

Chassagne Montrachet - Marquis de Laguiche

Rs 8,290

This wine surprises with its pale robe, a discreet acidity, flavours of vanilla, woody and good length.
Ideal to pair with grilled white meat

Rhone Valley

VDP Grand Ardèche Chardonnay, Louis Latour

Rs 2,990

A subtly oaked Chardonnay to preserve the rich focused tropical fruits and citrus flavours.

Ideal to pair with fresh salads or deep fried calamari

Bordeaux

Château Mezain Bordeaux

Rs 1,990

This wine charm by its freshness, purity and both fruity and floral aromatic intensity.

Ideal to pair with spicy seafood

Entre deux Mers Cuvée Clémence

Rs 2,190

Full-bodied with a pleasant fruity aromas of grapefruit peach and toast.

Ideal to pair with roasted palm heart

Côtes de Gascogne

Domaine du Tariquet Classic

Rs 1,990

This blend of Ugni Blanc-Colombard is crisp, fresh and a touch of balancing sweetness to flesh it out.

Ideal for aperitif or with light salads

Domaine du Tariquet Chardonnay

Rs 2,090

The nose is subtle, floral character, with hints of fresh butter, the very mellow wood brings complexity.

Ideal to pair with Creole fish dishes

Provence

Château St. Pierre "Cuvée Tradition"

Rs 1,990

Powerful, white peach, guava, and exotic fruits, with spicy notes.

Ideal to pair hot & sour seafood soup

Germany

Mosel

Riesling Scharzhof QBA, Egon Müller

Rs 4,290

On the nose green apple and citrus, quite powerful, on the palate beautiful fresh fruit, peaches and apricots.

Ideal to pair sweet & sour pork

Italy

IGT Pinot Grigio delle Venezie Danzante

Rs 2,490

It has a lovely floral aroma with fresh fruit flavors on the palate and nice citrus acidity at the end of the mouth.

Ideal to pair with fish rougaille

Spain

Fransola Sauvignon Blanc

Rs 3,990

A subtle nose with citrus aromas, crisp and vivid on the palate.
Ideal to pair with goat soft & hard cheeses

Chile

Casillero del Diablo Sauvignon Blanc

Concha Y Toro

Rs 1,190

Clean and bright, light yellow in colour with rich and concentrated aromas of pear, fig and toasty hazelnut.
Ideal to pair with seafood in broth

Australia

Wolf Blass Eagle hawk, Riesling

Rs 1,990

Bouquet of citrus and passion fruit with a hint of spice, floral aromas crisp, refreshing finish.
Ideal to pair with grilled gambas

Rosemount, Sauvignon Blanc

Rs 2,690

Beautiful bouquet with floral and tropical aroma, delicate and fresh on the palate and a hint of spice.
Ideal to pair with prawn with lemon sauce

New Zealand

Cloudy Bay, Chardonnay, Malborough

Rs 4,990

Fruit flavors of grapefruit, white peach enhanced by the complexity of minerals.
Ideal to pair with grilled fish

South Africa

Stellenbosch

Kleine Zalze Sauvignon Blanc

Full-bodied Sauvignon with powerful flavours of bell pepper, green apple and good structure in mouth.

Ideal to pair with seafood

Rs 2,290

Morgenhof Chenin Blanc

Pure and crisp, with elegant aromas of ripe fruit, well-structured, refreshing and beautifully balanced wine.

Ideal to pair with chicken or grilled fish

Rs 2,490

Clos Malverne Sauvignon blanc

Cheerful and fruity dry wine, its aromas are intense, attractive and reminiscent of mandarins and white peaches.

Ideal to pair with seafood

Rs 2,490

The Ladybird Organic

Aromatic with notes of nuts, pear and toast, with a long finish and complex.

Ideal to pair with fish and spicy food

Rs 2,290

Meerlust Chardonnay

The palate is full bodied and generous with a crisp acidity, ripe tropical fruit and very pleasant lingering finish.

Ideal to pair with grilled fish

Rs 3,990

Robertson | Western Cape

Footprint Sauvignon Blanc

Aromatic, elegant, finesse with aromas of broom, jasmine, acacia.

Ideal to pair with grilled seafood

Rs 1,990

Springfield Estate Chardonnay Méthode Ancienne

The nose is expressive with apple pie and a hint of caramel, the palate is rich with sweetness nicely balanced.

Ideal to pair with grilled fish

Rs 4,990

Franschoek

Boschendal Le Bouquet

Rs 1,990

A full bouquet of tropical fruit and citrus notes joined by hints of honey and fresh lime zest. Ideal to pair with seafood

Haute Cabrière Chardonnay Pinot noir

Rs 2,290

This enticing blend shows elegant fruit, abundance of zesty fruit, litchi and red fruit. Ideal to pair with seafood

Porcupine Ridge Sauvignon Blanc

Rs 2,190

This light wine is fresh and crisp. On nose, aromas of guava, passion fruit, litchi and a touch of fresh cut grass. Ideal to pair with gambas

Walker Bay

Ataraxia Sauvignon Blanc

Rs 2,690

Elegant pale yellow colour, the expressive bouquet is dominated by notes of exotic fruits and redcurrants. Ideal to pair with grilled fish

Hamilton Russell Chardonnay

Rs 4,390

This wine surprises with its pale robe with gold-green, raised by a discreet acidity, round flavours and good length. Ideal to pair with seafood in spicy sauce

Baroness Nadine-Rupert & Rothschild Chardonnay

Rs 4,490

Green figs with hints of gooseberries and green peppers, dry and full-bodied with a long lingering finish. Ideal to pair with grilled fish or spicy food

Elgin | Constantia

Iona Sauvignon Blanc

Rs 2,590

The nose shows floral notes of honeysuckle, lemon zest and grapefruit, the palate is balanced and followed by great minerality and length. Ideal to pair with grilled seafood

Swartland

Sequillo White blend, Eben sadie

Rs 3,490

It has a complex aromatic presence, the palate gained from the weight and texture of the Chenin Blanc and it is perfectly balanced. Ideal to pair with grilled lobster

Palladius Sadie family

Rs 7,290

This is a glorious wine with hints of tropical fruit, on the palate there is a flavour of fleshy peach. Ideal to pair with velvety seafood

Rosé Wine

France

Côtes de Provence Réserve de la Cave de St. Tropez

Freshness, delicacy and pleasure will delight you throughout the tasting.
Ideal to pair with fish tartar

Rs 1,990

Château L'Aumerade, Côtes de Provence Cru Classé

The nose consists of fresh citrus flavors. The palate is fleshy and finish is exceptionally long.
Ideal to pair with grilled chicken

Rs 2,890

Domaniers Ott "Cœur De Grain", Côtes de Provence

Colour is pale, crystalline and limpid. The nose unveiling floral aromas of bergamot and sweet jasmine and a bouquet of red fruits, balanced with a nice freshness.
Ideal to pair with beef carpaccio

Rs 4,990

South Africa

Boschendal Blanc de Noir, Franschhoek

Light salmon colour, displays perfume and ripe fruit flavours, including red cherry and strawberry fruit.
Ideal to pair with seafood or beef tartar

Rs 1,990

Kleine Zalze, Rosé

A delicate nose with aromas of blackberries, strawberries and plums, hints of spice and a hint of freshness.
Suggest pairing with grilled prawns or pizza

Rs 2,290

Australia

Sacred Hill De Bortoli, Riverina

Aromas of strawberries, ripe watermelon and crunchy red fruit flavors on the palate.
Ideal to pair with seafood platter

Rs 2,190

Red Wine

France

Loire Valley

Chinon Les Roches Cachées

Rs 2,890

Nice and elegant wine with fruity note of red fruits.
Ideal to pair with cheese or beef

Burgundy

Bourgogne Passetoutgrains A.Rodet

Rs 2,890

Aromas of exotic spices and plums with subtle oak, flavours of red apples
and cherry fruits.
Ideal to pair with fish or meat

Bourgogne Pinot Noir Jomard

Rs 2,890

An expressive bouquet of candied fruit, soft spices and vanilla notes,
tannins are supple and silky.
Ideal to pair with chicken, fish or red meat

Pommard, Château de Puligny-Montrachet

Rs 6,890

Very aromatic combination of black cherry, licorice and minerals,
living a long finish, with wonderfully sweet tannins.
Ideal with beef or duck

Gevrey Chambertin, Domaine Bouchard Père et Fils

Rs 6,890

Aromas of raspberry and strawberry, spices arrive after, a delicate register
and licorice.
Ideal to pair with seafood or meat

Beaujolais

Beaujolais Villages, A.Rodet

Rs 2,890

Fresh red fruits on the nose with a hint of dark cherry, slightly spicy
with a touch of grey pepper.
Ideal to pair with meat or cold cuts

Brouilly, Château de la Chaize R. De Sales

Rs 2,890

This ruby-colored wine, red and black fruit aromas and crisp in mouth.
Ideal to pair with cold cuts or lamb

Rhône Valley

Côtes du Rhône Villages Pasquier Desvignes

Rs 2,290

Red wine with nuances of purple, lingering aromas of spice and pepper with macerated fruits.
Ideal to pair with spicy food

Châteauneuf du Pape, Château La Nerthe

Rs 4,990

Complex, intense notes of macerated red berries, sweet spices and a final hint of garrigue.
Ideal to pair with duck or venison

Provence

Château St. Pierre "Cuvée Prieuré"

Rs 2,690

Elegant wine with a delicate note of red fruits and beautiful balance.
Ideal to pair with cold cuts or duck

Bordeaux

Château La Verrière, Bordeaux Supérieur

Rs 2,990

A beautiful aromatic freshness of expressive fruit, nice soft mouth and prominent tannins.
Ideal to pair with beef

Moûton Cadet, Baron de Rothschild, Bordeaux

Rs 2,390

The bouquet is harmonious, rich aromas of red fruit, blackcurrant, black cherry, the attack is supple and fruity.
Ideal to pair with lamb

Margaux

Brio Cantenac Brown

Rs 5,990

The nose is richly perfumed with spicy aromas, smoke and blackcurrant, silky palate and excellent balance.
Ideal to pair with lamb

Château Malescot St. Exupery, Grand Cru Classé

Rs 8,690

A distinguished wine, dense, scalable and complex nose, with a wide mouthfeel and structure.
Ideal to pair with duck

Saint-Julien

La Reserve de Leoville Barton

Rs 7,990

Deep, aromas of fresh fruit and oak, good freshness on the palate and fine tannins.
Ideal to pair with duck or lamb

Pessac Leognan

Château Malartic Lagravière, Grand Cru Classé

Rs 6,990

It is dense, relatively tannic, but already showing a great charm, mature fruits concentrate blackcurrant and blueberry.
Ideal to pair with beef

Montagne St Emilion

Château Guillou

Rs 2,990

Purple color, the fruity aromas nose are ripe, the palate evolves on round tannins and long length. Ideal to pair with lamb or duck

Italy

D.O.C Montepulciano D'Abruzzo Rosso

Rs 1,990

Bright ruby red colour, with delicious aromas of black cherries, with concentrated structure in mouth. Ideal to pair with red meat or cold cuts

IGT Planeta La Segreta Rosso

Rs 2,290

Aromas of dark chocolate, red fruits and flavors of clove with soft velvety tannins. Ideal to pair with beef or seafood

Chile

Carmenère Réserve, Baron Philippe de Rothschild

Rs 2,290

Hints of dark purple, a nose with aromas of spices and pepper mixed with macerated fruit and a soft attack. Ideal to pair with venison

Montes Pinot Noir "Limited selection"

Rs 2,290

A purple tint on the rim with delicious flavours of ripe strawberry and rich red cherry. Ideal with mild spicy food

Almaviva, Rothschild & Concha Y Toro

Rs 11,990

Deep fuchsia colour with aromas of plum and redcurrants, marked with silky tannins. Ideal to pair with beef or lamb

Argentina

Trivento Reserve Malbec

Rs 1,990

A bright carmine red whose plum and raspberry aroma mingle elegantly with vanilla notes. Ideal to pair with venison

Clos de Los Siete

Rs 3,990

Expressive and complex bouquet with notes of toasted oak, blackcurrant and black cherry. Ideal to pair with beef, lamb or venison

South Africa

Stellenbosch

Leopard's Leap, Pinotage | Shiraz

Aromas of tobacco and spice, deep dried fruit flavours and a soft touch of oak on the palate.
Ideal to pair with beef or lamb.

Rs 2,290

Fleur Du Cap, Pinotage

Ruby red wine with aromas of red fruits, plum and cherry,
the palate offers soft tannins and a pleasant finish.
Ideal to pair with venison

Rs 2,290

Stellenzicht, Golden Triangle, Pinotage, South Africa

Expressive nose with blackcurrant aroma, a bold attack, silky tannins,
round and a beautiful balance.
Ideal to pair with venison

Rs 2,990

Meerlust Red

Expressive nose of blackcurrant and plum, medium-bodied
with intense flavor of crushed black fruits and silky tannins.
Ideal with beef or duck

Rs 3,290

Antonij Rupert Optima

A note of cinnamon, cocoa and blackberry with subtle oak on the nose,
the palate is ripe and silky tannins.
Ideal to pair with beef or lamb

Rs 3,490

Kanonkop Pinotage

Full-bodied with nicely integrated oak flavours and hint of spice.
The smooth tannins give a nice round finish.
Ideal to pair with venison

Rs 5,890

Meerlust Rubicon

Very deep colour, classic Rubicon nose with violets, ripe plum and intense spiciness.
Ideal to pair with beef or lamb

Rs 5,390

Western Cape | Paarl

Footprint Cabernet Sauvignon

Ruby red color and a nose of red fruits, the palate is round and smooth
with soft tannins and well balanced.
Ideal to pair with duck or lamb

Rs 1,990

Footprint Shiraz

Aroma of spices, berry fruit and black pepper, well-structured palate with a touch of smokiness.
Ideal with spicy food

Rs 1,990

Plaisir de Merle - Grand Plaisir

Complex nose with black chocolate aromas, black cherry and hints of mint,
toasty vanilla on the palate.
Ideal to pair with beef or lamb

Rs 3,290

Franschoek

The Wolf Trap SMV Red

Rs 2,290

Ripe blackberries and spicy pepper flavours are met with a soft and supple palate. Ideal to pair with cold cuts or seafood

Boschendal Lanoy

Rs 2,290

Soft, smooth textured wines with red and black fruits and spicy overtones. Ideal to pair with beef and spicy sauce

Porcupine Ridge Syrah

Rs 2,290

Powerful dark fruit flavors with loads of pepper and violets, structured palate with a delicious aftertaste. Ideal to pair with spicy food

The Chocolate Block

Rs 3,690

The nose shows an abundance of redcurrant and plums, the floral notes add to its complexity. Ideal to pair with venison or duck

Walker Bay

Southern Right, Pinotage

Rs 3,690

Aromas of small wild and sun-kissed fruits, the palate is round, with a clear and present structure. Ideal to pair with mild spicy food

Hamilton Russell, Pinot Noir

Rs 5,690

Aromas of exotic spices and plum with subtle oak, flavours of red apples and cherry fruits. Ideal with fish or red meat

Robertson | Constantia

Klein Constantia, Estate Red

Rs 3,490

Aromas of bright red fruit and blackberry jam with elegant oak, notes of chocolate and spices. Ideal to pair with venison

Australia

Rosemount, Merlot

Rs 2,890

Expressive nose with blackcurrant, bold attack, silky tannins, and roundness. Ideal to pair with lamb

Penfold Bin 407, Cabernet Sauvignon

Rs 9,990

A wine with aromas of cassis, vanilla and coconut, round and full-bodied with structured tannins. Ideal to pair with venison

Our Sweet Wine

France

Château Martillac, Loupiac

Elegance with delicate vegetal notes flavours of honey, dry apricot and raisins.
Ideal to pair with pineapple

Rs 3,090

Muscat de Riversalte

Aromas of peach, lemon and mango, herbaceous notes.
Ideal to pair with chocolate

Rs 3,290

Alsace Gewüztraminer VT, Schlumberger, 37,5cl

Wonderful intensity, open with floral aromas, citrus with hints of exotic fruits.
Ideal to pair with spicy food

Rs 4,690

South Africa

Mullineux, Vin de Paille, Swartland, 37.5cl

Intense aromas of spices, tobacco, creamy palate and taste honey aftertaste.
Ideal to serve with blue cheese or seafood plater

Rs 3,690

Hungary

Tokaji Azsu "Eszencia", Château Derezla

A fresh green apple nose and raisin, the attack is soft with a well balanced freshness.
Ideal to pair with duck liver or soufflé

Rs 4,790

Italy

D'Asti-Rivetto Semi-Sweet, Italy

Slightly sparkling wine characterized by elegant floral aromas and notes of peach,
fresh in mouth.
Suggest as aperitif or ideal to pair with fruit dessert

Rs 3,490

France

White Wine

Bordeaux

Cheval Quancard Entre Deux Mers

2,190

Full-bodied with a pleasant fruity aromas of grapefruit peach and toast.
Ideal to pair with roasted palm heart

Côtes de Gascogne

Domaine du Tariquet Classic

2,990

This blend of Ugni Blanc-Colombard is crisp, fresh and a touch of balancing
sweetness to flesh it out. Ideal for aperitif or with light salads

Rose Wine

Vin de Pays D'Oc

Moment de Plaisir

1,990

Light and soft, ripe, berry fruit flavours and surprisingly long, refreshing finish,
Made from Cinsault in the Languedoc, is delicious match to all sorts of lighter food

Provence

Chateau de Berne - Esprit Mediteranee

1,990

This dazzling pink rosé wine offers up powerful, fresh and generous aromas of crunchy fruit.
Ideal for lover so fruity and gourmet wines, it is irresistible served with spicy food.

Red Wine

Bordeaux

Chateau Malbat

1,990

Its ruby red color reflects the purple notes of its youth. The freshness of its flavour comes from the
red and wild berries .The attack on the palate is direct and fruity with cherry notes ,typical of the
Merlot . Ideal to pair with lamb.

Languedoc Roussillon

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Rounded and well balanced , releases fine aromas of vanilla , red fruit and spices with a deep red
colour , it offers good structure with smooth tannins an good length on the palate . Ideal with red
meat and sauce based dishes.