

Sommelier's Selection

Champagne (12cl)

Philippe de Nantheuil

Fruity flavour with hint of honeydew melon, herbs, biscuit & grapefruits. Enjoy it with shellfish, crabs & lobster.

Rs 995

Sparkling (12cl)

Bottega Rose Gold spumante

Distinctly flowery with a scent of mixed berries, mainly currants and wild strawberries. On the palate fresh, with a good acidity and harmonious

Rs.695

Cederberg Private Cellar

strings of dainty pearls in liquid gold; bouquet of baked brioche and apples with fresh lemon and grapefruit aromas; crisp, with integrated acidity.

Rs 795

White Wine (15cl)

Kleine zalze sauvignon blanc

Intense flavours of gooseberries, kiwi and a slight herbal interest. The palate reveals layers of complexity with mineral structure and greener notes.

Rs 595

Domaine du Tariquet Chardonnay, 2012

Lightly oaked Chardonnay, full of yellow fruits, spice and a floral character.

Rs 495

Rosé Wine (15cl)

Sacred Hills, Australia

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

Rs 690

Kleine Zalze Rosé, South Africa

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

Rs 590

Château De l'Aumerade, Côtes de Provence, France

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

Rs 695

Red Wine (15cl)

Bourgogne Passetoutgrains A.Rodet, 2010

Rs 695

Full body palate show black current, plum & vanilla flavour supported by sift tannin. Ideal to pair with lamb or beef.

Boschendal Lanoy, 2011. South Africa

Rs 595

Soft and smooth wine with red and black fruit.

Sicilia Nero D'avola. Italy

Rs 595

Full body with a red colour sapid & round on the palate. Fruity after taste enjoy it with meat & cheese.

Sparkling Wine (75cl)

Bottega Rosé Gold Spumant

Rs 4,595

Distinctly flowery with a scent of mixed berries, mainly currants and wild strawberries. omthe palate fresh, with a good acidity and harmonious

Bottega Presecco Gold

Rs 4,595

Brut, acidic, pearnotes, green appl notes, ripe citrus and light flowery notes.

Domaine de monstesquiou la bulle

Rs 4,395

Clear, pale, shiny silvery-gold colour,it offers a complex array of freshly-cut lime, orange peel and hay aromas, delightfully prickly and with an almost palpable minerally,smoky depth - a fabulous nose!

Cederberg Private Cellar

Rs 3,995

strings of dainty pearls in liquid gold; bouquet of baked brioche and apples with fresh lemon and grapefruit aromas; crisp, with integrated acidity.

Champagne Brut Vintage (75cl)

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", 2010

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 28,895

Louis XV 1995

Golden yellow with bubbles that emerge vertically without forming crown. Clean and bright aftertaste.

Rs 48,595

'Brut Non Vintage'

Philippe de Nantheuil

Fruity flavour with hint of honeydew melon, herbs, biscuit & grapefruits. Enjoy it with shellfish, crabs & lobster.

Rs 4,999

Nicolas Feuillatte, Brut Réserve

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

Rs 6,490

Mumm Cordon Rouge

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

Rs 7,190

Laurent Perrier Brut

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

Rs 7,790

Deutz, Brut Classic

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

Rs 7,890

Moët et Chandon, Brut Imperial

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

Rs 8,290

Roederer, Brut Premier

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

Rs 8,590

Veuve Cliquot 'Ponsardin'

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

Rs 8,690

All prices are in Rupees (Rs), inclusive of 15% VAT and service charge

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

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

Moët & Chandon Rosé

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

Rs 12,990

Mandois brut Rosé

*Delicious rose Champagne with generous aromas of red fruit on the nose.
The finesse and elegance of this Champagne can be enjoyed
as an aperitif or paired .*

Rs 9,990

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 colour and purple nuance, the mouth is straightforward 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 colour, expressing freshness. In the mouth, very mellow wood brings complexity. Ideal to pair with grilled fish

Chassagne Montrachet - Marquis de Laguiche

Rs 8,290

This wine surprises with its pale robe, a discreet acidity, and 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 Cheval Quancard

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 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

Domaine du Tariquet Classic

Rs 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

'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

'Italy'

IGT Pinot Grigio delle Venezie Danzante

Rs 2,490

It has a lovely floral aroma with fresh fruit flavours on the palate and nice citrus acidity at the end of the mouth. Ideal to pair with fish Rougaille

'Spain'

Fransola Sauvignon Blanc

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

Rs 3,990

'Chile'

Casillero del Diablo Sauvignon Blanc Concha Y Toro

*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*

Rs 2,190

'Australia'

Wolf Blass Eagle hawk, Riesling

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

Rs 1,990

Rosemount, Sauvignon Blanc

*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*

Rs 2,690

'New Zealand'

Cloudy Bay, Chardonnay, Marlborough

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

Rs 4,990

'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

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

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

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'

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

Footprint Sauvignon blanc

The palate is fresh and lively, notes of green apple with crisp finish

Rs 1,895

La Petite Ferme Sauvignon Blanc

Crisp with upfront apple notes. Smooth finish

Rs2,195

'Franschoek'

Boschendal Le Bouquet

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

Rs 1,990

Porcupine Ridge Sauvignon Blanc

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

Rs 2,190

Haute Cabrière Chardonnay Pinot noir

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

Rs 2,290

'Walker Bay'

Ataraxia Sauvignon Blanc

Notes of exotic fruits and redcurrants Ideal to pair with grilled fish dominate elegant pale yellow colour, the expressive bouquet

Rs 2,690

Hamilton Russell Chardonnay

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

Rs 4,390

Baroness Nadine-Rupert & Rothschild Chardonnay,

Plenty of lemon and grapefruit, aromatic spices as well.

Rs 4,490

Elgin /Constantia

Iona Sauvignon Blanc

Fragrance of pure white grapefruit, intense tropical fruit, herbal and floral undertones. The palate is keenly balanced showing cut green apples and lime followed by great minerality and length.

Rs 2,590

'Swartland'

Palladius Sadie family

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

Rs 7,290

'France'

La note bleue 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'

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

Boschendal Blanc de Noir, Franschhoek,

Vibrant salmon pink with enticing crushed summer berry aromas that carry through to a soft and juicy palate bouncing with succulent ripe strawberries, raspberries and mulberries.

Rs1,990

'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

Graham beck Rosé

A pale salmon pink in colour instance floral aroma.

Rs 2,290

Red Wine

France

'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

Domaine Richard Benas 'Les Varennes

Rs3,895

Nose with spicy aromas and black currant with sulky palate and excellent balance.

'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-coloured 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

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

Rs 2,290

Crozes-Hermitage Les Launes-Maison Delas Frère

Lots of complex spices and potent berry fruits. At first, a real hit on the tongue; it builds in intensity from a mild attack and mid-palate to a powerful, biting finish.

Rs 2,190

Côte Rotie Champin le Seigneur, Gerin,

Dark red with clear signs of aging. Fruity with taste of blackberries.

Rs 7990

'Provence'

Château St. Pierre "Cuvée Tradition"

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

Rs 2,690

'Bordeaux'

Château Mouton Rothschild -Premier Cru Classé

Medium bodied with a bright crisp quality to the tart and sweet red fruits, the wine ends with cassis and cranberry note

Rs 65,990

Chateau Lynch Moussas Pouillac

Medium bodied with a bright crisp quality to the tart and sweet red fruits, the wine ends with cassis and cranberry note

Rs 7,990

Moûton Cadet, Baron de Rothschild, Bordeaux

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

Rs 3,390

Chateau La Rose vimiere

Generous, round and balanced neat structure. A versatile pleasure wine.

Rs 2,195

'Margaux'

Château Margaux - Premier Grand Cru Classé

Very fine Cabernet with, red and black fruits, builds well on the palate and finishes with great length and purity

Rs77,995

Chateau labegorce

Floral, black raspberry and just dark chocolate on the nose, this wine is deeply coloured with ripe, dark cherries, full body and a dusty, fruit filled finish.

Rs 9,995

Brio Cantenac Brown

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

Rs 5,990

Château Malescot St. Exupery, Grand Cru Classé

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

Rs 8,690

'Saint-Julien'

La Reserve de Leoville Barton 2008 **Rs 15,995**

Expressive dark berried fruits - classy St Julien nose. Asian spice, soy, forest berries; lovely depth and texture. Lots of depth and density. Big, rich, good core of tannins

.La Reserve de Leoville Barton 2018 **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

St. Emilion'

Château Pavie, 1er Grand Cru Classé, **Rs45,000**

The finest 2007s dark ruby coloured with purple nightlights, sweet, ripe berry fruit and black currant, medium body, silky tannin and ,low acidity

Château Cheval Blanc - Grand Cru Classé , **Rs 89,990**

A medium bodied wine shows plum, fig, cherry, earthy, mineral notes, Nevertheless, the wine has a youthfulness and vigor

Couvent des jacobins , 2019 **Rs9,990**

Deep purple colour with violet hue and almost black core expressive nose with aroma, reminiscent of dark chocolate, vanilla, ripe dark berries and juicy plum.

'Montagne St. Emilion'

Château Guillou **Rs 2,990**

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

Pomerol

Petrus, 2004 **Rs 299,990**

Bordeaux's most intensely concentrated, richly flavoured and unique red wine. A remarkable balance with aromas of ripe mulberry, black currant and fruit and spicy vanilla oak, setting it apart from all Bordeaux's finest wines.

'Italy'

Caleo Sicilia Nero D'avola **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 flavours of clove with soft velvety tannins
Ideal to pair with beef or seafood*

Argentina-Nappa Valley

Opus One 2006

Rs 43,995

A voluptuous garnet, Opus offers concentrated aromas of blueberry rose petals, white truffle and nutmeg. Flavours of cassis, black olives, raspberry and dark chocolate

Trivento Reserve Malbec

Rs 1,990

A bright carmine red whose plum and raspberry aroma mingle elegantly with vanilla

'Chile'

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

Rs25,990

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

South Africa

'Stellenbosch'

Kanonkop Pinotage

Rs 5,890

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

Meerlust Rubicon

Rs 5,390

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

Spier 21 Gables Cabernet Sauvignon

Rs 5,495

An abundance of cassis and black cherry with concentrated oak aromas of toast and pencil lead. Full bodied wine with a concentrated structure and opulent finish.

Leopard's Leap, Pinotage | Shiraz

Rs 2,290

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.

Meerlust Red

Rs 3,290

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

Antonij Rupert Optima

Rs 3,490

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

'Western Cape | Paarl'

Plaisir de Merle - Grand Plaisir

Rs 3,290

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

Footprint Cabernet Sauvignon,

Rs 1,995

The wine is well balanced with integrated tannins and a clean finish

Footprint Shiraz

Rs 1,995

Beautiful rich fruity nose. Plum, blackberry, chocolate and oak

All prices are in Rupees (Rs), inclusive of 15% VAT and service charge

'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 flavours 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'

Robertson Pinot Noir

Rs 2,390

Generous flavours, powerful, red and black fruits, spices, on the palate the wine shows rich fruitiness. Ideal to pair with spicy food

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 Wines*

Château Martillac, Loupiac <i>Elegance with delicate vegetal notes flavours of honey, dry apricot and raisins. Ideal to pair with pineapple</i>	Rs 3,090
Muscat de Riversalte <i>Aromas of peach, lemon and mango, herbaceous notes. Ideal to pair with chocolate</i>	Rs 3,290
Alsace Gewürztraminer VT, Schlumberger, 37,5cl <i>Wonderful intensity, open with floral aromas, citrus with hints of exotic fruits. Ideal to pair with spicy food</i>	Rs 4,690
Château D'ygem Sauterne, 37,5cl <i>Open with floral aroma, soft hints of exotics fruits</i>	Rs 3,290
Tokaji Azsu "Eszencia", Château Derezla <i>A fresh green apple nose and raisin, the attack is soft with a well-balanced freshness. Ideal to pair with duck liver or soufflé</i>	Rs 4,790
Nederberg Noble late harvest South Africa (37.5 cl) <i>Late Harvest is a brilliant yellow colour with hints of gold. The nose has aromas of orange peel, apricot and dried peach aromas</i>	Rs 1,895



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