

## 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 1,165**

#### Lombard Brut

*Very dry & nutty, elegant perlage, goes well with meat, seafood & cheese.*

**Rs 1,165**

### Sparkling (12cl)

#### Bottega Gold Spumante

*Pale in colour, crispy fruity and floral in aromas. Pleasant for aperitif & seafood.*

**Rs 695**

#### Cederberg Private Cellar

*Light straw colour. Gooseberry, fig and green grass on the nose. Lovely mineral acidic balance. Pleasant wine for seafood.*

**Rs 795**

### White Wine (15cl)

#### 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 595**

#### Domaine du Tariquet Chardonnay

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

**Rs 495**

### Rosé Wine (15cl)

#### Sacred Hills, Australia

*Bouquet of black currant, cherries and hints of milk chocolate. Aromas of strawberries, ripe watermelon and crunchy red fruit flavours on the palate.*

**Rs 690**

#### Kleine Zalze Rosé, South Africa

*Medium body and light floral tropical, strawberry, hints of mineral on the nose. Pink grapefruit in the palate.*

**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**

**Rs 695**

*Clear and shin, dark ruby red with purplish tints. Aromas of crushed fruits and berries lively, fruity and spicy with fresh and crisp tannins.*

### **Boschendal Lanoy, South Africa**

**Rs 595**

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

### **Sicilia Nero D'avola. Italy**

**Rs 595**

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

## Sparkling Wine (75cl)

### **Bottega Gold Spumante**

**Rs 4,595**

*Peach notes, very light, clear effervescence. The aromas are apples, pears and lily valley. It goes well with dessert.*

### **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.*

### **Cederberg Private Cellar**

**Rs 3,395**

*Light straw colour. Fresh aromas of gooseberry, fig and green grass. Mineral tones with nice fresh acidity. A pleasant wine for seafood.*

## Champagne Brut Vintage (75cl)

### **Pommery Cuvée "Louise" 1998**

**Rs 24,990**

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

### **Moët & Chandon, Cuvée "Dom Pérignon", 2010**

**Rs 24,990**

*Beautiful fine bubbles, known for its fresh acidity and minerality. Its bright fruit flavours, and its notes of coffee, cream, vanilla and other subtle spices emerges as the wine ages. Ideal to pair with sashimi.*

### **Roederer, Cuvée "Cristal", 2000**

**Rs 28,895**

*As you sip Cristal, you will notice rich and creamy honeyed flavours with juicy fruits, minerals, and crisp acidity. Known to be extremely well balanced and silky on the palate. Ideal to pair with lobster dishes.*

### **Louis XV 1995**

**Rs 48,595**

*Golden yellow with bubbles without forming crown. Clean and bright aftertaste.*

## Brut Non Vintage

**Philippe de Nantheuil** **Rs 5,795**  
*Fruity flavour with hint of honeydew melon, herbs, biscuit & grapefruits. Enjoy it with shellfish, crabs & lobster.*

**Nicolas Feuillatte, Brut Réserve** **Rs 6,495**  
*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 on the palate. Ideal to pair with fish.*

**Deutz, Brut Classic** **Rs 7,890**  
*Fine and abundant bubbles, flavours of citrus and pear. The attack is lively, fresh and powerful. Suggest as aperitif or to fish.*

**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.*

**Roederer, Brut Premier** **Rs 8,590**  
*Fine bubbles, 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.*

## Champagne Rosé

**Lanson Label Rosé** **Rs 8,890**  
*Aromas of roses and red fruit, well balance and fresh, a good length on finish. Ideal to pair with salmon.*

**Laurent Perrier Rosé** **Rs 14,595**  
*Intense fruity flavours, very subtle bubbles that brings freshness. Ideal to pair with salmon tartar.*

**Veuve Clicquot Ponsardin** **Rs 11,690**  
*Generous and delicate nose with notes of raspberry, cherry, fresh palate and leaves a fruity harmony. Ideal to pair with seafood.*

**Moët & Chandon Rosé** **Rs 12,990**  
*Beautiful fine bubbles with notes of pink grapefruit, cashew nut, spices and nice complexity. Ideal to pair with sashimi.*

**Mandois Brut Rosé** **Rs 9,990**  
*Delicious rose Champagne with gentle fruit aroma-raspberry. Elegant with a hint of strawberry and vanilla.*

## 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 3,990**

*Fresh and lively white wine with a full, spicy bouquet. Pale yellow in colour with green reflections. Ideal to pair with smoked marlin.*

#### 'Alsace'

##### **Riesling Léon Beyer**

**Rs 2,690**

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

##### **Riesling Princes Abbés, Schlumberger**

**Rs 2,990**

*Dry white wine, lemon yellow in colour with green reflections 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 spices ginger and pepper, 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. 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 11,990**

*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 2,190**

*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 2,190**

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

### **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 2,990**

*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**

*The bouquet is rich with aromas of tropical fruits followed by delicate floral notes. Well balanced with excellent persistent on the palate. 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 2,190**

*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 2,190**

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

### **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**

*Fruit flavours 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**

#### **Bouchard Finlayson, Missionvale Chardonnay**

*Pure and crisp, with elegant aromas of ripe fruit, well-structure, refreshing and beautifully balanced wine. Ideal to pair with chicken or grilled chicken.*

**Rs 3,590**

#### **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 2,190**

#### **La Petite Ferme Sauvignon Blanc**

*Fresh sharp and refined. Well balanced wine. There is a citrus and apple taste with a dry finish.*

**Rs 2,190**

## Rosé Wine

### 'France'

#### **La note bleue la Cave de St. Tropez**

**Rs 2,190**

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

#### **Côtes de Provence Saint Roch Les Vignes**

**Rs 2,890**

*Very refreshing, pink in colour dry cherry cranberries and herbal in taste.  
The wine is bountiful and fruity with subtle minerality.*

#### **Domaniers Ott " Cœur De Grain", Côtes de Provence**

**Rs 4,990**

*Light and crisp rose have just the slightest touches of bright berry flavours.  
Ideal to pair with beef carpaccio, pork shellfish and vegetarian.*

### South Africa

#### **Kleine Zalze, Rosé**

**Rs 2,290**

*Medium body and light floral tropical, strawberry, hints of mineral  
on the nose. Pink grapefruit in the palate grapefruit.*

#### **Boschendal Blanc de Noir, Franschoek**

**Rs 2,290**

*A translucent pale salmon colour with pale copper hues.  
An appealing nose of ripe berry aromas with floral undertone.*

### Australia

#### **Sacred Hill De Bortoli, Riverina**

**Rs 2,290**

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

#### **Graham beck Rosé**

**Rs 2,290**

*A pale salmon pink in colour instance floral aroma. Yeasty strawberries  
on the nose. Fin bubbles with a very pleasant surprise indeed.*

## Red Wine

### France

#### 'Burgundy'

##### **Bourgogne Passetoutgrains A.Rodet**

**Rs 2,890**

*Dark ruby red with purplish tints. Aromas of crushed fruits and berries. Lively fruity and spicy with fresh and crisp tannins.*

##### **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 8,890**

*Aromatic combination of black cherry, licorice and minerals with wonderfully sweet tannins. Ideal with beef or duck.*

##### **Gevrey Chambertin, Domaine Bouchard Père et Fils**

**Rs 6,890**

*Intense and perfumed bouquet. Aromas of raspberry and strawberry, and licorice. Ideal to pair with seafood or meat.*

##### **Domaine Richard Benas 'Les Varennes**

**Rs 3,890**

*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 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**

**Rs 2,290**

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

##### **Crozes-Hermitage Domaine Des Grand Chemain**

**Rs 2,190**

*Lots of complex spices and potent berry fruits. A real hit on the tongue, it builds in intensity and mid-palate to a powerful, biting finish.*

##### **Côte Rotie Champin le Seigneur, Gerin**

**Rs 3,990**

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

#### 'Provence'

##### **Château St. Pierre "Cuvée Tradition"**

**Rs 2,690**

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

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



## 'Bordeaux'

**Château Mouton Rothschild -Premier Cru Classé** **Rs 65,990**  
*Medium bodied with a bright crisps quality to the tart and sweet red fruits, the wine ends with cassis and cranberry note.*

**Chateau Lynch Moussas Pouillac** **Rs 7,990**  
*Deep red ruby colour. Medium bodied with an excellent balance. Rich texture on the palate with plenty of woody and toast ends.*

**Mouÿton Cadet, Baron de Rothschild, Bordeaux** **Rs 3,390**  
*Displays a fine balance with an elegant tannic structure. Rich aromas of red berry fruit (raspberry, cherry). Ideal to pair with lamb.*

**Chateau La Rose vimiere** **Rs 2,295**  
*Exhibits more nuanced flavours and less up-front alcohol. Elegant and pair well with game meats, roast lamb or hearty beef stews.*

## 'Margaux'

**Château Margaux - Premier Grand Cru Classé** **Rs 69,990**  
*Very fine Cabernet with, red and black fruits, builds well on the palate and finishes with great length and purity.*

**Chateau labegorce** **Rs 9,990**  
*A full-bodied wine with red pepper, dark chocolate, crayon odors. Perfumed and floral particularly with notes of violets and soft silky tannins.*

**Château Malescot St. Exupery, Grand Cru Classé** **Rs 8,990**  
*A distinguished wine, dense, scalable and complex nose, with a wide mouth feel and structure. Ideal to pair with duck.*

**Brio Cantenac Brown** **Rs 6,990**  
*The nose is richly perfumed with spicy aromas, smoke and blackcurrant, silky palate and excellent balance. Ideal to pair with lamb.*

## 'Saint-Julien'

**La Reserve de Leoville Barton 2008** **Rs 16,990**  
*It has a delicate and complex nose with floral, black currant, mint and spice. Crunchy tannins on the palate, good acidity and medium bodied with a long finish.*

## 'Pessac Leognan'

**Château Malartic Lagravière, Grand Cru Classé** **Rs 6,990**  
*It is dense, relatively tannic, full-bodied showing a great charm, mature fruits concentrate blackcurrant and blueberry. Ideal to pair with beef.*

## 'St. Emilion'

### **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.*

### **Château Pavie, 1er Grand Cru Classé**

**Rs 89,990**

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

### **Couvent des jacobins , 2019**

**Rs 6,990**

*Deep purple colour with violet hue and almost black core expressive nose with aroma 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, setting it apart from all Bordeaux's finest wines.*

## 'Italy'

### **Caleo Sicilia Nero D'avola**

**Rs 2,990**

*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 3,790**

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

## Nappa Valley

### **Opus One 2006**

**Rs 44,990**

*Aromas of blackberry rose petals, chocolate and espresso accentuate fruity nuances. The flavours of dark fruit are enhanced by the acidity.*

## 'Argentina

### **Trivento Reserve Malbec**

**Rs 3,790**

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

## 'Chile'

### **Almaviva, Rothschild & Concha Y Toro**

**Rs 24,990**

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

### **Montes Pinot Noir "Limited selection"**

**Rs 3,490**

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

## 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*

#### **Spier 21 Gables Cabernet Sauvignon**

**Rs 5,490**

*Aromas of toast and pencil lead. Full bodied wine with a concentrated structure and opulent finish*

#### **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*

#### **Bouchard Finlayson, Hannibal**

**Rs 3,990**

*Supple dry cherry, blackberry and savoury meat burst under pinned by a tobacco and green olive core*

#### **Rupert & Rothschild Classique, Merlot|Cabernet**

**Rs 3,990**

*Medium body wine with nice aromas of red fruit black fruit green. Hints of vanilla, cedar, chocolate and plum. Very good combination with grilled steak or game*

#### **Meerlust Red**

**Rs 3,290**

*Intense aromas of black fruits. Complex, full bodied, rich and opulent wine with concentrated fruit flavours and along after taste. 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*

#### **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*

### '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 2,190**

*A medium to full bodied wine, quite dry with full sweet caramelised fruit, aromas of dark and red berries Pair well with beef, lamb and poultry.*

#### **Footprint Shiraz**

**Rs 2,190**

*Beautiful rich fruity nose. Plum, blackberry, chocolate and oak Ideal to pair beef, lamb, game (deer, venison) and poultry*

## 'Franschoek'

### **The Wolf Trap SMV Red**

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

**Rs 2,290**

### **Boschendal Lanoy**

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

**Rs 2,290**

### **Porcupine Ridge Syrah**

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

**Rs 2,290**

### **The Chocolate Block**

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

**Rs 3,690**

## 'Walker Bay'

### **Hamilton Russell, Pinot Noir**

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

**Rs 5,690**

### **Southern Right, Pinotage**

*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.*

**Rs 3,690**

## 'Robertson | Constantia'

### **Klein Constantia, Estate Red**

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

**Rs 3,490**

### **Robertson Pinot Noir**

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

**Rs 2,390**

## 'Australia'

### **Penfold Bin 407, Cabernet Sauvignon**

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

**Rs 9,990**

### **Rosemount, Merlot**

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

**Rs 2,890**

## Our Sweet Wines

### France

**Alsace Gewürztraminer VT, Schlumberger, 37,5cl** **Rs 4,690**  
*Wonderful intensity, open with floral aromas, citrus with hints of exotic fruits. Ideal to pair with spicy food.*

**Château Martillac, Loupiac** **Rs 3,990**  
*A descent wine with delicate flavours of honey, dry apricot and raisins. Ideal to pair with salmon, tuna and sweet desserts and vegetarian.*

**Muscat de Riversalte** **Rs 3,990**  
*Aromas of peach, lemon and mango, herbaceous notes. Ideal to pair with chocolate.*

**Château D'ygem Sauterne, 37,5cl** **Rs 3,290**  
*Open with floral aroma, soft hints of exotics fruits.*

### Hungary

**Tokaji Azzu "Eszencia", Château Derezla** **Rs 12,190**  
*Full-bodied light golden colour wine with complex flavour and hints of spices, flowers, smoke and exotic fruits. Ideal to pair with duck liver or soufflé.*

### South Africa

**Nederberg Noble late harvest South Africa (37.5 cl)** **Rs 2,290**  
*Late Harvest is a brilliant yellow colour with hints of gold. The nose has aromas of orange peel, apricot and dried peach aromas.*



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