



WHITE WINES

1. Babich Black Label Marlborough Sauvignon Blanc 2500.-

The bouquet overflows with ripe gooseberry, boxwood and red currant aromas. The palate is powerful with an explosive array of fruit salad and red currants, which follow through from the nose and join with zesty lemon & lime-all complemented by elegant mineral notes. Dry and crisp yet generous and beautifully textured. Great length.
Food suggestions: Serve it with veal, seafood (brilliant with oysters) or a chicken dish such as a mild chicken korma with crispy popadoms.
Alcohol: 13%

2. Robert Mondavi Buttery Chardonnay 2800.-

Aromas of ripe pineapples, sweet milk tart, and crème brûlée. Creamy and rich, this wine opens with concentrated flavors of custard pie, graham crackers, and vanilla bean.
Food suggestions: Toasted chicken, fettuccine carbonara, grilled salmon with blue cheese, or mango green salad.
Alcohol: 13.5%

3. Babich Headwaters Organic Marlborough Sauvignon Blanc 2800.-

Combines floral notes with lime, lemon and orange. Citrus notes persist on the palate with a good dollop of slate/mineral. Juicy green fruits and spice linger on the crisp
Food suggestions: Try with BBQ'd prosciutto wrapped scallops drizzled with mandarin infused olive oil.
Alcohol: 12.5%

4. William Fèvre Chablis, Burgundy 3900.-

A medium-bodied dry wine with smoke, gunflint, citrus and white peaches. Expressive and generous on the palate. Very fresh bouquet with notes of citrus and white fleshed fruit aroma. Fresh and supple, the wine is marked by mineral notes that are typical of the appellation.
Food suggestions: Fish dishes, grilled or in a light sauce; various seafood and oysters
Alcohol: 12.5%

5. F De Fournier Sauvignon Blanc 2500.-

Proudly showing off its great terroirs of origin, our F de Fournier Sauvignon Blanc exhibits its citrus and passion fruit aromas. The palate is zesty with a nice salivating acidity.

6. Bouchard Père & Fils La Vignee Chardonnay AOC, Côte de Beaune, Burgundy 3800.-

Dry & Fruity. Pale gold color with green shades, very aromatic bouquet marrying candied citrus, white fruits and flowers. Fresh, round and silky to the palate.
Food suggestions: Seafood fried fish, chicken

7. Satellite Sauvignon Blanc, Marlborough 2100.-

Aromatic & Dry. Pale Straw color with bright aromas of lime zest, citrus, stone fruit with notes of apple and pear. Juicy and crisp, this wine is layered with stone fruit giving generous length of flavour.
Food suggestions: Pairs perfectly with seafood and salads with tomato, lemon and vinaigrette dressings.
Alcohol: 13%

CHAMPAGNE

8. Gosset Champagne Extra-Brut 6800.-

This very pure wine boats a lovely creamy acidity. The aromas on the nose come through again on the palate along with those of wild peaches, mirabelle plums and greengages. This is a luscious Champagne now starting to express mature aromas resulting from its 4 years ageing on the lees.
Blend architecture: 40% de Pinot Noir, 32% de Meunier, 28% de Chardonnay

9. Duval Leroy Blanc de Blancs Grand Cru, Champagne 8900.-

Elegant and well-structured, pale yellow color with the nose reveals complex aromas of white flowers, tangerines and hot almonds. On the palate, this great wine is silky smooth and exhibits a suppleness which provides the qualities of both balance and richness.
Food suggestions: Aperitif or fish dish

10. Gosset Champagne Brut Grand Rose 8900.-

This is a rosé with a high proportion of Chardonnay to create a Champagne that is equally at ease as an aperitif or with a meal. The Chardonnay gives freshness and precision and the addition of a little red wine from Bouzy and Ambonnay contribute fine fruit notes.
Architecture: Chardonnay 50%, Pinot Noir 50% of which 8% is red wine

SPARKLINGWINE

11. Oyster Bay Sparkling Cuvee Brut 4200.-

Radiant lime, citrus and white peach, accentuated by a finely bubbled palate with a crisp, refreshing finish
Food Suggestions: Fresh seafood

12. Sartori "Erfo" Prosecco spumante brut DOC, Treviso 1900.-

Straw yellow in color with light-green hues. Fresh and dry, light, easy to drink. Aroma of Delicate fruit bouquet, reminiscent of wild apples and acacia flowers; dry, with subtle fruit and nut flavors. Dry to the palate, full with a long finish.
Food suggestions: Excellent as an aperitif, elegant companion to all sorts of appetizers and first courses.
Alcohol: 11%

13. Prosecco Rose DOC, Veneto 2100.-

complex bouquet with fruity notes that remind of peach, green apple and lemon. Floral notes of acacia and rose. Fresh and light on the palate, with balanced acidity and body; Round and full-bodied structure.
Food suggestions: Enjoy rosé bubbles as an aperitif but excellent with fish soups, grilled fish and courses based on mushrooms.
Alcohol: 11%

14. Piccini Prosecco Venetian Dress 2400.-

A wealth of delicate aromas, unfolding into white fruit and flowers notes for an enhanced tasting experience. Fresh on the palate, with a perfectly-balanced texture which combines gentle acidity and a crisp creamy fizziness.
Food paring: Prosecco is a fantastic wine food. Fantastic with antipasti, from olives to aged cheeses to roasted peppers or marinated artichokes. Wonderful with freshwater fish and sea food.



RED WINE

15. Crono Chianti Riserva DOCG, Tuscany 2200.-
Elegant & Savory. Intense garnet red with violet hints. Rich, fruity with cherry aromas, spicy, notes of black pepper. Dry taste, full bodied, generous and ample
Food suggestions: Excellent with red and braised meats, game, hard spicy cheeses
Alcohol: 13%

16. Bouchard Père & Fils Nuits-Saint-Georges AOC, Côte de Nuits, Burgundy 6200.-
Elegant & Savory. Dark ruby color with brown and purple shades. Intense aromas of berry fruit and spices on the nose. Rich, tannic and well structured, this wine develops additional roundness after a few years in bottle. Good ageing potential. 12 months in French oak, with 25 to 30% new oak.
Food suggestions: Game, venison, all grilled and roasted meat.
Alcohol: 13%

17. F De Fournier Pinot Noir 2500.-
The deep garnet color of F de Fournier is the introduction to the fresh and gourmet red fruit nose. The soft tannins bear red fruit and spice aromas. Enjoy this complex-free Pinot Noir, discover its secrets and savor it as an immediate pleasure.

18. Victoria Park Shiraz 2200.-
Bold & Fruity, displaying aromas of lifted plums and black cherries with hints of violet and white pepper. The generous palate has dark berry fruit flavors of blackberry and plum, complimented by soft, supple tannins with hints of chocolate and spice.
Food suggestions: All kind of meat.

19. Babich Marlborough Pinot Noir 2300.-
Raspberry and dried cherries, dominate the nose with hints of mushroom, dried herbs and mint. The sweet fruited entry is joined by flavors of vanilla, cedar and dried cherries. This medium bodied wine has an attractive viscosity and fine tannin structure.
Food suggestions: stir-fry of cubed lamb and eggplant, also makes a good partner for a steak and mushroom pie.
Alcohol: 13%

20. Robert Mondavi Private Selection Bourbon Barrels Cabernet 2800.-
This Cabernet Sauvignon blends the craftsmanship of California winemaking with the Southern tradition of Bourbon Whiskey aging, resulting in an incredibly bold sensory expression. Deep, rich ruby red in color, it opens with concentrated aromas of blackberry
Food suggestions: A superb accompaniment to boursonglazed grilled ribs, a charcuterie board, hearty pasta dishes, strong cheeses
Alcohol: 14.5%

21. Piccini Così Organic Chianti DOCG 2400.-
Ruby red in color with an intense classic sangiovese nose: black cherry, redcurrant and just a touch of floral notes that remind of violets. Full and beautifully etched on the palate, with excellent depth and structure. The ripe, substantial tannins are buried in fruit on the finish.
Food suggestions: Organic Chianti Piccini has the body to accompany roasts, meats, veal, and cheeses very effectively.
Alcohol: 13%

ROSE WINE

22. Georges Duboeuf Syrah Rosé Vin de France, Languedoc 2200.-
Easy-going & fruity with the color of pinkish with subtle purple. Brilliant cherry nose with prune, raspberry, peach-stone, almonds and moss. Nice fresh fruit expression on the palate with strong length and tenderness.

23. Babich Marlborough Pinot Noir Rose 2300.-
Lively and refreshing with strawberry and melon flavours.
Food Suggestions: summer picnic or alongside spicy Indian cuisine
Alcohol: 13.0%

SOMMELIER SELECTION

Georges Duboeuf : Chardonnay Vin de France
Bold and dry, pale-yellow color. Fine and Powerful nose with intense aromas of Pear, Fig, Pineapple and grilled nuts, completed with discreet honeyed notes.

Georges Duboeuf Chardonnay & Cabernet Sauvignon
By Glass 430.-
By Bottle 1,700.-

Georges Duboeuf : Cabernet Sauvignon Vin de France
Nice deep intense red color, medium-bodied, elegant & fruity. Strong perfume of red fruits. Blackberry and wild strawberry emphasized with notes of thyme and rosemary. Broad and silky in the mouth, subtle tannin gives this wine structure.
Grape Varietal: 100% Cabernet Sauvignon

Montes Classic Sauvignon Blanc
Very powerful. To the palate it is refreshingly crisp, sparkling with softness and sumptuous. Great complexity of tropical fruits with citric accents.
Food suggestion: sweet shellfish like lobster and shrimp, Raw oysters.
Alcohol: 12.7%

Montes Classic Sauvignon & Pinot Noir
By Glass 480.-
By Bottle 2,100.-

Montes Pinot Noir
Dark deep ruby in color. The grapes come from the well reputed Casablanca Valley on the nose intense flowery scents of violet are evident while on the palate flavors are intense yet elegant with a clear predominance of strawberries and cranberries.
Food suggestion: Highly recommended with fettuccini Alfredo, soft and creamy soups (mushrooms, chicken), veal chops, salmon, Camembert cheese, mushroom risotto.
Alcohol: 14%