

CHAMPAGNE



Dom Pérignon 2009
RM 980



Veuve Clicquot N.V.
RM 570



Moët & Chandon
Ice Imperial
RM 600



Moët & Chandon
Rosé Imperial
RM 570



Moët & Chandon
Imperial
RM 520



Moët & Chandon
Imperial 37.5 cl
RM 260

RED WINE



Cono Sur
 Reserva Especial, Pinot Noir, Colchagua Valle
 Chile

RM 170

Crisp, distinct notes of plum, morello cherry and raspberry combine harmonically with subtler floral, coffee and chocolate hints. Expressive, balanced and pleasantly lingering.

*Key notes: Medium body, smooth, round balanced with persistent finish.
 Pairing: Fish, duck, red meat and cheeses.*



Banfi
 Chianti D.O.C.G., Tuscany
 Italy

RM 170

Deep mauve colour. Complex and intense bouquet of red fruit with cherry and blackberry well evidenced. In the mouth the wine is soft and harmonious. Impressively persistent finish.

*Key notes: Fresh, balanced.
 Pairing: Red meat.*



Torbreck
 Old Vines GSM, Barossa Valley
 Australia

RM 190

Almost Burgundian in style, the palate offers a soft latent richness and silken-like texture with subtle notes of crushed cherries, black dories plum and earth - all neatly wound by a taught spine of acidity and ripe supple tannins.

*Key note: Supple tannins, silken textures, dark cherries , vivid acidity.
 Pairing: Red meat, poultry.*

RED WINE



Tedeschi

RM 245

Amarone Della Valpolicella D.O.C., Veneto
Italy

Strong ruby red in colour. On the nose, this Amarone shows the aromas of crushed blackberries, spice and flowers combined with notes of Slavonia oak. On the palate, this Amarone is full bodied, with peppery, berry character, medium tannins and fine finish. The after taste confirms the character of the bouquet. This wine has a long-lasting and persistent flavour.

Key notes: Strong body, high tannins.
Pairing: Red meat, aged cheeses.



Villa Maria

RM 260

Private Bin Pinot Noir, Marlborough
New Zealand

Displaying lifted aromas of mature red cherries. On the palate, the wine displays succulent fruit with complex spice, wild herb and savoury elements. Soft supple tannins provide backbone and definition.

Key notes: Fruity, herbal hints.
Pairing: Red meat, salmon and aged cheeses.



Leeuwin Estate

RM 280

Prelude Cabernet Sauvignon, Margaret River
Australia

A lifted, concentrated and layered nose, consisting of blackcurrants, red cherries and boysenberries. Fragrant violets, clove, anise, cassia bark and black cardamom suitably sit in the background. The palate is vibrant and tightly coiled with blackcurrant, cocoa and finely tuned oak. Subtle spice, underlying char and roasted coffee bean offer delicate complexity. Lace acidity with silky ripe tannins provides both length and balance.

Key notes: Fine tannins, fruity and oaky.
Pairing: Red meat and poultry.

RED WINE



Joseph Drouhin

RM 320

Cote de Beaune Villages, Cote De Beaune
France

Fresh with an intense colour, display savory black cherry and mocha aromas that dominate the palate, leading to a fine full-bodied finish of gentle tannins. Perfect match to seafood and black truffles, roast lamb with rosemary or salmon and monkfish skewers.

Key notes: Rich fruits, long finish.

Pairing: Red meat, duck .



Chateau Larrieu-Terrefort

RM 370

Margaux
France

Ripe red fruits on the nose, with a definite aroma of strawberry, red currant. The wine is supple on the palate, which brings out the ripe fruity aromas. Overall it is expressive, generous, well balanced with a very rich tannic structure. Easy to drink.

Key notes: Bold body and fruity.

Pairing: Red meat, duck and cheeses.



Joseph Drouhin

RM 590

Pommard, Cote De Beaune
France

A great Burgundy, worthy of its reputation. An intense, bright, red colour; a powerful nose, with notes of black cherry and spice, evolving towards aromas of young leather. On the palate, the tannins give a certain impression of firmness, somewhat softened by a nice, harmonious texture. Persistent flavours in the aftertaste.

Key notes: Refined structure, mild acidity and complex aromas.

Pairing: Red meat, strong fish and aged cheeses.



WHITE WINE



Villa Maria

RM 190

Private Bin Sauvignon Blanc, Marlborough
New Zealand

This vibrant Sauvignon Blanc is bursting with a fruit-salad-bowl of flavors including ripe gooseberry, passion fruit, fresh citrus lime and exotic herbaceous aromas. The wine has an exciting palate with layers of juicy flavors, intensity and fullness, finishing with a refreshing crisp, clean and racy acidity.

Key notes: Fruity, low acidity.

Pairing: Lobster and sea food.



Joseph Drouhin

RM 200

Laforet Bourgogne Blanc Chardonnay, Regional
France

A golden hue, its greenish reflection and it's refreshing taste. The aromas are reminiscent of the ripe Chardonnay grape, with subtle notes of mushroom. A pleasant roundness coats the palate.

Key notes: Citrus aromas, light body.

Pairing: Poultry, fish and salad.



Castello Banfi

RM 230

San Angelo Pinot Grigio Toscana IGT, Tuscany
Italy

Pale yellow colour, with fruity and extremely intense perfumes hinting of pear as well as citrus and white flowers. The structure is large and silky, well supported by an excellent acidity. Superb, and long on the finish.

Key notes: Fruity and crisp, very refreshing.

Pairing: Grilled vegetables and pasta.



Joseph Drouhin

RM 240

Saint-Véran, Macon, Burgundy
France

A golden hue, its greenish reflection and it's refreshing taste. The aromas are reminiscent of the ripe Chardonnay grape, with subtle notes of mushroom. A pleasant roundness coats the palate.

Key notes: Floral, apple, white peach and subtle honey.

Pairing: Seafood, light chicken dishes, and salads.

WHITE WINE



Piero

RM 290

Les Trois Cuvees (L.T.C), Margaret River
Australia

It has the characteristic restraint of the wine, is delicate, subtle and fine, has a pleasing vibrant mouth feel, tangy white peach and nectarine flavours, and finishes fresh, bright and zingy.

Key notes: Fresh, lemongrass.

Pairing: Fish.



Domaine Vacheron

RM 300

Sancerre Blanc, Loire Valley
France

From a mix of flint and limestone terroirs. A very fine, open and fresh style here, a slightly pitchy fruit on the nose, with a slightly creamed hint to it. It leans towards citrus fruit in style, with a slight touch of grapefruit. Quite well composed on the palate, polished, quite solid in style, with grip and substance underneath the fruit.

Key notes: Well structured, citrus aromas.

Pairing: Shellfish, grilled fish and poultry.



Rupert & Rothschild

RM 350

Baroness Nadine Chardonnay, Western Cape
South Africa

Elegant and inviting with fresh lime and aromas and undertones of Granny Smith apples, complemented with pineapple flavours and flinty nuances on the palate.

Key notes: Citrus, round and creamy.

Pairing: Tuna, prawns and seafood.

WHITE WINE



Pascale Bouchard

RM 450

Chablis Premier Cru Fourchaume, Chablis
France

Gold-tinged colour and the aromas were tangerine, lemon and peach. Evolved to more buttery scents suggesting the wine had been aged in oak. On the palate, this was an impressively thick wine. A perfect match for the scallops that it was served with this impressively typical Chablis 1er Cru would also taste well with lobster.

*Key notes: Citrus, nuts and fresh finish.
Pairing: Shellfish, fish and charcuterie.*



Tyrrell's

RM 460

Vat 1 Hunter Semillon, Lower Hunter Valley
Australia

A classic Hunter Valley semillon showing a tightly structured palate with considerable length and breadth of citrus fruit flavours. This wine is only just beginning to evolve and show a hint of toasty, bottle aged complexity.

*Key notes: Citrus and fresh finish.
Pairing: Shellfish, fish and charcuterie.*



Joseph Drouhin

RM 570

Meursault, Cote D'Or
France

A beautiful golden colour and a aromatic palette: honey, linden flower ("tilleul"), hazelnut butter, sometimes even chamomile or hawthorn. On the palate, a silky roundness. Long on the aftertaste, with flavours of yellow plum and gingerbread.

*Key notes: Yellow plum and gingerbread.
Pairing: Fish, seafood and light meat.*

ROSÉ WINE



Trapiche

RM 150

Rosé, Mendoza
Argentina

This rosé shows a bright, delicate red colour and intense aromas of black fruit strawberry.

Key notes: Dark fruits.

Pairing: Salad and fish.



Domaine Haut Gléon

RM 190

IGP Vallée Du Paradis, Corbières
South of France

A pale pink appearance with hints of salmon. Intensely fruity bouquet dominated by small red berry aromas (currant, raspberry). Flavourful on the palate with floral notes, offering wonderful roundness in the attack and remarkable freshness in the finish.

Key notes: Fruity, fresh finish.

Pairing: Tuna, salad and grilled meat.