

# *Wine List*

*"Wine is bottled poetry."*

Robert Louis Stevenson

## Italy

### Torresella

Pinot Grigio, Venezia, D.O.C.

*Light straw colour and delicate scent. Suggestions of raspberries and white peaches that are evident on the palate. Ideal with pasta, grilled fish and white meat dishes and summer salads.*

45.00

### Le Due Torri

Pinot Grigio, Friuli Colli Orientali, D.O.C.

*Light, fruity fragrance, dry taste. A smooth yet full-bodied white wine that matches well with vegetable starters, grilled fish and white meats.*

47.00

### Fazi Battaglia Titulus

Verdicchio, Castelli di Jesi, D.O.C.

*Intense bouquet of peach and apple, light hints of almond shells, golden apple on the nose, softly fruity. Lovely as aperitif and ideal with light seafood.*

60.00

## France

### Domaine Trimbach

Riesling, Alsace A.O.C.

*A dry wine with finesse and a straight but elegant character with a good fruit intensity and a lingering salinity.*

80.00

## Spain

### Torres Gran Viña Sol

Chardonnay, Penedès, Catalunya

*Firm, pleasing and full of flavor. On the palate the wine has a long aftertaste. Excellent to pair with fish, paellas and turkey.*

45.00

### Bodegas Muga

Garnacha, Tempranillo and Viura, Rioja, D.O.Ca.

*Pale yellow with a clean nose, intense, complex aromas of white blossom. American lime citrus notes and slight toasted nuances coming through from the oak on the palate. A perfect match for vegetable dishes, rice, fish and tapas.*

65.00

## Germany

### Feinherb Riesling

Riesling, Weinhaus Röss, Rheingau

*Feinherb is the new designation to replace Halbtrocken - semi-dry. This wine has a round juicy, perfectly delightful fruitiness and, while it's not bone dry, it's by no means sweet.*

50.00

## Lebanon

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### Massaya

Obeidi, Rolle, Clairette, Sauvignon Blanc and Chardonnay, Beqaa Valley

*Cool and crisp, with citrus and stone fruits and a hint of yeasty richness from the bâtonnage, very good length. Modern and well-constructed, but relaxed rather than too technical.*

40.00

## South Africa

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### Kleine Zalze Cellar Selection

Chenin Blanc, Stellenbosch

*Medium straw color, concentrated aromas of tropical honeysuckle fruit with hints of botrytis on the nose. Well balanced wine.*

45.00

## Argentina

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### Finca Las Moras Intis

Sauvignon Blanc, San Juan

*Pleasant and easy drinking light rosé with bright acidity and smooth raspberry and strawberry notes. Perfect match for starters, grilled vegetables, pizza, grills and Asian cuisine.*

35.00

### Bodega Piedra Negra Alta Colección

Pinot Gris, Los Chacayes - Valle de Uco, I.G.

*This medium-bodied white from the Uco valley has expressive nose with notes of fresh yellow fruit, melon, lemon and jasmine flowers. The pear flavors are balanced by light acidity.*

50.00

## United States

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### Rutherford Ranch

Chardonnay, Napa Valley

*Aromas and flavors of ripe currant, black cherry, rich dark chocolate and fresh spearmint. Full-bodied with soft tannins, a velvety mouth feel and a long, lingering finish.*

75.00

## Australia

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### Wishbone

Sauvignon Blanc, Marlborough Valley

*A fruit-driven, enjoyable wine with flavours of gooseberry, passionfruit and honeysuckle. A delightful sauvignon with good acidity and length.*

48.00

### Brokenwood

Sémillon, New South Wales

*Beautifully balanced palate of citrus flavors, some vanilla and nougat. Superb to enjoy by itself or pair with Asian food, seafood, fresh salads.*

70.00

## Italy

### Torresella

Pinot Grigio, Venezia, D.O.C

45.00

*Light straw color and delicate scent. Suggestion of raspberries and white peaches that are evident on the palate. Ideal with pasta, grilled fish, white meat dishes and summer salads.*

### Cavalchina Bardolino Chiaretto

Corvina, Rondinella and Molinara, Veneto, D.O.C.

48.00

*Fairly rich, with fruity profile of ripe peach and a hint of apple and a light taste of hazelnut, supported by spice. Goes well with light appetizers or grilled fish, a light salad or hard cheese. fs*

## France

### Château les Valentines



Grenache and Cinsault, Côtes de Provence A.O.C.

85.00

*Full-bodied, well balanced and aromatic wine. Slightly spicy taste with long finish. Goes well with Sushi, Thai cuisine and Indian curries.*

## Spain

### Bodegas Muga

Garnacha, Tempranillo and Viura, Rioja, D.O.Ca.

60.00

*Fragrant, crisp and delicate, with a whole spectrum of fruit aromas in which pears, peaches and passion fruit stand out. Ideal for light summer dishes as well as Thai food.*

### De Casta Rosado Miguel Torres

Carinena and Garnacha, Catalunya

60.00

*A fine rosé wine with red, citrus and tree fruit notes, silky yet dry with moderate acidity and a feeling of spice. Perfect with vegetable dishes and pasta.*

## South Africa

### False Bay

Cinsault and Mourvèdre, Coastal Region

46.00

*A fruit-driven, slightly spicy pale rosé with summer fruits and boiled sweets on the palate and a lovely clean, dry finish. A great aperitif for barbecue time.*

### Nederburg The Winemasters

Carignan and Grenache, Western Cape

47.00

*Salmon pink with aromas of summer berries and rose petals with hints of candyfloss. A refreshing wine with an abundance of berry flavours that opens up into floral notes and a pleasant finish. Excellent with salmon, risotto, summer salads or vegetarian dishes.*

## Argentina

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### Finca Las Moras Intis

Syrah, San Juan

*Young, fruity, intense wine with floral aromas. Powerful and elegant, with a sweet long finish. Ideal to be served with seafood, white meat and vegetable dishes.*

35.00

## Australia

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### De Bortoli DB Family Selection Rose

Shiraz Cabernet Sauvignon, New South Wales Big Rivers

*Lifted berries and cream with a nuance of spice, this rosé is soft and generous yet restrained with a fine acid and lovely textural finish.*

45.00

## Italy

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### Piccini Memoro

Merlot, Nero d'Avola, Montepulciano, Primitivo

*Plenty of rich blackberry flavour, with coffee and tobacco on the nose and hints of dried figs and prunes. Reminiscent of Port wine but with a dry, complex palate supported by elegant structure and perfectly integrated tannins.*

45.00

### Piccini Rosso

Sangiovese, Ciliegiolo, Malvasia, Toscana, I.G.T.

*Fruity style, with cherry palate, plums, berries and fresh acidity. Wood and tobacco notes. Ideal with first course dishes, grilled meats or pizza.*

40.00

### Piccini Chianti

Sangiovese, Chianti, D.O.C.G.

*This Chianti is a deep, ruby red with an intense fragrance of mature red fruit. A smooth wine, with soft tannins, it pairs beautifully with a wide variety of foods, from first course dishes and hearty soups to roasts and pizza.*

40.00

### Piccini Mario Primo

Sangiovese, Chianti, D.O.C.G.

*Ruby red with a persistent fragrance of mature red fruit. Young and crisp, lean and bright, it pairs naturally with pasta, pizza and barbecues.*

45.00

### Piccini Collezione Oro Chianti Riserva

Sangiovese, Cabernet, Chianti, D.O.C.G.

*Intense, persistent fruity bouquet, flavour develops sinuously, subtle notes of vanilla coming through in the end. Warm palate, soft tannins, a long aftertaste.*

50.00

### Cavalchina Bardolino

Corvina, Rondinella and Molinara, Bardolino, D.O.C.G.

*This wine is medium bodied, supported by warmth, acidity and tannins that have a warm splintery flow. The very late maturation and delicate structure make this wine a rare jewel.*

65.00

RED WINE

## France

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### La Baume Saint-Paul

Merlot, Pays d'Oc, I.G.P.

60.00

*This wine fills out on the palate with cassis and spices and some vanilla notes on the finish hinting at its time in oak. Matches perfectly with antipasti, lamb dishes and aged cheese.*

### Famille Picard Bourgogne

Pinot Noir, Bourgogne, A.O.C.

65.00

*Cherry and berries on the palate, gracious with its vibrant deliverance of a soft and silky texture. Medium acidity. Goes well with all red meats and game.*

### Cœur de Terroir Arnaud

Syrah and Grenache, Côtes du Rhône, A.O.C.

65.00

*With a deep purple colour the natural aromas of the grapes come alive with notes of oak, dark fruit, coffee, cedar. The palate is defined by well ripened fruit and the softness of the tannins, with a freshness that brings finesse and elegance.*

## Spain

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### Faustino VII

Tempranillo, Rioja D.O.Ca.

46.00

*Brilliant colour of cherries shading to ochre with hints of oaky notes, vanilla, tobacco. Well balanced, velvety and elegant it is ideal with BBQ, grilled meats and rustic vegetable dishes.*

### Torres Coronas

Tempranillo, Catalunya, D.O.

60.00

*Medium deep ruby; aromas of oak, sandalwood, and vanilla with dry, medium to full bodied, ripe berry fruit with plum and vanilla. A memorable wine.*

### Pata Negra Roble

Tempranillo, Valdepeñas, D.O.

50.00

*Full bodied, with strawberries and dark cacao in the nose. In the taste then you find deep oaky notes, cacao and some raspberry hints, mellowed by the oak.*

## South Africa

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### Bantry Bay

Merlot, Western Cape

50.00

*Pale purple, plum, black berries, blackcurrant with some vanilla notes. Light to medium body, soft tannins, high acidity. Short, fruity finish. Can be paired with pasta and pizza.*

### Nederburg The Winemasters

Shiraz, Western Cape

55.00

*A rich, full-bodied wine with ripe plum, prune and dark chocolate flavors & a good tannic structure. Excellent served on its own or with Mediterranean meat dishes.*

## Argentina

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### Finca Las Moras Intis

35.00

Malbec and Merlot, San Juan

*Deep red colour and aromas of forest fruit and hints of vanilla and oak. Smooth tannins and soft in the mouth. It goes well with grilled vegetables and dark meat dishes.*

### Finca Las Moras Black Label

Malbec, San Juan

48.00

*With an intense violet color with bright hues it has an excellent balance between fruit and wood, with notes of ripe plum, roasted coffee and chocolate. It has good structure and soft tannins. Perfect with grilled meats and red sauced pasta.*

## Chile

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### Emiliana Novas



Carmenere and Cabernet Sauvignon, Valle de Conchagua, D.O.

55.00

*Cherry red and intense fruity notes of blackcurrant and strawberries that give way to the light touch of pepper, tobacco leaf and chocolate. Medium body and very smooth, lush tannins. Stands out for its great balance and fresh finish.*

### Undurraga Aliwen Reserva

Pinot Noir, Maipo Valley

60.00

*This wine is a red of medium intensity with an exuberant bouquet that reveals fresh red fruit such as cherries and berries. On the palate it is succulent, fresh and has good acidity. With a soft, long and persistent finish it is a superb aperitif and pairs well with salad, game, oriental cuisine and even some types of dessert.*

## Australia

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### Yalumba The Y Series

Shiraz Viognier, South Australia

60.00

*Fragrant violet and apricot notes. The palate is superbly fresh, with a rich fruit presence wrapped around supple tannins. **Vegan-friendly.***

### Heartland Spice Trader

Cabernet Sauvignon and Shiraz, South Australia

65.00

*Rich, fruit-sweet and succulent in the mouth, with delicious flavour of plum, cherry and spice of Shiraz matched with the blackcurrant and fine tannin structure of Cabernet.*

## New Zealand

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### Wishbone

Pinot Noir, Marlborough Valley

55.00

*Delicious, spicy, with hints of black cherry, oak, wild raspberry, strawberry and herbs. Ideal wine with red meat, pasta and grilled fish.*



## Italy

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### Bottega Vino dei Poeti

Glera (Prosecco), Veneto, D.O.C., Brut

*Light, dry and fresh. Fabulous as an apéritif and in cocktails as well as with starters, first courses, fish and poultry.*

45.00

### Montelliana Prosecco Treviso

Glera (Prosecco), Veneto, D.O.C., Brut

350 ml

25.00

750 ml

55.00

*A classic to be enjoyed with friends and family. With its floral and fruity aroma and its fresh, light and lively flavor, it is the wine for every celebration.*

### Nino Franco Rustico Prosecco Superiore

Glera (Prosecco), Valdobbiadene, D.O.C.G.

*Bright straw yellow in colour, fresh, fruity and flowery, with fine bubbles. Creamy and well balanced. Excellent as an aperitif or paired with antipasti and cured meat, shellfish and vegetarian dishes.*

65.00

## Hungary

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### Chapel Hill

Chardonnay, Brut

*Made from Chardonnay grapes from the region of Lake Balaton, the palate of this sparkling wine is fresh and smooth, with pleasant bubbles, to enjoy as aperitif or with small appetizers.*

45.00

## South Africa

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### Nederburg Première Cuvée Brut

Chenin Blanc and Sauvignon Blanc, Western Cape, Brut

*A fresh, crisp bubbly with a lingering sparkle, it is delicately fruity on the nose with a zesty palate. A great dessert sparkler.*

45.00

**Moët et Chandon**

Brut Impérial, Épernay

220.00

*Vibrant, generous and alluring, the style is distinguished by a bright fruitiness, an enticing palate and an elegant maturity.*

**Dom Pérignon Millésime**

Vintage 2010 Brut, Épernay

420.00

Vintage is the First Plénitude of Dom Pérignon, the result of over 9 years of elaboration. The harmony of the wine is revealed.

**Veuve Clicquot Ponsardin Cordon Jaune**

Brut, Reims

220.00

*The predominance of Pinot Noir provides the structure that is so typically Clicquot, while a touch of Pinot Meunier rounds out the blend. Chardonnay adds the elegance and finesse essential in a perfectly balanced champagne.*

**Lanson Black Label**

Pinot Meunier, Pinot Noir and Chardonnay, Brut, Reims

375 ml

95.00

750 ml

180.00

*Hints of spring flowers with a touch of toast and honey. This is followed by strong fruit and balancing citrus flavors.*

**Gonzales Byass Tio Pepe**

Fino Extra Dry, Jerez

glass 50 ml

8.00

*Shows notes of almonds, toast and pear aromas with yeasty and earthy tones. The palate is bone dry with a saline quality and a long, dry, reassuring finish. A sherry that is fantastic with most savoury dishes, chorizo, olives, nuts and Manchego cheese. Great with fish and, of course, a classic match to Spanish tapas*

**Sandeman Ruby Porto**

Semi Dry, Porto

glass 50 ml

8.00

*Brilliant garnet color, with aromas of red fruits, plums, and strawberries as well as chocolate, vanilla, oak. Sweet port with medium tannins and body, high acidity. Traditionally matched with full flavored and creamy cheeses, combines well with chocolate desserts, strawberries or berries and fruit pies.*

**Sandeman Tawny Porto**

Sweet, Porto

glass 50 ml

8.00

*Clear red amber with a light intense body, opens up to aromas of vanilla and evolved dried fruits. The elegant harmony and fresh flavor unfolds in the mouth and combines the complexity of wood aging and a good finish. Delicious to any caramel dessert such as crème brûlée or tarte tatin, or a strong blue cheese.*

ALL INCLUSIVE selection shown IN BLUE



organic wine

*All prices are in US\$ and subject to 27.6% Service Charge and Government Tax*