

Our Wine List

"Wine is the only artwork you can drink"

- Luis Fernando Olaverri

HOUSE WINES

	By the Bottle	By the Glass
Tilia Malbec (2017) Argentina	2600/-	650/-
Inycon Merlot (2016) Italy	2600/-	650/-
La Bastille- Ugni Blanc (2017) France	2600/-	650/-
La Bastille Cabernet Rosé (2017) France	2600/-	650/-
Les Foncanelles Chardonnay (2017) France	3300/-	800/-
Les Foncanelles Sauvignon Blanc (2017) France	3300/-	800/-

White Wine (by the bottle)

Le Versant Sauvignon (2017) France

Undertones of gooseberry, citrus & grapefruit, refreshing and mineral, Best with seafood or cream based dishes

4100/-

Le Versant Viognier (2017) France

100% Viognier, Intense nose of apricots, ripe peach and exotic fruits. Ideal with white meat, salads and seafood

4100/-

Laugel Cuvée Pinot Gris (2016) France

Pinot Gris. fresh, light. fruity and floral. pleasant, structured around a thirst- quenching freshness

5200/-

**WE MUST
ADVISE**

All items are subject to availability. All of our food is freshly prepared and cooked to order, if you have any allergies please inform/ask a member of waiting staff who will advise of all ingredients used.

{V} Vegetarian / {N} Nuts



VISA



Till No. 966612

Red Wine (by the bottle)

Cote du Rhone Le Pigeonnier (2017) France

*58% Grenache 42% Syrah. Smooth tannins, rich and round with subtle spicy notes.
Ideal with game and poultry, soft cheeses & chocolate desserts
4600/-*

Le Versant Merlot (2017) France

*100% Merlot. Fresh finish with a hint of berries, great with eggplants, roast pork,
steaks
4600/-*

Le Versant Cabernet Sauvignon (2017) France

*100% Cabernet Sauvignon. Powerful aromas of red fruits, spices, nice with grilled
beef rib or duck breast
4600/-*

Le Versant Pinot Noir (2017) France

*100% Pinot Noir. Aromas of cherry, wild strawberries and fresh blackcurrant. Pairs
well with roasts, poultry
5200/-*

Chateauneuf Du Pape Chemin Des Papes (2017) France

*A very deep garnet red, bouquet of small red berries and spices, palate of rich,
round and full. Suggested with duck, osso bucco, steak and strong cheeses
9,900/-*

Champagne and Sparkling Wine

Bepin de Eto Prosecco (Italy)

Per glass 1200/- Per bottle 5600/-

Champagne Prince Laurent

12,000/-

**WE MUST
ADVISE**

All items are subject to availability. All of our food is freshly prepared and cooked to order, if you have any allergies please inform/ask a member of waiting staff who will advise of all ingredients used.

{V} Vegetarian / {N} Nuts



VISA



Till No. 966612