

Familia Zuccardi Serie A Malbec
(Argentina)
RM 305

A nose full of black and red fruit combined with spicy aromas. Very fresh but rounded as well with elegant fruit and acidity. Luxurious mouthfeel with a delicate and long finish. An excellent example of Malbec from the Uco Valley.

Food Pairing: Grilled meat (lamb, beef etc.), poultry; Spiced cheese and age cheese.

Cuvelier & Fils Bordeaux Rouge
(France)
RM 280

From the Cuvelier family, who owns Château Léoville Poyferré in Saint Julien (2nd Cru Classé) and of Château Le Crock in Saint Estèphe, this claret is well-balanced, medium to full-bodied with harmonious acidity and nuances of dark chocolate, cherry and spice flavors.

Food Pairing: Grilled meat (lamb, beef etc.), tomato-based pizza; Smoked cheese and cheddar.

E. Guigal Côtes-du-Rhône Rouge
(France)
RM 315

A classy Côtes-du-Rhône made from a blend of predominantly Syrah, Grenache and Mourvedre. Notes of red berries and spices, this wine is rich and intensely aromatic, full-bodied and long finish with plenty of elegance and finesse due to the well-balanced tannins and fruit.

Food Pairing: Charcuterie, stews, grilled meat (lamb, beef etc.); Soft and hard cheese.

Cafaggio Chianti Classico DOCG
(Italy)
RM 280

A Single Estate Sangiovese wine with aromas of dried flowers, raspberries and sweet spices abound. The palate is medium-bodied, dry with lively acidity and fine grained tannins. Flavors of black cherry, plum, tea leaves and savoury spice characterize the wine.

Food Pairing: Tomato-based pasta, Grilled meat (lamb, beef etc.); Gorgonzola, Pecorino Romano.

Wines Available By The Glass / Bottle

White Wine

Luis Felipe Edwards Pupilla Chardonnay
(Chile)

Glass RM 38 Bottle RM 170

Powerful yet refined, with intense aromas of pears, figs pineapple and roasted hazelnuts, rounded-off with discreet notes of honey. The mouth is smoothly creamy with pleasant vivacity, topped by notes of figs and vanilla.

Food Pairing: Rich fish (salmon, tuna etc), poultry, vegetarian; Camembert, blue cheese.

Red Wine

Tempus Two Silver Series Cabernet Sauvignon
(Australia)

Glass RM 38 Bottle RM 170

Sourced from select vineyards within South Eastern Australia, this modern and contemporary wine is fresh, vibrant, and fruit driven. Blackberry and plum fruit flavors with notes of cinnamon and clove. Soft acid and round tannin, with a generous length and persistent finish.

Food Pairing: Grilled vegetables, chicken, lamb and veal; Gouda, Cheddar, Pecorino.

Wines Available By The Bottle

White Wine

Angove Chalk Hill Blue Semillon Sauvignon Blanc

(Australia)

RM 205

Sourced from the Angove family's own Nanya vineyards and premium growers in the Riverland region, this wine is herbaceous with tropical characters of perfectly ripened Sauvignon Blanc and delicate citrus notes from the Semillon – flowing seamlessly onto the palate with crisp tropical fruit and a clean finish.

Food Pairing: Shellfish, vegetarian, spicy dishes; Goat cheese.

Yealands Estate Land Made Sauvignon Blanc

(New Zealand)

RM 280

This wine exudes the wonderful hallmarks of Awatere and Wairau vineyards in Marlborough – with the highly aromatic fruit flavors of passionfruit, lemon zest and fresh herbs, in addition to the underlying purity and minerality. The palate is full and lively with a long, crisp mineral finish.

Food Pairing: Fresh and cooked seafood dishes, vegetarian, cream-based pasta; Goat cheese.

Alois Lageder 'Riff' Pinot Grigio delle Venezie IGT

(Italy)

RM 240

A crisp and unoaked white wine from North Eastern Italy, this wine is medium-bodied, with fairly pronounced aromas of peach, apple, and orange peel – with notes of peach-stone and a savory mineral tone on the finish.

Food Pairing: Seafood salad, fish and chips, light and cream-based pasta; Fresh Mozzarella.

Cuvelier & Fils Bordeaux Blanc

(France)

RM 245

From the Cuvelier family, who owns Château Léoville Poyferré in Saint Julien (2nd Cru Classé) and of Château Le Crock in Saint Estèphe, this wine is dry and fruity with Sauvignon Blanc's signature lemony citrus aromas and flavors with hints of peach, flowering herb and gravelly minerals.

Food Pairing: Seafood, chicken, vegetarian, light sauce dishes; Goat cheese.

E. Guigal Côtes-du-Rhône Blanc

(France)

RM 315

A classy Côtes-du-Rhône made from a blend of predominantly Viognier, Roussanne and Marsanne. Marked by the distinctive aromas of Viognier, white flowers, apricot, acacia and white peach, this is a well-rounded wine with plenty of richness, elegance, strength and balance.

Food Pairing: Rich fish (salmon, tuna etc.), chicken, cured meat; Mature and hard cheese.

Red Wine

Angove Chalk Hill Blue Cabernet Merlot

(Australia)

RM 205

Sourced from the Angove family's own Nanya vineyards and premium growers in the region, this wine is a delightful combination of mulberry aromas, with a full palate displaying good berry fruit characters, black cherry, mulberry and plum.

Food Pairing: Grilled meat, pizza, roasted vegetables; Gruyere and smoked cheese.

Saint Clair Vicar's Choice Pinot Noir

(New Zealand)

RM 315

Ripe aromas of fresh strawberries and floral perfume with a hint of dried herb, spice and fresh coffee beans. The palate shows fresh red fruit flavours of cherries and cranberries combine with toasted spice and fresh black coffee. The texture is silky and the finish is long and toasty.

Food Pairing: Smoked salmon, sautéed potatoes, fresh summer salad; Taleggio and Gruyere.

Errazuriz Estate Series Carmenera

(Chile)

RM 275

Notes of red pepper and sweet tones reminiscent of figs and cranberry. The palate is spicy, with notes of black fruits, figs, graphite and red pepper. A wine whose structure and texture highlight the typical appearance of the variety with fine-grained tannins, with a very smooth and pleasant palate.

Food Pairing: Stew, roasted vegetables, grilled meat; Feta cheese and mozzarella.