



*Wine
List*

WELCOME TO OUR WINE PROGRAMME

A GLIMPSE OF HERITAGE BEFORE SELECTING YOUR WINE

It is our passion in hospitality to recommend the widespread labels around the world for your wine experience while you are enjoying heaven on Earth at Grand Park Kodhipparu.

The world started with the renowned France and Italy wine selection, which is also known as the 'Old World' in wine terms. In the 'New World' wine terms, it includes the Australian and South African selection. We have an extensive selection both, as well as from the other continents - in wine dictionary known as 'rest of the world', made available at the wine cellar.

Should you prefer our team to recommend the best pairing with your choice of cuisine, do let us know and we will be delighted to assist for that hand-picked selection.

“DISCOVER: JOURNEY FOR THE LOVE OF WINE”

We carefully selected 150 labels around the globe, from 27 wine regions and more than 45 varietals. We have also taken the time to select organic and bio-dynamic wines for the wine connoisseurs of a distinctive preference.

ORGANIC WINE

Over the years, with growing of health and environmental consciousness, organic wines have gained its position in the industry. This encourages wine producers all over the world to start producing such wines from the demand of market mix. To be classified as 'organic wine' ('vin organique' in French), the grapes must be originated from a vineyard that follows organic viticulture and utilising natural substances instead of industrial produced chemicals used in conventional viticulture.

BIODYNAMIC WINE

Associates of biodynamic viticulture describe this as an advanced form of organic viticulture. Based on the theories of the Austrian philosopher, Rudolf Steiner, biodynamic promotes a holistic approach aimed at achieving ecological self-sufficiency but also includes ethical and spiritual considerations during production. The vineyard is believed to be a living organism which can be maintained in a self-sustaining way, potentially creating a unique growing environment.

“THERE IS NO GREAT MEAL WITHOUT GREAT WINE”

WINE HISTORY

Wine is far older than recorded history and could easily date back over 20 million years ago, as fermenting yeasts evolved together with fruit bearing flowering plants – in ancient times. Wine was a magical and spontaneous gift of nature during that era.

The origins of wine predate written records, and modern archaeology is still uncertain about the details of the first cultivation of wild grapevines. It has been hypothesized that early humans climbed trees to pick berries, liked their sugary flavour, and then begun collecting them. After a few days with fermentation setting in, juice at the bottom of any container would begin producing low-alcohol wine. According to this theory, things changed around 10.000-8000 BC with the transition from a nomadic to a sedentary style of living, which led to agriculture and wine domestication.

Wild grapes grew in Armenia, Georgia, Azerbaijan, the northern Levant, coastal and south-eastern Turkey, and northern Iran. The earliest archaeological evidence of wine production was found in Georgia (c. 8000 BC), China (c. 7000 BC), Iran (c. 5000 BC), Greece (c. 4500 BC) and Armenia (c. 4100 BC). The Iranians, used jars with turpentine pine resin to effectively seal and preserve the wine. The Greeks were notable for the recovery with remnants of crushed grapes.

WINE BY THE GLASS

SPARKLING & CHAMPAGNE

- 1193 GEISWEILER BLANC DE BLANCS BRUT, FRANCE***
Chardonnay
Crisp dry grapefruit and exotic fruits
- 1196 FRANCK MASSARD 'MASSARDANA' BRUT NATURE CAVA DO, SPAIN, NV***
Xarello, Macabeo, Parellada
Bramley apples, citrus and biscuit
- 1021 NINO FRANCO PROSECCO DI VALDOBBIADENE DOCG 'RUSTICO', ITALY***
Glera
Peach, white flowers, zesty
- 1001 TAITTINGER BRUT RESERVE, FRANCE, NV****
Chardonnay, Pinot Meunier, Pinot Noir
Brioche, fresh fruit, honey

ROSÉ WINE

- 1204 CANTINA DI SOAVE 'LE POESIE' BLUSH PINOT GRIGIO DELLE VENEZIE DOC, ITALY***
Pinot Grigio
Floral with hints of berries
- 1171 REMY FEBRAS, RHONE VALLEY, FRANCE***
Syrah
Strawberries, cherries, herbs
- 1203 SOLEILADES ROSÉ AOP COTEAUX D'AIX-EN-PROVENCE, PROVENCE, FRANCE****
Cinsaut, Grenache, Syrah
Watermelon, citrus and raspberry
- 1071 THE PALM BY WHISPERING ANGEL, FRANCE****
Grenache, Cinsault, Syrah
Crisp & suave with summer berries, watermelon and rose.

**For Kodhipparu Indulgence & Royal Package Guest

*For Kodhipparu Feast meal plan guests

All the above prices are in USD and subject to 10% service charge and 12% TGST

WHITE WINE

- 1202 LA VIERGE, ORIGINAL SIN, SOUTH AFRICA***
Sauvignon Blanc
Grape fruit, white peach and lime
- 1197 CANTINA ZACCAGNINI 'TRALCETTO' IGT, TERRE DI CHIETI ITALY***
Pinot Grigio
Lemon, apple, pear
- 1198 WEINHAUS RESS RHEINGAU RIESLING TROCKEN, RHEINGAU, GERMANY***
Riesling
Honeyed tangerine, green apple skin and grassy earthiness
- 1201 ARTHUR METZ VIN D'ALSACE 'SUSHI', ALSACE, FRANCE***
Pinot Gris, Gewurztraminer, Muscat, Riesling
Green apples, citrus and soft, floral notes
- 1051 LA BAUME 'SAINT PAUL', FRANCE***
Chardonnay
Citrus, stone fruits
- 1091 STONEBURN, MARLBOROUGH, NEW ZEALAND***
Sauvignon Blanc
Tropical fruits, herbaceous
- 1199 E. GUIGAL CÔTES DU RHONE BLANC, RHONE, FRANCE****
Viognier, Rousanne, Grenache Blanc
Apricot, acacia and white peach
- 1200 CLARENDELLE BLANC, BORDEAUX, FRANCE****
Viognier, Rousanne, Grenache Blanc
Mineral with notes of white peach and bees wax

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RED WINE

- 1205 ALEXIS LICHINE 1er CUVÉE EXCEPTIONNELLE, FRANCE***
Merlot, Cabernet Sauvignon, Cabernet Franc
Black fruit, spicy notes and a velvety finish
- 1195 KLEINE ZALZE 'CELLAR SELECTION', STELLENBOSCH, SOUTH AFRICA ***
Pinotage
Ripe, red fruit with floral notes
- 1207 STONEFISH SHIRAZ, SOUTH AUSTRALIA, AUSTRALIA***
Shiraz
Ripe red berries, spice and oak
- 1211 CRUDO TERRE SICILIANE IGT, ITALY***
Nero d'Avola, Cabernet Sauvignon
Organic. Blackcurrant, cherry, plum and liquorice
- 1151 OVERSTONE, HAWKE'S BAY, NEW ZEALAND***
Pinot Noir
Black cherry, dark berry
- 1181 TENUTA LE CALCINAIE CHIANTI DEI COLLI SENESI DOCG, 2016****
Sangiovese, Canaiolo Nero
Rich, ripe fruit, fresh. Perfect with lamb
- 1209 CATENA ZAPATA "CATENA" APPELLATION VISTA FLORES MALBEC, MENDOZA, ARGENTINA****
Malbec
Red fruit, violet and mocha
- 1210 CLARENDELLE ROUGE, BORDEAUX, FRANCE****
Merlot, Cabernet Sauvignon, Cabernet Franc
Blackcurrant, liquorice and toasty oak

DESSERT WINE

- 1212 'TRIVENTO BIRDS & BEES SWEET NATURAL WHITE, MENDOZA ARGENTINA, NV, 150ml***
Chenin Blanc, Viognier, Torrontes
Tropical mango, pineapple and jasmine
- 1191 CLOS L'ABEILLEY SAUTERNES, FRANCE, 75ML****
Sauvignon Blanc, Semillon
Flower blossom, stone fruit

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WINE BY THE BOTTLE

CHAMPAGNE

- 100 TAITTINGER BRUT RESERVE, FRANCE (375ml / 750ml)**
Chardonnay, Pinot Meunier, Pinot Noir
Brioche, fresh fruit, honey. Delicious with oysters
- 122 MOËT & CHANDON IMPÉRIAL NV, ÉPERNAY, FRANCE**
Pinot Noir, Chardonnay, Pinot Meunier
Dough, honey, citrus. Excellent with truffles or mushroom dishes
- 274 TAITTINGER NOCTURNE SEC, CHAMPAGNE, FRANCE, NV**
Chardonnay, Pinot Noir, Pinot Meunier
Yellow peaches, dried apricots, raisins and fruits in syrup
- 125 LOUIS ROEDERER, BRUT PREMIERE, NV, REIMS, FRANCE**
Pinot Noir, Chardonnay, Pinot Meunier
Fresh fruit, Hawthorne. Perfect with canapes
- 275 TAITTINGER PRELUDE GRANDS CRUS, CHAMPAGNE, FRANCE, NV**
Chardonnay, Pinot Noir
Creamy, fresh citrus, tangy orange and lemon zest
- 126 BOLLINGER SPECIAL CUVÉE NV, FRANCE**
Pinot Noir, Chardonnay, Pinot Meunier
Green apple, pear, citrus. Pair with seafood and salads
- 124 RUINART, BLANC DE BLANC BRUT, NV, REIMS, FRANCE**
Chardonnay
Candied citrus, ginger, herbs. Delicious with seafood
- 215 LOUIS ROEDERER BRUT VINTAGE, 2009**
Pinot Noir, Chardonnay
Citrus, spices, fresh wood. Excellent with oysters
- 216 COMTES DE CHAMPAGNE BLANC DE BLANCS, 2006**
Chardonnay
Tangerine, pastry, grapefruit. Perfect as an aperitif
- 217 DOM PÉRIGNON, 2008**
Pinot Noir, Chardonnay
Toast, brioche, creamy citrus. Delicious with truffles and mushroom dishes
- 218 KRUG GRANDE CUVÉE**
Pinot Noir, Chardonnay, Pinot Meunier
Toast, nut, coffee. Excellent with Foie Gras
- 219 LOUIS ROEDERER, "CRISTAL" BRUT, REIMS, 2009**
Pinot Noir, Chardonnay
Patisserie, pear, apple fruit. Pair with light starters
- 220 KRUG VINTAGE, 1996**
Pinot Noir, Chardonnay, Pinot Meunier
Whole-grain toast, coconut, dried citrus. Delicious with seafood

CHAMPAGNE ROSÉ

- 113 TAITTINGER PRESTIGE ROSÉ, FRANCE**
Pinot Noir, Chardonnay, Pinot Meunier
Red berries, crisp and fresh. Delicious with charcuterie and Asian cuisine
- 133 MOËT & CHANDON ROSÉ, FRANCE**
Pinot Noir, Chardonnay, Pinot Meunier
Lively, intense floral and fruit character. Delicious with spicy dishes and light starters
- 221 COMTES DE CHAMPAGNE ROSE, 2006**
Pinot Noir, Chardonnay
Blood orange, quince, blackcurrant liqueur. Delicious with pork and veal
- 222 DOM PÉRIGNON ROSE, ÉPERNAY, 2004**
Pinot Noir, Chardonnay
Biscotti, anise, ginger. Serve with nutty, rich dishes
- 223 LOUIS ROEDERER, 'CRISTAL ROSÉ', REIMS, 2009**
Pinot Noir, Chardonnay
Golden fruit, pineapple, citrus. Serve with salad or canapes

SPARKLING WINE

- 123 GEISWEILER BLANC DE BLANCS BRUT, FRANCE**
Chardonnay
Crisp dry grapefruit and exotic fruits. Excellent with seafood and chilled soups
- 254 FRANCK MASSARD 'MASSARDANA' BRUT NATURE CAVA DO, SPAIN, NV**
Xarello, Macabeo, Parellada
Bramley apples, citrus and biscuit
- 127 COL'DE SALICI PROSECCO DI VALDOBBIADENE EXTRA DRY, ITALY 2016**
Glera
Green apple, floral, delicate. Pair to fruit platters and sorbet
- 102 NINO FRANCO PROSECCO DI VALDOBBIADENE DOCG 'RUSTICO', ITALY**
Glera
Peach, white flowers, zesty. Serve as Aperitif or with starters
- 128 COL'DE SALICI ROSE DI VALDOBBIADENE BRUT PROSECCO NV, ITALY**
Glera
Pear, red cherry, delicate. Excellent served with seafood or soups
- 273 BELLAVISTA BRUT 'ALMA', FRANCIACORTA DOCG, ITALY, NV**
Chardonnay, Pinot Noir
Citrus blossom, wildflower, almond, subtle ginger tones

WHITE WINE

FRENCH WHITE

- 260 LA VIERGE, ORIGINAL SIN, SOUTH AFRICA**
Sauvignon Blanc
Grape fruit, white peach and lime
- 105 LA BAUME 'SAINT PAUL' VIOGNIER, 2014**
Viognier
Peach, floral, spicy. Pairs well with Asian cuisine
- 131 LA BAUME 'SAINT PAUL', 2017**
Chardonnay
Citrus, stone fruits. Pair with creamy pasta
- 132 LA CHABLISIENNE PETIT CHABLIS 'PAS SI PETIT', 2017**
Chardonnay
Honeysuckle, orange, lime. Delicious with shellfish, veal and pork
- 259 ARTHUR METZ VIN D'ALSACE 'SUSHI', ALSACE, RIESLING, 2017**
Pinot Gris, Gewurztraminer, Muscat, Riesling
Green apples, citrus and soft, floral notes
- 129 GUSTAVE LORENTZ RESERVE 2017**
Riesling
Honeysuckle, peach, dry. Excellent with aromatic, spicy food
- 141 MUSCADET SÈVRE AND MAINE SUR LIE, 2016**
Melon de Bourgogne
Licorice, figs, citrus. Wonderful accompaniment to oysters and shellfish
- 146 CHAPOUTIER CÔTES DU RHÔNE BLANC 'BELLERUCHE' 2015**
Grenache Blanc, Roussanne, Viognier, Clairette, Bourboulenc
Yellow apple, white peach. Excellent with risotto and creamy pastas
- 147 CHÂTEAU L'ERMITAGE "TRADITION", 2013**
Grenache Blanc, Roussanne
White fruits, floral, rich. Delicious with salmon, meaty fish and bouillabaisse
- 138 VINCENT GIRARDIN BOURGOGNE CUVÉE SAINT VINCENT BLANC, 2015**
Chardonnay
Citrus, peach, mineral. Excellent with meaty fish and shellfish
- 257 E. GUIGAL COTES DU RHONE BLANC, RHONE, 2017**
Viognier, Roussanne, Grenache Blanc
Apricot, acacia and white peach
- 258 CLARENDELLE BLANC, BORDEAUX, 2018**
Sauvignon Blanc, Semillon
Mineral with notes of white peach and bees wax
- 130 GUSTAVE LORENTZ RESERVE, 2016**
Gewurztraminer
Roses, apricots, tropical. Perfect with Thai and other Asian cuisine
- 142 SANCERRE BLANC 'DOMAINE PATRICE MOREUX', 2016**
Sauvignon Blanc
Citrus, mineral. Lovely with sautéed fish like salmon or soft cheeses

FRENCH WHITE

- 143** **POUILLY-FUMÉ 'CORTY ARTISAN SILEX', 2015**
Sauvignon Blanc
Delicate, light, white fruits. Excellent with sushi, sashimi and lightly grilled fish
- 276** **MAISON MICHEL PICARD POUILLY-FUISSÉ, MACONNAIS, 2017**
Chardonnay
Grapefruit, melon, pineapple and honey on the nose
- 134** **DOMAINE DU COLOMBIER CHABLIS PREMIER CRU FOURCHAUMES, 2015**
Chardonnay
Peaches, creamy, rich. Perfect with smoked salmon or oysters
- 136** **BOUZERON ALIGOTÉ, DOMAINE DE VILLAINÉ, CÔTE CHALONNAISE, 2013**
Aligote
Anjou pear, green apple mineral. Spectacular with creamy pastas and white fish
- 144** **DOMAINE VACHERON SANCERRE, 2017**
Sauvignon Blanc
Grapefruit, lemon, lime. Pairs with light starters and salads
- 145** **POUILLY-FUMÉ 'CUVÉE PRESTIGE LES BÉNÉDICTINS', 2011**
Sauvignon Blanc
Silky, velvety fruit. Pairs well with shellfish and light meat dishes
- 148** **DOMAINE GEORGES VERNAY "LE PIED DE SAMSON", 2015**
Viognier
Honeysuckle, violets, apricots. Beautiful pairing Mediterranean seafood dishes
- 165** **L'ESPRIT DE CHEVALIER, 2013**
Sauvignon Blanc, Semillon
Apple, fennel seed, honeysuckle. Delicious with seafood especially shellfish
- 277** **REGNARD CHABLIS GRAND CRU LES PREUSES, BURGUNDY, 2008**
Chardonnay
Honeysuckle, orange zest and toasted nuts
- 140** **CHASSAGNE MONTRACHET, DOMAINE MOREY COFFINET, 2011**
Chardonnay
Mayflower, acacia, honeysuckle. Pairs perfectly with creamy pastas

ITALIAN WHITE

- 255 CANTINA ZACCAGNINI 'TRALCETTO' IGT, TERRE DI CHIETI ITALY***
Pinot Grigio
Lemon, apple, pear
- 149 TENUTA LE CALCINAIE VERNACCIA DI SAN GIMIGNANO DOC, 2015/2016**
Vernaccia
Floral, soft, fruity. Delicious with salads and fresh, light starters
- 150 IS ARGIOLAS, SARDEGNA DOC, 2015**
Vermentino
Green almond, pear, grapefruit. Excellent pairing with seafood dishes
- 151 MARCHESI INCISA DELLA ROCCHETTA DOCG, 2015**
Arneis
Stone fruit, cantaloupe, fresh almonds. Great with pork and chicken
- 152 GAVI DI GAVI 'BLACK LABEL' DOCG, 2015/2016**
Cortese
Stone fruit, nutty, intense. Perfect with a seafood platter, or traditional pastas

AUSTRALIAN WHITE

- 153 KOONUNGA HILL, PENFOLDS, 2014**
Chardonnay
Honeydew melon, white peach, lime. Excellent with grilled fish and shellfish
- 155 STONEFISH, 2017**
Sauvignon Blanc
Tropical fruit, pear, citrus, Pairs well with white fish selection
- 156 PETER LEHMANN, EDEN VALLEY, 2016**
Riesling
Apple, lime blossom. Delicious with spicy Asian dishes and sushi

SOUTH AFRICAN WHITE

- 278 LA VIERGE JEZEBELLE, WALKER BAY, 2017**
Chardonnay
Vibrant with aromas of lime, acacia and mineral elements
- 158 REYNEKE, STELLENBOSCH, 2016**
Chenin Blanc
Limes, citrus, fruit sorbet. Pair with Asian dishes and deep-fried foods
- 159 KEN FORRESTER 'FMC', STELLENBOSCH, 2013**
Chenin Blanc
Apricot, peach, pineapple. Foie Gras, pork belly and duck are all excellent pairings

REST OF THE WORLD WHITE

- 256 WEINHAUS RESS RHEINGAU TROCKEN, RHEINGAU, GERMANY, 2016**
Riesling
Honeyed tangerine, green apple skin and grassy earthiness
- 109 STONEBURN, MARLBOROUGH, NEW ZEALAND, 2018**
Sauvignon Blanc
Tropical fruits, herbaceous
- 279 BONTERRA, MENDOCINO COUNTY, USA, 2018**
Chardonnay
Bright apples, cream and sweet spices

ROSÉ WINE

- 262 CANTINA DI SOAVE 'LE POESIE' BLUSH DELLE VENEZIE DOC, ITALY, 2018**
Pinot Grigio
Floral with hints of berries
- 117 REMY FEBRAS, RHONE VALLEY, FRANCE**
Syrah
Strawberries, cherries, herbs
- 261 SOLEILADES ROSÉ AOP COTEAUX D'AIX-EN-PROVENCE, PROVENCE, FRANCE**
Cinsaut, Grenache, Syrah
Watermelon, citrus and raspberry
- 214 SANTA DIGNA ROSÉ, CHILE, 2015**
Cabernet Sauvignon
Strawberry, red currant, cherry. Delicious with mussels, soups and salads
- 280 MORGENHOF ESTATE FANTAIL ROSÉ, STELLENBOSCH, SOUTH AFRICA, 2017**
Pinotage
Salmon pink colour, strawberry, raspberry, luscious finish
- 281 THE PALM BY WHISPERING ANGEL, FRANCE**
Grenache, Cinsault, Syrah
Crisp & suave with summer berries, watermelon and rose.
Perfect with salmon, seafood and fruits
- 282 CA DEI FRATI 'ROSA DEI FRATI' RIVIERA DEL GARDA BRESCIANO DOC, ITALY, 2018**
Groppello, Marzemino, Sangiovese, Barbera
Hawthorn flowers, green apple, white almond and wild cherry
- 209 CHATEAU MINUTY COTES DE PROVENCE 'M DE MINUTY' FRANCE, 2016**
Grenache, Cinsault
Pears, cherries, strawberry. Delicious with salmon, olive tapenade or middle eastern spices
- 283 CHÂTEAU D'ESCLANS WHISPERING ANGEL ROSÉ, FRANCE**
Grenache, Rolle
Red currents, pears and violet notes. Excellent with Mediterranean dishes, roast chicken and picnics

RED WINE

FRENCH RED

- 263 ALEXIS LICHINE 1er CUVÉE EXCEPTIONNELLE**
Merlot, Cabernet Sauvignon, Cabernet Franc
Black fruit, spicy notes and a velvety finish
- 176 LA BAUME SAINT PAUL', 2017**
Cabernet Sauvignon
Blackcurrant, pencil shavings, cigar box. Enjoyed best with a juicy steak of your choice
- 177 LA BAUME, 2017**
Merlot
Plum, red berry, cherry flavours. Excellent with meaty pasta or red meat
- 161 F. THIENPONT BORDEAUX ROUGE, 2016**
Cabernet Franc, Merlot
Plum, blackberry. Perfect with beef, barbecue or a hamburger
- 179 CHÂTEAU L'ERMITAGE "TRADITION", 2016**
Grenache, Mourvedre, Syrah
Red berries, cherries, spice. Enjoyed best with Asian food or hearty stews
- 163 LA PETIT LUNE ROUGE, BORDEAUX AOC, 2015**
Merlot, Cabernet Franc
Cherry, plum, tobacco. Roast beef and lamb make excellent pairings
- 180 VINSOBRES "ALTITUDE 420", 2013**
Grenache, Syrah
Blackcurrants, redcurrants, light oak. Delicious with red meat, duck or pork
- 168 CUVÉE SAINT VINCENT PINOT NOIR, VINCENT GIRARDIN 2015**
Pinot Noir
Rich, spicy, earthy. Delicious with duck, pork or meaty fish
- 181 GIGONDAS "CUVÉE SFX", 2014**
Grenache, Syrah, Mourvedre
Cherries, spice, red fruit. Excellent when paired with pasta, red meat or roast chicken
- 268 CLARENDELLE ROUGE, BORDEAUX, 2015**
Merlot, Cabernet Sauvignon, Cabernet Franc
Blackcurrant, liquorice and toasty oak
- 253 BARTON AND GUESTIER SAINT EMILION, 2015/2016**
Merlot, Cabernet Franc
Red fruit, herbaceous. Excellent with game meat and pasta with ragout
- 182 CROZES HERMITAGE "ESQUISSE", 2011**
Syrah
Violet, liquorice, turmeric. Perfect with mild curries or Asian food

FRENCH RED

- 183 FLEURIE CHATEAU DES JACQUES, 2013**
Gamay Noir
Dark cherry, plum. It will perfectly accompany red meats as well as cheeses
- 166 CHATEAU CROIZET-BAGES 'CHARTREUSE' 2009**
Cabernet Sauvignon, Merlot, Cabernet Franc
Red berries, fruitcake. A perfect wine to serve with Wagyu steak or fillet
- 184 CHÂTEAUNEUF DU PAPE "VIEILLES VIGNES", 2009**
Grenach, Syrah, Mourvedre
Black fruit, liquorice, spice. Delicious with steak, roast meat and venison
- 185 CHANTE CIGALE CHÂTEAUNEUF DU PAPE "TRADITION", 2011**
Syrah, Grenache, Mourvedre, Cinsault
Cherry, blackcurrant, leather. Enjoyed best with duck, red meat or game meat
- 169 POMMARD LES VIEILLES VIGNES, 2013**
Pinot Noir
Red cherry, red fruits, spice. Pairs well with salmon, tuna and veal
- 170 NUITS ST-GEORGES COTE DE NUITS DOMAINE DES PERDRIX, 2011**
Pinot Noir
Candied fruits, rose petal, plum. Excellent pairing with duck and light meat like veal
- 171 CÔTE DE NUITS VILLAGE, DOMAINE CHARLOPIN, 2008**
Pinot Noir
Cherry, mushroom, spices. Perfect to serve with truffle pasta, rich beef stew or cassoulet
- 284 DOMAINE FAIVELEY LES DAMODES, NUITS-SAINT-GEORGES PREMIER CRU, 2012**
Pinot Noir
Sweet spices, ripe cherries, great concentration
- 172 NUITS ST. GEORGES CÔTE DE NUITS 1ER CRU DOMAINE, 2008**
Pinot Noir
Blackcurrant, preserved fruit, liquorice. Perfect with Foie Gras or steak tartare
- 173 DOMAINE ALAIN BURGUET GEVREY CHAMBERTIN TRADITION, 2008**
Pinot Noir
Red fruit, cherries, strawberry. Delicious with steak or grilled poultry
- 175 DOMAINE CHANSON GEVREY CHAMBERTIN 1ER CRU ST JACQUES, 2008**
Pinot Noir
Blackcurrant, mocha, nutmeg. Delicious with poached salmon, duck breast or liver dishes
- 236 GEVREY CHAMBERTIN 1ER CRU LES CHAMPEAUX, 2006**
Pinot Noir
Dark berries, cherries, forest floor. Perfect with Foie Gras, duck breast or veal

ITALIAN RED

- 269 CRUDO TERRE SICILIANE IGT 2017**
Nero d'Avola, Cabernet Sauvignon
Blackcurrant, cherry, plum and liquorice
- 186 TENUTA LE CALCINAIE CHIANTI DEI COLLI SENESI DOCG, 2016**
Sangiovese, Canaiolo Nero
Rich, ripe fruit, fresh. Perfect with lamb
- 266 RICASOLI BROLIO CHIANTI CLASSICO DOCG, 2016**
Sangiovese, Merlot, Cabernet Sauvignon
Wild red fruit, black cherry, spicy and balsamic note
- 188 CHIANTI CLASSICO 'PEPPOLI' DOCG, 2014**
Sangiovese, Merlot, Syrah
Cherries, red currants, smokiness. Best enjoyed with Italian cuisine
- 189 MARCHESE LEOPOLDO DOC, 2013**
Pinot Noir
Ripe cherry, tobacco, spices. Accompany with duck, pork or meaty pasta
- 191 GUADO AL TASSO IL BRUCIATO BOLGHERI, 2015**
Cabernet Sauvignon, Merlot, Syrah
Plum, delicate mint, green tea. Excellent with lamb, beef or stews
- 285 JERMANN RED ANGEL ON THE MOONLIGHT, VENEZIA GIULIA IGT, FRIULI, VENEZIA, 2016**
Pinot Nero
Dried fruit, plums, prunes and slightly herbaceous
- 286 POLIZIANO VINO NOBILE DI MONTEPULCIANO DOCG, TUSCANY, 2016**
Sangiovese
Raspberry, mulberry, vanilla and toasted notes
- 193 IL PARADISO DI MANFREDI BRUNELLO DI MONTALCINO DOCG, 2009**
Sangiovese
Dark cherry. ripe black fruit. Best served with rich and savoury meat dishes
- 241 MARCHESI ANTINORI TIGNANELLO TOSCANA IGT, 2014**
Sangiovese, Cabernet Sauvignon, Cabernet Franc
Red fruit, raspberries, liquorice. Great with steak and roast red meat

AUSTRALIAN RED

- 195 RAWSON RETREAT, 2017**
Merlot
Red berries, black berries. Best matched with tomato-based pastas
- 265 STONEFISH, 2017**
Shiraz
Ripe red berries, spice and oak
- 197 CHATEAU TANUNDA 'GRAND BAROSSA', 2014/2016**
Shiraz
Blackberry, plum, black pepper. Pairs well with your choice of beef
- 198 PETER LEHMANN, BAROSSA VALLEY, 2011/2016**
Shiraz
Blueberry, plum, chocolate flavours. Great with game meat, stews or steak
- 199 PETER LEHMANN, 2013**
Cabernet Sauvignon
Smooth, plum, cassis. Excellent with lamb

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SOUTH AFRICAN RED

- 287 LA CAPRA BY FAIRVIEW, COASTAL REGION, 2017**
Merlot
Violets, redcurrant, plums with a smooth rounded texture
- 154 KLEINE ZALZE 'CELLAR SELECTION', STELLENBOSCH, 2017**
Pinotage
Ripe, red fruit with floral notes. Delicious with game meat or steak
- 201 ROBERTSON, 2014**
Pinot Noir
Strawberry, rich, red cherry. Pairs well with pork, mushroom or duck dishes
- 203 DIEMERSFONTEIN, 2016**
Pinotage
Coffee, chocolate, ripe cherry. Serve with meaty pasta and pizzas
- 204 RAATS 'DOLOMITE', 2014**
Cabernet Franc
Dark, sour cherry, spice. Excellent with roast chicken and pork
- 205 REYNEKE STELLENBOSCH 'CORNERSTONE' 2014**
Cabernet Sauvignon, Merlot, Cabernet Franc
Blackcurrant, tobacco leaf, dried herbs. Delicious with game meat and steak
- 206 REYNEKE RESERVE, STELLENBOSCH, 2013**
Syrah
Violets, white pepper, aniseed. Perfect with Mediterranean food

REST OF THE WORLD RED

- 115 OVERSTONE, HAWKES BAY, NEW ZEALAND, 2017**
Pinot Noir
Black cherry, dark berry. Best served duck or wild game meat
- 267 CATENA ZAPATA "CATENA" APPELLATION VISTA FLORES, MENDOZA, ARGENTINA, 2017**
Malbec
Red fruit, violet and mocha
- 207 BERINGER, NAPA VALLEY, USA, 2012**
Cabernet Sauvignon
Dark chocolate, spicy, warm. Great with steak and roast red meat

DESSERT WINE

- 270 'TRIVENTO BIRDS & BEES SWEET NATURAL WHITE, MENDOZA ARGENTINA, NV**
Chenin Blanc, Viognier, Torrontes
Tropical mango, pineapple and jasmine
- 119 CLOS L'ABEILLEY SAUTERNES, FRANCE 2013, 375ML**
Sauvignon Blanc, Semillon
Flower blossom, stone fruit. Pairs well with fruit or creamy dessert dishes

EXCLUSIVE – CELLAR

WHITE WINE

FRENCH WHITE

- 225 CORTON CHARLEMAGNE GRAND CRU, 2012**
Chardonnay
Lemon, lime, grapefruit. Excellent with creamy foods
- 226 BATARD MONTRACHET GRAND CRU, 2014**
Chardonnay
Almonds, ripe apple, white flowers. It is perfect match with foie grass and shellfish

RED WINE

ITALIAN RED

- 242 BOLGHERI SUPERIORE DOC 'GUADO AL TASSO', 2008**
Cabernet Sauvignon, Merlot, Syrah
Toasted oak, coffee, spices. Serve with meaty pastas or steak
- 243 BRUNELLO DI MONTALCINO DOCG 'RENNINA', 2008**
Sangiovese
Violets, black cherries, tobacco. Excellent with steak
- 246 TOSCANA IGT 'SOLAIA', 2012**
Cabernet Sauvignon, Sangiovese, Cabernet Franc
Elegant, red fruit, silky. Delicious with pork, duck or veal
- 247 TENUTA SAN GUIDO SASSICAIA, BOLGHERI DOC TUSCANI 2011, 750 ml**
Cabernet Sauvignon, Cabernet Franc
Intense, complex, red fruit. Serve with rich sauces and red meat
- 245 TENUTE DELL' ORNELLAIA, 'ORNELLAIA', TUSCANY, 2011, 1500 ml**
Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot
Smoky, spices, berries. Pair to roast meat or stews
- 250 TENUTA SAN GUIDO SASSICAIA, BOLGHERI DOC TUSCANI 2018, 1500 ml**
Cabernet Sauvignon, Merlot,
Truffles, milk chocolate, blackberries. Excellent with venison and steak dishes

FRENCH RED

- 235 CHAMBOLLE MUSIGNY “LES FUÉES”, LACHAUX PASCAL, 2007**
Pinot Noir
Cherry, raspberry, spice flavours. Serve with duck or pork
- 238 GEVERY CHAMBERTIN, PERROT MINOT, 2011**
Pinot Noir
Blackberry, blueberry, violet. Excellent with meaty fish or pork
- 288 DOMAINE FAIVELEY LATRICIERES-CHAMBERTIN GRAND CRU, COTE DE NUITS, FRANCE, 2014**
Pinot Noir
Hints of smoke, black cherries, wet forest floor, roasted turkey and a touch of spice
- 228 CHATEAU LYNCH BAGES, PAUILLAC, 2011**
Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot
Plum, currant and blackberry character
- 240 CHATEAU PAPE CLEMENT, PESSAC-LEOGNAN, 2008**
Cabernet Sauvignon, Merlot
Black cherries, pencil shavings, smoke. Excellent with barbecue or grilled meat
- 239 VOSNE ROMANEE, PERROT MINOT, 2013**
Pinot Noir
Blackberry, liquorice, violet. Serve with lean steak or veal
- 224 CLOS DE VOUGEOT GRAND CRU, 2012**
Pinot Noir
Violets, sweet aromatic spices. Serve with duck or veal
- 229 PAVILLON ROUGE DU CHATEAU MARGAUX, 2003**
Cabernet Sauvignon, Merlot, Petit Verdot
Cassis, pencil shavings, deep black fruit. Serve with roast red meat
- 230 CHATEAU MARGAUX, HAUT-MEDOC, 2002**
Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot
Floral, tobacco, black cherry. Excellent with steak
- 232 CHÂTEAU CHEVAL BLANC 1ER G.C.C. “A”, 2005/2008**
Merlot, Cabernet Franc, Cabernet Sauvignon
Forest floor, Asian plum sauce, black currants. Serve with grilled meat
- 231 CHATEAU LATOUR, PAUILLAC, 2001**
Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot
Blackberries, currants, oak. Delicious with rich meaty dishes
- 233 CHATEAU LAFITE ROTHSCHILD, PAUILLAC, 2005**
Cabernet Sauvignon, Merlot
Blackberry, dried porcini, tobacco. Serve with hearty red meat dishes

DESSERT WINE

- 251 CHATEAU D'YQUEM 1ST CRU SUPERIEUR, SAUTERNS, 2003, 375ML**
Sauvignon Blanc, Semillon
Spicy, thick, honey. Delicious with rich desserts and fruit-based dessert