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wine selection

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Dear Guest,

Welcome!

We invite you to explore our thoughtfully curated wine collection, boasting over 200 exceptional labels designed to delight every palate and suit every occasion. Begin your journey by choosing between sparkling or still wines, then explore by color and style—let your senses lead the way or simply ask us for a personalized recommendation to perfectly complement your meal.

Embark on an unforgettable adventure through our diverse selection. Whether you desire a crisp, refreshing rosé, a rich and complex aged red, or a joyful bubbly to celebrate, the perfect pour awaits you.

Discover the world of wine with us, we are here to guide you through the list and help you uncover your next favorite glass.

Remember, every sip is a unique experience crafted to elevate your stay. We look forward to sharing this exquisite journey with you.

Warm regards,
Island Sommelier

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OCEAN VINTAGE

A curated collection of wines gently aged beneath the ocean where time, pressure, and the sea craft exceptional depth, elegance, and character in every bottle.

2017	**LOUIS ROEDERER ROSÉ BRUT**	Reims, FR	590
2022	**LOUIS JADOT MEURSAULT,** Chardonnay	Bourgogne, FR	550
2021	**GOLDENEYE ANDERSON VALLEY,** Pinot Noir	California, US	475
	MOËT & CHANDON ICE IMPÉRIAL	Épernay	395
2021	**OTT CHÂTEAU ROMASSAN ROSÉ**	Bandol, FR	330
2018	**BELGUARDO TIRRENICO ROSSO**	Tuscany, IT	310
2018	**BABICH THE PATRIARCH,** Cab Sauvg-Malbec-Merlot	Hawke's Bay, NZ	290
2020	**PENFOLDS BIN 2 – MATARO,** Shiraz	South Australia	250
2021	**WYNNS COONAWARRA,** Riesling	Coonawarra, AU	220
2023	**BANFI ROSA REGALE D'ACQUI,** Brachetto	Piemonte, IT	210

CHAMPAGNE BRUT – 750ml

LOUIS ROEDERER CRISTAL BRUT — Reims — 1150
Pairs with caviar, lobster, oysters, sushi, creamy cheeses, and delicate seafood dishes.

DOM RUINART BLANC DE BLANC VINTAGE — Reims — 950
Excellent choice for oysters, scallops, lobster, white fish, caviar, sushi, creamy cheeses, light appetizers.

PERRIER-JOUËT BELLE EPOQUE — Epernay — 850
Goes well with Lobster, scallops, oysters, sushi, smoked salmon, creamy cheeses, light appetizers.

DOM PÉRIGNON — Épernay & Reims — 750
An exquisite choice with oysters, caviar, lobster, scallops, sushi and smoked salmon

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RARE BRUT MILLÉSIMÉ Pairs beautifully with oysters, lobster, caviar, scallops, sushi and smoked salmon	Reims	650
PAUL ROGER BLANC DE BLANCS Pairs exquisitely with oysters, scallops, lobster, caviar, sushi and creamy cheeses	Côte des Blancs	450
MOËT & CHANDON ICE IMPÉRIAL Goes well with Fresh fruits, seafood, salads, shellfish, light appetizers, summer dishes.	Épernay	195
TAITTINGER BRUT RÉSERVE N.V. Pairs beautifully with oysters, smoked salmon, lobster, sushi, caviar, creamy cheeses.	Reims	185
VEUVE CLICQUOT YELLOW LABEL Matches well with Oysters, shellfish, roasted chicken, smoked salmon and light appetizers.	Reims	180
PIPER-HEIDSIECK CUVÉE BRUT Amazing with Seafood, light appetizers, fresh salads, creamy cheeses, smoked fish.	Reims	175
LOUIS ROEDERER COLLECTION An excellent choice with oysters, lobster, caviar, scallops, sushi and cheeses.	Reims	170
MOËT & CHANDON IMPÉRIAL Excellent choice for Oysters, shellfish, smoked salmon, light salads and soft cheeses.	Épernay	170
ERNEST RAPENEAU BRUT Pairs well with seafood, sushi, light cheeses, and fresh salads.	Epernay	110
ROBERT DE PAMPIGNAC BRUT Pairs beautifully with oysters, shellfish, grilled fish, light salads and soft cheeses.	Bordeaux	110

“Champagne isn’t just a drink; it’s a celebration in every bubble."

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CHAMPAGNE ROSE – 750ml

LOUIS ROEDERER BRUT ROSE Pairs beautifully with salmon, tuna, shellfish, sushi, duck, berries.	Reims	480
RUINART ROSÉ Pairs beautifully with salmon, sushi, shellfish, grilled prawns, duck and soft cheeses.	Reims	450
BOLLINGER ROSÉ BRUT Great choice for grilled seafood, roasted meats, salmon, fresh berries and soft cheeses.	Aÿ	225
VEUVE CLICQUOT ROSÉ Recommending with Roasted chicken, salmon, shellfish, fresh salads and light appetizers.	Reims	220
TAITTINGER PRESTIGE ROSÉ BRUT N.V. Pairs beautifully with salmon, tuna, shellfish, sushi, duck, berries and soft cheeses	Reims	210
MOËT & CHANDON ROSÉ IMPÉRIAL Excellent choice for Grilled salmon, shellfish, fruit salads, light canapés, soft cheese.	Épernay	160
LOUIS ROEDERER BRUT ROSE Excellent choice for Grilled salmon, shellfish, fruit salads, light canapés, soft cheese.	Reims	480

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CHAMPAGNE – small & large formats

TAITTINGER BRUT RESERVE 3L Pairs beautifully with salmon, tuna, shellfish, sushi, duck, berries and soft cheeses	Reims	1350
TAITTINGER BRUT RESERVE 1.5L Pairs beautifully with salmon, tuna, shellfish, sushi, duck, berries and soft cheeses	Reims	450
LOUIS ROEDERER ROSÉ BRUT - 375ML Pairs well with Roasted chicken, shellfish, light seafood, fresh berries, salads.	Reims	130
MOËT & CHANDON ROSÉ IMPÉRIAL 375ML Excellent choice for Grilled salmon, shellfish, fruit salads, light canapés, soft cheeses.	Épernay	125
VEUVE CLICQUOT YELLOW LABEL - 375ML Pairs well with Oysters, shellfish, roasted chicken, smoked salmon, light appetizers.	Épernay	120
MOËT & CHANDON IMPÉRIAL - 375ML Pairs well with Fresh fruits, seafood, salads, shellfish, light appetizers, summer dishes.	Épernay	115
BRUNO PAILLARD CUVÉE EXTRA N.V. - 375ML Pairs exquisitely with oysters, scallops, lobster, caviar, sushi and smoked salmon	Reims	110
DRAPPIER ROSÉ DE SAIGNÉE BRUT N.V. - 375ML Excellent choice for hellfish, fresh salads, smoked salmon and light appetizers, soft cheeses.	Urville	95
DRAPPIER CARTE D'OR BRUT CHAMPAGNE N.V. - 375ML Pairs well with Oysters, seafood, light canapés, salads, smoked salmon.	Urville	90

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SPARKLING WINE – 750ml

BANFI METODO CLASSICO BRUT, Pinot Nero Pairs beautifully with oysters, shellfish, smoked salmon, sushi and light appetizers.	Piemonte, IT	**140**
CHANDON GARDEN SPRITZ N.V Pairs wonderfully with light salads, seafood, fresh fruits, canapés and soft cheeses.	Yarra Valley, AU	**95**
BALTHASAR RESS PETNAT, Riesling Pairs well with spicy Asian dishes, seafood, light salads and fresh herbs.	Rheingau, DE	**85**
JOURNEY'S END BRUT RESERVE - MCC Pairs beautifully with oysters, smoked salmon, shellfish, sushi, lobster and creamy cheeses.	Western Cape, SA	**75**
SANTA MARGHERITA PROSECCO BRUT, Glera Perfect as an aperitif and goes well with appetizers, seafood, light pasta, and fresh fruit.	Prosecco, IT	**65**

SPARKLING ROSE WINE – 750ml

BANFI ROSA REALE D'ACQUI DOCG, Brachetto Pairs with berries, chocolate desserts, pastries, fruit tarts and mild cheeses.	Piemonte, IT	**130**
ASTORIA BUTTERFLY MILLESIMATO PROSECCO ROSÉ Pairs beautifully with strawberries, berries, light desserts, pastries and soft cheeses, seafood.	Veneto, IT	**65**
LUTZVILLE SWEET ROSÉ, Chenin Blanc - Pinotage Excellent choice of spicy dishes, desserts, salads, and fresh berries.	Western Cape, SA	**55**

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BORDEAUX WHITE WINES

LA CLARTÉ DE HAUT-BRION, Sauvignon Blanc — Left Bank — **650**
Excellent choice for fresh citrus, white flowers, seafood, oysters, goat cheese, light salads.

CHATEAU LES RIGANES BLANC, Sauvignon Blanc, Semillon — Left Bank — **95**
Pairs well with shellfish, fresh salads, grilled fish, light appetizers, soft cheeses.

CHÂTEAU DE MARSAN, Sauvignon Blanc - Semillon — Left Bank — **65**
Enjoy with roasted meats, poultry, cheeses, and hearty dishes.

BORDEAUX RED WINES

CHÂTEAU PAVIE SAINT-ÉMILION GRAND CRU, Merlot — Right Bank — **1990**
Pairs exquisitely with lamb, beef, game, mushroom dishes and aged cheeses.

CHÂTEAU DU TERTRE MARGAUX, Cabernet Sauvignon — Left Bank — **450**
Excellent choice for roasted meats, red meats, mushroom dishes, aged cheeses.

CHÂTEAU DE MARSAN SUPÉRIEUR, Blend — Right Bank — **65**
Try with red meats, grilled dishes, stews, and mature cheeses.

BORDEAUX ROSE WINES

CLARENDELLE BORDEAUX ROSÉ, Viognier — Left Bank — **95**
Fantastic with roasted meats, poultry, soft cheeses, and rich dishes.

CHÂTEAU DE MARSAN ROSÉ — Lef Bank — **65**
Pairs beautifully with grilled seafood, salads, light pastas, fresh berries and soft cheeses.

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WHITE WINE – 750ml

FRENCH WHITE

MICHEL PICARD PULIGNY-MONTRACHET, Chardonnay Pairs beautifully with lobster, scallops, creamy seafood, and roasted chicken, soft cheeses.	Bourgogne	250
TRENEL POUILLY FUISSÉ, Chardonnay Goes well with grilled fish, lobster, chicken, creamy pastas, cheeses.	Bourgogne	140
HUGEL CLASSIC, Pinot Gris An excellent choice with oysters, scallops, light salads, creamy dishes.	Alsace	125
DOMAINE TRIMBACH, Gewürztraminer Tastes good with shellfish, poultry, seafood, soft cheeses, fresh salads.	Alsace	110
DOMAINE TRIMBACH, Riesling Goes well with oysters, shellfish, grilled fish, light salads, soft cheeses.	Alsace	95
LA CHABLISIENNE PAS SI PETIT PETIT, Chardonnay Perfect match for oysters, shellfish, white fish, light salads, and poultry.	Chablis, FR	75
VOUVRAY, LES GROTTES BLANCHES, Chenin Blanc An excellent choice with scallops, light pastas, grilled fish and mild cheeses.	Loire Valley	65
D. SCHLUMBERGER LES PRINCES ABBÉS, Pinot Blanc Perfect wine for smoked fish, shellfish, light salads, and soft cheeses.	Alsace	60
DOMAINE DE LA BAUME SAINT-PAUL, Chardonnay Goes well with grilled fish, lobster, chicken, creamy pastas and soft cheeses.	Languedoc	55

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ITALIAN WHITE

ANTINORI CERVARO DELLA SALA, Chardonnay — Umbria — **450**
Pairs beautifully with lobster, scallops, creamy pasta, roast chicken and aged cheeses.

JERMANN VINTAGE TUNINA, Sauvignon Blanc — Friuli-Venezia Giulia — **190**
Pairs beautifully with lobster, scallops, white fish, creamy pasta and soft cheeses.

MASTROBERARDINO DI TUFO, Greco — Campania — **95**
Excellent choice for seafood, light pasta, roasted vegetables, salads, soft cheeses.

COSSETTI GAVI DI GAVI, Cortese — Piedmont — **90**
Pairs beautifully with seafood, oysters, grilled fish, light pastas and salads.

MASCIARELLI, Montepulciano — Abruzzo, IT — **85**
Enjoy with grilled meats, pasta, tomato sauces, and aged cheeses.

CANTINA ZACCAGNINI IL BIANCO DI CICCIO, Trebbiano — Abruzzo — **80**
An excellent choice with seafood, grilled fish, light pastas and fresh salads.

TONNO CATARRATTO, Catarratto Bianco, Chardonnay — Terre Siciliane — **75**
Pairs beautifully with seafood, grilled fish, light pastas, salads and soft cheeses.

FRESCOBALDI RÈMOLE BIANCO, Vermentino, Trebbiano — Toscana, IT — **65**
Pairs well with seafood, grilled fish, light pasta, and fresh vegetables.

VILLA LOCATELLI, Pinot Blanc — Friuli-Venezia Giulia — **60**
Goes well with seafood, grilled fish, light pastas, salads, soft cheeses.

LE DUE TORRI, Pinot Grigio — Veneto — **55**
Pairs beautifully with seafood, grilled fish, light salads, pasta and soft cheeses.

"Wine is bottled poetry—taste the art in every glass."

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GERMAN WHITE

DR. VON BASSERMANN-JORDAN, Weisser Burgunder Pairs well with Grilled chicken, seafood, creamy pasta, fresh salads, soft cheeses.	Pfalz	95
ST URBANSHOF ESTATE, 'NIK WEIS' QBA, Riesling Amazing partner for spicy dishes, seafood, pork, Asian cuisine, and salads.	Mosel	85
HERBSTLICHT LIEBLICH, Gewürztraminer Pairs beautifully with spicy dishes, Asian cuisine, soft cheeses and fruit desserts.	Pfalz	50

SPANISH WHITE

FRANCK MASSARD MAS AMOR, Verdejo Try it along with tapas, grilled fish, light salads, and soft cheeses.	Verdejo	75

AUSTRIAN WHITE

ALZINGER DURNSTIENER FEDERSPIEL, Riesling Pairs well with spicy dishes, pork, seafood, Asian cuisine, fresh salads.	Wachau	95
SEPP MOSER, Grüner Veltliner Pairs beautifully with seafood, shellfish, light salads, white meats, and soft cheeses.	Wachau	65
LAURENZ V SINGING, Grüner Veltliner Excellent with seafood, light poultry, salads, and fresh herbal dishes.	Kamptal	55

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SOUTH AFRICAN WHITE

WHITESTONE, Viognier — Western Cape — **105**
Excellent choice for roasted chicken, creamy pasta, seafood, and soft cheeses.

CAPELANDS WHITESTONE, Sauvignon Blanc — Western Cape — **85**
Pairs well with oysters, shellfish, fresh salads, goat cheese, and seafood.

FALSE BAY CRYSTALLINE, Chardonnay — Western Cape — **75**
Pairs beautifully with grilled fish, lobster, chicken, creamy pastas and soft cheeses.

NEW ZEALAND WHITE

CLOUDY BAY, Chardonnay — Marlborough — **150**
Excellent choice for roasted chicken, seafood, creamy pasta, light salads, soft cheeses.

IRONGATE, Chardonnay — Hawke's Bay — **130**
Pairs well with roast chicken, creamy pasta, grilled seafood.

RICHMOND PLAINS, Pinot Gris — Marlborough — **90**
Enjoyable aperitif wine with seafood, light poultry, creamy pasta, and fresh salads.

HUNTER'S, Chardonnay — Marlborough — **85**
Pairs beautifully with grilled fish, lobster, chicken, creamy pastas, and soft cheeses.

OVERSTONE, Sauvignon Blanc — Marlborough — **65**
Pairs beautifully with oysters, shellfish, fresh salads, light pastas, and grilled fish.

KONRAD HOLE IN WATER, Sauvignon Blanc — Marlborough — **55**
An excellent choice with oysters, seafood, fresh salads, light pastas.

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AUSTRALIAN WHITE

PENFOLDS BIN 51, Riesling Pairs well with spicy dishes, shellfish, seafood, salads, light meats.	Eden Valley	180
TORBRECK WOODCUTTERS, Semillon An excellent choice with seafood, grilled fish, roast chicken and light salads.	Barossa Valley	95
HEWITSON MADAME M BLANC, Sauvignon Blanc – Muscat Pairs well with seafood, light salads, fresh herbs, and soft cheeses.	South Australia	90
STONEFISH, Sauvignon Blanc An excellent choice with seafood, oysters, fresh salads and grilled fish.	Margaret River	75
WYNNS, Riesling Pairs well with seafood, light salads, fresh herbs, and soft cheeses.	Coonawarra	70
WOLF BLASS YELLOW LABEL, Sauvignon Blanc Pairs beautifully with seafood, oysters, salads, light pastas, and fresh vegetables.	Barossa Valley	65
CAMBRIDGE CROSSING, Chardonnay Pairs beautifully with grilled fish, lobster, chicken, creamy pastas and soft cheeses.	South Australia	50

USA WHITE

JORDAN, Chardonnay Pairs beautifully with roast chicken, grilled fish, lobster, and creamy pastas, soft cheeses.	California	150
CHATEAU SOUVERAIN, Sauvignon Blanc Pairs well with seafood, salads, goat cheese, light pasta, and shellfish.	California	65
COPPER RIDGE, Chardonnay An excellent choice with grilled fish, lobster, chicken, creamy pastas and soft cheeses.	California	45

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ARGENTINIAN WHITE

CATENA ZAPATA ALTA 'HISTORIC ROWS', Chardonnay Pairs well with seafood, poultry, creamy pasta, roasted vegetables, soft cheeses.	Mendoza	**120**
Kaiken Estate, Chardonnay Pairs beautifully with grilled fish, lobster, roast chicken and creamy dishes.	Mendoza	**75**
BODEGA NORTON FINCA LA COLONIA, Torrontes Wonderful pairing with spicy dishes, seafood, salads, and fresh citrus flavors.	Lujan de Cuy	**70**

CHILEAN WHITE

AMELIA, Chardonnay An excellent choice with grilled fish, seafood, chicken, creamy pastas and soft cheeses.	Central Valley	**180**
EMILIANA ADOBE RESERVA, Gewürztraminer The favourite wine to pair spicy cuisine, Asian dishes, seafood, and aromatic cheeses.	Rapel Valley	**75**
MONTES CLASSIC SERIES, Sauvignon Blanc An excellent choice with seafood, oysters, fresh salads and light pastas.	Colchagua Valley	**70**
LOS VASCOS, Sauvignon Blanc Pairs beautifully with seafood, oysters, fresh salads, light pastas and grilled fish.	Colchagua Valley	**65**

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WHITE WINE - Rest of the world

OREMUS MANDOLÁS DRY TOKAJI, Furmint — Tokaj, HU — **95**
Pairs well with Spicy dishes, seafood, light desserts, fresh fruits, soft cheeses.

MASSAYA CLASSIC, Red Blended — Bekaa Valley, LB — **90**
An excellent choice with grilled lamb, beef, roasted meats, Barbecue and aged cheeses.

CHÂTEAU CHANGYU MOSER XV WHITE CABERNET — Ningxia, CH — **85**
An excellent choice with seafood, shellfish, light pastas, salads and white meats.

NIEPOORT DÓCIL, Loureiro — Vinho Verde, PT — **65**
An excellent choice with seafood, shellfish, salads, light pastas and fresh vegetables.

MONSOON VALLEY BLENDED WHITE — Chao Praya Delta, TH — **60**
Pairs beautifully with seafood, grilled fish, light salads, and white meats, soft cheeses.

NOTIOS BY GAIA WHITE, Moschofilero — Mantinia, GR — **55**
An excellent choice with seafood, salads, grilled fish, light pastas.

"Experience the fresh, fruit-forward style that defines New World wines."

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RED WINE – 750ml

FRENCH RED

LATRICIÈRES - CHAMBERTIN GRAND CRU, Pinot Noir An excellent choice with duck, lamb, roasted meats, mushrooms and aged cheeses.	Bourgogne	950
JADOT CHÂTEAU DES JACQUES MOULIN-À-VENT, Gamay Tastes good with roasted chicken, duck, pork, mushrooms, and soft cheeses.	Beaujolais	190
LOUIS JADOT, Pinot Noir Pairs well with Roasted meats, poultry, mushroom dishes, soft cheeses.	Bourgogne	130
RÉGNARD MERCUREY, Pinot Noir Pairs beautifully with roast chicken, duck, mushrooms, and grilled salmon, soft cheeses.	Bourgogne	120
RÉMY FERBRAS CHÂTEAUNEUF-DU-PAPE ROUGE, Shiraz Goes well with roasted lamb, beef, grilled meats, hearty stews.	Rhône	110
DOMAINE JOSEPH DROUHIN - LAFORET, Pinot Noir Tastes good with roasted chicken, duck, mushrooms, grilled salmon and soft cheeses.	Bourgogne	95
CHAPOUTIER LES MEYSONNIERS, Syrah Pairs beautifully with grilled lamb, beef, roasted meats, and mushrooms, aged cheeses.	Rhône Valley	90
TRENEL FLEURIE, Gamay Excellent choice for roasted poultry, charcuterie, light meats, and soft cheeses.	Bourgogne	75
LA BAUME RÉSERVE SAINT-PAUL, Merlot Pairs well with grilled meats, pasta, roasted vegetables, and aged cheeses.	Bourgogne	65
DOMAINE DE LA BAUME SAINT-PAUL, Cabernet Sauvignon Pairs beautifully with grilled steak, lamb, roasted meats and hard cheeses.	Languedoc	55
CUVÉE SABOURIN GRANDE RESERVE, Pinot Noir Tastes good with grilled lamb, beef, roasted meats, hearty stews.	Rhône Valley	50

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ITALIAN RED

LA SPINETTA VÜRSÙ BARBARESCO STARDERI, Nebbiolo Pairs beautifully with braised beef, lamb, game, truffles, and aged cheeses.	Piedmont	450
FONTERUTOLI CHIANTI CLASSICO, Sangiovese Tastes good with pasta, pizza, roasted meats, grilled vegetables and aged cheeses.	Tuscany	150
JERMANN RED ANGEL MOONLIGHT, Pinot Noir Pairs well with roasted poultry, light meats, salmon, Giulia mushrooms and soft cheeses.	Friuli-Venezia	110
PIO CESARE D'ALBA, Barbera Goes well with roasted lamb, grilled meats, pasta, mushrooms and soft cheeses.”	Piedmont	95
MASI CAMPOFIORIN ROSSO VERONESE, Corvina Tastes good with roasted meats, grilled lamb, pasta, mushroom dishes and aged cheeses.	Veneto	90
PRUNOTTO D'ALBA, Dolcetto Pairs well with pasta, pizza, roasted meats, cured meats, and soft cheeses.	Piedmont	80
FRESCOBALDI TENUTA DI CASTIGLIONI, Sangiovese Fabulous pairing with pasta, grilled meats, tomato-based dishes, and aged cheeses.	Tuscany	75
TONNO, Shiraz Tastes good with grilled steak, lamb, roasted meats, barbecue and hard cheeses.	Sicily	70
LE DUE TORRI, Merlot Pairs beautifully with grilled meats, roasted lamb, pasta, mushrooms and soft cheeses.	Veneto	65
FRESCOBALDI RÈMOLE ROSSO, Sangiovese Pairs beautifully with pasta, pizza, grilled meats, and roasted vegetables, cheeses.	Tuscany	60

GERMAN RED

BALTHASAR RESS TROCKEN, Pinot Noir Excellent choice for roasted poultry, salmon, mushroom dishes, and soft cheeses.	Pfalz	65

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SPANISH RED

FRANCK MASSARD EL MAGO TINTO, Cariñena, Garnacha — Catalunya — **70**
Wonderful taste with grilled meats, tapas, roasted vegetables, and aged cheeses.

AUSTRIAN RED

SEPP MOSER SEPP, Zweigelt — Weinland — **65**
Great companion with roasted meats, charcuterie, mushroom dishes, and soft cheeses.

SOUTH AFRICAN RED

WATERKLOOF CIRCUMSTANCE, Shiraz — Stellenbosch — **95**
Pairs well with Grilled red meats, barbecue, roasted vegetables, hearty stews.

REYNEKE, Shiraz - Cabernet Sauvignon — Stellenbosch — **75**
Amazing paired with grilled meats, stews, roasted vegetables, and aged cheeses.

FAIRVIEW LA CAPRA CHENIN, Merlot — Paarl — **70**
Pairs well with roasted chicken, grilled meats, pasta, and soft cheeses.

NEW ZEALAND RED

CLOUDY BAY, Pinot Noir — Marlborough — **150**
Pairs well with roasted poultry, salmon, mushroom dishes, soft cheeses and light meats.

RICHMOND PLAINS, Pinot Noir — Nelson — **95**
Pairs beautifully with duck, lamb, mushroom dishes, roasted chicken and soft cheeses.

CRAGGY RANGE TE KAHU GIMBLETT, Merlot - Cab Franc — Hawke's Bay — **80**
Pairs beautifully with lamb, beef, roasted meats, mushroom dishes, and aged cheeses.

BRANCOTT ESTATE, Pinot Noir — Marlborough — **65**
Pairs well with roasted poultry, salmon, mushroom dishes, and soft cheeses.

RONGOPAI, Cabernet Sauvignon, Merlot — Hawke's Bay — **55**
Tastes good with grilled beef, lamb, roasted meats, barbecue and hard cheeses.

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AUSTRALIAN RED

PENFOLDS ST. HENRI, Shiraz — South Australia — **450**
Tastes good with grilled steak, lamb, roasted meats, hearty stews and barbecue.

LEEUWIN ESTATE ART, Cabernet Sauvignon — Margaret River — **180**
Grilled red meats, roasted vegetables, hearty stews, aged cheeses.

LEEUWIN ESTATE ART, Cabernet Sauvignon — Margaret River — **180**
Tastes good with grilled beef, lamb, roasted meats, barbecue and hard cheeses.

WYNNS, Shiraz — Coonawarra — **110**
An excellent choice with barbecue, roasted steak, lamb and hearty stews.

TORBRECK WOODCUTTERS, Shiraz — Barossa Valley — **90**
Pairs beautifully with grilled steak, lamb, barbecue, and roasted meats, aged cheeses.

HEWITSON UNGRAFTED, Grenache — Barossa Valley — **80**
Pairs well with roasted meats, grilled vegetables, charcuterie, and soft cheeses.

YALUMBA ORGANIC, Shiraz — Barossa Valley — **70**
A pure delight with grilled red meats, barbecue, hearty stews, and strong cheeses.

WOLF BLASS YELLOW LABEL, Shiraz — Barossa Valley — **65**
Pairs beautifully with grilled steak, lamb, barbecue, and roasted vegetables, hard cheeses.

LIMESTONE COAST, Cabernet Sauvignon — Coonawarra — **55**
Tastes good with grilled steak, lamb, roasted meats, barbecue and aged cheeses.

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USA RED

GOLDENEYE ANDERSON VALLEY, Pinot Noir Pairs beautifully with duck, salmon, mushroom dishes, roasted chicken, soft cheeses.	California	**350**
DECOY, Zinfandel Tastes good with grilled barbecue, roasted meats, spicy dishes and hard cheeses.	California	**95**
CHATEAU SOUVERAIN, Merlot Pairs well with roasted meat, grilled poultry, pasta, and soft cheeses.	California	**65**
COPPER RIDGE, Cabernet Sauvignon Ideal alongside grilled steak, barbecue ribs and roasted meats and aged cheeses.	California	**55**

ARGENTINIAN RED

TERRAZAS DE LOS ANDES, Malbec Pairs well with grilled meats, barbecue, roasted vegetables, hard cheeses, stews.	Mendoza	**120**
ZUCCARDI SERIE A, Malbec A poesy with grilled meats, barbecue, roasted vegetables, and hard cheeses.	Mendoza	**95**
ALAMOS, Cabernet Sauvignon Pairs beautifully with grilled beef, lamb, roasted meats, barbecue, and hard cheeses.	Mendoza	**85**
KAIKEN ESTATE, Malbec Tastes good with grilled steak, lamb, roasted meats, barbecue and hard cheeses.	Mendoza	**80**
KAIKEN ESTATE, Cabernet Sauvignon Recommended with grilled red meats, roasted vegetables, stews, and aged cheeses.	Mendoza	**70**
TORO CENTENARIO, Malbec Pairs beautifully with grilled steak, lamb, barbecue, roasted meats, and hard cheeses.	Mendoza	**65**

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CHILIAN RED

TERRUNYO, Carmenère — Rapel Valley — **150**
Pairs well with Roasted meats, grilled vegetables, tapas, hard cheeses, hearty stews.

SANTA RITA MEDALLA REAL GOLD, Cabernet Sauvignon — Maipo Valley — **80**
Wonderful with with grilled red meats, roasted vegetables, hearty stews, and cheeses.

MONTES LIMITED SELECTION, Pinot Noir — Casablanca Valley — **70**
Pairs beautifully with duck, roasted chicken, mushrooms, grilled salmon and soft cheeses.

SANTA RITA 120 RESERVA ESPECIAL, Cabernet Sauvignon — Maipo Valley — **65**
Pairs beautifully with grilled steak, lamb, roasted meats, Barbecue and hard cheeses.

RED WINE – Rest of the world

MASSAYA LE COLOMBIER ROUGE — Bekaa Valley, LB — **80**
Pairs well with grilled meats, roasted lamb, mezze, and aged cheeses.

CHÂTEAU CHANGYU MOSER XV, Cabernet Sauvignon — Ningxia, CH — **70**
Pairs beautifully with roasted red meats, lamb, grilled steak, and hard cheeses.

NOTIOS BY GAIA RED, Agiorgitiko — Nemea, GR — **55**
Great taste with grilled meats, roasted vegetables, pasta, and aged cheeses.

MONSOON VALLEY BLENDED RED — Chao Praya Delta, TH — **60**
Pairs beautifully with grilled meats, roasted chicken, barbecue, Pasta and soft cheeses.

NIEPOORT DÃO RÓTULO TINTO, Tourigna Nacional — Dão, PT — **65**
Tastes good with grilled lamb, roasted meats, beef, hearty stews and cheeses.

"Red wine tells the story of the vine, the soil, and the passion behind the craft."

All the prices are US Dollars and subject to service charge and government taxes

MEYYAFUSHI
maldives

ROSE WINE – 750ml

OTT CHÂTEAU ROMASSAN ROSÉ Pairs well with grilled seafood, light salads, roasted vegetables, mezze, soft cheeses.	Bandol, FR	160
CHATEAU D'ESCLANS ROCK ANGEL Pairs well with grilled seafood, light pasta, salads, sushi, and soft cheeses.	Provence, FR	120
SAND POINT ROSÉ, Sangiovese Pairs well with light pasta, grilled vegetables, seafood, fresh salads, soft cheeses.	California, US	80
EMILIANA ADOBE ROSÉ, Shiraz An excellent choice with grilled seafood, salads, light pastas and fresh fruits.	Colchagua Valley, CL	75
GAIA 4-6H AGIORGITIKO ROSÉ Pairs beautifully with grilled seafood, salads, light pastas, and fresh fruits.	Nemea, GR	70
FORBIDDEN VINES PINOT NOIR ROSÉ, Pinot Noir Pairs beautifully with seafood, salads, grilled prawns,light pastas and fresh fruits.	Marlborough, NZ	65
MOUNT ROZIER FROG CHORUS ROSÉ, Pinotage Pairs beautifully with seafood, salads, grilled fish, charcuterie and fresh cheeses.	Western Cape, SA	60
FINCA LA COLONIA ROSADO, Cabernet Sauvignon-Merlot Excellent choice with grilled seafood, fresh salads, tapas, roasted vegetables, soft cheeses.	Mendoza, AR	55

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SWEET WINE

KRACHER CUVEE BEERENAUSLESE 375ML — Burgenland, AT — **95**
Tastes good with foie gras, blue cheeses, fruit tarts, honey desserts.

CHÂTEAU PAJZOS LADIVA – 500ml — Tokaj, HU — **70**
An excellent choice with foie gras, creamy desserts, fruit tarts, and soft cheeses.

FONTANAFREDDA MOSCATO D'ASTI — Piemonte,IT — **65**
Excellent choice for light desserts, fruit tarts, fresh berries, soft cheeses, sweet pastries

FORTIFIED WINES

SHERRY - TIO PEPE FINO, Palomino — Jerez, ES — **80**
Tastes good with tapas, olives, almonds, seafood, light appetizers.

MARSALA - PELLEGRINO GARIBALDI DOLCE N.V. — Sicily, IT — **75**
Goes well with desserts, custards, tarts, chocolate, and soft cheeses.

PORT - WARRE'S HERITAGE RUBY — Douro Valley, PT — **70**
Pairs beautifully with chocolate desserts, berry tarts, and blue cheeses, nuts, figs.

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NON-ALCOHOLIC

Sparkling 0%

FAMILIA TORRES NATUREO DE-ALCOHOLISED SPARKLING — Catalunya, ES — **60**
Pairs well with fresh salads, light seafood,
fruit platters, appetizers, and soft cheeses.

ISABELLA SPAGNOLO BELLA REGULAR SPARKLING — Veneto, IT — **55**
Tastes good with seafood, oysters, fresh salads, light pastas
and soft cheeses.

PIERRE CHAVIN ROSÉ SPARKLING — Languedoc, FR — **50**
Pairs well with appetizers, seafood, light pasta,
fresh berries, and soft cheeses.

White Wine 0%

FAMILIA TORRES NATUREO, Muscat — Catalunya, SP — **55**
Pairs well with fresh fruit, light desserts, soft cheeses,
pastries, and fruit tarts.

ISABELLA SPAGNOLO BELLA CLASSY WHITE STILL — Veneto, IT — **50**
An excellent choice with grilled fish, salads, light pastas, white meats.

Red Wine 0%

FAMILIA TORRES NATUREO, Garnacha – Syrah — Catalunya, SP — **55**
Pairs well with grilled vegetables, roasted meats, tapas,
pasta, and aged cheeses.

ISABELLA SPAGNOLO BELLA CLASSY RED STILL — Veneto, IT — **50**
Tastes good with roasted chicken, pork, duck, grilled vegetables
and soft cheeses.

Rose Wine 0%

FAMILIA TORRES NATUREO, Syrah-Cabernet Sauvignon — Catalunya, Spain — **55**
Pairs well with grilled seafood, tapas, fresh salads,
roasted vegetables, and soft cheese.

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