

Wine Menu

Taste Your way Through the World

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.

New 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 with that hand-picked selection.

“DISCOVER: JOURNEY FOR THE LOVE OF WINE”

We carefully selected 150 labels from 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 the growth of health and environmental consciousness, organic wines have gained its position in the industry. It 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 utilizing 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 promote 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 Yeast 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 harbor, and then began 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

- 289 PROSECCO LA MONTELLIANA EXTRA DRY DI TREVISO DOC, ITALY
Glera
Velvety taste with hints of apple, peach, lemon and fresh
- 1021 PROSECCO NINO FRANCO 'RUSTICO' DOCG, DI VALDOBBIADENE ITALY
Glera
Peach, white howlers, zesty
- 305 CHAMPAGNE, IRROY EXTRA BRUT, FRANCE
Chardonnay, Pinot Meunier, Pinot Noir
perfect aperitif style Champagne with crisp white peach and ripe pear notes.
- 295 CHAMPAGNE TAITTINGER PRESTIGE "ROSÉ" FRANCE
Pinot Noir, Chardonnay, Pinot Meunier
Red berries, crisp and fresh. Delicious with charcuterie and Asian cuisine

ROSÉ WINE

- 297 CANTINA DI SOAVE 'LE POESIE' PINOT GRIGIO BLUSH DELLE VENETO DOC, ITALY
Pinot Grigio
Rich, fruity fragrances make it a wonderful choice for a wide range of dishes
- 1204 ROSEHAVEN ROSE, CALIFORNIA USA
Grenache, Barbera, Tempranillo, Zinfandel
Floral with hints of berries
- 1203 SOLEILLADES ROSÉ AOP COTEAUX D'AIX-EN-PROVENCE, PROVENCE, FRANCE
Cinsault, Grenache, Syrah
Watermelon, citrus, and raspberry

DESSERT WINE

- 1212 VERSUS PENGVINE 'SWEET SENSATION' WHITE, SOUTH AFRICA 150ml
Chenin Blanc
Tropical mango, pineapple, and jasmine
- 1191 CLOS L'ABEILLEY SAUTERNES, FRANCE, 75ML
Sauvignon Blanc, Semillon
Flower blossom, stone fruit

WHITE WINE BY THE GLASS

- 1202 LE DUE TORRI, FRIULI GRAVE, ITALY
Chardonnay
Fresh peach aromas with citrus.
- 291 KLEINE ZALZE 'CELLAR SELECTION' BUSH VINE, SOUTH AFRICA
Chenin Blanc
Aromas of tropical fruit, apple, citrus blossom, and peach
- 1201 ARTHUR METZ VIN D'ALSACE 'SUSHI', ALSACE, FRANCE
Pinot Gris, Gewurztraminer, Muscat, Riesling
Green apples, citrus, and soft, floral notes
- 296 LA BAUME 'SAINT PAUL', FRANCE
Chardonnay
Citrus, stone fruit
- 1199 E. GUIGAL CÔTES DU RHONE BLANC, RHONE, FRANCE
Viognier, Roussanne, Grenache Blanc
Apricot, acacia, and white peach
- 1198 WEINHAUS RESS RHEINGAU RIESLING TROCKEN, RHEINGAU, GERMANY
Riesling
Honeyed tangerine, green apple skin and grassy earthiness
- 1306 ARGOLAS 'COSTAMOLINO' VERMENTINO DI SAGDEGNA, ITALY
Vermentino
Aromas of pine and mint coupled with ripe stone fruit and sweet citrus.
- 1091 STONEBURN, MARLBOROUGH, NEW ZEALAND
Sauvignon Blanc
Tropical fruits, herbaceous
- 1197 CANTINA ZACCAGNINI 'TRALCETTO' IGT, TERRE DI CHIETI, ITALY
Pinot Grigio
Lemon, apple, pear
- 292 YALUMBA Y SERIES UNWOODED, AUSTRALIA
Chardonnay
Citrus flavors such as lemons and limes to peach and tropical fruit.
- 1305 TENUTA LE CALCINAIE VERNACCIA DI SAN GIMIGNANO DOC, ITALY
Vernaccia
Floral, soft fruity. Delicious with salads and fresh light starters

RED WINE BY THE GLASS

- 1195 KLEINE ZALZE 'CELLAR SELECTION', STELLENBOSCH, SOUTH AFRICA
Pinotage
Ripe, red fruit with horal notes
- 294 LA BAUME SAINT PAUL RESERVE, FRANCE
Cabernet Sauvignon
Blackcurrant, pencil shavings, cigar box. Perfect with steak
- 1211 CRUDO TERRE SICILIANE IGT, ITALY
Nero d'Avola, Cabernet Sauvignon
Organic, Blackcurrant, cherry, plum and liquor ice
- 1151 STONEBURN, MARLBOROUGH NEW ZEALAND
Pinot Noir
Cherry, dark berry. Best served duck or wild game meat
- 293 YALUMBA 'Y SERIES', AUSTRALIA
Shiraz-viognier
Exotic aromas of Turkish delight, cherries, and hints of white pepper
- 1181 TENUTA LE CALCINAIE CHIANTI DEI COLLI SENESI DOCG, ITALY
Sangiovese, Canaiolo Nero
Rich, ripe fruit, fresh. Perfect with lamb
- 1209 CATENA ZAPATA "CATENA" APPELATION VISTA FLORES MALBEC,
MENDOZA , ARGENTINA
Malbec
Red fruit, violet and mocha
- 1307 MARCHESI DI BAROLO 'SBIROLO' LANGHE, ITALY
Nebbiolo
Red fruit notes, mostly strawberry

WINE BY THE BOTTLE

CHAMPAGNE

- 101 CHAMPAGNE, IRROY EXTRA BRUT, FRANCE, NV
Chardonnay, Pinot Meunier, Pinot Noir
perfect aperitif style Champagne with crisp white peach and ripe pear notes
- 100 TAITTINGER BRUT RESERVE, FRANCE
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
- 275 TAITTINGER PRELUDE GRANDS CRUS, CHAMPAGNE, FRANCE, NV
Chardonnay, Pinot Noir
Creamy, fresh citrus, tangy orange, and lemon zest
- 125 LOUIS ROEDERER, BRUT PREMIERE, NV, REIMS, FRANCE
Pinot Noir, Chardonnay, Pinot Meunier
Fresh Fruit, Hawthorne. Perfect with canapes
- 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, 2012/2014
Pinot Noir, Chardonnay
Citrus, spices, fresh wood. Excellent with oysters
- 216 COMTES DE CHAMPAGNE BLANC DE BLANCS, 2006/2007
Chardonnay
Tangerine, pastry, grapefruit. Perfect as an aperitif
- 218 KRUG GRANDE CUVÉE 2009
Pinot Noir, Chardonnay, Pinot Meunier
Toast, nut, coffee. Excellent with Foie Gras
- 217 DOM PÉRIGNON, 2008
Pinot Noir, Chardonnay
Toast, brioche, creamy citrus. Delicious with truffles and mushroom dishes
- 220 KRUG VINTAGE, 1996
Pinot Noir, Chardonnay, Pinot Meunier
Whole-grain toast, coconut, dried citrus. Delicious with Seafood
- 219 LOUIS ROEDERER, "CRISTAL" BRUT, REIMS, 2009
Pinot Noir, Chardonnay
Patisserie, pear, apple fruit. Pair with light starters

WINE BY THE BOTTLE

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, 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, 2004/2005/2006
Pinot Noir, Chardonnay
Biscotti, anise, ginger. Serve with nuts, rich dishes.
- 223 LOUIS ROEDERER, 'CRISTAL ROSÉ', REIMS, 2009/2012
Pinot Noir, Chardonnay
Golden fruit, pineapple, citrus. Serve with salad or canapes.

SPARKLING WINE

- 298 LA MONTELLIANA EXTRA DRY PROSECCO DI TREVISO DOC, ITALY
Glera
Velvety taste with hints of apple, peach, lemon and fresh
- 128 COL'DE SALICI ROSE DI VALDOBBIADENE BRUT PROSECCO NV, ITALY
Glera
Pear, red cherry, delicate. Excellent served with seafood or soups.
- 102 NINO FRANCO PROSECCO DI VALDOBBIADENE DOCG 'RUSTICO', ITALY
Glera
Peach, white howlers, zesty. Serve as Aperitif or with starters.
- 127 COL'DE SALICI PROSECCO DI VALDOBBIADENE EXTRA DRY, ITALY
Glera
Green apple, horal, delicate. Pair to fruit palmer's sorbet
- 273 BELLAVISTA BRUT 'ALMA', FRANCIACORTA DOCG, ITALY, NV
Chardonnay, Pinot Noir
Citrus blossom, wildflower, almond, subtle ginger tones

WINE BY THE BOTTLE

FRENCH WHITE

- 105 LA BAUME 'SAINT PAUL' VIOGNIER, 2020
Viognier
Peach, horal, spicy. Pairs well with Asian cuisine
- 259 ARTHUR METZ VIN D'ALSACE 'SUSHI', ALSACE, RIESLING, 2017
Pinot Gris, Gewurztraminer, Muscat, Riesling
Green Apples, citrus, and soft, horal notes
- 141 DOMAINE LA MORINIÈRE, MUSCADET SÈVRE, 2016/2017
Melon de Bourgogne
Liquor ice, figs, citrus. Wonderful accompaniment to oysters and shellfish
- 146 CHAPOUTIER CÔTES DU RHÔNE BLANC 'BELLERUCHE' 2020
Grenache Blanc, Roussanne, Viognier, ClaireMe, Bourboulenc
Yellow apple, white peach. Excellent with risotto and creamy pastas
- 132 LA CHABLISIENNE PETIT CHABLIS 'PAS SI PETIT', 2021
Chardonnay
Honeysuckle, orange, lime. Delicious with shellfish, veal, and pork
- 131 LA BAUME 'SAINT PAUL', 2020/2021
Chardonnay
Citrus, stone fruits. Pair with creamy pasta
- 129 GUSTAVE LORENTZ RESERVE, 2020/2021
Riesling
Honeysuckle, peach, dry. with Excellent aromatic, spicy food
- 147 CHÂTEAU L'ERMITAGE "TRADITION", 2013/2018
Grenache Blanc, Roussanne
White fruits, horal, rich. Delicious with salmon, meaty fish, and bouillabaisse
- 138 VINCENT GIRARDIN BOURGOGNE CUVÉE SAINT VINCENT BLANC, 2016
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, 2018/2019
Sauvignon Blanc, Semillon
Mineral with notes of white peach and bee's wax

WINE BY THE BOTTLE

FRENCH WHITE

- 130 **GUSTAVE LORENTZ RESERVE, 2016**
Gewurztraminer
Roses, apricots, tropical. Perfect with smoked salmon and other Asian cuisines
- 143 **POUILLY-FUMÉ 'CORTY ARTISAN SILEX', 2020**
Sauvignon Blanc
Delicate, light, white fruits. Excellent with sushi, sashimi, and lightly grilled fish
- 134 **DOMAINE DU COLOMBIER CHABLIS PREMIER CRU VAUCOUPIN, 2019**
Chardonnay
Peaches, creamy, rich. Perfect with smoked salmon or oysters
- 136 **BOUZERON ALIGOTÉ, DOMAINE DE VILLAINÉ, CÔTE CHALONNAISE, 2013**
Aligoté
Anjou pear, green apple mineral. Spectacular with creamy pastas and white fish
- 144 **DOMAINE VACHERON SANCERRE, 2017/2020**
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, 2013/2015**
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

WINE BY THE BOTTLE

ITALIAN WHITE

- 260 **LE DUE TORRI, FRIULI GRAVE, ITALY**
Chardonnay
Fresh peach aromas with citrus.
- 255 **CANTINA ZACCAGNINI 'TRALCETTO' IGT, TERRE DI CHIETI, 2021**
Pinot Grigio
Lemon, apple, pear
- 306 **ARGIOLAS 'COSTAMOLINO' VERMENTINO DI SAGDEGNA**
Vermentino
Aromas of pine and mint coupled with ripe stone fruit and sweet citrus
- 149 **LE TENUTA CALCINAIE VERNACCIA DI SAN GIMIGNANO DOC, 2020/2021**
Vernaccia
Floral, soft, fruity. Delicious with salads and fresh, light
- 150 **IS ARGIOLAS, SARDEGNA DOC, 2021**
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, 2018**
Cortese
Stone fruit, intense. Perfect with a seafood platter, or traditional pastas

AUSTRALIAN WHITE

- 301 **YALUMBA Y SERIES UNWOODED**
Chardonnay
Citrus haves such as lemons and limes to peach and tropical fruits
- 153 **KOONUNGA HILL, PENFOLDS, 2020/2021**
Chardonnay
Honeydew melon, white peach, lime. Excellent with grilled fish and shellfish
- 155 **STONEFISH, 2020**
Sauvignon Blanc
Tropical fruit, pear, citrus, Pairs well with white fish selection
- 156 **PETER LEHMANN, EDEN VALLEY, 2016/2021**
Riesling
Apple, lime blossom. Delicious with spicy Asian dishes and sushi

WINE BY THE BOTTLE

SOUTH AFRICAN WHITE

- 300 KLEINE ZALZE 'CELLAR SELECTION' BUSH VINE
Chenin Blanc
Aromas of tropical fruit, apple, citrus blossom, and peach
- 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, 2020
Riesling
Honeyed tangerine, green apple skin and grassy earthiness
- 109 STONEBURN, MARLBOROUGH, NEW ZEALAND, 2022
Sauvignon Blanc
Tropical fruits, herbaceous

ROSÉ WINE

- 262 ROSEHAVEN ROSE, CALIFORNIA USA, 2020
Grenache, Barbera, Tempranillo, Zinfandel
Floral with hints of berries
- 304 CANTINA DI SOAVE 'LE POESIE' PINOT GRIGIO BLUSH DELLE VENETO DOC, ITALY, 2020/2021
Pinot Grigio
Rich, fruity fragrances make it a wonderful choice for a wide range of dishes
- 261 SOLEILLADES ROSÉ AOP COTEAUX D'AIX-EN-PROVENCE, PROVENCE, FRANCE
Cinsaut, Grenache, Syrah
Watermelon, citrus, and raspberry
- 280 MORGENHOF ESTATE FANTAIL ROSÉ, STELLENBOSCH, SOUTH AFRICA, 2019
Pinotage
Salmon pink color, strawberry, raspberry, luscious finish
- 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
- 282 CA DEI FRATI 'ROSA DEI FRATI' RIVIERA DEL GARDA BRESCIANO DOC, ITALY, 2018
Groppello, Marzemino, Sangiovese, Barbera
Hawthorn hours, green apple, white almond, and wild cherry
- 283 CHÂTEAU D'ESCLANS WHISPERING ANGEL ROSÉ, FRANCE, 2021
Grenache, Rolle
Red currents, pears, and violet notes. Excellent with Mediterranean

WINE BY THE BOTTLE

FRENCH RED

- 263 **ALEXIS LICHINE 1er CUVÉE EXCEPTIONNELLE**
Merlot, Cabernet Sauvignon, Cabernet Franc
Black fruit, spicy notes, and a velvety finish
- 303 **LA BAUME 'SAINT PAUL', 2020**
Cabernet Sauvignon
Blackcurrant, pencil shavings, cigar box. Enjoyed best with a juicy steak of your choice
- 177 **LA BAUME, 2020**
Merlot
Plum, red berry, cherry flavors. Excellent with meaty pasta or red meat
- 179 **CHÂTEAU L'ERMITE DAUZAN, 2020**
Grenache, Mourvedre, Syrah
Red berries, cherries, spice. Enjoyed best with Asian food or hearty stews
- 163 **LA PETIT LUNE ROUGE, BORDEAUX AOC, 2018**
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 2016/2018**
Pinot Noir
Rich, spicy, earthy. Delicious with duck, pork, or meaty fish
- 181 **GIGONDAS "CUVÉE SFX", 2014**
Grenache, Syrah, Mourvedre
Cherries, spices, red fruit. Excellent when paired with pasta, red meat, or roast chicken
- 268 **CLARENDELLE ROUGE, BORDEAUX, 2015**
Merlot, Cabernet Sauvignon, Cabernet Franc
Blackcurrant, liquor ice 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", 2015/2018**
Syrah
Violet, liquor ice, turmeric. Perfect with mild curries or Asian food

WINE BY THE BOTTLE

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, fruit cake. A perfect wine to serve with Wagyu steak or fillet
- 169 **POMMARD LES VIEILLES VIGNES, 2013/2014**
Pinot Noir
Red cherry, red fruits, spice. Pairs well with salmon, tuna, and veal
- 284 **DOMAINE FAIVELEY LES DAMODES, NUITS-SAINT-GEORGES PREMIER CRU, 2012/2017**
Pinot Noir
Sweet spices, ripe cherries, great concentration
- 184 **CHÂTEAUNEUF DU PAPE "VIEILLES VIGNES", 2009**
Grenach, Syrah, Mourvedre
Black fruit, liquor ice, 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 meats
- 172 **NUITS ST. GEORGES CÔTE DE NUITS 1ER CRU DOMAINE, 2008**
Pinot Noir
Blackcurrant, preserved fruit, liquor ice. Perfect with Foie Gras or steak tartare
- 170 **NUITS ST. GEORGES CÔTE DE NUITS DOMAINE DES PERDRIX, 2011**
Pinot Noir
Candied fruits, rose petals, plum. Excellent pairing with duck and light meat like veal
- 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

WINE BY THE BOTTLE

ITALIAN RED

- 269 **CRUDO TERRE SICILIANE IGT, 2020**
Nero d'Avola, Cabernet Sauvignon
Blackcurrant, cherry, plum and liquor ice
- 186 **TENUTA LE CALCINAIE CHIANTI DEI COLLI SENESI DOCG, 2019**
Sangiovese, Canaiolo Nero
Rich, ripe fruit, fresh. Perfect with lamb
- 266 **RICASOLI BROLIO CHIANTI CLASSICO DOCG, 2017**
Sangiovese, Merlot, Cabernet Sauvignon
Wild red fruit, black cherry, spicy and balsamic note
- 307 **MARCHESI DI BAROLO 'SBIROLO' LANGHE**
Nebbiolo
Strong red fruit notes, mostly strawberry
- 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
- 189 **MARCHESE LEOPOLDO DOC, 2014/2014**
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
- 241 **MARCHESI ANTINORI TIGNANELLO TOSCANA IGT, 2015/2016**
Sangiovese, Cabernet Sauvignon, Cabernet Franc
Red fruit, raspberries, liquor ice. Great with steak and roast red meat
- 193 **IL PARADISO DI MANFREDI BRUNELLO DI MONTALCINO DOCG, 2009**
Sangiovese
Dark cherry, ripe black fruit. Best served with rich and savory meat dishes

WINE BY THE BOTTLE

AUSTRALIAN RED

- 195 RAWSON RETREAT, 2017/2018
Merlot
Red berries, black berries. Best matched with tomato-based pastas
- 302 YALUMBA 'Y SERIES'
Shiraz-viognier
Exotic aromas of Turkish delight, cherries, and hints of white pepper
- 265 STONEFISH, 2018/2020
Shiraz
Ripe red berries, spice, and oak
- 198 PETER LEHMANN, BAROSSA VALLEY, 2019
Shiraz
Blueberry, plum, chocolate favors. Great with game meat, stews, or steak
- 199 PETER LEHMANN, 2013
Cabernet Sauvignon, Smooth, plum, cassis. Excellent with lamb
- 197 CHATEAU TANUNDA 'GRAND BAROSSA', 2019
Shiraz
Blackberry, plum, black pepper. Pairs well with your choice of beef

SOUTH AFRICAN RED

- 287 LA CAPRA BY FAIRVIEW, COASTAL REGION, 2019/2020
Merlot
Violets, redcurrant, plums with a smooth rounded texture
- 154 KLEINE ZALZE 'CELLAR SELECTION', STELLENBOSCH, 2017/2019
Pinotage
Ripe, red fruit with horal notes. Delicious with game meat or steak
- 203 DIEMERSFONTEIN, 2015/2016/2017
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' 2018
Cabernet Sauvignon, Merlot, Cabernet Franc
Blackcurrant, tobacco leaf, dried herbs. Delicious with game meat and steak
- 206 REYNEKE RESERVE, STELLENBOSCH, 2013/2018/2015
Syrah
Violets, white pepper, and aniseed. Perfect with Mediterranean foods

WINE BY THE BOTTLE

REST OF THE WORLD RED

- 115 **STONEBURN, MARLBOROUGH NEW ZEALAND**
Pinot Noir
Black cherry, dark berry. Best served with 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 **VERSUS PENGVINE 'SWEET SENSATION' WHITE, SOUTH AFRICA**
Chenin Blanc
Tropical mango, pineapple, and jasmine
- 119 **CLOS L'ABEILLEY SAUTERNES, FRANCE 2018/2019, 375ML**
Sauvignon Blanc, Semillon
Concentrated aromas and flavors of dried apricots, ripe oranges, and honey

EXCLUSIVE CELLAR

FRENCH WHITE

- 225 CORTON CHARLEMAGNE GRAND CRU, 2012
Chardonnay
Lemon, lime, grapefruit. Excellent with creamy foods
- 226 BATARD MONTRACHET GRAND CRU, 201
Chardonnay
Almonds, ripe apples, white showers. It is a perfect match with foie grass and shellfish

FRENCH RED

- 228 CHATEAU LYNCH BAGES, PAUILLAC GRAND CRU, 2011
Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot
Plum, currant, and blackberry character
- 235 CHAMBERTIN CLOS DE BEZE, LACHAUX PASCAL, 2008
Pinot Noir
Cherry, raspberry, spice flavors. Serve with duck or pork
- 240 CHATEAU PAPE CLEMENT, PESSAC-LEOGNAN GRAND CRU, 2008
Cabernet Sauvignon, Merlot
Black cherries, pencil shavings, smoke. Excellent with barbecue or grilled meat
- 288 DOMAINE FAIVELEY LATRICIERES-CHAMBERTIN GRAND CRU, COTE DE NUITS, 2014
Pinot Noir
Hints of smoke, black cherries, wet forest floor, roasted turkey and a touch of spice
- 238 GEVERY CHAMBERTIN, PERROT MINOT, 2011
Pinot Noir
Blackberry, blueberry, violet. Excellent with meaty fish or pork
- 239 VOSNE ROMANEE, PERROT MINOT, 2012
Pinot Noir
Blackberry, liquor ice, violet. Serve with lean steak 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
- 224 CLOS DE VOUGEOT GRAND CRU, 2012
Pinot Noir
Violets, sweet aromatic spices. Serve with duck or veal

EXCLUSIVE CELLAR

FRENCH RED

- 230 CHATEAU MARGAUX, GRAND VIN, PREMIER GRAND CRU CLASSE, 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 hoo, 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

ITALIAN RED (SUPER TUSCAN)

- 243 BRUNELLO DI MONTALCINO DOCG 'RENNINA',GAJA, 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 TUSCANY 2019, 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 TUSCANY 2008, 1500 ml
Cabernet Sauvignon, Cabernet Franc
Truffles, milk chocolate, blackberries. Excellent with venison and steak dishes

DESSERT WINE

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