

HOUSE WINES

Bottle / Glass

RED

CHILE:	Anakena Cabernet Sauvignon	1350	300
AUSTRALIA:	Lindemans Shiraz/Cabernet Henry's Sons	1250	280
ITALY:	San Marzano Primitivo di Puglia IGP	1100	250

WHITE

AUSTRALIA:	Lindeman Premier Selection Chardonnay	1350	300
ITALY:	La Piuma Trebbiano D'Abruzzo DOC	1250	280
CHILE:	Sol Del Chile Sauvignon Blanc	1100	250

ROSE'

FRANCE:	Les Pins D'Aubane Cinsault Blend	1000	210
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APERITIF SPARKLING WINE

[Villa Sandi](#) Prosecco Spumante Aromatico Brut 375 ml - 2 Glasses 900

Dry, fresh and zesty with an aromatic and fruity after taste.

Lovely perfect aperitif, recognized internationally as a great start for excellence.

The bottle size and the appropriate quantity of Prosecco are the best solution for 2 fantastic tropical fruity cocktails or to accompany you gently into a pleasant conversation with your partner in moments of relax.

All Prices are Subject to 10% Service Charge & 7% Govt VAT

RED WINES

		Bottle
Lindemans	Henry's Sons Shiraz / Cabernet	1250
<p>Rich, ruby plum with crimson edges. The nose shows aromas of plum flowers and wild blackcurrant. The palate displays red berry, plum and blackcurrant fruit flavors complimented by soft spiced, vanilla oak with a natural acidity and lengthy finish. Goes well with all raw meats or spicy salads starters, red curry or tomato pasta dishes and tasty grilled seafood or red meats, pizzas meaty or salty toppings.</p>		
Penfolds	Bin 2 – Shiraz / Mataro	2200
<p>A medium bodied, firm and well-structured Bin 2. Primary flavors of stewed offer an impressive template for awaiting bottle development and potential complexities. Fine tannins and balanced acidity court a long, lingering finish. Clearly one of the better Bin 2 releases, that will easily support cellaring – improving/evolving with bottle maturation. Wild fruits and figs background taste, it goes well with all spicy seafood oriental salads or breads baked appetizers, all pastas dishes, main courses seasoned spice sauces and spicy coconut curry Thai preparations, pizzas cheesy or seafood toppings.</p>		
Penfolds	Koonunga Hill – Shiraz, Cabernet Sauvignon	1900
<p>A balanced wine with a continuum of flavor throughout. The Cabernet Sauvignon influence is more profound on the palate than the nose with chocolate and mocha flavors clasping raspberry and blackberry fruits. A rich sweet mid-palate and finish are firmed by ripe, prominent tannins. Goes well with crispy or spicy oriental and Italian appetizers, saucy pastas and all meats grilled or sautéed, pizzas classic or salty/spicy toppings.</p>		
Anakena	Cabernet Sauvignon	1350
<p>This Cabernet Sauvignon Reserve is rich, full bodied and bursting with fruit. A myriad of blackberry, vanilla and cassis flavors combine to create a powerful and expressive wine. French oak gives added finesse. . Goes well with all rich taste starters or Italian appetizers, tomato sauce pastas or meats main courses, oriental sweet and sour preparations, pizzas vegetarians or meats toppings.</p>		
Sol del Chile	Merlot	900
<p>Soft tannins and mouth filling berry flavors with a hint of pepper invites a second glass. Smooth and balanced with a fine sour / bitter background bouquet throughout. It's perfect with all crunchy or crispy starters, stir fried Thai dishes, classic pasta courses tomato creamy, grilled aromatic fishes or meats sautéed, pizzas meaty or salty toppings.</p>		
Gérard Bertrand	6ème Sens Rouge Shiraz	1250
<p>Deep red color with shiny tints. The nose is complex, both floral and fruity (black fruits). Smooth attack with a lot of fruits and spices. Very long aromatic persistence with very soft tannins and a lot of volume. Pleasure wine, very palatable and savory. Goes well with all breaded or crispy starters, raw meats or fish preparations, coconut Thai curries, tomato or vegetarian pasta sauces, sautéed meat dishes, pizzas classic or cold cut toppings.</p>		

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Vecchia Cantina Chianti DOCG 1550

Covered ruby red with good violet shades, immediate and direct with pronounced notes of red berry fruits. After ageing in durmast barrels it develops pleasant vanilla scents.

Good impact on the palate, it reveals a remarkable body and a very good balance among its components, with a pleasant tannic finish. Unique and unmistakable fragrance of wild flowers of the Tuscany hills.

Accompanies with pleasure all Italian dishes, especially breads or spicy starters, red or green Thai curries, grilled seafood in herbs sauces, tomato or seafood pastas, roast or grilled preparations, pizzas cheesy or spicy toppings.

La Gioiosa Cabernet Delle Venezie DOC 1650

Intense ruby red hints of small fruits of the forest, in particular raspberry, with a flowery sensation of violets and delicate pink pepper. It is dry, flavorsome, with an agreeable touch of tannin and blackcurrant

fruit flavors complimented by a lovely mountain flowers background taste.

Its body fruity flavor is persistent and the finish slightly herbaceous.

Goes well with all stir fried or baked appetizers, spice and sour Thai main courses, classic North Italian pasta sauces sweet/sour sautéed rice, shellfish spicy and sour dishes, grilled white meats, pizzas vegetarian or creamy toppings.

La Piuma Montepulciano D'Abruzzo DOC 1250

Great, body and noble structure. Very harmonious with a huge mass of velvety tannins. The intriguing fruity and spicy notes lead to a lingering aftertaste of ripe fruit and dark chocolate.

Classic background hints flavor taste, accompanies the sensation of the fragrant flowers of the field of the green hills of Abruzzo.

Goes well with all bread crumbs, grilled or salads antipasti, sweet and sour or coconut Thai curries, creamy or seafood pastas, sautéed spicy seafood main courses, all meats Thai style preparations, , pizzas spicy or salty toppings.

San Marzano Santoro Primitivo di Puglia IGP 1100

Ruby red color enriched with violet reflections; generous bouquet, which recalls ripe cherries and plums, with pleasant notes of cocoa and vanilla. This wine has a velvety texture, softened by the warmth

of the Primitivo grapes; the finish offers notes of persistent sweetness of the South Italy grapes.

Perfect accompanies savory and spicy salads starters, tomato pastas and curries first courses, meats or seafood with rich sauces, hard cheeses seasoned, pizzas seafood or cheesy toppings.

Ivam Nero D'Avola Tralci IGT 1300

Unique deep full body red color, fantastic malty sweet/ sour hints, diffuses into the bottle an intense aroma of mature fruits. It has a harmonious flavor with a touch of aromatic Sicilian wild herbs and island fields flowers.

The strong sun of Sicily and marine air, transfuse in its grapes the perfect level of fructose and balanced level of acidity, which makes the Nero d'Avola incomparable tasty wine, from other regions in the world.,

Goes well with all raw, cold cuts or crunchy appetizers, pasta or rice aromatic sauces, grilled or stir fried spicy seafood, sautéed red meats in all style preparations.

Accompanies with pleasure pizzas spicy or salty toppings.

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WHITE WINES

Bottle

Lindemans	Premier Selection Chardonnay	1350
<p>Fresh ripe melon and peach fruit aromas fill the glass with a touch of cream and spice. The palate shows a panoply of peaches, melons and citrus fruits finishing with fresh, zesty acid. This is a full-flavored wine with a rich mid-palate which brings out the best of the fruit, supported by subtle creamy oak. Goes well with all cold cuts and cheesy appetizers, pastas or rice preparations and grilled or sautéed seafood, pizzas classic or cheesy topping.</p>		
Penfolds	Koonunga Hill Autumn Riesling	2220
<p>Light straw with a luminous green hue. An enticing array of rose petal floral aromatics, pear, frangipani and jasmine. The small addition of Traminer adds Turkish delight and spice notes. Racy acidity prompts lemon zest and pink grapefruit with riper guava notes. Talc-like acidity creates texture and length on the palate. Goes well with all creamy or spicy preparations, oriental or international seafood dishes. Accompanies with pleasure white meats and pasta gourmet, pizzas mix cheeses or meaty toppings.</p>		
Penfolds	Koonunga Hill Chardonnay	1800
<p>The palate is fresh and lively balancing creamy mouth-feel with lovely lemon/lime acidity. Melon, loquat, white peach and fig characters combine with the subtle use of oak to make a wine of great complexity finishes taught and clean. . Goes well with all cheeses, seafood or Thai fried, pastas creamy or rice shellfish preparations and grilled or sautéed spicy seafood, pizzas seafood or veggie toppings.</p>		
Sileni Estates	Cellar Selection Sauvignon Blanc	2100
<p>The Cellar Selection Sauvignon Blanc has ripe tropical and gooseberry fruit flavors with a zingy finish and impeccable balance. A great aperitif or seafood wine made for drinking young. Serve lightly chilled. Goes well with all shellfish sautéed dishes, Thai salads, lemons and sour preparations or spicy sauces, pizzas cheesy or seafood toppings.</p>		
Sol De Chile	Sauvignon Blanc	1100
<p>Grapes selected from choice Chardonnay and Sauvignon Blanc vineyards offer hints of pineapple and passion fruit flavors with balanced acidity. An absolute delight as a chilled poolside. Goes well as aperitif or paired with salads, sandwiches or burgers and Thai or Italian seafood dishes, pizzas spicy or salty toppings.</p>		
Gérard Bertrand	6ème Sens Blanc Chardonnay / Sauvignon Blanc	1300
<p>Pale yellow color with green tints. The nose is complex, both floral (laurel, acacia, box tree) and fruity (exotic and citrus fruits). Very aromatic mouth with a nice acidity level. Grades of fresh fruits and an unctuous final. Very enjoyable and easy wine thanks to aromatic freshness. Goes well with all fish preparations, white meats, cheese platters and crispy meats.</p>		

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La Piuma Trebbiano D'Abruzzo DOC 1300

Intense nose, with clear fruity traces of green apple and white peach, together with floral notes of citrus fruits. Enters the mouth fresh, with a pleasant acidity, straight background taste with a nice length. Goes well with creamy pasta, particularly with antipasti and bread crumb crispy, ideal as an aperitif or accompanies Thai or Italian seafood dishes, pizzas meaty or salty toppings.

Fattoria Le Pupille Poggio Argentato Toscana IGT Sauvignon/Traminer 1950

A dry, mineral white wine whose pleasantness combines the sun of the Maremma and the elegance of the great northern varieties. Talc-like acidity creates texture and length on the palate. The small addition of Traminer, gives a delight and spice final notes and impeccable balance. Goes well with all white meats and pasta gourmet, spicy international gourmet preparations, grilled or steamed seafood. Ideal as aperitif with crunchy starters, pizzas vegetarian or seafood toppings.

Danzante Pinot Grigio IGT 1650

Danzante Pinot Grigio boasts a luminous straw yellow with generous gold highlights. The bouquet is rich with aromas of tropical fruit such as papaya and pineapple, followed by delicate floral notes. The aromatic fruitiness continues onto a generous, full-bodied palate that is wonderfully fresh and lively. A dynamic finish ends on a subtle note of crisp fruit. Perfect accompanies Thai flavors dishes and all cheesy platters, goes well with all seafood spicy or sautéed, meats grilled and delicate sauces preparations, pizzas cheesy or seafood toppings.

San Marzano Santoro Chardonnay Puglia IGP 1300

Straw yellow with slight green reflections; intense aroma, dry and persistent on the palate, with a slight aromatic background taste, clean harmonious perfume of wild flowers. Goes well with fish prepared in all style, Thai curry dishes or bread starters, fresh cheeses sauces or wine pasta flavors, pizzas classic or salty toppings.

ROSE' WINE

Gérard Bertrand Gris Blanc Rose' IGP 1450

Pale pink and gray color. Lively cool medium body. Floral scents. Lots hits of fruits, soft spicy tannins. Fresh, bold, alive and smooth. Perfect with all Thai appetizers or Italian breads baked, cold cut mixed chesses platters, spicy Thai salads, creamy pastas or fried seafood rice. Best with spicy or seafood salads, fish steak grilled in Italian herbs style, cheesy pizzas, veggie or seafood toppings and creamy desserts.

Les Pins D'Aubane Cinsault Blend 1000

Fruity rose' France wine, offers a ripe red/rose color and nice pleasant medium/ light body. Mix Fresh fruits chill aromas sensation and plenty of freshness on the palate with a well-balanced acidity. Goes well with all raw or grill appetizers, cheesy or Asian aromatic herbs dishes and all the combinations of vegetarian seafood pizzas.

CHAMPAGNE

Veuve Clicquot Brut Yellow Label 11000

This is an art in which the House of Veuve Clicquot excels. Our Brut Yellow Label reflects the superb vineyards we own and the consistent nature of our House style. The predominance of Pinot Noir provides the structure that is so typically Clicquot, while a touch of Pinot Meunier rounds out the blend. Chardonnay adds the elegance and finesse essential in a perfectly balanced wine..

The style is now fuller and rounder with elegance and charm, good balance and length.

The wine is a fresh aperitif style which is much finer than is often given credit for. Best party amazing sparkler all night long.

SPARKLING DRY WINES

Chamdeville White: Blanc de Blanc BRUT 1350

Pale straw color. Hints of citrus on the nose. Even balance with mouth filling spritz.

Dry and toasty with a hint of tea and honey.

Fine as aperitif, great party sparkler, perfect mixer for fruit juices and liqueurs.

Ideal with mild creamy cheese preparations, crispy baked appetizers or vanilla and creamy desserts.

Villa Sandi White: Prosecco Spumante Aromatico Brut "IL FRESCO" 1750

Pale straw yellow. Intensely fruity aroma with clear hints of ripe golden apple, exotic fruit salad and citrus fruits. With a fresh flavor, dry and austere but at the same time agreeably smooth.

A fine develops in the mouth liberating soft fruity sensations.

Great as classic aperitif, party sparkler side partner, lovely mixer for tropical Thai fruits fresh or juices.

Accompany creamy antipasti, deep fried Thai starters or fruity sorbet ice creams.

Ariola Rose': Lintrigo Extra Dry 1800

Light and bright rose color.

Fruity and flowery bouquet with delicate notes of unripe golden apple and small mountain flowers.

The flavor is dry, fresh and zesty, with a fruity and harmonious aftertaste.

Perfect as a straight aperitif and particular for new style cocktail mixers, accompany with pleasure Thai spicy salads or raw seafood preparations, all cheese dishes, vanilla and creamy desserts.

Ariola Red : Lintrigo Party Rosso Dry 1800

Dark ruby red color, levelly tonality of body with enduring and intense taste, with a slightly herbaceous background taste.

This is innovative quality of sparkling red wine in catering and its particular flavor and pleasant feeling that has at the time of tasting, makes it unique and exclusive in the winery industry worldwide.

Best with crunchy deep fried Thai starters or breaded appetizers, raw meats, stews or spicy fresh salads, all pastas, cured meats or cold cut platters , all pastas dishes , grilled preparations , chocolate desserts .

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SWEET SPARKLING WINES

Villa Sandi White: Dolce Sandi Bianco Aromatico Spumante 1650

Brilliant pale straw yellow and delicate. Intensely fruity and aromatic nose with a hint of exotic fruit and orange flowers. Soft and round in the mouth with persistent agreeably fruity flavor.

Is the perfect solution to enjoy the company of friend's groups or events moments and drink glasses of a delicious sweet aperitif or fantastic exotic juicy cocktails sparkling combinations.

Ariola Red : Lambrusco Amabile Calicella 1550

Aroma Intense, enduring, sweet fruity taste, ruby red with violet hues, soft evanescent and delicate foam. Goes well with all sour and salty dishes, cold cut and cheeses platters, cured meats and chocolate desserts.

PORT WINE

Taylor's Fine Ruby Port - Per Glass 240

Port is a fortified wine. Fortified wines are made by adding a proportion of grape spirit, or brandy, to the wine at some point during the production process.

Port is arguably the greatest of all fortified wines and its paramount expression.

The addition of the brandy takes place before the wine has finished fermenting. This means that the wine retains some of the natural sweetness of the grape, making it rich, round and smooth on the palate.

DISTILLATES and DIGESTIVE SPIRITS

[Villa Sandi](#) GRAPPA di MOSCATO – Per Glass

240

This grappa is obtained from the steam distillation of a pomace mixture coming from the best Veneto grapes. The accurate and precise distillation process, allows the aroma of this product to become Clear-cut, refined, particularly smooth decisive and extremely gratifying. Particularly intense Bouquet, winy and persistent. The flavor is extremely clean, pleasantly harmonious and distinguished by the typical flavorsome hints of the original grapes.

[Ruffino](#) Riserva Ducale GOLD – Per Glass

300

Ruffino introduced Grappa Riserva Ducale Oro in 1993, produced from the mark of the company's flagship wine Riserva Ducale Oro. The quality of Grappa Riserva Ducale Oro relies on two very important elements, the freshness of the pressed Sangiovese skins that are sealed in small containers until they are distilled in order to preserve the integrity of the perfumes and the time-honored steam distillation method which produced small amounts of crystal clear premium quality grappa.

The subsequent ageing gives this grappa a unique complex of aromas spicy and grassy, with the perfect level of acidity and intensity in its unique mild body after taste.

Bouquet is clear and persistent with flowery and fruity berries hints. Flavor is round, intense yet mellow.

[Limoncello](#) - Per Glass

200

Traditionally, Limoncello is made from the zest of Mediterranean lemons.

Lemon zest, or peels without the pith, is steeped in rectified spirit until the oil is released.

The resulting yellow liquid is then mixed with simple syrup. Varying the sugar-to-water ratio and the temperature affects the clarity, viscosity, and flavor. Opaque Limoncellos are the result of spontaneous emulsification otherwise known as the ouzo effect of the sugar syrup and extracted lemon oils.

Limoncello is traditionally served chilled as an after-dinner perfect digestive.

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