



WINE CELLAR

OUR WINE CODEX

Here, wine is not a basic necessity to satiate thirst, but utilized as a mechanism to provoke, challenge, transport and celebrate imagination, and reframe thinking!

Yet, there is a lot of inspiration that can be taken from the love and tradition of winemaking that is handed down through generations

All our wines with the exception of the Fine Vintages, are continually tasted as the vintage change to ensure that, they are developing well and in the first expression. In Kagi, you will find bottles from all the world's major grape growing regions. Within each region, we feature the most famous, boutiques, star producers and hard to get cult wines. We purposely keep our wine list extensive, exclusive and unique.

**There is no great meal without great wine
Let the journey begin...**

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WHITE WINE

France

2021 Pascal Jolivet Attitude, Sancerre, Sauvignon Blanc 95

Unique style and typical of the house. Feminine wine, all in elegance with a perfect balance. Dry natural fruit and mineral

FP : Aperitif Wine, Shellfish, Raw & Cooked Fish

2019 Cave de Lugny Macon-Lugny 'Les Charmes' Chardonnay 120

Golden yellow with green reflections in its early youth, clear and bright. Mixed floral and fruity aromas (notes of hazelnut, honey, acacia and citrus) with great finesse, rich, ample, velvety wine with a slightly spicy flavor. Its structure gives it a special place in the range of Mâcon-Villages and its style approaches that of the Crus du Mâconnais

FP : Aperitif Wine, Shellfish, Raw & Cooked Fish

2009 Albert Pic Bourgogne Chardonnay 'Pic 1er' 180

Great aromatic complexity with dominant aromas of citrus fruit, vanilla and other sweet spices. Showcases a round, balanced and fruity palate with tropical fruit flavors, stone fruits and citrus peel

FP : Pasta, Rich Fish, Shellfish, Cured Meat, Mild & Soft Cheese

Italy

2018 La Due Tori Friulano, DOC, Friuli Grave *85

Exquisite dry white, fragrant on the nose bursting with citrus fruit aromas. It is fresh on the palate with an excellent balance of acidity and minerality

FP : Shellfish, Mushrooms, Vegetarian

2020 Zaccagnini 'Tralcetto' Pinot Grigio Terre di Chieti IG *85

Medium greenish straw in colour. Generous inviting fruit on the nose with fine minerality. Juicy tropical fruit notes on the palate, very well balanced, a fruity food companion of great value

FP : Pasta, Cure Meat, Appetizers , Lean Fish

2020 Tonno Organic Catarratto-Chardonnay Terre Siciliane IGT *85

Intense and fruity, notes of lemon, tropical fruits, yellow apple and white currants. Medium body fresh, good acidity of citrus and well balanced with ripe fruits

FP : Fish, Shellfish, Vegetarian

2020 Attems, Pinot Grigio, Venezia - Giulia IGT 90

Its bouquet is marked by a impressive fruitiness and the palate demonstrates all of the amazing qualities of the Collio: superb weight and viscosity, mineral-edged, savory, tangy and lively

FP : Shellfish, Asian Food, Aperitif

WHITE WINE

Italy

2020 Frescobaldi, Albizzia Chardonnay 95

The nose is wonderfully fresh with splendid fruity notes that range from tropical banana and pineapple to green apple. In addition, marvelous hints of aromatic herbs, accompanied by a slight balsamic note, stand out. On the palate, it has a wonderful acid-alcohol balance and a pleasant flavors

FP : Light Pasta & Fish

2018 Alois Lageder Gewürztraminer 110

Unique style & typical of the house. Feminine wine, all in elegance with a perfect balance. Dry natural fruit and mineral

FP: Sausages, Asian Food & Cheese

2021 Mastroberardino Greco Di Tufo DOCG 120

The bouquet is distinctly floral with notes of orange blossom followed by sensations of white pepper sulfur and smoky notes. The mouthfeel is lively, salty and fresh with a long and wrapping finish

FP : Shellfish, Vegetarian & Appetizers

2018 Castello Banfi, Fontanelle Chardonnay 150

A wine that stands out on the nose for intense and elegant fruity and floral aromas. In the mouth there are hints of pear, apricot and elderberry accompanied by a soft structure well balanced by a hint of flavors. Persistent finish, characterized by vanilla notes

FP : White Meats & Creamy Soups

Germany

2020 St. Urbanshof Estate, Riesling, QBA 100

Nicely sweet (off-dry), the fruit turns a bit more towards grapefruit in the mouth but is balanced with a good amount of minerality

FP : Cured Meats, Spicy Food & Poultry

South Africa

2021 Kleine Zalze, Chenin Blanc *85

Intense aromas of tropical fruit with granadilla and white peach. Zesty and flinty on the palate with the ever-present herbaceous character from this Sauvignon Blanc

FP : Lean Fish, Spicy Food, Shellfish, Mild & Soft Cheese

WHITE WINE

Argentina

2018 Finca La Colonia Torrontes

*85

Floral, even grapey on the nose, then crisp, dry and refreshing on the palate

FP : Cured Meats, Spicy Food, Poultry

Chile

2020 Emiliana Novas Gran Reserva Sauvignon Blanc

*85

Very fruity aromas of grapefruit, pineapple and gooseberries with notes of green chili and white pepper. The palate features dense body with good acidity and silky texture

FP : Shellfish, Vegetarian, Goat Cheese

Australia

2021 Langmei Spring Fever, Chardonnay

110

Bouquet of melon, citrus and tropical fruits with fresh cucumber and a hint of marzipan and on the palate. A fresh and fruity palate is full of stone fruit and citrus notes with hints of tropical fruit, citrus zest, cream and a touch of minerality on the finish

FP : Creamy Pasta, Shellfish, Baked Poultry, Risotto

New Zealand

2020 Babich, Black Label, Pinot Gris

110

Aromas of honey suckle, stone fruits, ripe pear. Rich and complex with layers of flavor - toffee nectarine, baked pear and a touch of ginger

FP : Scallops & Shellfish

2019 Craggy Range, Te Muna Road Vinyard, Sauvignon Blanc

115

A fresh and typical aromas of passionfruit pulp interwoven with kaffir lime leaf on the nose, fresh and very pale look and balanced with smooth texture

FP : Shellfish, Goat cheese, Vegetarian

2020 Dog Point, Sauvignon Blanc

125

Round and fruity characters are at the fore. Find plenty of gooseberry, passionfruit and sweet yellow fruit elements along with green herbs. Lovely balance and good concentration

FP : Goat Cheese, Shellfish & Ceviche's

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ROSE WINE

France

2021 “Les Soleilades” Coteaux d’Aix-en- Provence *85

A bright, light pink colour with wonderful perfume which comes through from the Cinsault. It tastes of crisp watermelon with a citrus twist over a delicious raspberry background

FP: Shellfish, Vegetarian & Poultry

2020 Cotes de Provence, Rose M” de Minuty 95

A magnificent wine of pleasure, aromatic harmony of Grenache and Cinsault offers some notes of peach and candied orange. The mouth is fresh and round, filled with raspberries and juicy red berries

FP : Seafood & Salads

2020 Chateau D’Esclans Whispering Angle 120

Red berry fruit with floral notes with a crisp and dry style

FP : Seafood & Asian Salads

2017 Pascal Jolivet, Sancerre 140

A wine with caramel as well as red-fruit flavors, this is soft and smooth, displays smooth and refined acidity

FP : Grilled Shellfish & Mussel

2020 Chateau D’Esclans, Rock Angel 175

A wine with caramel as well as red-fruit flavors, this is soft and smooth, displays smooth and refined acidity

FP : Shellfish, Vegetarian & Poultry

Italy

2020 Frescobaldi Remole, Toscana *85

Hints of red and black berry fruits like cherry, raspberry, blackcurrant and blackberry, followed by elegant spiced notes. It has pleasant flavor, blending exquisite elegance and wonderful persistence with a round finish

FP : Mildly Spiced Cured Meat & Pasta

RED WINE

France - Loire Valley

2020 Pascal Jolivet, Attitude, Sancerre **110**
Complex wine with black fruit frame, spice, enhanced by subtle tannins
FP : Cod Fish, Lamb Ribs & Game

France - Bordeaux

2018 La Miraculeuse **100**
Elegant blackcurrant and plum with a touch of oak
FP: Cod Fish, Lamb Ribs & Game

2005 & 2013 Chateau Le Bon Pasteur, Pomerol **260**
A subtle spicy, mocha, coffee bean, black currant, sweet mulberry aromas and flavors. With silky tannins, a medium to full-bodied firm mouthfeel
FP : Beef & Lamb

2011 Chateau Lynch-Bages, Cinqieme Grand Cru, Pauillac **280**
Succulent Cassis, tobacco, earth, cedar and tobacco nose. Medium to full bodied, the tannins are a bit dry on the palate. there is a good sense of crispness in the cassis, blackberry and cranberry finish
FP : Beef & Lamb

2011 Le Clarence de Haut-Brion, Grand Cru, Pessac-Leognan **400**
Caramel overtones with tobacco and sweet cherry, leaves you with a soft, easy to drink and red berry dominated wine with a finesse character
FP : Beef & Lamb

2006 Cos d'Estournel, Deuxieme PGC, Saint- Estephe **400**
Dark in color, but there is some lightening at the rim of the glass taking place, coupled with concentration of flavors, ripe but firm tannins, layers of sweet ripe black fruits, minerality and spices
FP : Beef & Lamb

2004 Chateau Ducru-Beaucaillou, Deuxieme Grand Cru, Saint Julien **400**
Smoke, black raspberry, cherries, forest, wet earth aromas open to a soft, medium to full bodied wine with lush textures and roasted red berries
FP : Beef & Lamb

2011 Chateau Angelus, Premier Grand Cru, Saint- Emilion **780**
Deep in color, the wine is pure, silky pleasure with lush and ripe dark fruits, perfectly ripe plums, silky tannins and a lingering finish
FP: Beef & Lamb

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RED WINE

Italy

2020 Crudo Organic Nero D'Avola-Cabernet Sauvignon Terre Siciliane IGT ***85**

Fruity aroma of dark berry fruit like black currant, cherry and plum noting licorice and oak. Medium-bodied, fresh fruit flavors with hints of spices combined with soft acids and an integrated oak character

FP : Beef, Pasta, Veal & Poultry

2016 Attems Merlot **110**

A deep and vibrant ruby red with scarlet highlights. This wine exhibits rich wild berry, particularly blackcurrant and blackberry, followed by floral impressions of violets that lead into fresh tobacco aromatic herbs and sweet vanilla finish

FP : Pasta, Beef & Lamb

2017 La Difese Tenuta San Guido **140**

Intense ruby red, notes of blackberries and cherries with aromas of chocolate and hints of herbs round and full, fresh with sweet tannins

FP : Pasta, Veal & Pork

2017 Campo Ai Sassi, Roso Di Montalcino, DOC **150**

Floral notes of violet, small berries and spicy notes. On the palate, the taste is fresh and balanced with smooth tannins. The finish is long with lingering floral and fruity notes

FP : Pasta, Veal & Pork

2018 La Spinetta, Ca di Pian, Barbera d'Asti **160**

Clear, deep ruby. Clean, medium intensity aromas of cherry, blackberry, earth, herbs and pepper. Dry, high acidity, medium plus tannins, full bodied and medium finish. Palate confirms the nose. Well balanced and very complex, excellent quality

FP : Pasta, Veal & Pork

2019 La Volte dell'Ornellaia, IGT **190**

Deep ruby colour, to the crisp and fresh fruity hints with an ideally meaty texture

FP : Beef, Lamb, Cured Meats & Veal

2018 Poliziano Vino Nobile de Montepucliano, DOCG **200**

Amarena and plum, juicy and indulgent and tertiary scents like meditation scrub and black pepper

FP : Beef Burgers, Bolognese & Pasta Carbonara

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RED WINE

Italy

2016 Cossetti, Barolo, DOCG 210

A garnet red color and orangish highlights that intensify over time. Intense aromas of red and violet fruits, with a fully ample and velvety flavors and light vanilla finish

FP : Aged Cheeses & Lean Meat

2015 Antinori, Chianti Classico, Reserva, DOCG 220

An intense ruby red in color, the wine offers a fruity and floral nose with additional notes of spices and toasted oak. The palate is supple, balanced, toasty and fruity sensations linger on a fragrant and persistent finish

FP : Tomatoes Based Spaghettis & Meatballs

2016 Gaja, Ca, Marcanda, IGT, Promis 225

Plums, sweet spices and herbs mingle here, lifted by firm acidity and tannins

FP : Beef. Pasta. Lamb. Venison

2013 & 2016 Zenato Amarone della Valpolicella Classico, DOCG 240

Ruby red in color. This Amarone is rich and plush-textured, layered with chocolate, luscious blackberry, dried fruit and cherry. Spicy undertones with hints of dried rose and truffle. Silky concentrated and complex on the palate with a lingering finish. It's all about balance

FP : Duck, Lamb, Venison & Beef

2015 Castel Giocondo, Brunello Di Montalcino, DOC 280

The color is deep and intense ruby red. The bouquet is rich, opening with scents of mint and ripe fruits which lead into spicier notes of coffee at the finish with perfectly integrated tannins

FP : Game Meat & Mushrooms

2016 Tenuta dell Ornellaia, Bolgheri, Superiore, DOC 350

Rich and intense ruby red, notes of wild fruit jam with hints of roasted coffee and gentle scents of pine. Rich and balanced with soft tannins

FP: Roasted or Grilled Meat & Red Meat Stew

2011 Tenuta San Guido – Sassicaia 720

Bright ruby red, Notes of berries with hints of coffee and scents of warm Mediterranean maquis, Full and powerful with lively tannins and long finish

FP : Pasta Bolognese, Game & Aged Cheese

RED WINE

Spain

2016 Proelio Crianza **95**

Ruby red with violet hues. Elegant, dominated by red fruits with an oral background and creamy oak in the nose. In the mouth it is complex and fresh

FP : Tapas, Stews, Pork, Lamb & Chorizo

2013 Torres Mas La Plana, Penedes, DO **280**

It is a mahogany red wine. Its aroma is intense and complex, with abundant fruits and notes of oak marked by the toasts. In the mouth, it is a powerful wine with a good attack favored by sweet tannin

FP : Game Meat

2014 & 2017 Vega Sicilia, "Alion", DO **290**

Elegant and expressive, this supple, traditional red shows cherry floral, vanilla and mineral notes that are both harmonious and intense not a blockbuster, but remains fresh and alluring through the spicy finish

FP : Beef, Lamb & Deer

2013 Vega Sicilia, DO, "Valbuena" **310**

It has a very seductive, warm raisin-like aroma with hints of espresso, slightly earthy, tobacco and ripe plum. In the mouth it has a medium body, very tasty, round and fine tannins, and a long finish that contributes to a very elegant and balanced finish

FP : Beef, Lamb & Deer

USA

2018 Carnivor, Cabernet Sauvignon ***85**

A unique combination of full-bodied flavors and finesse. This rich Cabernet shows hints of blackberry caramel, roast coffee and toasted oak. The finish is smooth and refined

FP : Game, Beef & Veal

2017 Stags Leap Wine Cellars, Artemis **220**

Expressive aromas of ripe raspberry, dark cherry and blackberry along with hints of cedar and spice flavors of dark chocolate, plum, dried fruit and toasted oak

FP : Matured Cheese, Beef & lamb

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RED WINE

South Africa

2017 Ladybird, Laibach, Stellenboch 90

Oodles of fruit with blackberry, sour cherry and wild spice evident. Some leather, tomato cocktail and cherries on the palate with just a hint of oak. A medium bodied wine with soft plummy tannins and a beautiful long finish

FP : Beef, Lamb & Game Birds

2018 Boekenhoutskloof, The Chocolate Block 115

The nose is exceptionally perfumed with an abundance of complex red and dark berry fruits, violets and intense aromas of cocoa powder. The palate is supple with juicy fruit notes and a unique character of sweet spices that follow through in the finish

FP : Beef, Lamb & Mushrooms

2017 Storm Ignis, Pinot Noir 245

Complex aromas of Iris and Violets and red fruit and balsamic notes. Soft and elegant tannins on the palate with well-balanced acidity and an underlying minerality

FP: Veal, Beef & Game Meat

Argentina

2021 Donna Paula, Malbec *85

Intense violet color. In the nose, aromas of black fruits, violets and spices. Mineral and graphite notes. Great balance and freshness in the mouth with good concentration and medium structure. Soft tannins and persistent finish

FP : Veal & Sirloin Strip Steak

2017 Terrasas de los Andes, Reserva 110

The nose offers ripe, concentrated dark and red fruit aromas with delicate floral notes of lavender violet, and mocha. The mouthfeel is rich and full with notes of sweet spice and a touch of leather. The finish presents soft, well-integrated tannins with bright, crisp acidity that gives the wine exceptional length

FP : Veal, Beef & Game Meat

2008 Cheval de Andes 280

Intense shiny red with purple hints. Very intense aromatic expression. The bouquet of aromas of red fruit (cherry, wild strawberries) and spices are intensified by the freshness and complexity of the wine. On the palate, the balance of this wine is predominant. A supple and fresh attack add a lovely liveliness. Soft and precise tannins bring an attractive structure with an elegant finish

FP : Matured Cheese, Beef & lamb

Chile

2019 Emiliana Novas Gran Reserva Carmínire *85

Ripe strawberries and cherries combine elegantly with notes of dark chocolate and black pepper. Silky texture and great depth on the palate with juicy and velvety tannins make this an elegant wine that is easy to drink

FP : Pasta, Beef & Poultry

RED WINE

Lebanon

2017 Musar Jeune **110**

Rich dark red, almost opaque with hint of violet, red and black fruit intensity with sweet spice aromas, fresh acidity and soft integrated tannins.

FP: Grilled or Roasted Meat & Matured cheese

2011 Chateau Musar Rouge **120**

A deep burgundy colour with a nose of mature fruits, plums, cherries, figs, cinnamon and cloves. The aromas follow through to a palate full of rich black and red fruits, plums and damsons dominate with pomegranate, baked cherries and Christmas spices

FP: Beef, Lamb & Sheep

Australia

2019 Shaw & Smith, Shiraz **190**

Medium bodied cool-climate Shiraz. Brilliant balance and structure with grippy tannins. Aromas of red fruit are complimented by a palate of bright cherry, raspberry and mulberry, with hints of dark chocolate

FP : Grilled or Roasted Lamb

New Zealand

2018 Babich Merlot- Cabernet Sauvignon, Hawkes Bay ***85**

Opulent and warm aromas with cassis, black plum and nutmeg. Plush, dense and concentrated. Ripe black and red fruits - blackberry, plum and a big hit of cocoa on the finish. Fleshy smooth and generous

FP : Game Meat, Beef Casserole & Lamb Shanks

2019 Overstone, Pinot Noir, Hawks Bay ***85**

Intense light berry and dark cherry aromas on the nose. The palate is juicy with soft, ripe, round tannins and a lingering finish

FP: Beef & Poultry

2017 Wild Rock Pinot Noir **120**

Large fruit on the palate with ripe fruits with adapted acidity and fine soft tannins that have a delicious dry finish

FP: Light Fish & White Meats

2016 Craggy Range, Te Muna Road Vineyard, Pinot Noir **180**

Bright crimson red in color with a purple hue. Impressive perfume, with subtle notes of brioche and black liquorice underneath

FP: Veal, Beef & Lamb

SPARKLING WINE

France

NV Geisweiler Excellence Brut, Rose ***85**
Crisp, delicate and creamy with Golden raspberries, ripe cherries, and spring straw
FP : Salads & cheeses

Italy

NV Crudo, Prosecco di Treviso ***85**
Dry, fresh and fruity. Aromatic floral and citrus fruit notes, with a clean mineral finish
FP: Seafood, Cured Meat & Cheeses

NV Col de Salici Rose di Salici, Brut Prosecco **90**
Pink pomegranate seed with purple reflections displaying fine bright perlage. Aromas of ripe cherry and berry flavors with a light body that is exceptionally smooth and satiny
FP : Fish, Fresh Cheese & White Meats

NV Col de Salici, Prosecco, Valdobbiadene, Dry **90**
A charming pastel pink color, aromas of red fruit and pears, and a refreshing red cherry palate are lifted by a fine, delicate sparkle
FP : Shellfish, Cheese & Cured Meat

2018 Banfi, Sciandor, Moscato d'Asti, DOCG **90**
Intense nose of musk, locust and orange flowers, sage and honey. Clear, straw-yellow wine has a pleasantly sweet taste that is very well-balanced and features honey and just-picked grapes
FP: Creamy & Nutty Desserts

2018 Castello Banfi, Brachetto D'Acqui "Rosa Rigale", DOCG **110**
Sweet dessert wine tasting of roses, raspberries, figs and prunes. Very well integrated carbonation to keep the freshness
FP : Chocolate Deserts

Spain

2016 Muga Cava, "Conde de Haro" **120**
Honeyed yet fresh in the mouth. A sensation of fullness carries through with stone fruit flavors and toasted notes. The fruity notes return in the aftertaste with predominant spices that leave a very pleasant memory
FP : Salads, Pastas & Light Meat

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NV CHAMPAGNE

Earnest Rapeneau Brut, 375ML

***60**

A clear color with a delightful perlage. A lively, mineral nose with hints of brioche. Fresh on the palate, an elegant effervescence and harmonious lemon aromas

FP: Seafood & Cheeses

Earnest Rapeneau, Brut Reseve

***115**

A clear color with a delightful perlage. A lively, mineral nose with hints of brioche. Fresh on the palate an elegant effervescence and harmonious lemon aromas

FP: Seafood & Cheeses

Taittinger Brut Reserve

180

The bubbles are fine, very open and expressive, delivers aromas of fruit and brioche. The palate is lively, fresh and in perfect harmony with the flavors of fresh fruit and honey

FP: Rich Fish, Mature & Hard Cheese, Shellfish

Taittinger, Nocturone Sec

200

The subtle and delicate bouquet reveals the delightful aromas of yellow peaches and dried apricots. The palate gives way to flavors of raisins and fruits in syrup. A mature, rich and round wine. Nocturne is also exceptionally smooth and creamy, yet very crisp

FP : Mild & Soft Cheese, Pork & Shellfish

Veuve Clicquot, Yellow Label

200

Notes of white fruits and raisins, then of vanilla and later of brioche, fruity aromas exploding from the grape varietal and toasting aromas from ageing

FP : Fish Tartar, Blinis & Rich Fish

Taittinger, Brut Prelude

210

The bubbles are fine and form a persistent and delicately creamy ring of foam. It is subtle and fresh on the nose. The entry onto the palate is clean and lively, dominated by very exceedingly fresh citrus notes. The finish is rich, lingering and bursting with flavor

FP : Pork, Mild & Soft Cheese

R de Ruinart Brut

220

A fresh, delicate style of non-vintage, with a soft mousse and good bottle age toast and yeast, the fruit is pristine with green apple, lemon pith and a lovely chalky toast

FP : Ceviche's & Sashimi

Cartier, Brut, Icone

220

Notes of dried apricot and hazelnut, full, fresh flavors of grapefruit, lemon and ginger

FP: Ceviche's & Sashimi

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NV CHAMPAGNE

Fleury, Blanc de Noir, Brut 220

Distinctive nose reminiscent of cherry, prune and dried fruits. Structure and vinosity are counterbalanced by wonderful freshness on the palate, all of which enhances focused, extrovert fruit expression

FP: Ceviche's & Sashimi

Moët & Chandon, Sec Ice Imperial 280

Generosity of stone fruits such as nectarine, then to an original raspberry note with the powerful fruitiness of mango and pineapple

FP : Ceviche's, Fresh Cheese

Clos du Moulin, Brut Premier Cru 300

Intense aromas of mirabelle plum, orchard fruit (apple and pear), stewed red berries (strawberry and raspberry) and lemon. These are enriched by notes of almond, spice, praline

FP: Ceviche's & Sashimi

Krug Grande, Cuvee 420

Sweetly spicy, soil-inflected aromas of nutmeg, nut oil, toasted biscuit, smoke and minerals with the ineffable yeast autolysis character to the bubbles

FP : Mild & Soft Cheese, Shellfish & Oily Fish

NV ROSE CHAMPAGNE

Taittinger Prestige Rose 170

The intense and brilliant body is bright pink in color. The bubbles are fine, and the mousse persistent. The full nose, wonderfully expressive, is both fresh and young. It gives off aromas of red fruits (freshly crushed wild raspberry, cherry, blackcurrant). On the palate, this wine strikes a fine balance of a velvety texture and full body taste

FP : Canapés, Salads, Light Pasta & White Meat

VINTAGE CHAMPAGNE

2015 Taittinger, Brut Millesime 190

The nose shows upfront fruit with a tropical touch and mineral undertones. The palate shows seductive volume, lushness and vinosity balanced by a silky texture, touch of freshness and trace of firmness on the finish

FP : Mild Soft Cheese, Shellfish & Oily Fish

2007 Taittinger, Comtes de Champagne Blanc de Blanc 320

Fresh, refined tangerine-like fruitiness. It then develops more mature notes of ripe fruit, raisin pastries and candied fruits. Smooth and very lively. The mid-palate is supple, full-bodied and rich, with flavors of grapefruit. The finish is still very long and refined with a hint of spice, reminiscent of liquorice sticks

FP : Mild or Soft Cheese, Shellfish & Oily Fish

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VINTAGE CHAMPAGNE

2012 Dom Perignon 420

The acidity is sidereal, the sapidity pungent, the citrus fruits are carved in the waves of the sea, and the yeast's maturity is legendary

FP: Caviar, Oysters & Scallops

2009 Phillipponnat Clos de Goisses 480

Pale lemon hue with small beads of bubbles. Elegant nose with light fruit and a clean, fruity taste with moderate length

FP: Canapés, Salads, Light Pasta & White Meat

2002 Cristal Brut, Louis Roederer 680

Dry with creamy bubble finesse, flavors of honey, orange peel, raspberry, white cherry, apple, toast hazelnut, and white chocolate

FP : Oysters, Caviar, Shellfish

VINTAGE ROSE CHAMPAGNE

2013 Fleury Pere Et Fils Blanc De Noirs Brut 180

Distinctive nose reminiscent of cherry, prune and dried fruits. Structure and vinosity are counterbalanced by wonderful freshness on the palate, all of which enhances focused, extrovert fruit expression

FP : Rich Fish, Shellfish, Mild & Soft Cheese

2006 Taittinger, Comtes de Champagne 340

Aromas of citrus fruit, especially blood oranges. Then more mature aromas develop with candied red and black fruits, quince paste and blackcurrant liqueur. Concentrated with a very intense cherries-in-syrup fruitiness. Rich, vinous and very structured. The finish is expressive with volume, complexity and good length

FP : Mild or Soft Cheese, Cold Cuts

2006 Dom Perignon 640

Red and wild fruits, the palate dry and salty with a wealth of underbrush scents from dried thyme and rosemary to fennel, persistently tiny mousse revolving around the palate

FP : Cured Meat, Pork, Mild or Soft Cheese

2008 Cristal, Louis Roederer 1200

Lots of mineral and oyster-shell aromas with light toasted-bread and pie-crust undertones. Hints of caramel, apple and pear tart, too. Medium to full body with phenolic intensity and length. Intense at the finish, with driving acidity and length

FP : Oysters, Sashimi's, Ceviche

*Wines included in the Premium All-Inclusive Package. All prices include 10% service charge and 16% GST and are subject to change. All vintages were correct at the time of printing but are subject to change depending on availability

KOSHER WINE

2021 Unorthodox, Sauvignon Blanc **90**
Forthcoming grassy and tropical fruit flavors on the nose. This dry unwooded wine has a crisp acidity with a well-rounded fruity mid-palate
FP : Fish, White Meat & Seafood

2020 Unorthodox, Merlot, Cabernet Sauvignon **90**
Red fruit and berries with a hint of vanilla. Full bodied, wooded wine and well balanced
FP : Beef, Venison & Lamb

DESSERT WINE

Manon Muscat de Beaumes- de- Venise (37.5cl) ***45**
Aromas of exotic fruits, litchis and candied Pineapple moving on to notes of honey. Generous and refreshing mouthfeel with pleasant flavors of peach and white flowers
FP : Dried Fruits, Neutral Cheeses & Dark Chocolate Based Desserts

2019 Fontanafredda, Moscato d'Asti ***85**
Intense nose of musk, locust and orange flowers, sage and honey. Clear, straw-yellow wine has a pleasantly sweet taste that is very well-balanced and features honey and just-picked grapes
FP : Fruity Desserts & Blue Cheese

2013 Chateau d'Yquem 1st Cru Superieur (37.5cl) **400**
A beautiful golden color with honey and fresh peach with some tropical notes lingering with delicate and smooth with tree fruit and sweet caramel flavor
FP : Fruity Desserts & Blue Cheese

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