



Les Vins

Champagnes & Sparkling Wines

	<i>Gls</i>	<i>Blt</i>
<i>Gancia Prosecco</i>	10	45
<i>Veuve Cliquot, Yellow Label</i>	16	95
<i>Ruinart Blanc de Blanc</i>		125
<i>Ruinart Rosé</i>		125
<i>Louis Roederer Cristal</i>		400

White Wines

<i>The Furst Pinot Blanc - Alsace, France</i>	12	42
<i>Light with hints of apple & vanilla</i>		
<i>Enjoy with seafood & white meats</i>		
<i>Clos d'Orion, Pouilly Fumé- Loire Valley, France</i>		65
<i>Dry & crisp with smokey flavors</i>		
<i>Good with grilled fish & poultry</i>		
<i>Chamarre, Grande Reserve Chardonnay - France</i>	12	40
<i>Buttery with hints of toasted almonds</i>		
<i>The perfect match to rich pork dishes</i>		
<i>Casillero del Diablo, Sauvignon Blanc - Chile</i>	9	35
<i>Fresh, crisp with hints of gooseberries</i>		
<i>Excellent with fish & shellfish</i>		
<i>Ramey, Chardonnay - Russian River, California</i>		95
<i>Fresh & tangy with aromas of gingerbread</i>		
<i>Perfect with scallops & lobster</i>		
<i>La Vis, "Symbolis" Pinot Grigio - Italy</i>		45
<i>Bright fruit flavours with scents of flowers & spices</i>		
<i>Naturally excellent with pasta dishes & salads</i>		
<i>Craggy Range, Sauvignon Blanc - New Zealand</i>	15	60
<i>Dry with hints of grapefruits & peaches</i>		
<i>Enjoy with grilled fish</i>		
<i>J Moreau & Fils, Chardonnay - Burgundy, France</i>		75
<i>Lemon & mint flavors with a good finish</i>		
<i>Perfectly matched with seafood & chicken</i>		
<i>Eroica, Riesling - Columbia Valley, Washington</i>		62
<i>Crisp with honeysuckle aromas & flavors of melon and pineapple</i>		
<i>Our recommendation for spicy dishes & desserts</i>		
<i>Cakebread, Sauvignon Blanc - Napa Valley, California</i>		80
<i>Full bodied with melon & kiwi fruit flavours</i>		
<i>Enjoy with seafood, poultry & vegetarian dishes</i>		



Les Vins

Rosé Wines	Gls	Btl
<i>Beringer, White Zinfandel - Napa Valley, California</i> <i>Fresh with red berries, melon & hints of citrus</i> <i>Very versatile</i>	9	35
<i>Château Minuty Prestige, Cote de Provence - France</i> <i>An organic wine with a clean palate & fresh aromas of grapefruits & watermelons</i> <i>Superb with fish & salads</i>		60
Red Wines		
<i>Matua Valley, Pinot Noir - New Zealand</i> <i>Rich & full-bodied with strawberries on the nose & plums on the palate</i> <i>Excellent with lamb & grilled meats</i>	12	48
<i>ZD, "Carneros" Pinot Noir - Sonoma, California</i> <i>Stunning with rich velvety tannins & aromas of black cherries & rhubarb pie</i> <i>Will compliment most red meats as well as poultry & fish in creamy sauces</i>		95
<i>Penfolds Bin 28, Kalimna Shiraz - Australia</i> <i>Full-bodied with hints of spicy chocolate & ripe plum flavours</i> <i>Perfectly matched with beef & rich tomato pasta dishes</i>	17	65
<i>Saumur Champigny La Bretonnière, Cabernet Franc - France</i> <i>Medium bodied with red fruits on the palate</i> <i>Versatile but particularly good with grilled dishes</i>	12	45
<i>Baron Philip de Rothschild, Merlot - Chile</i> <i>Deep red with velvety smooth tannins & hints of blackberry</i> <i>Enjoy with strong cheeses, beef, pork or pasta in red sauces</i>	9	35
<i>Rombauer, Cabernet Sauvignon - Napa Valley, California</i> <i>A rich luscious wine with hints of eucalyptus & soft tannins</i> <i>Good with red meats & pasta dishes</i>		85
<i>Tinto Arzuaga, Crianza - Spain</i> <i>Supple wood tannins, ripe red fruit & smoky aroma</i> <i>Excellent with creamy pasta dishes & spicy food</i>		67
<i>Sancerre Rouge - Loire Valley, France</i> <i>Wood tannins, powerful finish of sweet strawberries & earthy tones</i> <i>Beautifully paired with strong flavoured meats such as duck, braised beef or pork</i>		65
<i>Cuvaison, Merlot - Napa Valley, California</i> <i>Rich & full-bodied with silky tannins & chocolaty aromas</i> <i>Excellent with pasta dishes & grilled red meats</i>		75
<i>Beni Di Batasiolo, Barolo - Italy</i> <i>Warm & voluptuous with hints of tobacco & caramel</i> <i>Enjoy meat & pasta dishes</i>		95