Bar Lunch Menu
From 12:00 to 19:00

Starters

**Tomato and mozzarella salad**
roasted pine nuts and basil pesto

**Greek salad**
with olives, cherry tomatoes, cucumber and feta

**Caesar salad**
grilled chicken, shaved Parmesan and Caesar dressing
or grilled prawns, shaved Parmesan and Caesar dressing

**Fritto Misto**
deep fried seafood and vegetables with guacamole sauce

Sandwiches and Pizzas

**Vegetarian club sandwich**
lettuce, tomato, cucumber and shaved Parmesan

**Club sandwich** *
with chicken, tomato, bacon and boiled egg

**Angus beef burger**
with your choice of Swiss or Cheddar cheese bacon, onion rings, fried egg and pickled gherkins served with French fries and green salad

**Pizza margherita**

The menu items are subject to change depending on availability
Bar Lunch Menu
From 12:00 to 19:00

Main Courses

Grilled prawns with stir fried vegetables
herb rice and beurre noisette

Pan fried catch of the day
with organic vegetables and
herb olive oil dressing

Oven baked corn fed chicken breast
vegetable brunoise, garlic mashed potato
and natural jus

Spaghetti, Linguini, Conchiglie,
Penne, Rigatoni

Arrabbiata sauce
chunky tomato sauce with garlic and chilly

Bolognese sauce
herbed meat sauce with tomatoes

Creamy chicken in mushroom sauce

Desserts

Curry flavoured crème brûlée
with orange caramel tuile

Cheesecake with red fruits
yoghurt sorbet and citrus coulis

Apple pie
crème anglaise

Selection of ice-creams
Belgian chocolate, coconut, coffee,
tonka, vanilla
[per scoop]

Selection of sorbet
lime, mango, passion fruit, pineapple,
strawberry, yoghurt
[per scoop]

The menu items are subject to change depending on availability.
The Oberoi

MAURITIUS

The Bar
Bar Snack

Assortment of Mauritian snacks
chilli bites, vegetable samoussa, taro cake

Crumbed mozzarella sticks
tomato and truffle salsa

Paneer and avocado bruschetta

Crumbed chicken lollipops and barbecue sauce

Calamari rings and zucchini
thousand island sauce

Smoked marlin and avocado bruschetta

Tapas
meat dumplings in pizzaiola, chorizo, feta, garlic prawns,
marinated Parma ham, vegetable spring roll

The menu items are subject to change depending on availability
❖ Champagne Cocktails

Bellini
The classic combination of peaches and brut champagne first created in Harry’s bar, Venice

Arancia Amara
Gaspere Campari’s Italian orange bitters soured with fresh citrus & aroused with French bubbles

Golden Lady
A delightful tropical combination of fresh orange, passion fruit and brut champagne

Raspberry Royale
Premium polish vodka and sweet raspberries lengthened with brut champagne

Oriental Secret
The far-eastern taste of lychee, refreshed with lemon and drenched in brut champagne

Strawberry Almond Sparkle
The classic combination of strawberry & champagne teased with a hint of almond

Mango & Lychee Bellini
Local lychee and sweet mango finished with brut champagne

Royal Mojito
The classic combination of white Mauritian rum, freshly pressed lemon juice and mint leaves churned with crushed ice and perfected with brut champagne

❖ Champagne by the glass

Lombard, Rosé

Lombard, Brut

Signature cocktail

The menu items are subject to change depending on availability
The menu items are subject to change depending on availability

❖ White wine by the glass

Chinkara Chardonnay
Victoria, Australia

Chablis, Domaine Nathalie & Gilles Fèvre
Bourgogne, France

Cassillero Del Diablo, Sauvignon Blanc
Central Valley, Chile

Famille Castel, Gewurztraminer
Alsace, France

❖ Red wine by the glass

Chinkara Cabernet Merlot
Victoria, Australia

Meerlust Estate, Blend
Stellenbosch, South Africa

Ken Forrester Petit Pinotage
Stellenbosch, South Africa

Cassillero Del Diablo, Pinot Noir
Central Valley, Chile

❖ Rosé wine by the glass

Réserv de la cave de Saint-Tropez, Note Bleue
Côtes de Provence, France

Cassillero Del Diablo, Shiraz Rosé
Central Valley, Chile
Homemade Coolers

Homemade Lemon Squash
Our very own recipe of freshly squeezed lemon juice, sugar syrup finished with still mineral water

Homemade Lemonade
Our very own recipe of freshly squeezed lemon juice, sugar syrup finished with sparkling water

Homemade Iced Lemon Tea
Local tea & freshly squeezed lemon juice served long & iced with sugar syrup on the side

Fruit Yoghurt Smoothies

An alcohol free blend of yoghurt & fruit served frozen with your choice of:

Strawberry, raspberry, mango or banana

Freshly Squeezed Juice

Orange
Pineapple
Pink Grapefruit

The menu items are subject to change depending on availability
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❖ Caipirinha Cocktails

Honey Caipirinha
Cachaça with a touch of sweet honey and Mauritian lime

Pineapple and Cardamom Caipirinha 🍊
The perfect mix of cachaca, cardamom, Mauritian lime and freshly squeezed pineapple juice.

Summer Berry Caipirinha
Brazilian cachaca mixed with strawberry puree, fresh Mauritian lime and sugar syrup.

Caipirinha
The Brazilian ‘drink of the people’ – fresh Mauritian lime, sugar syrup and cachaca served over crushed ice

❖ Frozen Cocktail

Frozen Margarita
Camino real tequila, cointreau and fresh lemon frozen with crushed ice and your choice of:

Strawberry, raspberry, mango, passion fruit, peach or lychee

Frozen Daiquiri
Ti rum and fresh lime juice frozen with crushed ice and your choice of:

Strawberry, raspberry, mango, passion fruit, peach or lychee

Signature cocktail

The menu items are subject to change depending on availability
Speciality Cocktails (unique opportunity to shake your own drink)

The Green Dodo
A refreshing mix of home-grown basil, Rodrigues lime, Absolut vodka, Cointreau and island honey

North Coast Sunset
The perfect sundowner put together with homemade spiced rum, orange marmalade and sugarcane syrup

Mauritian Guiseppe
A blend of orange and island honey, mingled with Ameretto, tempered by a fine chocolate liqueur

Fusion Cocktails

Tokyo Ice Tea
A combination of Japanese sake and midori, gordon’s dry gin with fresh lemon juice and finished with sprite

Sake Cosmopolitan
A fusion cocktail; sake, French orange liqueur & cranberry juice with a hint of fresh lime and a flourish of flamed orange

Naranjita Margarita
White Mexican tequila, French orange liqueur, orange & passion fruit, served long over ice

Caipirissima de Uva
Fresh plump grapes & local limes crushed with light Mauritian rum and served over crushed ice

Raspberry Julep
Kentucky’s signature combination of fresh mint & bourbon whiskey churned with sweet raspberry

Mint & Ginger Collins
John Collins’ classic combination of lemon & sugar fused with vodka and the modern flavours of fresh mint & ginger

Signature cocktail

The menu items are subject to change depending on availability
**Classic Martinis**

**Dry Martini**
The goddess of all cocktails. ours is served very dry with your choice of gin and a touch of dry vermouth

**Tanqueray No.10**
Tanqueray imported

**Firenze Martini**
A sophisticated twist on the classic negroni. tanqueray gin, martini rosso vermouth, campari bitters and an aromatic twist of orange oils

**Late Harvest Martini**
Pure polish rye vodka touched with a hint of extra old cognac and teased with a suggestion of sweet dessert wine

**Martinez Martini**
Our contemporary take on the father of the dry martini; tanqueray gin sweetened with hints of rosso vermouth and maraschino syrup

**Rivière Martini**
Charles Tanqueray’s London dry gin, stirred with a hint of bacardi’s eight year old rum and finished with the essential oils of orange

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Signature cocktail

The menu items are subject to change depending on availability
Contemporary Martinis

Koji Martini
A mixed of sake and polish belvedere vodka, flavoured with a touch of late harvest wine

Apple Martini
A short, fresh and refreshing combination of polish vodka, French apple liqueur, crushed green apple and freshly pressed lemon juice

Breakfast Martini
Charles Tanqueray’s gin, orange liqueur, freshly squeezed lemon juice & orange marmalade; finished with a crisp slice of toast

Citrus Cosmopolitan
A modern classic; Swedish citrus vodka, French orange liqueur & cranberry juice with a hint of fresh lime and a flourish of flamed orange

Cucumber Martini
Pure polish rye vodka and French orange liqueur sharpened with citrus & crushed with fresh cucumber

Mediterranean Martini
Fragrant basil leaves pressed with plump grapes and fresh lemon juice and combined with the botanicals of tanqueray London dry gin
The menu items are subject to change depending on availability
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<table>
<thead>
<tr>
<th><strong>Aperitif</strong> (35ml)</th>
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<tbody>
<tr>
<td>Campari</td>
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<td>Pimm’s</td>
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<td>Martini Rosso, Martini Bianco</td>
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<td>Pastis, Pernod, Ricard</td>
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<tr>
<th><strong>Gin</strong> (35ml)</th>
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<tbody>
<tr>
<td>Monkey 47</td>
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<tr>
<td>Bombay Sapphire</td>
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<tr>
<td>Tanqueray No.10</td>
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<tr>
<td>Beefeater</td>
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<tr>
<td>Gordon’s</td>
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<tr>
<td>Tanqueray Imported</td>
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<tr>
<th><strong>Vodka</strong> (35ml)</th>
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<tbody>
<tr>
<td>Ciroc</td>
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<tr>
<td>Absolut Level, Sweden</td>
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<tr>
<td>Belvedere, Poland</td>
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<tr>
<td>Grey Goose, France</td>
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<tr>
<td>Absolut Blue, Sweden</td>
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<tr>
<th><strong>Tequila</strong> (35ml)</th>
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<tr>
<td>Sauza Blanco</td>
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<tr>
<td>Camino Real</td>
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<th><strong>Absinthe</strong> (35ml)</th>
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<tr>
<td>La Fée Parisienne</td>
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The menu items are subject to change depending on availability
- **Mauritian Rum** (35ml)

  - Green Island Spiced Gold
  - Green Island White
  - Gold of Mauritius Solera
  - Gold of Mauritius
  - Chamarel VSOP
  - Chamarel Agricole - Double distilled
  - Chamarel Agricole - Gold
  - Chamarel Agricole - White
  - Saint Aubin Agricole - Vanille
  - Saint Aubin Agricole - Blanc
  - Penny Blue Single Cask
  - Penny Blue XO

- **Imported Rum** (35ml)

  - Pyrat XO, Guyana
  - Havana Club 7 yo, Cuba
  - Bacardi 8 yo, Bahamas
  - Captain Morgan, Jamaica
  - Bacardi white, Bahamas

The menu items are subject to change depending on availability.
❖ **Blended Scotch Whiskey** *(35ml)*

Johnnie Walker Blue Label
Johnnie Walker Platinum Label 18 yo
Johnnie Walker Gold Label 18 yo
Johnnie Walker Double Black
Johnnie Walker Green Label 15 yo
Johnnie Walker Black Label 12 yo

Royal Salute 21 yo
Chivas Regal 18 yo
Chivas Regal 12 yo

Dimple 15 yo
Ballentines Gold Seal 12 yo
J&B Rare

❖ **American Whiskey** *(35ml)*

Bulleit Bourbon
Jim Beam
Jack Daniel’s Old No.7

❖ **Japanese Whiskey** *(35ml)*

Nikka from the Barrel

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*The menu items are subject to change depending on availability*
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❖ Single Malt Scotch Whiskey (35ml)

Isle of Jura 21 yo  
Caol Ila, Islay 15 yo  
Lagavulin, Islay 16 yo

Talisker Storm, Islay of Skye  
Talisker 10 yo, Isle of Skye

Glenkinchie 12 yo, Edinburgh

Oban 14 yo, Highland  
Clynelish 14 yo, Highland  
Dalwhinnie 15 yo, Highland

Glenfiddich 18 yo, Speyside  
Balvenie founder’s 12 yo, Speyside  
Cragganmore 12 yo, Speyside  
Glenmorangie 10 yo, Speyside  
Glenfiddich 15 yo, Speyside  
Glenfiddich 12 yo, Speyside  
Cardhu 12 yo, Speyside  
Singleton, Sunray 10 yo, Dufftown

❖ Irish Whiskey (35ml)

Jameson’s
### Cognac (35ml)

- Remy Martin XO
- Remy Martin VSOP
- Age de Fleur – Léopold Gourmel
- Hennessy XO
- Hennessy VSOP
- Courvoisier XO
- Courvoisier VSOP

### Calvados (35ml)

- Pomme Prisonière - Christian Drouin
- Boulard Grand Solage
- Père Magloire VSOP

### Eau de Vie (35ml)

- Poire Williams
- Grappa

*The menu items are subject to change depending on availability*
After Dinner Cocktails

Fuerza Old Fashioned
Havana club seven year old rum patiently stirred with Venezuelan tropical bitters, sugar syrup and orange oil

Mocha Martini
A deliciously rich blend of fresh espresso, bourbon whiskey bailey’s, chocolate and fresh cream

Grasshopper
A vibrant meeting of green mint and white chocolate, smoothed with fresh cream

Brandy Alexander
A silky & smooth blend of vsop cognac, dark chocolate liquor & fresh cream

Godfather
A simple yet delicious combination of chivas regal 12 year old scotch whisky and the sweet almond of amaretto

B-52
The world’s most famous shooter; kahlua coffee liqueur, bailey’s Irish cream and grand marnier

Strawberry & Balsamic Martini
An unusual combination of pure polish vodka and sweet strawberries with a hint of balsamic vinegar

The menu items are subject to change depending on availability
Liqueur (35ml)

- Grand Marnier
- Amaretto
- Kahlua
- Sambuca
- Cointreau
- Tia maria
- Bailey’s
- Amarula
- Malibu
- Southern Comfort
- Pisco
- Fernet Branca

Sherry (35ml)

- Tio Pepe extra dry
- Harvey’s Bristol cream

Port (35ml)

- Cockburn’s Special Reserve
- Cockburn’s Fine Ruby
- Cockburn’s Fine Tawny
• Local Beer

Draft beer [by the glass – 300ml]
Phoenix
Blue marlin

• Imported Beer

Heineken
Savannah [Dry]
Peroni

• Imported Water

San Benedetto Natural  50cl
San Benedetto Frizzante  25cl

• Soft Drinks

Coca Cola
Diet Coke
Sprite
Fanta
Appletiser
Ginger Ale
Grapetiser
Tonic Water
Soda Water

The menu items are subject to change depending on availability
Tea

Kusmi Russian morning
Skillful combination of three unflavoured orthodox teas, from China, Ceylon and India. A round mouthfeel and chocolatey flavour with a strong and full-body.

Kusmi Detox
Blend of maté, green tea and lemongrass perfect for the body and mind. The combination of the properties of mate and green tea creates a drink that is perfect for detoxifying and reinvigorating the body right throughout the day.

Kusmi Darjeeling
Delicately-flavoured orthodox unflavoured tea that has been commercially grown for over 150 years. It is characterized by its pale liquor and light body. This tea can happily be drunk on its own.

Kusmi Earl Grey
Flavoured with bergamot, a small citrus fruit from China that also grows very well in Sicily. Its strong, fresh taste goes particularly well with tea.

Kusmi Lapsang Souchong
A smoked black tea from the province of Fujian in China. We suggest to enjoy this tea during mealtime.

Kusmi Organic green Rooibos
Green rooibos is non-fermented. Its slightly tangy taste is reminiscent of green tea. High in antioxidants, it contains no caffeine.

Kusmi Jasmine green tea
This Chinese green tea flavoured and scented with jasmine blossom is a classic flavoured green tea and a perennial favourite. Perfect with a meal or as an afternoon tea.

The menu items are subject to change depending on availability.
Coffee

Illy Cappuccino
Equal parts of espresso, steamed and foamed milk, served with a cinnamon stick.

Illy Espresso
Served short for the maximum intensity of taste and aroma. Take yours untouched or try one of our variations.

Illy Ristretto
Served shorter than a traditional espresso for a more intense flavor.

Illy Macchiato
Macchiato means ‘spotted’ and refers to a spot of cold milk added to the espresso.

Filter Coffee
Freshly ground Arabica & Robusta beans served in a French plunger.

Hot Chocolate
Liqueur Coffee

Irish
Fresh espresso and Jameson’s Irish whiskey finished with fresh cream

Royal
VSOP cognac and fresh espresso finished with fresh cream

Calypso
Fresh espresso and tia Maria finished with fresh cream

Jamaican
Captain Morgan black label rum and fresh espresso finished with fresh cream

Gaelic
Scotch whisky and fresh espresso finished with fresh cream

Italian
Fresh espresso and sambuca finished with fresh cream

The menu items are subject to change depending on availability
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- Cigars

- Romeo y Julieta No.1
- Partagas Coronas Junior
- Partagas Coronas Senior
- H.Upmann Coronas Major
- Montecristo Petit Tubos
- Cohiba Siglo III
- Romeo y Julieta Churchills
- Cohiba Esplendidos
CHAMPAGNE

NV  Billecart-Salmon, Brut Reserve

WHITE WINE

2013  Wente Estate, Sauvignon Blanc, Livermore Valley, United States
2013  Wente Estate, Chardonnay, Livermore Valley, United States
2012  Grand Devoción, Maipo Sauvignon Blanc, Casablanca, Chile
2008/10  Arneis, Pio Cesare, Piemonte, Italy

RED WINE

2009/10  Saxenburg Private Collection, Cabernet Sauvignon, Stellenbosch, South Africa
2009  Veenwouden Classic, Blend, Paarl, South Africa
2011  Pavillon Chinkara, Pinot Noir, Australia
2007  Marsannay, Champ Perdrix, Côte de nuits, France
2006  Domaine Drouhin, Pinot Noir, Willamette Valley, Oregon, United States

HALF BOTTLES

CHAMPAGNE

NV  Moët & Chandon, Brut
NV  Veuve Clicquot Ponsardin, Brut

WHITE WINE

2014  Soave Classico, Santipietre, Italy
2011  Chablis, Lamblin et Fils, Bourgogne, France

RED WINE

2013  Chinkara, Cabernet Merlot, Victoria, Australia
2010  Chianti, Conti Serriostri, Italy
2013  Ladybird, Organic, Stellenbosch, South Africa

The menu items are subject to change depending on availability
BY THE GLASS

CHAMPAGNE

NV Lombard, Brut
NV Lombard, Rosé

SPARKLING WINE

NV Graham Beck, Brut
2010 Graham Beck, Brut Rosé

WHITE WINE

2014 Villa Cardini Garganega, Trebbiano Veneto, Italy
2014 Famille Castel, Gewurtztraminer, France
2015 Cassillero Del Diablo, Sauvignon Blanc, Central Valley, Chile
2014 Chablis, Domaine Nathalie & Gilles Fèvre, Burgundy, France
2013 Chinkara, Chardonnay, Victoria, Australia

ROSE WINE

2013 Cassillero Del Diablo, Shiraz Rose, Central Valley, Chile
2015 Note Bleue, Côtes de Provence, France
2015 Château de l’Aumérade, Cru Classé, Côtes de Provence, France
2015 Elgin Vintners, Merlot Rosé, South Africa

RED WINE

2014 Cassillero Del Diablo, Pinot Noir, Central Valley, Chile
2015 Ken Forrester Petit Pinotage, Stellenbosch, South Africa
2013 Meerlust Estate, Cabernet Merlot, Cabernet Franc, Stellenbosch, South Africa
2013 Chinkara, Cabernet Merlot, Victoria, Australia

DESSERT WINE

NV Floralis, Torres, Penedes, Spain
2012 Muscat de Beaumes de Venise, La Pastourelle, France

The menu items are subject to change depending on availability
PRESTIGE CHAMPAGNE

2005 Cristal Louis Roederer
2003 Dom Pérignon, Brut
NV Krug Grande Cuvée, Brut

CHAMPAGNE

NV Lombard, Brut
NV Pommery, Brut
NV Nicolas Feuillatte, Brut
NV Laurent-Perrier, Brut
NV Moët & Chandon, Brut
NV Louis Roederer, Brut Premier
NV Veuve Clicquot Ponsardin, Brut

ROSE CHAMPAGNE

NV Lombard, Brut
NV Nicolas Feuillatte, Brut
NV Moët & Chandon, Brut
NV Laurent Perrier, Brut

SPARKLING WINE

NV Graham Beck
NV Pongracz
NV Graham Beck Rosé

PRESTIGE WINE

WHITE

2007 Château Pape Clément, Grand Vin de Graves, Pessac-Léognan, France

RED

2001 Capenelle Solare, Toscana, Italy
2002/06 Cheval des Andes, Château Cheval Blanc & Terrazas de Los Andes Cabernet Sauvignon-Malbec, Mendoza, Argentina
2007 Vieux Château Certan, Grand Vin Pomerol
2011 Château Pichon-Longueville, Pauillac, France
2012 Ornellaia, Bolgheri, DOC, Tuscany, Italy
2000 Sperss Gaja, Langhe, Barbaresco, Piemonte, Italy
2001 Château La Mission Haut-Brion, Pessac-Léognan, France
1989 Château Latour, Grand Vin, 1er Grand Cru Classé, Pauillac, France
2002 Château Margaux, 1er Grand Cru Classé, France

The menu items are subject to change depending on availability
F R A N C E

A L S A C E

2014 Famille Castel, Gewurztraminer
2014 Léon Beyer, Gewurztraminer

B O U R G O G N E

Chablis

2014 Domaine Nathalie & Gilles Fèvre
2012 Lamblin et Fils
2012 Premier Cru, Vaillons, William Fèvre
2009 Grand Cru, Bougros, William Fèvre

Côte de Beaune

2012 Puligny-Montrachet, Joseph Drouhin
2011 Château de Meursault, Premier Cru
2010 Beaune Clos des Mouches, Joseph Drouhin
2010/11 Corton Charlemagne, Grand Cru, Joseph Drouhin

Mâconnais

2012/14 Pouilly-Fuissé, Nadine Ferrand

V A L L E E  D E  L A  L O I R E

2014 Jean de la Roche, Chardonnay
2012 Château du Cléray, Muscadet Sèvre et Maine Sur Lie
2013 Sancerre, Le Chêne, Lucien Crochet
2013 Pouilly-Fumé, La Doucette, Château du Nozet

I T A L Y

2014 Villa Cardini, Trebbiano - Garganega, Veneto
2014 Botter, Chardonnay, Veneto
2014 Canaletto, Pinot Grigio - Garganega, Veneto
2014 Danzante, Pinot Grigio, Tre Venezie
2014 Bava, Gavi di Gavi, Lomellina
2011 Pomino Blanco, Marchesi de Frescobaldi

R O S E  W I N E

2014 Moment de Plaisir, Vin de Pays d’Oc, France
2015 Note Bleue, Côtes de Provence, France
2014 Berne, esprit Méditerranée, Côtes de Provence, France
2015 Château de l’Aumérade, Cru Classé, Côtes de Provence, France
2015 By.Ott, Côtes de Provence, France

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BORDEAUX

Médoc
2011 Château Greysac, Cru Bourgeois

Haut-Médoc
2009 Château Belgrave, Grand Cru Classé
2010 Château Sociando-Mallet

Saint-Éstèphe
2009 Château Cossieu-Coutelin
2011 Château Haut Marbuzet
2004 Château Lafon-Rochet, Grand Cru Classé

Saint-Julien
2010 La Réserve de Leoville Barton
2010 Château Gruaud Larose, Grand Cru Classé

Pauillac
2008 Baronne Philippine de Rothschild, Château Clerc-Milon
2009 Château Grand Puy Ducasse, 5ème Cru Classé

Margaux
2007 Château Giscours, Cru Classé

Graves
2014 Cordier Collection Privé

Saint-Émilion
2010 Château St Georges, Saint-Émilion
2012 Château La Commanderie, Grand Cru
2006/08 Château Laroque, Grand Cru Classé
2007 Château Monbousquet, Saint-Émilion Grand Cru

VALETTE DU RHONE

2011 Crozes-Hermitage, Domaine les Grands Chemins
2005/06 Côte Rôtie, Brune et Blonde, E.Guigal

BOURGOGNE

Côte de Nuits
2012 Faiveley, Pinot Noir, Nuit-Saint-Georges
2012 Chambolle - Musigny, Joseph Drouhin, 1er Cru
2011 Domaine des Perdrix, 1er Cru, Nuit Saint Georges

Beaujolais
2012 Faiveley, Gamay, Moulin à vent

Côte de Beaune
2012 Beaune du château, Domaine Bouchard Père & fils, Beaune 1er cru

ITALY

2013/14 Caleo, Montepulciano D’Abruzzo, Puglia
2013 Canaletto, Montepulciano D’Abruzzo, Puglia
2008 Barolo Di Castiglione Falletto, Vendemmia
2009 Amarone, Della Valpolicella DOC Classico

SPAIN

2011 Coronas, Tempranillo Torres, Catalunya
2009 El Coto Crianza, Rioja

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**CHARDONNAY**

2014  Frontera, Concha y Toro, Central Valley, **Chile**
2015  Casillero Del Diablo, Concha Y Toro, Central Valley, **Chile**
2014  Brandvlei, Worcester, Western Cape, **South Africa**
2015  Fleur Du Cap, Stellenbosch, **South Africa**
2013  Edgebaston, Finlayson, Stellenbosch, **South Africa**
2013  Lazanou, Wellington, **South Africa**
2013  Chinkara, Victoria, **Australia**
2014  Simonsig, Stellenbosch, **South Africa**
2013  Saxenburg Private Collection, Stellenbosch, **South Africa**
2010  Avontuur, Stellenbosch, **South Africa**
2012  Rupert & Rothschild, Coastal Region, **South Africa**
2010/11  Cloudy Bay, Marlborough, **New Zealand**

**SAUVIGNON BLANC**

2015  Du Toitskloof, Western Cape, **South Africa**
2015  Klein Steenberg, Western Cape, **South Africa**
2014  Klein Constantia, Constantia, **South Africa**
2014/15  Ken Forrester, Stellenbosch, **South Africa**
2014  Sula, Nashik, **India**
2011  Santa Rita Reserva, Casablanca Valley, **Chile**
2012/15  Morgenhof, Stellenbosch, **South Africa**
2014  Jordan, Stellenbosch, **South Africa**
2014  "Life from Stone", Robertson, **South Africa**
2014  Secret Stone, Marlborough, **New Zealand**
2014/15  Cloudy Bay, Marlborough, **New Zealand**

**CHENIN BLANC**

2015  Tulbagh, Western Cape, **South Africa**
2015  Spier, Western Cape, **South Africa**
2013  Jordan, Barrel Reserve, Stellenbosch, **South Africa**
2015  Petit Ken Forrester, Stellenbosch, **South Africa**

**VIOGNIER**

2015  Fairview Estate, Paarl, **South Africa**

**PINOT GRIGIO**

2015  Van Loveren, Robertson, **South Africa**

**BLEND**

2015  Tortoise Hill, Chenin Blanc-Chardonnay, **South Africa**
2015  Boschendal, Le Bouquet, Western Cape, **South Africa**
2012  Rosemount, Semillion-Chardonnay, **Australia**
2015  Haute Cabrière, Chardonnay-Pinot Noir, Franschhoek Valley, **South Africa**
2014  Cape Mentelle, Sauvignon Blanc-Semillion, **Australia**

**ROSE**

2014  Fort Simon, Stellenbosch, **South Africa**
## MERLOT
- 2014 Penfolds, Rawson Retreat, Barossa Valley, Australia
- 2013 Fleur Du Cap, Stellenbosch, South Africa
- 2010 Morgenhof, Stellenbosch, South Africa
- 2012 Jordan, Stellenbosch, South Africa

## SHIRAZ
- 2013 Excelsior Paddock, Robertson, South Africa
- 2013 Fleur Du Cap, Stellenbosch, South Africa
- 2013 Glenwood, Franschhoek, South Africa
- 2014 Jordan, Syrah, Stellenbosch, South Africa
- 2013 Saxenburg Private Collection, Stellenbosch, South Africa

## PINOTAGE
- 2015 Ken Forrester petit pinotage, Stellenbosch, South Africa
- 2013 Spier Private Collection, Stellenbosch, South Africa
- 2014 Diemersfontein, Wellington, South Africa
- 2011 Saxenburg Private Collection, South Africa
- 2012/13 Kanonkop, Stellenbosch, South Africa

## CABERNET SAUVIGNON
- 2014 Spier Private Collection, Stellenbosch, South Africa
- 2010 Santa Rita Reserva, Maipo Valley, Chile
- 2013 Baron Philippe De Rothschild, Maipo Valley, Chile
- 2011 Kanonkop, Stellenbosch, South Africa
- 2007 Penfolds Bin 407, Barossa Valley, Australia

## CABERNET FRANC
- 2012 Hermanuspietersfontein, Sondagskloof, South Africa

## PINOT NOIR
- 2012/13 Elgin Vintners, Elgin, South Africa
- 2014 Rosemount, Margaret River, Australia
- 2013 Haute Cabrière, Franschhoek, South Africa
- 2012 George Michel, Marlborough, New Zealand

## GAMAY NOIR
- 2013 Kleine Zalze, Stellenbosch, South Africa

## GRENACHE
- 2012 Neil Ellis, Piekenierskloof, South Africa

## CARMENERE
- 2012 Reserva Castillo de Molina, Maule Valley, Chile

## BLEND
- 2014 Sula Satori, Merlot-Malbec, Nashik, India
- 2012 Escudo Rojo, Blend, Maipo Valley, Chile
- 2013 Chinkara, Cabernet Merlot, Victoria, Australia
- 2013 Meerlust Estate, Cabernet Merlot, Cabernet Franc, Stellenbosch, South Africa
- 2011/12 Glen Carlou, Grand Classique, Blend, Paarl, South Africa
- 2014 The Chocolate Block, Blend, Franschhoek, South Africa
- 2010 Meerlust Rubicon, Blend, Stellenbosch, South Africa
- 2012 Clos de Los Siete, Mendoza, Malbec, Cabernet Merlot, Syrah, Argentina

The menu items are subject to change depending on availability.