Starters

**Green tomato and white asparagus soup**
roasted monkfish in black seaweed, basil chlorophyll

**Tiger prawns, gratinated silken tofu and edamame bean salad**
soy sprouts, yuzu pearl and vinaigrette

**Alba truffle risotto**
egg yolk dust, parsley, Pecorino foam

**Smoked scallops**
potato and white truffle air purée, turmeric foam and bottarga

**Crab cakes with aloe vera jam**
pickled cucumber and cilantro

**Warm white tuna tartare marinated with tahini**
black olives dust and sweet potatoes

**Pan seared foie gras**
smoked rose and rhubarb jelly, baobab and balsamic sauce

**Slow poached egg in a crispy shell of bread and coconut dust**
mint and green pea purée, black truffle and asparagus salad, Parmesan shavings and Serrano ham marinated in pink pepper

Low Calorie Options

**Organic mesclun salad**
aged balsamic dressing

**Burrata and tomato trilogy**
rocket leaves and pine nut pesto

**Homemade bresaola and pickled green papaya**
bilimbi achard, shaved Pecorino

---

*vegetarian dish  *contains pork  *gluten free  *lactose free  *contains alcohol

The menu items are subject to change depending on availability
Mauritian and Indian starters

**Spicy Creole crab soup**  
lobster and tomato salsa ravioli

**Aloo papdi tikki chaat**[1]  
Indian street food speciality with potato dumplings,  
Served with mint, yoghurt and tamarind chutney

**Scampi and taro cake**[2,3]  
coriander chutney, bean sprouts and palm heart salad

**Kebab selection**  
lamb galouti, bhatti da murgh, malai jhinga

Mauritian and Indian main courses

**Patrani machi**  
catch of the day with fresh coriander, Indian spices and  
grated coconut wrapped in banana leaf,  
served with a tomato flavoured rice

**Mascarene seafood rougaille**[2,3]  
regional speciality of seafood simmered in  
a spicy tomato sauce, served with steamed rice and black lentils

**Vegetarian Thali**[4]  
palak kofta, paneer tikka masala, baingan ka bharta,  
vegetable of the day, saffron pulao, cucumber raita and dal makhani

**Non-vegetarian Thali**  
shahi murgh korma, Goan fish curry, Amritsari tawa gosht,  
vegetable of the day, saffron pulao, cucumber raita and dal tadka

As a courtesy to other guests, we would appreciate if your mobile phone  
could be put on mute mode or switched off during your dinner

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vegetarian dish  *contains pork  GF gluten free  lactose free

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

**Tiger prawns flambéed with cognac** *
roasted bread dumpling with smoked ham

**Grilled cuttlefish with crudaiola salsa**
Roman breadcrumbs, roasted pumpkin seeds and grilled butternut

**Pan seared wild sea bass**  
[GF]  
pink peppercorn cream, gratinated potatoes and adzuki beans

**Semolina crusted John Dory**
artichoke and jicama sauce, tapioca purée and coconut black truffle

**Seared duck breast, avocado and mirin crème brulée**
orange miso dressing

**Pan seared organic chicken sot-l’y-laisse**
sautéed spinach, roasted sweet corn and satay sauce

**Black venere rice with veal sweetbread**  
[GF]
hazelnut emulsion

**Lamb shank**  
[GF]  
braised with sugarcane rum, raisin sauce and crispy shallots

**Porcini dusted Rib-eye**  
[GF]  
potato chips, Worcestershire sauce and balsamic oil

**Low Calorie Options**

**Steamed snapper baked in clay**
infused with lemongrass and fine herbs, organic vegetables and tamarind butter

**Seared yellow fin tuna**  
[GF]  
eggplant hummus, avocado and tomato salsa

[Vegetarian dish]  [Contains pork]  [Contains alcohol]  [GF gluten free]  [Lactose free]

The menu items are subject to change depending on availability
Desserts

Roasted Victorian pineapple
salted caramel sauce
saffron and ginger ice cream

Rosemary and apricot crème brulée
caramel tuile

Warm melting chocolate with a pistachio heart
vanilla ice cream

Coffee ice cream bombe
rolled in meringue, sambucca crème anglaise, fizzy coffee

Cheese cake
yoghurt ice cream, beetroot two ways

Mango sphere
crumble, tropical fruit coulis and crème anglaise

Hazelnut, coffee and chocolate bavarois
vanilla cream

Ricotta and carrot cylinder
lavender meringue and carrot emulsion

Mont Blanc
citrus financiers, chestnut mousse crispy tuile

Berry mousse ***
mixed berry compote

Café gourmand

Farm cheese
crackers, dry fruits

Selection of homemade ice cream
[per scoop]
vanilla, chocolate, tonka coffee, coconut

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

*** sugar free

The menu items are subject to change depending on availability
Starters

Carrot and orange velouté with lobster medallion
    citrus segments and lime foam

Pumpkin ravioli with hazelnut butter
    grilled Portobello mushrooms, Pecorino and biscotti

Mille-feuille of pan fried green tomato in grissini crust and Burrata
    basil pesto, goat cheese emulsion and bell pepper cannelloni

Pan seared Tomme de Savoie
    grilled Porcini mushrooms, mint and green pea ice cream

Angel hair prawn tempura
    tsuyu aioli and marinated zucchini

Crispy soft-shell crab
    pickled edamame with kombu, enoki salad, peanut butter and miso mayonnaise

Smoked scallops
    potato and white truffle air purée, turmeric foam and bottarga

Goose liver terrine popsicle coated with toasted almonds
    baobab honey and balsamic treacle, pear jam

Iberico loin with tonnata salsa
    Cognac jelly and paprika cheese sticks

Low Calorie Options

Organic garden salad
    palm heart with passion fruit dressing

Cigar smoked Balik salmon
    horseradish foam, buckwheat blinis with squid ink and sweet shallots

vegetarian dish  *contains pork  GF  gluten free  contains alcohol  lactose free

The menu items are subject to change depending on availability
Mauritian and Indian starters

Creole bouillabaisse
calamari, scampi and snapper, aioli croutons

Vegetarian kebab selection
 tulsi paneer tikka, subz ki seekh, dahi ke kabab

Grilled calamari salad
 pineapple, tomato, red chilli and spring onions

Tandoori smoked salmon
tandoor roasted smoked salmon, marinated in a mélange of spices, saffron and yoghurt

Tangri kebab
 chicken drumsticks marinated with freshly ground Indian spices, cooked in a tandoor and coated with coconut dust

Mauritian and Indian main courses

Daab chingri
 shrimps stewed in mildly spiced coconut milk
 served with steamed rice

Beef fricassée
 regional speciality of braised beef with onions, tomato and local spices

Vegetarian thali
 bhuinne methi palak, shahi paneer, peshawari chole, vegetable of the day, saffron pulao, cucumber raita and dal makhani

Non-vegetarian thali
 fish moilee, chicken tikka masala, saag gosht, vegetable of the day, saffron pulao, cucumber raita and dal tadka

As a courtesy to other guests, we would appreciate if your mobile phone could be put on mute mode or switched off during your dinner

vegetarian dish gluten free lactose free contains alcohol

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

**Oven baked sweet water prawns**
sautéed bok choy, fried plantains and curry coconut emulsion

**Grilled cuttlefish with pistachio dust**
roasted bell pepper and wild rocket pesto

**Pan seared white tuna filled with morels**
capers, lime dust and cherry tomato confit

**Skewers of pancetta wrapped lobster tail and porcini mushrooms**
fava beans, lemon butter sauce

**Duck leg confit**
sautéed spinach and rosemary potatoes

**Crisp pork belly**
organic rocket and pear salad, honeydew melon jam

**Grilled lamb fillet**
goat cheese and potato mousseline, grilled violet artichoke pumpkin purée with honey and truffle jus

**Veal sirloin with duck liver and cocoa macaroons**
cocoa sauce, spicy tamarind and green apple jam

**Seared Australian beef tenderloin with chestnut**
bone marrow, black truffle sauce and grilled chicory

Low Calorie Options

**Oven baked wild turbot fillet**
roasted salsifis, soybean sprouts salad, absentium sauce

**Grilled salmon with Rodrigues lime brunoise**
pickled jicama and celery roots, limoncello sauce

* contains pork  🌯 gluten free  🍸 contains alcohol  🥰 lactose free

The menu items are subject to change depending on availability
Desserts

Pineapple and watermelon sandwich
flavoured with basil, pineapple sorbet

Lemon parfait
violet and licorice coulis

Warm melting chocolate with pistachio cream
vanilla ice cream

Coffee ice cream bombe
rolled in meringue, sambucca crème anglaise, fizzy coffee

Grand marnier soufflé
Malaga ice cream
please allow 20 minutes preparation time

Chocolate sphere
tonka ice cream, japanese pearl
coconut, litchi sauce

Coconut panna cotta
cococonut ice cream with truffles

Pistachio meringue
berry coulis

Deconstructed apple crumble
thyme ice-cream

Rose and raspberry jelly
***
litchi mousse

Farm cheese
 crackers, dry fruits

Café gourmand

Selection of homemade ice cream
[per scoop]
vanilla, chocolate, tonka
coffee, coconut

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

*** sugar free ☕ contains alcohol

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

**Smoked butternut velouté**
celeriac and tonka bean cappelleti

**Truffle arancini**
cherry tomato salsa

**Palm heart duo**
braised palm heart, matignon of cucumber, apple, tomato, wasabi vinaigrette

**Low Calorie Options**

**Lemon quinoa salad**
avocado, olives, sundried tomatoes, herbs and crispy farmers bread

**Tofu rice paper roll**
Asian vegetables, pickled cucumber peanut sauce

**Citrus salad with roasted peanuts**
spring onions and edamame

The menu items are subject to change depending on availability
Goat cheese ravioli
shiitake mushroom, leek and watercress chlorophyll

Sautéed wild mushroom and taro millefeuille
chicory, truffled cauliflower mousseline, fava beans, red pepper coulis

Seasonal spring vegetable lasagna
chunky tomatoes, basil pesto

Low Calorie Options

Pappardelle with poivrade artichokes
cherry tomatoes, mushrooms and taggiasche olives

Green pea risotto
hibiscus emulsion

Vegetable tajine with
steamed couscous, turmeric sauce

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

2012  Faiveley, Gamay, Moulin à vent, Beaujolais, France
2010  Saxenburg Private Collection, Cabernet Sauvignon, Stellenbosch, South Africa
2009  Veenwouden Classic, Blend, Paarl, South Africa
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 Serristori, Italy
2013  Ladybird, Organic, Stellenbosch, South Africa

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

### CHAMPAGNE

<table>
<thead>
<tr>
<th>Year</th>
<th>Wine</th>
</tr>
</thead>
<tbody>
<tr>
<td>NV</td>
<td>Lombard, Brut</td>
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<tr>
<td>NV</td>
<td>Lombard, Rosé</td>
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### SPARKLING WINE

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<tr>
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<th>Wine</th>
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</thead>
<tbody>
<tr>
<td>NV</td>
<td>Graham Beck, Brut</td>
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<tr>
<td></td>
<td>Graham Beck, Brut Rosé</td>
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### WHITE WINE

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<tr>
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<tr>
<td>2014</td>
<td>Villa Cardini Garganega, Trebbiano Veneto, Italy</td>
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<tr>
<td>2014</td>
<td>Famille Castel, Gewurztraminer, France</td>
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<tr>
<td>2015</td>
<td>Cassillero Del Diablo, Sauvignon Blanc, Central Valley, Chile</td>
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<tr>
<td>2015</td>
<td>Chablis, Domaine Nathalie &amp; Gilles Fèvre, Burgundy, France</td>
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<tr>
<td>2013</td>
<td>Chinkara, Chardonnay, Victoria, Australia</td>
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### ROSE WINE

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<tr>
<th>Year</th>
<th>Wine</th>
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<tbody>
<tr>
<td>2015</td>
<td>Note Bleue, Côtes de Provence, France</td>
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<tr>
<td>2014</td>
<td>Château de l’Aumérale, Cru Classé, Côtes de Provence, France</td>
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<tr>
<td>2015</td>
<td>Elgin Vintners, Merlot Rosé, South Africa</td>
</tr>
<tr>
<td>2016</td>
<td>Boschendal Blanc de Noir, Franschhoek Valley, South Africa</td>
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</table>

### RED WINE

<table>
<thead>
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<th>Year</th>
<th>Wine</th>
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<tbody>
<tr>
<td>2015</td>
<td>Cassillero Del Diablo, Pinot Noir, Central Valley, Chile</td>
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<tr>
<td>2013</td>
<td>Meerlust Estate, Cabernet Merlot, Cabernet Franc, Stellenbosch, South Africa</td>
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<tr>
<td>2013</td>
<td>Chinkara, Cabernet Merlot, Victoria, Australia</td>
</tr>
<tr>
<td>2014</td>
<td>Spier Private Collection, Stellenbosch, South Africa</td>
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### DESSERT WINE

<table>
<thead>
<tr>
<th>Year</th>
<th>Wine</th>
</tr>
</thead>
<tbody>
<tr>
<td>NV</td>
<td>Floralis, Torres, Penedes, Spain</td>
</tr>
<tr>
<td>2012</td>
<td>Muscat de Beaumes de Venise, La Pastourelle, France</td>
</tr>
</tbody>
</table>

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, Toscania, 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.
**FRANCE**

**Alsace**
- 2014 Famille Castel, Gewurztraminer
- 2014 Léon Beyer, Gewurztraminer

**Bourgogne**

**Chablis**
- 2015 Domaine Nathalie & Gilles Fèvre
- 2012 Lamblin et Fils
- 2012 Premier Cru, Vaillons, William Fèvre
- 2009 Grand Cru, Bougros, William Fèvre

**Côte de Beaune**
- 2013 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**
- 2014 Pouilly-Fuissé, Nadine Ferrand

**Vallee de la Loire**
- 2014/15 Jean de la Roche, Chardonnay
- 2012 Château du Cléray, Muscadet Sèvre et Maine Sur Lie
- 2014 Sancerre, Le Chêne, Lucien Crochet
- 2013 Pouilly-Fumé, La Doucette, Château du Nozet

**Italy**
- 2014 Villa Cardini, Trebbiano - Garganega, Veneto
- 2014 Botter, Chardonnay, Veneto
- 2014 Canaletto, Pinot Grigio - Garganega, Veneto
- 2015 Danzante, Pinot Grigio, Tre Venezie
- 2014/15 Bava, Gavi di Gavi, Lomellina
- 2011 Pomino Blanco, Marchesi de Frescobaldi

**Rose Wine**
- 2015 Note Bleue, Côtes de Provence, France
- 2014 Berne, esprit Méditerranée, Côtes de Provence, France
- 2014 Château de l'Aumérade, Cru Classé, Côtes de Provence, France
- 2015 By.Ott, Côtes de Provence, France

*The menu items are subject to change depending on availability.*
BORDEAUX

Médoc
2011 Château Greysac, Cru Bourgeois

Haut-Médoc
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

SAIN T-EMILION
2011 Château St Georges, Saint-Emilion
2012 Château La Commanderie, Grand Cru
2006/08 Château Laroque, Grand Cru Classé
2007 Château Montbousquet, Saint-Emilion Grand Cru

 VAL LE E 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

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

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

SPAIN
2013 Coronas, Tempranillo Torres, Catalunya
2009 El Coto Crianza, Rioja

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

<table>
<thead>
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<th>Year</th>
<th>Wine</th>
<th>Origin</th>
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<tr>
<td>2014</td>
<td>Frontera, Concha y Toro, Central Valley, Chile</td>
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<tr>
<td>2015</td>
<td>Casillero Del Diablo, Concha Y Toro, Central Valley, Chile</td>
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<tr>
<td>2014</td>
<td>Brandvlei, Worcester, Western Cape, South Africa</td>
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<tr>
<td>2015</td>
<td>Fleur Du Cap, Stellenbosch, South Africa</td>
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<tr>
<td>2013</td>
<td>Edgebaston, Finlayson, Stellenbosch, South Africa</td>
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<td>2013</td>
<td>Lazanou, Wellington, South Africa</td>
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<td>2013</td>
<td>Chinkara, Victoria, Australia</td>
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<tr>
<td>2014</td>
<td>Simonsig, Stellenbosch, South Africa</td>
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<tr>
<td>2013</td>
<td>Saxenburg Private Collection, Stellenbosch, South Africa</td>
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<td>2010</td>
<td>Avontuur, Stellenbosch, South Africa</td>
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<tr>
<td>2012</td>
<td>Rupert &amp; Rothschild, Coastal Region, South Africa</td>
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<tr>
<td>2010/13</td>
<td>Cloudy Bay, Marlborough, New Zealand</td>
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**SAUVIGNON BLANC**

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<th>Origin</th>
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<tbody>
<tr>
<td>2015</td>
<td>Du Toitskloof, Western Cape, South Africa</td>
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<tr>
<td>2015</td>
<td>Klein Steenberg, Western Cape, South Africa</td>
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<tr>
<td>2014</td>
<td>Klein Constantia, Constantia, South Africa</td>
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<tr>
<td>2015</td>
<td>Ken Forrester, Stellenbosch, South Africa</td>
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<td>2014</td>
<td>Sula, Nashik, India</td>
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<tr>
<td>2011</td>
<td>Santa Rita Reserva, Casablanca Valley, Chile</td>
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<tr>
<td>2015</td>
<td>Morgenhof, Stellenbosch, South Africa</td>
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<tr>
<td>2014</td>
<td>Jordan, Stellenbosch, South Africa</td>
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<tr>
<td>2015</td>
<td>&quot;Life from Stone&quot;, Robertson, South Africa</td>
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<tr>
<td>2015</td>
<td>Secret Stone, Marlborough, New Zealand</td>
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<tr>
<td>2015</td>
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**CHENIN BLANC**

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<tr>
<td>2015</td>
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<td>2015/16</td>
<td>Spier, Western Cape, South Africa</td>
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<td>2015/16</td>
<td>Petit Ken Forrester, Stellenbosch, South Africa</td>
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**VIOGNIER**

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<tr>
<td>2015</td>
<td>Fairview Estate, Paarl, South Africa</td>
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<tr>
<td>2011</td>
<td>Elgin Vintners, South Africa</td>
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**PINOT GRIGIO**

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<th>Origin</th>
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<tbody>
<tr>
<td>2015</td>
<td>Van Loveren, Robertson, South Africa</td>
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**BLEND**

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<th>Wine</th>
<th>Origin</th>
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<tbody>
<tr>
<td>2015</td>
<td>Tortoise Hill, Chenin Blanc-Chardonnay, South Africa</td>
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<tr>
<td>2016</td>
<td>Boschendal, Le Bouquet, Western Cape, South Africa</td>
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<tr>
<td>2012</td>
<td>Rosemount, Semillion-Chardonnay, Australia</td>
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<td>2015</td>
<td>Haute Cabrière, Chardonnay-Pinot Noir, Franschhoek Valley, South Africa</td>
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<tr>
<td>2014</td>
<td>Cape Mentelle, Sauvignon Blanc-Semillion, Australia</td>
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**ROSE**

<table>
<thead>
<tr>
<th>Year</th>
<th>Wine</th>
<th>Origin</th>
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<tbody>
<tr>
<td>2014</td>
<td>Fort Simon, Stellenbosch, South Africa</td>
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<td>2016</td>
<td>Boschendal Blanc de Noir, Franschhoek Valley, South Africa</td>
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*The menu items are subject to change depending on availability*
<table>
<thead>
<tr>
<th>Merlot</th>
<th>2014</th>
<th>Simonsvlei, Lifestyle, Western Cape, South Africa</th>
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<tbody>
<tr>
<td></td>
<td>2015</td>
<td>Penfolds, Rawson Retreat, Barossa Valley, Australia</td>
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<td>2013/14</td>
<td>Fleur Du Cap, Stellenbosch, South Africa</td>
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<td>2011</td>
<td>Morgenhof, Stellenbosch, South Africa</td>
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<td>2012</td>
<td>Jordan, Stellenbosch, South Africa</td>
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<table>
<thead>
<tr>
<th>Shiraz</th>
<th>2013</th>
<th>Excelsior Paddock, Robertson, South Africa</th>
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<tbody>
<tr>
<td></td>
<td>2014</td>
<td>Fleur Du Cap, Stellenbosch, South Africa</td>
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<td></td>
<td>2013/14</td>
<td>Glenwood, Franschhoek, South Africa</td>
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<td>2014</td>
<td>Jordan, Syrah, Stellenbosch, South Africa</td>
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<td>2013</td>
<td>Saxenburg Private Collection, Stellenbosch, South Africa</td>
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<table>
<thead>
<tr>
<th>Pinotage</th>
<th>2015</th>
<th>Ken Forrester petit pinotage, Stellenbosch, South Africa</th>
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<tbody>
<tr>
<td></td>
<td>2014</td>
<td>Spier Private Collection, Stellenbosch, South Africa</td>
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<td>2014</td>
<td>Diemersfontein, Wellington, South Africa</td>
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<td>2011</td>
<td>Saxenburg Private Collection, Stellenbosch, South Africa</td>
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<td>Kanonkop, Stellenbosch, South Africa</td>
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<table>
<thead>
<tr>
<th>Cabernet Sauvignon</th>
<th>2014/15</th>
<th>Spier Private Collection, Stellenbosch, South Africa</th>
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<tr>
<td></td>
<td>2010</td>
<td>Santa Rita Reserva, Maipo Valley, Chile</td>
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<td>2013</td>
<td>Baron Philippe De Rothschild, Maipo Valley, Chile</td>
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<td>Kanonkop, Stellenbosch, South Africa</td>
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<tr>
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<td>2007</td>
<td>Penfolds Bin 407, Barossa Valley, Australia</td>
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| Cabernet Franc | 2012 | Hermanuspietersfontein, Sondagskloof, South Africa |

<table>
<thead>
<tr>
<th>Pinot Noir</th>
<th>2012/13</th>
<th>Elgin Vintners, Elgin, South Africa</th>
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<tbody>
<tr>
<td></td>
<td>2014</td>
<td>Rosemount, Margaret River, Australia</td>
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<td>Haute Cabrière, Franschhoek, South Africa</td>
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<td>George Michel, Marlborough, New Zealand</td>
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| Gamay Noir | 2015 | Kleine Zalze, Stellenbosch, South Africa |

| Grenache | 2012 | Neil Ellis, Piekenierskloof, South Africa |

| Carmenere | 2012 | Reserva Castillo de Molina, Maule Valley, Chile |

<table>
<thead>
<tr>
<th>Blend</th>
<th>2014</th>
<th>Sula Satori, Merlot-Malbec, Nashik, India</th>
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<tbody>
<tr>
<td></td>
<td>2012</td>
<td>Escudo Rojo, Blend, Maipo Valley, Chile</td>
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<td>2013</td>
<td>Chinkara, Cabernet Merlot, Victoria, Australia</td>
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<td>Meerlust Estate, Cabernet Merlot, Cabernet Franc, Stellenbosch, South Africa</td>
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<td>Glen Carlou, Grand Classique, Blend, Paarl, South Africa</td>
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<td>2014</td>
<td>The Chocolate Block, Blend, Franschhoek, South Africa</td>
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<tr>
<td></td>
<td>2010</td>
<td>Meerlust Rubicon, Blend, Stellenbosch, South Africa</td>
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<td>2012/13</td>
<td>Clos de Los Siete, Mendoza, Malbec, Cabernet Merlot, Syrah, Argentina</td>
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</tbody>
</table>

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