



International Kitchen

A carefully chosen selection of mouthwatering recipes from around the world

SOUPS

French Onion Soup (New)	3.500
Sweet sliced onions cooked in beef broth served with cheese puff pastry	
Mushroom Soup	4.250
A combination of white mushroom and portobello mushroom, served with Emmental crust	
Miso Soup	4.500
Traditional Japanese soup with tofu and spring onions	

STARTERS AND BITES

Edamame	4.500
Salted or spicy green soya beans	
Fried Calamari	5.950
Served with tartar sauce	
Traditional Shrimp Cocktail (New)	8.500
Shrimp with avocado and cocktail sauce	
Vinaigrette Appetizer Platter	9.500
(For 2 people)	
Vegetable spring rolls, mozzarella sticks and chicken balls served with sweet chili and barbecue sauce	
Frisco Bowl with Baby Mozzarella (New)	5.950
Fresh baby mozzarella with cherry tomatoes gently dressed in pesto sauce served in a Parmesan basket	
Rock Shrimp	6.950
Deep fried shrimp with spicy Japanese sauce	
Pan Seared Sea Scallops (New)	11.500
Served with asparagus and beurre blanc sauce	
Endives with Apples (New)	5.950
Endives marinated in blue cheese dressing served with caramelized walnuts and sliced apples	
Shake Usukuri	6.950
Fresh salmon, leeks and togarashi with ponzu sauce	
Tuna Carpaccio	8.950
Tuna, marinated cucumbers and sweet vinegar soya dressing	

SALADS AROUND THE WORLD

Rocca Salad	5.250
Rocca leaves topped with mushrooms, sundried tomatoes, and shaved Parmesan cheese with balsamic dressing	
Classic Caesar Salad	5.500
Mixed iceberg and roman lettuce topped with shaved Parmesan cheese and herbed garlic croutons with Caesar salad dressing	
Vinaigrette Greek Salad (New)	4.500
Roman lettuce, spring onions, cucumbers, tomatoes, sweet peppers, wild thyme, feta cheese, crispy shredded bread with yogurt dressing	
Quinoa Salad	5.750
Quinoa with broccoli, artichokes, pomegranates & red beans served with citrus dressing	
Exotic Salad (Popular)	7.500
A mixture of avocados, palmettos, mushrooms, cherry tomatoes, kiwi, asparagus, artichokes and green leaves served with fresh herb dressing	
Kani Salad	5.500
Crab, carrots, cucumbers with mayonnaise and tempura flakes	
Sashimi Salad	9.750
Tuna, salmon, octopus and crab served with togarashi, mayonnaise and spring onions	
Crunchy Salmon Salad	9.950
Salmon, spicy mayonnaise and tempura flakes	
Maguru Crunchy Salad	12.000
Tuna, spicy mayonnaise and tempura flakes	
Shrimp and Crab Salad	7.500
With spicy and crunchy sweet sauce	



SANDWICHES

All sandwiches are served with your choice of homemade freshly baked white or brown bread

✕ Grilled Chicken Sandwich	6.500
Grilled chicken breast with mushrooms, rocca and avocado in ciabatta bread served with spicy mayonnaise and French fries	
✕ Pepper Steak Sandwich	9.950
Sliced prime steak fillet in French bread, served with sweet peppers, spicy green peppers, onions, Swiss cheese, mustard seeds and French fries	
Classic Burger (New)	9.950
Fresh tomatoes, onions, lettuce and pickles topped with Emmental cheese, served with French fries	
Vinaigrette Burger (New)	8.500
With grilled tomatoes and onions, lettuce and pickles topped with Cheddar cheese, served with French fries and barbeque sauce	
Chicken Fajita Wrap (New)	5.250
served with sour cream, Pico de gallo and guacamole	
With beef	5.750

PASTA, RISOTTO

✦ Penne Arabiatta	5.500
Penne with tomatoes, garlic and basil	
Fettuccine Alfredo	5.500
Fettuccine with fresh mushrooms, Parmesan cheese and creamy white sauce	
Seafood Spaghetti	11.500
(Chef's Recommendation)	
Shrimp, calamari and shell mussels served with tomato herb sauce or aglio e olio	
✦ Wild Mushroom Risotto (New)	5.950
Risotto cooked with mushroom duxelle with Parmesan tuile topped with crispy mushrooms	
Shrimp Risotto (New)	8.500
Risotto cooked with shrimp bisque	

MAIN COURSES

Chicken

Vinaigrette Stuffed Chicken	7.500
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Baby chicken stuffed with mushrooms, coriander, garlic and Parmesan cheese topped with mozzarella cheese and peaches served with the Chef's special sauce

Tender Chicken Breast	7.500
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Grilled, served with lemon sauce and herbed mashed boiled potatoes and sautéed baby vegetables

Whole Baby Chicken	12.000
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(New, Chef Recommendation)

Baby chicken served with baby potatoes and gravy sauce

Veal

Escalope Milanese	12.500
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Breaded baby veal delicately fried and served with pasta al pomodoro

Grilled Veal Palliard (New)	12.500
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Grilled veal palliard stuffed with mushrooms and rocca served with sautéed vegetables and gravy pepper sauce

Beef & Lamb

Traditional Steak Frites (New, Popular)	15.500
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Grilled beef fillet steak with French fries served with your choice of pepper sauce or mushroom sauce

Angus Filet Mignon	25.000
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Angus beef fillet served with sautéed vegetables and your choice of spicy green pepper sauce or red wine sauce

Rib Eye Steak (New)	28.000
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Rib-eye steak with mashed potatoes, sautéed vegetables and fried artichokes with mushroom or mustard sauce

Grilled Lamb Chops	13.500
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Grilled lamb chops served with grilled vegetables and baked potatoes with sour cream



Fish and Sea Food

Grilled Fresh Sea Bass Fillet 16.000

Stuffed with herbs, tomatoes and lemon served with grilled vegetables and roasted potatoes

Fresh Salmon Steak 14.000

Grilled fresh salmon fillet with dill sauce served with mixed green sautéed vegetables and roasted baby potatoes

Slow Cook Whole Sea Bream (New) 14.500

Marinated sea bream cooked in papillote served with ratatouille and grilled lemon

Grilled Tiger Prawns (New) 28.500

Grilled tiger prawns with grilled vegetables and Provençal sauce

Special of the Day

Ask your waiter

CHOOSE YOUR SIDE DISH

Sautéed Spinach 2.000

French Fries 2.000

Herbed Mushrooms 2.500

Mixed Vegetables 2.000

Add Chicken 1.500





Sushi Bar

Each slice or roll is delicately prepared to take you to an exotic and extraordinary culinary experience

Sashimi (4 pieces)

Kani (Crab)	3.950
Ebi (Shrimp)	5.500
Shake (Salmon)	5.500
Gindara (Butterfish)	6.250
Maguro (Tuna)	6.250
Taco (Octopus)	4.500
Hotategai (Scallop)	5.750
Ebiko (Lobster Roe)	6.750
Unagi (Eel)	8.250
Tobiko (Flying Fish Roe)	8.500
Ikura (Salmon Roe)	12.500
Hamachi (Yellowtail)	10.950



Sushi (2 pieces)

Vegetarian	2.950
Kani (Crab)	3.950
Ebi (Shrimp)	4.250
Shake (Salmon)	4.750
Gindara (Butterfish)	4.750
Maguro (Tuna)	4.250
Taco (Octopus)	5.250
Hotategai (Scallop)	5.250
Ebiko (Lobster Roe)	6.950
Unagi (Eel)	6.750
Tobiko (Flying Fish Roe)	8.250
Ikura (Salmon Roe)	8.950
Hamachi (Yellowtail)	7.500

Gunkan

Rice balls wrapped in salmon or tuna sashimi with various fillings (2 pieces)

Salmon Gunkan 5.500

Ebiko and shrimp with crunchy sauce

✕ **Bonbon Gunkan** 5.250

Salmon, shrimp, tuna, oboro, avocado, and ebiko with sweet chili and spicy mayonnaise sauce

✕ **Crispy Rice Gunkan** 5.250

Fried rice with shrimp, crab and salmon

Makimono (3 pieces)

Hand-rolled sushi

♻️ **Vegan Mix Roll** 3.500

Olives, rocca, leaves, carrot and young corn

Maternity Roll 4.250

Crab wrapped in Shrimp

Scorpion Roll 5.250

Eel, shrimp and avocado with unagi sauce

VIP Roll 5.750

Shrimp and crab wrapped in avocado

✕ **Exotic Roll** 5.750

Crab and avocado topped with spicy salmon

✕ **Volcano Roll** 5.500

Spicy fried crab topped with spicy sauce

✕ **Fountain Roll** 5.500

Tuna, crab and salmon rolled with green and orange tobiko topped with spicy salmon and ebi salad

✕ **Green Warrior** 5.250

Shrimp, oboro, salmon and ebiko wrapped with avocado topped with 3 kinds of sauces (sweet, wasabi and salmon crunchy)

✕ **Wasabi Roll** 6.250

Salmon, crab and tuna rolled with tobiko and wasabi sauce

✕ **Tempura Special Roll** 6.950

Fried shrimp topped with shrimp salad

✕ **Super Tuna Spicy Roll** 6.500

Crab and avocado wrapped in spicy tuna

- ✕ **Basic Instinct** 5.250

Shrimp wrapped with salmon and topped with green chili and crunchy sauce
- ✕ **Spiky Roll** 5.950

Crab topped with avocado and spicy shrimp
- Golden Roll (New)** 5.250

Asparagus, cream cheese, grilled salmon and pickled ginger
- ✕ **Five Seas Roll (New)** 6.750

Salmon, tuna, shrimp, ebiko, cream cheese and chili
- Fancy Roll (New)** 7.500

Salmon, shrimp, scallops and ebiko
- Chef Roll (New)** 7.500

Asparagus, eel, avocado, tobiko, cream cheese with special dressing



Futo Maki - Big & Thick (3 pieces)

Fat rolled sushi

Maradona Roll 4.950

Shrimp, crab and avocados

Louay Roll 6.950

Shrimp, crab and eel topped with shrimp salad

✕ **Spicy Crab Roll** 4.950

Shrimp and crab topped with crab and chili

✕ **Mint Spicy Roll (new)** 4.950

Salmon, ebiko avocado and rocca with special mint sauce

Harumaki

Rice paper rolls (New)

Yasai Roll 3.950

Lettuce, avocado, carrots, baby corn

✕ **Ebi Kani Roll** 4.750

Shrimp tempura, eel, crab, lettuce and spicy mayonnaise with special dressing

Salmon Roll 5.500

Salmon, eel, mayonnaise, togarashi and spring onions



Temaki (1 piece)

- ✕ **Canadian** 4.950
Tuna and salmon
- Ebi tempura** 4.750
Fried shrimp
- Temaki 007** 4.950
Crab, salmon and ebiko
- ✕ **Vinaigrette** 4.950
Salmon, shrimp and crab

Moriawase - Mixed Platter

- Osaka Moriawase** 15.950
(12 pieces: sushi and maki)
Salmon sushi (2 pieces), tuna sushi (2 pieces), shrimp sushi (2 pieces), Osaka roll (3 pieces), California roll (3 pieces)
- Vinaigrette Moriawase** 19.950
(14 pieces: sushi, sashimi, and maki)
Salmon sashimi (4 pieces), tuna sushi (2 pieces), shrimp sushi (2 pieces), VIP roll (3 pieces), shake special roll (3 pieces)

Medium Boat

- Family Boat** 22.750
(20pcs sashimi, sushi and maki)
Crab sashimi, crab sushi, shrimp sushi, ebi tempura roll, dark shadow roll, crunchy California roll, maternity roll
- Makimono Boat** 33.500
(24 pieces: maki)
Hawaiian roll, special roll, AlQasr rainbow roll, samurai roll, ebi tempura roll, Maradona roll, osaka roll, spicy salmon roll

Vinaigrette Special Boats

- Shogun Boat** 49.500
(48 pieces)
Sashimi (4 pieces each): tuna, salmon, crab, shrimp
Sushi (4 pieces each): salmon, crab, shrimp, avocados
Makimono (4 pieces each): kawa special roll, ebi tempura roll, oishi roll, cream cheese roll
- Royal Boat** 75.000
(39 pieces)
Sashimi (4 pieces each): shake, maguro, unagi, hamachi, gindara
Sushi (2 pieces each): Ikura, shake, hotategai, tobiko, unagi
Makimono (3 pieces each): Louay roll, Vinaigrette roll, royal roll



vinaiigrete 

There's always room for dessert...

Desserts

Warm Chocolate Fondant 5.250
(Popular)

Served with vanilla ice cream

Baked Cheesecake 3.950

Nutella Chocolate Crepe 4.250

Crème Brûlée 4.750

Apple Pie 4.950

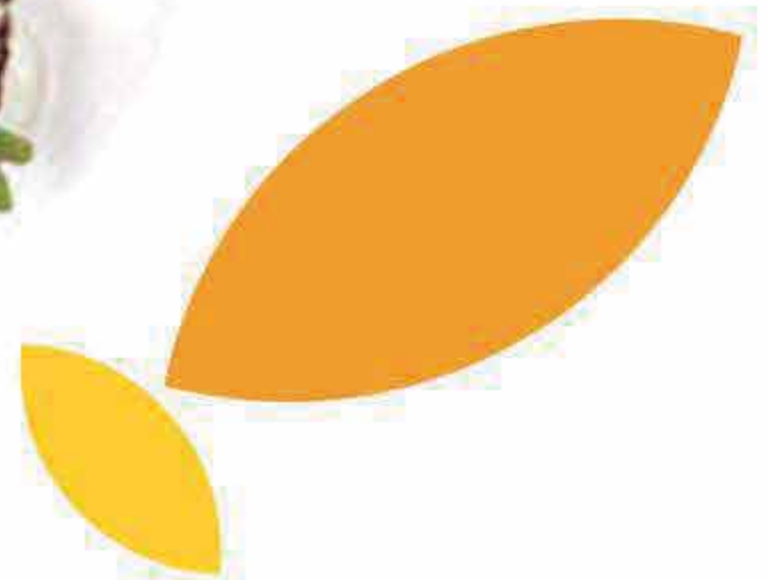
Served with vanilla ice cream

Tiramisu 4.950

Traditional coffee flavor with shaved chocolate or with mixed berries

Sweet Bites Platter 5.500

Chocolate cake, cheesecake, tiramisu and mango mousse



Vinaigrette Special Cocktails

6.950

We use fresh juices in all cocktails

Peach Mojito

White rum, fresh peach, fresh lime, fresh mint, brown sugar, soda

A Fantastic Margarita

Tequila, triple sec, orange, pineapple

Lychee Martini

Vodka, lychee liqueur, fresh lychee

Sky High

Dark rum, melon liqueur, lime juice, pineapple juice

Pink Shadow

Gin, Campari, honey, lemon juice

Glass Bottle

Whiskey - Single Malt

Glenlivet Founder Reserve	9.250	115.000
Glenfiddich 12 YO	9.500	125.000
Glenfiddich 15 YO	13.000	150.000
Glenfiddich 18 YO	15.000	185.000



Spirits

Glass Bottle

Whiskey

Jameson, Jim Beam	6.250	69.000
Jack Daniels, Jack Daniels Honey	6.500	75.000
J&B	7.000	89.000
Chivas Regal 12 YO	7.500	95.000
Jameson Black Barrel, Johnnie Walker Black Label	7.750	99.000

Whiskey - Premium

Chivas Extra	8.500	110.000
Johnnie Walker Double Black 1000ML	8.500	130.000
Chivas XV 15 YO	9.000	115.000
Johnnie Walker Gold Label	13.000	159.000
Chivas Regal 18 YO	15.000	185.000

Vodka

Absolut	5.500	60.000
Stolichnaya Red, Russian Standard	5.950	69.000
Stolichnaya Gold Russian Standard Platinum	6.500	75.000
Elyx, Beluga Noble	7.000	89.000
Beluga Transatlantic, Titos, Legend of Kremlin	7.500	95.000
Katel One	7.950	100.000

Vodka - Premium

Belvedere, Grey Goose	8.000	105.000
Stolichnaya Elite		150.000
Beluga Allure		225.000
Beluga Gold line		350.000

	Glass	Bottle
Tequila		
Olmecca White & Gold	5.950	69.000
Jose Cuervo White, Lunazul White, Patron Cafe	7.500	95.000
Jose Cuervo Gold	8.500	99.000
Tequila Premium		
Don Julio white, Patron Silver	10.500	135.000
Don Julio Reposado	11.500	145.000
Patron Gold Anejo	12.000	150.000
Gin		
Beefeater	5.950	65.000
Gordon's, Bombay Sapphire, Tanqueray	6.950	79.000
Hendricks	7.500	99.000
Rum		
Havana Club	5.950	65.000
Bacardi	6.500	73.000
Captain Morgan Spiced 1000ML	6.500	90.000
Cognac		
Martell Vs	12.500	145.000
Martell (V.S.O.P)	15.000	195.000
Martell (X.O)	30.000	380.000
Aperitifs & Digestives		
Kahlua, Malibu, Amaretto, Sambuca, Martini all flavours, Jagermeister	6.500	79.000
Skinos Mastiha, Baileys, Aperol, Campari. Goldschlager	6.950	99.000

Japanese Sake

Carafe	Bottle
13.950	59.000



Beers

Local Beer

Amstel	5.000
Carakale	6.250

Imported Beer

Heineken, Corona, Almaza	7.250
Mahou Beer	4.500

Mocktails

Vinaigrette Smoothie	3.950
Ripe banana, fresh kiwi, fresh strawberries, apple juice, honey	
Mojito	3.950
Fresh lime, fresh mint, brown sugar, 7Up	
Pineapple Passion	3.950
Pineapple juice, melon syrup, sour mix, grenadine	
Red Eye Helado	3.950
Lemon sorbet, caramel & vanilla syrup, strawberry chocolate syrup	



Soft Drinks

Fizzy Drinks	2.950
Pepsi, Pepsi Diet, 7Up, 7Up Diet	
Non Alcoholic Beer	3.250
Bario	
g+ Ginseng	3.250
Soda Water, Ginger Ale, Pink Lemonade, Bitter Lemon, Tonic Water, Cranberry	
Energy Drinks	3.500
Red Bull, Sugar Free Red Bull	
Fresh Juices	5.00
Orange, Lemon, Strawberry, Kiwi	



Still & Sparkling Water

	Small	Large
Still Water		
Local	1.750	2.750
Hildon	1.750	3.500
Sparkling Water		
Hildon	2.500	4.250
Perrier	3.500	

Hot Drinks

Nespresso Coffee	3.500
Ristretto	
Lungo	
Allegro	
Decaffeinated Coffee	
Double Nespresso	5.000



Tchaba Tea Selection 3.750

- Royal Breakfast
- Green Tea Curls
- Earl Grey Flora
- Jasmine Haze
- Moroccan Nights
- Chamomile Breeze
- Ginger Calm

Tchaba provides a fully handcrafted, bio-degradable sachet of full leaf tea, spices, & herbs, tailor-made to suit your moods and transport you along a combination of flavors to a place of complete satisfaction

Ask your waiter for more of our Tchaba teas

WINE LIST

WINE BY GLASS

RED WINE

LOCAL

Saint George – Merlot 6.000

IMPORTED

Torresella – Merlot – Italian 7.250

Long Mountain – Cabernet Sauvignon South African 7.750

B&G- Cabernet Sauvignon-French 7.950

WHITE WINE

LOCAL

Saint George – Pinot Grigio 6.000

IMPORTED

Torresella – Pinot Grigio – Italian 7.250

Long Mountain – Chardonnay - South African 7.750

B&G - Sauvignon Blanc - French 7.950

ROSÉ WINE

LOCAL

Saint George – Shiraz 6.000

IMPORTED

Torresella – Pinot Grigio – Italian 7.250

B&G Rose D'Anjou - Gamay, Grolleau - French 7.750

RED WINE

LOCAL

Saint George - Merlot 25.000

Powerful yet fresh with smooth tannins, hints of blueberry and sour cherry with cedar and blond tobacco notes with a long mocha finish

Saint George - Cabernet Sauvignon 29.000

Full-body, velvety, cocoa aromas and soft cinnamon spices, smooth tannins with black cherries and plums

JR Classic - Shiraz 32.000

Medium bodied with a deep ruby color with violets, herbs and spice, red berry, ground pepper and currant flavors. It is well balanced with a long sweet finish

ITALIAN

Torresella - Veneto IGT 29.000

Merlot - dry with a distinctive vinous aroma and a delicately herbaceous flavor. Its taste highlights well-structured, rounded fruit, but also considerable body and moderate tannins

Santa Margherita - Chianti Classico Riserva DOCG 39.000

Sangiovese, Cabernet Sauvignon, Merlot - Aromas from cherries and plums, with tannic, oak-aged flavors which are bright and round, with a dry, warm, earthy aftertaste

Santa Cristina - Toscana IGT 45.000

Sangiovese, Shiraz, Cabernet Sauvignon, Merlot - Full-bodied with purplish highlights, offers fruity notes of cherries, blackberries, and plums fused with aromas of vanilla and coffee.

Frescobaldi Castelgiocondo - Brunello di Montalcino DOCG 59.000

Sangiovese - Complex aromas of raspberry and blackcurrant, with subtle hints of blueberry, enriched by elegant floral notes with cinnamon, pepper and a leathery feel

FRENCH

Louis Eschenauer – Bordeaux 39.000

Merlot, Cabernet Sauvignon - Celebrates its own typical aromas, with red summer fruits from blackcurrant to green pepper, with spice and even hay notes. Good tannic structure, with traces of licorice

B&G - Saint-Emilion 45.000

Merlot, Cabernet Franc - The notes of red fruits are concentrated, developing a wide range of aromas including vanilla with a leathery texture balanced with velvety tannins

Pere Anselme La Fiole - Châteauneuf-du-Pape 62.000

Cinsault, Mourvedre, Shiraz, Grenache - Full-bodied, fruity and spiced. Reminiscent of ripe berries, cherry "eau-de-vie", warm spices and truffles

CHILEAN

Castillo de Molina - Cachapoal Valley 39.000

Cabernet Sauvignon - Intense ruby and violet hues and a display of an expressive, complex bouquet, full of fresh fruits such as black cherries, plums and blackberries, with a subtle touch of black pepper, vanilla, chocolate and tobacco

Santa Digna - Central Valley 39.000

Shiraz, Syrah - Mouth coating cherry spice mingled with ripe plum, fetching hints of raspberry and integrated oak

Escudo Rojo- Maipo Valley 45.000

Cabernet Sauvignon – Dry and spicy wine with flavours of blackcurrant and raspberry

SOUTH AFRICAN

Long Mountain - Breede River Valley 35.000
Cabernet Sauvignon - Deep color, good tannin structure, moderate acidity and aromas of blackcurrant, tomato leaf, dark spices and cedar wood

ROSÉ WINE

Saint George – Jordanian 28.000
Shiraz - Aromas of blackberries, raspberries and ripe strawberries with just a touch of aniseed and spices such as cloves and cinnamon

Torresella - Italian 29.000
Pino Grigio, pale blush pink colour and bouquet is characterized by delicate hints of citrus fruits and wild berries

B&G Rose D'Anjou - French 35.000
Gamay, Grolleau - Intense salmon-pink, with fruits and overtones of sweet red fruits and spices. Fine and elegant with ripe red berries and hints of a black pepper aroma

WHITE WINE

LOCAL

Saint George - Pinot Grigio 25.000
Crisp, developing aromas of yellow lemon curd, hints of dried herbs and almonds

Saint George George – Chardonnay 27.000
Strong creamy notes of custard, butter and vanilla combined with almond and chestnut. With golden apple pie, quince and lemon curd followed by smooth aromas of vanilla and soft oak

JR Classic - Sauvignon Blanc 30.000
Light bodied wine with a shiny golden color. Refreshing, crispy and highlighted by citrus aroma with hints of orange

ITALIAN

Torresella - Veneto IGT 29.000
Pinot Grigio - Old rosé color and characterized by its delicate hints of citrus fruits and wild berries. On the palate it is light and vibrant

Casale Del Grillo - Frascati Superiore DOC 35.000
Malvasia - With a delicious aroma and a pronounced pale gold color it is beautifully ripe. Through the fruit concentration comes a fine line of wonderful citrus acidity, velvety and fresh

Lamberti Trevenezie 35.000
Chardonnay - Pale with a pronounced bouquet of exotic fruit and wildflowers, with an attractively lingering aftertaste of apples and bananas

Santa Margherita – Trentino-Alto Adige 39.000
Pinot Grigio - Dry wine with straw yellow color. Its clean, intense aroma and bone-dry taste with an appealing flavor of golden apples, which creates great personality and versatility

FRENCH

B&G - Bordeaux 35.000
Sauvignon Blanc, Sémillon - Fresh scents of exotic fruits with a hint of blackcurrant buds offering lovely crisp notes of lemon with a lingering citrusy finish

Domaine Laroche – Chablis 49.000
Chardonnay - Dry and straw yellow colored. White showcases a complex nose releasing floral, fruity and mineral scents. Char med with this medium-bodied wine revealing a broad texture and a long finish.

Calvet - Sancerre 55.000
Sauvignon Blanc, Sémillon - Floral aromas which are rich and ripe on the palate with typical Sauvignon Blanc characteristics of gooseberry hints, citrus and herbaceous nettle

CHILEAN

Castillo De Molina - Casablanca Valley 39.000
Chardonnay - Lots of fruit and freshness it is balanced with very good acidity

Santa Digna - Central Valley 39.000
Sauvignon Blanc - Easy drinking, full-flavored Sauvignon, quite floral with some melon and lime characteristics

Escudo Rojo - Maipo Valley 45.000
Sauvignon Blanc - Succulent, fresh and elegant, while the crisp mid-palate explodes with flavor, dominated by white peach, grapefruit and passion fruit

SOUTH AFRICAN

Long Mountain - Breede River Valley 35.000
Chardonnay - Light yellow hues, it has bell pepper and apricot aromas with a hint of lemon zest

KWV - Western Cape 39.000
Sauvignon Blanc - Elegant and refreshing with tangs of grapefruit, lime and guava

CHAMPAGNE & SPARKLING WINE

Mini Sparkling Wine – Lamberti 9.750

Santa Margherita – Prosecco Valdobbiadene DOCG 42.000
Fairly dry with fine refreshing bubbles, with aromas of fresh green pineapple, white flowers and hints of green

Nicholas Feuillatte- Champagne Brut 98.000
Pale gold in color, abundance of delicate bubbles. Floral aromas of fruit with subtle predominance of white fruit: pear, apple, almonds and hazelnuts. Fresh opening, smooth, pleasant and balanced.

Moet et Chandon - Champagne Brut 125.000
A fresh crisp palate reveals white-fleshed fruits (apple, pear, white peach), citrus fruits, floral notes (lime blossom), elegant hints of brioche and fresh nut



A SOUTH AFRICAN SPECIAL WINE



MAN FAMILY WINES

MAN FREE-RUN STEEN CHENIN BLANC

Paarl. Crisp with vibrant aromas of quince, pear and pineapple. Peach and apple flavors with refreshing acidity, smooth minerality and a full-bodied mouthfeel.

JD 40.0

MAN FAMILY WINES

SKAAPVELD SYRAH

Paarl. This distinctive Syrah presents complex aromas with flavors of black currant and plum. The subtle blending of Mourvèdre and Grenache contribute to a soft red fruit and fine spice characteristics as well as smooth integrated tannins.

JD 43.0

DE TOREN DÉLICATE

CABERNET FRANCE | MALBEC

Stellenbosch. De Toren Délicate reveals elegant flavors of fresh luscious red strawberries with deep and mystical aromas of cinnamon. This silky-smooth Malbec-dominated blend is fresh and light styled. The gentle balance of acidity gives it a unique character of being fresh, youthful and light.

JD 65.0

Prices are subject to service and sales tax