



CHINESE PHILOSOPHERS BELIEVED THAT EACH INDIVIDUAL HAS THREE TYPES OF LUCK; **HEAVEN LUCK “TIEN CHAI”** WHICH CAN BE ACHIEVED BY HARD WORK, PERSEVERANCE AND A POSTIVE STATE OF MIND. IT IS BELIEVED THAT A BALANCE OF THESE WOULD BRING GREAT FORTUNE.

REN CHAI RESTAURANT INTRODUCES CANTONESE AND SZECHUAN CUISINES IN A CONTEMPORARY DESIGN WITH A FLOW OF POSITIVE ENERGY. THE CANTON CUSINE IS MOSTLY RENOWNED FOR ITS SEAFOOD VARIATIONS, FRESH INGREDIENTS, MINIMAL DEEP FRYING AND REDUCED USE OF LOUD SAUCES. WHILE THE SZECHUAN CUISINE IS FAMOUS MAINLY FOR ITS RICE AND CHILLIES.





REN CHAI RESTAURANT ASPIRES TO REACH CULINARY EXCELLENCE WITH TRADITIONAL CHINESE HARMONY IN INGREDIENTS, TEXTURE, AROMA AND TASTE.

APPETIZERS & SALADS

	SECRET GARDEN SALAD carrots, cucumber, roasted beetroot and macadamia and sesame dressing	5.50
	CRISPY DUCK SALAD pomelo, pine nuts, micro greens and shallot	9.50
	VEGETABLE SALAD young corn, carrot, cucumber, red and green pepper, bean sprout, lettuce with wafu dressing	4.95
	VEGETABLE SPRING ROLLS	3.95 WITH SHRIMP 4.95
	SHRIMP BALLS KEWLIN STYLE	7.50
	SHRIMP SESAME TOAST	7.75
	MARINATED SHRIMP WASABI	9.50
	DEEP FRIED SHRIMP	7.75
	SALT AND PEPPER SQUID	6.25



SOUPS

	ROYAL SWEET CORN SOUP WITH LOBSTER	5.95
	SEAFOOD TRUFFLE SOUP	5.95
	WONTON SOUP	4.95
	HOT & SOUR SOUP	5.25
	CORN SOUP WITH CHICKEN	4.95
	TOM YOM SOUP	4.95

 Spicy




 New

All prices are subject to service charge and sales tax
Due to quality assurance some ingredients may not be available








SEAFOOD

	N	WOK FRIED SHRIMP WITH MACADAMIA NUTS	14.00
		SWEET & SOUR SHRIMP	11.75
		SZECHUAN SHRIMP	11.95
		SAUTÉED SHRIMP WITH GARLIC	11.75
	N	FISH FILLET WITH TERIYAKI SAUCE	17.00
		SAUTÉED GROUPER FISH FILET IN BLACK BEAN SAUCE	19.50
		STEAMED GROUPER FISH FILET WITH BLACK MUSHROOMS & VEGETABLES	19.95
		STEAMED WHOLE SEA BASS FISH IN SUPERIOR SOY SAUCE	23.00
		STIR – FRY LOBSTER WITH GINGER AND ONION	75.00



CHICKEN

	N	STIR – FRY CHICKEN WITH CARAMELIZED WALNUT AND KUMQUAT	8.25
		SZECHUAN CHICKEN	7.25
		SWEET & SOUR CHICKEN	7.25
		KUNG PAO CHICKEN	7.25
		DICED CHICKEN WITH CASHEW NUTS	7.50
		SLICED CHICKEN WITH MUSHROOMS & BAMBOO SHOOTS	7.95

 **Spicy**

 **New**

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BEEF

 STIR – FRY BLACK PEPPER RIB EYE	32.00
 SZECHUAN BEEF	7.95
SLICED BEEF IN OYSTER SAUCE	7.95
SHREDDED BEEF WITH GREEN PEPPER "Hikmat's Favorite"	8.25
SLICED BEEF WITH GINGER & ONIONS	7.95
 BEEF TENDERLOIN IN BLACK PEPPER SAUCE	10.95
TENDERLOIN BEEF WITH SPECIAL TERIYAKI SAUCE	10.50
REN CHAI CRISPY BEEF	8.25



DUCK

	QUARTER	HALF	WHOLE
REN CHAI SIGNATURE PEKING DUCK	-	31.00	58.00
SHREDDED FRAGRANT DUCK	19.00	29.00	55.00

 Spicy

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VEGETABLES

STEAMED FOUR SEASON VEGETABLES IN OYSTER SAUCE	4.50
GARDEN VEGETABLES DELUXE (chop suey)	4.95
LOHON VEGETABLES with shiitake mushrooms	7.50



NOODLES

N HAKKA NOODLES WITH SHIMEJI MUSHROOM AND EGG	8.50
SINGAPORE NOODLES	6.50
CANTON NOODLES WITH VEGETABLES	5.95
HOMEMADE NOODLES	6.50



RICE

N EDAMAME FRIED RICE WITH EGG	4.25
STEAMED RICE	3.50
GARLIC FRIED RICE	3.75
VEGETABLE FRIED RICE	3.75



Spicy



New

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JADE SET MENU

MINIMUM NUMBER: 6 PEOPLE

PRICE PER PERSON: 22.00

SOUPS

YOUR CHOICE OF THE FOLLOWING SOUPS:

**WONTON SOUP, CORN SOUP WITH CHICKEN,
HOT & SOUR SOUP**

APPETIZERS

VEGETABLE SPRING ROLLS

SHRIMP SESAME TOAST

CHICKEN SHU MAI

MAIN COURSE

DICED CHICKEN WITH CASHEW NUTS

SZECHUAN CHICKEN

SLICED BEEF IN OYSTER SAUCE

SHREDDED BEEF WITH GREEN PEPPER

SWEET & SOUR SHRIMP

NOODLES

STEAMED OR VEGETABLE FRIED RICE

CANTON NOODLES WITH VEGETABLES

DESSERTS

BANANA FRITTERS WITH ICE CREAM OR LYCHEES

All prices are subject to service charge and sales tax
Due to quality assurance some ingredients may not be available

EMPEROR SET MENU

MINIMUM NUMBER: 6 PEOPLE

PRICE PER PERSON: 25.00

SOUPS

YOUR CHOICE OF THE FOLLOWING SOUPS:

**WONTON SOUP, CORN SOUP WITH CHICKEN, HOT & SOUR SOUP,
TOM YUM SOUP**

APPETIZERS

VEGETABLE SPRING ROLLS

VEGETABLE SALAD

SHRIMP BALLS KEWLIN STYLE

SALT & PEPPER SQUID

CHIVES & SHRIMP DUMPLINGS

MAIN COURSE

KUNGPAO CHICKEN

SLICED CHICKEN WITH MUSHROOMS & BAMBOO SHOOTS

SZECHUAN SHRIMP

SWEET & SOUR SHRIMP

SLICED BEEF WITH GINGER & ONION

NOODLES

STEAMED OR VEGETABLE FRIED RICE

SINGAPORE OR CANTON NOODLES WITH VEGETABLES

DESSERTS

BANANA FRITTERS WITH ICE CREAM OR LYCHEES

All prices are subject to service charge and sales tax
Due to quality assurance some ingredients may not be available



DUMPLINGS

PURPLE SHRIMP	5.95
SHANGHAI SHRIMP AND CHICKEN	5.95
TRUFFLE EDAMAME	5.95
SHRIMP HAR GOW	5.95
CHIVE AND SHRIMP	5.95
POACHED CHICKEN	5.95
CHICKEN SIU MAI	5.95
BEEF SIU MAI	5.95

DUMPLING BASKETS

SUPREME BASKET 2PCS EACH	10.50
SHRIMP HAR GOW, CHIVES AND SHRIMP, BEEF SIU MAI, CHICKEN SIU MAI	
PREMIUM BASKET 2PCS EACH	11.50
TRUFFLE EDAMAME, PURPLE SHRIMP. CHIVES AND SHRIMP, SHRIMP HAR GOW	

ALL PRICES ARE SUBJECT TO SERVICE CHARGE AND SALES TAX



DESSERTS

BANANA FRITTERS WITH ICE CREAM	5.75
BAKED CHEESECAKE	4.25
YOSHI MOUSSE A LIGHT COCONUT MOUSSE COVERED WITH CHOCOLATE	4.25
MANGO PUDDING	4.25
LYCHEES	4.25
SWEET BITES PLATTER (CHOCOLATE CAKE, CHEESECAKE, TIRAMISU AND MANGO MOUSSE)	5.50
ICE CREAM & SORBET ASK YOUR WAITER FOR AVAILABLE FLAVOURS	2.50

TCHABA TEA SELECTION3.75

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

VINTAGE SELECTION "PURE TEA LEAVES"

SENCHA ZEN
"JAPANESE GREEN TEA"

BLEND SELECTION "FULL LEAF TEA & NATURAL FLAVORS FROM FRUIT & SPICES

JASMINE HAZE
"GREEN TEA, JASMINE BLOSSOM"

ROSA
"GREEN TEA, WHITE TEA, ROSE PETALS"

JASMINE PEARL
"HAND ROLLED WHITE TEA, JASMINE BLOSSOM"

HERBAL INFUSION SELECTION "HEALTH IN EVERY SIP"

CHAMOMILE BREEZE
"CHAMOMILE, HIBISCUS, MINT, ROSEBIP, LEMONGRASS, ORANGE PEEL"

GINGER CALM
"GINGER, ORANGE & LEMON PEEL, LIQUORICE, MINT, LEMONGRASS"

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REN CHAI

Beverage



Beverage



Asian Aperitifs

Ren Chai
Absolut Vodka, lychee, cranberry juice

China Mai Tai
Havana Club gold & silver, Triple Sec, orange juice, pineapple juice, grenadine

Ken Pai
Peach Schnapps, Triple Sec, pineapple juice

6.950

Aperitifs

& Digestives

6.950

Kahlua, Malibu, Amaretto, Sambuca, Martini all flavours,
Jagermeister, Skinos Mastiha, Baileys, Aperol, Campari.
Goldschlager

Japanese Sake

Glass: 6.25 Caraf: 15.50 Bottle: 59.00

Spirits

Whiskey

	Glass	Bottle
Jameson	6.500	72.000
Jim Beam	6.250	69.000
Jack Daniels, Jack Daniels Honey	6.500	75.000
J&B	7.000	79.000
Chivas Regal 12 YO	7.950	100.000
Jameson Black Barrel	7.950	105.000
Johnnie Walker Black Label	7.950	100.000

Whiskey - Premium

Chivas Extra	8.950	115.000
Johnnie Walker Double Black	8.750	139.000
Chivas XV 15 YO	9.950	120.000
Johnnie Walker Gold Label	11.500	163.000
Chivas Regal 18 YO	15.000	189.000

Whiskey Single Malt	Glass	Bottle
Glenfiddich 12 YO	10.500	129.000
Glenlivet Founder Reserve	9.950	119.000
Glenfiddich 15 YO	16.000	175.000
Glenfiddich 18 YO	21.000	245.000

Vodka

Absolut	5.950	60.000
Stolichnaya Red	5.950	60.000
Stolichnaya Gold	6.250	70.000
Russian Standard	6.250	70.000
Russian Standard Platinum	6.950	76.000
Beluga Noble	7.250	79.000
Titos	5.950	62.000
Legend of Kremlin	8.250	105.000
Elyx	7.950	99.000
Beluga Transatlantic	7.950	99.000
Ketel One	8.250	105.000

Vodka - Premium

Grey Goose	8.250	105.000
Belvedere	9.000	109.000
Beluga Allure		225.000
Beluga Gold line		350.000

Tequila

Olmecca Gold	6.250	72.000
Olmecca White	5.950	70.000
Jose Cuervo White	6.500	79.000
Jose Cuervo Gold	6.950	85.000
Patron Cafe	7.500	95.000

Tequila - Premium

Don Julio White	9.000	130.000
Don Julio Reposado	10.000	135.000
Patron Gold Anejo	11.000	150.000
Patron Silver	10.000	135.000

Gin

Beefeater	6.250	69.000
Gordon's	7.250	80.000
Bombay Sapphire	7.250	80.000
Tanqueray	7.250	82.000
Hendricks	7.950	100.000

Rum

Havana Club	6.250	65.000
Bacardi	6.750	75.000
Captain Morgan Spiced 1000 ML	6.750	92.000

Cognac

	Glass	Bottle
Hennessy Vs	12.950	159.000
Hennessy V.s. O.P	17.000	220.000
Hennessy XO	40.000	450.000

Beers

Local Beer

Amstel	5.500
Carakale	6.500

Imported Beer

Heineken, Corona, Almaza, Taybeh	7.500
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Soft Drinks

Mocktails	3.950
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Non Alcoholic Beer	3.500
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Fizzy Drinks	3.250
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Pepsi, Diet Pepsi, 7up, Diet 7up

Energy Drinks	3.750
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Red Bull, Sugar Free Red Bull

G+Ginseng	3.500
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Soda Water, Tonic Water, Ginger Ale, Pink Lemonade,
Bitter Lemon, Cranberry

Fresh Juices	5.000
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Orange, Lemon

Still & Sparkling Water

	Small	Large
Still Water (Local)	1.950	2.950
Hildon	1.950	3.950

Sparkling Water (Local)

Hildon	2.950	4.750
Perrier	3.750	

Hot Drinks

Nespresso Coffee	3.500
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Ristretto, Lungo, Allegro, Decaffeinated

Double Nespresso	5.000
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Tchaba Tea Selection

Sencha Zen Green Tea, Jasmine Haze, Chamomile Breeze	3.750
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Ginger Calm

Ask your waiter from of our Tchaba Tea selection



WINE LIST

WINE BY GLASS

RED WINE

LOCAL

Saint George - *Merlot* 6.5

IMPORTED

Torresella - *Merlot* - Italian 7.5

Long Mountain - *Cabernet Sauvignon* - South African 7.95

B&G - *Cabernet Sauvignon* - French 8.25

WHITE WINE

LOCAL

Saint George - *Pinot Grigio* 6.5

IMPORTED

Torresella - *Pinot Grigio* - Italian 7.50

Long Mountain - *Chardonnay* - South African 7.95

B&G - *Sauvignon Blanc* - French 8.25

ROSÉ WINE

LOCAL

Saint George - *Shiraz* 6.50

IMPORTED

Torresella - *Pinot Grigio Blush* - Italian 7.50

B&G Rose D'Anjou - *Gamay, Grolleau* - French 8.25

NATURAL WINE

Made from handpicked organic grapes using traditional winemaking techniques; natural fermentation, no filtration or addition of sugar, sulphates or chemicals.

WHITE

Judith Beck - Austria 55

Weissburgunder (Pinot Blanc) - delicate and refreshing aroma with notes of green apples, citrus, and white flowers. On the palate, this wine is crisp and bright, with a zesty acidity that complements its fruity flavors.

RED

Grimon Crianza - Spain 55

Tempranillo - Made from a blend of of Tempranillo, Garnacha, and Graciano grapes and has a complex aroma with notes of blackberry, cherry, vanilla, and spice. The wine's oak aging contributes to its rich and velvety texture, giving it a smooth and lingering finish.

ORANGE

White wine made by leaving the white grapes' skin and seeds during fermentation, essentially the same way red wine is made. The wine has a deep amber color and a tendency to have citrusy and tangy flavors.

Baglio Antico Catarratto - Italy 57

Catarratto Bianco, it has ripe peachy and tangy pink-grapefruit aromas which contrast nicely with the almost marmalade and spicy ginger notes on the tongue. Altogether tangy and dry it's quite a bold number, but certainly worth taking the time to appreciate.

RED WINE

LOCAL

Saint George 30

Merlot - 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 30

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

JR Classic 34

Shiraz - 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 34

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.

Stemmari Passiata – Siciliana DOC 38

Nero D'avola, Syrah - Aromas are fruity, with notes of red berries and floral hints of violet. Spicy notes from Syrah and hints of tobacco and vanilla coming from the refinement in wood.

Talamonti Moda – Montepulciano D'abruzzo DOC 39

Montepulciano - Multiple nuances of violet blend with intense and persistent aromas of cherry, plum and fresh raspberry in a harmonious bouquet.

Ruffino – Chianti DOCG 40

Sangiovese - Dry, medium-bodied and well-structured. It enjoys aromas and flavors of plums, red berry and cherry fruits, with spicy notes and a touch of pepper.

Santa Margherita – Chianti Classico DOCG 51

Sangiovese - Aromas from cherries and plums, with tannic, oak-aged flavors which are bright and round, with a dry, warm, earthy after-taste.

Santa Cristina – Tuscany IGT 45

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.

Ca'Bianca - Barolo DOCG 58

Nebbiolo - Aromatic with rich tannins and characteristics of old oak, with a garnet coloring, tending towards dark blue. A taste of soft tannins and pleasantly fresh with an elegant after-taste of licorice.

Frescobaldi Castelgiocondo - Brunello di Montalcino DOCG 82

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

Banfi – Brunello di Montalcino DOCG 110

Sangiovese - With shades of brick it has a moderate tannin with preserved sour cherry, dried oregano, red balsamic and red pepper flakes.

FRENCH

B&G - Languedoc Roussillon 39

Cabernet Sauvignon - Aromas of ripe blackcurrant and blackberry with flattering toasty and spicy notes when agitated. Round and smooth on the palate with velvety tannins. Long fruity after taste with notes of vanilla and licorice.

Louis Eschenauer - Bordeaux 42

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

Mouton Cadet - Saint-Emilion 54

Merlot, Cabernet Franc, Cabernet Sauvignon - A deep garnet red intense and deep the nose expresses aromas of black fruit, blackberry jam and violet. A round and fruity attack on black fruit and spicy flavours.

Chateau Magnol - Haut Medoc 70

Cabernet Sauvignon, Merlot, Petit Verdot - Expressive, rich, and complex nose mixing with blackcurrant berries and black cherries and spice. With a rich finish of spice, vanilla and licorice notes.

Pere Anselme La Fiole - Châteauneuf-du-Pape 87

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

CHILEAN

9 Lives - Central Valley 37

Cabernet Sauvignon - Aromas of strawberries and figs entwined with tobacco and vanilla coming from 9 months oak guard. Smooth and structured tannins for a balanced wine..

Leyda - Leyda Valley 39

Pinot Noir – Aromas of cherries, raspberries and blueberries, a soft spicy note and subtle herbal character. In the mouth, it is fresh and juicy with vibrant acidity and creamy texture. The tannins are silky and rounded.

Santa Digna - Central Valley 45

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

Escudo Rojo - Maipo Valley 53

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

SOUTH AFRICAN

Long Mountain - Breede River Valley 37
Cabernet Sauvignon - Deep color, good tannin structure, moderate acidity and aromas of blackcurrant, tomato leaf, dark spices and cedar wood.

KWV - Western Cape 46
Merlot – Prominent aromas of riped plum and sour cherries with hints of black pepper.

ROSÉ WINE

Saint George - Jordan 30
Shiraz - Aromas of blackberries, raspberries and ripe strawberries with just a touch of aniseed and spices such as cloves and cinnamon.

Torresella - Italy - Veneto IGT 34
Pino Grigio - A pale blushed pink colour with a bouquet characterized by delicate hints of citrus fruits and wild berries.

B&G French - Rose D'Anjou 39
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 an aroma of black pepper.

Santa Margherita StilRose - Italy - Lake Garda 54
Sangiovese, Barbera - A delicate pink colour, with elegant yet complex aromas of fresh and vibrant floral and fruity notes of orange, wild strawberries, along with hints of sweet lychee and ginger.

Whispering Angel - France - Côtes de Provence 69
Grenache, Syrah - Pale pink salmon colour with a lovely fragrance. Clean and fresh light summer fruits with a certain fleshiness and structure on the palate, which brings out the red grape base.

WHITE WINE

LOCAL

Saint George - Pinot Grigio 30
Crisp, developing aromas of yellow lemon curd, hints of dried herbs and almonds.

Saint George - Chardonnay 30
Strong creamy notes of custard, butter and vanilla combined with almonds and chestnuts. With golden apple pie, quince and lemon curd followed by smooth aromas of vanilla and soft oak.

JR Classic - Sauvignon Blanc 34
Light bodied wine with a shiny golden color. Refreshingly crispy and highlighted by citrusy aromas and hints of orange.

ITALIAN

Torresella - Veneto DOC 33
Pinot Grigio - Subtlet persistent on both the nose and palate with an aroma of delicate florals and pears. It is elegant and well-balanced, with a clean and crisp finish.

Lunardi - Soave DOC 35
Trebbiano, Garganega - Pale yellow with greenish hues. A fruity wine with delightful scent of almond blossom. Fresh on the palate.

Casale Del Grillo - Frascati Superiore DOC 39
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, velvet and fresh tastes.

Ruffino Lumina - Veneto DOC 40
Pinot Grigio - Aromas of freshly cut lemons, pears and touches of honey. Vibrant and crisp on the palate with mineral notes and a clean finish.

Lamberti - Veneto IGT 42
Chardonnay - Pale with a pronounced bouquet of exotic fruit and wildflowers and an attractive lingering after-taste of apples and bananas.

Villa Antinori - Tuscany IGT 58
Pinot Grigio, Pinot Blanc, Trebbiano - Brilliant pale straw color with an aroma of flowers and fresh and soft flavours.

Santa Margherita - Trentino-Alto Adige DOC 51
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.

Villa Sparina - Gavi 51
Straw yellow color. Fragrance of flowers and fruit with hints of peach.

FRENCH

B&G - Cotes De Gascoigne IGP 39
Sauvignon Blanc - Intense nose with strong pink grapefruit and exotic fruit aromas (pineapple). Full of fruits on the palate, with a nice freshness and a lemony after-taste.

Mouton Cadet - Bordeaux 48
Sauvignon blanc - Semillon - Muscadelle - It has a brilliant pale yellow color and is rich and complex with aromas of fresh white fruits and citruses.

Domaine Laroche - Chablis 58
Chardonnay - Dry and yellow straw colored and is complex, releasing floral, fruity and mineral scents. Charmed this medium-bodied wine reveals a broad texture and a long finish.

Calvet - Sancerre 66
Sauvignon Blanc - Floral aromas which are rich and ripe on the palate with typical Sauvignon Blanc characteristics of gooseberry hints, citrus and herbaceous nettle.

CHILEAN

9 Lives - Central Valley 37
Sauvignon Blanc - Intense and fresh with citrus notes like grapefruit and white flowers, such as orange blossoms. Refreshing, balanced acidity with a smooth palate and a very fruity finish.

Leyda - Leyda Valley 39
Sauvignon Blanc – Mineral and expressive with great aromatic intensity. Notes of white fruit and ripe citrus fruits, like grapefruit and mandarins, along with a subtle herbaceous character. It has a refreshing tang of acidity.

Santa Digna - Central Valley 45
Sauvignon Blanc - Easy drinking, full-flavored Sauvignon, quite floral with some melon and lime characteristics.

SOUTH AFRICAN

Long Mountain - Breede River Valley 37
Chardonnay - Light yellow hues, it has bell pepper and apricot aromas with a hint of lemon zest.

KWV - Western Cape 46
Sauvignon Blanc - Elegant and refreshing with tangs of grapefruit, lime and guava.

CHAMPAGNE & SPARKLING WINE

VDV Ice Rose - France Mini Bottle 10

Bortolomiol Senior Extra Brut, Italy Prosecco Valdobbiadene DOCG 12
Mini Bottle

VDV Ice - France 38
A semi sweet delicate aroma of golden apples, plums, honey, walnut butter, and flowers with hints of toast, citruses, peaches and passion fruit that linger on the palate. Perfect on Ice!!

Santa Margherita - Italy - Prosecco Valdobbiadene DOCG 49
Fairly dry with fine refreshing bubbles, with aromas of fresh green pineapple, white flowers and hints of green tea.

Nicholas Feuillatte - France - Champagne Brut 99
Pale gold in color with an abundance of delicate bubbles. Floral aromas of fruit with subtle predominance of pears and apples with almonds and hazelnuts. Fresh opening, smooth, pleasant and balanced.

Moet et Chandon - France - Champagne Brut 135
A fresh crisp palate reveals white-fleshed fruits like apples, pears, white peaches, and citrus fruits, floral notes of lime blossom, elegant hints of brioche and fresh nut.

Dom Pierre Pérignon - France - Champagne Brut 345
Notes of guava and spicy green grapefruit zest combined with stone fruit, white peach and nectarine. The wine opens up and is complemented by woody vanilla and warm, lightly toasted brioche. The wine’s power is remarkably restrained wtih various sensations of silky, salty, sappy, bitter and briny converage.

* Prices are subject to sales tax and service charge