



## APPETIZERS

<b>Gillardeau Oysters</b> , 1 piece	6.50
<b>Parmigiana di Melanzane</b> fried aubergines, baked with tomato sauce, Parmesan and mozzarella	8.00
<b>Fritto Misto</b> fried calamari and shrimp with garlic mayo dip	10.00
<b>Baked Cheese Roll</b> filo dough stuffed with feta and goat cheese	5.00
<b>Marinated Green Beans</b> artichoke, sundried tomato, chives and white balsamic	8.00
<b>Grilled Aubergine</b> eggplant, fresh mozzarella with angus meat balls	7.00
<b>Sautéed Imported Mushrooms</b> potato purée and dry ricotta cheese	7.50
<b>Braised Shrimp</b> carrots, celery, zucchini, cherry tomatoes and spring onions	8.00
<b>Insalata Caprese</b> tomatoes, buffalo mozzarella and fresh basil	8.50
<b>Asparagi Gratinati</b> green asparagus with grated parmigiano-reggiano cheese and hollandaise sauce	9.50
<b>Burrata</b> cherry tomatoes, basil and cherry vinegar dressing	12.00
<b>Bresaola</b> rocket salad with Parmesan flakes	15.50
<b>Grilled Octopus</b> carrot purée with ginger and frisée lettuce	17.00

## SALADS

<b>Classic Caesar Salad</b> Roman lettuce, croutons and Caesar salad dressing	5.50
<b>Lentil Salad</b> lentils with jalapeño dressing, apple, tomato, fennel, red and spring onions, celery	6.50
<b>Rocket Salad</b> imported wild rocket with cherry tomatoes and shaved Parmesan	7.00
<b>Solaya Mixed Seasonal Salad</b> kale, lollo rosso, Swiss chard, beetroot and baby rocket leaves, endives, carrots, cucumbers, fennel with white balsamic vinegar dressing	7.50
<b>Goat Cheese Salad</b> mixed leaves, walnuts, grapes, herbed goat cheese and white balsamic vinegar dressing	8.00
<b>Shrimp Salad</b> mixed leaves, cherry tomatoes, avocado and raspberry vinegar dressing	8.50
<b>Baby Gem Sesame Salad</b> mixed leaves, avocados, cherry tomatoes with sesame dressing	7.50

🍷 Ask your server about other available items

\* For allergies or dietary requirements, please inform your server

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**Sous Vide** is a method of cooking translates to “under vacuum”, which is the process of vacuum-sealing food in a bag, then cooking it to a very precise temperature in a water bath. This technique produces food that is moist and tender preserving its nutrients and keeping its natural color.



## CARPACCIO AND TARTAR

<b>Salmon Carpaccio</b> Norwegian salmon with chives, pepe rosa, extra virgin olive oil and lemon vinaigrette dressing	11.00
<b>Beef Carpaccio</b> rocket salad with shaved Parmesan	14.50
<b>Salmon Tartar</b> avocado and lemon sorbet	12.00
<b>Beef Tartar</b> chives, pine nuts, shallots, quail egg yolk, caper, Dijon mustard and ketchup	15.50
<b>Sako Tuna Tartar</b> orange chili ice-cream, pine nuts, capers and mint	14.50

## SOUP

<b>Soup of the Day</b> mushroom or broccoli, <i>ask your server</i>	5.50
<b>Seasonal Minestrone</b> with barley	5.00
<b>Potato Truffle</b> croutons and pickled truffle	7.50

## PASTA AND RISOTTO

<b>Penne All'Arrabbiata</b> tomato sauce, garlic, Italian basil and fresh chili	6.50
<b>Homemade Tagliolini Pasta with Fresh Truffles</b> rosemary and black garlic	14.50
<b>Seafood Linguine</b> prawns, calamari, sea scallops, spring onions and cherry tomatoes	12.00
<b>Homemade Potato Gnocchi with Eggplant Purée</b> fresh tomatoes, basil, olives covered with mozzarella	6.50
<b>Homemade Ravioli</b> filled with shrimps and burrata in a delicate vanilla bisque	8.00
<b>Lasagna al Forno</b> prime ground beef, bolognese sauce, Parmesan and mozzarella cheese	8.50
<b>Green Asparagus Risotto</b> sun-dried tomatoes and Parmesan	8.50
<b>Seafood Risotto</b> saffron, mixed seafood, asparagus, cherry tomatoes, spring onions cooked in bisque	12.00
<b>Chanterelle Risotto</b> porcini mushrooms with Parmesan, taleggio cheese and pickled truffles	14.00

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## PIZZA

<b>Margherita</b> tomatoes, mozzarella, fresh basil and oregano	7.00
<b>Primavera</b> mozzarella cheese, mixed bell peppers, zucchini, mushrooms, artichokes, carrots	7.50
<b>Portobello</b> marinated Portobello mushroom, mozzarella and olive tapenade	8.50
<b>Truffle</b> pickled black truffles with cream and wild rocket leaves	15.00

## MAIN COURSE FISH

<b>Grilled Sea Bass</b> lemon, garlic and tomatoes with olive relish	17.00
<b>Grilled Wild Salmon</b> apples, carrots, with ginger purée and bisque foam	18.50
<b>Sesame Crusted Bluefin Tuna Steaks</b> zucchini, grapes, broccoli and bisque foam	19.50
<b>Grilled Jumbo Shrimps</b> sautéed vegetables and bisque foam	23.00
<b>Dead Sea Salt-Crusted Sea Bass</b> 2 to 3 persons (allow 25 minutes for preparation)	55.00

## MAIN COURSE MEAT

<b>Farm Chicken Breast</b> ( <i>sousvide</i> ) mashed potatoes, sautéed vegetables and mushroom sauce	9.00
<b>Chicken Kiev</b> breaded chicken breast stuffed with herbed butter	12.00
<b>US Beef Tenderloin</b> ( <i>sousvide</i> ) cauliflower purée, bell peppers, red onions and beef au jus	32.00
<b>Veal Limone</b> grilled South African veal with lemon sauce	16.00
<b>Lamb Cutlets</b> marinated in Kalamata olive tapenade with honey and served with eggplant purée	17.50
<b>South African Veal Tenderloin</b> ( <i>sousvide</i> ) sweet potato purée, ratatouille and veal jus	19.50
<b>Solaya Angus Burger</b> premium beef tenderloin, caramelized onions, grilled tomatoes, lettuce, pickles and cheddar cheese with potato wedges	12.50

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## CHAR-GRILLED MEAT

*Served with your choice of side dish*

*To guarantee taste, flavor and safety of the beef cuts, we use Stockyard chilled long fed beef, which is derived from Angus cattle. A consistent medal winner, the Stockyard Gold is certified under the "Natural Program", which uses absolutely no GMO or antibiotics in their feed.*

	Aged	Dry Aged
<b>Beef Tenderloin</b>	32.00	
<b>T-bone 1100g</b> (2 to 3 persons)	89.00	
<b>T-bone 450g</b>	38.00	
<b>Rib-eye</b>	33.00	39.00
<b>Australian Tomahawk</b> (2 to 3 persons)	95.00	105.00

## SIDE DISHES

<b>Spicy Rosemary Potatoes</b>	3.50
<b>Potato Purée</b>	3.50
<b>Potato Gratin</b>	3.50
<b>Sautéed Mushrooms</b>	3.50
<b>Sautéed Spinach</b>	3.50
<b>Grilled Vegetables</b>	3.50
<b>French Fries</b>	3.50
<b>Macaroni and Cheese</b>	3.50

## DESSERT

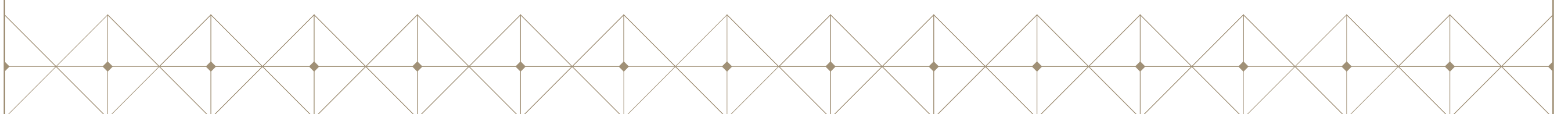
* <b>Apple Tarte Tatin</b> Caramelized fresh apple with green apple sorbet	5.50
* <b>Vanilla Panna Cotta</b> Pana cotta with raspberry sauce and fresh mixed berries fruit	6.50
* <b>Nougat Glacé</b> Caramelized mix nuts with Italian meringue, orange marmalade and raspberry sorbet	6.00
<b>Tonka Bean Crème Brûlée</b>	5.50
<b>Chocolate Soufflé &amp; Vanilla Ice Cream</b>	6.50
<b>Deconstructed Mango &amp; Passion Fruit Cheesecake</b>	7.00
<b>Solaya Tiramisu</b> Homemade pan di spagna, honey-mascarpone mousse and cacao	8.50
<b>Solaya Homemade Sorbet &amp; Ice Cream</b> (2 scoops)	4.00
<b>Homemade Chocolate Box</b>	6.50

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\* *New Additions*

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# BEVERAGES

## SIGNATURE COCKTAILS

9.00

### Solaya Sunrise

Rum, mango, pineapple, coconut, passion

### Gin Rosemary

Gin, pink lemonade, rosemary, fresh grapefruit

### Mariwka

Bourbon whiskey, malibu, passion puree, basil

### Passiontini

Vodka, lychee liqueur, simple syrup, lemon juice, fresh passion, prosecco

### Hibiscus Sour

Vodka, triple sec, homemade hibiscus, lemon juice, simple syrup

### Spicy Tequila

Tequila, red chili, green chili, lime juice, coriander, honey

## INTERNATIONAL COCKTAILS

7.95

## APERITIFS

6.95

Martini, Aperol, Campari

## SCOTCH WHISKEY

**Glass**      **Bottle**

J&B

7.00      79.00

Chivas Regal 12YO

7.95      100.00

Black Label

7.95      100.00

Double Black 1000ml

8.75      139.00

Chivas XV 15 YO

9.95      120.00

Gold Label

11.50      163.00

Chivas Regal 18 YO

15.00      189.00

## AMERICAN WHISKEY

Jim Beam

6.25      69.00

Jack Daniels

6.50      75.00

Maker's Mark

7.95      105.00

Woodford

7.95      105.00

## IRISH WHISKEY

Jameson

6.50      72.00

Jameson Black Barrel

7.95      105.00

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## SINGLE MALT

Glenlivet Founder Reserve	9.95	119.00
Glenfiddich 12 YO	12.50	160.00
Glenmorangie 10 YO	9.95	119.00
Macallan Fine Oak 12 YO	13.00	149.00
Glenfiddich 15 YO	17.50	220.00
Glenfiddich 18 YO	28.00	380.00

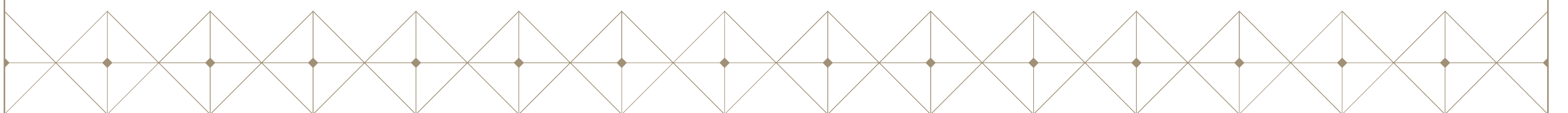
## VODKA

	Glass	Bottle
Absolut	5.95	60.00
Stolichnaya Gold	6.25	70.00
Russian Standard Platinum	6.95	76.00
Elyx	7.95	99.00
Beluga Noble	7.50	89.00
Legend of Kremlin	8.25	105.00
Belvedere	9.00	109.00
Grey Goose	8.25	105.00
Beluga Allure		225.00
Beluga GoldLine		350.00

## TEQUILA

Olmecca Gold	6.25	72.00
Olmecca White	5.95	70.00
Jose Cuervo White	6.50	79.00
Patrón Cafe	7.50	95.00
Don Julio White	9.00	130.00
Patron Silver	10.00	135.00
Don Julio Reposado	10.00	135.00
Don Julio Añejo	11.00	150.00
Patrón Añejo	11.00	150.00
Azul Reposado	22.00	325.00
Komos Reposado	15.50	250.00
Komos Añejo	16.50	275.00

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## GIN

	Glass	Bottle
Beefeater	6.25	69.00
Beefeater Pink	6.25	69.00
Gordon's	7.25	80.00
Bombay Sapphire	7.25	82.00
Gunpowder-Drumshanbo	7.75	99.00
Sipsmith	7.95	100.00
Tanqueray	7.25	100.00
Tanqueray 10 YO	7.75	99.00
Hendricks	7.95	

## COGNAC

	Glass	Bottle
Hennessy Vs	12.95	159.00
Hennessy V.s. O.P	17.00	220.00
Hennessy XO	40.00	450.00

## BEER

	Bottle
<b>Local Beer</b>	
Amstel	5.50
Carakale	6.50
<b>Imported Beer</b>	
Heineken	7.50
Corona	7.50
Almaza	7.50
Taybeh	7.50

## SOFT DRINKS

Soda Drinks	3.25
Non Alcoholic Beer	3.50
G+ Ginseng	3.50
Soda Water, Tonic Water, Ginger Ale, Pink Lemonade, Bitter Lemon	
Energy Drinks	3.75
Red Bull, Sugar Free Red Bull	
Mocktails	3.95

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## HOT DRINKS

### Molinari Coffee

Espresso	3.50
Double Espresso	5.00
Cappuccino	3.95
American	3.75
Decaffeinated	3.50
Coffee Latte	4.50
Mocha	3.95
Machiato	3.95

### Tchaba Tea

Royal Breakfast, Green Tea Curls, Jasmine Haze, Chamomile Breeze, Ginger Calm	3.75
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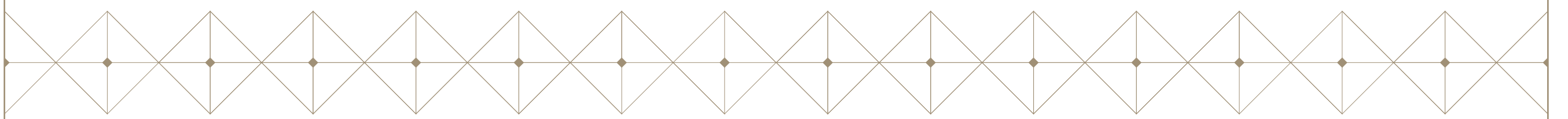
## FRESH JUICES

Orange, Lemon	5.00
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## STILL & SPARKLING WATER

	Small	Large
<b>Still Water</b>		
Hildon	1.95	3.95
<b>Sparkling Water</b>		
Hildon	2.95	4.95
Perrier	3.75	

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# 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 7.5

Long Mountain – Chardonnay - South African 7.95

B&G - Sauvignon Blanc - French 8.25

### Rosé Wine

#### Local

Saint George - Shiraz 6.5

#### Imported

Torresella - Pinot Grigio Blush - Italian 7.5

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* - This wine is made from a blend 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

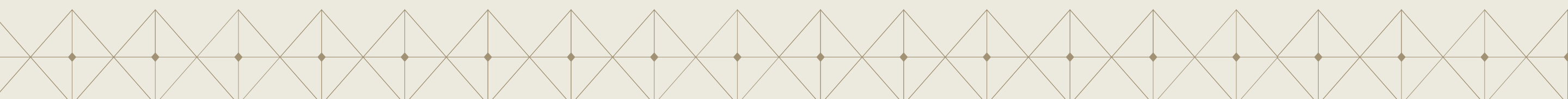
*Cabernet Sauvignon* - Full-body, velvety, cocoa aromas and soft cinnamon spices, smooth tannins with black cherries and plums.

#### JR Classic

34

*Shiraz* - Medium bodied with a deep ruby color with violets, herbs and spice, and spices, red berries ground pepper and currant flavors. It is well balanced.

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## 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 blends with intense and persistent aromas of cherry, plum and fresh raspberry in a harmonious bouquet.
- Ruffino - Chianti DOCG** 40  
*Sangiovese, Cabernet Sauvignon, Merlot* - 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 - Toscana 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 aftertaste 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.

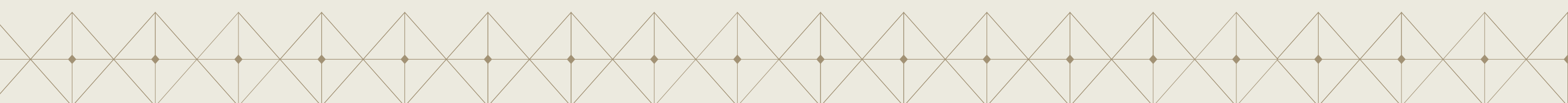
## FRENCH

- B&G - Languedoc Roussillon** 39  
*Cabernet Sauvignon* - Aromas of ripe blackcurrants and blackberries 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 own typical aromas with red summer fruits and vegetables from blackcurrants to green peppers, with spice and even hay notes and a 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  
*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.
- 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.

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## 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 ripe plum and sour cherry 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* - Pale blush pink colour and bouquet is 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 a black pepper aroma.

**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.

**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* - Subtle 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 fresh-cut lemon, pears and a touch of honey. Vibrant and crisp on the palate, with mineral notes on a clean finish.

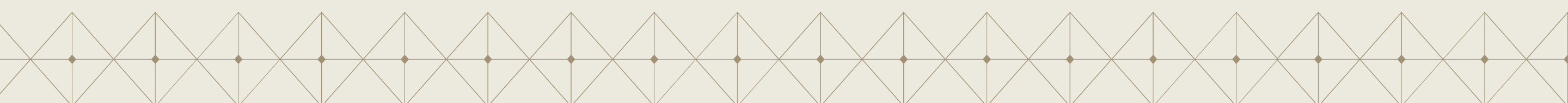
**Lamberti - Veneto IGT** 42

*Chardonnay* - Pale with a pronounced bouquet of exotic fruits and wildflowers, with 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.

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## PREMIUM WINE

### **Bortolomiol Il Segreto di Giuliano - Italy - Tuscany IGT** 120

*Sangiovese* - Award winning winemaker Roberto Cipresso brings you an intense ruby red wine that exhibits aromas of red fruits, especially cherry and black cherry, geering towards sensations of tobacco.

### **Gaja - Ca'Marcanda Magari - Bolgheri, Italy-Tuscany DOC** 150

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

### **Fontanafredda Vigna La Rosa - Italy - Barolo DOCG** 175

*Nebbiolo* - Delicate but intense with hints of withered roses, violets, tobacco, underbrush, spices and a slight touch of vanilla. It is dense, closely woven tannin with a velvety texture. A rich fruit and a long after-taste packed with flavors.

### **Susana Balbo Nosotros - Argentine - Mendoza** 210

*Malbec* - Aromas of blue fruits such as blueberries, cassis and blackberries, and floral notes which are the result of the cold, which give very good natural acidity and an excellent balance with alcohol.

### **Tignanello Superiore - Italy - Tuscany IGT** 225

*Sangiovese, Cabernet Sauvignon, Cabernet Franc* - This wine shows an intense and bright ruby red color. On the nose, notes of ripe red fruits of fresh blackberries and wild berries. At the same time it shows delicate and perfectly integrated aromas of vanilla and dark chocolate with light spicy sensations.

### **Tenuta San Guido Sassicaia - Italy - Bolgheri DOC** 425

*Cabernet Sauvignon, Cabernet Franc* - Known for its supple texture, elegance and perfume.

### **Marchesi Antinori "Solaia" - Italy - Tuscany IGT** 495

*Cabernet Sauvignon, Cabernet Franc, Sangiovese* - Rich and bright red it brings together ripe blackberry and cherry fruit, vanilla chocolate and spice notes. It remains balanced and juicy through the finish.

### **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

*Cortese* - Straw yellow color. Fragrance of flowers and fruit with hints of peach.

## FRENCH

### **B&G - Côtes de Gascogne 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* - Brilliant pale yellow, The nose bursts out of the glass, rich and complex and very fresh, with aromas of white fruit and citrus.

### **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.

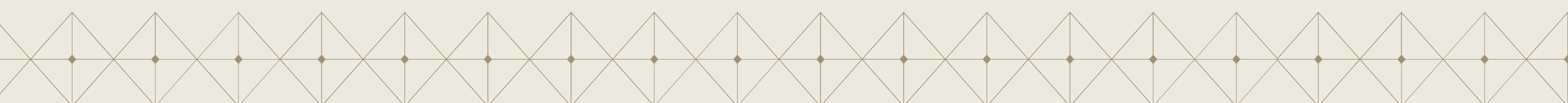
### **Leyda - Leyda Valley** 39

*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.

Prices are subject to sales tax and service charge



## SOUTH AFRICAN

<b>Long Mountain - Breede River Valley</b>	37
<i>Chardonnay</i> - Light yellow hues, it has bell pepper and apricot aromas with a hint of lemon zest.	
<b>KWV - Western Cape</b>	46
<i>Sauvignon Blanc</i> - Elegant and refreshing with tangs of grapefruit, lime and guava.	

## CHAMPAGNE & SPARKLING WINE

<b>VDV Ice Rose - France Mini Bottle</b>	10
<b>Bortolomiol Senior Extra Brut - Italy - Prosecco Valdobbiadene DOCG</b>	12
Mini Bottle	
<b>VDV Ice - France</b>	38
A semi sweet delicate aroma of golden apples, plums, honey, walnut butter, and flowers with hints of toast, citrus, peaches and passion fruit that linger on the palate. Perfect on Ice!!	
<b>Santa Margherita - Italy - Prosecco Valdobbiadene DOCG</b>	49
Fairly dry with fine refreshing bubbles, with aromas of fresh green pineapple, white flowers and hints of green.	
<b>Nicholas Feuillatte - France - Champagne Brut</b>	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.	
<b>Moet et Chandon - France - Champagne Brut</b>	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.	
<b>Dom Pierre Pérignon - France - Champagne Brut</b>	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 with various sensations of silky, salty, sappy, bitter and briny convergence.	

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