



PRESTIGE: fine wine, grands crus & superstars

Bot

Gls

These wines are generally complex & well aged wines. Please feel free to ask for our sommelier for food and wine pairing.

Luxury Reds

Chateau Petrus, Pomerol, 1996 (France)	3000	
Chateau Mouton Rothschild, 2004 (France)	950	
Chateau Lafite Rothschild 1er Grand Cru Classe, 2004 (France)	950	
R.Mondavi Baron Philippe de Rothschild, Opus One 2005 (California)	650	
Sugarille, Brunello Di Montalcino, 1998 (Italy)	235	
Chateau Giscours, 2002 (France)	366	
Chateau Lascombes, 2004 (France)	320	
Marchesi Antinori, Tignanello, 2001 (Italy)	280	
Latour Gevrey-Chambertin, 2004 (France)	210	

Elegant & Sophisticated Whites

Joseph Drouhin, Corton Charlemagne Grand Cru 2006 (France)	441	
Bonneau du Martray, Corton Charlemagne, Grand Cru Chardonnay 2004 (Fr)	400	

CHAMPAGNE & SPARKLING WINE

Deliciously dry and soft well served as an aperitif or with a full meal

Santa Margherita Prosecco "52' (Italy)	68	
Billecart Salmon Brut (France)	140	
Bollinger Rose (France)	220	
Louis Roederer Cristal 2004 (France)	650	

Power, finess & perfectly paired for seafood

Bottega rose (Italy)	50	
Piper Hiedseick (France)	95	18
Bollinger (France)	180	
Billecart Salmon Magnum (France)	260	

Toasty aromas, apertif or dessert, your taste buds will be thankful.

Kraemer Brut (France)	40	10
Veuve Clicquot Ponsardin (France)	190	
Dom Perignon 1999 (France)	450	
Krug (France)	590	

Sweet & Fruity, for those with sweet desires

Bottega Moscato (Italy)	75	
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Meditation

Sweet and sticky wines, " but not simple; risky and complex to grow and make" Pair with dark chocolate cakes and desserts

Noble Rot & Late Harvest dessert wins

Sauternes (France) 750ml	65	
Colio Estate, Ice-wine 2003 (Canada) 375 ml	125	



ROSE:

Pale wine from red grapes, strong affinity with chinese food and light snacks in the bar under the Maldivian Sun

Medium Dry

	Bot	Gls
Malena Rose (Argentina)	40	10
Rose d'Anjou 2008 (France)	45	

Rich and Full Bodied

Les Grande Chaise, Tavel Rosé 2008 (France)	62	
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Fresh, Fruity & Live

Beaux Rivage, mixed blend 2008 (France)	40	10
Chateau D'esclans Wishpering Angel 2008 (France)	80	

WHITES:

Dry, crisp and delicate citrus flavor

Be thinking light and fresh with young and light Chardonnays, cold climate Sauvignon Blancs that would find his place with Tai or Indian spiced food

Calitera Sauvignon Blanc 2009 (Chile)	40	10
B&G Sauvignon Blanc 2009 (France)	40	10
Torresella Pnot Grigo 2010 (Italy)	40	10
Ken Forrester, Petit Chenin Blanc 2010 (South Africa)	40	10
Porcupine Ridge, Sauvignon Blanc 2010 (South Africa)	45	
Montes, Sauvignon Blanc 2010 (Chile)	45	
Forrest Estate, Chenin Blanc 2007 / 09 (New Zealand)	55	
J.L. Quinson Chablis, Chardonnay 2009 (France)	62	
Fishbone Chardonnay 2009 (Australia)	70	
Pascal Jolivet, Sancerre, Sauvignon Blanc 2009 (France)	100	
Chanson Fere & Fils Chablis 1er Cru, Chardonnay 2006 / 08 (France)	120	

Aromatic and citrus fruit driven

This group is made of dry wine with a strong citrus, Sauvignon Blancs and Semillons. Great choices if you are eating Japanese & Chinese food

Fuzion, Chenin Chardonnay 2009 (Argentina)	40	10
St. Hellet Semillion Sauvignon Blanc 2009 (Australia)	40	10
Montras, Sauvignon Blanc 2010 (Chile)	40	
Monte sur Sauvignon Blanc 2010 (Chile)	40	
Miguel Torres Santa Digna Sauvignon Blanc 2010 (Chile)	45	
Neethlingshof, Sauvignon Blanc 2009 (South Africa)	55	
The Infamous Goose Sauvignon Blc, Wild Rock 2009 (New Zealand)	60	
Marchesi di Barolo Gavi Classico DOCG 2008 (Italy)	80	



WHITES

Bot

GIs

Aromatic and Ripe fruit driven

These wines are generally with ripe fruit and refreshing finishes. The fruity Verdelos, the complex Rieslings and well structures Sauvignon Blancs. These wines work well with Risotto, Arabic food and classic chicken dishes.

Inzolia, Chardonnay, Feudo Zirtari, 2009 (Sicily)	40	10
Foot Print Chardonnay 2010 (South Africa)	40	
Jindalee, Chardonnay 2009 (Australia)	40	
False Bay Sauvignon Blanc 2009 (South Africa)	50	
Simonsig Grewurztraminer 2010 (South Africa)	55	
Errazuriz Estate, Chardonnay 2010 (Chile)	60	
Craggy Range, Te Muna Riesling 2006 (New Zealand)	95	
Clos Mireille, Blanc de Blancs, Semillon, Ugni Blanc 2007 (France)	130	
Cloudy Bay, Sauvignon Blanc 2008 (New Zealand)	135	

Organically Grown Grapes

Migues Torres, Nerola Xarel lo and Garnache Blance 2009 (Spain)	50	
Novas, Emiliana, Chardonnay, Viognier & Marsanne 2009 (Chile)	75	

Strength & Beauty

Be thinking about big buttery and oaky Chardonnays, sauvignon blancs and mouth filling Viognier. These white wines love salmon, lobster and chicken dishes.

Monferrato Bianco Suri 2010 (Italy)	45	
Montgras Reserva, Viognier, 2009 (Chile)	50	
Louis Jadot, Pouilly Fuissé, Chardonnay 2005 (France)	105	
Miner Family, Simpson Vineyard, Viognier 2006 (California)	120	
Chanson Pere&Fils, Chassagne Montrachet, Chardonnay 2004 (France)	145	

REDS

Strength & Beauty

The strong and beautiful wine selection offers full bodied Merlots, peppery Shiraz and mouthful Cabernet sauvignons. Red meat & spicy food will match the following reds.

Nero d'Avola, Syrah, Feudo Zirtari, 2008 (Sicily)	40	10
Monte sur Carbenet Sauvignon 2010 (Chile)	40	
Alpha seta Corvina 2009 (Italy)	40	
Falsebay Shiraz 2009 (South Africa)	50	
Neethlingshoff Pinotage Stellenbosch 2004 (South Africa)	60	
Fishbone Cabernet Shiraz 2007 (Australia)	70	
Chateau Citran, 2004 (France)	95	
Grand vin du Chateau Bernadotte 2001 (France)	125	
Prunotto, Barolo, 2003/2004 (Italy)	135	
Nuit-St-Georges, Belle Crois 2005 (France)	140	
Stag's Leap Wine Cellars, Merlot 2004 (California)	154	
Argiano Solengo, 2004 (Italy)	220	



Refined, Layered & Elegant

Delicious layer of aromas and taste coming from the Cabernet Sauvignons, and the complex Sangiaovese, these wines are strong and elegant with smooth tannins. These reds will go well with pasta, white meat and antipasti.

DB Selection Cabernet Merlot 2009 (Australia)	40	10
Cricket Pitch Cabernet Sauvignon 2009 (Australia)	40	10
Miguel Torres Santa Digna Cabernet Sauvignon 2008 (Chile)	50	
Allegrini, Valpolicella Classico DOC, Corvina, Rondinella 2008 (Italy)	80	
Marchesi Di Barolo, Barbara d'Alba 2007 (Italy)	95	
Aia Vecchia, Sor Ugo, Cab.Sauv, Merlot, P.Verdot 2002 (Italy)	110	
Albert Bichot, Domaine du Pavillon, Pommard 2003/04 (France)	130	
Brancaia, Il Blu, Sangiovese, Merlot, Cabernet Sauvignon 2005 (Italy)	150	
Meerlust, Rubicon, Stellenbosch 2003 (South Africa)	180	
Marchesi de' Frescobaldi, Castello di Nipozzano, Mormoreto 2004 (Italy)	190	

Aromatic & Soft Fruit Drive

This group of wines offer some interesting Pinot Noir and blend, subtle taste and aromas driven by red berries, smooth and easy to drink. Will match any light meal and white meat.

B&G Merlot 2008 (France)	40	10
Beau Rivage, mixed blend 2007 / 08 (France)	40	10
Fuzion, Malbec Syrah, 2009 (Argentina)	40	10
Jindalee, Shiraz 2009 (Australia)	40	
Masciarelli Montepuiciano D'Abruzzo 2008 (Italy)	50	
Georges Duboeuf, Beaujolais Villages 2009 (France)	50	
Montes Pinot Noir 2009 (Chile)	60	
Baron Philippe De Rothschild, Mapu Estate, Merlot 2009 (Chile)	65	
Georges Duboeuf, Fleury, 2008 (France)	70	
Forrest Estate, Pinot Noir 2008 (New Zealand)	75	
Baron Philippe De Rothschild, Escudo Rojo 2008 (Chile)	85	
D'Areberg, The Laughing Magpie, Shiraz Viognier 2007 (Australia)	85	
Domaine Darviot-Perrin, Chassagne Montrachet 1er Cru 2005 (France)	110	
Domaine A. F. Gros, Pinot Noir, 2004 (France)	120	
Torres, Mas La Plana, Cabernet Sauvignon 2002 (Spain)	130	

Organically Grown Grapes

Miguel Torres, Nerola Syrah, Merlot and Tempranillo 2009 (Spain)	75
Novwas, Emiliana, Syrah 2008 (Chile)	75

Curious Red

Some of the wine listed below have all something special.

Diemersfontein, Pinotage 2008 (South Africa)	50
The Chocolate Block, Blend 2008 (South Africa)	85
Montes, Purple Angel, Carmenere, Petit Verdot 2005 (Chile)	135
Craggy Range, Sophia, Blend 2005 (New Zealand)	170

Prices are in USD, subject to 10% service charge & applicable government taxes