



Wine List

Dear Guest,

This wine list is prepared to please a variety of tastes so that you can easily make a selection to complement the good food that you enjoy here.

To us, pairing great wine with great food is a passion and it is our pleasure to serve you.

Cheers,

Food and Beverage Team

Matching Wine With Food

The right wine with the right food is a simple statement but difficult to define. In reality the right wine is the one that you enjoy drinking. There are well tried and tested conventions that will allow you to match food and wine so that you will be able to get more out of your dining experience. The generally accepted rule of "like with like" can assist:

Sweet wine with sweet food

Sour foods with acidic wines

Bitter with bitter

Salty food with acidic wines

Red wine with red meat

White wine with white meat

There are of course many exceptions to this rule and dining has become far more exotic than in the past. It is also difficult to tell which wines are acidic or which retain bitterness. Experience is the answer. Improvement of the palate and your perception of the four primary tastes of wine and food, sour, bitter, sweet and salt (in food only).

Champagne

Taittinger Brut Reserve Half Bottle	\$ 55.00
Taittinger Brut Reserve	\$ 80.00
Pommery Brut Royal	\$ 105.00
Moet & Chandon Brut Imperial	\$ 110.00
1998 Dom Perignon Brut	\$ 380.00

Sparkling Wines

Prosecco Il Fresco Spumante Dry, Italy	\$ 35.00
Dolce Sandi Fruity and Sweet, Italy	\$ 45.00
Opere Trevigiane Rose, Dry, Italy	\$ 55.00

Red Wines Old World

Kressmann Solo, Cabernet Sauvignon, France	\$ 25.00
offers intense nose with fruity aromas and hints of tobacco and spices	
Chenet Cabernet Syrah, France	\$ 30.00
medium body wine and crisp acidity	
Santa Cristina Antinori Toscana, Italy	\$ 40.00
fresh and fruity, with clean berry and light mineral character	
2006 Chateaufort Du Pape, France	\$ 65.00
gamey spice, blackberries and currant, as well as the herbs and spices	

Red Wines New World

Guardian Peak Frontier, Cab, Shiraz, Merlot, South Africa	\$ 35.00
bright deep Ruby. This wine has a fruit-driven aroma of plums and black cherries.	
Two Oceans, Merlot Cabernet, South Africa	\$ 35.00
easy drinking, fruity and medium-bodied wine	
Casillero del Diablo, Cabernet Sauvignon, Chile	\$ 35.00
medium bodied hints of plum and cherries and toasted American oak	
Fetzer Coldwater Creek, Merlot, U.S.A.	\$ 40.00
medium bodied, dry red wine with cherry and spicy-berry aromas and flavors	
Babich Pinot Noir, New Zealand	\$ 55.00
plum, berry fruit and earth are also found on the palate with a touch of spice	
Mad Fish Shiraz, Australia	\$ 55.00
full of dark cherry fruits with the spicy, peppery hints	
Trivento Malbec Reserve, Argentina	\$ 55.00
deep vinous in colour. delicate rich wine with intense aromas of raspberry, bilberry and fresh, slightly rough palate.	
2004 Moss Wood, Cabernet Sauvignon, Australia	\$ 150.00
the palate is deep, densely flavored with ripe cassis and mulberry,	

Rosé Wines

Gatao Rose, Portugal

young and fruity aroma

\$ 25.00

Two Oceans Rosé, South Africa

flavors of cherry and strawberry lead to a mildly sweet finish

\$ 35.00

White Wines Old World

Kressmann Enter Deux Mers, France

its exotic fruity aroma combines freshness with elegance

\$ 30.00

Chenet Blanc De Blance, France

dry white wine with well balanced acidity

\$ 30.00

Pinot Grigio Vento, Italy

fresh palate showing balanced acidity

\$ 30.00

Villa Antinori Toscana, Italy

fresh palate showing good fruit and length well-balanced with exotic fruit

\$ 35.00

2007 Sancerre Jean-Max Roger, France

pleasant perfumes of grape fruit and green lemon

\$ 80.00

White Wines New World

Trivento Dulce Natural, Chenin Blanc Torrontes, Argentina

natural sweet very aromatic and high concentration of natural sugar and fruit

\$30.00

Two Oceans Chardonnay, South Africa

medium-bodied wine with an excellent balance between the tropical fruit flavors and oak

\$ 35.00

Trivento Reserve Chardonnay, Argentina,

rich and elegant wine with aromas of ripe apple, melon and pineapple aged in oak

\$ 35.00

Fetzer Cold Water Creek Chardonnay, U.S.A.

clean and crisp, the wine features fresh flora

\$ 40.00

Fetzer Valley Oak Sauvignon Blanc, U.S.A.

in the mouth you'll find a crisp, clean wine, surprisingly full bodied with flavors of green apple, lemon, lime and a hint of mint

\$ 45.00

Babich Marlborough Sauvignon Blanc, New Zealand

gooseberry, white grapefruit, orange zest and honeydew

\$ 55.00

2002 Moss Wood Semillon, Margaret River, Australia

it has intriguing granny smith apple, fig and lemon citrus aromas;

\$ 95.00

Please join us at the Asian Wok for an extended wine selection