

WINE PAIRING

There's a common misconception that Indian food doesn't go well with wine. We have assiduously tested this theory and have concluded that this is very much not the case.

The secret is in considering the main style or flavour of the dish that you are looking to match and identifying the right wine to accompany it.

SPICY FOOD

Heavy wines can overemphasise spice. Therefore to complement our dishes prepared using South Indian spices and chilli we recommend aromatic whites and fruit-driven reds.

RICH & COCONUTTY

In South Indian cuisine we use a lot of coconut. For these delicious, richer dishes we recommend a fuller, rounder wine. Fruity wines are perfect for white wine drinkers and to accompany our seafood dishes; for the reds a juicy New World wine is just the ticket.

HERBY DISHES

We prepare only the freshest of herbs, such as coriander, curry leaves and mint for our cuisine and to accompany the herb-influenced dishes on our menu we recommend crisp, herbaceous whites and savoury red wines.

CHAMPAGNE & SPARKLING WINE

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| | 200ML | 250ML | BOTTLE |
| 1. DOM PÉRIGNON  | | | 295 |
| <i>Champagne, France</i> | | | |
| The finest of all Champagnes; soft and complex, consistent and brilliant. | | | |
| 2. LAURENT-PERRIER ROSÉ NV  | | | 95 |
| <i>Champagne, France</i> | | | |
| The fashion statement in Champagne - elegant and crisp with soft, strawberry fruit and a long creamy finish. | | | |
| 3. PIERRE MIGNON NV  | | | 60 |
| <i>Champagne, France</i> | | | |
| A crisp, elegant Champagne with hints of lemon overlaid with touches of brioche. | | | |
| 4. APERICENA PROSECCO  | 8 | | 30 |
| <i>Italy</i> | | | |
| Fine flavours of citrus, passionfruit and white flowers drift through an elegant, fine bubbled mousse. | | | |

ROSÉ WINE

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| | 175ML | 250ML | BOTTLE |
| 5. WHITE ZINFANDEL ROSÉ  | 6 | 8.5 | 25 |
| <i>Hangloose, Italy</i> | | | |
| Bursting with ripe summer fruits. Expect notes of strawberries and red cherries, with a dash of sweetness. | | | |
| 6. PINOT GRIGIO ROSÉ  | 5.5 | 8 | 23.5 |
| <i>Bosco Dei Cirmoili, Italy</i> | | | |
| Delicate rosè colour. Pleasing aromas of citrus fruits, strawberry, floral and mineral. A dry elegant rosè with a crisp minerality. | | | |

WHITE WINE

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| | 175ML | 250ML | BOTTLE |
| 7. CHABLIS  | | | 40 |
| <i>E Bonneville, France</i> | | | |
| Bright pale yellow in colour. Open nose of white fruits with a nice minerality offering complexity. The palate is well-balanced and the finish is lemon-flavoured and fresh. | | | |
| 8. SAUVIGNON BLANC  | 7 | 10 | 30 |
| <i>Paterson's Grove, Marlborough, New Zealand</i> | | | |
| Vibrant Sauvignon Blanc from the Marlborough region. Powerful and aromatic: zesty gooseberry and passion fruit flavours with bright acidity. | | | |
| ENJOYED WITH SEAFOOD AND SPICY DISHES. | | | |
| 9. RIESLING | 6 | 9 | 26 |
| <i>Claro Reserva, Chile</i> | | | |
| A young, bright, and clean wine with a hint of sweetness, and notes reminiscent of white flowers, white peaches & grapefruit | | | |
| ENJOYED WITH SEAFOOD AND SPICY DISHES. | | | |

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| 10. PINOT GRIGIO  | 6 | 8.5 | 25 |
| <i>Previata, Italy</i> | | | |
| Crisp and fruity with crunchy fruit, citrusy acidity and a long, refreshing finish. | | | |
| ENJOYED WITH HERBY DISHES. | | | |

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| 11. CHARDONNAY  | 5.5 | 8 | 23.5 |
| <i>Scenic Ridge, Australia</i> | | | |
| A fresh and juicy Chardonnay with tropical aromas, flavours of delicate peaches and a hint of vanilla. | | | |
| ENJOYED WITH RICH, COCONUTTY DISHES. | | | |

RED WINE

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| | 175ML | 250ML | BOTTLE |
| 12. CHÂTEAUNEUF DU PAPE | | | 55 |
| <i>Réserve des Dentelles France</i> | | | |
| This complex and silky smooth wine has enticing aromas of sweet spice and plums and sumptuous flavours of black fruits, red cherries, wild herbs and a hint of pepper. | | | |
| 13. MALBEC  | | | 40 |
| <i>Quid Pro Quo, Argentina</i> | | | |
| Elegantly structured, rich, showing plummy fruit and hints of smoke and chocolate. | | | |
| 14. PRIMITIVO  | 7 | 10 | 30 |
| <i>Mozzafiato, Italy</i> | | | |
| This Primitivo has a mouth-coating palate of dried prune, date and cherry, with notes of sweet spice and a lick of chocolate. Great structure from the good balance between the soft tannins and acidity. | | | |
| ENJOYED WITH SEAFOOD AND SPICY DISHES. | | | |
| 15. RIOJA  | 7 | 9.5 | 28 |
| <i>Don Pavral, Spain</i> | | | |
| Rich, bright and intense black and red cherry fruit complemented by soft vanilla oak and a hint of peppery spice. Silky ripe tannins with a lingering finish. | | | |
| ENJOYED WITH HERBY DISHES AND LAMB. | | | |
| 16. MERLOT  | 6 | 8.5 | 25 |
| <i>Central Valley, Costa Vera, Indómita, Central Valley, Chile</i> | | | |
| Soft, super juicy, ripe plummy fruit with a long full flavoured finish. | | | |
| ENJOYED WITH HERBY DISHES. | | | |
| 17. SHIRAZ  | 5.5 | 8 | 23.5 |
| <i>Scenic Ridge, Australia</i> | | | |
| A medium bodied Shiraz with cherry, plum and damson fruit flavours as well as a hint of soft spice. | | | |
| ENJOYED WITH RICH, COCONUTTY DISHES. | | | |