

WINE LIST

RED WINE

Glass | Bottle

Fondo Del Sole, Sangiovese, Chianti, 2019 • ₹800 | ₹3200

Dry, medium bodied wine. Has bread notes that go very well with fried dishes. Minced meat and garam masala are good pairings.

Ruffino Chianti, Sangiovese, Chianti, 2019 • ₹6500

Notes of smoke and raspberry with an earthy finish. A stellar medium bodied chianti, it pairs well with red meat and strong spices.

Ruffino Riserva, Sangiovese, Chianti, 2018 • ₹12000

Medium bodied wine, dry and slightly tannic. Cherry notes. Great with cauliflower and chicken dishes. One of our favourite wines.

Camas, Merlot, Pays d'Oc, 2019 • ₹520 | ₹2100

A unique wine with butter, coffee and blueberry notes. Leaning towards a full body, this wine's boldness allows it to pair well with Indian spices.

Rio De La Hoz, Syrah, Cordoba, 2019 • ₹700 | ₹2800

A great wine to be enjoyed with kebabs and starters. Full bodied with a dry finish. Tannic notes also help it pair well with grilled food in general.

Jacob's Creek, Shiraz Cabernet, Barossa Valley, 2021 • ₹700 | ₹2800

A full bodied wine with balanced notes, the famous JC as it's called occupies 30% of India's wine market. Need we say more?

Sula, Cabernet Shiraz, Nashik, 2021 • ₹700 | ₹2800

Cherry and plum notes give this wine a fruity and acidic taste. Medium bodied wine that pairs with Indian food very well.

Temalo, Merlot, Central Valley, 2020 • ₹700 | ₹2800

Medium bodied smooth and dry palate with a soft finish. Blueberry notes with a chocolate aftertaste. Pairs well with hearty vegetable curries and meat dishes

WINE LIST

WHITE, ROSÉ & SPARKLING WINE

Glass | Bottle

Ruffino Lumina, Pinot Grigio, Atesisno, 2020 • ₹5200

A light bodied white from Italy's premier wine making area. With prominent notes of grapefruit, honey, pear and green apple. A dry finish lets this wine compliment itself well with mushroom and shellfish dishes. Also great with vegetarian preparations.

Temalo, Chardonnay, Central Valley, 2021 • ₹700 | ₹2800

A medium bodied Chilean white with buttery pineapple notes. Oaky flavours characterise this fruit forward wine. Pairs with sea bass, chicken and vegetarian food

Jacob's Creek, Chardonnay, Barossa Valley • ₹700 | ₹2800

Melon, peach and apple flavours drive the nose of this beautiful wine. The citrus notes of this wine let it pair with vegetarian food extremely well

Chateau Fuisse, Chardonnay, Maconnais, 2020 • ₹12000

The best of the best. One of the most balanced white wines in the world and a top 1 percenter according to most sommeliers. The Chateau fuisse is a creamy white wine that pairs with almost everything. If you want the best, this is it.

Sula Source Rosé, Grenache, Nashik • ₹700 | ₹2800

With light coral hues and aromas of white peach, citrus, and tropical fruits, its bright acidity provides an elegant finish. Great with our small and medium plates

Woodbridge Rosé, Blend, California • ₹700 | ₹2800

A blend of syrah and tempranillo, this rosé is perfect for pairing with Indian food as it enhances the flavour of chilli and spicy food

Chandon Brut, Blend, Nashik • ₹2800

Fizzy and bold sparkling wine. This wine pairs beautifully with seafood and Indian spices

Jacob's Creek, Pinot Noir, Barossa Valley • ₹2200

Citrusy notes in this wine make it pair very well with appetizers and shellfish dishes. All goes well with roasted food like kebabs.