

avatāra

Wine Pairing Menu

Perrier-Jouët Blason Rosé NV, Pinot Noir, Pinot Meunier, Chardonnay, France (120ml)

Perrier-Jouët Blason Rosé NV has a distinctive salmon pink hue with aromas of ripe red and black fruits and has a generous finish.

Paired with : Naivedhya, Alpahara, Shikhalu

Pouilly Fuisse, Louis Latour, France, Chardonnay, France (100ml)

Gold in color with green nuances, this Pouilly Fuisse unveils nice almond aromas on the nose. Mouth feel is round and balanced with enjoyable fruitiness revealing exotic aromas. The finish is very fresh and pleasant.

Paired with : Badak, Kadalika, Karuvelvilas

Siblings, Leeuwin Estate, Shiraz, Australia (100ml)

A 100% Shiraz, the wine is beautifully complex. Dense and dark nose of blackcurrant, redcurrant and blueberries along with notes of violet, peppers and tobacco.

Paired with : Grinjanah, Sandhita, Panasa

Chateau Ste Michelle Eroica, Riesling, USA (100ml)

With intense gold color, clean and bright the wine has notes and aromas of very typical white peach, grapefruit and sweet lime.

Paired with : Krishna Phal, Dalika, Vasudhaiva Kutumbakam

M.Chapoutier, Muscat de Beaumes de Venise, Muscat, France (75ml)

Wonderful version of a traditional French dessert wine, the wine is delightfully sweet with notes of candied fruits and flowers. Golden in colour as the fruits are picked at its optimum ripeness to create this wonderful wine.

Paired with : Farsan, Madhuram

Wine pairing menu priced at aed 550

All prices in aed, exclusive of 7% municipality fee, 5% vat & 10% service charge

