

# 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, Trénel, Chardonnay, France (100ml)**

*Graceful and elegant, this golden-colored wine develops fruity aromas of peach, lemon and granny smith with lighter notes of jasmine and acacia. Mineral and buttery touches subtly complement this palette. The mineral tension, derived from the best limestone soils, forms the spine of wine.*

**Paired with : Badak, Kadalika, Karuvelvilas**

### **Woodcutter's, Torbreck, Shiraz, Australia (100ml)**

*A 100% Shiraz, the wine is beautifully complex. Lifted red, black and blue fruits of red cherry, raspberry coulis, blueberry conserve and wild blackberry and blackcurrant. There is a spicy edge showing cardamom, star anise and Chinese five spice.*

**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 Beames 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

