

# avatāra

## Wine Pairing Menu Premium Edition

### **RUINART ROSÉ, CHARDONNAY, PINOT NOIR, FRANCE (120ML)**

*With Coral and rosewood hues, Ruinart Rosé reveals intense aromas of pomegranate, lychee and guava with an elegant finish providing notes of peppermint and pink grapefruit.*

**Paired with : Naivedhya, Alpahara, Shikhalu**

### **CLOUDY BAY, SAUVIGNON BLANC, NEW ZEALAND (100ML)**

*Cloudy Bay Sauvignon Blanc is known for its captivating flavour, vibrant nose, mouthwatering palate and long finish. It has notes of stone fruit, citrus, passionfruit, peach and minerality.*

**Paired with : Badak, Kadalika**

### **DOG POINT, MARLBOROUGH, PINOT NOIR, NEW ZEALAND (100ML)**

*The wine is supported by bright florals of rose and violets along with redberries and dried herb. The palate is succulent with alluring red cherry, brown spices and silky fine boned tannins.*

**Paired with : Karuvelvilas, Grinjanah**

### **D'ARENBERG THE DEAD ARM, SHIRAZ, AUSTRALIA (100ML)**

*The wine begins with dark fruits, damson plum, lovely fennel seed twists and rich balsamic glazed beets giving layers of complexity with a raft of dark, earthy notes.*

**Paired with : Sandhita, Panasa**

### **DR. LOOSEN, WEHLENER SONNENUHR, RIESLING, GERMANY (100ML)**

*Lusciously graceful wine with rich, creamy mouthfeel and notes of orchard, tropical fruits and lavender.*

**Paired with : Krishna Phal, Dalika, Vasudhaiva Kutumbakam**

### **CHÂTEAU ARMAJAN DES ORMES, SEMILLON - SAUVIGNON BLANC, FRANCE (75ML)**

*Lush aromas of ripe stone fruit, tart mango and candied ginger with hints of beeswax and chamomile flowers. Multi-layered flavors of summer peaches, citrus rind and crème caramel-brown sugar notes.*

**Paired with : Farsan, Madhuram**

Wine pairing menu premium edition priced at Aed 999  
All prices in aed, inclusive of 7% municipality fee, 5% vat & 10% service charge

