

# 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 a generous finish.*

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

### **Pouilly-Fuissé, Trénel, Chardonnay, France (100ml)**

*Graceful and elegant, this golden-colored wine develops fruity aromas of peach, lemon, and Granny Smith apple 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 the wine.*

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

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

*A 100% Shiraz, the wine is beautifully complex with lifted red, black, and blue fruits such as red cherry, raspberry coulis, blueberry conserve, 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 an intense gold color, clean and bright, the wine has notes and aromas of white peach, grapefruit, and sweet lime.*

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

### **M. Chapoutier, Muscat de Beaugues de Venise, Muscat, France (75ml)**

*A wonderful version of a traditional French dessert wine, this wine is delightfully sweet with notes of candied fruits and flowers. Golden in color, the fruits are picked at their optimum ripeness to create this wonderful wine.*

**Paired with: Farsan, Madhuram**

Wine pairing menu priced at aed 595

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

