

avatāra

*Wine Pairing
Menu*



Wine Pairing Menu - Premium Edition

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

*Perrier-Jouët Blason Rosé has a distinctive salmon pink hue with aromas of ripe red and black fruits and has a generous finish.
Paired with: Madhura, Kashaya, Katu, Lavana, Amla, Tikta*

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

*Louis Latour Pouilly-Fuissé has a brilliant pale yellow hue. Its floral nose evokes scents of acacia and honeysuckle. Round and ample on the palate, it reveals aromas of yellow fruits.
Paired with: Kalingam, Kokum, Dalika*

Dog Point, Pinot Noir, Marlborough, New Zealand (100ml)

*This light bodied red wine has prominent notes of red cherries, vanilla and smoky tobacco.
Paired with: Kadalika, Sandhita*

D'Arenberg The Dead Arm, Shiraz, McLaren Vale, Australia, (100ml)

*This robust Shiraz is very well balanced with prominent notes of dark fruits with a peppery finish.
Paired with: Krishna Phal, Klayah, Panasa*

**Château Armajan des Ormes, Semillon - Sauvignon Blanc,
Sauternes, France (75ml)**

*A perfect dessert wine with lush aromas of stone fruit. On the palate zesty notes of orange and finish of sweet marmalade and honey
Paired with: Badak, Madhuram*

Wine Pairing Menu Premium Edition priced at Aed 795.

All menu prices are inclusive of taxes

Wine Pairing Menu

**Perrier-Jouët Grand Brut, Pinot Noir, Pinot Meunier,
Chardonnay, France (120ml)**

*Perrier-Jouët Grand Brut has yellow-golden hue. Floral aromas,
rounded out by fresh fruit and hints of buttery brioche and vanilla.*

Paired with: Madhura, Kashaya, Katu, Lavana, Amla, Tikta

Chartron et Trébuchet, Chardonnay, Pouilly Fuisse, France (100ml)

A beautiful Chardonnay with mineral and citrus notes. The aromatic finesse finds its complexity with notes of roasted peanuts. The palate is rich and intense with a minerality that dominates the finish.

Paired with: Kalingam, Kokum, Dalika

Louis Latour, Pinot Noir, Bourgogne, France (100ml)

Bourgogne Pinot Noir has a dark ruby hue and a discreet nose of red fruit and spices. Round and fresh on the palate. This wine is well-balanced, with aromas of liquorice and blackcurrant.

Paired with: Kadalika, Sandhita

Journey's End, Shiraz, Stellenbosch, South Africa (100ml)

Intense ripe cherry, savoury olive and wild fynbos characters on the nose are rounded by a sweet cinnamon spice from generous oak maturation.

Paired with: Krishna Phal, Klaayah, Panasa

Sula, Chenin Blanc Late Harvest, Nashik, India (75ml)

*Sula's Late Harvest Chenin Blanc is sweet and rich,
with notes of honey.*

Paired with: Badak, Madhuram

Wine Pairing Menu priced at Aed 595.

All menu prices are inclusive of taxes

Non Alcoholic - Wine Pairing Menu

French Bloom Le Rosé, Chardonnay, Pinot Noir, France (120ml)

Majestic burst of rose petals meets the acidity of freshly picked red fruit, combined with notes of dry white peach.

Paired with: Madhura, Kashaya, Katu, Lavana, Amla, Tikta

Vina'0° Le Chardonnay, Nîmes, France (100ml)

This organic wine is dry with brilliant acidity. It is straw yellow in color with aromas of white flower, hazelnut and citrus fruits.

Paired with: Kalingam, Kokum, Dalika

Vintense Cepages Rose, Syrah, Wallonie, Belgium (100ml)

Vintense Cepages Rose is made with 100% Syrah grape variety. Hints of raspberries and wild strawberries on the nose with wild berries and blueberries on the palate.

Paired with: Kadalika, Sandhita

Vintense Origin Terra Australis, Gewurztraminer and Riesling, Wallonie, Belgium (100ml)

Roses, nutmeg and candied lemon on the nose along with supple delicacy, honey and beautiful vivacity balanced by round sweetness on the palate.

Paired with: Krishna Phal, Klaayah, Panasa

Natureo Muscat, Catalunya, Spain (120ml)

Delicate floral aroma with lush fruit notes of banana, coconut and tropical fruits with fine acidity reminiscent of apples.

Paired with: Badak, Madhuram

Non Alcoholic-Wine Pairing Menu priced at Aed 395.

All menu prices are inclusive of taxes

Vegan - Wine Pairing Menu

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

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

Paired with: Madhura, Kashaya, Katu, Lavana, Amla, Tikta

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

Louis Latour Pouilly-Fuissé has a brilliant pale yellow hue. Its floral nose evokes scents of acacia and honeysuckle. Round and ample on the palate, it reveals aromas of yellow fruits.

Paired with: Kalingam, Kokum, Dalika

Louis Latour, Pinot Noir, Bourgogne, France (100ml)

Bourgogne Pinot Noir has a dark ruby hue and a discreet nose of red fruit and spices. Round and fresh on the palate. This wine is well-balanced, with aromas of liquorice and blackcurrant.

Paired with: Kadalika, Sandhita

Journey's End, Shiraz, Stellenbosch, South Africa (100ml)

Intense ripe cherry, savoury olive and wild fynbos characters on the nose are rounded by a sweet cinnamon spice from generous oak maturation.

Paired with: Krishna Phal, Klaayah, Panasa

Sula, Chenin Blanc Late Harvest, Nashik, India (75ml)

Sula's Late Harvest Chenin Blanc is sweet and rich, with notes of honey.

Paired with: Badak, Madhuram

Vegan-Wine Pairing Menu priced at Aed 595.

All menu prices are inclusive of taxes