

avatāra

Pairing Menu



Wine Pairing

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.

Penfolds Koonunga Hill

Autumn Riesling, Australia (100ml)

Pale green/gold with fragrant lemon, lime and verbena aromas, intense lemon curd, grapefruit and lime flavours, attractive mid-palate richness and persistent crisp mouthwatering acidity.

Dog Point

Pinot Noir, New Zealand (100ml)

This light bodied red wine has prominent notes of red cherries, vanilla and smoky tobacco.

Saddleback, Domaine Terlato & Chapoutier,

Shiraz, Australia (100ml)

Full flavoured and rich yet restrained with a hint of dark chocolate, blackberries and spice. A great length with fine persistent tannins.

Graham's 10-Year-Old Tawny Port

Touriga Nacional, Alicante Bouschet, Tinta Amarela, Portugal (75ml)

A delightful combination of nutty, fruity, and spicy notes.

Wine Pairing Menu priced at AED 693.

All menu prices are inclusive of taxes

Juicy Pairing Alcoholic

Pandan (ABV 5.3%)

*Gin, Coconut, Pandan, Lemongrass,
Green Peppercorn*

Garcinia Indica (ABV 5.9%)

*Reposado Tequila, Kokum, Curry Leaves,
Yuzu Kosho*

Himalayan Gooseberry (ABV 6.1%)

White Rum, Indian Gooseberry, Ginger, Thyme

Pineapple (ABV 5.7%)

Indian Single Malt, Pineapple, Mint

Mango (ABV 5.5%)

Saffron Vodka, Mango, Yoghurt, Spices, Cilantro

Juicy Pairing Alcoholic Menu priced at Aed 425.

All menu prices are inclusive of taxes

Juicy Pairing Non-Alcoholic

Rhododendron

*Grapefruit, Rhododendron, Nasturtium,
Citrus*

Kokam (Garcinia Indica)

Kokum, Curry Leaves, Yuzu Kosho, Lime

Passionfruit

Passionfruit, Orange, Vanilla, Lime

Bell Pepper

*Burnt Pineapple, Red Bell Pepper,
Homemade Pickle, Rosemary*

Raspberry

Rose, Raspberry, Litchi, Fennel

Non Alcoholic Pairing Menu priced at AED 325.

All menu prices are inclusive of taxes

Vegan - Wine Pairing

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.

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.

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.

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.

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

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

Vegan-Wine Pairing Menu priced at Aed 693.

All menu prices are inclusive of taxes