

# 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**

## *Cocktail 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**

## ***Mocktail 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**