



50
BEST

Discovery



avatāra

Pairing Menu



Champagne Pairing

Perrier-Jouet Grand Brut NV (120 ml)

A refined and floral Champagne with delicate notes of white flowers, pear, and honey, balanced by a creamy texture and lively freshness.

Champagne Chartogne-Taillet Cuvee Sainte Anne Extra Brut NV (120 ml)

A vibrant and expressive Champagne, bursting with energy and finesse, showing lively citrus, ripe orchard fruit, and a refined mineral finish.

Bruno Paillard Premier Cuvee Extra Brut NV (120 ml)

A precise and elegant Champagne, blending freshness and complexity with notes of citrus, almond, and toasted brioche on a dry, mineral finish.

Ratafia De Champagne Solera 90-16 Nm Henri Giraud (60 ml)

A rich and luscious fortified wine from Champagne, offering layers of dried fruit, caramel, nuts, and spice, balanced by refined sweetness and depth from the solera aging.

Champagne Pairing Menu priced at Aed 840.

All menu prices are inclusive of taxes

Wine Pairing Menu “Vines of Africa”

Klein Constantia, Method Cap Classique 2018 (100 ml)

Elegant and refined sparkling wine with bright citrus zest and creamy brioche notes.

Greystone, Lismore Estate, Viognier Reserve 2021 (100 ml)

Lush and aromatic with ripe apricot, honeysuckle, and a silky, lingering finish.

Hamilton Russell, Chardonnay 2022 (100 ml)

Mineral-driven and poised, showing restrained oak, citrus, and subtle hazelnut complexity.

Stellenrust 'After Eight', Stellenbosch Shiraz 2018 (100 ml)

Rich and spicy with dark chocolate, mint, and layers of black fruit intensity.

Villa Fonte C Series, Cabernet Sauvignon 2020 (100 ml)

Bold and structured, offering cassis, graphite, and smooth tannins with classic finesse.

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 450.

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 360.

All menu prices are inclusive of taxes