

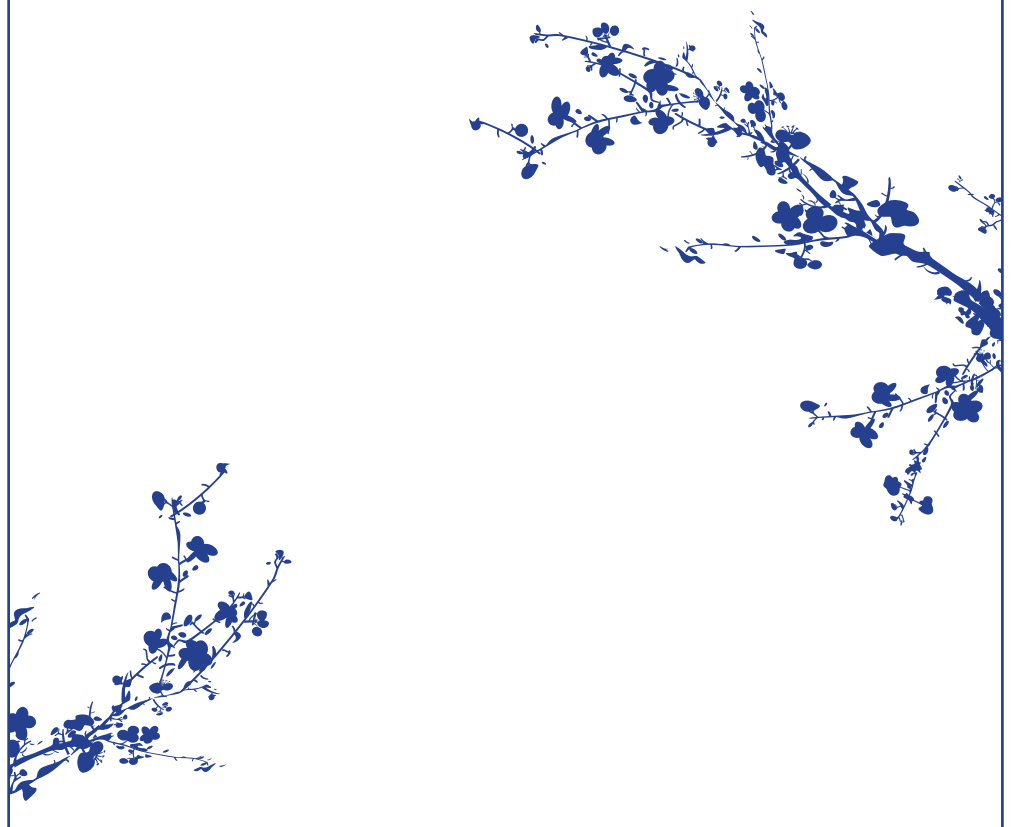


BLUE JADE


At Blue Jade, we are proud to take our guests on an enchanting journey through the East.

We highlight the diversity of flavors and aromas by combining the authentic flavors from Vietnam, Thailand, Singapore, Japan & China with a contemporary approach and presentation.



The stone, Blue Jade, also known as the ultimate “Dream Stone”, is a talisman of peace and serenity. It calms and restores, like a veil of slow moving clouds covering the moon. It is widely used to temper emotional upheaval and to restore equilibrium.



SUSHI SELECTION

SALMON AVOCADO ROLL	75
Smoked salmon, avocado, cream cheese sesame seed, mayonnaise, sesame	
TEMPURA MAKI (S) (G)	80
Shrimp, cucumber, shiso mint, red tobiko avocado, mayonnaise	
SANDWICH MAKI (S) (G) (N)	80
Crabstick, sesame seed, tobiko, chive crispy crunch, mayonnaise	
UNAGI MAKI (G)	85
Teriyaki eel, cucumber, avocado, mayonnaise	
SPICY TUNA MAKI (N) 	85
Fresh tuna, chili, avocado, mayonnaise	
SPIDER MAKI (S) (G)	85
Soft shell crab, cucumber, avocado	
SASHIMI OR NIGIRI	90
Tuna, salmon, sea bass, broiled salmon, broiled eel, yellow tail, scallop, boiled octopus, broiled wagyu beef Choose 3 (comes with 3 pieces per choice)	
**SUSHI PLATTER (S) (G)	185
Tuna Nigiri, Salmon Sashimi, Assorted Maki Rolls	

COLD PLATES AND SALADS


RICE PAPER ROLLS (S)	70
Shrimp, chicken, rice paper, Asian chili sauce	
POMELO SALAD (S)	80
Shrimp, fresh herbs, sesame, lime chili dressing	
ASIAN TUNA TARTARE	85
Pickled ginger, coriander, sesame, lime chili dressing	
PAPAYA SALAD (S) (N)  	80
Soft shell crab, tomato, tamarind fish dressing	
BEEF TATAKI	80
Green apple salad, wasabi salsa, sesame dressing	

HOT APPETIZERS AND SOUPS

GRILLED MIXED SATAY (N) (S)	75
Chicken, beef, kimchi, sesame, peanut sauce	
CRISPY VIETNAMESE CRAB SPRING ROLLS (N) (S)	80
Shiitake mushroom, chili sauce	
COCONUT PRAWN (S) (G)	85
Crispy prawns, sweet chili sauce	
VIETNAMESE SOUP	70
Choice of beef or chicken, rice noodles, vegetables	
THAI HOT AND SOUR SOUP (S) 	70
Prawns, straw mushrooms, coconut milk	
DUCK NOODLE SOUP	80
Bamboo shoot, shiitake mushroom, black fungus	
MISO SOUP	70
Wakami, tofu, mushroom	

DIM SUM

CHICKEN SIU MAI (S) (G)	75
Chicken, bok choy, oyster sauce, shiitake mushrooms	
PRAWN HAR GOW (S) (G)	75
Prawns, vegetables, coriander broth	
DUCK GYOZA (G)	75
Scallions, hoisin sauce	
MIXED DIM SUM (S) (G)	99
Chicken siu mai, prawn har gow, vegetable dumplings	

(N) Nuts | (S) Shellfish | (G) Gluten | (V) Vegetarian |  Spicy
All prices are in AED and inclusive of 5% VAT, 7% municipality fees and 10% service charge.

SUSHI-LICIOUS

Indulge your Sunday evenings with an exciting array of sushi, sashimi and selected beverages.

Unlimited sushi and sashimi AED 160
Unlimited sushi, sashimi and selected beverages AED 285

DIMSUMPTUOUS BY CHEF TAVAN

Experience Cantonese every Wednesday through Blue Jade’s enchanting unlimited dim sum

Unlimited dim-sum AED 150
Unlimited dim-sum and selected beverages AED 275

HAPPY HOUR

As the sun sets, let us take you on an exclusive journey through the flavours of Asia. Perfect for an after-work or pre-dinner outing, Blue Jade offers you an à la carte menu put together with a select few dishes skillfully composed by Chef Ta Van and hand-picked beverages concocted by our in-house mixologists.

Choose any special from our 30 by 30 menu at AED 30 each
Daily, 5.30pm to 7.30pm

HOT COFFEES

Coffee	26
Decaffeinated Coffee	26
Single Espresso	26
Americano	26
Chocolate	26
Double Espresso	30
Cappuccino	30
Café Latte	30

HOT TEAS

SELECTION OF TEA BY THE POT

Earl Grey	35
English Breakfast	35
Japanese Green	35
Peppermint	35
Chamomile	35

SOFT DRINKS

Pepsi	28
Diet Pepsi	28
7 Up	28
Mirinda	28
Ginger Ale	28
Soda Water	28
Tonic Water	28
Red Bull	45

FRESH JUICES

Grapefruit	34
Green Apple	34
Mango	34
Orange	34
Pineapple	34
Watermelon	34
Lemonade	34
Iced Tea	34

NON - ALCOHOLIC BEERS

Holsten from Germany	35
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WATER

	Small	Large
Aqua Panna (Still)	28	38
San Pellegrino (Sparkling)	28	38

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АССОРТИМЕНТ СУШИ

РОЛЛ С ЛОСОСЕМ И АВОКАДО	75
Копченый лосось, Авокадо, Сливочный сыр Кунжут, Майонез	

РОЛЛЫ МАКИ В КЛЯРЕ /РОЛЛЫ ТЕМПУРА МАКИ	80
Креветки, Огурец, Мятный шисо, Красная тобико (икра летучей рыбы) Авокадо, Майонез	

СЭНДВИЧ МАКИ	80
Крабовые палочки, Кунжут, Тобико (икра летучей рыбы), Лук-резанец Хрустящая посыпка, Майонез	

РОЛЛЫ УНАГИ МАКИ	85
Терияки, Огурец, Авокадо, Майонез	

ОСТРЫЙ ТУНЕЦ 	85
Свежий тунец, Перец чили, Авокадо, Майонез	


РОЛЛЫ СПАЙДЕР МАКИ	85
Крабовое мясо, Огурец, Авокадо	

САШИМИ ИЛИ НИГИРИ	90
Тунец, Лосось, Морской окунь, Запеченый лосось, Запеченый угорь, Желтохвост, Гребешок, Вареный осьминог, Тушеная говядина Вагью Выберите 3 (3 кусочка на порцию)	

**СЭТ СУШИ	185
Тунец нигири, Сашими с лососем, Ассортимент роллов маки	

ХОЛОДНЫЕ ЗАКУСКИ И САЛАТЫ

РОЛЛЫ ИЗ РИСОВОЙ БУМАГИ	70
Креветки, Курица, Рисовая бумага, Азиатский соус чили	

САЛАТ С ПОМЕЛО 	80
Креветки, Свежая зелень, Кунжут, Заправка с перцем чили и лаймом	

АЗИАТСКИЙ ТАРТАР С ТУНЦОМ	85
Маринованный имбирь, Кориандр, Кунжут, Заправка с перцем чили и лаймом	

САЛАТ С ПАПАЙЕЙ	80
Морковь, Крабовое мясо, Помидор, Рыбная заправка с тамаиндом	

ТАТАКИ ИЗ ГОВЯДИНЫ	80
Салат из зеленого яблока, Сальса с васаби, Кунжутный соус	

ГОРЯЧИЕ ЗАКУСКИ И СУПЫ

САТЭ НА ГРИЛЕ	75
Курица, Говядина, Кимчи, Кунжут, Ореховый соус	

ХРУСТЯЩИЕ ВЬЕТНАМСКИЕ ОВОЩНЫЕ РОЛЛЫ С КРАБОМ	80
Боровики, Соус чили	

КРЕВЕТКИ В КОКОСОВОМ МОЛОКЕ	85
Креветки в хрустящей корочке, Сладкий соус чили	

СУП ПО-ВЬЕТНАМСКИ	70
На выбор: говядина или курица, Рисовая лапша, Овощи	

КИСЛО-ОСТРЫЙ СУП ПО-ТАЙСКИ 	70
Креветки, Грибы, Кокосовое молочко	

БУЛЬЙОН С ЛАПШОЙ И УТКОЙ	80
Ростки бамбука, Боровики, Черный гриб	

мисо суп	70
Водоросли, Соевый творог, Грибы.	


ДИМ САМ

КУРИНЫЙ СИУ МЭИ (ЖАРЕННЫЙ ЦЫПЛЕНОК)	75
Цыпленок, Пекинская капуста, Соус из устриц, Боровики	

ХАР ГАУ С КРЕВЕТКАМИ	75
Креветки, Овощи, Бульйон с кориандром	

ДИМ САМ С УТКОЙ	75
Лук-шалот, соус Хоисин	

ДИМ САМ МИКС	99
Сиу мэи из курицы, креветок, овощей	

(N) Nuts | (S) Shellfish | (G) Gluten | (V) Vegetarian |  Spicy
Все цены указаны в дирхамах и включают 5% НДС, 7% сбор за обслуживание и 10% муниципальный сбор

RED WINES		
	Origin	Bottle
CUSUMANO, Merlot	Italy	315
Soft and silky on the palate, with richly-concentrated flavours of plums, wild berries and liquorice.		
MASSERIA ALTEMURA APULO,Primitivo-Negroamaro	Italy	350
Dry, medium bodied wine a bright fresh taste blends perfectly with the warm tones of apricot and ripe yellow fruit, hints of white flowers and minerals. The rich texture of taste leads to a refreshing aftertaste.		
ST HALLET GAMEKEEPER’S, Shiraz	Australia	350
Lifted and pretty with lively raspberry and plum fruit. Pure red fruits and lifted spices of cinnamon and nutmeg with a long, savoury finish		
FEUDO PRINCIPI DI BUTERA, Nero D’avola	Italy	350
The nose opens with black-skinned berry, It’s firm and fruity on the palate, with black cherry, white pepper and mocha framed by polished tannins.		
WATERKLOOF SERIOUSLY COOL, Cinsault	South Africa	390
On the nose black fruit, some floral perfume, a hint of spice herbal note. Medium bodied and the tannins are very firm, almost bitter.		
FOOTBOLT d’ARENBERG, Shiraz	Australia	395
Deep, dark red/purple color, smells of ripe black-plum with a tinge of licorice. Full-bodied and firm with lavish tannins and plenty of density		
KIM CRAWFORD, Pinot Noir	New Zealand	400
Dry, black fruits and blackcurrant provide a tangy backbone through the finish, complemented by savory undertones and spicy oak.		
WITHER HILLS, Pinot Noir	New Zealand	685
Fresh strawberry and spice aromas and an elegantly supple palate of cherry and plum flavours that is complemented by a round, silky texture.		
MIGUEL TORRES SALMOS, Priorat DOCa	Spain	685
A lovely, complex, rich and full-bodied Spanish red wine with satin layers of fleshy ripe black fruit.		
BOUCHARD PERÈ ET FILS, Côte De Beaune-Villages	France	880
Nice deep ruby colour. Fresh, spicy nose, overflowing with red fruit. Pleasantly delicate, well balanced and good length of flavour.		
CLOUDY BAY, Pinot Noir	New Zealand	1,040
The supple palate with its transparent flavours of red fruit and earthy textures leads to a finish that is both balanced and intriguing.		
TURRIGA BARRIQUE ARGIOLAS	Italy	1,200
It reveals multiple layers of Mediterranean herbs, roasted coffee, spices, and licorice with a generous core of black and red fruit.		
CHÂTEAU LA FLEUR-PÉTRUS, Pomerol	France	5,775
A wine of translucence and nuance, it is utterly captivating from the very first taste. Blood orange, chalk and white pepper overtones give the wine lift and tension that drive through to the finish.		
BEERS		
TIGER BEER		50
American adjunct lager style beer from Singapore		
HEINEKEN BEER		55
Pale lager style beer from Netherland		
TSING TAO BEER		55
Premium lager style beer from China		
SINGHA BEER		55
European lager style beer from Thailand		
PERONI		55
Pale lager style beer from Italy		
KIRIN DRAFT BEER		60
Pale lager style beer from Japan		
SIGNATURE NON-ALCOHOLIC SERVES		
MORNING SUNSHINE		35
Orange, grapefruit, honey, star anise syrup		
GREEN TEA PASSION		35
Elderflower, lime, passion fruit, green tea		
HONEY-PINE		35
Pineapple, lime, basil, fennel honey syrup		
RED LYCHEE BLUSH		35
Raspberry, lychee, lime, vanilla		
CHERRY BLOSSOM		35
Amarena cherries, ginger, lemon, club soda		
SHADOW OF SPICES		35
Mango, lemon, coconut, cardamom, cinnamon		
All prices are in AED and inclusive of 5% VAT, 7% municipality fees and 10% service charge.		

WINES BY THE BOTTLE

CHAMPAGNE

	Origin	Bottle
MOËT & CHANDON, Nectar Impérial	France	840
Pale gold color with a persistent mousse; aromas of peach, pear, and baked bread, medium sweet, medium bodied, fine mousse, flavors of apricot, tropical fruit, and toast.		
MOËT & CHANDON, Impérial Rosé	France	1840
Lifted aromas and flavors of strawberry, citrus, rose petal and fresh pastry. Dry, with medium body and palate-cleansing acidity.		
CUVÉE DOM PERIGNON, Brut	France	4150
On the nose, aromas of almond and powered cocoa develop gradually into white fruit with hints od dried flower. Its precision is extreme, tactile, dark and chiseled. The full taste lingers with utmost elegance on a sappy, spicy note.		

WHITE WINES

BAREFOOT, Moscato	USA	290
A crisp, refreshing blend of juicy peaches and sweet apricots combines lush, fruity aromas with a bright, crisp finish that is sure to please any crowd. Finished with a tantalizing twist of lemon and citrus.		
FEUDO PRINCIPI DI BUTERA, Insolia	Italy	350
Just slightly fragrant, this medium-bodied Insolia smells of red apple blossom and Peach, Bitter citrus and a touch of spice leading into rocky, savory finish.		
COLUMBIA CREST TWO VINES, Gewurztraminer	USA	360
This is off dry, spiced up with tart acidity and loaded with rich, ripe fruit flavors. Sweet without being sugary.		
DR ERNST LOOSEN, ‘DR L’ QBA, Riesling	Germany	395
This elegant and racy style of classic Mosel Riesling with refreshing and fruity, with a fine mineral edge that is typical of the region.		
LA CHABLISIENNE BOURGOGNE, Chardonnay	France	395
Flowers, honey, oaky, toast and some vanilla aroma. Some acidity. Flowers, butter, toast, nice minerals and some apples. Nice lengthy finish.		
CHAPOUTIER BELLERUCHE, Côtes du Rhône Blanc	France	400
Intense expressive aroma of apricot, fennel and floral scents. The wine’s roundness is a perfect match for its freshness. And the finish reveals subtle notes of aniseed.		
ALOIS LAGEDER, Pinot Grigio	Italy	420
The creamy palate doles out crisp apple, Bartlett pear and a hint of lemon zest alongside fresh acidity. It closes clean and crisp.		
OYSTER BAY, Sauvignon Blanc	New Zealand	440
Marlborough Sauvignon Blanc takes on the magical flavours of passion fruit, bright citrus and gooseberry, with a zesty finish.		
VIÑA ERRAZURIZ WILD FERMENT, Chardonnay	Chile	500
A wine with good structure, medium body with a smooth texture and a juicy texture. This Chardonnay reveals soft notes of vanilla and nuts followed by fresh acidity.		
TRIMBACH, Gewurztraminer	France	635
This wine is hugely aromatic, dry style with fragrant rosewater, lychee and baked apple on the nose. Intense and quite spicy, with zingy stone and fruits.		
PASCAL JOLIVET, Sancerre	France	675
A wine of style marked by richness, elegance and smoothness. Lifted aromas of flint, citrus zest. This wine is powerful and presents a perfect balance.		
BOUCHARD PÈRE ET FILS, Meursault	France	1060
Super classic style but a little “hot” alcohol-wise, with nice notes of candied lemon, peaches and near-fully-ripe nectarines with less acidity.		
CLOUDY BAY TE KOKO, Sauvignon Blanc	New Zealand	1210
New Zealand’s finest sauvignon in a barrel-aged style, this is powerful and complex, oozing butterscotch, lively melon, creamy hints of nuts and honey with underlying minerality, a dry finish and a long aftertaste.		

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ФИРМЕННЫЕ БЛЮДА

ЛЕМОНГРАСС С КУРИЦЕЙ	148
Маринованный дайкон, овощи, рыбный соус	
КУРИЦА В ЗЕЛЕНОМ КАРРИ	148
Тайский баклажан, сладкий базилик, соус из зеленого карри	
БАРАНИНА СО СПЕЦИЯМИ	168
Маринованная баранина, овощи · соус из имбиря и сливы	
ГОВЯДИНА В СОУСЕ ИЗ ЧЕРНОГО ПЕРЦА	178
Говядина, лук-шалот, соус по-сингапурски	
ТЕЛЯЧЬИ РЕБРЫШКИ	168
Сладкий соус, глазированный кунжут, лук-шалот, овощи	
ЖАРЕНАЯ УТКА	158
Брокколи, грибы, апельсиновый соус	
КРЕВЕТКИ С КАРРИ ПО-ТАЙСКИ	178
Тайский баклажан, овощи, соус из красного карри	
ПАЛУС НА ПАРУ ПРИГОТОВЛЕННЫЙ В БАНАНОВОМ ЛИСТЕ	178
Зеленый имбирь, грибы, лук, соевый соус	
МОРСКОЙ ОКУНЬ, ПРИГОТОВЛЕННЫЙ В ЛИСТЕ ЛОТОСА	180
Листья лотоса, соус из имбиря по-вьетнамски	
**ТРЕСКА МИСО	195
Треска · · жаренные овощи	
**ЖАРЕННЫЙ ЛОБСТЕР	275
Соусы на выбор: соус из тамаринда Кисло-сладкий соус Соус из чёрного перца	
Стиль приготовления: гриль или вок	

ГАРНИРЫ

ОВОЩИ ПО-ВЬЕТНАМСКИ И ЖАРЕННЫЙ ТОФУ	65
Овощи, жаренный тофу, соевый соус	
ЛАПША ПАД-ТАЙ	70
Рисовая лапша, ростки фасоли соус “Тамаринд”	
ЖАРЕННЫЙ РИС ПО-ВЬЕТНАМСКИ	55
Курица или креветки, зеленые бобы, морковь и сладкая кукуруза	
ЛАПША ПО-СИНГАПУРСКИ	60
Яичная лапша, курица, овощи, соевый соус	
ТУШЕННЫЕ БАКЛАЖАНЫ С ТОФУ	55
Грибы, сладкий базилик, лук, соус из чёрной фасоли	
СОТЕ ИЗ ШПИНАТА	55
Честное, чили, соевый соус	
ГОРОХ (СОЛЕННЫЙ ИЛИ ЧИЛИ ЧЕСТНОСТИ)	40

ДЕСЕРТЫ

ОХЛАЖДЕННЫЙ ДЕСЕРТ ИЗ БАНАНА И САГО	45
Кокосовое молоко, мороженное из листьев пандана	
Манго кокосовый мусс	45
Подавать с маракуйя сорбетом	
СВЕЖИЕ ТРОПИЧЕСКИЕ ФРУКТЫ	45
Ассортимент тропических фруктов	
ДЕСЕРТ ИЗ ЖАРЕНОГО БАНАНА	45
Бананы, соус из маракуйи, кокосовое мороженное	
ДЕСЕРТ ИЗ ЛИПКОГО РИСА С МАНГО	45
Липкий рис в кокосовом молоке, свежее манго	
ФРУКТОВЫЕ РОЛЛЫ	45
Подаются с шоколадным соусом и мороженым	

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ASIAN COCKTAILS

RITZ-TINI	65
Gin, dry vermouth, ginger chili, staranise, gun powder	
JADE GIN TONIC	65
Gin, lemongrass, lime house, crafted pandan syrup, tonic water	
ROSE BLOSSOM	65
Gin, elder flower, rose water, lemon juice, egg white	
RUN AWAY TO MACAU	65
Gin, kaffir lime leaf, elder flower, pineapple, lemon	
ASIAN EXPLORER	65
Rooibos vanilla tea infused gin, honey & fennel syrup, lemon, grated chocolate, egg white, raspberry	
BANANA FASIONED	65
Aged rum, cynar, caramelized banana, banana peel tincture	
VIETNAMESE MYST	65
Whisky, house crafted spice syrup, mint, cilantro, basil	
STRAWBERRY SWING	65
Gin, Strawberry & Cranberry Cordial, Lime, Sage	
THE MERLION'S SNEEZE	65
Chili padi & kaffir lime infused vodka, jinro soju, grapefruit sherbet	
MANDARIN COSMO	70
Absolut mandarin vodka, mandarin, orange liqueur	

SAKE

Sake is the most popular alcoholic beverage in Japan since 18th century made of fermented rice and comes with so many different types and variations.

	Carafe 150ml	Bottle
Hakutsuru Junmai 1800 ml	90	890
Brewed with 250 years old traditional technique of Hakutsuru. It has characteristics of well-matured, full bodied taste and mellow reverberation. Nada, Japan		
Amakuchi Junmai 1800 ml	85	850
Herbaceous with hints of grapefruit and a light earthiness. Good acidity, mineral driven, well-balanced with a clean medium finish.		
Origin of Purity Junmai Ginjo Genshu 720 ml		850
This is a very smooth and round nama with soft, round, and rich. The richness is not heavy, but it drinks smooth and very Omachi-like.		
Moon on the Water Junmai Ginjo 720 ml		890
A fruity nose of lime and melon with bold hints of fennel, white pepper and allspice. The flavors gravitate to ripe cantaloupe and anise while the minerality from the soft water is evident in the finish.		
Crescent Daiginjo 135 ml		155
Brewed using special sake rice. Daiginjo sakes such as this must be made with rice that has been polished to at least 50% of its original size. This ensures that the sake will have the purest, cleanest flavour.		
Gekkeikan Sparkling Sake 250 ml		260
Sweet and refreshing sparkling sake. Made in Kyoto by master brewers Gekkeikan, this lively sake is naturally carbonated with hint of tropical fruit.		
Soul of the Sensei Muroka Junmai Daiginjo 720 ml		990
Aromas of clean honeydew rind and grainy rice with a touch of earth. Soft and rich but maintains tightness and structure.		
Gekkeikan Nigori Sake 300 ml		300
Characteristically sweet with a creamy medium-body. Hints of honey and tropical fruit, with a long finish.		
	Shot 60ml	Bottle
Kanjuku Genshu Umeshu 720 ml	65	610
Umeshu on Shochu-Basis. The plums are harvested in Prefecture Wakayama by hand. This infused Sake has a full fruit plum aroma with hints of peaches and bitter almonds.		
Godo Umeshu 500 ml	55	350
A delicious plum with mild taste and sweetness, refreshing flavour with smooth texture.		

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WINES BY THE GLASS / BOTTLE
CHAMPAGNE & SPARKLING WINES

	Origin	Glass/Bottle
MOET & CHANDON IMPERIAL Light lemon color, dry and medium bodied; fresh melon citrus, vanilla aromas and flavours.	France	160/780
ZONIN 1821, Prosecco Brut DOC A distinctive presence of pear and melon. Medium bodied with soft spritz followed by lime flavour to finish.	Italy	75/360
ROSÉ WINES		
LAPOSTELLE, Le Rosé, Chile Fruity and floral notes such as apricot, grapefruit and red rosebuds. Lively acidity, fresh and juicy mouthfeel.	Chile	70/340
OH! BY OMERADE IGP, Rosé This cuvée is marked by the fruits with white flesh and a point of citrus.	France	70/365

WHITE WINES

ZONIN VENTITERRE, Soave DOC On the nose it offers scents of white flowers, combined with those of slightly green apples.	Italy	60/290
KEN FORRESTER PETIT, Chenin Blanc, A youthful fresh wine with quince and pear drop flavours with crunchy green apple and grapefruit flavours. and appetisingly tangy finish.	South Africa	65/320
BANROCK STATION, Sauvignon Blanc Displays lifted citrus, tropical and herbaceous aromas. On the palate fresh limes, passionfruit and soft gooseberry, finishing with a grassy lift.	Australia	65/320
GABBIANO PROMESSA, Pinot Grigio A citrus with tropical notes; dry, light bodied, with mineral and apple flavours; medium long finish.	Italy	70/340
MARQUÉS DE CÁCERES, Rioja Blanco DOC Viura is the indigenous grape used here and this region's most extensively planted white variety, offering a fresh and fruity wine.	Spain	75/360
YALUMBA Y SERIES, Riesling Generous pear, lime and Meyer lemon flavors are refreshing and bright, with good intensity and follow-through. A succulent tangerine note lingers.	Australia	80/390

RED WINES

WOLF BLASS EAGLEHAWK, Merlot Consistently good Aussie red with attractive berry fruit aromas and plummy flavours, with a hint vanilla coming from American oak maturation.	Australia	55/270
ARGENTO, Shiraz It offers a nose of intense blackberry with spicy notes of black pepper with a vanilla after taste, long finish with soft, sweet tannins.	Argentina	60/290
SANTA JULIA RESERVA, Malbec A little Beaujolais-like in style, A little rustic but it is filled with fresh fruits and a friendly texture that welcomes you right from the first sip.	Argentina	65/320
ALIWEN RESERVA, Pinot Noir This Reveals fresh cherries and berries with good acidity. It is medium-bodied, with a soft, long and persistent finish.	Chile	70/340
CHÂTEAU BEL AIR, Blend Light-medium ruby color with blackberry, cherry, oak spice aromas with a medium length finish.	France	75/365
GABBIANO DOCG, Chianti Aromas of red cherry, dried herbs, nuanced by vanilla notes dry, medium-bodied, velvety tannins with liquorice, spice on the finish.	Italy	80/390

SWEET WINES

NEDERBURG, Chenin Blanc-Muscat	South Africa	63/305
Brilliant gold, with lime-green highlights; it shows aromas of fresh pineapple, dried apricots with floral and spice notes.		
CHAPOUTIER, Banyuls	France	85/460
Powerful aromas of black fruits, stewed fruits and cocoa. On the palate, this wine shows both power and fineness of tannins. It has a great sweet persistence.		

All prices are in AED and inclusive of 5% VAT, 7% municipality fees and 10% service charge.