

ARMANI / AMAL



## FOOD ALLERGIES & INTOLERANCES

If you have any concerns regarding food allergies or intolerances, please speak to a team member before making your order.

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### الحساسيات الغذائية

ففي حال كان لديكم أي حساسية تجاه نوع معين من الطعام أو الشراب، يرجى إعلام أحد موظفينا لمساعدتكم قبل الطلب.

## ARMANI/AMAL TASTING MENU

Experience the burst of flavors with our talented award-winning Chefs demonstrating their modern cooking methods paired with traditional authentic flavors featured in this mouth-watering six course pre-plated menu

### **Appetizer (D/G)**

Raw mango flavoured masala black cod | Scallop Balchao with coriander chutney

### **Starter (D/G/N)**

Chicken Tikka Quesadillas | Galouti Kebab with Foie gras

### **Tandoor | Grill (D)**

Rosemary scented tandoor spiced chicken thigh tikka | Balsamic lamb chop, Tellicherry pepper

### **Sorbet**

Lemon sorbet

### **Fish (M/S)**

Haryali Halibut | Baked halibut flavored with haryali marination, coastal style bouillabaisse

### **Meat (D)**

Bharwan Murgh Korma | Cornfed chicken breast stuffed with foie gras and masala mince, black truffle korma

### **Dessert (D/E/N)**

Stone | 64% dark chocolate mousse, milk chocolate chantilly, caramel ice cream

**AED 599 per person**

## SAFFRON MENU

Our three course Saffron menu offers varieties of authentic dishes with tongue tingling flavors taking you on a culinary journey through-out India. With pre-plated starters, main courses to share and pre-plated desserts as finale, this menu offers a complete world of taste on its own

### Starter (Plated)

Kothmir Jhinga | Tiger prawn marinated with fresh coriander, garlic and green chilli (S)

Masala Black Cod | Char grilled Black Cod marinated with carom seeds (D/S/M)

Gosht Ki Pasillian | Lamb chop infused with balsamic and Tellicherry pepper

Nawabi Chicken Tikka | Chicken breast infused with Thyme, coriander and cheese (D)

Punjabi Samosa | Vegetable samosa, masala chickpea (D/G/N/SS)

### Main Course (Sharing)

Meen Moiley | Amal's specialty fish stew with fresh coconut and ginger (S/M)

Murgh Makhni | Chicken tikka cooked in rich creamy tomato sauce (D/M)

Gosht Biryani | Awadhi style lamb layered with aromatic basmati rice (D/N/M)

Dal Makhni | Creamy black lentil enriched with tomato and butter (D)

Cucumber Raita (D)

Selection of Tandoori Breads (D/E/G)

### Dessert (Plated)

Kala Jamun cheesecake | Strawberry Chantilly, fruit caviar (D/E/G/N)

Cardamom Kulfi | Cardamom flavored Indian pistachio ice cream with falooda (D/N)

Gajar Halwa | Traditional carrot pudding with reduced milk and pistachio (D/N)

Seasonal sliced fresh fruits with assorted berries

**AED 480 per person**

## ANISE MENU

Our Anise menu indulges your palate in a spicier fusion of flavors, offering pre-plated starters, sharing main courses and delectable pre-plated dessert while involving wide techniques of preparations with sensational and dynamic taste of India

### Starter (Plated)

Mahi Achari | Chargrilled black sea bream marinated with pickle paste, ginger and green chilli (M/S)

Murgh Ki Champ | Chicken thigh marinated with barbeque sauce, red chilli and roasted cumin (G/SB/SS)

Amritsari Seekh Kebab | Royal cumin spiced minced Lamb skewer coated with peppers (D)

Punjabi Samosa | Vegetable samosa, masala chickpea (D/G/N/SS)

### Main Course (Sharing)

Lamb Vindaloo | Slow cooked lamb and baby potatoes in malt vinegar and red chilli (M)

Murgh Tikka Masala | Chicken tikka tossed with chunky tomato and onion sauce (D/M/N)

Goan Prawn Curry | Tiger prawn with chilli vinegar, kokum and coconut sauce (S)

Dal Makhni | Creamy black lentil enriched with tomato and butter (D)

Saffron Rice | Cucumber Raita (D)

Selection of Tandoori Breads (D/E/G)

### Dessert (Plated)

Gulab Jamun | Sweetened golden milk dumpling (D/G/N)

Saffron Rasmalai | Saffron and cardamom flavored milk dumpling (D/N)

Kala Jamun cheesecake | Strawberry Chantilly, fruit caviar and forest berries (D/E/G/N)

Seasonal sliced fresh fruits with assorted berries

**AED 399 per person**

## CUMIN MENU / VEGETARIAN

Heaven of vegetarian dishes, most certainly demonstrating the spice of life with delicacies from all around India's hotspot. With its pre-plated starters, main courses to share and pre-plated traditional Indian sweets, this menu is a champion in its own league

### Starter (Plated)

Kale Ki Tikki | Kale, Swiss chard, baby spinach and edamame patties stuffed with Pecorino Romano, mint yoghurt (D/G)

Gulkandi Paneer Tikka | Grilled cottage cheese tikka filled with Rose petal preserve chutney (D/M)

Makai Methi ki Seekh | Vegetable seekh flavored with sweet corn and fenugreek (D/G/V)

Raj Kachori | Tangy Potato masala, Tamarind chutney and sweet yoghurt (D/G)

### Main Course (Sharing)

Kadhai Paneer | Diced cottage cheese tossed with peppers, onion and ginger (D/N)

Saag Meloni | Seasonal vegetables cooked with spinach and tempered with cumin and garlic (D)

Aloo Udayagiri | Tempered baby potatoes with roasted coriander and curry leaves

Dal Makhni | Creamy black lentil enriched with tomato and butter (D)

Steam Rice | Cucumber Raita (D)

Selection of Tandoori Breads (D/G)

### Dessert (Plated)

Gulab Jamun | Sweetened golden milk dumpling (D/G/N)

Saffron Rasmalai | Saffron and cardamom flavored milk dumpling (D/N)

Gajar Halwa | Traditional carrot pudding with reduced milk and pistachio (D/N)

**AED 325 per person**

## ARMANI/AMAL SIGNATURE PLATTERS

<b>Armani/Amal Veg Sampler (D/G/M/V)</b> Raj Kachori, Kale ki Tikki, Makai Methi ki Seekh, Soya Ki Champ and Gulkandi Paneer Tikka	180
<b>Armani/Amal Grill Sampler (D/G/S/SB/SS/V)</b> Gulkandi Paneer Tikka, Murgh Ki champ, Mahi Achari, Kothmir Jhinga and Gosht Ki Pasillian	290
<b>Armani/Amal Tandoor Sampler (D/M/S/V)</b> Malai Broccoli, Gulmehendi Murgh Tikka, Masala Black Cod, Kafir Lime Jhinga and Amritsari Seekh Kebab	290
<b>Armani/Amal Meat Sampler (D/G/M/S/SB/SS)</b> Selection of Meat and Seafood Kebabs	320

## APPETIZER / VEGETARIAN

<b>Seasonal Mix Salad</b> Mix leaves, Avocado and herb pesto, tomato caviar, olive oil	75
<b>Dal ka Shorba</b> North Indian style lentil soup, tomato pearls, coriander cress	60
<b>Pani Poori Shots (G)</b> Crispy Pooris, masala quinoa chaat, sweet and spicy shots	50
<b>Raj Kachori (D/G)</b> Tangy masala potato, tomato infused dhokla crumble, sweet yoghurt	65
<b>Punjabi Samosa (D/G/N/SS)</b> Vegetable samosa, Punjabi chole, roasted red pepper hummus, edible gold	65
<b>Kale ki Tikki (D/G)</b> Kale, Swiss chard and Edamame patties stuffed with Pecorino Romano, mint yoghurt	75

## APPETIZER / NON-VEGETARIAN

<b>Chicken Tikka Quesadilla (D/G/M)</b> 🍴 Quesadilla stuffed with chicken tikka served with guacamole, smoked red jalapeno tomato salsa and Indian cheddar	90
<b>Galouti Kebab (D/E/G/N)</b> 🍴 Tender lamb patties, foie gras, garlic mayo, parantha	100
<b>Scallop Balchao (G/S/SB)</b> 🍴 Pan seared scallops tossed in Balchao masala, coriander chutney, rice cracker, Ikura	105

## TANDOOR

(All dishes served with vegetable salad)

<b>Makai Methi ki Seekh (D/G/V)</b>	90
Vegetable seekh flavored with sweet corn and fenugreek	
<b>Malai Broccoli (D/V)</b>	90
Cheese marinated broccoli florets smoked in Tandoor	
<b>Nawabi Chicken Tikka (D)</b>	125
Chicken breast infused with Thyme, coriander and cream cheese	
<b>Gulmehendi Murgh Tikka (D/M) 🍴</b>	125
Rosemary scented, tandoor spiced chicken thigh tikka	
<b>Amritsari Seekh Kebab (D)</b>	170
Royal cumin spiced minced lamb skewer coated with pepper	
<b>Masala Black Cod (D/M/S)</b>	175
Char grilled Black Cod marinated with raw mango and carom seeds	
<b>Kafir Lime Jhinga (D/S)</b>	180
Lime leaf, lemongrass and chilli marinated prawn, Tandoor smoked	

## GRILL

(All dishes served with vegetable salad)

<b>Soya Ki Champ (D/G/V/SB)</b>	90
Soya bean chunks marinated with Kashmiri Chilli and black pepper	
<b>Gulkandi Paneer Tikka (D/M/V)</b>	100
Grilled cottage cheese tikka stuffed with Rose petal preserve chutney	
<b>Murgh Ki Champ (G/SB/SS) 🍴</b>	125
Chicken thigh marinated with barbeque sauce, red chilli and roasted cumin	
<b>Mahi Achari (M/S)</b>	150
Chargrilled black sea bream marinated with pickle paste, ginger and green chilli	
<b>Kothmir Jhinga (S) 🍴</b>	180
Tiger prawn marinated with fresh coriander, garlic and green chilli	
<b>Gosht Ki Pasillian</b>	200
Lamb chop infused with balsamic and Tellicherry pepper	

## SPECIALITY MAINS

<b>Bharwan Murgh Korma (D)</b>	200
Cornfed chicken breast stuffed with foie gras and masala mince, black truffle korma	
<b>Haryali Halibut (M/S)</b>	240
Baked halibut flavored with haryali marination, coastal style bouillabaisse	
<b>Bhuna Gosht (M)</b> 🍴	230
Grilled lamb chops served with homestyle bhuna gravy, black pepper and coriander	

## CLASSIC MAINS

### POULTRY / MEAT

<b>Murgh Makhni (D/M)</b>	140
Chicken tikka cooked in rich creamy tomato sauce	
<b>Murgh Tikka Masala (D/N/M)</b>	140
Chicken tikka tossed with chunky tomato and onion sauce	
<b>Chicken Chettinad (M)</b> 🍴	140
Coastal special Chettinad spice marinated chicken curry	
<b>Rajasthani Nalli (D/M)</b> 🍴	165
Lamb shank stewed with whole spices yoghurt sauce	
<b>Lamb Vindaloo (M)</b> 🍴	175
Slow cooked lamb and baby potatoes in malt vinegar and red chilli	
<b>Lamb Rogan Josh (M)</b>	175
Lamb leg morsels stewed with tomatoes, red chillies and fennel	

### SEAFOOD

<b>Fish Moilee (S)</b>	170
Kingfish cooked with curry leaf, ginger and coconut sauce	
<b>Goan Prawn Curry (S)</b> 🍴	175
Tiger prawn with chilli vinegar, kokum and coconut sauce	
<b>Andhra Lobster Curry (D/M/S)</b> 🍴	300
Butter Poached lobster served with spicy coastal curry	

## VEGETARIAN MAINS

<b>Chana Masala (D)</b> Tangy chickpea curry with Punjabi spices	100
<b>Veg Tawa Masala (D/N)</b> Seasonal vegetables stir fried with spring onion and tomatoes	100
<b>Saag Meloni (D)</b> Seasonal vegetables cooked with spinach and tempered with garlic and cumin	100
<b>Broccolini and Asparagus Poriyal (N/M)</b> Stir fried broccolini, asparagus and cashew nut with fresh coconut	110
<b>Mirchi Baigan ka Salan (M/N/SS) 🍴</b> Japanese eggplant and Jodhpur Chilli tempered with mustard seed and curry leaf, cooked in peanut and sesame sauce	105
<b>Chilli Mushroom (D/G/SB) 🍴</b> Wild mushroom tossed with pepper, onion and chilli	110
<b>Kadhai Paneer (D/N) 🍴</b> Diced cottage cheese cubes tossed with pepper, onion and ginger	120
<b>Truffle Paneer Kofta (D/N)</b> Truffle infused cottage cheese dumplings stuffed with pine nuts, cashew and yoghurt sauce	135

## ACCOMPANIMENTS

<b>Kadhai Gobi (D)</b> Cauliflower sautéed with onion and pepper	70
<b>Saag Aloo (D)</b> Spinach and potato with garlic and coriander	70
<b>Aloo Udayagiri</b> Tempered baby potatoes with roast coriander and curry leaves	70
<b>Dal Makhni (D)</b> Creamy black lentil enriched with tomato and butter	75
<b>Dal Panchmel (D/M)</b> Five yellow lentils tempered with cumin, garlic and tomato	75
<b>Green Salad</b> Sliced carrot, cucumber, tomato, onion and fresh greens	25
<b>Raita (D)</b> Cucumber and tomato yoghurt spiced with mint and roasted cumin	25

## **BIRYANI POT**

All served with raita

<b>Nizami Murgh Biryani (D)</b>	160
Fragrant chicken layered with saffron infused basmati rice	
<b>Gosht Biryani (D/M/N)</b>	180
Awadhi style lamb layered with aromatic basmati rice	
<b>Jhinga Biryani (D/S)</b>	190
Tiger prawn layered with aromatic basmati rice	
<b>Mumbai Vegetable Biryani (D)</b>	120
Fragrant basmati rice cooked with aromatic mixed vegetables	

## **TANDOOR BREADS (G)**

<b>Amal bread basket</b> (Two pieces each of Plain, Butter and Garlic naan) (D)	60
Plain naan (D/E)	20
Butter naan (D/E)	20
Garlic naan (D/E)	20
Tandoori roti	20
Butter roti (D)	20
Paratha (D)	25
Mint paratha (D)	25
Peshawari naan (D/E/N)	30
Chilli cheese kulcha (D/E)	30
Potato and onion kulcha (D/E)	30
Truffle kulcha (D/E)	80

## **RICE**

<b>Steam Rice</b>	30
Steamed basmati rice	
<b>Jeera Rice (D)</b>	35
Basmati rice tempered with cumin and ghee	
<b>Saffron Rice</b>	40
Saffron infused fragrant basmati rice	
<b>Biryani Rice (D)</b>	50
Cardamom and mace flavored basmati rice	

## DESSERTS

<b>Gulab Jamun (D/G/N)</b> Golden fried milk dumplings	60
<b>Saffron Rasmalai (D/N)</b> Saffron and cardamom flavored milk dumplings	60
<b>Gajar Halwa (D/N)</b> Traditional carrot pudding with reduced milk and pistachio	60
<b>Cardamom Kulfi (D/N)</b> Cardamom flavored Indian pistachio ice cream with falooda	65
<b>Stone (D/E/N)</b> 64% dark chocolate mousse, milk chocolate chantilly, caramel ice cream	80
<b>Exotica (D/E/G)</b> Coconut mousse, exotic fruit brunoise, crumble and exotic fruit sorbet	80
<b>Speculoos (D/E/G/N)</b> Speculoos mousse, apricot marmalade, spice sable, apricot sorbet	75
<b>Chocolate Molten (D/E/G/N)</b> 70% dark chocolate, golden brownie with coffee cardamom ice cream	85
<b>Cube (D/E/G/N)</b> Saffron Mascarpone mousse, berries marmalade, raspberry hibiscus sorbet	75
<b>Kulfi Platter (D/N)</b> Selection of mango, cardamom and pistachio with falooda	90
<b>Indian Dessert (D/G/N)</b> Gulab Jamun, Gajar Halwa, Cardamom Kulfi and Rasmalai	100
<b>Seasonal sliced fresh fruits with assorted berries</b>	60

## TEA

Earl Grey	35
English Breakfast	35
Green Tea	35
Jasmine Tea	35
Chamomile	35
Moroccan Mint	35

## COFFEE

Espresso	35
Macchiato	35
Americano	40
Double Espresso	45
Cappuccino	45

ARMANI / AMAL

## SIGNATURE COCKTAILS

AED

### **Spice Touch Martini**

85

Vodka, Limoncello, red chili, green apple  
and fresh pineapple juice

### **Cucumber and Curry Leaf Martini**

85

Gin with fresh cucumber, curry leaves, sugar  
and fresh lemon juice

### **Kaffir / Kiwi Martini**

85

Vodka with Midori, fresh kiwi, kaffir lime leaves  
and sugar

### **Tarbooz Mojito**

85

Rum mixed with fresh lime, fresh mint, fresh ginger  
and fresh watermelon juice

### **Raspberry Mojito**

85

Rum mixed with fresh lime, fresh mint and  
fresh raspberries

### **Passion Mojito**

85

Rum mixed with fresh lime, fresh mint and fresh  
passion fruit

### **Aged Whisky Sour**

120

Old whisky with lime and sugar

### **Sizzle**

120

Prosecco, Aperol, Fresh kaffir and lemongrass

### **Saffron Martini**

120

Saffron infused vodka with Drambuie

<b>THE CLASSICS</b>	<b>AED</b>
<b>Amaretto Sour</b> Amaretto Disaronno shaken with fresh lemon juice and sugar	75
<b>Negroni</b> Gin stirred with Campari bitters and sweet Vermouth	75
<b>Cosmopolitan</b> Vodka shaken with Cointreau, cranberry juice and fresh lime	80
<b>Espresso Martini</b> Vodka shaken with Kahlua, vanilla syrup and Espresso	80
<b>Old Fashion</b> Bourbon whiskey stirred with aromatic bitters and brown sugar	90
<b>Bellini</b> Prosecco blended with white peach purée	90
<b>Margarita</b> Tequila mixed with Cointreau and fresh lime juice	95
<b>Manhattan</b> Bourbon whiskey stirred with aromatic bitters and sweet Vermouth	100
<b>Kir Royale</b> Champagne mixed with Crème de Cassis	160

## **APERITIF**

**30ML**

Aperol	60
Campari	60
Martini Bianco	60
Martini Rosso	60
Martini Extra Dry	60
Pimm's No. 1	60
Fernet Branca	60

## **BEER DRAUGHT**

Kingfisher Full Pint	75
Kingfisher Half Pint	40

## **BEER BOTTLE**

**BTL**

Peroni	60
Cobra	75

## **GIN**

**30ML/ BTL**

Tanqueray	65/ 1250
Bombay Sapphire	65/ 1250
Hendrick's	80/ 1750
Tanqueray 10	90/ 2050
Beefeater 24	95/ 2200
No.3 London Dry Gin	95/ 2200
Plymouth Gin	95/***
Monkey 47	145/2200

## **VODKA**

Ciroc	100/ 2200
Belvedere	120/ 2600
Grey Goose	120/ 2600
Beluga Gold Line	240/ 5500
Grey Goose VX	290/ 6500

## **RUM**

**30ML/BTL**

Bacardi Superiore Carta Blanca	65/ 1250
Bumbu	80/ 1600
Bacardi 8 Anos	130/ 2100
Ron Zacapa Solera Grand Reserva 23 years old	150/ 2200
Ron Zacapa X.O.	200/ 3800
Facundo Eximo	200/ 4900
Diplomatico Ambassador	290/ 6500
Facundo Exquisito	360/ 7500

## **TEQUILA**

Jose Cuervo Gold	65/ 1250
Patron Silver	95/ 2100
Patron Reposado	105/ 2600
Patron Anejo	130/ 2800
Don Julio 1942	380/ 8500
Gran Patron Burdeos	920/ 22500

## **COGNAC**

Hennessy V.S.	65/ 1500
Hennessy V.S.O.P	95/ 2100
Hennessy X.O.	300/ 6800
Hennessy Paradise	490/ 9750
Hennessy Paradise Imperial	2600/ 59800
Remy Martin Louis XIII	3700/ 74500
Hennessy Richard	3700/ 75000

## **ARMAGNAC**

Joy, Vintage 1929	2400/ 47000
Joy, Vintage 1900	4950/ 98500

# WHISKY

30ML / BTL

## SINGLE MALT

Glenmorangie 10 years old, Highland	80/ 1600
Macallan 12 years old, Speyside	80/ 1800
Glenfiddich 12 years old, Speyside	85/ 1800
Glenkinchie 12 years old, Lowlands	90/ 1900
Dalmore 12 years old, Highlands	90/ 2100
Singleton 15 years old, Speyside	95/ 1800
Glenfiddich 15 years old, Speyside	100/ 2300
Craigellachie 13 years old, Speyside	110/ 2400
Oban 14 years old, Highlands	160/ 3200
Lagavulin 16 years old, Islay	180/ 4150
Macallan 15 years old, Speyside	190/ 4250
Bowmore 18 years old, Islay	210/ 4500
Bruichladdich Octomore, Islay	300/6750
Glenmorangie 18 years old, Highlands	280/ 5800
Macallan 18 years old, Speyside	280/ 5800
Macallan 25 years old, Speyside	750/ 17500
Macallan 30 years old, Speyside	3700/ 74500

## BLENDED SCOTCH

Johnnie Walker Black Label	80/ 1800
Chivas Regal 12 years old	85/ 1800
Dewar's 12 years old	95/ 2400
Dewar's 18 years old	130/ 3100
Chivas Regal 18 years old	160/ 3400
Chivas Regal Ultis	290/ 6700
Chivas Royal Salute 21 years old	365/ 8200
Johnnie Walker Blue Label	370/ 8900
Chivas Regal 25 years old	395/ 8900
Chivas Regal "The Icon"	3300/ 76500

## WHISKY

### AMERICAN/CANADIAN/IRISH WHISKEY

**30ML/ BTL**

Jim Beam	70/ 1300
Canadian Club	70/ 1300
Jameson	75/ 1400
Jack Daniels	80/ 1650
Woodford Reserve	90/ 1800
Jack Daniels Single Barrel	130/ 2950

### JAPANESE WHISKY

Nikka Whisky from the barrel	140/ 1800
Nikka Taketsuru Pure Malt 17 years old	290/ 6300

## NON-ALCOHOLIC

### GOLD EMOTION

Sparkling apple juice infused with 24 carats  
food grade gold flakes from France

**Bottle 750 ml** 620

### MOCKTAIL

**Lychee and Raspberry** 50

Lychee, raspberry and fresh grapefruit juice

**Orange Passion** 50

Fresh pineapple, fresh orange juice and passion fruit

**Ginger Apple Fizz** 50

Fresh apple juice, fresh ginger, lemon and Soda

**Blackberry and Elderflower soda** 50

Fresh Black berry, Elderflower syrup and Soda

**Ginger and Lime soda** 50

Fresh Ginger, Sour Mix with soda

**Masala soda** 50

Fresh mint, Lime, chaat Masala and Soda

### LASSI

Sweet 50

Salt 50

Blackberry and Caramel 55

Mango 55

## **WATER**

### **STILL**

Armani Aqua 750ml	45
Voss 800ml	45
Armani Aqua 375ml	35
Voss 375ml	35

### **SPARKLING**

Armani Aqua 750ml	45
Voss 800ml	45
Armani Aqua 375ml	35
Voss 375ml	35

### **SOFT DRINK**

Ginger Ale	25
Coca Cola	25
Coca Cola Light	25
Sprite	25
Sprite Diet	25
Red Bull	40

### **FRESH JUICE**

Orange	35
Pineapple	35
Mango	35
Watermelon	35

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## ARMANI / AMAL

Our Sommeliers came together to create this wine menu around their one common passion, "WINE".

*Respecting the notion of terroir, we have personally selected an exceptional collection of rare and hidden gems.*

*We believe wine is definitely a key element of all dining experience. Our sole goal is to enhance every culinary journey by providing a wide range from around the globe to satisfy every palate and suit every occasion.*

*If you feel the list is overwhelming, our Sommeliers will be delighted to use their wide knowledge and skill sets to make suggestions based on your preferences to further enhance your dining experience.*

*We wish you a pleasant dining experience at Armani Hotel Dubai!*

BY GLASS SELECTION

## BY GLASS SELECTION

AED

### CHAMPAGNE

Laurent-Perrier, Brut, Tours-sur-Marne	195
Moet Rosé, Reims	270

### SPARKLING

Jeio, Prosecco Superiore Brut, Valdobbiadene, Veneto, Italy	90
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### WHITE WINE

Catena, Alamos Chardonnay, Mendoza, Argentina	75
Cossetti, Gavi di Gavi, Piedmont, Italy	85
Wild Rock, Sauvignon Blanc, Marlborough, New Zealand	95
Alois Lageder, Pinot Grigio, Dolomiti, Trentino, Alto Adige, Italy	95

### RED WINE

Torres sangre de toro, Grenache, Catalunya, Spain	65
Montes, Cabernet Sauvignon, Colchagua Valley, Chile	75
Pinot Noir, Matua Valley, Marlborough, New Zealand	95
Peppoli, Chianti Classico, Tuscany, Italy	110

### ROSÉ WINE

Domaine La Rouillere Rose, Provence, France	90
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### DESSERT WINE

Palazzina, Moscato Passito, Piedmont, Italy	75
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## HALF BOTTLE SELECTION

<b>HALF BOTTLE SELECTION (37.5cl)</b>	<b>Vintage</b>	<b>AED</b>
<b>CHAMPAGNE</b>		
Moët & Chandon, Brut Impérial, Épernay	N/V	620
Laurent-Perrier, Brut, Tours-sur-Marne	N/V	680
Krug, Grande Cuvée, Brut, Reims	N/V	2900
<b>WHITE WINE</b>		
Villa Antinori, Bianco, Tuscany, Italy	17	350
Gaja, Rossj-Bass, Langhe, Piedmont, Italy	17	950
Gaja, Gaia & Rey, Langhe, Piedmont, Italy	16	2500
<b>RED WINE</b>		
Château La Garde, La Terrasse de La Garde, Pessac-Léognan, Bordeaux	13	400
Ridge Vineyards, Monte Bello, Santa Cruz Mountains, California, USA	13	2350
Gaja, Barbaresco, Piedmont, Italy	15	2500
<b>ROSÉ WINE</b>		
Château D' Esclans, Whispering Angel , Provence, France	18	350

## FORMATS SELECTION

<b>FORMATS SELECTION</b>	<b>Vintage</b>	<b>AED</b>
<b>CHAMPAGNE</b>		
<b>MAGNUM (1.5L)</b>		
Moët & Chandon, Brut Impérial, Épernay	N/V	3100
Laurent Perrier, Brut Cuvée Rosé, Tours-sur-Marne	N/V	5050
<b>WHITE WINE</b>		
<b>MAGNUM (1.5L)</b>		
Antinori, Antica, Chardonnay, Napa Valley, USA	14	1600
Joseph Drouhin, Marquis de Laguiche, Montrachet Grand Cru, Burgundy	00	55500
<b>RED WINE</b>		
<b>MAGNUM (1.5L)</b>		
Gaja, Ca'Marcanda, Promis, Tuscany, Italy	16	3050
Gaja, Pieve Santa Restituta Brunello di Montalcino D.O.C.G, Tuscany	14	4650
Bodega Catena Zapata, Argentino Malbec, Mendoza, Argentina	15	5100
Gaja, Barbaresco, Piedmont, Italy	12	13300
Château Palmer, 3ième Grand Cru Classé, Margaux, France	07	14800
Castillo Ygay, Gran Reserva, Rioja, Spain	80	16000
Tenuta San Guido, Sassicaia, Bolgheri, Italy	99	16500
Penfolds, Grange, Barossa Valley, Australia	03	36400
Château Margaux, 1er Grand Cru Classé, Margaux, France	70	41800
Masseto, Bolgheri, Italy	96	44600
Château Cheval Blanc, 1 <sup>er</sup> Grand Cru Classé A, Saint-Émilion, France	00	58200
<b>JEROBOAM (3.0L)</b>		
Tenuta I Collazzi, Tuscany, Italy	11	6200
Castillo Ygay, Gran Reserva, Rioja, Spain	07	15000
Masseto, Bolgheri, Italy	99	110900
<b>METHUSALAH (6.0L)</b>		
Tenuta I Collazzi, Tuscany, Italy	11	12000

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## CHAMPAGNE CELLAR

## CHAMPAGNE NON VINTAGE

	Vintage	AED
Laurent-Perrier, Brut, Tours-sur-Marne	N/V	975
Ruinart, Brut, Reims	N/V	1150
Veuve Clicquot, Yellow Label Ponsardin Brut, Reims	N/V	1150
Moët & Chandon, Brut Impérial, Épernay	N/V	1200
Laurent-Perrier Ultra Brut, Tours-sur-Marne	N/V	1950
Ruinart, Blanc de Blancs Brut, Reims	N/V	2200
Armand de Brignac, Brut Gold, Reims	N/V	5500
Moët & Chandon, MC III, Épernay	N/V	17800

## CHAMPAGNE VINTAGE

Arlaux, Millesime Rare Brut, Reims	00	2400
Dom Pérignon, Brut, Épernay	09	4800
Dom Pérignon, Luminous Brut, Épernay	08	5500
Louis Roederer, Cristal Brut, Reims	08	6500
Dom Pérignon, P2 Brut, "Plénitudes", Épernay	98	15500

## CHAMPAGNE NON VINTAGE ROSÉ

Veuve Clicquot, Ponsardin Brut Rosé, Reims	N/V	1150
Ruinart, Brut Rosé, Reims	N/V	1900
Laurent Perrier, Brut Cuvée Rosé, Tours-sur-Marne	N/V	2400

## CHAMPAGNE VINTAGE ROSÉ

Dom Pérignon, Rosé, Épernay	04	12500
Dom Pérignon, Luminous Rosé, Épernay	04	13500
Louis Roederer, Cristal, Brut Rosé, Reims	09	18500

## SPARKLING WINE NON VINTAGE

Jeio, Prosecco Superiore Brut, Valdobbiadene, Veneto, Italy	N/V	450
Ferrari, Trento Brut, Trentino, Alto Adige, Italy	N/V	900
Bellavista, Franciacorta Cuvée Brut, Lombardy, Italy	N/V	970

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WHITE CELLAR

**WHITE WINE - ITALY****Vintage AED****PIEDMONT**

Batasiolo, Granée, Gavi di Gavi	19	550
Cordero di Montezemolo, Elioro, Chardonnay, Langhe	16	1125
La Scolca, 'Black Label', Gavi di Gavi	17	1500
Gaja, Alteni di Brassica, Sauvignon Blanc, Langhe	17	2950
Gaja, Gaia & Rey, Chardonnay, Langhe	17	4500

**TUSCANY**

Banfi, La Pettegola, Montalcino	18	675
Castello Di Ama, Al Poggio	12	1090
Gaja Ca' Marcanda, Vistamare, Bolgheri	16	1600

**NORTHERN REGIONS**

Alois Lageder, Pinot Grigio, Dolomiti, Trentino, Alto Adige	18	475
Tenuta San Leonardo, Vette, Sauvignon Blanc, Trentino Alto Adige	18	660
Frescobaldi, Attems Pinot Grigio, Friuli Venezia Giulia	18	680
Terlan, Winkl, Sauvignon Blanc, Trentino, Alto Adige	18	750
St. Michael-Eppan, Pinot Grigio, Trentino, Alto Adige	18	900
Livio Felluga, Pinot Grigio, Friuli Venezia Giulia	18	950
Giuseppe Quintarelli Bianco Secco, Veneto	17	990
Jermann, Pinot Grigio, Friuli Venezia Giulia	18	1300
Jermann, Dreams Bianco, Chardonnay, Friuli Venezia Giulia	18	2200

**MIDDLE REGIONS**

Antinori, Bramito del Cervo, Chardonnay, Umbria	17	600
Antinori, Conte Della Vipera, Sauvignon Blanc, Umbria	16	775

**SOUTHERN REGIONS**

Tenuta Regaleali, Leone d'Almerita, Terre Siciliane, Sicily	18	680
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## WHITE WINE – FRANCE

	Vintage	AED
<b>ALSACE</b>		
Léon Beyer, Riesling	17	720
Domaine Trimbach, Gewürztraminer	16	730
<b>BURGUNDY</b>		
Bouchard Père & Fils, Montagny 1 <sup>er</sup> Cru	16	950
Domaine Blain-Gagnard, Chassagne-Montrachet 1er Cru 'Morgeot'	14	1950
Olivier Leflaive, Puligny-Montrachet 'Enseignères'	14	1970
Domaine Jacques Prieur, Puligny-Montrachet 1er Cru 'Les Combettes'	13	2850
Domaine Bonneau du Martray, Corton-Charlemagne Grand Cru	13	3900
Domaine Ballot Millot, Meursault 1er Cru 'Perrieres'	16	4250
Domaine Olivier Leflaive, Bienvenues-Batard Montrachet Grand Cru	13	9500
Domaine Benjamin Leroux, Batard Montrachet Grand Cru	15	9800
Domaine Henri Boillot, Batard Montrachet Grand Cru	14	12500
Domaine Olivier Leflaive, Montrachet Grand Cru	13	17500
Domaine de la Romanée-Conti, Montrachet Grand Cru	05	115000
<b>CHABLIS</b>		
Domaine Laroche, Chablis	18	675
Domaine Jean-Marc Brocard, 'Beauregard', Chablis 1 <sup>er</sup> Cru	15	1050
<b>LOIRE VALLEY</b>		
Pascal Jolivet, Pouilly-Fumé	17	820
Domaine Vacheron, Sancerre	18	950
Ladoucette, Pouilly-Fumé	17	1250

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## WHITE WINE – FRANCE

Vintage AED

### BORDEAUX

Chateau Palmer, Palmer Blanc, Margaux	14	7300
Château Haut-Brion, 1er Grand Cru Classé, Pessac-Léognan	87	15450
Château Haut-Brion, 1er Grand Cru Classé, Pessac-Léognan	01	18500
Château La Mission Haut-Brion, Pessac-Léognan	12	29500
Château La Mission Haut-Brion, Pessac-Léognan	11	31500

### RHÔNE VALLEY

Michel Chapoutier 'Invitare', Condrieu	16	1350
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## WHITE WINE - AROUND THE WORLD

### GERMANY

Michel Chapoutier, Schieferkopf, Riesling, Baden	17	500
Georg Breuer, Sauvage, Riesling, Rheingau	16	680
August Kessler, Lorchhäuser Seligmacher, GG, Riesling, Rheingau	15	1300

### SPAIN

Marqués de Riscal, Blanco, Rueda	17	460
Martín Códax, Albariño, Rias Baixas	17	550

### NORTH AMERICA

La Crema, Chardonnay, Sonoma Coast, California	17	900
Ridge Vineyards Estate, Chardonnay, Santa Cruz Mountains	14	1700
Peter Michael, L'apres-Midi, Sauvignon Blanc, Sonoma County	14	1850

### ARGENTINA

Zuccardi, A Series, Torrentes, Salta	18	420
Catena Zapata Alta, Chardonnay, Mendoza	16	875

### CHILE

Villard, Expression Reserve, Sauvignon Blanc, Casablanca Valley	17	520
Lapostolle, Cuvée Alexandre, Chardonnay, Casablanca Valley	16	680

## WHITE WINE - AROUND THE WORLD

Vintage AED

### SOUTH AFRICA

Laibach, Chenin Blanc, Stellenbosch	19	480
Waterkloof, Circle of Life, Stellenbosch	15	680
Hamilton Russell, Chardonnay, Hemel-en-Aarde Valley	18	1100

### AUSTRALIA

D'Arenberg, The Olive Grove, Chardonnay, McLaren Vale	18	375
Yalumba, Y Series, Viognier, Barossa Valley	18	550
Penfolds, Koonunga Hill, Chardonnay, South Australia	17	580
Torbreck, Woodcutter's, Semillon, Hunter Valley	14	720
Shaw & Smith, M3, Chardonnay, Adelaide Hills	15	850
Penfolds, The Maxs, Chardonnay, Barossa Valley	16	1250
Penfolds, Bin 311, Chardonnay, New South Wales	13	2400

### NEW ZEALAND

Villa Maria, Private Bin, Sauvignon Blanc, Marlborough	18	550
Kim Crawford, Pinot Gris, Marlborough	16	675
Kim Crawford, Chardonnay, Marlborough	16	720
Dog Point, Sauvignon Blanc, Marlborough	18	750
Cloudy Bay, Chardonnay, Marlborough	16	1050
Cloudy Bay, Te Koko, Sauvignon Blanc, Marlborough	15	1550

## ROSÉ WINE

### FRANCE

Domaine La Rouillere Rose, Provence	19	450
Maison Mont d'Azur, Cloud Chaser, Provence	17	950
Domaines Ott, "Coeur de Grain", Provence	18	1500

### ITALY

Antinori, "Cipresseto" Rosato, Tuscany	17	450
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### AUSTRALIA

Dominique Portet, Fontaine Rosé, Yarra Valley	17	520
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# GAJA®

*Gaja Winery was founded by Giovanni Gaja in 1859 and has been owned and operated by five generations of the Gaja family. Giovanni Gaja was the great-grandfather of Angelo Gaja, the Winery's current owner.*

*In 1994, GAJA acquired its first wine estate in Tuscany, "Pieve Santa Restituta" in Montalcino where they produces three Brunello di Montalcino wines including the single vineyard "Sugarille" where they holds sixty five acres.*

*In 1996 Gaja acquired a second property in Tuscany, "Ca'Marcanda", located in Castagneto Carducci in Bolgheri. Out of the property's 200 acres, 150 have been planted with new vines primarily Cabernet Sauvignon and Merlot, as well as Cabernet Franc and Syrah.*

*Currently, Gaja Winery owns 250 acres of prestige vineyards in Piedmont, located in the Barbaresco district (Barbaresco and Treiso) and the Barolo district (Serralunga d'Alba and La Morra).*

*Since its inception, Gaja Winery has continuously evolved in ways that have always focused on meticulous care and attention to the quality of its wines.*

<b>GAJA</b>	<b>Vintage</b>	<b>AED</b>
<b><u>WHITE</u></b>		
<b>PIEDMONT</b>		
Alteni di Brassica, Sauvignon Blanc, Langhe, D.O.C	17	2950
Gaia & Rey, Chardonnay, Langhe, D.O.C	17	4500
<b>TUSCANY</b>		
Vistamare, I.G.T	16	1600
<b><u>RED</u></b>		
<b>PIEDMONT</b>		
Sito Moresco, Langhe D.O.C	15	1450
Dagromis, Barolo D.O.C.G	14	2050
Barbaresco, Barbaresco D.O.C.G	16	4950
Sperss, Barolo D.O.C.G	11	6550
Sorì Tildìn, Barberesco D.O.C.G	09	13050
Sorì San Lorenzo, Barbaresco D.O.C.G	99	16500
<b>TUSCANY</b>		
Ca'Marcanda, Promis, I.G.T	17	1150
Magari, Bolgheri D.O.C	16	1550
Ca'Marcanda, Bolgheri D.O.C	15	3800
<b>BRUNELLO DI MONTALCINO</b>		
Rennina, Brunello di Montalcino D.O.C.G	11	3450
Sugarille, Pieve Santa Restituta, Brunello di Montalcino D.O.C.G	10	4750
<b><u>HALF BOTTLE (37.5 CL)</u></b>		
Gaia & Rey, Chardonnay, Langhe D.O.C	16	2500
Barbaresco, Barbaresco D.O.C.G	13	2500
<b><u>MAGNUM (150 CL)</u></b>		
Ca'Marcanda, Promis, I.G.T	16	3050
Pieve Santa Restituta, Brunello di Montalcino D.O.C.G	14	4650
Barbaresco, Barbaresco D.O.C.G	12	13300

RED CELLAR

**RED WINE - ITALY****Vintage**      **AED****TUSCANY**

Peppoli, Chianti Classico	18	550
Jacopo Biondi Santi, Braccale	12	690
Castello Di Albola, Riserva, Chianti Classico	16	720
Banfi, Rosso di Montalcino	18	760
Ruffino, Riserva, Ducale Oro, Chianti Classico	15	990
Gaja, Ca'Marcanda, Promis	17	1150
Marchesi de Frescobaldi, Lucente	15	1450
Castello Fonterutoli, Chianti Classico, Gran Selezione	15	1550
Gaja, Ca'Marcanda, Magari, Bolgheri	16	1550
Frescobaldi, Castel Giocondo, Brunello di Montalcino	14	1600
Tenuta dell'Ornellaia, Le Serre Nuove Dell'Ornellaia, Bolgheri	15	1750
Pian delle Vigne, Brunello di Montalcino, D.O.C.G	14	1800
Banfi, Poggio alle Mura, Brunello di Montalcino	12	2400
Marchesi de Frescobaldi, Tenuta Luce Della Vite, Luce	13	2600
Antinori, Guado Al Tasso, Bolgheri	15	2800
Gaja, Rennina, Brunello di Montalcino	11	3450
Le Macchiole, Scrio, Bolgheri	12	3500
Gaja, Ca'Marcanda, Bolgheri	15	3800
Tenuta San Guido, Sassicaia, Bolgheri	13	4500
Gaja, Sugarille, Pieve Santa Restituta, Brunello di Montalcino	10	4750
Antinori, Solaia	12	5500
Tenuta Dell'Ornellaia, Ornellaia, Bolgheri	96	9900
Masseto, Bolgheri	10	13500
Masseto, Bolgheri	12	17200
Masseto, Bolgheri	96	20600
Masseto, Bolgheri	93	22500

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<b>RED WINE - ITALY</b>	<b>Vintage</b>	<b>AED</b>
<b>PIEDMONT</b>		
Cossetti, La Vigna Vecchia, Barbera d'Asti	17	475
Pio Cesare, Barbera d'Alba	17	810
Dezzani, Barolo	15	890
Gaja, Sito Moresco, Langhe	15	1450
Gaja, Dagromis, Barolo	14	2050
Cordero di Montezemolo, Barolo	14	2150
Pio Cesare, Barolo	14	2300
Falsetto di Bruno Giacosa, Barbaresco Asili	12	3550
Gaja, Barbaresco	15	4950
Gaja, Sperss, Barolo	11	6550
Gaja, Sorì Tildin, Barbaresco	09	13050
Gaja, Sorì San Lorenzo, Barbaresco	99	16500
<b>NORTHERN REGIONS</b>		
Marco Felluga, Varneri, Merlot, Friuli Venezia Giulia	14	650
Terlano, Pinot Noir, Südtirol, Trentino, Alto Adige	19	750
Zenato 'Ripassa' Valpolicella Superiore, Veneto	15	880
Alois Lageder, Krafuss, Pinot Noir, Südtirol, Trentino, Alto Adige	14	1250
Masi, Costasera, Amarone Classico Della Valpolicella, Veneto	12	1550
Foradori, Granato, Teroldego, Dolomiti, Trentino, Alto Adige	11	1650
Giuseppe Quintarelli, Alzero, Veneto	05	13000
Romano Dal Forno, Amarone Classico Della Valpolicella, Veneto	08	13000

**RED WINE - ITALY****Vintage      AED****MIDDLE REGIONS**

Valle Reale, Vigneto Sant'Eusanio, Montepulciano d'Abruzzo      16      560

**SOUTHERN REGIONS**

Donnafugata, Sherazade, Nero d'Avola, Sicily      17      650

Planeta, Merlot, Sito Dell' Ulmo, Sicily      11      990

Planeta Santa Cecilia, Nero d'Avola, Noto, Sicily      15      990

**RED WINE – FRANCE**

Vintage

AED

**BORDEAUX LEFT BANK**

Château Beychevelle, Amiral de Beychevelle, Saint-Julien	14	1750
Château Ducru-Beaucaillou, Croix de Beaucaillou, Saint-Julien	10	2700
Château Boyd-Cantenac, 3ième Grand Cru Classé, Margaux	11	2750
Château Gruaud Larose, 2ième Grand Cru Classé, Saint-Julien	05	3200
Château Latour, Le Pauillac de Latour, Pauillac	10	3200
Château Rauzan-Segla, 2ième Grand Cru Classé, Margaux	08	3600
Château Margaux, Pavillon Rouge du Château Margaux, Margaux	96	6050
Château Lynch-Bages, 5ième Grand Cru Classé, Pauillac	10	6500
Château Palmer, 3ième Grand Cru Classé, Margaux	01	8800
Château Latour, Les Forts de Latour, Pauillac	07	9200
Château Margaux, 1er Grand Cru Classé, Margaux	98	9500
Château Cos d'Estournel, 2ième Grand Cru Classé, Saint- Estèphe	05	9600
Château Palmer, 3ième Grand Cru Classé, Margaux	99	12500
Château La Mission Haut-Brion, Pessac-Léognan	95	12500
Château Léoville-Las-Cases, 2ième Grand Cru Classé, Saint-Julien	05	13500
Château Palmer, 3ième Grand Cru Classé, Margaux	05	14500
Château Haut-Brion, 1er Grand Cru Classé, Pessac-Léognan	95	16500
Château Haut-Brion, 1er Grand Cru Classé, Pessac-Léognan	04	20500
Château Mouton Rothschild, 1er Grand Cru Classé, Pauillac	09	25200
Château Mouton Rothschild, 1er Grand Cru Classé, Pauillac	05	30500
Château Latour, 1er Grand Cru Classé, Pauillac	05	37500
Château Lafite Rothschild, 1er Grand Cru Classé, Pauillac	09	39500
Château Margaux, 1er Grand Cru Classé, Margaux	82	54200
Château Palmer, 3ième Grand Cru Classé, Margaux	61	92300

**RED WINE - FRANCE****Vintage      AED****BORDEAUX RIGHT BANK**

Château Gazin, L'Hospitalet de Gazin, Pomerol	11	1350
Château Pavie, 1er Grand Cru Classé A, Saint-Émilion	05	17500
Château Cheval Blanc, 1er Grand Cru Classé A, Saint-Émilion	74	19300
Petrus, Pomerol	85	52400
Château Cheval Blanc, 1er Grand Cru Classé A, Saint-Émilion	48	64800
Château Cheval Blanc, 1er Grand Cru Classé A, Saint-Émilion	47	88800

**BURGUNDY**

Vincent Girardin, 'Vieilles Vignes, Volnay	14	1480
Domaine Nicolas Rossignol, Aloxe-Corton	16	1650
Nicolas Potel, Domaine de Bellene, "Vieilles Vignes" Nuits-Saint-Georges	11	1750
Domaine Coquard Loison-Fleurot, Clos-Vougeot, Grand Cru	12	3650

**RHÔNE VALLEY**

Michel Chapoutier 'Les Meysonniers', Crozes-Hermitage	17	750
Château Mont-Redon, Châteauneuf-du-Pape	15	1350
Cave de Tain, Hermitage	07	1600
Etienne Guigal, Brune et Blonde, Côte-Rôtie	15	2300

**RED WINE - AROUND THE WORLD****Vintage      AED****SPAIN**

Bodega Arzuaga, La Planta, Ribera Del Duero	19	575
Camino Romano, Tinto Fino, Ribera Del Duero	18	660
Torres, Salmos, Priorat	16	975
Alvaro Palacios, Les Terrasses, Priorat	17	1350
Castillo Ygay, Gran Reserva, Rioja	09	2850
Vega Sicilia, Unico, Ribera Del Duero	07	7800

**SOUTH AFRICA**

Meerlust, Pinot Noir, Stellenbosch	18	920
The Chocolate Block, Boekenhoutskloof, Francchoek	15	980
Meerlust, Rubicon, Stellenbosch	16	1150

**AUSTRALIA**

Tyrrell's Old Winery, Pinot Noir, South Eastern	19	500
Penfolds, Koonunga Hill Shiraz Cabernet, South Australia	17	650
Leeuwin Estate, Siblings, Shiraz, Margaret River	17	675
Yalumba, Old Bush Vine Grenache, Barossa Valley	17	780
Petaluma, Cabernet Sauvignon, Coonawarra	13	1300
Thousand Candles, Yarra Valley	12	1900
Penfolds, Grange, Barossa Valley	12	17500

**NEW ZEALAND**

Matua Valley, Pinot Noir, Marlborough	18	475
Nobilo, Icon, Pinot Noir, Marlborough	14	950
Cloudy Bay, Pinot Noir, Marlborough	16	1150
Dog Point Vineyard, Pinot Noir, Marlborough	15	1350

## RED WINE - AMERICA

Vintage AED

### NORTH AMERICA

Château Smith, Cabernet Sauvignon, Washington State	16	750
Ridge, East Bench, Zinfandel, Dry Creek Valley	16	990
Buccella, Merlot, Napa Valley	14	3300
Buccella, Cabernet Sauvignon, Napa valley	14	4900
Dominus Estate, Dominus, Napanook Vineyards, Napa Valley	11	5450
Amuse Bouche, Merlot, Napa Valley	11	6050
Bond Estate, Melbury, Napa Valley	13	13500
Opus One, Oakville, Napa Valley	05	18500

### ARGENTINA

Bodega Luigi Bosca, Cabernet Sauvignon, Mendoza	18	580
Michel Rolland, Clos de Los Siete, Malbec, Mendoza	16	850

### CHILE

Montes, Cabernet Sauvignon, Colchagua Valley	18	375
Lapostolle, Cuvée Alexandre, Merlot, Rapel Valley	14	650
Nimbus, Viña Casablanca, Pinot Noir, Casablanca Valley	15	780
Terrunyo, Block 27 , Carmenère, Rapel Valley	17	900
Montes, Alpha `M`, Colchagua Valley	13	1950
Don Melchor, Cabernet Sauvignon, Maipo Valley	14	2050

**DESSERT WINE**

	<b>Vintage</b>	<b>AED</b>
Palazzina, Moscato Passito, Piedmont, Italy	14	450
Donnafugata, Kabir, Sicily, Italy	17	600
Weszeli, Eiswein, Grüner Veltliner, Kamptal, Austria	07	670
Planeta, Passito di Noto, Sicily, Italy	17	950
Château D'yquem, Sauternes, Bordeaux, France 75CL	05	18500

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