



Indian Restaurant and Bar

WINE LIST



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DRINKS PROUDLY
SUPPLIED BY



WHITE

Botter

PINOT GRIGIO *Italy*

Fresh pinot grigio with good weight and balance. Stone fruit characters and hints of white flowers are present.

Korallé

SAUVIGNON BLANC *Chile*

A vibrant combination of citrus aromas, including lime and orange, harmonized with sweet fruity notes of peach and pineapple. A wonderful wine to savor on its own as an aperitif or to pair with light dishes such as shrimp cocktail, grilled white fish, or a crisp Mediterranean salad.

Beronia

VERDEJO *Spain*

An intense nose with aromas of ripe stone fruits and aromatic herbs with floral touches. On the palate, it is full, fruity and dry with a long finish.

ROSÉ

Almorano

PINOT GRIGIO ROSÉ *Italy*

Unique pale-copper colour; aromatic with delicate citrus notes; crisp and refreshing on the palate.

175ml 250ml Btl

5.35 • 7.85 • 22.95

5.85 • 8.35 • 24.95

6.45 • 9.15 • 26.95

5.85 • 8.35 • 24.95

RED

Señora Rosa

MERLOT *Chile*

Fresh, fruity and bursting with ripe plums and cherries. Smooth and easy to drink.

Grant Burge

RESERVE SHIRAZ *Australia*

A lovely deep red, with vibrant purple tones. Full of Plum and raspberry aromas, complex oak and spice and a hint of sweet vanilla. Delicious with roasted meats and italian dishes.

Appassimento

DOMINI VENETI *Italy*

Aromas of vanilla and cherry. Full bodied and round with soft tannins. Deliciously fruity, produced using mainly the corvina grape, could this be a baby Amarone?

175ml 250ml Btl

5.35 • 7.85 • 22.95

5.85 • 8.35 • 24.95

6.65 • 9.35 • 27.95

5.85 • 8.35 • 24.95

SPARKLING

Borgo San Leo

PROSECCO SPUMANTE *Italy*

Delicate bubbles and vibrant fruitiness, every sip is a toast to life's special moments.