



New Year

2024



DOM PÉRIGNON

Ripe white fruit, flowers, freshly cut hay, slowly evolving into fine lees, custard and raw almonds.

Entree Pairing

Queen Scallops, Feta Filo Triangles, Beetroot Dukkah

Mains Pairing

Sea Bass, Chicken alla crema, Lobster Ravioli

280.00

MOËT & CHANDON VINTAGE BRUT

Smoky on the nose with dry, toasted aromas, while initial scents of flint and pepper remain.

Entree Pairing

Honey Glazed Turkish Sausage, Queen Scallops, Garlic Mushroom

Mains Pairing

Mix Chargrill, Lamb Casserole

105.00

LAURENT-PERRIERCUVÉE ROSÉ

An overwhelming sensation of freshness and the taste like breathing the aromas of a freshly picked basket of berry fruits.

Entree Pairing

Queen Scallops, Chili & Lime King Prawns

Mains Pairing

Peri Peri Chicken, King Prawn Sizzler, Salmon

95.00





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VEUVE CLICQUOT BRUT

Lemony richness on the nose, that falls in with a lemon vanilla note. Toffee apple allure and a savoury, nutty finish.

Entree Pairing

Queen Scallops, Feta Filo Triangles, Beetroot Dukkah

Mains Pairing

Sea Bass, Chicken alla crema, Lobster Ravioli

79.00

PROSECCO PRIMI SOLI

Citrus fruit aromas and a hint of peach on the palate. Soft, smooth delicate mousse. Very enjoyable

Entree Pairing

Queen Scallops, Chili & Lime King Prawns

Mains Pairing

Sea Bass, Lobster Ravioli

25.00

PROSECCO ROSÉ FAMIGLIA BOTTER

Fine bright perlage, light rose colour. Delicate and complex bouquet with fruity notes of peach, green apple and lemon.

Entree Pairing

Queen Scallops, Chili & Lime King Prawns

Mains Pairing

Peri Peri Chicken, King Prawn Sizzler, Salmon

25.00

