



# SMALL / SHARING PLATES

<b>GAMBAS PIL PIL</b> SIZZLING PRAWNS TOSSED IN OLIVE OIL, GARLIC & CHILI SERVED WITH TOASTED SOURDOUGH. <b>DF</b>	 <b>95</b>	<b>SUSHI ROLL</b> SELECTION OF FRESH VEGETABLES TOPPED WITH CRUNCHY POTATO, GINGER, WASABI & SPICY MAYO	<b>110</b>
<b>SPICY GRILLED BALINESE CHICKEN</b> GRILLED CHICKEN PIECES SERVED WITH BALINESE SAMBAL'S & CRACKERS	 <b>100</b>	<b>CHEESE BOARD - VEGAN CHEESE OPTION AVAILABLE</b> SELECTION OF LOCAL CHEESES SERVED WITH PICKLES & CHILLI JAM	<b>130</b>
<b>THAI SPRING ROLLS</b> HOUSE MADE FRIED VEGETABLE SPRING ROLLS, SERVED WITH SPICY DIPPING SAUCE.	<b>90</b>	<b>GLAZED HONEY SALMON</b> GARLIC, HONEY SYRUP SALMON SERVED IN SIZZLING PAN	<b>130</b>
<b>SATE LILIT</b> MINCED CHICKEN BLENDED AND ROLLED WITH FRESH COCONUT, SHALLOTS & LEMON SERVED WITH SAMBALS	<b>80</b>	<b>TUNA TARTARE</b> SESAME AND GINGER MARINATED TUNA, SERVED ON A BED OF CUCUMBER & PEANUT SALSA SERVED WITH PICKLED GINGER & WASABI	<b>120</b>
<b>FISH BITES</b> BARRAMUNDI FISH BATTERED THEN DEEP FRIED SERVED WITH TARTARE SAUCE & SPICY AIOLI	<b>120</b>	<b>CRUDITÉS PLATTER</b> FRESH VEGETABLES WITH OUR HOUSE MADE DIPS OF TZATZIKI, HUMMUS & BEETROOT RELISH SERVED WITH PITA BREAD	<b>110</b>
<b>HALLOUMI SLIDERS</b> GRILLED HALLOUMI SLIDERS WITH ASIAN SLAW, BEETROOT RELISH & CHILI MAYO.	<b>95</b>	<b>SUSHI BOWL</b> TSUSHI RICE, EDAMAME BEANS, CARROT, CUCUMBER, GINGER AND SPICY MAYO DRESSING, LIGHTLY SEARED TOFU. <b>SWAP TOFU FOR TUNA OR CHICKEN</b>	<b>100</b> <b>+20</b>
<b>TACOS</b> <b>VEGETABLE:</b> MUSHROOMS, ASIAN SLAW, PEPPERS & SPICY CHIPOTLE SAUCE <b>PRAWN:</b> PRAWNS, PINEAPPLE SALSA & FRESH HERBS	<b>100</b> <b>+25</b>	<b>STEAMED DUMPLINGS</b> DUMPLINGS STUFFED WITH A SAVORY FILLING OF GROUND PORK & VEGGIES SERVED WITH CHILLI ASIAN SAUCE	 <b>100</b>

GF - GLUTEN FREE OPTION AVAILABE  
DF - DAIRY FREE OPTION AVAILABE  
V - VEGAN OPTION AVAILABE

ALL PRICES ARE ,000 AND ARE SUBJECT TO ADDITIONAL GOVERNMENT TAX AND SERVICE OF 21%

# SALADS / SOUPS

<b>CREAMY VEGETABLE SOUP</b> HOMEMADE CREAMY VEGETABLE SOUP SERVED WITH CRUNCHY GARLIC BREAD	90	<b>TANTAN RAMEN</b> SPICY JAPANESE RAMEN SOUP DISH WITH BOK CHOY & MINCED TOFU. - ADD SPICY PORK	100 +20
<b>BURRATA SALAD</b> CREAMY BURRATA BALL SERVED ON A BED OF TOMATOES WITH BALSAMIC GLAZE GF	130	<b>MIXED GARDEN</b> ROCKET, RED ONION, CAPSICUM, CHERRY TOMATOES & BALSAMIC DRESSING	80
<b>MOROCCAN SALAD</b> QUINOA, CHICKPEAS, ALMONDS, RAISINS, CAPSICUMS, SPINACH, CAPERS SERVED WITH DIJON MUSTARD DRESSING GF	90	<b>KALE SALAD</b> SHREDDED KALE, CARROT, RED ONION, PEAR, TOASTED PUMPKIN SEEDS & FETA WITH LEMON DRESSING GF   DF OPTION	90

OUR SALADS ARE PERFECT TO PAIR WITH OUR SMALLER PLATES AND PIZZAS


## SIDES

<b>NAAN BREAD</b> SOFT & DELICIOUS HOMEMADE NAAN FILLED WITH GARLIC THEN BRUSHED WITH OIL	60	<b>SMASHED POTATOES</b> CRISPY BABY POTATOES, SERVED WITH ROSEMARY, SHALLOTS & PARMESAN	50
<b>HOME MADE FRENCH FRIES</b> FRENCH FRIES, TOPPED WITH GARLIC SALT & PARMESAN	50	<b>GARLIC BOK CHOY</b> FRESH BOK CHOY STIR FRIED WITH GARLIC, SHALLOTS & TOSSED IN SESAME OIL	60
<b>BALINESE GREEN BEANS</b> BLANCHED GREEN BEANS TOSSED WITH SHREDDED COCONUT, SHALLOTS & SPICY COCONUT DRESSING	50	<b>CORN RIBS</b> CORN CUT AND BRUSHED WITH OIL, GARLIC, PAPRIKA & HERBS THEN ROASTED	70
<b>SOURDOUGH</b> TOASTED SOURDOUGH BRUSHED WITH OLIVE OIL.	40	<b>COCONUT RICE</b> WHITE RICE INFUSED WITH FRESH COCONUT MILK	25

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# BIG PLATES

<b>BARRAMUNDI GREEN MANGO SALAD</b>	<b>140</b>	<b>BALINESE CURRY</b>	<b>110</b>
CRISPY BARRAMUNDI FISH SERVED ON A BED OF TOASTED COCONUT & GREEN MANGO SALAD DRESSED WITH SWEET AND SOUR CHILI SAUCE		CRISPY TOFU AND VEGETABLES DRESSED IN LOCAL SPICES V   DF	
		<b>REPLACE TOFU WITH CHICKEN</b>	<b>+25</b>
<b>MONGOLIAN CHICKEN</b>	 <b>130</b>	<b>CHICKEN BURGER</b>	<b>125</b>
CRISPY FRIED CHICKEN TOSSED IN A STICKY, SWEET, SAVORY SAUCE		CRISPY CHICKEN FILLET WITH ASIAN SLAW & SPICY MAYO, SERVED WITH FRENCH FRIES	
<b>GNOCCHI</b>	<b>140</b>	<b>PAD THAI</b>	 <b>130</b>
HOUSE MADE GNOCCHI SERVED IN A RICH, CREAMY MUSHROOM SAUCE.		RICE NOODLES WITH PRAWNS, EGG, VEGETABLES, & CASHEWS	
<b>CREAMY COCONUT MEATBALLS</b>	<b>120</b>	<b>SWEET, SOUR &amp; SPICY</b>	 <b>110</b>
BEEF BALLS SERVED IN A RICH CREAMY COCONUT CURRY SAUCE TOPPED WITH CREAM CHEESE,		CRISPY TOFU TOSSED WITH PINEAPPLE, CARROTS, ONIONS & RED PEPPERS DF	
		<b>REPLACE TOFU WITH CHICKEN</b>	<b>+25</b>
<b>VEGETABLE LASAGNE</b>	<b>130</b>	<b>HOT COAL GRILL</b>	<b>120</b>
OUR HOME MADE LASAGNE LAYERED WITH CARROTS, ONIONS, MUSHROOMS & RED PEPPERS		CHICKEN MARINATED IN SPICY PEANUT SAUCE SERVED WITH RICE & BALINESE VEGETABLES	
<b>SEARED TUNA</b>	<b>140</b>	<b>NASI CAMPUR - BALINESE TASTING PLATE</b>	 <b>160</b>
SESAME CRUSTED SEARED TUNA STEAK SERVED ON A BED OF PINEAPPLE SALSA, SMASHED BABY POTATOES & ASIAN DRESSING . GF		MIX OF LOCAL VEGETABLES, CHICKEN & SEAFOOD PREPARED SERVED BALINESE STYLE WITH COCONUT RICE, SPICY SAMBALS & BALINESE FISH SOUP	

**NEW ZELAND LAMB SHANK - 2 PERSONS** **550**  
 NEW ZELAND LAMB SHANK SLOW ROASTED OVER 12 HOURS  
 SERVED WITH BABY POTATOES AND STEAMED BROCCOLI

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# BREAKFAST

<b>PANDAN CREPES</b> FLUFFY PANDAN CREPES FILLED WITH DESICCATED COCONUT & PALM SUGAR	<b>90</b>	<b>TOFU SCRAMBLE</b> TOFU SCRAMBLED WITH SPINACH AND CHERRY TOMATOES <b>V, GF</b>	<b>95</b>
<b>OVERNIGHT BERRY OATS</b> CHIA SEEDS, OATS, BERRIES & YOGHURT WITH HOUSE MADE GRANOLA <b>GF, V</b>	<b>100</b>	<b>SMOOTHIE BOWL</b> IN SEASON FRUIT BLENDED AND TOPPED WITH HOMEMADE GRANOLA, TOASTED COCONUT & FRESH FRUIT <b>V</b>	<b>90</b>
<b>CHICKPEA OMELETTE</b> EGGLESS OMELETTE WITH CHICKPEA FLOUR, VEGETABLES & MOZZARELLA CHEESE, SERVED WITH SIDE SALAD OF ROCKET <b>GF</b>	<b>100</b>	<b>BANANA &amp; NUT OATMEAL</b> STEELCUT OATMEAL WITH CARAMELISED BANANA, NUTS, SEEDS & MAPLE SYRUP. <b>V</b>	<b>100</b>
<b>EGGS BENEDICT</b> OUR HOME MADE POTATO ROSTI WITH BACON, POACHED EGG TOPPED WITH HOLLANDAISE SAUCE	<b>95</b>	<b>BREAKFAST SKILLET</b> MEXICAN BEANS AND ROASTED POTATOES SERVED WITH SUNNY SIDE UP EGGS	<b>85</b>
<b>TORTILLA BREAKFAST WRAP</b> OMELET TORTILLA FILLED WRAP WITH BACON, SPINACH AND MUSHROOMS	<b>95</b>	<b>BACON AND EGGS</b> CHILLI SCRAMBLED EGGS SERVED WITH CRISPY BACON, CARAMELIZED ONIONS & ROCKET	<b>100</b>
<b>NASI GORENG</b> TRADITIONAL DISH WITH VEGETABLES. TOPPED WITH EGG & SERVED WITH PICKLED FRUITS SERVED WITH NUT CRACKERS. <b>DF</b>	<b>90</b>	<b>SOURDOUGH SANDWICH</b> <b>BLT:</b> BACON/LETTUCE/TOMATO <b>HALLOUMI:</b> HALLOUMI/BEETROOT RELISH/ROCKET	<b>100</b>

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# BREAKFAST

**REFRESHMENTS:** TEA, COFFEE/INFUSED WATER/  
FRUIT JUICE  
**FOLLOWED BY:**  
FRESH FRUIT PLATTER  
BREAD BASKET/BANANA BREAD/BUTTER & JAM

**PLUS YOUR CHOICE OF ONE OF THESE:**

## **PANDAN CREPES**

FLUFFY PANDAN CREPES FILLED WITH  
DESICCATED COCONUT & PALM SUGAR

## **CHIA SEED OVERNIGHT OATS**

CHIA SEEDS, BERRIES, YOGHURT TOPPED  
WITH HOUSE MADE GRANOLA **GF**

## **CHICKPEA OMELETTE**

EGGLESS OMELETTE WITH CHICKPEA FLOUR,  
VEGETABLES & MOZZARELLA CHEESE,  
SERVED WITH ROCKET, BALSAMIC & CHILI  
SAUCE **GF**

## **EGGS BENEDICT**

OUR HOME MADE POTATO ROSTI WITH  
BACON, POACHED EGG & TOPPED WITH  
HOLLANDAISE SAUCE

## **TORTILLA BREAKFAST WRAP**

OMELET FILLED WRAP WITH BACON,  
SPINACH & MUSHROOMS

## **TOFU SCRAMBLE**

TOFU SCRAMBLED WITH SPINACH AND  
CHERRY TOMATOES **V**

## **SEASONAL SMOOTHIE BOWL**

TOPPED WITH HOMEMADE GRANOLA, TOASTED  
COCONUT, FRESH FRUIT & SEEDS. **V**

## **BANANA & NUT OATMEAL**

STEELCUT OATMEAL WITH CAMELISED  
BANANA, NUTS, SEEDS & MAPLE SYRUP **V**

## **BREAKFAST SKILLET**

MEXICAN BEANS, ROASTED POTATOES  
SERVED WITH SUNNY SIDE UP EGGS AND  
TOPPED WITH SHALLOTS

## **BACON AND EGGS**

CHILLI SCRAMBLED EGGS SERVED WITH  
BACON, CAMELIZED ONIONS & ROCKET

## **SOURDOUGH SANDWHICH**

**BLT:** BACON/LETTUCE/TOMATO  
**HALLOUMI:** HALLOUMI/BEETROOT  
RELISH/ROCKET

## **NASI GORENG**

TRADITIONAL DISH WITH VEGETABLES.  
TOPPED WITH EGG & SERVED WITH PICKLED  
FRUITS SERVED WITH NUT CRACKERS **DF**

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# PIZZAS

ASRI SERVES YOU A NEO NEAPOLITAN STYLE PIZZA COOKED OVER HIGH HEAT IN OUR PIZZA OVEN.

**SALAMI BLUE CHEESE** 130  
SALAMI, BLUE CHEESE, WALNUTS, MOZZARELLA, DRIZZLED WITH HONEY

**CHILLI JAM & PRAWN**  130  
PRAWNS, HOUSE MADE CHILLI JAM, SPINACH, SPRING ONION, CORIANDER  
TOPPED WITH MOZZARELLA CHEESE

**SPICY BBQ CHICKEN**  125  
SPICY BBQ CHICKEN, ONIONS, MOZZARELLA CHEESE TOPPED WITH BBQ SAUCE

**MARGHERITA** 120  
TOMATO, MOZZARELLA, FRESH BASIL DRIZZLED WITH  
OLIVE OIL.

**BURRATA** 150  
CHERRY TOMATOES, BURRATA CHEESE & RUCOLA

**SMOKED SALMON AND BRIE** 140  
SALMON, BRIE, PARMESAN, SHALLOTS & ROCKET

**VEGAN MUSHROOM PIZZA** 130  
VEGAN CHEESE, CARAMELISED ONIONS, MUSHROOMS, GARLIC &  
ONION

COMBINE OUR PIZZAS WITH A SALAD FOR THE PERFECT MEAL.

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# SOMETHING SWEET

<b>BLUEBERRY CHIA PUDDING - VEGAN</b> CREAMY COCONUT CHIA PUDDING WITH BLUEBERRIES & BERRY COMPOTE	<b>90</b>
<b>AFFOGATO</b> EXPAT ROASTERS ESPRESSO COFFEE POURED OVER VANILLA ICECREAM	<b>75</b>
<b>PASSIONFRUIT &amp; MANGO CHEESECAKE</b> SOFT & SILKY CHEESECAKE TOPPED WITH PASSIONFRUIT SAUCE	<b>90</b>
<b>SALTED CARAMEL TART</b> CARAMEL CHOCOLATE TART SPRINKLED WITH AMED SEA SALT.	<b>70</b>
<b>CHOCOLATE BROWNIE</b> DECADANT CHOCOLATE BROWNIE, SERVED WITH VANILLA ICECREAM	<b>80</b>
<b>APPLE &amp; BERRY CRUMBLE</b> OLD FASHIONED APPLE & MIXED BERRY CRUMBLE SERVED WITH YOGHURT OR VANILLA ICE CREAM.	<b>90</b>
<b>PANDAM CREPES</b> PANDUMUS SOFT CREPES SERVED WITH COCONUT PALM SUGAR & VANILLA ICE CREAM.	<b>75</b>



# REFRESHMENTS

## COFFEE BAR

SINGLE ESPRESSO	25
LATTE   ICED LATTE   LONG BLACK	35
CAPPUCINO   FLAT WHITE   PICCOLO	35
- EXTRA SHOT	10
- OAT MILK	15
BALINESE COFFEE	25
HOT CHOCOLATE	40

## TEA

ENGLISH BREAKFAST   EARL GRAY	35
GREEN TEA   JASMINE	35
LEMONGRASS (ICED)	40
FRESH GINGER AND LEMONGRASS (HOT)	40

## INFUSED TEAS

100% NATURAL & LOCALLY SOURCED	45
HEALING TEAS : RELAXING /CALMING /	
HEALING/ DIGESTIVE	

JAMU - TRADITIONAL INDONESIAN	45
DRINK WITH HERBS & SPICES	

## NON ALCOHOLIC

STILL OR SPARKLING BOTTLED WATER	35
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## SOFT DRINKS

SODA   DIET COKE   COCA COLA	30
SPRITE   TONIC	

## BANANA & OAT SMOOTHIE

BANANAS / ICE / MILK / DATES/ OATS	60
- ADD A SCOOP OF VANILLA PROTEIN	15

## TROPICAL BERRY SMOOTHIE

BERRIES / BANANA / APPLE JUICE /	
PINEAPPLE	60
- - ADD A SCOOP OF VANILLA PROTEIN	15

## CLEAN GREEN JUICE

BANANA / BOK CHOY / CUCUMBER /	
PINEAPPLE / ORANGE / APPLE JUICE	60

## IMMUNE BOOSTER

ORANGE, TURMERIC, GINGER, LIME, APPLE	60
JUICE.	

## GREEN BOOST

BOK CHOY, PINEAPPLE, ORANGE & A LITTLE	60
HONEY	

## DETOX JUICE

CAPSICUM, CUCUMBER, ORANGE, TUMERIC,	60
GREEN APPLE & A LITTLE HONEY	

## FRESHLY SQUEEZED JUICES

ORANGE/WATERMELON/PINEAPPLE/MIXED	50
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## FRESH COCONUT

	40
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## MOCKTAILS

PASSIONFRUIT FIZZ	60
FRESHLY MUDDLED LYCHEES, PASSIONFRUIT,	
LIME AND SODA	

## VIRGIN MOJITO

SMASHED MINT, LIME, SODA AND LOTS OF ICE	60
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## ALCOHOLIC

BINTANG - SMALL	40
BINTANG - LARGE	60
HEINEKEN	70
KURA KURA LAGER	70

## SPIRITS - LOCAL

GIN   VODKA   RUM   TEQUILA   BRANDY	60
WHISKY	

## SPIRITS - IMPORT

APEROL   CAMPARI   JOSE CUERVO TEQUILA	90
BOMBAY GIN	

## WHISKY - IMPORT

JAMESON / CHIVAS REGAL / GENTLEMAN JACK	95
/ BLACK BUSH / BLACK LABEL	



# COCKTAILS

**NEGRONI** 130  
CAMPARI/GIN/VERMOUTH/ORANGE

**ESPRESSO MARTINI** 120  
VODKA/COFFEE LIQUEUR/ESPRESSO COFFEE

**ELDERFLOWER & ROSEMARY G&T** 120  
GIN/TONIC/ELDERFLOWER/CUCUMBER/ROSEMARY

**COSMOPOLITAN** 120  
VODKA/TRIPLE SEC/CRANBERRY/LIME

**SPICED MULE** 120  
SPICED RUM/GINGER/LIME

**GINGER & BASIL MARGARITA** 120  
TEQUILA/TRIPLE SEC/BASIL/LIME/GINGER

**MOJITO** 120  
RUM/GINGER/LIME/MINT/SODA

**LYCHEE & LIME FIZZ** 120  
VODKA/LYCHEE/LIME/HONEY/MINT

**APEROL SPRITZ** 130  
APEROL/BUBBLES/SODA/ORANGE

**PINA COLADA** 120  
RUM/COCO LIQUEUR/COCO MILK/PINEAPPLE

**FROZEN DAQUIRI** 130  
RUM/CURACAO/ STRAWBERRIES/LIME JUICE

**PASSIONFRUIT FIZZ** 120  
GIN/LYCHEE/LIME /PASSIONFRUIT

**ASRI MUD SLIDE** 130  
WHISKY/BAILEYS/COFFEE LIQUOR/  
CHOCOLATE/MILK

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SPICED RUM/GINGER/LIME

**GINGER & BASIL MARGARITA** 120  
TEQUILA/TRIPLE SEC/BASIL/LIME/GINGER

**MOJITO** 120  
RUM/GINGER/LIME/MINT/SODA

**LYCHEE & LIME FIZZ** 120  
VODKA/LYCHEE/LIME/HONEY/MINT

**APEROL SPRITZ** 130  
APEROL/BUBBLES/SODA/ORANGE

**PINA COLADA** 120  
RUM/COCO LIQUEUR/COCO MILK/PINEAPPLE

**FROZEN DAQUIRI** 130  
RUM/CURACAO/ STRAWBERRIES/LIME JUICE

**PASSIONFRUIT FIZZ** 120  
GIN/LYCHEE/LIME /PASSIONFRUIT

**ASRI MUD SLIDE** 130  
WHISKY/BAILEYS/COFFEE LIQUOR/  
CHOCOLATE/MILK

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# WINE MENU

## WHITE WINE

### LOCAL WINE

**ISOLA BLANCO** - INTENSELY AROMATIC WITH FRUITY NOTES OF PASSION FRUIT, PEACH, APRICOT, PINEAPPLE, BANANA, AND PEAR, COMPLEMENTED BY CITRUS AND JASMINE. DRY, WITH PLEASANT ACIDITY, SAVOURY FRESHNESS, AND A BALANCED, ELEGANT PROFILE. **130/500**

**ISOLA BIANCO RAW** - SAVOR THE UNFILTERED PURITY OF ISOLA BIANCO RAW, A NATURAL WHITE WINE CRAFTED FROM MOSCATO GRAPES GROWN ON THE STUNNING BULELENG COAST IN NORTH BALI. THIS VEGAN WINE IS PROCESSED WITHOUT SULPHITES OR PRESERVATIVES, OFFERING A RADIANT GOLDEN YELLOW COLOR. **500**

### IMPORTED WINE

**WHITE MONKEY - SAVIGNON BLANC - (NEW ZEALAND)** AROMAS OF VIBRANT GRAPEFRUIT, KIWI, AND PINEAPPLE WITH A HINT OF FRESHLY CUT GRASS. THIS FULL, EASY-DRINKING WINE IS FRESH, LIVELY, AND PERFECT FOR SUMMER. BEST WITH AN APERITIF OR WITH WHITE MEATS, SALADS, OR LIGHTER SEAFOOD DISHES. **160/600**

**ASTROLABE - CHARDONNAY - (NEW ZEALAND)** A WINE OF VERY ELEGANT TEXTURE WITH STONE FRUIT, VANILLA CREAMINESS, TOASTY OAK, PLEASING WEIGHT AND A LONG, DRY AND MINERAL FINISH. GREAT WITH POULTRY, PORK AND LIGHT GAME, CREAMY SEAFOOD, PASTA DISHES AND RISOTTO. **800**

**SHEARWATER - PINOT GRIS - (NEW ZEALAND)** AROMAS OF PASSION FRUIT & ORANGE BLOSSOM. MEDIUM TO FULL BODIED, NECTARINE, QUINCE AND CITRUS BLOSSOM WITH A CLEAN LONG FINISH. BEST PAIRED WITH FISH, POULTRY, ASIAN CUISINE AND SALADS. **600**

## SPARKLING WINE

### LOCAL WINE

**TUNJUNG - SPARKLING** - LEMON ZEST, GUAVA, FRESH CUT APPLE, TOAST, PASTRY, WHITE BLOSSOM. PALATE. A CREAMY TEXTURAL PALATE WITH A CLEAN CRISP CITRUS FINISH. **480**

### IMPORTED WINE

**NEDERBURG - (SOUTH AFRICA)** - BRILLIANTLY CLEAR COLOUR WITH A LASTING SPARKLE. DELICATE FRUIT AROMAS. CRISP AND FRESH WITH A LINGERING AFTERTASTE. PERFECT TO SHARE WITH YOUR LOVED ONE ON SPECIAL OCCASIONS. **750**

# WINE MENU

## ROSE

### LOCAL WINE

**ISOLA ROSSATO** - AROMAS OF RED FRUITS LIKE CHERRIES, PLUM, MULBERRY, BLUEBERRIES, AND BLACKBERRIES, ALONG WITH BALSAMIC NOTES. THERE ARE ALSO SPICY NOTES OF BLACK PEPPER, CINNAMON, LICORICE, VANILLA, AND DARK CHOCOLATE, ADDING COMPLEXITY TO THE BOUQUET. **130/500**

### IMPORTED WINE

**BLACK COTTAGE - ROSE (NEW ZEALAND)** DELIGHT IN THIS NEW ZEALAND ROSÉ'S CAPTIVATING MEDLEY OF SWEET CHERRY, RASPBERRY, AND SPICES. ITS AROMATIC PROFILE BLENDS CRANBERRY WITH INVIGORATING SEA BREEZE. ELEGANT AND WELL-BALANCED, IT REVEALS HINTS OF ROCKMELON AND SUGGESTIONS OF SHERBET. THE FINISH IS REFRESHINGLY DRY, WITH A TOUCH OF SALT **700**

## RED WINE

### LOCAL WINE

**ISOLA RUBINO** - A LIGHT AND SLIGHTLY SPARKLY WINE WITH A BOUQUET WITH FRUITY NOTES OF STRAWBERRY, RASPBERRIES, SOUR CHERRIES, AND BERRIES. **500**

**ISOLA ROSSO** - A GREAT BODIED WINE FULL OF NOTES OF CHERRIES, PLUMS, BLUBERRIES AND BLACKBERRIES COMBINED WITH BALSAMIC NOTES, SPICY BLACK PEPPER, CINNAMON AND LICORICE. **130/500**

### IMPORTED WINE

**BLACK COTTAGE - PINOT NOIR - (NEW ZEALAND)** THIS WINE IS DARK WITH AROMAS OF FOREST FLOOR, BLACK CHERRY AND CHOCOLATE COATED COFFEE BEAN. IT HAS A SPICY, PEPPERY NOTE WITH THYME, VIOLET, AND CHAI. THE PALATE IS JUICY AND CRUNCHY EXPRESSING A GRAINY TEXTURE. THE PERFECT MATCH WITH SEAFOOD AND MEAT DISHES **700**

**BABICH - CABERNET MERLOT - (NEW ZEALAND)** OPULENT AND WARM AROMAS WITH CASSIS, BLACK PLUM AND NUTMEG. PLUSH, DENSE AND CONCENTRATED. RIPE BLACK AND RED FRUITS - BLACKBERRY, PLUM AND A BIG HIT OF COCOA ON THE FINISH. PAIR WITH ANTIPASTO PLATTER OR ANY MEATY CASSEROLES. **800**