

R i f f

H I K K A D U W A

Breakfast

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# Eye Openers

## SELECTION OF FRESH JUICE

Papaya power  
Fresh fruit juice (Pineapple, papaya, orange melon  
or mix fruit from the Hikkaduwa market)  
Tomato juice  
Kings beverage - king coconut  
Milk with cookies  
Iced tea  
Bottled water

## SOME LIKE IT HOT

Pure Ceylon Basilur tea - Select your own flavor  
Coffee  
Hot chocolate

## SOME LIKE IT STRONG

Bloody Mary  
Mimosa

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# Morning Charm

## REFRESHING STARTERS

**Yogurt selection** - Plain, low fat or  
assorted flavours

**Cereal** - Cold Cereal with milk & honey Corn flakes, coco  
pops, bran flakes

**Hot Cereal** - Muesli served with raisin, dried fruits and  
nuts

## OVEN FRESH

**Croissant, Danish, muffins, or whole wheat or white  
toast**- Served with house-made jam, marmalade & butter

## RIF SIGNATURES

**Classic Egg Benedict** - with hollandaise sauce

## EGGS

*All egg dishes served with bacon or sausage, home fries  
& grill tomato or fresh salad*

**Slightly pan-fried yellow fine tuna with Poached eggs** -  
topped with hollandaise sauce

**Two eggs any style (Poached, omelette, scramble, or fried)**

**Fish men's omelette topped with tuna mixed seafood  
concasse**

**Egg white omelette topped with spinach**

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## PANCAKES

**Pancakes** - Classic Pancake Stack accompanied with butter,  
maple syrup

**Sri Lankan style low fat, ragi flour (Kurakkan) pancake-**  
Served with coconut & local honey

**Classic Waffles or French toast** - Served with Butter,  
chocolate sauce, strawberry coulis, or maple syrup

## SRI LANKAN BREAKFAST

**Kola Kanda** with jaggery (herbal porridge)

**Coconut roti** with chicken or fish curry with katta  
sambol

**Milk rice** with fish ambul thiyal or chicken curry with  
lunumiris

**String hoppers** with fish white curry & coconut sambol

## SIDES

**Cheese platter with crackers**

**Wade** - four vegetable patty

**Perfectly ripe local fruit platter from the market**

**Baked beans**

**Homemade potatoes**

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R i f f

H I K K A D U W A

Culinary

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## SOOTHING STARTERS

**Smoked salmon roulade** - Earl grey tea smoke infused salmon filled with vodka, capers, dill and cream cheese served with pickled tagliatelle vegetables

**Coco sesame prawns** - Coconut and sesame crusted crunchy prawns served with tangy tamarind dip and crispy vegetable fries

**Grill avocado and shrimps** - Grill avocado filled with creamy shrimps

**Beetroot feta salad** - Roasted beetroot salad served with feta crumbles accompanied with carrot and cucumber dressed with mustard balsamic dressing

**Grill vegetable salad** - Grill vegetables tossed with balsamic dressing and set on iceberg lettuce

**Garden green salad** - Mixed green lettuce served with passion dressing

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## S O U P S

**Sri Lankan mud crab soup** - Curried lagoon crab soup  
cooked with coconut cream

**Lobster bisque** - Traditional  
lobster bisque served with shrimps

**Spiced pumpkin pure** - Roasted pumpkin soup with a  
touch of spice cooked with coconut cream

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## SEAFOOD

**Seared tuna** - Moringa and earl gray tea crusted yellow fin tuna served with roasted carrot pure

**Pan fried salmon** - Pan fried norwegian salmon served with cauliflower cream and mushy peas accompanied with buttered quinoa

**Fisherman's pot** - Combination of tempura prawns buttered calamari pan fried kingfish grilled octopus served with remoulade sauce

**Grill jumbo prawn** - Grill jumbo prawn served with masala sauce accompanied with coconut rice

**Grill seafood platter for two** - Whole fish, Jumbo prawns, calamari, crab and lobster accompanied with saffron rice & garlic butter sauce

**Pan fried sea bass** - Pan fried black sea bass served on top grill romaine lettuce served with white wine sauce

**Lobster prawn fettuccini** - Lobster and prawn with fettuccini pasta in creamy sauce

**Squid ink black pasta with seafood** - Homemade squid ink pasta tossed in creamy clams, green shell mussels, prawns, calamari and octopus

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## M E A T

**Roasted rack of lamb** - Roasted australian lamb rack  
served on crush potatoes and sauté  
spinach, mustard

**Grill sirloin steak** -Grill sirloin steak set on sauté  
mushrooms and butters asparagus  
accompanied with steak fries and bearnaise

**Mexican chicken** - Cajun spiced grill chicken set on  
crunchy iceberg lettuce topped  
with tomato salsa and sour cream accompanied  
with herb flat brad

**Roast pork** -Slow roasted sliced pork set on potato cream  
accompanied with baby  
carrot, apple mouse and mustard paste

**Braised pork belly** - Slow  
braised pork belly set on bacon crush potato and sauté  
rocket lettuce and topped  
with poached egg and blue cheese sauce

## V E G E T A R I A N

**Parmesan gnocchi** - Homemade  
potato and parmesan gnocchi tossed in basil  
and tomato sauce

**Couscous stuffed bell pepper** -Vegetable  
couscous stuffed in bell pepper and  
gratinated with cheese

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## SRI LANKAN ALL-TIME FAVOURITES

**Rice and curry** - Choice  
of curry - chicken, fish, or cashew nut curry served with  
local vegetables and accompanied  
with condiments

**Rice and curry** - Choice  
of prawn, crab or pork served with local vegetables and  
accompanied with condiments

**Pot Biryani** - Choice of  
biryani - chicken or fish covered with naan bread and  
baked served with condiments

**Pot Biryani** - Prawn covered with naan bread and baked  
served with condiments

## SIDE DISHES

**Steam rice**

**Buttered vegetables**

**Steam broccoli with hollandaise sauce**

**Side salad**

**French fries**

**Potato wedges**

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## DESSERTS

**Watalappan** - Sri lankan Jaggery and coconut pudding spiced infuse

**Chocolate cheese cake** - Double chocolate (white and dark) baked cheese cake

**Passion fruit meringue pie** - Baked passion curd on crust topped with fluffy meringue

**Panna cotta** - Vanilla panna cotta served with strawberry coulis

**Crème brûlée** - Rich custard served with caramel disk on top accompanied with mixed berry relish

**Sticky toffee date pudding** - Bread pudding layered with dates served with butterscotch sauce

**Tiramisu cake** - Layered mascarpone with coffee sponge and dark chocolate mousse

**Homemade ice cream** - Vanilla bean, chocolate, fresh strawberry, coffee, coconut, cinnamon, salted caramel, almond

**Strawberry and cream (seasonal)** - Fresh strawberry served with whipped fresh cream and brown sugar

**Fruit platter** - Seasonal fruit platter

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H I K K A D U W A

Snacks

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## SNACKS

*All the sandwiches are served with a choice of bread - white bread, brown bread, multi cereal baguette, Italian herb panini.*

*All sandwiches are served with French fries or green salad.*

**Riff club sandwich** - Layered with chicken mayo, crispy bacon, cheese, fried egg, lettuce and tomato

**Cheese and tomato** - Cheddar cheese layered with ripped tomato and lettuce

**Tuna and Mayo** - Yellow fin tuna mixed with mayo, onion and green chili

**Smoked salmon and cream cheese** - Norwegian smoked salmon layered with cream cheese and pickled jalapeño

**Cheese melt** - Melted cheese- mozzarella, cheddar and cream cheese

**Grill vegetable sandwich** - Grill vegetables layered with onion, tomato and lettuce

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## B U R G E R S

*All the burgers are served with a choice of bun - white bun, brown multi cereal bun, active charcoal bun.*

*All burgers are served with French fries or green salad.*

**Double decker burger- beef or chicken** - Homemade juicy patty topped with crispy bacon, cheese and fried egg

## W R A P S

**Mexican wrap chicken or fish** - Cajun-spiced mixed peppers, melted cheese served with tomato salsa and guacamole

**Vegetable patties wrap** - Wade wrap, melted cheese served with tomato salsa and guacamole

**Fish tacos** - Mexican spiced fish mixed with tomato, cucumber and jalapeno served on tortillas

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## F R I E D

**Fish and chips** - Batter-fried white fish served with French fries

**Fried chicken with chips** - Crumb fried chicken strips served with French fries

## P I Z Z A

**Margarita** - Fresh tomatoes, mozzarella cheese, fresh basil and extra-virgin olive oil

**Veggie gourmet** - Mixed peppers olives mozzarella cheese, fresh basil and extra-virgin olive oil

**Seafood** - Calamari, prawns, tuna and mozzarella cheese

**Smoked salmon and rocca** - Smoked salmon, cream cheese rocket leaves and mozzarella cheese

**Chicken Hawaiian** - Tender chicken, pineapple and mozzarella cheese

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R i f f

H I K K A D U W A

Beverage and  
Tobacco



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**Aperitif**

Campari

Martini Bianco/ ROSSO/ Dry

**Sherry & Port**

Bristol Cream

Cockburn's

Scotch Premium

J.W Black Label

**Scotch Regular**

J.W Red Label

**Malt Whisky**

Glenfiddich 18y/O

**Irish Whiskey**

Jameson

**Bourbon Whiskey**

Jack Daniels

**Gin, Rum, Vodka**

Colombo Gin

Bombay Sapphire /Tanqueray

Hendriks

Bacardi White

Bacardi Gold

Absolute Blue

Belvedere

Crystal Head

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**Sake Cold/Hot**

Sake Junmaishu

**Cognac Regular**

Hennessy V. S

**Cognac Superior**

Martel V.S.O. P

Arrack - Sri Lanka

Arrack Regular

Ceylon Arrack Premium

**Beer - Sri Lanka**

Lion Lager

Carlsberg

**Beer - Imported**

Corona

Apple Cider

Anchor

Tiger Original

Tiger Black (Strong)

**Non-Alcoholic Beer**

Bitburger Drive

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## **Liqueurs**

Tequila

Baileys Irish Cream

Kahlua

Triplesec

Cointreau

Malibu

## **Signature Cocktails**

Arrack Twist

Premier Arrack, Lime, Cucumber, Ginger Beer

Tamarind Chili Margarita

Tequila, Triple Sec, Tamarind Extract Sugar

Dr. Feelgood

Arrack, Passion Fruit, Lemongrass, Bee Honey, Bitter

Kingcolada

Rum, King Coconut, Coconut Cream

Sunset Dream

Arrack, Passion Fruit, Lime, Soda

Riff Old Fashion

Basilur Earl Gray Tea, Caramel Syrup, Whisky,

Cherry Bitter

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## Cocktails

### B-52

Kahlua, Baileys, Cointreau

### Brain Damage

Vodka, Blue Curaçao, Baileys, Grenadine

### Black Russian

Vodka, Kahlua

### Bloody Mary

Vodka, Tomato Juice, Lime, Condiments

### Bullfrog

Vodka, Tequila, Rum, Gin, Blue Curaçao, Lemon Juice,  
And Red Bull

### Cosmopolitan

Vodka, Triple Sec, Cranberry Juice, Lime Juice

### Caipirinha

Cachaca, Lime Wedges, Sugar

### Dry Martini

Gin, Dry Vermouth

### Dirty Martini

Gin, Dry Vermouth Olive Brine

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Flatliner  
Sambuca, Tequila, Tobasco

Long Island Iced Tea  
Vodka, Gin, Tequila, Rum, Triple Sec, Lime, Coco Cola

Mr. Hendricks  
Hendricks Gin, Cucumber, Tonic

Mojito  
Rum, Mint, Lime, Sugar, Soda

Margarita -Frozen Or On The Rocks  
Tequila, Triple Sec, Lime Juice

Passion Fruit Daiquiri  
Rum, Passion Fruit Juice, Lime

Pina Coloda  
Rum, Malibu, Pineapple Juice, Coconut Cream

Singapore Sling  
Gin, Grand Marnier, Cherry Brandy, Lime, Pineapple,  
Sugar, Bitter, Soda

Strawberry Margarita -Frozen  
Fresh Strawberry, Tequila, Triple Sec, Sugar

Tequila Sunrise  
Tequila, Orange Juice, Grenadine

Tokyo Iced Tea  
Basilur Green Tea, Gin, Rm, Tequila, Midori

White Russian  
Vodka, Coffee Liqueur, Cream

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## **Mocktails**

Sherley Tample

Lime Juice, Sugar, Soda, Grenadine, Maraschino Cherry

Virgin Mojito

Lime, Brown Sugar, Soda, Mint

Passion Fizz

Passion Fruit, Sugar, Tonic, Lime Juice

Virgin Mary

Tomata Juice, Lime, Condiments

Ginger Riff

Fresh Ginger, Raspberry Puree, Soda, Vanilla Ice Cream

## **Soft Drinks**

Cocoa Cola

Diet Cola

Sprite

Fanta

Soda

Tonic

Ginger Ale

Ginger Beer

Lemonade

## **Sparkling Water**

Perrier

San Pellegrino

Energy Drink

Red Bull

Red Bull - Sugar Free

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## **Smoothies and Milkshakes**

### **Milkshake**

Chocolate, Strawberry, Banana, Coffee

### **Smoothie**

Banana, Mango, Avocado

### **Fresh Juice**

Pineapple

Papaya

Watermelon

Orange

Lime

Lime and Mint

Narang -Seasonal

Strawberry -Seasonal

Lime Soda

Mixed Fruits

King/ Young Coconut

### **Tea**

Basilur Tea Pot

Iced Tea

Riff Chai

### **Coffee**

Coffee

Cappuccino

Espresso

Café Late

Café Macchiato

Ice Coffee

Hot Chocolate

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**Tobacco**  
Gold Leaf  
Dunhill Light  
Dunhill Switch  
Dunhill Tube Grey

**Shisha / Hookah**  
Apple, Strawberry, Grapes, Orange, Watermelon,  
Mint, Blueberry

**Cigar Menu**

**J. Cortesh High Class      Belgium**

High Class Brings the Look And Feel Of A Classic Corona To A Luxury Blended Short Filler Cigar In Its Individual Metal Tube, Lined With A Cedar Wood Lighting Splint. It's Perfect for Both the Connoisseur And The Casual Aficionado. The Cigar of Choice to Make Every Occasion Festive'.

**J. Cortesh Club      Belgium**

With the Club, You Enter the World Of Classic Cigars. This Highly Aromatic Panatella Will Provide as Much Pleasure To The Connoisseur As To The Occasional Smoker. A Unique Style.

**J. Cortesh Mini      Belgium**

The Small Cigar with A Noble Pedigree For The Modern Smoker In Search Of Traditional Taste: Exclusive Blender And A Sumatra Wrapper To Create An Affordable Luxury That Transforms A Simple Coffee Break Into An Experience To Savor.

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**J. Cortesh Grand Luxe      Belgium**

This Carefully Blended Cigar Calls for A Slightly Wider Hat-Brim Than Its Mini and Dominican Cousins but Takes the Pleasure of a Refined Smoke To A New Level. It Combines Exclusive Vintage Tobaccos Within a Besuki Binder and The Finest Sumatra Wrapper to Offer You A Richly Satisfying and Aromatic Experience.

**J. Cortesh Dominican Mini      Belgium**

The Small Cigar with Exceptional Credentials: Its Exclusive Dominican Filler Bound In Besuki And Wrapped In A Light-Colored Leaf From Ecuador, Combine To Make This An Affordable Luxury That Brings A Smooth, Softly-Balanced Cigar Experience To Any Occasion.

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R i f f

H I K K A D U W A

Wine

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## **Champagne**

### **Moet & Chandon NV**

**French**

A subtly vinous with a vine & lime blossom attack, the palate is delicate & well balanced with fine persistent mousse & mellow Freshness

### **Besserat De Bellefon Brut**

**French**

Brilliant straw colour with copper highlights. Fine persistent froth Forming a noticeable ring. The nose is open beginning with floral Aromas (honeysuckle, Acacia) and dried flower notes.

### **Besserat De Bellefon Brut - 375 ML - HALF BOTTLE**     **French**

Brilliant straw colour with copper highlights. Fine persistent froth Forming a noticeable ring. The nose is open beginning with floral Aromas (honeysuckle, Acacia) and dried flower notes.

## **Sparkling**

### **Cave Des Rois Prosecco DOC**

**Italian**

This classic Prosecco sparkling wine has a bright straw colour with lively aromas of intense vine fruits. Naturally balanced and graceful with a fresh effervescence and a velvety smoothness and harmonious finish.

### **Codorniu Clasico Cava Brut**

**Spanish**

This dry greenish yellow sparkling wine features medium empyreumatic, floral, fruity and mineral scents and offers large and persistent bubbles. Discover this medium-bodied sparkling wine expressing lively acidity and offering a broad texture.

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**Cava Brut Maria amoros                      Spanish**

This cava born from the selection of the best grapes, an accurate elaboration process and a long aging in our Sant Sadurní cava. With a pale yellow colour and small bubbles that end up forming a cheerful crown of mousse. It has fruity and aging aromas. In the mouth it is round, well-balanced and very pleasant.

**Rose Wine Valdivieso Rose                      Chilean**

Lovely sweet aromas of ripe red fruits, strawberries and raspberries. Refreshing on the palate, with a crisp acidity which balances the ripe fruit flavours.

**Borsao Rose Selection                      Spanish**

Red luminescent colour with warm glows. Has a strong aroma of berries and sweets. Very young and fresh in the mouth, well balanced with its acidity, rich in floral nuances and spices.

**Jacob's creek sparkling rose                      Australian**

Soft pink colour with a fine and persistent mousse. The Pinot Noir characters are showcased in this wine, with fresh strawberry and red currant notes followed by some delicate citrus from the Chardonnay.

**Jacob's creek sparkling chardonnay pinot noir                      Australian**

The Pinot Noir characters are showcased in this wine, with fresh strawberry and red currant notes followed by some delicate citrus from the Chardonnay. Generous red berry and citrus fruit flavours enrich the palate with creamy yeast autolysis providing depth and flavour. The wine finishes soft and round, with lingering berry flavours.

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## **White Wine**

### **Valdivieso Chardonnay                      Chilean**

Aromas of ripe citric fruits, orange rinds, some pineapple and a slight mineral character. The mouth feel has a lovely light creaminess. A fresh crisp acidity refreshes the palate

### **Jacob's Creek Chardonnay                      Australian**

Bright pale straw with hints of green, an intense mix of citrus and melon underpinned by toasty notes, the well- rounded and creamy palate showcases vibrant fruit flavors and toasty oak

### **Sandalford Element Chardonnay                      Australian**

Classic peachy and white stone fruit aromas. Lovely medium-bodied wine with barely ripe flavours ensuring a hint of herbaceousness and good acid which have been the hallmarks of this wine for years. Drinking well now it will cellar for a few more years to come.

### **Jacob's Creek Semillon Chardonnay                      Australian**

Vibrant pale straw with green hues, the nose highlights fresh lemon and stone-fruit aromas, with grassy notes, Intense citrus and green melon flavors are enhanced by a generous and fruity mid palate

### **Wyndham Bin 222 - Chardonnay                      Australian**

Straw with vibrant green hues, the nose offers melon and stone fruits with appealing toasty notes. The beautifully balanced palate shows white peach, fig and roasted nuts, enhanced by oak maturation and aging on yeast lees.

### **ROBERT MONDAVI Private Selection - Chardonnay    Californian**

A rich and creamy palate of baked apples and poached pears. Balanced and elegant with threads of baking spice and citrus leading to a creamy note to the finish.

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**Valdivieso Sauvignon Blanc                      Chilean**

Lifted fragrant nose, a tropical fruit salad, passion fruit with underlying typical Sauvignon Blanc aromas of fresh cut grass.

Crisp and clean on the palate, with excellent fruit weight, fresh and vibrant with soft final

**Oyster Bay Sauvignon Blanc                      New Zealand**

Pale straw green in colour with brilliant clarity, Oyster Bay Marlborough Sauvignon Blanc is zesty and aromatic with lots of lively, penetrating fruit characters.

**Jacob`s Creek Sauvignon Blanc                      Australian**

Pale straw with green flecks, the nose is lifted and fragrant with passionfruit and varietal asparagus, The palate offers tropical and herbaceous flavors and a delightful crisp finish

**Ducato Pinot Grigio -IGP                      Italian**

Pale and delicate of colour with a light and aromatic nose highlighting pear, citrus and floral aromas. The palate is classically neutral with delicate flavours of lemon, cut apple and white flowers but the key to this wine is the mouth-coating texture.

**Torresella Pinot Grigio                      Italian**

Pale straw coloured wine, with an intense aroma of white-fleshed stone fruits, ripe citrus and a smooth, delicate well balanced flavour that lingers on the palate.

**Castello Pomino Bianco                      Italian**

Its bouquet is impressively complex: immediate fragrances of apple, Williams pear, and banana gradually yield to spring blossoms, jasmine, and hawthorn, with hints of acacia honey and citrus emerging on the finish.

It displays elegantly expressed power in the mouth, with a velvety mouthfeel and fine balance of all its components. A vein of crisp minerality adds intriguing finesse, while the impressive finish seems near endless.

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**Napa Valley Fume Blanc                      Californian**

This fumé blanc displays aromatic, white summer peaches with juicy Meyer lemon citrus. It holds layers of floral, tropical and mineral flavours with a pleasant finish

**RIFF Pinot Grigio Venezie                      Italian**

This Pinot Grigio sources its fruit from top growers in northeast Italy. Crisp apple flavors and hints of mineral linger on the palate. There is a nice acidity to this well balanced wine. Goes with a wide variety of light dishes.

**Red Wine**

**Valdivieso Merlot                      Chilean**

Intense ripe plums, sweet spices, coffee, chocolate and delicate smoky note. Soft and smooth with ripe tannins giving good length and structure.

**Wyndham Bin 888 - Cabernet Merlot                      Australian**

Full depth crimson with purple highlights, Blackberry and leafy aromas with notes of vanilla and charry oak, Generous ripe plum and cassis are complemented by cedar, spice and soft, subtle tannins

**Sileni The Triangle Merlot - Hawke's Bay                      New Zealand**

The Triangle Merlot has ripe and concentrated plum, dark berry and liquorice flavours, with hints of dark chocolate on the finish. Soft and velvety tannins provide the backbone for a rich wine that will cellar comfortably for a decade.

**Valdivieso Single Valley Lot Cabernet Sauvignon                      Chilean**

An intense ripe aroma, chassis, red fruits, hints of menthol, and well-integrated oak spices. Full bodied, with excellent structure and flavour profile. A wine with a lot of character, demonstrating the best of Chilean Cabernet.

**Wyndham Bin 555 - Shiraz                      Australian**

Deep purple with vibrant purple hues, Plum and chocolate with hints of vanilla, Ripe dark fruits with silky soft tannins and toasty cedar notes

**Jam Jar Sweet Shiraz                      South African**

Paarl, South Africa - Crafted in a lighter style this Shiraz is a fresh, fruity, semi-sweet wine that displays aromas and flavors of ripe blueberries, blackberries and raspberries with dark chocolate undertones. Refreshing and approachable with a perfect balance.

**Barossa Valley Shiraz Cabernet                      Australian**

Deep magenta with a purple rim. The nose is alluring, invoking sweet and spicy aromas of cardamom, cinnamon and lavender the palate is glossy, flamboyant and ostentatious with ripe tannins.

**Jacob's Creek Shiraz Cabernet                      Australian**

Deep red with purple hues, heady mix of varietal black pepper and ripe raspberries with cedar notes, Intense sweet dark plum flavours with soft, smooth tannins and a long fruity finish

**Zenato Ripassa Valpolicella Ripasso DOC Superiore                      Italian**

Deep ruby-red colour. This wine's bouquet is intense, elegant and persistent with hints of black cherry and plum. On the palate, it is harmonious and velvety, with a good structure.

**Beaujolais Villages                      French**

With its sparkling ruby redrobe, this Beaujolais villages exhales wild woodland fruit fragrances strawberry, Blackberry and floral aromas - rose, liliy of the valley



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**Bernard Series "Bush Vine" Pinotage      South African**

Deep ruby with tints of purple on the rim. Liberal black cherry, ripe mulberry and raspberry confit aromas beautifully balanced with brushes of violet and winter spice oak integration on a long succulently fruited finish.

**Joseph Drouhin Nuits Saint Georges      French**

Deep red colour with aromas of notes of cherry and blackberry. On the palate: beautiful balance between structure and softness. The long aftertaste is reminiscent of fruit syrups and mild spices.

**Riff Merlot Cabernet      Italian**

In combination with the interplay between cool alpine and warm Mediterranean climate results in a fruit-driven median-bodied red wine.

**HALF BOTTLE**

**White Wine**

**Las Condes Sauvignon Blanc      Chilean**

Pale lemon yellow with greenish highlights, our Sauvignon Blanc is a fresh young wine. It offers aromas of mint, melon and pineapple with refreshing citrus notes of lime and grapefruit. The palate is soft and fruity with a medium body and a well-balanced acidity

**Jacob's Creek Chardonnay      Australian**

Bright pale straw with hints of green, an intense mix of citrus and melon underpinned by toasty notes, the well- rounded and creamy palate showcases vibrant fruit flavors and toasty oak

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## **Red Wine**

### **Jacob's Creek Shiraz Cabernet      Australian**

Deep red with purple hues, heady mix of varietal black pepper and ripe raspberries with cedar notes, Intense sweet dark plum flavours with soft, smooth tannins and a long fruity finish

### **Las Condes Cabernet Sauvignon      Chilean**

Pale lemon yellow with greenish highlights, our cabernet sauvignon is a fresh young wine. It offers aromas of mint, melon and pineapple with refreshing citrus notes of lime and grapefruit. The palate is soft and fruity with a medium body and a well-balanced acidity

## **GLASS WINE**

### **White Wine**

#### **Vina Sol Torres      Spanish**

A classic wine with an elegant, fresh, fruity aroma. Smooth and rich, it delights with a multitude of fruity flavors: apples, pineapples and a dash of fennel. Best for fish dishes, crustaceans and smoked salmon.

### **Jacob's Creek Chardonnay      Australian**

Bright pale straw with hints of green, an intense mix of citrus and melon underpinned by toasty notes, the well- rounded and creamy palate showcases vibrant fruit flavors and toasty oak

## **Red Wine**

### **Jacob's Creek Shiraz Cabernet      Australian**

Deep red with purple hues, heady mix of varietal black pepper and ripe raspberries with cedar notes, Intense sweet dark plum flavours with soft, smooth tannins and a long fruity finish

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### **Sangre De Toro**

**Spanish**

Dark cherry red with purple highlights. Fragrant and intense, with deep fruit (raspberry) notes against a licorice backdrop.

Fine, velvety, warm palate with a touch of sweetness.

### **Non-Alcoholic Sparkling**

#### **Chamdor White Sparkling Grape**

**South African**

Only high-quality grapes are used for the grape juice and only grapes with a high sugar concentration and relatively low acidity are selected. Smooth, sweet and sensational to share.

### **Semi Sweet Wine**

#### **Bach Extrisimo Blanco - White**

**Spanish**

Bright yellow with golden highlights. aromas of honey, dried apricots, vanilla, candied orange rind, with sweet spicy and nutty notes. rounded and sweet with flavours of candied fruits, honey with very creamy notes of American oak. A pleasant intense finish with hints of candied orange rind.

### **Dessert Wine**

#### **Sandalford Element Late Harvest - White**

**Australian**

Tropical fruit salad in a glass. There's a mix of passionfruit, pineapple and guava and sweet orange blossom notes. Just like the nose suggests with tropical flavours in abundance, luscious sweetness without being unctuous and low alcohol really driving home the softness and appeal of this wine.

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