

Breakfast

Homemade Bakery Basket

Consists of toast, croissants, Danish pastries served with homemade jam and butter

Selection of Fresh Juice

Fresh fruit juice

Papaya, pineapple watermelon, mixed fruit, tomato juice, king coconut

Varieties of Tea and Coffee

Skimmed milk on request

Fresh milk

Choice of Basilur tea

Coffee

Hot chocolate

Selection of Fruits and Yoghurt

Seasonal fresh fruit platter

Buffalo curd and trickle

Yoghurt and bee honey

Homemade granola and fruit parfait with yoghurt

Low fat yoghurt on request

Selection of Cereal or Porridge

Corn flakes, coco pops, bran flakes, homemade muesli

Served with hot or cold milk

Oatmeal served with choice of topping

Butterscotch, maple, honey, dried nuts and fruits

Herbal porridge "Kola Kanda" with jaggery

Breakfast

Choice of Main Meals

Big Breakfast Choice

Riff Signature – Egg Benedict or Egg Florentine

All egg dishes will be served with choice of bacon, sausages, grilled tomatoes, sautéed potatoes

Classic Breakfast – Poached eggs, fluffy omelette, scramble eggs, fried eggs, boiled eggs

All egg dishes will be served with choice of bacon, sausages, grilled tomatoes, sautéed potatoes

Choice of Sri Lankan all-time Favourites

All of the below are served with a choice of curry (chicken, fish, egg, or dahl)

String Hoppers

Served with coconut sambol or seeni sambol and coconut white curry (Chef recommended fish white curry)

Coconut Roti

Served with katta sambol or seeni sambol and Chef recommended chicken hot curry

Milk Rice

Served with katta sambol or seeni sambol and Chef recommended fish ambul thiyal

Sri lankan Tasting Plate

Consist of string hoppers, coconut roti, milk rice, Sri lankan omelette served with katta sambol or seeni sambol, coconut sambol and choice of a chicken, fish, egg or dhal curry

All about Sri Lankan Breakfast

Herbal porridge “Kola Kanda” with Jaggery

Prepared with red raw rice, coconut milk and cooked with freshly extracted juice of medicinally valued leaves

String hoppers

Red or white finely ground rice flour made in to a pulp and pressed into noodle form and steamed

Milk Rice

Coconut rice cake made from red raw rice cooked with coconut cream until it has a creamy texture

Pol Roti

Flatbread made from wheat flour and coconut shavings mixture

Seeni Sambol

Village style red onion, maldive fish, curry leaves, cinnamon, cloves sautéed with sugar, tamarind juice and crushed chili pieces

Pol Sambol

Grated coconut, red onion, crushed chili pieces, maldive fish and tomato

Katta Sambol

Maldive fish mixed with shallot onions and crushed chili pieces and lime

Egg White Curry

Boiled egg cooked with coconut milk, turmeric, onions, curry leaves & spices

Fish Ambul Thiyal

Marinated yellow fin tuna cooked in gamboge (sour & dry curry)

Kurakkan pancake

Ragi flour pancakes filled with a mixture of coconut shavings cooked with jaggery to a jam

Jaggery

Concentrated product of palm sap juice extract of molasses and crystals

Choice of Healthy Bowls

Green bowl

Spinach, broccoli, green gram, roasted butternut, spicy green cucumber salad, tahini sauce and poached egg

Mexican bowl

Cajun spiced grilled chicken set on chickpea and accompanied with avocado, boiled egg and tofu salad dressed with Mexican spices

Vege bowl

Red rice, roasted garlic and vegetables, crunchy beetroot salad, marinated avocado with baba ghanouj, skimmed yoghurt and pomegranate

Fish bowl

Tangy soft grilled white fish served with shredded lettuce, corn kernels, meat tomatoes, pickled onions, fresh mint leaves, tahini dressing and pita bread

Keto bowl

Egg white scrambled with cheddar cheese, bacon crumbles accompanied with avocado and tomato salsa and cilantro

Sweet Breakfast

Classic pancake

Will be served with choice of chocolate sauce, strawberry coulis or maple syrup

Waffles

Will be served with choice of chocolate sauce, strawberry coulis or maple syrup

Riff French toast

Sandwich layered with banana and butterscotch sauce

Sri Lankan Pancakes

Sri Lankan style rolled kurakkan pancake stuffed with pol pani (Caramelized grated coconut)

Culinary

Starters

Grilled chicken caesar salad

Grilled tender chicken with crunchy iceberg lettuce, homemade classic dressing, Italian herbs, garlic croutons, bacon powder and parmesan

Coco sesame prawns

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

Grilled avocado and shrimps

Grilled avocado filled with creamy shrimps

Seared pepper tuna

Flesh seared pepper tuna tataki served with mango avocado relish and honey soy glaze

Warm seafood salad

Freshly marinated warm mixed seafood salad with lemony lemongrass and olive oil

Broccoli and cranberry salad

Marinated broccoli toasted with roasted almonds, cranberries and herb brown bread

Garden green salad

Mixed green lettuce served with passion dressing

Soups

Ginger and cauliflower soup

Roasted cauliflower soup with a hint of ginger and cream

Mediterranean lamb soup

Mediterranean spiced lamb soup served with aged garlic sauce and yoghurt with marinated tomatoes, coriander chiffonade and pomegranate seeds

Seafood laksa noodle soup (soup meal)

Spiced Malaysian style sea meat broth with vermicelli noodles, boiled egg and vegetables

Chicken dumpling soup

Homemade herb chicken dumplings cooked in a velvet vegetable broth

Earl grey seafood consommé

Signature Earl Grey tea infused seafood consommé with caramelized ginger

Seafood

Seared tuna

Moringa and Earl Grey tea crusted yellowfin tuna served with buttered carrot purée, steam broccoli, balsamic reduction

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

Paprika prawns

Lagoon tiger prawns cooked to perfection with aged olive oil paprika and garlic served with char grilled bread and marinated tomato

Grilled seafood platter for two

Whole fish, Jumbo prawns, calamari, crab and lobster accompanied with saffron rice & garlic butter sauce

Mahi mahi hikka stew

Pan fried mahi mahi fish fillet served with bacon, chickpea and spinach stew with a hint of Hikkaduwa style

Pan fried barramundi (Asian sea bass)

Pan fried black sea bass steak served with Mediterranean vegetable ragout and fennel coriander seed

Lobster prawn fettuccini

Lobster and prawn with fettuccini pasta in creamy sauce with a hint of spice

Mullet en papillote

Whole mullet fish marinated with herbs and baked in paper bag served with homemade garlic baguette

Meat

Roasted rack of lamb

Roasted Australian rack of lamb served on crushed potatoes, sautéed spinach, mustard jus

Braised lamb shank

Slow braised lamb shank served with creamy mash and vegetables

Grilled ribeye steak

Grilled ribeye steak on sautéed mushrooms accompanied with rocket salad and steak fries served with Café de Paris and fried egg

Mexican chicken

Cajun spiced grilled chicken set on crunchy iceberg lettuce topped with tomato salsa and sour cream accompanied with herb flat bread

Grilled pork chop

Herb marinated grilled pork chop served with burnt peach and almond garlic butter

Arrack chicken

Arrack and Sri Lankan spice marinated chicken skewer served with pineapple and peanut sauce accompanied with potato fries

Tender duck breast

Tender duck breast cooked to perfection accompanied with sautéed chicken liver, apricot and burrata relish

Culinary

Vegetarian

Creamy polenta

Creamy polenta served with spring green vegetables and cheese

Veggie tartine

Mixed vegetables and cheese melted in herb flat bread with tomato confit, pineapple and watercress salad

Sri Lankan All-Time Favourites

Rice and curry

*Choice of curry - chicken, fish, or cashew nut curry
Choice of curry - prawn, crab or pork*

All above curries will be served with local vegetable curries and condiments

Pot Biryani

*Chicken or fish
Biryani Prawns*

All of the above will be served with biriyani covered with naan bread, baked and served with condiments

Side Dishes

Steamed rice

Buttered vegetables

Steamed broccoli with hollandaise sauce

Side salad

French fries

Potato wedges

Desserts

Watalappam

Sri lankan Jaggery and spice infused coconut pudding

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

Warm dark chocolate mud cake

Mouthwatering chocolate mud cake topped with burnt marshmallow and vanilla ice cream

White chocolate mille feuille

Puff pastry layered with white chocolate mousse and passion curd

Matcha tiramisu

Layered mascarpone with brandy and matcha sponge

Paris brest

Crisp studded almond baked ring choux filled with nougat cream served with strawberry compote

Homemade ice cream

Vanilla bean, chocolate, salted caramel, mint & chocolate, pineapple & pepper, passionfruit, avocado

Fruit platter

Seasonal fruit platter

Snacks

Quick Bites

Chicken karage

Japanese style fried chicken served with tonkatsu sauce

Cuttlefish batayaki

Japanese style stir fried cuttlefish with green chilli and garlic

Pigs in mud

Tender pork tossed with nut brown butter and hint of chilli and pepper for perfection

Fire work prawn

Batter fried prawn wrapped with bacon and melting cheese tossed with sweet chilli sauce

Mushi fish

Pan fried fish fillet tossed with onions, capsicum, green chilli and pepper

Naughty egg

Fluffy cheese omelette filled with prawn

Sesame shrimp toast

Thai flavoured shrimp toast with sesame and served with sweet chilli sauce

Deville cashew nuts

Wade

French fries

Herb potato wedges

Fried

Fish and chips

Batter-fried white fish served with French fries

Fried chicken with chips

Crumb fried chicken strips served with French fries

Snacks

Sandwiches

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 ripe tomato and lettuce

Tuna and Mayo

Yellowfin 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

Grilled vegetable sandwich

Grilled vegetables layered with onion, tomato and lettuce

Burgers

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 – homemade juicy patty topped with crispy bacon, cheese and fried egg

Chicken – homemade juicy patty topped with crispy bacon, cheese and fried egg

Wraps

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 jalapeño served on tortillas

Pizza

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

Sri Lankan All-Time Favourites

Hot butter cuttlefish

Crispy fried cuttlefish butter tossed with chillies, spring onion and capsicum

Mustard pork

Tender pork tossed with peppery mustard gravy accompanied with onion rings and green chillies

Deville chicken

Diced chicken tossed with spicy devilled sauce, onions, pepper and tomato

Chilli garlic prawn

Stir fry tiger prawns with chilli and garlic with a hint of tomatoes

Pepper fry mutton

Diced mutton tossed with pepper, onion and green chilli

Stir fry beef

Tender beef strips stir fry with onions and capsicums with pepper and oyster sauce

Beverage and Tobacco

Aperitif

Campari – 50ml

Martini Bianco/ ROSSO/ Dry – 50ml

Sherry & Port

Cockburn's – 50ml

Scotch Premium

J.W Black Label – 25ml

Scotch Regular

J.W Red Label – 25ml

Malt Whiskey

Glenfiddich 18y/O – 25ml

Irish Whiskey

Jameson – 25ml

Bourbon Whiskey

Jack Daniels – 25ml

Gin, Rum

Colombo Gin – 25ml

Bombay Sapphire – 25ml

Tanqueray – 25ml

Hendriks Gin – 25ml

Gordons Gin – 25ml

Beefeater – 25ml

Bacardi White Rum – 25ml

Bacardi Gold Rum – 25ml

Cachaca Rum – 25ml

Vodka

Absolute Blue – 25ml

Smirnoff – 25ml

Belvedere – 25ml

Crystal Head – 25ml

Sake Cold/Hot

Sake Junmaishu – 25ml

Cognac Regular

Hennessy V.S – 25ml

Cognac Superior

Martel V.S.O.P – 25ml

Liqueurs

Tequila – Camino – 25ml

Baileys Irish Cream – 25ml

Kahlua – 25ml

Triplesec – 25ml

Cointreau – 25ml

Malibu – 25ml

Blue Curacao – 25ml

Melon – Bols – 25ml

Sambuca – 25ml

Cherry Brandy – 25ml

Arrack - Sri Lanka

Arrack Regular – 50ml

Arrack Premium – 50ml

Beer

Lion Lager

Carlsberg

Anchor

Tiger Original

Tiger Strong

Tiger Crystal

Genius

Budweiser

Heineken Beer

Non-Alcoholic Beer

Bitburger Drive – 330ml

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, Malibu, King Coconut, Coconut
Cream*

Sunset Dream

Arrack, Passion Fruit, Lime, Soda

Riff Old Fashion

*Basilur Earl Grey Tea, Caramel Syrup,
Whisky, Cherry Bitter*

Beverage and Tobacco

Cocktails

B-52

Kahlua, Baileys, Cointreau

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

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

Piña 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

Whisky Sour

Whisky, lime juice, Sugar

Espresso Martini

Vodka, Kahlua, single Espresso, Coffee Bean

Negroni

Gin, Campari, Martini Rosso

Tequila Sunrise

Tequila, Orange Juice, Grenadine

Tokyo Iced Tea

Basilur Green Tea, Gin, Vodka, Rum, Tequila, Midori

White Russian

Vodka, Coffee Liqueur, Cream

Blue Kamikaze

Vodka, Cointreau, Blue Curaçao, lime juice

Mocktails

Shirley Temple

Lime Juice, Sugar, Soda, Grenadine, Maraschino Cherry

Virgin Mojito

Lime, Brown Sugar, Soda, Mint

Passion Fizz

Passion Fruit, Sugar, Tonic, Lime Juice

Virgin Mary

Tomato Juice, Lime, Condiments

Ginger Riff

Fresh Ginger, Raspberry Purée, Soda, Vanilla Ice Cream

Riff Colada

Pineapple Juice, Coconut Cream, King Coconut

Granita

Lime & Mint

Strawberry

Passion & Basil

Watermelon

Slush

Coconut & Passion

Passion

Soft Drinks

Coca Cola

Light Cola

Sprite

Fanta

Soda

Tonic

Ginger Ale

Ginger Beer

Lemonade

Sparkling Water

Perrier

San Pellegrino

Energy Drinks

Red Bull

Milkshakes

Chocolate

Vanilla

Strawberry

Banana

Coffee

Beverage and Tobacco

Smoothies

Avocado
Banana
Mango

Fresh Juices

Pineapple
Papaya
Watermelon
Orange
Lime
Lime and Mint
Narang - Seasonal
Strawberry - Seasonal
Lime Soda
Mixed Fruits
King / Young Coconut

Coffee

Coffee Regular
Cappuccino
Espresso
Americano
Café Latte
Café Macchiato
Iced Coffee
Hot Chocolate

Tea

Basilur Tea Pot
Iced Tea
Riff Chai

Tobacco

Gold Leaf
Dunhill Switch

Shisha / Hookah

Apple
Strawberry
Grapes
Orange
Watermelon
Mint
Blueberry

Wine

Champagne

Moët & 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.

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 cheergul 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.

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 flavours 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 flavours 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 ageing 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.

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 flavours 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.

Wine

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.

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 Venezia – Italian

This Pinot Grigio sources its fruit from top growers in northeast Italy. Crisp apple flavours 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.

Valdivieso Cabernet Sauvignon – Chilean

Rich berry fruit aromas, blackberries, and sweet spices, coffee, chocolate and vanilla Full bodied, very flavoursome, with a round soft structure.

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 flavours 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, lily of the valley

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 medium-bodied red wine.

HALF BOTTLE - 375ml

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 flavours 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

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

Wine

GLASS WINE - 187ml

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 flavours: 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 flavours and oasty 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

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.