

SIRRU FEN FUSHI

PRIVATE LAGOON RESORT

IN-VILLA DINING  
MENU



For more information, please contact your Villa Host



Should you have any specific dietary requirements or food preferences, we will be more than happy to accomodate. Simply speak to a member of the team for assistance to create your bespoke culinary experience. Our dishes are freshly prepared in the kitchen that also handles gluten, seafood, nuts, eggs, and other food products.

Please look out for these symbols to assist with your menu choice:

Vegetarian:  Pork:  Gluten:  Gluten Free:  Dairy:  Spicy:  Nuts:  Fish:   
Mollusca:  Crustacean:  Sustainably Sourced:  Vegan: 

# BREAKFAST

6:00AM - 11:00AM

# BREAKFAST SET

- Continental Breakfast** 🌾🌿 45  
 Bakery Basket served with White and Brown Toast  
 Selection of Seasonal Fruits,  
 Choice of Plain or Fruit Yoghurt  
 Choice of Fresh Juice - Orange, Grapefruit, Mango, Pineapple, Carrot or Watermelon  
 Choice of Tea and Coffee
- American Breakfast** (Available all day) 🌾🌿 55  
 Two Fresh Farm Eggs of Your Choice prepared, Thick Cut Home-baked White Toast,  
 All Grain Toast or Sourdough Bread, Tomato and Basil Marmalade, Hash Brown,  
 Chicken Sausage, Pork Turkey or Beef Bacon, Grilled Herb Mushrooms or Sautéed Spinach  
 Seasonal Sliced Fruits  
 Choice of Fresh Juice - Orange, Grapefruit, Mango, Pineapple, Carrot or Watermelon  
 Choice of Tea and Coffee
- Mediterranean Breakfast** 🌿 55  
 Menemen Eggs, Hummus, Marinated Olives and Arabic Dates  
 Choice of Fresh Juice - Orange, Grapefruit, Mango, Local Pineapple, Carrot or Watermelon  
 Seasonal Sliced Fruits  
 Choice of Tea and Coffee
- Maldivian Breakfast** 🌿 55  
 Mashuni, Kulhimas, Chicken Curry  
 Choice of Egg or Maldivian Omelette  
 Seasonal Sliced Fruit Platter  
 Choice of Fresh Juice - Orange, Grapefruit, Mango, Pineapple, Carrot or Watermelon  
 Choice of Tea and Coffee
- Indian Breakfast** 🌿 55  
 Seasonal Sliced Fruits  
 Masala Omelette Parata / Aloo Bahaji Raita Vegetable Curry  
 Papadam  
 Choice of Fresh Juice - Orange, Grapefruit, Mango, Pineapple, Carrot or Watermelon  
 Choice of Tea and Coffee
- Chinese Sunrise Breakfast** 🌿 55  
 Egg Foo Young (Omelette), Chicken Bun, Selection of Dumplings, Rice, Porridge,  
 Stir Fried Noodles, Jian Bing, Chinese Crepes, Bakery Basket  
 Choice Of Fresh Juice - Orange, Grapefruit, Mango, Pineapple,  
 Carrot and Watermelon  
 Seasonal Sliced Fruits  
 Choice of Tea and Coffee

# À la carte BREAKFAST

- Homemade Yoghurts** 🌿 14  
 Plain, Mango, Passionfruit, Mixed Berries
- Cheese Selection** 🌿🌿🌿 32  
 Brie Cheese, Goat Cheese, Gouda Cheese, Emmental Cheese, Manchego Cheese  
 and Honeycomb
- Artisan Cold Cuts** 🌿🌿🌿🌿 32  
 Sour Dough, Pickles, Fig Chutney, Mustard
- Porridge** 🌿🌿 18  
 Plain or Banana  
 Served with Almond Flakes, Raisins, Cinnamon, Sugar Milk: Almond, Full Cream,  
 Skimmed, Soya
- Homemade Granola** 🌿🌿🌿 22  
 Granola, Yoghurt, Sunflower Seeds, Raisins, Nuts, Honey
- Bircher Muesli** 🌿🌿🌿 20  
 Swiss-style Dairy Soaked Oats, Green Apple, Yoghurt, Orange, Raisin
- Cereals** 🌿🌿 14  
 Corn Flakes, Coco Pops, All Bran Dorset Muesli, Rice Krispies  
 Served with Almond, Full Cream / Skimmed, Soya

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Congee Bowl 🌿	18
Plain Chicken, Jasmine Rice Porridge, Ginger, Chives, Cilantro, Chili, Fried Onion, Fried Garlic, Soya, Sesame Oil	
Eggs Benedict 🍳🥞🌿	26
English Muffins, Poached Egg, Hollandaise Choice of Beef bacon, Turkey Ham, Pork Bacon or Smoked Salmon	
Eggs Florentine 🍳🌿🥞	26
English Muffins, Poached Egg, Hollandaise, Spinach Choice of Beef bacon, Turkey Ham, Pork Bacon, Smoked Salmon	
Fresh Farm Eggs 🍳🌿	24
Boiled, Poached, Scrambled, Fried Served with Homemade Hash Brown, Grilled Roma Tomato	
Three Eggs Omelette 🍳🌿	24
Three Eggs Omelet or Egg White Served with Mixed Mushrooms, Ham, Cheese, Onion, Tomato, Bell Pepper, Chili, Homemade Hash Brown and Grilled Tomato	
Sides	10
Homemade Baked Beans, Sausages (Pork or Chicken), Bacon (Pork or Beef), Sautéed Mushrooms, Hash Brown, Grilled Tomatoes	

## SWEET TEMPTATIONS

Tropical Fruit Platter	22
Seasonal Selection of Tropical Fruits	
Pancakes 🍳🌿	22
Maple Syrup, Vanilla Cream served with Preserved Strawberry Compote	
Brioche French Toast 🍳🌿🥞	22
Whipped Cream, Orange Hazelnut Syrup	
Crepes 🍳🌿	22
Maple Syrup, Nutella, Whipped Cream	
Belgian Waffles 🍳🌿	24
Maple Syrup, Berry Compote and Whipped Cream	



# BREAKFAST BEVERAGE

Fresh Fruit Juice 12

Orange, Grapefruit, Pineapple, Watermelon, Mango and Apple Juice

Heathy Juices 15

## Vitamin Boosters

High in Vitamin C Energy, Orange, Guava and Strawberry

Nutrients: Beta-carotene, Folic Acid, Vitamins B3, C, Calcium, Magnesium, Biotin

Energy ★★★★★ Detox ★★★★★ Skin ★★★★★

Immunity ★★★★★ Digestion ★★★★★

## Pineapple Detox

Pineapple blended with Spirulina Nutrients: Beta-carotene, Folic Acid, Vitamin B5 and C, Calcium, Magnesium, Phosphorus, Potassium, Sodium and Fiber

Energy ★★★★★ Detox ★★★★★ Skin ★★★★★

Immunity ★★★★★ Digestion ★★★★★

## Papaya Boost

Papaya, Pineapple, Watermelon and Banana Nutrients: Beta-carotene, Folic Acid, Vitamin B1, B3, B5, B6 and C, Calcium, Magnesium, Manganese Phosphorus, Potassium, Sodium and Sulphur

Energy ★★★★★ Detox ★★★★★ Skin ★★★★★

Immunity ★★★★★ Digestion ★★★★★

## Healthy Skin

Watermelon and Strawberry Nutrients: Beta-carotene, Folic Acid, Vitamins B3 and C, Calcium, Magnesium, Phosphorus, Potassium, Sodium and Sulphur

Energy ★★★★★ Detox ★★★★★ Skin ★★★★★

Immunity ★★★★★ Digestion ★★★★★

Smoothies 12

## Blueberry Smoothie

Served with Blueberry, Yoghurt and Honey

## Banana Strawberry Soya Smoothie

Served with Banana, Soya Milk, Strawberry Yoghurt and Honey

## Blueberry Antioxidant Smoothie

Served with Blueberry, Banana, Spinach, Yoghurt and Honey

## Jumping Smoothie

Served with Avocado, Baby Spinach, Cucumber, Spirulina Powder, Yoghurt and Honey

## Green Spirulina Smoothie

Served with Apple Juice, Avocado, Baby Spinach, Cucumber, Spirulina Powder, Yoghurt and Honey

Choice of Coffee 9

Latte, Latte Macchiato, Americano, French Press Coffee served with Full Cream Milk, Skimmed Milk, Soya, Almond

Choice of Tea 9

The Original Earl Grey, Moroccan Mint Green Tea, Single Estate Darjeeling, Green Tea with Jasmine Flowers, Mango, Strawberry, Purple Peppermint Leaves, Rose with French Vanilla, Pure Chamomile Flowers, Italian Almond, Ceylon Cinnamon Spice Tea, Brilliant Breakfast

Note: we do not recommend Cappuccino, Espresso to be served in the villa as it needs to be served to its best quality and to be served at the right temperature.

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# ALL DAY MENU

11:00AM - 11:00PM

# TO START WITH

Green Garden Salad 🌿	22
Mixed Lettuce, Cucumber, Cherry Tomato, Pomegranate, Parmesan Cheese Flakes, and Balsamic Dressing	
Quinoa Salad 🌿	28
Mango, Pomegranate, Cherry Tomato, Chili Lime Vinaigrette	
Kopee Salad 🌿🌿	22
Collard Greens, Coconut, Lime Juice, Local Onion, and Maldivian Chili	
Greek Salad 🌿	26
Cucumber, Tomato, Local Onion, Olives, Feta Cheese, and Oregano	
Caesar Salad 🌿🌿	32
Romaine Lettuce, Homemade Caesar Dressing, Beef Bacon, Boiled Egg, Parmesan and Focaccia Crouton	
Choice of Chicken or Prawn	40
Spring Rolls 🌿🌿	24
Crispy Vegetable Spring Rolls and Chili Dipping Sauce	
French Fries 🌿	18
French Fries, Mayonnaise and Spiced Chili Sauce	
Arabic Mezze 🌿🌿	42
Hummus, Moutabel, Fattoush, Kibbeh, Falafel, Marinated Olives, and Warm Pita Bread	
Dynamite Shrimp 🌿🌿	28
Crispy Battered Shrimp Coated in Mayonnaise, Sriracha Sauce, and Spring Onions	
Snapper Ceviche 🌿🌿	26
Snapper Slices, Lime, Chili, Avocado, Cherry Tomatoes, Crispy Tortilla Bread	

# SOUPS

Late Harvest Tomato 🌿🌿🌿	26
House Tomato Bruschetta, Labneh, and Toasted Sunflower Seeds	
Kiru Garudhiya Soup 🌿🌿🌿	28
Tuna, Turmeric, White Rice, Coconut Cream	
Lentil Soup 🌿🌿🌿	22
Yellow Lentil and Focaccia Bread	



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# BURGERS

- Grilled Chicken Burger 🍗🌿 35  
Flame Grilled Chicken Breast, Piri Piri Mayonnaise, Shredded Lettuce, Ripe Tomato and French Fries
- Angus Cheeseburger 🍖🌿 38  
Australian Angus Beef Patty, Lettuce, Tomato, Local Onion, Pickles, Cheddar Cheese, Pommery Mayonnaise, and French Fries
- Wagyu Beef Burger 🍖🌿 68  
Australian Wagyu Meat Patty, Monterey Jack Cheese, Caramelized Local Onion, Gherkin, Pommery Mustard Sauce, Lettuce, and Truffle Parmesan French Fries
- Australian Wagyu Burger with Foie Gras Medallion 🍖🌿 85  
Australian Wagyu Meat Patty, Pan Seared Foie Gras, Roasted Local Onion, Monterey Jack Cheese, Arugula Lettuce and Truffle Parmesan French Fries
- Maldivian Lobster Roll 🍤🌿🌿🌿 98  
One Whole Confit Lobster, Bisque Thousand Island Sauce, Tobiko, Brioche Bun, Kopee Leaves and Lobster Medallions Cocktail Salad

# SANDWICH & PIZZA

- Falafel Sandwich 🌿🌿🌿 25  
Pita Bread, Tomato, Pickles, Tahini sauce, Green Chili Pepper, and French Fries
- Club Sandwich 🍗🌿 40  
Chicken, Tomato, Lettuce, Fried Egg, Beef Bacon, Mayonnaise on White Bread and French Fries
- Chicken Doner Kebab 🍗🌿 28  
Pita Bread, Local Onion, Tomato, Parsley, Gherkins, Pepper and French Fries
- Croque Monsieur 🍷🌿 32  
Pork Ham, Gruyère Cheese, Béchamel sauce, Brioche and French Fries
- Margherita Pizza 🍷🌿🌿 28  
Tomato, Mozzarella and Basil
- Pepperoni Pizza 🍷🌿 35  
Beef Pepperoni Sausage, Bell Pepper and Mozzarella Cheese
- Seafood Pizza 🍷🌿🌿 40  
Mix of Seafood, Parsley, Garlic, and Mozzarella Cheese
- Chicken Shawarma Pizza 🍷🌿 32  
Roasted Chicken, Peppers, Garlic Sauce and Mozzarella Cheese
- Smoked Salmon Pizza 🍷🌿🌿 40  
Mascarpone Cheese, Mozzarella, Red Local Onion, Capers, Smoked Salmon, and Arugula
- Turkish Calzone 🍷🌿🌿 42  
Lamb Mince, Pine Nuts, Pomegranate Molasses, Mozzarella, Fragrant Spices

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# MAIN COURSE

Spaghetti Bolognese 🍴🍴 Whole Wheat Pasta, Ground Beef, Garlic Focaccia Bread	35
Penne Carbonara 🍴🍴🍴 Pork or Beef Bacon, Egg Yolk and Silky Cream Sauce	30
Fish & Chips 🍴🍴🍴 Battered Catch of the Day, Tartare Sauce, and French Fries	30
Black Pepper Beef Tenderloin 🍴 Pan Seared, Pepper Sauce, Mashed Potatoes, and Assorted Market Vegetables	50
Baked Seabream 🍴🍴 Citrus, Mashed Potatoes and Rustic Vegetables	40
Pumpkin Curry 🍴🍴🍴 Pumpkin, Local Onion, Curry Leaves, Pandan Leaves, Coconut Milk, Curry Spice, Steamed Rice and Chapati	28
Nasi Goreng 🍴🍴 Fried Jasmine Rice, Mixed Vegetables, Spicy Sambal, Chicken Satay, Pickled Vegetables, Fried Egg, and Prawn Crackers	35
Mee Goreng 🍴🍴🍴 Spicy Malaysian-Style Stir-Fried Egg Noodles, Crispy Chicken Drum Stick, Grilled Prawn, Prawn Crackers, and Vegetable Pickles	35
Arabic Mixed Grill (For Two) 🍴🍴 Shish Taouk, Shish Kebab, Pita Bread, Arabic Pickles, and Lamb Kofta	120
Maldivian Curry 🍴🍴 Maldivian Curry with Tuna or Reef Fish, Poppadum, Chapati and Steamed Rice	35
Chicken Tikka Masala 🍴🍴🍴 Chicken Tikka, Makhani Gravy, Aromatic Spices, Paratha, Steamed Rice Additional: Paratha each	35 8
Paneer Tikka Masala 🍴🍴🍴 Paneer Tikka, Makhani Gravy, Aromatic Spices, Paratha, Steamed Rice Additional: Paratha each	30 8
Dal Makhani 🍴🍴🍴 Black Lentil, Cream, Butter, Indian Spices, Paratha, Steamed rice Additional: Paratha each	32 8
Dum Biryani 🍴 Layered Fragrant Basmati Rice, Raita, Papadam Chicken Lamb Vegetarian	46 52 38
Whole Reef Fish (For Two) 🍴🍴🍴 1 kg Catch of the Day Marinated with Local Spices, Steam Rice, Chapati Grilled Vegetable, Kopee Salad and Maldivian Sauce	100
Sushi Platter 🍴🍴 Selection of Sashimi Salmon, Tuna, Hamachi and Shiromi (8 Pieces) With Chef Special Assorted of Nigiri and Makimono	90
Seafood Platter 🍴🍴 Lobster, Catch of the Day, Calamari, Grilled Octopus, Grilled Prawns Served with Mashed Potatoes, Side Salad and Grilled Vegetable	250
Maldivian Spiny Lobster 🍴🍴🍴 Maldivian Style Semi Dry Lobster, Steamed Rice, Coconut Flat Bread, Kopee Salad, Prawn Kiru Garudhiya	180
Maldivian Keyun (For Two) 🍴🍴🍴 Fihunu Mas (Baked Fish Fillet), Kopee Salad, Mas Huni, Cumin Rice, Kandu Kukulhu (Tuna Semi Dry Curry), Chicken Curry, Veg Kiru Garudhiya, Moringa Omelette and Chapati	220

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# DESSERT

Maldivian Pandan Kiru Boakikba 🍷🍷🍷 Rice Milk, Rose Whipped Ganache, Dried Fruits, Coconut Granola	22
Almond Chocolate Cake Almond Cake, Mandarin Compote, Chocolate Ganache	24
Praline Chocolate Layer Cake 🍷🍷 Praline Chocolate cake, Chocolate Sauce, Pistachio Crumble	26
Baked Yogurt 🍷🍷 Yogurt, Double Cream, Passion Fruit, Vanilla Crumble	22
Om Ali 🍷🍷🍷 Puff Pastry, Milk, Rose Essence, Pistachio and Almonds	26
Cheesecake 🍷🍷🍷 Burnt Basque Cheesecake, Vanilla Crumble with Raspberry	28
Homemade Ice Cream 🍷 Chocolate, Strawberry, Vanilla, Thyme, Coffee and Caramel	15
Homemade Sorbet Passion Fruit, Lemon, Mandarine, Mango, Blood orange, Coconut and Raspberry Sorbet	15
Cheese Selection 🍷🍷🍷 Brie Cheese, Goat Cheese, Gouda Cheese, Emmental Cheese, Manchego Cheese and Honeycomb	32



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# NIGHT MENU

11:00PM - 6:00AM

# TO START WITH

Green Garden Salad 🌿	22
Mixed Lettuce, Cucumber, Cherry Tomato, Pomegranate, Parmesan Cheese Flakes and Balsamic Dressing	
Caesar Salad 🌿	32
Romaine, Caesar Dressing, Beef Bacon, Boiled Egg, Parmesan and Focaccia Crouton	
Choice of Chicken or Prawn	40
Spring Rolls 🌿	24
Crispy Vegetable Spring Rolls and Chili Dipping Sauce	
French Fries 🌿	18
French Fries, Mayonnaise and Spiced Chili Sauce	
Late Harvest Tomato 🌿	26
House Tomato Bruschetta, Labneh and Toasted Sunflower Seeds	
Lentil Soup 🌿	22
Yellow Lentil and Focaccia Bread	

# BURGER & SANDWICH

Grilled Chicken Burger 🌿	35
Flame Grilled Chicken Breast, Piri Piri Mayonnaise, Shredded Lettuce, Ripe Tomato and French Fries	
Angus Cheese Burger 🌿	38
Australian Angus Beef Patty, Lettuce, Tomato, Caramelized Onion, Pickles, Cheddar Cheese, Pommery Mayonnaise and French Fries	
Falafel Sandwich 🌿	25
Pita Bread, Tomato, Pickles, Tahini sauce, Green Chili Pepper, and French Fries	
Club Sandwich 🌿	40
Chicken, Tomato, Lettuce, Fried Egg, Beef Bacon, White Bread and French Fries	
Croque Monsieur 🌿	32
Pork Ham, Gruyère Cheese, Béchamel sauce, Brioche	



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# MAIN COURSE

Spaghetti Bolognese 🌿 🍷 🍴	35
Whole Wheat Pasta, Ground Beef, Garlic Focaccia Bread	
Penne Carbonara 🌿 🍷 🍴	30
Pork or Beef Bacon, Egg Yolk and Silky Cream Sauce	
Fish & Chips 🌿 🍷 🍴	30
Battered Catch of the Day, Tartare Sauce and French Fries	
Pumpkin Curry 🌿 🍷 🍴	28
Pumpkin, Local Onion, Curry Leaves, Pandan Leaves, Coconut Milk, Curry Spice, Steamed Rice and Chapati	
Nasi Goreng 🍷 🍴	35
Fried Jasmine Rice, Mixed Vegetables, Spicy Sambal, Chicken Satay, Pickled Vegetables, Fried Egg and Prawn Crackers	
Mee Goreng 🍷 🍴	35
Spicy Malaysian-Style Stir-Fried Egg Noodles, Crispy Chicken Drum Stick, Grilled Prawn, Prawn Crackers and Vegetable Pickles	
Maldivian Curry 🍷 🍴	35
Maldivian Curry with Tuna, Poppadum, Chapati and Steamed Rice	

# DESSERT

Maldivian Pandan Kiru Boakikba 🍷 🍴	22
Rice Milk, Rose Whipped Ganache, Dried Fruits, Coconut Granola	
Almond Chocolate Cake	24
Almond Cake, Mandarin Compote, Chocolate Ganache	
Homemade Ice Cream 🍷	15
Chocolate, Strawberry, Vanilla, Thyme, Coffee, Caramel	
Homemade Sorbet	15
Passion Fruit, Lemon, Mandarine, Mango, Blood orange, Coconut and Raspberry Sorbet	



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# KIDS MENU

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# KIDS MENU

Tomato Soup 🍄 Cheese Croutons	7
A Choice of Vegetable Purees 🍄 Carrot, Asparagus, Broccoli, Spinach	7
Little Fillet Mignon Mash Potato, Broccoli	10
Spaghetti Bolognese Tomato Pomodoro with Bolognese served with Parmesan Cheese	12
Crumbed Chicken Breast Steamed Vegetables, Mashed Potato, Fresh Juices	12
Angus Cheese Burger Lettuce, Tomato, Cucumber, Cheddar Cheese, Mayonnaise	12
Margarita Pizza 🍄 Mozzarella Cheese, Tomato	10
Pepperoni Pizza Pepperoni Sausage, Confit Cherry Tomato, Mozzarella Cheese	12
Fish & Chips 🐟 Tartar Sauce, Fries	14
Mixed Fruit Salad	8
Nut Sundae (Also available without Nut) Pistachio Cream, Roasted Nut, Marshmallow, Valrhona Chocolate	10
Banana Fritters Vanilla Ice Cream, Chocolate Sauce	10
Selection of Ice Cream and Sorbet (per Scoop) Vanilla, Chocolate, Coconut, Raspberry, Strawberry, Mango	5



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# BEVERAGE MENU

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# BEVERAGE

## MINERAL WATER

Acqua Panna 750ml	10
Perrier 750ml	10
Evian 750ml	10
San Pellegrino 750ml	12

## SOFT DRINK

Coca Cola, Diet Coke, Zero Coke, Sprite, Fanta, Bitter Lemon, Soda Water	9
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## COFFEE

Selection of Illy Coffee	9
Please Ask Our Team For More Options	

## TEA

Please Ask Our Team For More Options	9
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## COCKTAILS

Long Island Iced Tea	21
Whiskey Sour	
Margarita, Pina Colada	
Old Fashioned	
Mojito	
Negroni	
Aperol Spritz	
Caipiroska	
Cosmopolitan	
Dry Martini Daiquiri	
Mai-Tai	

## MOCKTAILS

Ginger Fizz	14
Homemade	
Lemonade	
Green Coco	
Palm Cooler	
Passion Cooler	

## BEER

Heineken	13
Asahi	
Corona	
Tiger	

## FRESHLY SQUEEZED JUICE

Local Pineapple, Green Apple, Orange, Mango, Local Papaya, Grapefruit, Local Watermelon,	12
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## SMOOTHIES

Mango, Local Coconut, Strawberry, Blueberry, Passion Fruit	8
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# WINE MENU

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We have compiled a wine list that encompasses a selection of some of the world's most well-received wine varietals and wineries. The wine selection has been compiled bearing in mind the diversity of labels and winemaking styles that exist. Particular importance has been placed on our list on the emergence of the Old World and New World, some of the foremost wine-producing regions of the world. A generous sampling of their diverse flavors is represented on our list. For each varietal, there are several options available from different parts of the world.

Our master wine list showcases Wine Spectator award-winning wines from the New World to the most classic winemaking regions of the world. For those who feel less inclined, we offer an extensive range covering different styles of wine, as well as an extensive selection of wines available by the glass. If you are unable to find your personal favorite or simply wish to try something new, please do not hesitate to seek the assistance of the Sommelier.

We also offer a program of wine dinners where dishes are personally prepared by our Director of Food & Beverage and carefully matched with wines selected by them. The result, we believe, is a truly unique gastronomic experience. In addition to all of the above, we also receive regular visits from winemakers. During their visit, we offer various tastings and, of course, winemaker dinners. These dinners help us gain a more valuable insight into the winemaking process and help us to see what makes fine wine truly an "Intelligent Luxury."

To make your stay extra special, please ask the Wine Sommelier if you would like any special wine decanted, and they will be delighted to recommend or assist you with your selections.

*We truly hope you enjoy your wine experience during your stay with us.*

# GRAPE VARIETIES

## WHITE GRAPES

### Chardonnay

This adaptable grape is planted in many wine regions, but it is in Burgundy where whites such as Meursault and Montrachet remain the benchmarks for winemakers worldwide. Chardonnay has several varietal characteristics, including apples, peaches, melon, butter, toasted bread, and nuts. It is also one of the primary grape varieties used in the production of Champagne.

### Sauvignon Blanc

An aromatic grape variety producing dry, refreshing white wines that are full of character and quickly consumable. You can detect gooseberries, grapefruit, asparagus, and cut grass within. Sauvignon Blanc originates in the Loire Valley in the wines of Sancerre and Pouilly Fumé but has also found great success in the Marlborough region of New Zealand.

### Riesling

This is the classic German grape. If handled correctly, it is refreshingly high in fruity acidity and has the ability to produce wines of real class. In young dry wines, one can taste and smell citrus, predominantly lime, and flowers. In the noble sweet wines, the taste is honey, with a sharp citrus edge. With bottle age, the finest Rieslings develop an intense fruity, almost oily character, often referred to as "petrolly."

### Chenin Blanc

This variety takes its name from Mt. Chenin in the Touraine district of the Loire Valley. It can be used for sparkling wine, dry white wine, white moelleux, and liqueureux that are concentrated by noble rot. Chenin Blanc is aromatic and has very high natural acidity. Its varietal characteristics are peach, apricot, nuts, flowers, and honey. It is the grape of Vouvray.

### Sémillon

Sémillon can, under the right conditions, deliver fine wines that age well. This grape gives wines with a lot of extract and little acidity. Varietal characteristics are apricot, mango, and peach. The wine can develop a rich taste. This variety is most famous for the noble sweet wines from Sauternes and the dry white wines from Bordeaux. However, Sémillon from the Hunter Valley in Australia is gaining in reputation.

### Gewurztraminer

A grape variety for producing aromatic, easy-to-recognize white wines. The skins of the grapes are well-pigmented, making the wines one of the deepest-colored whites. The taste and smell are of tropical fruits, like lychees, and perfumed flowers like roses.

### Pinot Gris

A variety undoubtedly at its best in Alsace, where it can produce succulent, rich, and complex wines of great quality, and spiciness seldom encountered elsewhere. It is also responsible for many sweet fortified wines throughout the world.

### Muscat

The family name for many related varieties, sub-varieties, and clones. All Muscats show similar varietal characteristics, in that they often smell musky and are very grapey on the palate. Muscats are very versatile; in fact, they can be used to make all styles of wine, from sweet to dry, still to sparkling. They can also be fortified to make liqueur wines.

## RED GRAPE VARIETIES

### Cabernet Sauvignon

This is the main grape of the Medoc. Without Cabernet Sauvignon, there would be no Château Latour, no Château Lafite and many others. Perhaps its greatest asset, however, is its adaptability, allowing it to be successfully planted as far away from its historical roots in France as California, Chile, South Africa, and Australia. The grape itself has the characteristic of blackcurrant.

### Merlot

What Cabernet Sauvignon is to the Medoc, Merlot is to the Right Bank, and Merlot is responsible for the truly great wines of Petrus and indeed all of Pomerol and St. Emilion. Merlot is much softer than Cabernet, and as such, it is often blended with Cabernet to soften the resulting wine. The varietal characteristics of Merlot include plums, roses, and pencil shavings.

### Pinot Noir

The thin-skinned grape of Red Burgundy is capable of producing fantastic wines with, in some cases, great ageing potential. The many tiny differences in Burgundy's terroir are expressed by this grape variety. In the younger wines, the characters are raspberries, strawberries, cherries, and violets. The older wines are more earthy and vegetal, with game tones and sometimes liquorice.

### Syrah/Shiraz

As Syrah, it is the red grape variety of the Northern Rhône Valley wines of Hermitage and Côte Rotie. In the new world, it is known as Shiraz and is responsible for the great Australian wines such as Grange and Hill of Grace. This variety is named after the town of Shiraz, the capital of the Iranian province of Fars. It is believed that the origins of the grape go as far back as 600BC and that it was brought to Europe during the time of the crusades.

### Nebbiolo

The most famous Nebbiolo comes from Piedmont. The classic wines of Barolo and Barbaresco are made from this variety. The wines have a dark color, are high in tannin, acid, and extract. They have a complex taste and smell of concentrated black fruit, mushrooms, tar, and even sometimes truffles. You may also find lighter tones of violet in a Barolo.

### Grenache

This is the major grape variety of the Southern Rhône valley and indeed the south of France. It is also a major constituent of the Spanish wine industry, where it is known as Garnacha. The wines are rich, warm, and alcoholic, and as such, are often blended with other varieties.

### Pinot Meunier

An important variety in Champagne, where vinified white, it gives more upfront appeal of fruit than the Pinot Noir when young and is, therefore, very important in non-vintage Champagne. In Germany, it is known as Schwarz Riesling, where it makes light, fresh, fruity red wines.

### Zinfandel

The only true, native Californian grape variety. The whites and rosés are light and elegant. They range from medium sweet to dry in taste. The reds are full-bodied with rich red fruit and massive tannins, though no matter how big the wines are, the grape's berry qualities always shine through. Zinfandel is also grown in the south of Italy, though there it is known as Primitivo.

# AVAILABLE BY THE GLASS

(150ml)

## CHAMPAGNE

	SUP
Bruno Paillard, Extra Brut, NV	46
Veuve Clicquot, Brut Reims, NV	55 46
Moët & Chandon, Brut Epernay, NV	55 46
Taittinger Brut, NV	55 46

## SPARKLING WINE

Tini Prosecco, Veneto, Italy	18
Charles de Fere Blanc de Blancs Brut	20
Bateel's, UAE, <i>Non-Alcoholic</i>	20

## ROSE WINE

Domaine Des Noulles, Rose D' Anjou, Loire Valley, France	20
Wishbone Marlborough Rose, Marlborough, New Zealand	20
Lutzville Shiraz Rose, Cape West Coast, South Africa	25
Chateau D'esclans, Whispering Angel, Cotes De Provence, France	40 30

## WHITE WINE

Chapoutier Belleruche Cotes Du Rhone Blanc, Grenache Blanc, France	18
Joseph Drouhin Bourgogne, Burgundy, Chardonnay, France	20
Danzante Pinot Grigio, Veneto, Italy	20
Sand Point Chardonnay, Clarksburg, California	25
Sand Point Sauvignon Blanc, Clarksburg, California	25
Wolf Blass Eaglehawk Chardonnay, Barossa, Australia	18
Wolf Blass Eaglehawk Riesling, Barossa, Australia	18
Wolf Blass Eaglehawk Sauvignon Blanc, Barossa, Australia	18
Lutzville Chardonnay, Cape West Coast, Paarl, South Africa	20
Lutzville Chenin Blanc, Cape West Coast, Paarl, South Africa	20
Lutzville Sauvignon Blanc, Cape West Coast, Paarl, South Africa	20
Polero Chardonnay, Maipo Valley, Chile	15
Finca La Colonia, Sauvignon Blanc, Mendoza	15

## DESSERT WINE

Kracher Cuvee Beernaulese, Weiland, Welschriesling	35 25
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## RED WINE

Belleruche, M. Chapoutier, Cotes Du Rhone, Grenache-Syrah, France	18
Mommessin Beaujolais Villages Rouge, Gamay, France	20
Langetwings Caricature Old Vine Zinfandel, California	55 45
Sand Point Pinot Noir, Clarksburg, California	20
Sand Point, Merlot, Clarksburg, California	20
Wolf Blass Eaglehawk Merlot, Barossa, Australia	18
Lutzville Cabernet Sauvignon, Cape West Coast, Paarl, South Africa	20
Lutzville Merlot, Cape West Coast, Paarl, South Africa	20
Lutzville Shiraz, Cape West Coast, Paarl, South Africa	20
Polero Cabernet Sauvignon, Maipo Valley, Chile	15
Polero Merlot, Maipo Valley, Chile	15
Polero Reserve Merlot, Maipo Valley, Chile	18

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# CHAMPAGNE & SPARKLING WINE

Champagne is the undisputed king of Sparkling wine. The wines have been made in almost exactly the same fashion for generations, since the Monk, Dom Pierre Pérignon discovered the importance of blending wines from around the region and in turn putting them in stronger bottles to aid the secondary fermentation process. Commercial wine production in the Champagne region has been ongoing since 1729, when the house of Ruinart became the first to sell sparkling wine. Since then, countless others have followed. The production process was further refined in 1810 by the Veuve Clicquot, who devised a method of removing the sediment from the bottles without compromising the fizz. Champagne was from then on as we know it today; a fine clear sparkling wine.

## GRAPE VARIETIES:

### CHARDONNAY, PINOT NOIR AND PINOT MEUNIER

		SUP
CH 101 Bruno Paillard, Extra Brut, 750ml, NV	250	220
CH 102 Moët Chandon, Brut, Imperial Epernay, 750ml NV	250	220
CH 103 Veuve Clicquot, Brut Reims 750ml, NV	250	220
CH 104 Taittinger, Brut, 750ml NV	364	240
CH 105 Laurent Perrier La Cuvée Brut 750ml, NV	396	340
CH 106 Moët & Chandon, Brut, Imperial Epernay 1500ml NV	748	660
CH 107 Bollinger Special Cuvée, Marne 750ml, NV	780	700
CH 108 Bollinger, La Grande Année, Brut, Marne, 750ml 2004	1045	950
CH 109 Krug, Grande Cuvée, Reims, 750ml NV	1430	1300
CH 110 Louis Roederer, Cristal, Reims, 750ml, NV	1815	1650
CH 111 Armand De Brignac, Brut, Marne, 750ml NV	1980	1800

## CHAMPAGNE MILLÉSIME

		SUP
CH 112 Dom Pérignon, Millésime, Brut, Epernay 750ml 2012	1430	1300
CH 113 Dom Pérignon, Millésime, Brut, Epernay 1500ml 2009	2200	2000

## CHAMPAGNE ROSÉ

		SUP
CHR 114 Philipponnat Royale, Réserve, Rosé, Brut, 750ml, NV	583	530
CHR 115 Ruinart Brut Rosé Reims 750ml, NV	605	550
CHR 116 Krug Rosé, Reims, 750ml 2002	2090	1900
CHR 117 Dom Pérignon Rosé 2005	2310	2100

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## SPARKLING WINE

All Champagne is sparkling, but not all sparkling wine is Champagne. Indeed, the name Champagne refers to the wines made from grapes grown entirely from within the Champagne region of France and made by the famous Method Champenoise, in which the secondary fermentation, the process, which gives the wine, its fizz, is carried out in the bottle. Outside of the Champagne region, this process is known as Method Traditional. Sparkling wines can be made from any grape variety and any method.

<b>SP 118</b> Tini Prosecco, Veneto, Italy	75	SUP
<b>SP 119</b> Lutzville Natural Sparkling Sweet Rose, South Africa	95	
<b>SP 120</b> Bateel's, UAE, <i>Non Alcoholic</i>	100	
<b>SP 121</b> Charles de Fere Blanc de Blancs Brut, France	100	
<b>SP 122</b> Cuvee Prestige Franciacorta Ca'Del Bosco, Italy	209	190

## ROSÉ WINE

A rosé is a type of wine that incorporates some of the color from the grape skins, but not enough to qualify it as a red wine. It may be the oldest known type of wine, as it is the most straightforward to make with the skin contact method. The pink color can range from a pale "onion"-skin orange to a vivid near-purple, depending on the grape varieties used and winemaking techniques. There are three major ways to produce rosé wine: skin contact, saignée and blending. Rosé wines can be made still, semi-sparkling or sparkling and with a wide range of sweetness levels from bone-dry Provençal rosé to sweet White Zinfandels and blushes. Rosé wines are made from a wide variety of grapes and can be found all around the globe

<b>RW 123</b> Domaine Des Noulles, Rose D' Anjou, Loire Valley, France	100	SUP
<b>RW 124</b> Wishbone Marlborough Rose, Marlborough, New Zealand	100	
<b>RW 125</b> Lutzville Shiraz Rose, Cape West Coast, South Africa	130	
<b>RW 126</b> Bottega Zero Rose, Veneto, Italy (Non-Alcoholic)	100	
<b>RW 127</b> Chateau D'esclans, Whispering Angel, Cotes De Provence, France	148	135
<b>RW 128</b> Babich Pinot Noir Rose, Marlborough, New Zealand	154	140
<b>RW 129</b> Shiojiri Merlot Rose Nagano, Japan	451	410

*"Sorrow can be alleviated by good sleep, a bath and a glass of wine."*

*Thomas Aquinas*

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# FRANCE

In terms of wine, France is still the most important country in the world. Though “new world” countries have made huge strides in recent times, when it comes to sheer quality, very few wines can match the consistent quality and complexity of the top French wines. Add diversity to complexity and you will start to have an idea as to the importance of France as a winemaking country. Each major grape variety is represented with top quality examples from all over the country. The list is long and distinguished. Sauvignon Blancs from Sancerre and Pouilly Fumé in the Loire Valley, Cabernets and Merlots from Bordeaux, Rieslings from Alsace, Viogniers and Syrah from the Northern Rhône Valley, Grenache and Mourvedre from the Southern Rhône Valley, classic Chardonnays and Pinot Noir from Burgundy, luscious sweet wines from Sauternes and of course Champagne.



## WHITE WINE

		SUP
<b>FWW 130</b> Chapoutier Belleruche Cotes Du Rhone Blanc, Grenache Blanc	90	
<b>FWW 131</b> Joseph Drouhin Bourgogne, Burgundy, Chardonnay	110	
<b>FWW 132</b> Mure Signature, Gewurtzraminer	154	140
<b>FWW 133</b> Trimbach Cuvee Particuliere, Gewurtzraminer	187	170
<b>FWW 134</b> Louis Jadot, Chablis, Burgundy	190	175
<b>FWW 135</b> Fournier, Pouilly Fume, Les Deux, Loire Valley, Sauvignon Blanc	198	180
<b>FWW 136</b> Sauvennieres, Les Vieux Clos Nicolas Joly, Chenin Blanc	215	195
<b>FWW 137</b> Faiveley, Meursault 1er cru Blagny Chardonnay	494	390
<b>FWW 138</b> Faiveley, Puligny Montrachet Premier, Chardonnay	694	590
<b>FWW 139</b> Batard Montrachet Grand Cru, Maison Henri Boillot	3080	2800



## RED WINE

		SUP
<b>FRW 140</b> Belleruche, M. Chapoutier, Cotes Du Rhone, Grenache-Syrah	95	
<b>FRW 141</b> Mommessin Beaujolais Villages Rouge, Gamay	100	
<b>FRW 142</b> Croix De Bonpas, Grenache-Syrah-Mourvedre	125	110
<b>FRW 143</b> Pascal Jolivet, Loire Valley, Pinot Noir	143	130
<b>FRW 144</b> Cuvee Saint-Vincent, Vincent Girardin, Bourgogne, Pinot Noir	154	140
<b>FRW 145</b> Les Meysonniers, Crozes-Hermitage, Rhone Valley, Syrah	176	160
<b>FRW 146</b> Les Lauriers Rothschild Bordeaux Rouge (Kosher)	200	180
<b>FRW 147</b> Crozes-hermitage Silene, Rhone Valley, Syrah	214	195
<b>FRW 148</b> Vincent Girardin, Volnay, Pinot Noir	319	290
<b>FRW 149</b> Chanson Gevrey-Chambertin, Cote De Nuits, Pinot Noir	341	310
<b>FRW 150</b> Chateau Talbot, Saint-Julie, Cabernet Sauvignon-Merlot	374	340
<b>FRW 151</b> Chateau Rauzan-segla, Margaux 2007	605	550
<b>FRW 152</b> Chateau Cos D'estournrl, Saint Esphe 2006	869	790
<b>FRW 153</b> Vosne Romanee Les Suchots,	1210	1100
<b>FRW 154</b> Chateau Haut-Brion 2012	3190	2900
<b>FRW 155</b> Chateau Mouton Rothschild 2012, Pauillac	3300	3000

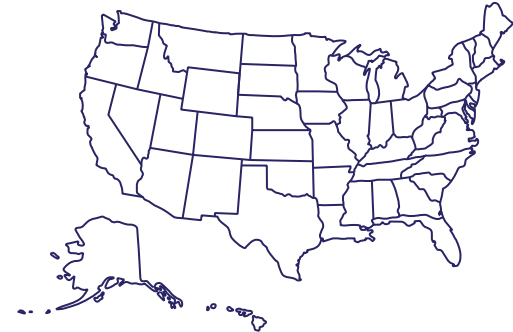
*“One of the disadvantages of wine is that it makes a man mistake words for thoughts”*  
 Samuel Johnson (1709 – 1784)

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# USA

It was the Spanish who brought wine making to the United States, some 400 years or so ago. Initially production was confined solely to native grape varieties. It took almost 100 years of experimentation for the settlers to conclude that the native varieties were better for the table than the bottle. This conclusion led to the importation of European varietals. While grapes are grown and wines are made in almost all of the country's 50 states, the best quality wines are produced in the 3 states that make up the Pacific coast, namely, Washington, Oregon and of course California.



## WHITE WINE

<b>UWW 156</b> Sand Point Chardonnay, Clarksburg, California	130
<b>UWW 157</b> Sand Point Sauvignon Blanc, Clarksburg, California	130

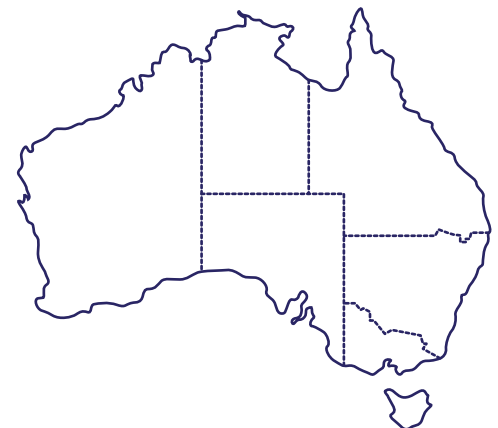
## RED WINE

<b>URW 158</b> Chateau St. Michelle, Cabernet Sauvignon, Colombia Valley	130	<b>110</b>
<b>URW 159</b> Sand Point Pinot Noir, Clarksburg, California	130	
<b>URW 160</b> Sand Point Merlot, Clarksburg, California	130	
<b>URW 161</b> Langetwings Caricature Old Vine Zinfandel, California	242	<b>220</b>

*There was a young lady of Kent, Who said that she knew what it meant, when men asked her to dine, Gave her cocktails and wine, she knew what it meant – but she went!*

# AUSTRALIA

On the 24th of January two bunches of grapes were cut in the Governor's garden from cuttings brought three years before from the Cape of Good Hope." The year was 1791, the chronicler, Watkin Trench, and the site of the garden is now occupied by the Inter-Continental Hotel in Sydney's Macquarie Street. Between 1820 and 1840 commercial viticulture was progressively established in New South Wales, Tasmania, Western Australia, Victoria and finally South Australia. As Australia has no native grape varieties, all vines grown in the country are imported from Europe.



## WHITE WINE

<b>AWW 162</b> Wolf Blass Eaglehawk Chardonnay, Barossa	95	
<b>AWW 163</b> Wolf Blass Eaglehawk Riesling, Clarksburg	95	
<b>AWW 164</b> Wolf Blass Eaglehawk Sauvignon Blanc, Barossa	95	
<b>AWW 165</b> Stonefish Chardonnay, Margaret River	132	<b>120</b>
<b>AWW 166</b> Penfolds Koonunga Hill Autumn Riesling, Barossa	154	<b>140</b>
<b>AWW 167</b> Penfolds Bin 51 Riesling, Eden Valley	275	<b>250</b>

## RED WINE

<b>ARW 168</b> Wolf Blass Eagle Hawk Merlot, Barossa	90	
<b>ARW 169</b> Penfolds Koonunga Hill Shiraz	90	
<b>ARW 170</b> Stonefish Cabernet Sauvignon, Margaret River	100	
<b>ARW 171</b> Langmeil Steadfast Shiraz Cabernet, Barossa	143	<b>130</b>
<b>ARW 172</b> Woodcutters Shiraz, Barossa	165	<b>150</b>

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# SOUTH AFRICA

The legendary wine from Constantia became so highly regarded in Europe during the 19th century that it was bought in preference by the exiled Napoleon and Russian tsars, instead of Madeira, Tokaji, or even Sauternes. An early indication that the Cape could produce wines of great quality, that promise is perhaps only just now being fulfilled. South Africa's main wine producing areas are still concentrated in the southwest, spreading gradually north and eastward from Cape Town.



## WHITE WINE

		SUP
<b>SWW 173</b> Lutzville Chardonnay, Cape West Coast, Paarl	105	
<b>SWW 174</b> Lutzville Chenin Blanc, Cape West Coast, Paarl	105	
<b>SWW 175</b> Lutzville Sauvignon Blanc, Cape West Coast, Paarl	105	
<b>SWW 176</b> Unorthodox Sauvignon Blanc, Cape West Coast, Paarl (Kosher)	121	110
<b>SWW 177</b> Whitestone Chenin Blanc, Stellenbosch	132	120
<b>SWW 178</b> Whitestone Sauvignon Blanc, Stellenbosch	132	120
<b>SWW 179</b> Whitestone Viognier, Stellenbosch	132	120
<b>SWW 180</b> Circumstance, Stellenbosch, Sauvignon Blanc	138	125

## RED WINE

<b>SRW 181</b> Lutzville Cabernet Sauvignon, Cape West Coast, Paarl	105	
<b>SRW 182</b> Lutzville Merlot, Cape West Coast, Paarl	105	
<b>SRW 183</b> Lutzville Shiraz, Cape West Coast, Paarl	105	
<b>SRW 184</b> Unorthodox Merlot Cabernet, Paarl (Kosher)	121	110
<b>SRW 185</b> Circumstance, Stellenbosch, Shiraz	165	150
<b>SRW 186</b> Boekenhoutskloof Chocolate Block	165	150
<b>SRW 187</b> Springfield Estate, the Work of Time, Western Cape, Cabernet	176	160
<b>SRW 188</b> Bouchard Finlayson Galpin Peak, Walker Bay, Pinot Noir	297	270

# JAPAN

The main region for winemaking in Japan is in Yamanashi Prefecture which accounts for approximately a third of domestic production, although grapes are cultivated and wine is also produced in more limited quantities by vintners throughout the country, from Hokkaido in the North to Miyazaki Prefecture on the Southern island of Kyushu. Grape-growing in Japan began in 718 AD, in Katsunuma, Yamanashi Prefecture. Japan's early viticulture was based on the Koshu grape, thought to be originally from the Georgia caucasus region. The first regularly documented wine consumption in Japan was however in the 16th century, with the arrival of Jesuit missionaries from Portugal. Saint Francis Xavier brought wines as gifts for the feudal lords of Kyūshū, and other missionaries continued the practice, resulting in locals acquiring taste for wine and importing it regularly. They called the Portuguese wine chintashu, combining the Portuguese word tinto (chinta in Japanese) meaning red and meaning liquor.



## WHITE WINE

<b>JWW 189</b> Tomi No Oka Winery Chardonnay	605	SUP 550
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## RED WINE

<b>JRW 190</b> Shiojiri Muscat Bailey A Mizunara Oak	594	SUP 540
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# NEW ZEALAND

The vineyards of New Zealand lie in between the 35 and 45 degree latitudes, the European equivalent of between Bordeaux and Southern Spain. However the cold, strong prevailing westerly winds from the Pacific make for a cooler overall climate than the figures suggest. Growing vines on the margins can have some spectacular results, notably Rieslings from the Mosel and Chardonnays from Chablis. Nevertheless it was not until the 1980's that large scale plantings of quality varieties got underway. Muller Thurgau was replaced by Sauvignon Blanc and was planted on the dry gravelly river beds of Martinborough and Marlborough. Throughout the 1990's, Pinot Noir vineyards sprouted in all parts of both the North and South islands, from Auckland to Central Otago



## WHITE WINE

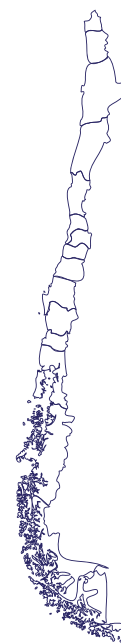
<b>NWW 191 Cloudy Bay Chardonnay, Marlborough</b>	187	<b>SUP</b> 170
<b>NWW 192 Cloudy Bay Sauvignon Blanc, Marlborough</b>	187	<b>SUP</b> 170

## RED WINE

<b>NRW 193 Babich Black Label, Pinot Noir, Marlborough</b>	165	<b>SUP</b> 150
<b>NRW 194 Te Muna Pinot Noir Craggy Range, Marlborough</b>	247	<b>SUP</b> 225
<b>NRW 195 Cloudy Bay, Pinot Noir, Marlborough</b>	269	<b>SUP</b> 245

# CHILE

Winemaking was indeed begun by the Spanish "Conquistadores" and clerics in the 16th century. However it was the French who had a greater influence on Chile's wine industry. When the vine eating parasite "Phylloxera" created utter havoc in Europe's vineyards in the 1800's, French winemakers brought over vines from Cabernet Sauvignon and Merlot to plant vineyards. Much like the rest of the "New World", Chilean wines remained unknown to most of the world until the last 20, even 15 years.



## WHITE WINE

<b>CWW 196 Polero Chardonnay, Maipo Valley</b>	90
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## RED WINE

<b>CRW 197 Polero Cabernet Sauvignon, Maipo Valley</b>	75
<b>CRW 198 Polero Merlot, Maipo Valley</b>	75
<b>CRW 199 Polero Reserve Merlot, Maipo Valley</b>	100

# ITALY

Wine has been produced in Italy for over 4000 years. In fact the ancient knew it as Oentria, or land of the vines. In modern times, Italy is the biggest producer of wine in the world, with wine being produced almost all over the country from the Alpine regions such as Trentino and Alto Adige in the far north of the country, to Basilicata, Puglia and Sicily in the south and such, the wines of Italy can be massively diverse in style



## WHITE WINE

<b>IWW 200 Danzante Pinot Grigio, Veneto</b>	90	<b>SUP</b>
<b>IWW 201 Attems Pinot Grigio, Friuli-Venezia Giulia</b>	180	<b>SUP</b> 165
<b>IWW 202 Attems Sauvignon Blanc, Friuli-Venezia Giulia</b>	180	<b>SUP</b> 165
<b>IWW 203 Attems Chardonnay, Friuli-Venezia Giulia</b>	180	<b>SUP</b> 165

## RED WINE

<b>IRW 204 Core Sant' Alda 'Campi Magri'</b> Valpolicina Ripasso DOC	253	<b>SUP</b> 230
<b>IRW 205 Barolo Prunotto, Piemonte, Nebbiolo</b>	308	<b>SUP</b> 280
<b>IRW 206 Bocca Di Lupo, Puglia, Tormaresca, Aglianico</b>	319	<b>SUP</b> 290
<b>IRW 207 Tignanello Antinori Rosso, Toscana, IGT 2013</b>	748	<b>SUP</b> 680

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# ARGENTINA

Viticulture was introduced to Argentina during the Spanish colonization of the Americas and later again by Christian missionaries. In 1556 father Juan Cedrón established the first vineyard in Argentina when cuttings from the Chilean Central Valley were brought to what is now the San Juan and Mendoza wine region, which firmly established viticulture in Argentina. Ampelographers suspect that one of these cuttings brought the ancestor grape of Chile's Paris and California's Mission grape. This grape was the forerunner of the Criolla Chica variety that would be the backbone of the Argentine wine industry for the next 300 years.

**AWW 208 Finca La Colonia Sauvignon Blanc, Mendoza**

90

**AWW 209 Terrazas De Los Andes reserve  
Chardonnay, Mendoza**

165 **150**

SUP



# SPAIN

The abundance of native grape varieties fostered an early start to viticulture with evidence of grape pips dating back to the Tertiary period. Archaeologists believe that these grapes were first cultivated sometime between 4000 and 3000 BC, long before the wine-growing culture of the Phoenicians founded the trading post of Cádiz around 1100 BC. Following the Phoenicians, the Carthaginians introduced new advances to the region-including the teachings of the early viticulturist Mago. Carthage would wage a series of wars with the emerging Roman Republic that would lead to the Roman conquest of the Spanish mainland, known as Hispania.

RED WINE

**SRW 210 Vega Sicilia Valbuena, Ribera Del Duero 2012**

759 **690**

SUP



# DESSERT WINE

**DW 211 Kracher Cuvee Beerenauslese,  
Weinland, Welschriesling**

130

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# SIRRU FEN FUSHI

PRIVATE LAGOON RESORT

For more information, please contact your Villa Host