

• • • : • • • • **STIMULATE YOUR APPETITE** • • • • : • • • • •

**TEMPE MENDOAN**

*Indonesian soybean cake layer fritter with soybean chili sauce and peanut sauce with trancam*

**LUMPIA JAMUR**

*Mushroom abalone spring rolls with peanut sauce and vegetable pickled*

**DUO COMBRO**

*Mashed cassava coconut greeted ball filling bean cake and beef served with lawar long bean*

**ROASTED BEETROOT SALAD**

*Roasted beetroot, watercress, feta cheese, and red onion served with balsamic emulsion dressing*

**CHEESE SPRING ROLLS**

*Assorted deep-fried spring rolls stuffed with mozzarella, camembert, and parmesan served with cream cheese sauce*

**CAMEMBERT SALAD**

*With seasonal assorted fruit salad, and garlic crouton*

**AVOCADO AND SMOKE SALMON SALAD**

*Avocado, smoked salmon, assorted green lettuce, hardboiled egg and herbs vinaigrette*

**BOROBUDUR SESAME TUNA**

*Sesame tuna served with homemade hummus and tabbouleh salad*

**AUSTRALIAN BLACK ANGUS CARPACCIO**

*Sliced thin fresh tenderloin with parmesan cheese, green lettuce, lemon wedges, and truffle oil served with hollandaise sauce and balsamic reduction dressing*

**PAN SEARED SCALLOP SALAD**

*Marinated scallop, mixed green garden salad with balsamic reduction*

• • • : • • • • • **LE ZUPPA / SOUP** • • • • : • • • • •

**ZUPPA DI POMODORO PICCANTE**

*Spicy tomato soup with garlic bread*

**ZUPPA DI FUNGHI**

*Mix mushroom soup infused sauté assorted mushroom served with garlic bread*

**ZUPPA DI ZUCCA**

*Ravioli stuffed with pumpkin will be poured with cream pumpkin soup*

**FRENCH ONION SOUP**

*A very thick broth consists of beef and onion, gratin with mozzarella served in a freshly baked crusty bread loaf*

• • • : • • • • • **PRIMI DI MARE** • • • • : • • • • •

**LOBSTER CAPELLINI**

*Angel hair pasta accompanied with baby lobster, roasted garlic, and parmesan cheese*

**RIGATONI PONTE**

*Rigatoni pasta with crabmeat, prawn, oven dried tomatoes and cream sauce*

**SPAGHETTI AGLIO E OLIO**

*Spaghetti with garlic, anchovy, basil, chili, olive oil and parmesan on the top*

• • • : • • • • • **PRIMI NON SEAFOOD PASTA** • • • • : • • • • •

**RISOTTO DI FUNGHI**

*Special Chef Risotto recipes with fresh pickled mushroom medley*

**PENNE AL PESTO**

*Penne pasta with pesto, black olive, tomato confit, parmesan in the top*

## PASTA YOURS CHOICE

### BUILD YOUR OWN PASTA

*Spaghetti, Penne, Rigatoni, Linguini, Angel Hair*

#### Choice of sauce:

##### NAPOLITANA

*with fresh tomato ground and parmesan cheese on the top*

##### CARBONARA

*with classic carbonara sauce and parmesan cheese on the top*

##### BOLOGNAISE

*with beef ground and parmesan cheese on the top*

##### CREAM CHEESE

*with parmesan cheese, camembert, cream cheese and basil*

##### PESTO DI AGRUMI

*with basil, almond, cappers, tomato, orange, anchovy, garlic and olive oil*

##### CON TONNO

*with tuna, orange, eggplant, almond, capers, basil, tomato and parmesan*

## HOMEMADE PASTA

##### TAGLIATELLE

*with turkey confit and chocolate sauce*

##### PRAWN RAVIOLI

*with prawn and extract sauce*

##### SPINACH RAVIOLI

*with spinach and butter oregano sauce*

##### LAMB AGNOLETTI

*with lamb ragout with parmesan cheese*

## SECONDI PIATTI / MAIN DISHES

##### FILETTO DI MANZO

*Black Angus tenderloin served with warm potato salad, sweet corn whole, medley mushroom, and sautéed vegetables*

##### LOBSTER PLATTER

*Baby lobster (3 pcs) served with red paprika cream butter sauce and seafood risotto*

##### TOP SIRLOIN STEAK GRILLED HOUSE

*Grilled Black Angus sirloin served with grilled vegetables, potato-fondant, and sweet corn whole and mushroom-sauce*

##### MATELOTE OCEAN

*King prawn, salmon, snapper, green mussels, scallop squid with vegetable julienne, chickpeas seafood curry and cream cheese sauce*

##### GRILLED MOROCCAN MINT LAMB CHOPS

*Australian lamb racks marinated with cumin, mint, cilantro, garlic, and ginger with long grain rice, grilled vegetable and honey mint sauce*

##### PAN SEARED FILLET BARRAMUNDI

*Pan seared fillet barramundi, spaghetti zucchini, tomato cherry, boiled potato wedges with saffron*

##### NORWEGIAN SALMON

*Grilled salmon served with William potato and avocado salad with hollandaise sauce*

##### GRILLED TUNA SCOTTATO

*Marinated tuna with pesto, mashed potato, grilled vegetable, and sour cream cilantro dips*

##### ROASTED CHICKEN BREAST

*Stuffed with cream spinach and pancetta beef, served with butter rice and roasted vegetables*

##### HONEY & ROASTED CHICKEN LEG

*Roasted chicken leg marinated with aux herbs and roasted honey potato*

• • • • •

## FROM THE OVEN

• • • • •

### STEAK AND MUSHROOM FRENCH BAGUETTE

*Sirloin steak and mushroom, lettuce, onion, mustard, tomato with herbs potato wedges*

### PLATARAN BOROBUDUR BEEF BURGER

*Beef patty, lettuce, gherkin, tomato, mozzarella cheese, sunny side up, onion, and french fries*

## PLATARAN PIZZA

BEEF PIZZA

CHEESE PIZZA

SEAFOOD PIZZA

POMODORO PIZZA

CHICKEN PIZZA

• • • • •

## PLATARAN'S NUSANTARA SIGNATURE MENU

• • • • •

### GADO GADO PLATARAN

*Assorted steamed vegetable salad with boiled egg, aromatic steamed tofu, rice cake, sweet marinated soybean cake, caramelized potato and emping crackers served with peanut sauce*

### MENTHOK GEOL-GEOL

*Simmered local duck served with original green curry spiced sauce, sautéed pok choy, and steamed rice*

### MENTHOK GENIT

*Deep fried local duck served with fresh raw vegetable and steamed rice accompanied with a green sambal uleg*

### AYAM BAKAR SRIKANDI

*Grilled spring chicken (half) cooked with red spices and lemongrass, served with sautéed pok choy and steamed rice*

### AYAM GORENG BUMBU

*Deep fried spring chicken with galangal, ginger, turmeric, garlic, and shallot greeted with fresh vegetable and sambal uleg*

### BEEF RENDANG PLATARAN

*Beef stewed in a coconut milk served with cassava leaves, green beans and steamed rice*

### TUMPENG NUSANTARA

*Steamed yellow rice served with prawn balado, steamed fish wrapped in banana leaf, grilled chicken, caramelized sweet soybean cake, sautéed string beans, and beef skewers*

### NASI GORENG PLATARAN

*Fried rice (with chicken or beef or seafood) served with Indonesian pickles, fried egg and crackers*

### SUP BUNTUT

*Traditional oxtail soup with red beans, potato, carrot, celery and fried garlic (can be served grilled, boiled or fried)*

### UDANG ARSIK TAPANULI

*King prawn simmered in red sauce, local basil, and lemongrass. It will be served with steamed rice*

### **IKAN OBONG**

*Grilled whole fish with sautéed pok coy, served with sambal colo-colo and steamed red rice*

### **SATE PLATARAN**

*Skewers (chicken or beef) served with rice cake and peanut sauce*

### **TONGSENG SATE KAMBING PLATARAN**

*Lamb leg skewer with stew lamb vegetable and rice cake*

### **IKAN BAKAR BATANG AYUMI**

*Grilled mackerel fish with raw vegetable, sambal and pineapple salsa*

### **NASI GUDEG PLATARAN**

*Traditional Indonesian food made from stewed young jack fruit with chicken, caramelized sweet soybean cake, tofu, krecek, and empal gepuk*

### **LAKSA UDANG**

*Turmeric and prawn flavored soup, consist of prawn, egg noodles, quail egg, bean sprout, and tomato, served with steamed rice*

### **DENDENG PLATARAN**

*Slice dried meet served with steamed rice and red chili relish*

### **TOM YAM GOONG**

*Hot and sour flavored broth is infused with lemongrass, ginger and Thai chili, shrimp, mushroom and fresh coriander, served with steamed rice*

## **SATISFY YOUR SWEET INDULGENCE**

### **PISANG ONTE-ONTE**

*Banana flambé with caramelized brown sugar, grated coconut, vanilla ice cream and traditional snack*

### **BANANA FRITTERS**

*Banana fritter served with cheddar cheese, ice cream and chocolate sauce*

### **SKOTENG**

*Ginger tea accompanied with glutinous rice ball inside peanut sugar, pudding, white toast, green bean, sugar palm fruit, glutinous pearl seeds, and milk*

### **BAKED PUMPKIN CAKE**

*Served with pumpkin sauce, green tea ice cream, and honey crumb*

### **ALMOND & APPLE PIE**

*Almond apple pie served with green tea ice cream*

### **ASSORTED FRENCH PASTRIES**

*Fruit torte, strawberry mousse, chocolate parfait and vanilla crème brûlée*

### **TARTE AUX POMMES**

*With vanilla ice cream and croquant cashew nut*

### **HOT CHOCOLATE FONDANT**

*Chocolate lava cake, serve with mint sabayon sauce and vanilla ice cream*

### **HOMEMADE ICE CREAM**

*Homemade ice creams serve with fruit compote*

### **PEACH MELBA**

*Peach, vanilla ice cream and cream de anglaise*

### **MILLE FEUILLE AU CHOCO**

*Puff, chocolate cream pastry, almond crumble and ice cream*

# VEGETARIAN MENU

## VEGETABLE LUMPIA

*Fried spring rolls with sweet chili sauce and pickles cucumber*

## PERKEDEL JAGUNG

*Spicy corn puffs with sweet chili sauce*

## TAHU TELOR

*Deep fried egg tofu served with bean sprout, cabbage and peanut sauce*

## GADO-GADO

*Assorted steamed vegetable salad with boiled egg, aromatic steamed tofu, rice cake, sweet marinated soybean cake, caramelized potato and emping crackers served with peanut sauce*

## BERGEDEL TERONG

*Eggplant fritter stuffed with mushroom and steamed rice*

## ROASTED BEETROOT & LENTIL

*Puy lentil, avocado, beetroot, watercress and Sicilian dressing*

## NASI GORENG SAYURAN

*Fried rice with vegetables accompanied with tofu and soybean cake skewer, Indonesian pickle & crackers*

## VEGETABLE CURRY

*Stewed mixed vegetable, bean curd with curry sauce served with steamed red rice*

## RICE JADE

*Steamed organic rice in salsa verde, roasted red and green bell pepper, Kalamata Olive, sundried tomato, and feta cheese*

## VEGETARIAN DELIGHT

*Grilled bean curd, soya bean cake, carrot, pumpkin, marinated eggplant, onion, roasted bell pepper with salsa verde and Java chili oil*

## ROASTED ROMANO PEPPER

*With Tabbouleh beetroot confit*

## STEAMED GREEN OF VEGETABLE WITH AROMATIC COUSCOUS

*Grilled eggplant, zucchini capsicum, couscous served with pesto sauce*

## CRUNCHY RAW BEETROOT SALAD WITH FETA AND PEAR

*Mix raw Julienne vegetable, beetroot, pear, lemon oil dressing, sea salt, fresh mint, basil feta cheese*

## PROPER MIX GREEN AND RED TOMATO SALAD

*Mix green and red tomatoes, basil, coriander leaves, olive oil, sea salt, garlic confit, red chili pickled and grilled capsicum*

## SUMMER TIME LINGUINI

*Linguini, cashew nuts, almond, parmesan cheese, basil, pepperoncino, garlic, parsley cobs grilled capsicum*

## GREEN PEAS RISOTTO

*Green peas, tofu, basil, tomato, parmesan, mushroom, olive oil, cream, green olive*

## KELAN LODEH BUNG

*Bamboo shoot stew, coconut milk, tofu, soya bean cake, green chili, red chili, eggplant, lime leaf, with steamed rice and emping crackers*

## JANGANAN SALA

*Steamed Cabbage, long bean, string bean, spinach, potato, tofu, bean cake, eggplant, bamboo shoot, with traditional Javanese sauce*

· · · · · : · · · · · **COFFEE** · · · · · : · · · · ·

- Espresso**
- Macchiato**
- Double Espresso**
- Decaffeinated Coffe**
- Regular Coffee**
- Coffee Latte**
- Cappucino**
- Mocha Latte**
- Caramel Latte**
- Almond Latte**
- Tiramisu Latte**
- Chocolate**

· · · · · : · · · · · **SPECIAL  
COFFEE** · · · · · : · · · · ·

- Special Java Coffee**  
*Made with the finest java robusta coffee*
- Irish Coffee**  
*Hot coffee mixed with irish whiskey,  
brown sugar & topped with whipped cream*
- Dharmawangsa Coffee**  
*Hot coffee mixed with amaretto, kahlua,  
brown sugar & topped with whipped cream*
- Anjani Coffee**  
*Hot coffee mixed with frangelico liquor,  
brown sugar & topped with whipped cream*
- Prahasta Coffee**  
*Hot coffee mixed with drambuie,  
brown sugar & topped with whipped cream*

· · · · · : · · · · · **SPECIALITY  
TEA** · · · · · : · · · · ·

- Java Black Tea**  
*Premium black tea*
- Ginger Tea**  
*Fresh ginger with secret herbs*
- Lychee Mint Tea**  
*Tea with lychee juice and mint leaves*
- Masala Tea**  
*Anise star, cinnamon, cardamom,  
blacktea, with fresh milk*
- Sultan Tea**  
*Secang wood, lemon grass, ginger,  
cardamom and cinnamon clove*

· · · · · : · · · · · **TWG TEA** · · · · · : · · · · ·

- Chamomile Tea**
- Earl Grey**
- English Breakfast Tea**
- Jasmine Green Tea**
- Moroccan Mint Tea**
- Moonfruit Tea**
- Sencha Green Tea**
- Vanilla Bourbon**

SOFT  
DRINK

Coke  
Coke Zero  
Diet Coke  
Fanta Strawberry  
Sprite  
Ginger Ale  
Schweppes Tonic Water  
Schweppes Soda Water

FRESH  
JUICE

Apple  
Carrot  
Guava  
Lime  
Mango (seasonal)  
Mixed Juice  
Melon  
Orange  
Papaya  
Pineapple  
Strawberry  
Sour Soup  
Watermelon  
Young Coconut

WELLNESS  
JUICE

**Anti-Oxidant**  
*Strawberry, lemon, basil leaf and honey*

**Digestion**  
*Beetroot, apple, orange and honey*

**Detoxing**  
*Cucumber, lemon, mint leaf, celery and honey*

**Nutritious**  
*Tomato, celery, cucumber and honey*

**Rejuvenating**  
*Apple, pok choi, pineapple and honey*

**Refreshing**  
*Carrot, apple, cucumber and honey*

**Slimming**  
*Apple, ginger, carrot and honey*

**Stimulating**  
*Watermelon, carrot, ginger and honey*

MINERAL  
WATER

Aqua Reflection  
Aqua Reflection Sparkling  
Equil Natural  
Equil Sparkling  
Equil Natural  
Equil Sparkling

MOCKTAIL

**Kamadhatu Punch**  
*Pineapple, orange, melon, lime, and grenadine*

**Syailendra**  
*Dragon fruit, lychee, soursop and lime*

**Tamarind Soda**  
*Fresh Java Tamarid filled up with soda*

· · · · · **BEER** · · · · ·

Heineken 330ml  
Bintang Radler 330ml  
Bintang 330ml  
Bintang 620ml

· · · · · **APERITIF** · · · · ·

Cinzano Bianco  
Cinzano Extra Dry  
Cinzano Rosso  
Aperol  
Pernod  
Richard  
Campari

· · · · · **RUM** · · · · ·

Bacardi Light  
Bacardi Gold  
Myer's Dark Rum  
Malibu

· · · · · **GIN** · · · · ·

Beefeter Gin  
Gordon's Gin  
Bombay Sapphire Gin  
Hendriks Gin  
Tanguray Gin No. 10

· · · · · **TEQUILA** · · · · ·

Jose Cuervo Tequila  
Jose Cuervo Tequila Silver  
Don Julio Raposado

· · · · · **VODKA** · · · · ·

Smirnoff Vodka  
Absolute Blue Vodka  
Grey Goose Vodka

· · · · · **WHISKEY** · · · · ·

Passport  
Old Bushmills  
JW Red Label  
Jim Beam  
Jack's Daniel  
Chivas Regal  
JW Black Label  
Singletone 12 YO  
Macallan 12 YO

· · · · · **BRANDY &  
COGNAC** · · · · ·

St. Remy Napoleon  
Martel Medallion V.S.O.P  
Hennessy V.S.O.P



· · · · · **LIQUOR** · · · · ·

**Cherry Brandy**  
**Apricot Brandy**  
**Blue Curacao**  
**Triple Sec**  
**Crème de Cassis**  
**Tia Maria**  
**Baileys Irish Cream**  
**Kahlua**  
**Southern Comfort**  
**Amareto Disarono**  
**Sambuca Vaccari**  
**Galliano**  
**Cointreau**  
**Drambuie**  
**Midori**  
**Frangelico**  
**Benedictine D.O.M**

· · · · · **CLASSIC  
COCKTAIL** · · · · ·

**Black Russian**  
*Vodka and kahlua*

**Caipiroska**  
*Vodka, brown sugar, and lime juice*

**Cosmopolitan**  
*Vodka, triple sec, sweet & sour and cranberry juice*

**Harvey Wall Banger**  
*Vodka, galliano mix with orange juice*

**Manhattan**  
*Whisky and martini rosso*

**Martini Cocktail**  
*Gin and dry vermouth*

**Margarita**  
*Tequila, triple sec and sweet & sour*

**Mojito**  
*Lime, mint leaf, soda water, bacardi light with brown sugar*

**Paradise**  
*Orange juice with apricot brandy and gin*

**Whisky Sour**  
*Whisky and lemon juice*

· · · · · **SIGNATURE  
PATIO  
COCKTAIL** · · · · ·

**Arjuna**  
*Tequila, blue curacao, guava, and lemonade*

**Dreams Coming True**  
*Gin, cointreau, cucumber and lime juice*

**Green Merbabu**  
*Midori, vodka, triple sec, and melon juice*

**Menoreh Hill**  
*Tequila, triple sec, orange, lime and coconut cream*

**Joglo's Delight**  
*Frangelico, CDC brown, coffee liquor and espresso*

**Plataran Special**  
*Vodka, triple sec, blue curacao, orange and lime*

**Putri Dewi**  
*Galliano, sambucavaccari, lychee syrup and mint leaf*

**Berry Buddha**  
*Vodka, chambord, fresh berries, and ginger ale*

· · · · · · **RED WINE BY BOTTLE** · · · · · ·

**FANTINI EDIZIONE CINQUE AUTOCTONI,  
2015 (ITALY)**

*The cup is colored by a dark but bright ruby, the scents are of great impact, with an intense fruity fill of blackberry and cherry, enriched by notes of herbs, cinnamon, cloves, cocoa, licorice and an intriguing mineral touch. Excellent with red meat, game meat, pasta and strong sauce*

**CHATEAU DE BEAULIEU, MONTAGNE-SAINT-EMILION,  
2011 (FRANCE)**

*This is an elegant wine, with a deep color and balanced tannins. It goes marvelously well with meat, poultry, game meat and cheese.*

**BERINGER KNIGHTS VALLEY CABERNET SAUVIGNON,  
2014 (USA)**

*It has aromas of ripe black fruit, mocha, dried herbs and licorice. This versatile wine has supple blue and black fruit notes accented by dark chocolate, roasted coffee and a silky, lingering finish.*

**PENFOLDS CLUB TAWNY N.V,  
(AUSTRALIA) (FORTIFIED)**

*A youthful Tawny, Club displays depth and intensity, relying on a wonderful combination of fruit and spirit to provide freshness, weight and a full flavorsome finish. Rich and vibrant displaying ripe spicy fruit, toffee and walnuts frame by smoky oak with a lifted cleansing finish.*

**MATUA MARLBOROUGH PINOT NOIR,  
2015 (NEW ZEALAND)**

*Smooth, soft, lush cherry and blackberry, perfect on cold winters night with spicy Asian food and pizza.*

**\*THOMAS BARTON RESERVE MEDOC,  
2012 (FRANCE)**

*Rich and powerful, this Medoc offers attractive black fruits, apices and chocolate aromas with polished tannins.*

**DA VINCI CHIANTI RESERVA DOCG,  
2013 (ITALY)**

*Da Vinci Chianti is a well-balanced wine of medium weight with jammy flavors of ripe plums, cherries and red fruits. This wine pairs perfectly with all starter, pastas, and meat dishes.*

**PRUNOTTO MOMPERTONE MONFERRATO,  
2013 (ITALY)**

*Deep ruby red in color with purple highlights, this wine has rich fruity aromas of plums and cherries with hints of violets, coffee and spices. The palate is ample, dense and full with soft tannins that are elegant and long on the finish.*

**\*PENFOLDS KOONUNGA HILL CABERNET SAUVIGNON,  
2014 (AUSTRALIA)**

*THE CLASSIC Cabernet Sauvignon aromatics of blackcurrant and cherries are supported by well-handled oak and supple tannins in this classy wine offering.*

**ROBERT MONDAVI WOODBRIDGE CABERNET SAUVIGNON,  
2016 (USA)**

*The aromas and flavors of blackberry and dark cherry, with hints of toast and spies.*

**ASTROLABE MARLBOROUGH PINOT NOIR,  
2014 (AUSTRALIA)**

*Bright deep garnet savory ripe dark and red cherry, brambly fruits with a hint of smoky oak, full bodied wine with round, mouth filling flavors of plum, brambly fruit and dark cherry.*

**ZOLLA PRIMITIVO MERLOT PUGLIA IGP,  
2017 (ITALY)**

*Rich velvety tannins with fruity aromas and notes of small red fruits.*

**BALNAVES OF COONAWARRA THE BLEND,  
2011 (AUSTRALIA)**

*Mid red in color, the nose is intense with aromas of cranberry, wild BlackBerry and beetroot combined with delicate mocha-coffee French oak. The palate is medium bodied with bright delicate fruit and a firm-tannin backbone.*

**NORTON RESERVA MALBEC  
2015 (ARGENTINA)**

*With the harmonious coexistence of fruit and oak over time, have made this a great wine, characterized by its elegance and complexity.*

**BERINGER FOUNDERS' ESTATE CABERNET SAUVIGNON,  
2015 (USA)**

*This Cabernet sauvignon is a full-bodied wine with deep berry, toasted oak and vanilla spice flavors.*

**GEORGES DUBOEUF FLEURIE,  
2014 (FRANCE)**

*This Fleurie shows a deep, intense crimson red colour. A sumptuous array of floral fragrances flatter the senses with soft fruit flavors of black currant, strawberry and peach. Serve chilled it is an ideal accompaniment for chicken, roast leg of lamb.*

**RICHLAND CALABRIA SHIRAZ,  
2016 (AUSTRALIA)**

*A warm, rich approachable wine with spicy plum fruit, long soft oak & ripe berry flavors aromas give way to a medium weight wine with a well rounded mid palate. Served with tender or grilled lamb.*

**TIERRA DEL FUEGO CARMENERE,  
2018 (CHILE)**

*This deep purple color wine has aromas of ripe plums, blackberries and elegant hints of spices. On the palate we find soft tannins and a full body. We suggest serving with pastas, spicy meat or a variety cheeses.*

**JJMCWILLIAMS' CABERNET MERLOT,  
2017 (AUSTRALIA)**

*This is soft and fruity, with flavours of plum and cassis supported by subtle tannins and hints of oak. Enjoy with roasted lamb or grilled beef.*

**WOLF BLASS BILYARA CABERNET SAUVIGNON  
2018 (AUSTRALIA)**

**PLAGA CABERNET SAUVIGNON  
(INDONESIA)**

*A complex aroma blends berries and plums, with hints of chocolates, black pepper and spices. Young, fruity and soft on the palate, a delicate wine with good structure, and a taste that is fresh, round and well balanced. Enjoy with beef rending, beef steak, spicy pasta also combines beautifully with desserts, especially those made with chocolate and cinnamon.*

**PLAGA CABERNET MERLOT  
(INDONESIA)**

*The blending of these wines will make you experience blackberry, blackcurrant, and cassis aromas and flavors in a generous palate. It's perfect to pair with red meats and pasta.*

• • • • • **CHAMPAGNE BY BOTTLE** • • • • •

**DUVAL – LEROY BRUT RESERVE (FRANCE)**

• • • • • **SPARKLING WINE BY BOTTLE** • • • • •

- MONTENISA FRANCIACORTA BRUT, (ITALY)
- FANTINI GRAND CUVÉE BIANCO ABRUZZI, N.V (ITALY)
- FREXINET CORDON NEGRO BRUT (SPAIN)
- ACCADEMIA LAMBRUSCO DELL EMILIA, (ITALY)
- BOTTEGA MILLESIMATO BRUT, 2015 (ITALY)
- FREXINET CORDON NEGRO BRUT 200 ML (SPAIN)

• • • • • **WHITE WINE BY BOTTLE** • • • • •

**MATUA MARLBOROUGH SAUVIGNON BLANC,  
2016 (NEW ZEALAND)**

*Crisp, clean and slightly citrus. Enjoy it in the sunshine with anything from the sea*

**DIEL NAHESTEINER RIESLING,  
2015 (GERMANY)**

*This (Still) bright greenish-yellow, in the nose after apple / gold parmain, also some pineapple and orange zest, delicate smoky-mineral notes, on the palate a creamy texture with very nice acidity - citrus notes, slightly earthy mineral notes with hints of stone powder (quartz), Apple and apricots in the aftertaste*

**DA VINCI PINOT GRIGIO,  
2016 (ITALY)**

**PENFOLDS KOONUNGA HILL SAUVIGNON BLANC,  
2014 (AUSTRALIA)**

*By blending the structure of Semillon with the lifted aromatics of Sauvignon Blanc, we have created an attractive vibrant medium-bodied wine. Passion fruit, lychee and lemon/lime characters are balanced by mouth-watering acidity.*

**ASTROLABE MARLBOROUGH CHARDONNAY,  
2014 (NEW ZEALAND)**

**ASTROLABE MARLBOROUGH DRY RIESLING,  
2015 (NEW ZEALAND)**

**VILLA ANTINORI BIANCO TOSCANA,  
2015 (ITALY)**

*Its aromas of ripe orchard fruit and citrus. The round fruity palate doles out ripe apricot, orange zest and juicy pineapple.*

**BABICH CLASSIC SAUVIGNON BLANC,  
2017 (NEW ZEALAND)**

**MENUTS BORDEAUX SAUVIGNON-SEMILLON,  
2014 (FRANCE)**

*Its grapes all delicate aromas of citrus and white flower emphasized by a light toasty oak taste. This is an ideal accompaniment to your seafood meals.*

**CASTELLO BANFI TUSCANY LE RIME PINOT GRIGIO - CHARDONNAY,  
2016 (ITALY)**

*Straw yellow color with green freshness in the bouquet fruity, fragrant and harmonious in the mouth fresh, floral full and perfectly bitter. Ideal as aperitif or to pair with pasta, meat, fish and vegetarian dishes.*

**NORTON RESERVA CHARDONNAY,  
2015 (ARGENTINA)**

*With tired aromas of corn and apple, this mature Chardonnay is hardly popping. A full round palate is still showing acidity, but stone-fruit flavors of nectarine and peach are not fully fresh. A texturally good finish is woody tasting, with stale fruit notes.*

**\*BERINGER FOUNDERS' ESTATE SAUVIGNON BLANC,  
2014 (USA)**

*This Sauvignon Blanc is filled with crisp citrus and fresh melon flavors followed by a smooth lush finish.*

**TERRE SICILIANE FANTINI PINOT GRIGIO,  
2017 (ITALY)**

**TIERRA DEL FUEGO CHARDONNAY,  
2017 (CHILE)**

*This Chardonnay has a soft yellow color with tropical fruit aromas such as bananas, pineapple and vanilla. Fruity bouquet with a perfect acidity that makes the wine vivacious and refreshing. Ideal as aperitif or to pair with white meat and fish.*

**JJMCWILLIAMS' CHARDONNAY,  
2017 (AUSTRALIA)**

*This showcases ripe stone fruit flavours balanced against a creamy texture, fresh acidity and subtle hints of oak. Enjoy with grilled chicken or seafood.*

**YELLOW TAIL SEMILLON SAUVIGNON BLANC,  
2016 (AUSTRALIA)**

*This flavors passion fruit with crisp refreshing finish, fresh citrus fruit aromas. Enjoy it on a warm afternoon with freshly grilled fish.*

**WOLF BLASS BILYARA CHARDONNAY,  
2018 (AUSTRALIA)**

**PLAGA SAUVIGNON BLANC  
(INDONESIA)**

*Aromas elegant flavor with intense tropical fruits and hints of citrus and honey. A fresh citrus taste that perfectly balances acidity and sweetness. It goes particularly well with fresh fish or seafood, salads, vegetarian dishes and lean white meat.*

**PLAGA CHARDONNAY  
(INDONESIA)**

*Flowerish notes and tropical fruits notes also hints of smoky aromas from fresh wood and some more sweets like light a flavor of vanilla and honey. That is very light and fresh with a pleasant acidity, easy to drink. Enjoy with seafood, baked white meat, vegetarian dishes and light, aromatic coconut based curries.*

• • • • • **ROSE WINE BY BOTTLE** • • • • •

**E. GUIGAL TAVEL ROSE,  
2015 (FRANCE)**

*Full-bodied and dry with flavors of strawberries and wild-fruits, and a refreshing almond-bitterness in the finish, This is a perfect aperitif and a superb companion to informal meals and spicy foods.*

**MAS AMOR BARCELONA ROSADO,  
2015 (SPAIN)**

*Young rose, fruity and vibrant. The perfect pairing with salad, meats and fish, and rice dishes.*

**CUNE RIOJA ROSADO,  
2016 (SPAIN)**

*Light pink color with gray tones. Nose elegance is given by the softness of floral aromas balanced by aromas of fruit such as apricot and peach. Its passage through the palate is rounded and well balanced with a fresh and fruity aftertaste. Our advice would be salads, pastas and vegetables.*

• • • • • **OUR HOUSE WINE BY BOTTLE** • • • • •

**WHITE WINE**

**YELLOW TAIL SEMILLON SAUVIGNON BLANC, 2016 (AUSTRALIA)**

**TIERRA DEL FUEGO RESERVA CHARDONNAY, 2015 (CHILE)**

**JJMCWILLIAMS' CHARDONNAY, 2017 (AUSTRALIA)**

**ROSE WINE**

**CUNE RIOJA ROSADO, 2016 (SPAIN)**

**RED WINE**

**WOLF BLASS BILYARA CABERNET SAUVIGNON, 2018 (AUSTRALIA)**

**TIERRA DEL FUEGO CARMENERE, 2018 (CHILE)**

**JJMCWILLIAMS' CABERNET MERLOT, 2017 (AUSTRALIA)**

• • • • • **PROMOTION DISCOUNT 10%  
RED WINE** • • • • •

**THOMAS BARTON RESERVE MEDOC,  
2012 (FRANCE)**

*Rich and powerful, this Medoc offers attractive black fruits, apices and chocolate aromas with polished tannins.*

**PENFOLDS KOONUNGA HILL CABERNET SAUVIGNON,  
2014 (AUSTRALIA)**

*The Classic Cabernet Sauvignon aromatics of blackcurrant and cherries are supported by well-handled oak and supple tannins in this classy wine offering.*

• • • • • **WHITE WINE** • • • • •

**TORRESELLA VENETO PINOT GRIGIO,  
2014 (ITALY)**

*Dry white wine, light straw yellow color and delicate fragrance. Fresh, soft and well balanced and excellent as an aperitif and ideal accompaniment with pasta, grilled fish and white meat.*

**BERINGER FOUNDERS' ESTATE SAUVIGNON BLANC,  
2014 (USA)**

*This Sauvignon Blanc is filled with crisp citrus and fresh melon flavors followed by a smooth lush finish.*