

It is truly a blessing to design a wine list for a restaurant as accomplished as this, to work with the vast palates our industry has to offer and to have the ability to sample some of the world's finest wines that sit just off our doorstep.

Taking into consideration our patrons ever increasing knowledge on evolving wines, to the rainbow of delicately crafted authentic Thai dishes, it has been a challenge to impress and surpass the expectations of our ever growing clientele.

Our passion knows no bounds. In just over two months, we have tasted the best South Africa has to offer. From the cool slopes of Elgin to the frozen mountains of the Cederberg, from the warm and ever inviting vines of Stellenbosch to the elegant valleys of Franschhoek, we have paired each wine on this list to an assortment of our culinary delights.

All of our wines have been carefully selected and stored at an optimal temperature and in a humidity controlled environment to aid with the aging process.

We have a large selection of premium wines by the glass to ensure your dining experience is enhanced with every sip.

We invite you to browse through our cellar collection. These wines have been carefully selected and only placed onto the list when they are at their drinking best. We have not put tasting notes down for our cellar collection, as with age, the wines evolve.

Our team is happy to guide you through your culinary experience with us here at South Africa's number one voted Asian Restaurant.

Passionately,

Kitima and her team

Wine by the glass: 250ml per serving; Dessert wine: 50ml per serving. Prices are subject to change without notice. Corkage charge: R50 per 750ml wine / sparkling wine; R50 per 750ml Champagne. Wine, sparkling wine and Champagne identical to those on our list will not be permitted. All of the beverages including wine, sparkling wine, Champagne and food from outside the premises will not be permitted in the Raya Lounge. All products and services provided are subject to our general terms and conditions.

CHAMPAGNE

Our champagne and MCC's have been selected as both an aperitif and as a drink that pairs well with our appetizers. The bubbles cut through the infused oils in our dishes to produce a refreshing finish on the palate. Both Champagne and Cap Classique have the versatility to pair exceptionally well with all dishes. From our simple yet elegant Dim Sum to our full flavoured phad chaa dishes.

Recommended with Salmon Roses, Siu Mai & Phad Chaa

GH MUMM Brut NV – Reims, France	990 / 179
A nose of fresh and tangy aromas followed by a resolute freshness and subtle flavours.	
Veuve Clicquot Brut NV – Reims, France	1080
Fresh white fruits and a vanilla nose followed by a symphony of fresh fruits on the palate.	
Billecart Salmon Brut Réserve NV – Mareuil-sur-Aÿ, France	1115
Full yet fine Champagne with floral freshness, ripe pears and a crisp finish.	
GH MUMM Brut Rosé NV – Reims, France	1155 / 199
Aromas of summer berries and fresh pink grapefruits with fresh red berries developing on the palate.	
Bollinger Special Cuvée NV – Champagne, France	1240
Fresh, focused acidity, layered with notes of roasted apple, blackcurrant and honey.	
Billecart Salmon Brut Rosé – Mareuil-sur-Aÿ, France	1720
Light and elegant with ripe berry fruit, lemon zest and a raspberry finish.	
Veuve Clicquot “La Grande Dame” 1998 – Reims, France	1990
Pale gold in colour, floral and mineral notes followed by intense candied fruits and sweet almond.	
Nicolas Feuillatte “Palmes d’Or” 2004 – France	2550
A prestige cuvee that expresses the diversity of Champagne soils. Complex and distinguished.	

METHODE CAP CLASSIQUE

Allee Bleue Brut Rosé 2012 / 13 – Franschoek / Walker Bay	245 / 55
A fresh and lively MCC bursting with flavours of strawberry, rose petal and candy floss.	
Allee Bleue Brut 2011 / 12 – Walker Bay	285 / 59
Toasted nuts, brioche and citrus bouquets are beautifully followed by the rich, nougatti palate.	
Rickety Bridge Brut Rosé NV – Franschoek	305
Expressions of citrus and red berries on the nose with a long fine finish	
Colmant Sec Reserve NV – Western Cape	330
A fresh and crisp palate with lingering notes of citrus and sun sweetened apples.	
Avondale “Armillia” Brut 2009 – Paarl	415
Apple pie and biscuit with a touch of honey and lemon zest makes for an elegant organic MCC.	
Graham Beck Vintage Rosé 2010 – Western Cape	430
Initial strawberry and raspberry explosion with a creamy mousse finish.	
Nicolas Charles “Krone Marques 1 Prestige” Cuvee Brut NV – Tulbagh	505
Classic bouquet with a yeasty creaminess followed by fine persistent bubbles. 9 years on the lees.	
Graham Beck Brut Zero 2009 / 10 – Robertson	575
A fresh MCC with fresh green apples and brioche on the palate with hints of citrus.	

ROSÉ

We kept our rosé selection simple in numbers, yet exuberant in choice. With our dry, off dry and complex rosé wines on offer, we have allowed them to pair well with a variety of dishes. These wines have a natural affinity with spicy dishes, especially those that contain peppers.

Recommended with Salmon and Avocado Temaki, Tom Yum Goong & Pla Lard Prik

- Mulderbosh Rosé 2014** (Cabernet Sauvignon) – Coastal Region **135 / 48**
Flavours of fresh cherry and watermelon with a weighted palate of juicy fruits and acidity.
- Iona “Sophie” Rosé 2014 / 15** (Merlot) – Western Cape **175**
Delicious wild red berries and spicy notes with rich floral and strawberry aromas.
- Avondale “Camissa” 2014** (Muscat and Mourvedre) – Paarl **295**
This organic rosé has rose petals on the nose with hints of Turkish delight and lemon zest.

SAUVIGNON BLANC

In South Africa we have two types of Sauvignon Blanc drinkers. Those who enjoy the warmer climate wines which produce a soft nose but an abundance of tropical fruit and those who enjoy cooler climate Sauvignon Blancs, which produce a noticeable amount of acidity with a nose of green flavours. Our Sauvignon Blancs pair exceptionally well with our dim sum range as well as our sushi.

Recommended with our cool climate wines try with Phad Ka Phrao, Asian Mushroom Tempura & for our warmer climate Sauvignon Blancs, try our Spring roll platter or Yum Nua.

- Quando 2014 / 15** – Robertson **158**
Exotic forthcoming elderflower, passion fruit, gooseberry and a crisp finish.
- Nitida 2015** – Durbanville **185 / 65**
Accessible minerality balancing out the acidity, pronounced apple and figs.
- Springfield “Life from Stone” 2014 / 15** – Robertson **218**
Lively red peppers and passion fruit with firm underlying tones of minerals and flintiness.
- Steenberg 2014 / 15** – Constantia **225 / 84**
Passion fruit, ruby grapefruit and aromas of gun smoke followed by lime and sugar snap peas.
- Constantia Glen 2014** – Constantia **245**
Tropical array of nectarine, guava and kiwi fruit. Balanced acidity and well defined minerality.
- Klein Constantia 2014** – Constantia **250 / 95**
Crisp fresh notes, complimented by tropical flavours of sweet melon, gooseberries and kiwi fruit.
- Iona 2014 / 15** – Elgin **265**
Pure white grapefruit, intense tropical fruits, ripe gooseberries with an overlay of fresh kiwi fruit.
- Ghost Corner “Wild Ferment” 2014** – Elim **345**
Naturally fermented and wooded, fleshy white pear and quince. Beautifully structured.

CHARDONNAY - UNWOODED

The “stand out” variety in the white wine division is our unwooded chardonnay range. This variety pairs in absolute harmony with our Asian dishes. Tropical flavours and aromas include citrus fruits, melon, fresh cut grass and hints of vanilla. This underrated sibling in the chardonnay group handles the delicate flavours of chilli, lime, lemongrass and galangal.

Recommended with Sushi, Dim Sum, Appetizers, Salads & Mains

Brampton 2014 / 15 – Western Cape	138 / 48
Pear, passion fruit, yellow peach and pineapple aromas that develop further on the palate.	
Groote Post 2015 – Darling	172
Its flavours are full of citrus and lime with a generous palate of marmalade that delivers freshness.	
Warwick “First Lady” 2014 – Western Cape	185 / 65
Pale straw in colour with intense notes of pineapple, lemon and citrus. Broad mid palate.	
De Wetshoff “Bon Vallon” 2014 – Robertson	220
Exudes fresh green apple, peach and citrus aromas on the nose with zingy, mineral flavours.	
Bouchard & Finlayson “Sans Barrique” 2014 – Western Cape	255
Clean fruit flavours of green apple, gooseberry and guava dominate the palate.	

CHARDONNAY - WOODDED

Wooded Chardonnays are rich, medium to full bodied, and usually present additional aromas and flavours of vanilla, butter and even caramel from the oaking process. Some other characteristics of wooded Chardonnays are golden colour and a velvety feel in the mouth.

Recommended with Duck Orange, Panang Curries & Korean Beef

CELLAR COLLECTION	
2012 Hartenberg “Eleanor” – Stellenbosch	460
2009 /10 Mulderbosch Barrel Fermented – Stellenbosch	555
La Bri 2014 – Franschhoek	220 / 80
A fresh, crisp, clean entry with a lemon mid palate and a long elegant finish.	
Chamonix 2014 – Franschhoek	280
Tropical fruits and grapefruit, mingled with hints of oatmeal, caramel and nutmeg.	
Lismore 2012 – Greyton	348 / 119
Intense citrus, layered with honey and vanilla carried by distinct minerality.	
Iona 2013 / 14 – Elgin	375
The wine is concentrated, showing marzipan, citrus and underlying oatmeal notes.	
Môreson “Mercator” Premium 2012 / 13 – Franschhoek	395
A blend of sweet– citrus white fruits, balanced buttery roundness and subtle hints of crème brûlée.	

CHENIN BLANC

South Africa is the largest producer of Chenin Blanc in the world. Therefore the ranges of flavour profiles are endless. Chenin Blanc boasts fruit flavours of melon, pear and peach with alluring floral aromas and a lovely crispness. Because of Chenin Blanc's balanced acidity and inherently fruity flavour, you'll find it pairs well with foods that have a sweet and sour element.

Recommended with Sweet & Sour Dishes, Gado Gado & Szechuan Dishes

CELLAR COLLECTION

2013 Avondale "Anima" – Paarl	375
2012 Forrester Meinert "The FMC" – Stellenbosch	690
AA Badenhorst "Secateurs" 2015 – Swartland	150 / 55
Flinty and honey aromas with subtle hints of orange blossom and white stone fruits.	
Ridgeback 2014 – Paarl	174
Rich, upfront notes of pineapple and sweet orange blossom evolve to a fresh, juicy mid palate.	
Post House "Stamp of Chenin" 2014 / 15 – Stellenbosch	245 / 88
Tropical fruit, orange and minerals. Rich and full bodied palate with peach, honey and citrus.	
Teddy Hall "Dr Jan Cats Reserve" 2010 – Stellenbosch	290
Impeccable balance of grapefruit, vanilla and baked apple flavours, with hints of tropical fruit salad.	

RIESLING

Riesling is characterized by sweet fruity flavours, mineral aromas and floral notes, with good acidity. The combination of sweet and acidic makes Riesling an ideal wine to pair up with spicy and richer dishes.

Recommended with Red Duck Curry, Paad Thai & Phad Chaa Talay

Nitida 2014 / 15 – Durbanville	220 / 80
Gentle rosewater with pomegranate, frangipani, limes and a mouthful of juicy pears.	
Jordan "Real McCoy" 2014 – Western Cape	240 / 85
Intense lemon–lime flavours with a crisp fruitiness makes it a superb partner with spicy food.	

VIOGNIER

Viognier is well known for producing wines with distinct floral aromas and assertive stone fruit flavours. Viognier has a highly aromatic and fruit driven nature with a full velvety mouth feel, this allows the wine to pair well with spicy foods and it can be unbelievably tasty with coconut milk.

Recommended with Mango Duck, Lamb Shank, Kitima's Baskets & Red Thai Curries

Creation 2015 – Walker Bay	218 / 78
Abundantly fruity and forthcoming, yet refined on the nose with fragrant white peach aromas.	
Beau Constantia "Cecily" 2014 – Constantia	330
A nose of orange blossom and apricots with a rich and creamy palate of violets and white peaches.	
Lismore 2013 – Greyton	420
Honeysuckle, peaches and apricot with a lingering citrus finish.	

SEMILLON

Depending on where Semillon is grown, it can range from being a zesty, palate-cleansing wine like Sauvignon Blanc, to a rich, creamy wine like oaked Chardonnay. Our Semillon has been carefully selected to pair with our choices on the menu and it matches exceptionally well with lighter, intricate seafood dishes.

Recommended with Geaw Za, Lab Ped, Pla Neng Ma Nao & Khao Soi Gai

- Nitida 2014** – Durbanville **220 / 80**
Elegant with subtle lime nettles. Pomelo and midsummer elderflower merge with celery and snap peas.
- Steenberg 2010 / 11** – Constantia **295**
Peach, apricots and quinces with hints of crème brûlée on the palate.
- Shannon 2014** – Elgin **335**
Clean taught palate, attractive texture with hints of lemon and fresh hay on the nose.

GEWÜRZTRAMINER

Gewürztraminer has naturally high sugar content with a flamboyant bouquet of Lychees and softer floral and rose petal notes. Gewürztraminer and Riesling share similar characteristics when paired with food.

Recommended with Noodles, Peanut Curry & Har Gau

- Paul Cluver 2014** – Elgin **220 / 78**
The nose has a surprising combination of rose petal, litchi, cucumber and summer melon.

WHITE BLENDS

Our White Blends have all been selected based on their food pairing ability and their stand alone drinking profile. Blended white wines have a wide variety of flavours and aromas, it can range from crisp and acidic to oaked and full bodied with a wide spectrum of fruits and flowery notes on the nose.

Please enquire with your waiter as to which wine or which dish you are looking to pair.

CELLAR COLLECTION

- 2012 Fable Mountain “Jackal Bird”** (Chenin Blanc, Grenache Blanc, Roussanne) – Western Cape **365**
- 2012 Avondale “Cyclus”** (Viognier, Chardonnay, Roussanne, Chenin, Semillon) – Paarl **455**
- 2011 / 12 Vergelegen Estate “GVB”** (Sauvignon Blanc, Semillon) – Stellenbosch **655**
- Buitenverwachting “Buiten Blanc” 2014 / 15** (Sauvignon Blanc, Chenin Blanc) – Coastal **134 / 49**
Selection of fruit characters, including ripe gooseberry, green melon and hints of tropical fruit.
- Quando 2015** (Chenin Blanc, Viognier) – Robertson **155**
Rose petals, ripe pear and apricot on the nose following through with a complex rich palate.
- Nativo 2013 / 14** (Viognier, Chenin Blanc, Roussanne, Grenache) – Swartland **238 / 84**
Elegant and medium bodied with fragrant aromas of pears and citrus.
- Nitida Coronata Integration 2013 / 14** (Sauvignon Blanc, Semillon) – Durbanville **335**
Crisp clear flavours of apples and gooseberry. A scent of saffron spice on the nose.

CABERNET SAUVIGNON

The flavours of Cabernet Sauvignon wines include tobacco, leather, lead pencil shavings and sometimes vanilla and blackcurrants. They usually produce wines with strong tannins which enhance the aging potential of this varietal. Our menu has a huge selection of dishes which tend to pair well with the flavours of Cabernet Sauvignon, from sushi to sizzling hot plates.

Recommended with Duck Spring Rolls, Crispy Duck, Otoro Tataki & Korean Beef.

CELLAR COLLECTION

2011 Rust en Vrede Estate – Coastal	520
2012 Edgebaston GS – Stellenbosch	655
2012 Boekenhoutskloof – Franschhoek	695
Warwick “First Lady” 2013 – Western Cape	185 / 69
Red berries, sweet blackcurrants and a pleasant herbal character, complimented by sweet vanilla.	
Ridgeback 2012 – Paarl	245 / 89
Classic upfront cassis, dark plum and a hint of mint evolves to notes of cigar box and dried herbs.	
Post House “Bulls Eye” 2013 – Stellenbosch	270 / 98
Raspberry, cigar box, chocolate and gamey meat on the nose. Firm and oaky palate with rounded tannins.	
Stark-Condé 2013 – Stellenbosch	315
Deep blackcurrant and fern- leaf aromas. Polished and plush rounded tannins with a hauntingly long finish.	
La Bri 2012 – Franschhoek	345
Classic Cabernet with blackberries and elderflower. Graphite shavings and carefully applied oak.	
Waterford Estate 2011 / 12 – Stellenbosch	350
Elegant aromatics with strong red berries and a typical dry and tight structure	
Le Riche 2012 – Stellenbosch	420
Bouquet of ripe cherry with spiciness and a touch of mint. Balanced, velvety tannins with a smooth finish.	

PINOT NOIR

Pinot Noir is widely received as a preferred varietal to pair with Thai food. This gentle yet temperamental grape can show notes of strawberry and cherry as well as stewed fruits and leather.

Recommended with Tom Yum, Spring Rolls & Bami Goreng.

CELLAR COLLECTION

2012 / 13 Meerlust – Stellenbosch	455
2012 Bouchard & Finlayson “Galpin Peak” – Walker Bay	465
2013 / 14 Chamonix Reserve – Franschhoek	555
2012 Paul Cluver “Seven Flags” – Elgin	755
Iona “Mr P” 2014 – Elgin	260 / 94
Elegant with a fresh cherry and red berry nose.	
Creation 2014 – Hemel-en-Aarde Ridge, Walker Bay	350 / 120
Cherry and dark berry aromas with earthy notes highlighting this classic Pinot Noir.	
Muratie “George Paul Canitz” 2012 – Stellenbosch	370
First grower of Pinot Noir in South Africa. Smooth and velvety with an elegant raspberry and cherry nose.	

MERLOT

Merlot grapes produce a wine with flavours and aromas of black cherries, berries, plum, chocolate and herbs. The softer characteristics of Merlot with the fruity flavours make it a red wine that's well suited to lighter foods that won't overwhelm the flavours of the wine.

Recommended with Lamb Madras, Wok Fried Black Pepper & Phad Chaa Dishes.

CELLAR COLLECTION

2007 Anthonij Rupert – Western Cape	805
2008 Anthonij Rupert – Western Cape	785
2010 Creation – Walker Bay	390
2013 Rust en Vrede – Stellenbosch	445
La Bri 2012 – Franschhoek	215 / 78
A fruit bomb of cherries and red plums, with underlying earthy aromas.	
Hout Bay Vineyards 2010 / 12 – Hout Bay	225 / 82
Gentle, well rounded and versatile. Rich ripe fruit flavours balance into a fresh savoury finish.	
Groote Post 2013 / 14 – Darling	240
Hints of smoked beef and mint on the nose with blackberries, plum and chocolate on the palate.	
De Grendal 2013 / 14 – Durbanville	260 / 92
Mulberry, raspberry and blackberry fruit accompanied by liquorice and mocha flavours.	
High Constantia 2007 – Constantia	340
Red and blackberry fruit characteristics with herbal and floral notes and subtle cedar oak.	
Vergelegen Reserve 2012 – Stellenbosch	365
Ripe plum colour, the nose shows ripe fruit flavours, black cherries, plum and spice.	

PINOTAGE

This varietal is unique to South Africa and is a cross between Hermitage and Pinot Noir. The aroma is characterized by cherries, plum, chocolate and smoky notes. Pinotage retains a perception of sweetness, even when the wines are technically dry. This comes across on the nose and the palate and helps the wine to handle a fair amount of spice.

Recommended with Prawn Salad, Roast Duck & Nua Phad Prik Thai Orn.

CELLAR COLLECTION

2012 Radford Dale "Frankenstein" – Stellenbosch	540
Doolhof "Dark Lady" 2013 – Wellington	180 / 62
Complexity of plums and cherries together with a mocha undertone and a lengthy finish.	
Rijk's "Touch of Oak" 2012 – Coastal Region	235 / 85
Medium to dark garnet in colour, red berry to plum nose with hints of white chocolate.	
Kaapzicht 2011 – Stellenbosch	255
Sweet aromas of plum and black cherries. Well integrated French oak and vanilla gives complexity.	
Chamonix "Greywacke" 2012 / 13 – Franschhoek	285
Dark chocolate extract with fruit flavours balanced elegantly by tannins in a long finish.	
Diemersfontein "Carpe Diem" 2013 – Wellington	325
Blackcurrant and cherries on the nose with hints of vanilla on the palate followed with supple tannins.	

SHIRAZ

This full bodied wine originating in the Middle East has characteristics of blueberries, black currents and chocolate with notes of pepper and spicy inflections. This incredible varietal adds a complex element when pairing with the delicate flavours of Thai food.

Recommended with Black Pepper Beef, Tom Yum & Crispy Duck.

CELLAR COLLECTION

2007 Avondale “Samsara” – Paarl	595
2007 Anthonij Rupert – Costal Region	755
2010 Hartenberg “The Stork” – Stellenbosch	885
2007 Hartenberg “Tenacity” – Stellenbosch	445
2012 Boekenhoutskloof – Franschoek	825
Hartenberg “Doorkeeper” 2012 – Stellenbosch	160 / 59
Full rich aromas of concentrated spice, chocolate plumminess and savoury notes. Rich, yet subtle palate.	
Arendsig 2013 / 14 – Robertson	230
Fruit driven with strawberries, raspberries and rounded off with hints of pepper, spice and grapefruit.	
Ridgeback 2011 /12 – Paarl	245 / 85
Sour cherry, liquorice and black pepper are well supported by an elegant, firm structure.	
Joubert-Tradauw 2011 – Tradouw	285
Burgundian floral and perfume notes, lively mid palate showing great minerality, soft tannins abound.	
Creation 2013 – Walker Bay	335 / 110
An aromatic wine impressing with cherry and peppery spice interwoven with soft notes of violets.	
Kevin Arnold 2011 – Stellenbosch	375
Ripe fig, black pepper and spice complimented with oak and a dry structured finish.	

OTHER REDS

Doolhof Cabernet Franc 2012 – Wellington	245
Youthful, dark red with perfumed blackcurrants, violets, lead pencil shavings and graphite on the nose.	
Doolhof Malbec 2012 – Wellington	245 / 85
Intense dark purple with black cherry and eucalyptus, with elements of fresh mint and fynbos.	
Diemersfontein “Carpe Diem” Malbec 2013 – Wellington	270
Rich raspberry aromas with lingering violet and soft mature tannins.	
Arendsig “Inspirational” Grenache 2014 / 15 – Robertson	295
Red berries and hints of spice followed by a silky smooth mouth feel of mixed berries and pepper.	
Idiom Zinfandel 2011 – Stellenbosch	395
Fynbos, rosemary, bay leaf and mint with concentrated blackcurrant.	

RED BLENDS

South African winemakers have taken blending to a world acclaimed art over the last few years. With Bordeaux and Rhone' style blends consistently evolving in today's market, our own cape blend is becoming increasingly popular. We have selected beautiful soft blends to vintage statement wines.

Please enquire with your waiter as to the perfect blend for your culinary experience.

CELLAR COLLECTION

2006 De Toren "Fusion V" (Bordeaux) – Stellenbosch	995
2007 De Toren "Fusion V" (Bordeaux) – Stellenbosch	950
2009 De Toren "Fusion V" (Bordeaux) – Stellenbosch	820
2010 De Toren "Fusion V" (Bordeaux) – Stellenbosch	770
2011 De Toren "Fusion V" (Bordeaux) – Stellenbosch	720
2012 De Toren "Fusion V" (Bordeaux) – Stellenbosch	680
2006 Vilafonte "Series C" (Bordeaux) – Stellenbosch	820
2011 Vilafonte "Series C" (Bordeaux) – Stellenbosch	995
2004 Vilafonte "Series M" (Bordeaux) – Stellenbosch	595
2005 Vilafonte "Series M" (Bordeaux) – Stellenbosch	650
2011 Vilafonte "Series M" (Bordeaux) – Stellenbosch	720
2004 Waterford "The Jem" (CS, Mer, Ma, CF, PV, Sh, Mo, Bar) – Stellenbosch	1600
2006 Waterford "The Jem" (CS, Sh, Ma, CF, Mo, San, Bar) – Stellenbosch	1500
2009 Waterford "The Jem" (CS, Sh, Ma, CF, Mo, San, Bar) – Stellenbosch	1400
2010 Waterford "The Jem" (CS, Sh, Ma, CF, Mo, San, Bar) – Stellenbosch	1300
2011 De Toren "Book 17" (Bordeaux) – Stellenbosch	11000
2012 De Toren "Book 17" (Bordeaux) – Stellenbosch	8500
2011 Rust en Vrede "Estate" (Shiraz, Cabernet Sauvignon, Merlot) – Stellenbosch	720
2009 Radford Dale "Gravity" (Shiraz, Cabernet Sauvignon, Merlot) – Stellenbosch	620
2008 Hartenberg "Mckenzie" (Bordeaux) – Stellenbosch	660
2009 / 11 Vergelegen Estate "GVB" (Cabernet Sauvignon, Merlot) – Stellenbosch	780
2011 Dalla Cia "Teano" (Bordeaux/Tuscan) – Western Cape	1150
Rickety Bridge "The Foundation Stone" 2014 (Sh, Mo, Gre, Cin, Ten) – Franschoek Ripe raspberry and mulberry aromas with complex layers of spice.	205 / 75
Nativo 2009 (Shiraz, Grenache, Mourvedre, Pinotage) – Swartland Aromas of blackcurrants, spices and distinctive minerality. Warm mouth feel and silky finish.	235 / 85
Houtbay Vineyards "Petrus" 2011 (Rhone Blend) – Western Cape Typical raspberries, spice and vanilla make up this local favourite.	275
Joubert-Tradauw "R62" 2012 (Bordeaux) – Tradouw A bouquet of cassis with hints of cedar and vanilla spice. Fine tannins with an elegant, long finish.	285 / 105
Constantia Glen "Three" 2011 (Cabernet Sauvignon, Cabernet Franc, Merlot) – Constantia Complex nose of blackberries, spice and plum fruit. Palate is full with texture and ripe velvety tannins.	355
Chamonix "Troika" 2012 / 13 (Cabernet Franc, Cabernet Sauvignon, Merlot) – Franschoek Aromas of vanilla, sweet ripe cherries, blackberries and cinnamon.	420
Vergelegen "DNA" 2010 / 11 (Bordeaux) – Stellenbosch Ripe berries rounded with chocolate and coffee notes, round tannins and a lingering finish.	395
Iona "One Man Band" 2009 (Shiraz, Cab Sauv, Mer, Petit Verdot and Mo) – Elgin A complex blend of cassis, ripe cherry and underlying blackberry tones with a hint of gentle spice	435

RED BLENDS - CONTINUED

Muratie “Ansel van de Caab” 2010 (Cabernet Sauvignon, Merlot, Cab Franc) – Stellenbosch Aromas of cedar wood, cigar box and blackcurrants with a distinctive herbaceous edge.	455
Dalla Cia “Giorgio” 2011 (Cabernet Sauvignon, Merlot, Petit Verdot) – Stellenbosch Bouquet with hints of blueberries, cherries, violets, tobacco leaf and spicy cedar wood.	495
Avondale “La Luna” 2007 / 9 (Bordeaux) – Paarl Rich plum and mulberry flavours marry with soft tannins for a vibrant smoothness on the palate.	595
Meerlust “Rubicon” 2009 / 10 (Bordeaux) – Stellenbosch Aromas of ripe plum, cedar wood and intense spiciness.	630

IMPORTED WINE

2012 / 13 Vina Cobos Felino Malbec – Mendoza, Argentina Velvety plum, currant, anise and white pepper with grained tannins and a long finish.	520
2008 Vina Cobos Felino Cabernet Sauvignon – Mendoza, Argentina Complex blackcurrant, graphite and sweet tobacco with ripe tannins and a smooth finish.	520
2007 Vina Cobos Malbec – Marchiori Vineyard, Mendoza, Argentina flavours of black raspberry, and dark chocolate combined with notes of pencil lead and spice.	5395
2013 Julliete Avril Chateauneuf du Pape (Grenache, Syrah, Mourvèdre) – Rhone, France Aromas of morello Cherries and raspberries with light silky tannins.	895
2012 Chateau La Couronne (Merlot, Cab Sauvignon and Cab Franc) – Saint Emilion, France Plums, dark cherries and subtle spice flavours with wonderful balance of fruit and oak	755
2013 Bouchard Pere et Fils Pinot Noir – Burgundy, France Elegant core of ripe cherry and strawberry aromas with a earthy, savoury finish.	615

DESSERT WINE

Rustenberg Straw Wine 2009 / 11 (Chenin Blanc, Crouchen Blanc) – Stellenbosch Concentrated aromas of honey, marmalade and ripe peach. Intensely sweet yet vibrantly fruity and complex. A voluptuously textured palate with plenty of length.	240 / 35
Keermont Fleurfontein 2012 (Sauvignon Blanc) – Stellenbosch An attractive gold colour, powerful apple, lime and melons on the nose with light oak and nut aromas, fresh acidity which balances the sweetness.	260 / 39
Vergelegen Straw Wine 2011 (Semillon) – Stellenbosch Ripe, tropical fruit on the nose but the wine does not become dull and uninteresting due to marvelous acidity and freshness on the palate.	320 / 45
Signal Hill Straw Wine 2001 (Chenin Blanc, Sauvignon Blanc) – Simonsberg Golden colour with notes of mahogany. Aroma of raisins, dried figs and orange peel. A rich wine with creamy texture and slightly smoky flavour.	365 / 49
Klein Constantia Vin de Constance 2009 (Muscat Blanc) – Constantia A rich and dark golden honey colour with intense perfumed nose of complex spice, cloves and vanilla. Developed secondary flavours of orange marmalade and dark chocolate.	990 / 105

BEVERAGES

SOFT DRINKS

Coke, Coke Light, Coke Zero,	22
Fanta Orange, Sprite, Stoney	22
Lipton Ice Tea Peach/Lemon	25
Appetizer, Grapetizer	26
Red Bull	32

MIXERS

Coke, Coke Light, Dry Lemon, Lemonade,	17
Soda, Tonic, Ginger Ale	17

FRUIT JUICES

Apple, Orange, Pineapple	22
Cranberry, Tomato, Fresh Orange	22

CORDIALS (25ml)

Roses Lime, Passion Fruit, Kola Tonic	5
Monin Flavours	14

WATER

750ml

Sparkling	35
Still	35
San Pellegrino	58

250ml

Sparkling	17
Still	17

BEER & CIDER

Amstel, Castle Lite, Windhoek Lager	22
Heineken, Peroni	24
Singha Beer	30
Becks Non-Alcoholic	28
Punk IPA	42
Brewers and Union Craft Beers	52
Paulaner Hefe-Weissbier	58
Hunters Dry	22
Savanna Dry	24

PORT WINE & SHERRY (25ml)

Allesverloren Ruby Port	25
Sandeman Tawny Port	32
Ferreira Ruby Port	36
Bredells Cape Vintage Port	39
Harvey's Bristol Cream Sherry	39
Tio Pepe Pale Dry Sherry	39

GRAPPA & SCHNAPPS (25ml)

King Leo Schnapps: Pear, Apple, Plum	29
Nonino Chardonnay	62
Nonino Moscato	62

ANISETTE & VERMOUTH (25ml)

Martini Range	17
Pernod Pastis	19
Ricard Pastis	19
Sambuca Ramazotti (White)	22
Absinthe	32

COFFEE

Espresso	17
Macchiato	19
Americano	22
Cappuccino	24
Café Latte	25
Double Espresso	25
Double Macchiato	25
Hot Chocolate	28

TEA

Ceylon	20
Earl Grey	20
Fresh Mint	20
Jasmine	20
Rooibos	20
Lemongrass	22
Green Tea	28
Green Tea Latte	28

ALCOHOLIC COFFEE & DOM PEDROS

Café Baileys	42
Kahlua Coffee	42
Irish Coffee	45
Kahlua Dom Pedro	45
Amarula Dom Pedro	45
Frangelico Dom Pedro	45

BRANDY (25ml)

KWV 5yr	16
KWV 10yr	20
KWV 20yr	62
Van Ryn's 10yr	22
Van Ryn's 12yr	34
Van Ryn's 15yr	58
Van Ryn's 20yr	72

COGNAC & ARMAGNAC (25ml)

Calvados VSOP	39
Hennessy VSOP	54
Hennessy XO	168
Hennessy Paradis	520
Remy Martin VSOP	55
Remy Martin 1988 Vintage Premier Cru	320
Chabot Armagnac	289
Camus Extra	470
Martel Extra	505

TEQUILA (25ml)

El Jimador	24
Olmecca Black (Gold)	24
Patron XO Café	36
Patron Reposado	66
Patron Anejo	78
Patron Grand Bordeos Extra Anejo	515

BEVERAGES

GIN (25ml)

Gordons London Dry	15
Pimms No. 1	17
Beefeater	20
Beefeater 24	34
Tanqueray	24
Tanqueray 10	45
Bombay Sapphire	24
Hendricks	45

RUM (25ml)

Malibu	16
Southern Comfort	16
Captain Morgan Spiced Gold	18
Captain Morgan Dark	18
Havana Club Anejo Blanco	18
Havana Club Anejo Especial	21
Havana Club Anejo Reserve	25
Sang Som Thai	25
Germana Cachaça	35

LIQUEURS (25ml)

Cream

Nachtmusik	15
Amarula Cream	20
Cape Velvet Strawberry	20
Kahlua	20
Tia Maria	22
Baileys Original	22

Bitter

Campari	20
Jagermeister	22
Ramazotti Amaro	22
Averna Amaro	28
Fernet Branca	36
Aperol	55

Other

Bols Range	14
Butlers Peppermint	14
Crème de Cassis	14
Disaronno Amaretto	20
Frangelico	22
Galliano	25
Drambuie	25
Chambord	27
Cointreau	27
Grand Marnier	35
Cherry Heering	50
Dom Benedictine	50

VODKA (25ml)

Smirnoff Red	18
Stolichnaya	18
Absolut Blue	22
Absolut Citron	22
Absolut Vanilla	22
Finlandia	24
Grey Goose	34
Takara Shochu (Japan)	35
Shochu Gold (Japan)	35
Wyborowa Exquisite	38
Belvedere Intense	42
Sake (200ml)	78

WHISKY & WHISKEY (25ml)

Single Malt

Glenfiddich 12yr	32
Glenfiddich 15yr	48
Glenfiddich 18yr	62
Glenfiddich 21yr	118
Laphroaig 10yr	39
Laphroaig 18yr	66
Caol Isla 12yr	42
Glenmorangie "Quanta Ruban"	55
Oban 14yr	60
Lagavulin 16yr	62

Blends, Bourbon and Irish

Bells	18
J&B	18
Famous Grouse	18
Wild Turkey	20
Bushmills Malt 10yr	20
Jack Daniels	22
Jack Daniels Single Barrel	42
Jameson	24
Mae Kong Thai	26
Woodford Reserve	32
Canadian Club	44

Aged Blends

Johnny Walker Red Label	19
Johnny Walker Black Label	34
Johnny Walker Green Label	66
Johnny Walker Gold Reserve	74
Johnny Walker Gold Label	89
Johnny Walker Platinum	99
Johnny Walker Blue Label	189
Johnny Walker King George V	540
Chivas Regal 12yr	38
Chivas Regal 18yr	78
Ardberg 10yr	44



Only passions, great passions, can elevate the soul to great things.

Denis Diderot
French author and philosopher (1713 - 1784)