THE WINE LIST



e

SYMBOLS

WHAT THE SYMBOLS MEAN

SUSTAINABLE FARMING

Viticulture that limits the use of plant-protection products and puts respect for the environment first.

ORGANIC FARMING

Viticulture free from synthetic chemicals, favouring natural methods and biodiversity.

BIODYNAMIC FARMING

An approach that goes beyond organic, treating vine and soil as a living ecosystem. It excludes synthetic chemicals in favour of natural preparations, the rhythms of nature and the balance of the soil.

VEGAN WINE

No animal-derived products are used in making the wine.

“ALL IN ALL OUT” PACKAGE

The starfish indicates that the wine is included in the “All In All Out” package.

GOOD TO KNOW

INFORMATION

NV – NON-VINTAGE

A wine blended from several harvest years.

VINTAGES

Vintages may change depending on availability. Thank you for your understanding.

ALLERGIES

Please let the restaurant manager know if you have any allergies.

In accordance with Mauritian law, the sale of alcoholic beverages to persons under 18 is prohibited.

All prices include 15% government tax and exclude the 10% discretionary service charge.

CONTENTS

WINES BY THE GLASS →

OUR FAVOURITES →

CHAMPAGNE →

SPARKLING WINES →

WHITE WINES →

ROSÉ WINES →

RED WINES →

WINES BY THE GLASS

15 CL · PRICES IN MUR

SPARKLING

SOUTH AFRICA

CAPE BAY *Brut* · Chenin Blanc ---------- 400

WESTERN CAPE · NV

Our sparkling wine from the Cape, for celebrating every moment.

NOTES Green apple, fine bubbles

PAIRS WITH Aperitif

CAPE BAY *Brut Rosé* · Blanc de Noir -- 425

WESTERN CAPE · NV

A festive touch for a gentle end to the meal.

NOTES Wild berries, light bubbles

PAIRS WITH Light desserts

WHITE

SOUTH AFRICA

CAPE BAY Chenin Blanc — 350

WESTERN CAPE · NV

The freshness of the Cape in a glass, a perfect start to any meal.

NOTES Citrus, pear
PAIRS WITH Aperitif, light starters

MAURITIUS

TAKAMAKA *Le Blanc* · Lychee — 375

PLAINES WILHEMS · NV

Born of Alexander Oxenham's daring vision, crafted from luscious Mauritian lychees grown without pesticides.

NOTES Lychee, exotic fruit
PAIRS WITH Aperitif, spicy local specialities

ROSÉ

SOUTH AFRICA

CAPE BAY Blanc de Noir — 350

WESTERN CAPE · NV

A light, fruity rosé, made for lunches in the sun.

NOTES Strawberry, citrus
PAIRS WITH Aperitif, salads, grilled meats

MAURITIUS

TAKAMAKA *Le Rosé* · Lychee 375

PLAINES WILHEMS · NV

Mauritian lychee wine in rosé form, fresh and indulgent.

NOTES Lychee, red berries
PAIRS WITH Mauritian dishes

RED

SOUTH AFRICA

CAPE BAY Ruby Cabernet 350

WESTERN CAPE · NV

Our Cape red: smooth, generously fruity and utterly moreish.

NOTES Red berries, sweet spice
PAIRS WITH Pizzas, grilled meats

FRANCE

AU BORD DE L'EAU Pinot Noir 425

LANGUEDOC-ROUSSILLON · NV

A light, crunchy Pinot Noir that is a pleasure to drink.

NOTES Morello cherry, wild raspberry
PAIRS WITH Roast poultry, charcuterie, fish

OUR FAVOURITES

75 CL · PRICES IN MUR

WHITE

SOUTH AFRICA

MEERLUST Chardonnay — 3 175

STELLENBOSCH · NV

An exceptional white, rich and generous.

NOTES Pear, toasted almond, fresh butter, minerality

PAIRS WITH Fine fish in sauce, roast poultry

HAMILTON RUSSELL Chardonnay - 4 500

HEMEL-EN-AARDE · NV

An exceptional Chardonnay, pairing Burgundian finesse with pure minerality.

NOTES Flint, citrus, brioche

PAIRS WITH Lobster, crab, creamy risotto

FRANCE

ERIC LOUIS Sauvignon Blanc — 2 600

LOIRE, POUILLY-FUMÉ · NV

A great Loire classic: fresh, lively and delicately mineral.

NOTES Grapefruit, flint

PAIRS WITH Seafood platter, oysters, goat's cheese

DEUX MONTILLE Chardonnay — 2 900

BURGUNDY, RULLY · NV

The craft of Maison de Montille: Burgundian finesse with generous fruit.

NOTES Juicy pear, fresh hazelnut, brioche

PAIRS WITH Poultry in cream sauce, grilled fish, Burgundy cheeses

CHABLIS 1ER CRU Chardonnay — 3 200

BURGUNDY, CHABLIS PREMIER CRU · NV

A Chablis Premier Cru of crystalline purity, carried by fine minerality.

NOTES Green apple, flint, minerality

PAIRS WITH Scallops, lobster, delicate fish

CROCHET Sauvignon Blanc — 3 500

LOIRE, SANCERRE · NV

An outstanding Loire white, chiselled and mineral, for lovers of freshness.

NOTES Ripe citrus, white flowers, flint

PAIRS WITH Seafood, grilled fish

DEUX MONTILLE Chardonnay ------ 3 900

BURGUNDY, PULIGNY-MONTRACHET · NV

A great Burgundy appellation, known for whites of remarkable finesse and purity.

NOTES Fresh almond, fresh butter, white flowers

PAIRS WITH Crustaceans, fish

RED

SOUTH AFRICA

MEERLUST *Rubicon* · Blend ---------- 3 400

STELLENBOSCH · NV

A great Bordeaux-style red, powerful and deep.

NOTES Blackcurrant, cedar, sweet spice

PAIRS WITH Rib of beef, duck, rich dishes in sauce

ITALY

SANGIOVESE ---------- 3 500

TUSCANY, CHIANTI · NV

A great Italian classic, fresh and fruity, with true Tuscan charm.

NOTES Cherry, red fruit, spice

PAIRS WITH Pasta, Italian cuisine

CHAMPAGNE

75 CL · PRICES IN MUR

PHILIZOT *Brut* · Blend ---------- 5 685

CHAMPAGNE · NV

A festive, fresh and joyful Champagne, perfect for toasting special occasions.

NOTES Fresh apple, brioche
PAIRS WITH Aperitif

DEUTZ *Brut* · Blend ---------- 6 860

CHAMPAGNE · NV

Bubbles of great elegance, for the moments that matter.

NOTES Silky, great finesse
PAIRS WITH Celebrations, spiny lobster

DEUTZ *Brut Rosé* · Blend ---------- 7 005

CHAMPAGNE · NV

A refined rosé cuvée, backed by all the expertise of a great house.

NOTES Cherry, redcurrant
PAIRS WITH Tuna tartare, sunset

MOËT & CHANDON *Brut* · Blend - 8 050

CHAMPAGNE · NV

A name known the world over, the very symbol of French art de vivre.

NOTES White fruit, citrus
PAIRS WITH Aperitif, celebrations

SPARKLING WINES

75 CL · PRICES IN MUR

SOUTH AFRICA

CAPE BAY *Brut* · Chenin Blanc ------- 1 615

WESTERN CAPE · NV

Our sparkling wine from the Cape, for celebrating every moment.

NOTES Green apple, fine bubbles
PAIRS WITH Aperitif

CAPE BAY *Brut Rosé* · Blanc de Noir 1 710

WESTERN CAPE · NV

A festive touch for a gentle end to the meal.

NOTES Wild berries, light bubbles
PAIRS WITH Light desserts

GRAHAM BECK *Brut* · Blend -------- 2 690

ROBERTSON · NV

Dubbed “the President of the Cape”, a sparkling wine for life’s great celebrations.

NOTES Brioche, citrus
PAIRS WITH Oysters, seafood platter, creamy risotto

GRAHAM BECK *Brut Rosé* · Blend -- 2 865

ROBERTSON · NV

Made using the traditional method: a fine alternative to Champagne.

NOTES Wild berries, creamy texture
PAIRS WITH Salmon, salads, fruit tart

ITALY

PICCINI *1882 Spumante* · Blend ------ 2 140

VENETO, TRIVENETO · NV

The light, refreshing bubbles of the Italian aperitivo.

NOTES Green apple, white flowers
PAIRS WITH Sushi, fresh salads, light hors d'oeuvres

WHITE WINES

75 CL · PRICES IN MUR

SOUTH AFRICA

CAPE BAY Chenin Blanc — 1 385

WESTERN CAPE · NV

The freshness of the Cape in a glass, a perfect start to any meal.

NOTES Citrus, pear
PAIRS WITH Aperitif, light starters

LE PETIT VIGNERON Sauvignon Blanc 1 440

WESTERN CAPE · NV

A bright, zesty Sauvignon that awakens the palate.

NOTES Grapefruit, fresh herbs
PAIRS WITH Aperitif, local smoked marlin

PORCUPINE RIDGE Chardonnay — 1 875

FRANSCHHOEK · NV

A sunny, indulgent Chardonnay from one of the Cape's great houses, Boekenhoutskloof.

NOTES Pear, tropical fruit, vanilla
PAIRS WITH Chicken curry, creamy pasta

MARIANNE *Natana* · Blend — 2 045

STELLENBOSCH · NV

The Dauriac family of Saint-Émilion brings its expertise to South Africa.

NOTES Fresh fruit, lively finish, minerality
PAIRS WITH Carpaccios, salads

DORRANCE Blend — 2 195

SWARTLAND · 2023

The Cape with a French accent: Christophe Durand's elegant, floral and mineral white.

NOTES Apricot, orange blossom, minerality
PAIRS WITH Fish tartare

BOUCHARD FINLAYSON *Blanc de Mer* · Blend — 2 380

HEMEL-EN-AARDE · 2025

Combining the verve of Riesling, the floral character of Viognier and the roundness of Chardonnay, in one glass.

NOTES Floral, lively and round
PAIRS WITH Seafood

CREATION Viognier — 2 875

WALKER BAY · 2025

A joyful, aromatic white, a natural partner for our spicy specialities.

NOTES Peach, spring flowers, minerality
PAIRS WITH Spicy local specialities

FRANCE

AU BORD DE L'EAU Chardonnay — 1 615

LANGUEDOC-ROUSSILLON · NV

A generous, indulgent Chardonnay with a sun-kissed southern character.

NOTES White peach, yellow flowers
PAIRS WITH Poultry, fish

PERRIN *La Vieille Ferme* · Blend ------- 1 975

RHÔNE, CÔTES DU LUBERON · 2024

From the family behind the renowned Château de Beaucastel.

NOTES Peach, white flowers
PAIRS WITH Grilled fish, white meat in sauce

MALDANT Aligoté ---------- 2 595

BURGUNDY, BOURGOGNE ALIGOTÉ · 2023

A lesser-known Burgundian grape, well worth discovering for its freshness.

NOTES Green apple, fresh citrus
PAIRS WITH Aperitif, seafood

JOLIVET *Attitude* · Sauvignon Blanc - 2 755

LOIRE · 2025

A Loire Sauvignon of bright, pure freshness.

NOTES Flint, citrus, green apple
PAIRS WITH Fish carpaccio, goat's cheese

FÈVRE Chardonnay ---------- 2 965

BURGUNDY, CHABLIS · 2023

A great Burgundy classic, fresh and saline.

NOTES Citrus, flint, salinity
PAIRS WITH Oysters, grilled white fish

COMBIER *Cuvée L* · Blend ---------- 3 145

RHÔNE, CROZES-HERMITAGE · 2023

A great white from the northern Rhône, floral and generous.

NOTES Vine peach, apricot, fresh almond
PAIRS WITH Spiny lobster

MAURITIUS

TAKAMAKA *Le Blanc* · Lychee — 1 500

PLAINES WILHEMS · NV

A one-of-a-kind lychee wine: the taste of Mauritius in a glass.

NOTES Lychee, exotic fruit
PAIRS WITH Aperitif, spicy local specialities

TAKAMAKA *Eclipse* · Lychee (sweet) — 2 340

PLAINES WILHEMS · NV

A Mauritian lychee nectar, deliciously sweet, for an indulgent finale.

NOTES Honey, tropical fruit
PAIRS WITH Foie gras, desserts, end of the meal

ITALY

PICCINI Pinot Grigio — 1 775

DELLE VENEZIE · 2024

The Italian classic that captures all the lightness and freshness of summer.

NOTES Green apple, citrus
PAIRS WITH Poolside, summer salad

NEW ZEALAND

DASHWOOD Sauvignon Blanc — 2 435

MARLBOROUGH · 2025

New Zealand's signature style, intensely aromatic.

NOTES Passion fruit, grapefruit, fresh herbs
PAIRS WITH Oysters

ROSÉ WINES

75 CL · PRICES IN MUR

SOUTH AFRICA

CAPE BAY Blanc de Noir — 1 385

WESTERN CAPE · NV

A light, fruity rosé, made for lunches in the sun.

NOTES Strawberry, citrus
PAIRS WITH Aperitif, salads, grilled meats

LE PETIT VIGNERON Blend — 1 565

WESTERN CAPE · NV

A convivial South African wine, reflecting the craft of Cape winemakers.

NOTES Fruit drops, raspberry
PAIRS WITH Aperitif, pizzas, mixed salads

DORRANCE Blend — 1 960

SWARTLAND · 2024

An artisanal rosé where French know-how meets a free-spirited, authentic approach.

NOTES Strawberry, peach
PAIRS WITH Aperitif, salads, grilled fish

FRANCE

AU BORD DE L'EAU Blend — 1 670

LANGUEDOC-ROUSSILLON · NV

A seaside rosé, fresh and thirst-quenching, with a Mediterranean touch.

NOTES Intense red berries
PAIRS WITH Poolside, tapas, plancha-grilled fish

GÉRARD BERTRAND *Gris Blanc* · Blend 2 285

LANGUEDOC-ROUSSILLON · 2025

From rugby pitch to vineyard, Gérard Bertrand crafts an organic rosé with a sunny southern soul.

NOTES Citrus, minerality
PAIRS WITH Aperitif, shellfish, grilled fish

L'AUMERADE Blend — 2 585

PROVENCE, CÔTES DE PROVENCE · 2025

Provence at its finest, a benchmark appellation for great rosé.

NOTES Peach, red berries
PAIRS WITH Mediterranean cuisine, grilled meats, aperitif

MAURITIUS

TAKAMAKA *Le Rosé* · Lychee — 1 490

PLAINES WILHEMS · NV

Mauritian lychee wine in rosé form, fresh and indulgent.

NOTES Lychee, red berries
PAIRS WITH Mauritian dishes

RED WINES

75 CL · PRICES IN MUR

SOUTH AFRICA

CAPE BAY Ruby Cabernet — 1 385

WESTERN CAPE · NV

Our Cape red: smooth, generously fruity and utterly moreish.

NOTES Red berries, sweet spice
PAIRS WITH Pizzas, grilled meats

LE PETIT VIGNERON Merlot — 1 440

WESTERN CAPE · NV

A smooth, fruity Merlot, made for the simple pleasure of sharing a glass.

NOTES Black plum, smooth chocolate
PAIRS WITH Pasta in sauce, grilled meats, burgers

PORCUPINE RIDGE Cabernet Sauvignon 1 995

FRANSCHHOEK · NV

A cuvée from Boekenhoutskloof, Franschhoek's iconic estate.

NOTES Blackcurrant, black cherry
PAIRS WITH Duck salmis

MARIANNE *Natana* · Blend — 2 110

STELLENBOSCH · 2024

The Dauriac family of Saint-Émilion brings its expertise to South Africa.

NOTES Cherry, red fruit
PAIRS WITH Vegetarian lasagne

KEN FORRESTER *Petit* · Pinotage — 2 270

STELLENBOSCH · 2023

South Africa's own grape, born from a cross of Cinsault and Pinot Noir.

NOTES Red fruit, blackberry, spice
PAIRS WITH Slow-cooked meats

DORRANCE Cinsault — 2 415

SWARTLAND · 2023

An unusual single-varietal that reveals the full personality of a grape seldom bottled alone.

NOTES Red fruit, wild herbs, sweet spice
PAIRS WITH Roast poultry, tuna tataki

KANONKOP *Kadette* · Blend — 2 615

STELLENBOSCH · 2023

A name steeped in history, recalling the cannon once fired at the Cape to herald arriving ships.

NOTES Plum, black cherry, spice
PAIRS WITH Grilled meats

GLEN CARLOU Pinot Noir — 2 755

PAARL · 2025

A sunny Pinot Noir with true South African character: red fruit and freshness.

NOTES Ripe red fruit, black cherry, earthy notes
PAIRS WITH Poultry, pork, fish

MEERLUST Merlot — 2 930

STELLENBOSCH · 2016

A fine Stellenbosch estate, renowned for its Bordeaux-style wines.

NOTES Plum, dark chocolate, cedar
PAIRS WITH Cut of lamb

AUSTRALIA

TOURNON *Mathilda* · Syrah — 2 520

VICTORIA · 2016

A Syrah born where Victoria's terroir meets the expertise of Maison Chapoutier.

NOTES Black cherry, black pepper, smoky notes

PAIRS WITH Slow-cooked wild boar

FRANCE

BROTTE Blend — 1 550

RHÔNE, CÔTES DU RHÔNE · NV

A warm, generous red with the spirit of the Rhône Valley.

NOTES Sweet spice, black fruit

PAIRS WITH Grilled meats, dishes in sauce

AU BORD DE L'EAU Pinot Noir — 1 615

LANGUEDOC-ROUSSILLON · NV

A light, crunchy Pinot Noir that is a pleasure to drink.

NOTES Morello cherry, wild raspberry

PAIRS WITH Roast poultry, charcuterie, fish

COPAIN COMME COCHONS Gamay 1 790

SOUTH WEST, IGP COMTÉ TOLOSAN · NV

A light, fruity and fresh red, for easy, uncomplicated enjoyment.

NOTES Crunchy red berries

PAIRS WITH Aperitif, charcuterie, pizzas

PERRIN *La Vieille Ferme* · Blend ------- 1 975

RHÔNE, CÔTES DU VENTOUX · NV

Crafted with the experience of the family behind the renowned Château de Beaucastel.

NOTES Fresh cherry, sweet spice
PAIRS WITH Grilled meats, pasta in sauce

CHANTE L'OISEAU Blend ---------- 2 030

BORDEAUX, GRAVES · 2020

A fine expression of Graves, the Bordeaux appellation prized for wines of character.

NOTES Ripe black fruit, black pepper
PAIRS WITH Local venison or wild boar

JABOULET *Parallèle 45* · Blend ------- 2 345

RHÔNE, CÔTES DU RHÔNE · NV

A Côtes du Rhône classic from the house of Jaboulet, founded in 1834.

NOTES Black pepper, ripe black fruit
PAIRS WITH Dishes in sauce

DUBOSCQ-MONPLAISIR Blend --- 2 555

SOUTH WEST, CÔTES DE GASCOGNE · 2019

A cuvée from the Duboscq family, owners of the renowned Château Haut-Marbuzet in Saint-Estèphe.

NOTES Black cherry, sweet spice
PAIRS WITH Beef

ANGÉLUS *Tempo d'Angélus* · Blend -- 3 160

BORDEAUX · 2019

A modern Bordeaux from the prestigious Château Angélus in Saint-Émilion.

NOTES Juicy Merlot, velvety tannins
PAIRS WITH Roast lamb

DE MONTILLE Pinot Noir — 3 535

BURGUNDY · 2020

A cuvée from a prestigious Burgundy house, renowned for its craft.

NOTES Red fruit, forest floor
PAIRS WITH Seared tuna

ITALY

PICCINI Sangiovese — 1 860

TUSCANY, CHIANTI · 2024

A great Italian classic, crafted by a family-run Tuscan house since 1882.

NOTES Black cherry, aromatic herbs
PAIRS WITH Tomato pasta, lasagne, pizza

NEW ZEALAND

DASHWOOD Pinot Noir — 2 895

MARLBOROUGH · 2024

A fresh, vibrant Pinot Noir shaped by Marlborough's maritime climate and cool nights.

NOTES Red cherry, finesse, silky
PAIRS WITH White meat, fish