

INTERNATIONAL SOUPS,  
SALADS AND STARTERS

Soup Of The Day	4.50
Garden Salad	4.75
Cucumbers, red cabbage, lettuce, onions, mint leaves, thyme, tomatoes, green olives, with pomegranate molasses dressing	
Classic Caesar Salad	5.50
Mixed iceberg and Roman lettuce with shaved Parmesan and herbed garlic croutons with Caesar dressing   Add: chicken 2.00	
Cherry Mozzarella Salad	5.50
Mixed green leaves, sundried tomatoes, cherry tomatoes, beet root, cherry mozzarella, cucumbers with creamy herbed dressing	
Avocado Rocca Salad	5.50
Rocca leaves, fresh mushrooms, avocados, black olives, cherry tomatoes with lemon vinegar dressing	
Chips & Dip	4.25
Sour cream dip	
Cheesy Nachos	6.95
Creamy cheese sauce, beans and jalapeños with grated cheese, guacamole, sour cream and a sprinkle of fresh coriander	
Spicy Buffalo Wings (dozen)	4.95
Sour cream	
Rock Shrimp	6.95
Deep fried shrimp with spicy Japanese sauce	
Chicken Tenders	4.50
Honey mustard dip	
Spicy Fried Calamari Rings	4.50
Golden crispy calamari with wasabi dip	
Popcorn Chicken Basket	4.75
BBQ sauce	
Halloumi Sticks	4.95
Breaded sticks with honey mustard dip	
Oven Baked Beef	8.00
Tender beef cubes cooked in gravy sauce and with mashed potatoes	
JAPANAESE SOUPS, SALADS AND STARTERS	
Miso Soup	4.500
Traditional Japanese soup with tofu and spring onions	
Edamami	4.500
Salty or spicy green soya beans	
Kani Salad	5.500
Crab, carrots, cucumber with mayonnaise and tempura flakes	
Sashimi Salad	9.750
Tuna, salmon, octopus and crab served with togarashi, mayonnaise and spring onions	
Crunchy Salmon Salad	9.950
Salmon, spicy mayonnaise and tempura flakes	
Crunchy Tuna Salad	12.000
Tuna, spicy mayonnaise and tempura flakes	

SUSHI, SASHIMI AND MAKI  
PLATTERS

Vinaigrette Moriawase Platter (14 pieces of sushi, sashimi & maki)	19.95
Salmon Sashimi, Tuna Sushi, Shrimp Sushi, VIP Roll, Shake Special Roll	
Osaka Moriawase (12 pieces of sushi & maki)	15.95
Salmon Sushi, Tuna Sushi, Shrimp Sushi, Osaka Roll, California Roll	
Family Platter (20 pieces of sashimi, sushi & maki)	22.75
Crab Sashimi, Crab Sushi, Shrimp Sushi, Ebi Tempura, Dark Shadow, Crunchy California, Maternity Roll	
Shogun Boat (48 pieces of sashimi, sushi and maki)	49.50
Sashimi - Tuna, Salmon, Crab, Shrimps Sushi - Salmon, Crab, Shrimps, Avocado Makimono - Kawa Roll, Ebi Tempura Roll Oishi Roll - Cream Cheese Roll	

ALQASR GARDEN PLATTERS

Fried Seafood Platter	25.00
Shrimp, calamari rings, grouper fingers, salmon fingers with wasabi and spicy mayo dips and spicy soya sauce	
Sizzling Platter	22.00
Sizzling beef, chicken, shrimp and mushrooms	
The Garden Platter	25.00
Pop corn chicken, rock shrimp, hallomi sticks, and fried mushrooms with sweet chili, BBQ and wasabi dips	

SANDWICHES & BURGERS

Pepper Steak Sandwich	9.95
Prime steak filet strips in French bread with sweet peppers, spicy green peppers, onions, Swiss cheese and mustard seeds	
Spicy Chicken Avocado Sandwich	4.50
With multi cereal brown bread	
BBQ Crispy Chicken Sandwich	5.95
Crispy BBQ chicken in white baguette with mayo, lettuce and Emmental cheese	
Angus Classic Burger	8.50
Lettuce, tomatoes, onions and Emmental cheese	
Angus Garden Burger	12.00
Lettuce, pickles, cheddar cheese, roasted zucchini with special dip	
Brisket Sandwich	9.00
Lettuce, mayo, BBQ sauce in a bun	
Slider Platter	12.50
Garden, Classic and Mushroom Burgers	
Brisket Slider	9.50
Thinly sliced briskets	
All sandwiches are served with French fries	

ALQASR GARDEN  
SIZZLING PANS

Beef	9.25
Spicy Shrimp	8.50
Mushrooms	4.75
Chicken	5.75

PASTAS & PIZZAS

Penne Asparagus	6.75
Fresh asparagus, cherry tomatoes, onions, garlic	
Linguini Sea Food	6.75
Shrimp, squid, mussels, onions, garlic, diced tomatoes with rosé sauce	
Fettuccini With Broccoli And Chicken	6.50
Cream sauce and Parmesan	
Garden Special Pizza	7.25
Beef bacon, minced beef, mozzarella and cheddar cheese and jalapeño	
Vegetarian Pepperoni Margherita	6.25 6.75 5.50
Add:	
Smoked Salmon	3.00
Smoked Turkey	2.00
Roast Beef	2.00
Grilled Chicken	2.00
Beef Bacon	2.00

POULTRY & SEAFOOD

All main courses are served with your choice of French fries, roasted potatoes or mashed potatoes

Sicilian Chicken	9.95
With grilled cherry tomatoes and Sicilian sauce	
Black Tiger Jumbo Shrimps	24.50
With sautéed vegetables and lemon garlic sauce	
Sea Bass fillet	17.50
With sautéed spinach and lemon sauce	
Salmon Steak	16.75
With vegetables and lemon dill sauce	
Chicken Escalope Roll	7.75
Stuffed with roast beef, cheddar cheese with BBQ dip	

MEAT LOVERS

All main courses are served with your choice of French fries, roasted potatoes or mashed potatoes

Angus Filet 230g	24.95
With sautéed vegetables with pepper and mushroom sauce	
Rib-eye Steak 350g	24.95
With sautéed vegetables and rosemary sauce	
Classic Veal Piccata	12.95
Pan cooked veal paillard with lemon sauce and sautéed spinach	

DESSERT

Cheese Platter	14.95
Four kinds of cheese served with fruits and crackers	
Cheese Cake	3.95
With blueberry sauce	
Tiramisu	4.95
Apple Crumble	3.50
with chocolate ice-cream	



BEER

DRAUGHT BEERS		
Amstel Draught Small		3.75
Petra Draught		4.75
Amstel Draught Large		5.25
Amstel Pitcher		20.00
Amstel Tower		45.00
LOCAL BEER BOTTLE		
Amstel		5.00
Taybeh		5.95
Carakalee		6.25
IMPORTED BEER		
Mahou		4.50
Heineken, Corona, Almaza		7.25

VODKA

	by glass	by bottle
REGULAR		
Absolut	5.50	60.00
Stolichnaya Red	5.95	69.00
Russian Standard	5.95	69.00
Stolichnaya Gold	6.50	75.00
Russian Standard Platinum	6.50	75.00
Elyx	7.00	89.00
Beluga Noble	7.00	89.00
Beluga Transatlantic	7.50	95.00
Titos	7.50	95.00
Legend of Kremlin	7.50	95.00
Ketel One	7.95	100.00
PREMIUM		
Belvedere	8.00	105.00
Grey Goose	8.00	105.00
Stolichnaya Elite		150.00
Beluga Allure		225.00
Beluga Gold Line		350.00
COCKTAILS		
		6.95
Berry Illusion vodka, berry puree, blue curacao, cranberry juice		
Oska vodka, fresh strawberry, simple syrup, lemon juice		
Pink Garden vodka, banana liquor, peach schnapps, orange juice, pineapple juice, grenadine		
Asian Blue vodka, lychee liquor, blue curacao, cranberry juice		
Sea Sand vodka, melon liquor, apple juice, cranberry juice		
Apple Martini vodka, green apple liquor, lemon juice		
Strawberry Martini vodka, fresh strawberry, simple syrup, lemon juice		
Lychee Martini vodka, lychee liquor, lychee syrup		

RUM

	by glass	by bottle
Havana Club	5.95	65.00
Bacardi	6.50	73.00
Captain Morgan 1000 ml	6.50	90.00
COCKTAILS		
		6.95
Pink Sky rum, melon liquor, triple sec, fresh lemon, fresh orange, soda water		
Cinnamon Buy rum, fireball, vanilla liquor, apple juice		
Red Rose rum, blackberry liquor, strawberry liquor, lychee liquor, sweet & sour		
Mojito rum, fresh lemon & mint, simple syrup, soda water		
Strawberry Ginger rum, fresh strawberry & ginger, ginger ale		
Lychee rum, fresh mint & lychee, soda water		
Orange rum, fresh orange & mint, triple sec, soda water		

GIN

	by glass	by bottle
Beefeater	5.95	65.00
Gordon's	6.95	79.00
Bombay Sapphire	6.95	79.00
Tanqueray	6.95	79.00
Hendricks	7.50	99.00
COCKTAILS		
		6.95
Great Test gin, lemon sour, fresh basil		
Sharp Yolk gin, grapefruit & fresh mint, tonic water		
The Alleys gin, fresh kiwi & strawberry, lemon sour		
Healthy Herbs gin, fresh mint & sage, fresh pepper, pineapple juice, fresh lemon		

NON ALCOHOLIC DRINKS

Fizzy Drinks	Pepsi, Diet Pepsi, 7up, Diet 7up	2.95
Soft Drinks	Non Alcoholic Beer	3.25
G+ Ginseng	Soda Water, Tonic Water, Ginger Ale, Pink Lemonade, Bitter Lemon, Cranberry	3.25
Energy Drink	Red Bull, Sugar Free Red Bull	3.50
Fresh Juices	Orange, Lemon, Strawberry	5.00

All prices are subject to sales tax and service charge

BEVERAGE MENU

WHISKEY

	by glass	by bottle
REGULAR		
Jameson	6.25	69.00
Jim Beam	6.25	69.00
Jack Daniel's	6.50	75.00
Jack Daniel's Honey	6.50	75.00
J&B	7.00	89.00
Chivas Regal 12 YO	7.50	95.00
Jameson Black Barrel	7.75	99.00
Johnnie Walker Black Label	7.75	99.00
PREMIUM		
Chivas Extra	8.50	110.00
Johnnie Walker Double Black (1000 ml)	8.50	130.00
Chivas XV 15 YO	9.00	115.00
Johnnie Walker Gold Label	13.00	159.00
Chivas XV 18 YO	15.00	185.00
SINGLE MALT		
Glenlivet Founders Reserve	9.25	115.00
Glenfiddich 12 YO	9.50	125.00
Glenmorangie	12.00	140.00
Glenfiddich 15 YO	13.00	150.00
Glenfiddich 18 YO	15.00	185.00
COCKTAILS		
		6.95
Pink Panther whiskey, lychee liquor, pink lemonade		
Black Death whiskey, kahlua, goldschlager		
Golden Fig whiskey, goldschlager, ginger ale		
Moscito whiskey, orange wedges, mint leaves, simple syrup, soda water		
The Passion whiskey, passion fruit liquor, banana liquor, pineapple juice		
Berry Mint Julep whiskey, berry puree, mint leaves, mix berry, soda water		

TEQUILLA

	by glass	by bottle
REGULAR		
Olmeca White & Gold	5.95	69.00
Jose Cuervo White	7.50	95.00
Lunazul White	7.50	95.00
Patron Café	7.50	95.00
Jose Cuervo Gold	8.50	99.00
PREMIUM		
Don Julio White	10.50	135.00
Patron Silver	10.50	135.00
Don Julio Reposado	11.50	145.00
Patron Gold Anejo	12.00	150.00
COCKTAILS		
		6.95
Barbados tequila, fresh mint & lemon, lemon juice		
Golden Line tequila, triple sec, fresh orange & mint, soda water		
Adams Apple tequila, blue curacao, apple liquor		

ARMAGNAC & COGNAC

	by glass	by bottle
Martell VS	12.50	145.00
Martell VSOP	15.00	195.00
Martell XO	30.00	380.00

APERITIF & DIGESTIF

	by glass	by bottle
Kahlúa, Malibu, Amaretto, Sambuca, Martini all flavors, Jagermeister, Southern Comfort, Absinthe, Cherry Brandy, Crème de Banana, Crème de Menthe, Melon, Water Melon, Arches Peach Schnapps, Malibu, Fireball	6.50	79.00
Skinos Mastiha, Baileys, Aperol, Campari, Gold Schlager	6.95	99.00

SHOTS

	5.95
Trible B wild african, banana liquor, blue curacao	
Lion Eyes black sambuca, wild african, amaretto	
Volcano black sambuca, goldshlager, jagermaster, tabasco	
Alien Brian peach schnapps, wild african, blue curacao, grenadine	
Head Fire sambuca, baileys, fireball	
Death absinthe, black sambuca, baileys	

MOCKTAILS

Scarlet Lady, Exotic Fruit, Vanilla Coffee	3.95
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JAPANESE SAKE

	carafe 13.95 by bottle 59.00
Tchaba Tea	
Royal Breakfast, Green Tea Curls	
NESPRESSO COFFEE	
Ristretto, Lungo, Allegro, Decaffeinated	3.50
Double Nespresso	5.00

Still & Sparkling Water	
Local Water (Small)	1.00
Local Water (Large)	1.95
Hildon Water Still (Small)	1.75
Hildon Water Sill (Large)	3.50
Hildon Sparkling Water (Small)	2.50
Hildon Sparkling Water (Large)	4.25



## SASHIMI (4 Pieces)

<b>Kani</b> (Crab)	3.95
<b>Ebi</b> (Shrimp)	5.50
<b>Shake</b> (Salmon)	5.95
<b>Gindara</b> (Butterfish)	5.75
<b>Maguro</b> (Tuna)	5.95
<b>Tako</b> (Octopus)	5.50
<b>Hotategai</b> (Scallop)	5.75
<b>Ebiko</b> (Lobster Roe)	6.75
<b>Unagi</b> (Eel)	8.25
<b>Tobiko</b> (Flying Fish Roe)	9.50
<b>Ikura</b> (Salmon Roe)	15.00
<b>Hamachi</b> (Yellowtail)	10.95

## MAKIMONO Hand-rolled sushi (3 Pieces)

<b>Vegan Roll</b> olives, rocca leaves, carrot and baby corn	3.50
<b>Maternity Roll</b> shrimp and crab rolled in shrimp	4.50
<b>VIP Roll</b> Shrimp and crab wrapped in avocado	5.75
<b>Volcano Roll</b> Spicy fried crab topped with spicy sauce	5.75
<b>Fountain Roll</b> tuna, crab and salmon rolled with green and orange tobiko topped with spicy salmon and ebi salad	5.75
<b>Green Warrior</b> shrimp, oboro, salmon and ebiko wrapped with avocado topped with 3 kinds of sauces; sweet, wasabi and salmon crunchy	5.95
<b>Wasabi Roll</b> salmon, crab and tuna rolled with tobiko and wasabi sauce	6.25
<b>Basic Instinct Roll</b> Shrimp wrapped with salmon and topped with green chili and crunchy sauce	5.50

## SUSHI (2 Pieces)

<b>Vegetarian</b>	2.95
<b>Kani</b> (Crab)	3.95
<b>Ebi</b> (Shrimp)	4.25
<b>Shake</b> (Salmon)	4.95
<b>Gindara</b> (Butterfish)	4.95
<b>Maguro</b> (Tuna)	4.75
<b>Tako</b> (Octopus)	5.25
<b>Hotategai</b> (Scallop)	5.95
<b>Ebiko</b> (Lobster Roe)	6.95
<b>Unagi</b> (Eel)	6.75
<b>Tobiko</b> (Flying Fish Roe)	8.25
<b>Ikura</b> (Salmon Roe)	13.00
<b>Hamachi</b> (Yellowtail)	9.25

<b>Spiky Roll</b> Crab topped with avocado and spicy salmon	5.95
<b>Golden Roll</b> asparagus, cream cheese, grilled salmon and pickled ginger	5.25
<b>Five Seas Roll</b> salmon, tuna, shrimp, ebiko, cream cheese and chili	6.75
<b>Fancy Roll</b> salmon, shrimp, scallops and ebiko	7.50

## FUTO MAKI Big & thick (3 Pieces)

<b>Maradona Roll</b> shrimp, crab and avocados	4.95
<b>Louay Roll</b> shrimp, crab and eel with shrimp salad	6.95
<b>Spicy Crab Roll</b> shrimp and crab topped with crab and chili	6.50

# WINE LIST

## WINE BY GLASS

### RED WINE

#### LOCAL

**Saint George – Merlot** 6.000

#### IMPORTED

**Torresella – Merlot – Italian** 7.250

**Long Mountain – Cabernet Sauvignon  
South African** 7.750

**B&G- Cabernet Sauvignon-French** 7.950

### WHITE WINE

#### LOCAL

**Saint George – Pinot Grigio** 6.000

#### IMPORTED

**Torresella – Pinot Grigio – Italian** 7.250

**Long Mountain – Chardonnay - South African** 7.750

**B&G - Sauvignon Blanc - French** 7.950

### ROSÉ WINE

#### LOCAL

**Saint George – Shiraz** 6.000

#### IMPORTED

**Torresella – Pinot Grigio – Italian** 7.250

**B&G Rose D'Anjou - Gamay, Grolleau - French** 7.750

### RED WINE

#### LOCAL

**Saint George - Merlot** 25.000

Powerful yet fresh with smooth tannins, hints of blueberry and sour cherry with cedar and blond tobacco notes with a long mocha finish

**Saint George - Cabernet Sauvignon** 29.000

Full-body, velvety, cocoa aromas and soft cinnamon spices, smooth tannins with black cherries and plums

**JR Classic - Shiraz** 32.000

Medium bodied with a deep ruby color with violets, herbs and spice, red berry, ground pepper and currant flavors. It is well balanced with a long sweet finish

### ITALIAN

**Torresella - Veneto IGT** 29.000

Merlot - dry with a distinctive vinous aroma and a delicately herbaceous flavor. Its taste highlights well-structured, rounded fruit, but also considerable body and moderate tannins

**Santa Margherita - Chianti Classico Riserva DOCG** 39.000

Sangiovese, Cabernet Sauvignon, Merlot - Aromas from cherries and plums, with tannic, oak-aged flavors which are bright and round, with a dry, warm, earthy aftertaste

**Santa Cristina - Toscana IGT** 45.000

Sangiovese, Shiraz, Cabernet Sauvignon, Merlot - Full-bodied with purplish highlights, offers fruity notes of cherries, blackberries, and plums fused with aromas of vanilla and coffee.

**Frescobaldi Castelgiocondo - Brunello di Montalcino DOCG** 59.000

Sangiovese - Complex aromas of raspberry and blackcurrant, with subtle hints of blueberry, enriched by elegant floral notes with cinnamon, pepper and a leathery feel

### FRENCH

**Louis Eschenauer – Bordeaux** 39.000

Merlot, Cabernet Sauvignon - Celebrates its own typical aromas, with red summer fruits from blackcurrant to green pepper, with spice and even hay notes. Good tannic structure, with traces of licorice

**B&G - Saint-Emilion** 45.000

Merlot, Cabernet Franc - The notes of red fruits are concentrated, developing a wide range of aromas including vanilla with a leathery texture balanced with velvety tannins

**Pere Anselme La Fiole - Châteauneuf-du-Pape** 62.000

Cinsault, Mourvedre, Shiraz, Grenache - Full-bodied, fruity and spiced. Reminiscent of ripe berries, cherry “eau-de-vie”, warm spices and truffles

### CHILEAN

**Castillo de Molina - Cachapoal Valley** 39.000

Cabernet Sauvignon - Intense ruby and violet hues and a display of an expressive, complex bouquet, full of fresh fruits such as black cherries, plums and blackberries, with a subtle touch of black pepper, vanilla, chocolate and tobacco

**Santa Digna - Central Valley** 39.000

Shiraz, Syrah - Mouth coating cherry spice mingled with ripe plum, fetching hints of raspberry and integrated oak

**Escudo Rojo- Maipo Valley** 45.000

Cabernet Sauvignon – Dry and spicy wine with flavours of blackcurrant and raspberry

\* Prices are subject to sales tax and service charge



## SOUTH AFRICAN

**Long Mountain - Breede River Valley** 35.000  
Cabernet Sauvignon - Deep color, good tannin structure, moderate acidity and aromas of blackcurrant, tomato leaf, dark spices and cedar wood

## ROSÉ WINE

**Saint George – Jordanian** 28.000  
Shiraz - Aromas of blackberries, raspberries and ripe strawberries with just a touch of aniseed and spices such as cloves and cinnamon

**Torresella - Italian** 29.000  
Pino Grigio, pale blush pink colour and bouquet is characterized by delicate hints of citrus fruits and wild berries

**B&G Rose D'Anjou - French** 35.000  
Gamay, Grolleau - Intense salmon-pink, with fruits and overtones of sweet red fruits and spices. Fine and elegant with ripe red berries and hints of a black pepper aroma

## WHITE WINE

### LOCAL

**Saint George - Pinot Grigio** 25.000  
Crisp, developing aromas of yellow lemon curd, hints of dried herbs and almonds

**Saint George George – Chardonnay** 27.000  
Strong creamy notes of custard, butter and vanilla combined with almond and chestnut. With golden apple pie, quince and lemon curd followed by smooth aromas of vanilla and soft oak

**JR Classic - Sauvignon Blanc** 30.000  
Light bodied wine with a shiny golden color. Refreshing, crispy and highlighted by citrus aroma with hints of orange

## ITALIAN

**Torresella - Veneto IGT** 29.000  
Pinot Grigio - Old rosé color and characterized by its delicate hints of citrus fruits and wild berries. On the palate it is light and vibrant

**Casale Del Grillo - Frascati Superiore DOC** 35.000  
Malvasia - With a delicious aroma and a pronounced pale gold color it is beautifully ripe. Through the fruit concentration comes a fine line of wonderful citrus acidity, velvety and fresh

**Lamberti Trevenezie** 35.000  
Chardonnay - Pale with a pronounced bouquet of exotic fruit and wildflowers, with an attractivelonging aftertaste of apples and bananas

**Santa Margherita – Trentino-Alto Adige** 39.000  
Pinot Grigio - Dry wine with straw yellow color. Its clean, intense aroma and bone-dry taste with an appealing flavor of golden apples, which creates great personality and versatility

## FRENCH

**B&G - Bordeaux** 35.000  
Sauvignon Blanc, Sémillon - Fresh scents of exotic fruits with a hint of blackcurrant buds offering lovely crisp notes of lemon with a lingering citrusy finish

**Domaine Laroche – Chablis** 49.000  
Chardonnay - Dry and straw yellow colored. White showcases a complex nose releasing floral, fruity and mineral scents. Char med with this medium-bodied wine revealing a broad texture and a long finish.

**Calvet - Sancerre** 55.000  
Sauvignon Blanc, Sémillon - Floral aromas which are rich and ripe on the palate with typical Sauvignon Blanc characteristics of gooseberry hints, citrus and herbaceous nettle

## CHILEAN

**Castillo De Molina - Casablanca Valley** 39.000  
Chardonnay - Lots of fruit and freshness it is balanced with very good acidity

**Santa Digna - Central Valley** 39.000  
Sauvignon Blanc - Easy drinking, full-flavored Sauvignon, quite floral with some melon and lime characteristics

**Escudo Rojo - Maipo Valley** 45.000  
Sauvignon Blanc - Succulent, fresh and elegant, while the crisp mid-palate explodes with flavor, dominated by white peach, grapefruit and passion fruit

## SOUTH AFRICAN

**Long Mountain - Breede River Valley** 35.000  
Chardonnay - Light yellow hues, it has bell pepper and apricot aromas with a hint of lemon zest

**KWV - Western Cape** 39.000  
Sauvignon Blanc - Elegant and refreshing with tangs of grapefruit, lime and guava

## CHAMPAGNE & SPARKLING WINE

**Mini Sparkling Wine – Lamberti** 9.750

**Santa Margherita – Prosecco Valdobbiadene DOCG** 42.000

Fairly dry with fine refreshing bubbles, with aromas of fresh green pineapple, white flowers and hints of green

**Nicholas Feuillatte- Champagne Brut** 98.000  
Pale gold in color, abundance of delicate bubbles. Floral aromas of fruit with subtle predominance of white fruit: pear, apple, almonds and hazelnuts. Fresh opening, smooth, pleasant and balanced.

**Moet et Chandon - Champagne Brut** 125.000  
A fresh crisp palate reveals white-fleshed fruits (apple, pear, white peach), citrus fruits, floral notes (lime blossom), elegant hints of brioche and fresh nut





## A SOUTH AFRICAN SPECIAL WINE



### MAN FAMILY WINES

#### MAN FREE-RUN STEEN CHENIN BLANC

**Paarl.** Crisp with vibrant aromas of quince, pear and pineapple. Peach and apple flavors with refreshing acidity, smooth minerality and a full-bodied mouthfeel.

**JD 40.0**

### MAN FAMILY WINES

#### SKAAPVELD SYRAH

**Paarl.** This distinctive Syrah presents complex aromas with flavors of black currant and plum. The subtle blending of Mourvèdre and Grenache contribute to a soft red fruit and fine spice characteristics as well as smooth integrated tannins.

**JD 43.0**

### DE TOREN DÉLICATE

#### CABERNET FRANCE | MALBEC

**Stellenbosch.** De Toren Délicate reveals elegant flavors of fresh luscious red strawberries with deep and mystical aromas of cinnamon. This silky-smooth Malbec-dominated blend is fresh and light styled. The gentle balance of acidity gives it a unique character of being fresh, youthful and light.

**JD 65.0**

*Prices are subject to service and sales tax*