

## “FLAVOURS OF THE EAST” – WINE LIST

A selection of distinctive, cutting-edge wines from leading producers carefully chosen to complement the exotic regional flavours of our Oriental menus.

	£ 175ml Glass	£ 75cl Bottle
<b>1. Deakin Estate Brut N.V (Australia)</b> Elegant, creamy Aussie fizz full of ripe, fruity flavours. Made from the best Chardonnay and Pinot Noir grapes. A great alternative to Champagne.		17.95
<b>2. Graham Beck Brut Rose N.V (South Africa)</b> This stylish South African pink fizz comes from one of the country's top winemakers. Delicate and refined with plenty of juicy, jammy fruit.		21.50
<b>3. “House” Champagne, Veuve Delaroy Brut N.V (France)</b> Classic Champagne selected from the best vineyards of the region. For that really special occasion...like a night out at East perhaps?!		29.50

### WHITES – CRISP & REFRESHINGLY DRY

<b>4. La Croix Blanc, Maccabeo/Chardonnay 2004 (Southern France)</b> Fresh and zesty regional French from the sunny Mediterranean -perfect with Oriental cuisine.	3.50	12.95
<b>5. Pinot Grigio, Conti Rosso 2005 (Italy)</b> Zippy refreshing Pinot Grigio with a lively zingy acidity-always a popular choice.		14.95
<b>6. Verdejo, Ovacion, Bodegas Vina Bajoz 2003 (Spain)</b> The Verdejo grape produces a crisp, floral and spicy Rueda which is full of great varietal character. Definitely the new wave of Spain.		17.50
<b>7. Sauvignon, Spy Vally, Marlborough 2004 (New Zealand)</b> This cutting-edge Kiwi Sauvignon is packed full of distinctive nettles and elderflower flavours, and finishes with a zesty, gooseberry acidity.		19.95

### WHITES – FLORAL, AROMATIC & FRUITY

<b>8. Chardonnay, Casa de Piedra 2005 (Chile)</b> Well rounded buttery Chilean Chardonnay with a juicy citrus fruit finish. Nicely balanced and very easy-drinking		13.95
<b>9. Pinot Blanc, Libertad, Bodegas Esmerelda 2004 (Argentina)</b> Quite a ripe, spicy and exotic Pinot Blanc – Argentina on the move!	3.95	14.50
<b>10. Sauvignon Blanc, Boland 2005 (South Africa)</b> A real glassful of tropical fruit salad. Very refreshing and intense.		15.95
<b>11. Muscat/Paralleda, Terrasolao, Jean Leon, Catalunya 2004 (Spain)</b> Juicy, grapey and aromatic Muscat blended with the local Paralleda from one of Spain's most innovative wineries.		18.50

### WHITES – RICHER & MORE FULL-BODIED

<b>12. Chardonnay, Firefly, Miranda Winery 2004 (Australia)</b> Classic Aussie Chardonnay – big pineapple fruit and just a hint of delicate, vanilla-oak on the finish.		15.95
<b>13. Viognier, Casa de la Ermita, Jumilla 2005 (Spain)</b> Good, gutsy peach and apricot intensity. The Viognier is becoming quite a fashionable tittle these days, and this Iberian example really hits the spot!		16.95
<b>14. Chablis, Domaine Bernard Legland 2004 (Burgundy)</b> Real traditional Chablis full of flinty, steely backbone and a clean acidity. Ideal with all that swims in the sea, particularly shellfish.		21.50
<b>15. Pouilly Fume, Domaine Michot 2004 (Loire Valley)</b> The Sauvignon Blanc reigns supreme in this part of the eastern Loire. Intensely herbaceous with a traditional smoky, gun-flint edge.		22.50

### ROSE – RIPE, JUICY AND FRUITY

<b>16. Syrah Rose, La Serre, 2004 (Southern France)</b> A juicy, jammy and fruity Rose from the sunny vineyards of the Mediterranean. Walking on sunshine...	3.95	13.50
<b>17. Cabernet Sauvignon Rose, Valdivieso Winery 2005 (Chile)</b> Ripe strawberries and cream in a glass! Perfect with all the flavours of the East...		15.95

<b>REDS – SOFT, FRUITY &amp; EASY DRINKING</b>	<b>£</b>	<b>£</b>
	<b>175ml</b>	<b>75cl</b>
	<b>Glass</b>	<b>Bottle</b>
<b>18. Cabernet Sauvignon, La Serre 2003 (Southern France)</b> Light, inviting and fruity regional red with smooth and supple Blackcurrant Cabernet appeal. Finishes with a delicate, peppery spice.	<b>3.50</b>	<b>12.95</b>
<b>19. Garnacha, Cano, Bodegas Vina Bajoz 2004 (Spain)</b> Made from 80 year old Garnacha vines, this is a really juicy little “glugger” which definitely holds its own against the stronger flavours of the East.	<b>3.95</b>	<b>14.50</b>
<b>20. Merlot, Preece Vineyards, Victoria 2003 (Australia)</b> An easy-drinking very ripe and spicy Shiraz with a distinctive peppery plummy fruit. Perfect with crispy duck and spicy chicken dishes.		<b>17.50</b>
<b>21. Fleurie, Millesime, Caves de Fleurie 2003 (Beaujolais)</b> Another great wine with Oriental cuisine. Packed full of juicy, jammy Gamay flavours - a real thirst-quencher!		<b>21.00</b>
<b>RED WINES – MEDIUM-BODIED &amp; WELL-BALANCED</b>		<b>Bottle</b>
<b>22. Cabernet/Syrah, Oveja Negra, Via Winery, Chile 2004</b> A classic crossing of these two famous varieties. The Cabernet is full of warm black currant fruit and the Syrah has a nice peppery intensity.		<b>15.95</b>
<b>23. Malbec, Alamos, Catena Zapata 2004 (Malbec)</b> Malbec is what Argentina does best and this well rounded Mendoza red has plenty of fruits of the forest berry appeal and a subtle vanilla-oak backbone. Bring on the spicy food...!		<b>17.50</b>
<b>24. Chianti Ruffina, Fattorio di Basciano, Masi 2003 (Italy)</b> From the rolling hills of Tuscany comes this flavourful Chianti with a delicate bouquet of cherries and a typical Sangiovese “bitter” almond finish.		<b>19.95</b>
<b>25. Pinotage, Graham Beck Winery 2003 (South Africa)</b> Another unique grape variety, indigenous to South Africa. A crossing of Pinot Noir and Cinsault produces a good earthy red with hints of mulberries.		<b>19.95</b>
<b>RED WINES – MORE POWERFUL &amp; ROBUST</b>		
<b>26. Pinot Noir, MadFish Winery 2004 (Western Australia)</b> For the real aficionado of Pinot Noir this gutsy fruit-driven Pinot has many layers of lingering smoky cherry flavours. So why not go mad with this crazy red from Western Oz?!		<b>19.95</b>
<b>27. Rioja Reserva, Castillo di Clavijo, Criadores 1998 (Spain)</b> Another big blockbuster of a Rioja with a typical strawberry and smoky oak Tempranillo kick on the palate.		<b>21.00</b>
<b>28. Merlot, Kloovenburg, Swartland 2004 (South Africa)</b> A real gutsy full-bodied Merlot from this small boutique winery owned by ex-Springbok player Peter du Toit and his son. Ginger, chillies garlic, tamarind...this wine will take them all on in its stride!		<b>22.50</b>
<b>29. Cabernet Franc, Single Vineyard Reserve, Valdivieso Winery 2002 (Chile)</b> Rich, unctuous and well-balanced with delicate herbal overtones and medium-bodied tannins. The Cabernet Franc is one of Chile’s finest little gems...		<b>24.00</b>
<b>30. Chateauneuf du Pape, Louis Bernard 2003 (Rhône Valley)</b> A real powerhouse of a Rhône made from up to 13 local grape varieties and weighing in at a minimum of 13 degrees alcohol. Not for the fainthearted...!		<b>27.95</b>