

“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
1. Deakin Estate Brut N.V (Australia) 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
2. Graham Beck Brut Rose N.V (South Africa) 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
3. “House” Champagne, Veuve Delaroy Brut N.V (France) 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

4. La Croix Blanc, Maccabeo/Chardonnay 2004 (Southern France) Fresh and zesty regional French from the sunny Mediterranean -perfect with Oriental cuisine.	3.50	12.95
5. Pinot Grigio, Conti Rosso 2005 (Italy) Zippy refreshing Pinot Grigio with a lively zingy acidity-always a popular choice.		14.95
6. Verdejo, Ovacion, Bodegas Vina Bajoz 2003 (Spain) 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
7. Sauvignon, Spy Vally, Marlborough 2004 (New Zealand) 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

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

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

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

REDS – SOFT, FRUITY & EASY DRINKING	£	£
	175ml	75cl
	Glass	Bottle
18. Cabernet Sauvignon, La Serre 2003 (Southern France) Light, inviting and fruity regional red with smooth and supple Blackcurrant Cabernet appeal. Finishes with a delicate, peppery spice.	3.50	12.95
19. Garnacha, Cano, Bodegas Vina Bajoz 2004 (Spain) 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.	3.95	14.50
20. Merlot, Preece Vineyards, Victoria 2003 (Australia) An easy-drinking very ripe and spicy Shiraz with a distinctive peppery plummy fruit. Perfect with crispy duck and spicy chicken dishes.		17.50
21. Fleurie, Millesime, Caves de Fleurie 2003 (Beaujolais) Another great wine with Oriental cuisine. Packed full of juicy, jammy Gamay flavours - a real thirst-quencher!		21.00
RED WINES – MEDIUM-BODIED & WELL-BALANCED		Bottle
22. Cabernet/Syrah, Oveja Negra, Via Winery, Chile 2004 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.		15.95
23. Malbec, Alamos, Catena Zapata 2004 (Malbec) 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...!		17.50
24. Chianti Ruffina, Fattorio di Basciano, Masi 2003 (Italy) From the rolling hills of Tuscany comes this flavourful Chianti with a delicate bouquet of cherries and a typical Sangiovese “bitter” almond finish.		19.95
25. Pinotage, Graham Beck Winery 2003 (South Africa) Another unique grape variety, indigenous to South Africa. A crossing of Pinot Noir and Cinsault produces a good earthy red with hints of mulberries.		19.95
RED WINES – MORE POWERFUL & ROBUST		
26. Pinot Noir, MadFish Winery 2004 (Western Australia) 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?!		19.95
27. Rioja Reserva, Castillo di Clavijo, Criadores 1998 (Spain) Another big blockbuster of a Rioja with a typical strawberry and smoky oak Tempranillo kick on the palate.		21.00
28. Merlot, Kloovenburg, Swartland 2004 (South Africa) 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!		22.50
29. Cabernet Franc, Single Vineyard Reserve, Valdivieso Winery 2002 (Chile) Rich, unctuous and well-balanced with delicate herbal overtones and medium-bodied tannins. The Cabernet Franc is one of Chile’s finest little gems...		24.00
30. Chateauneuf du Pape, Louis Bernard 2003 (Rhône Valley) 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...!		27.95