

MATHEEFARU
HAUTE CUISINE



Welcome to...

WINE

“The Northern Star”

The wine world today is an expanding universe, filled with tens of thousands of wines, increasing in quality and diverging in style.

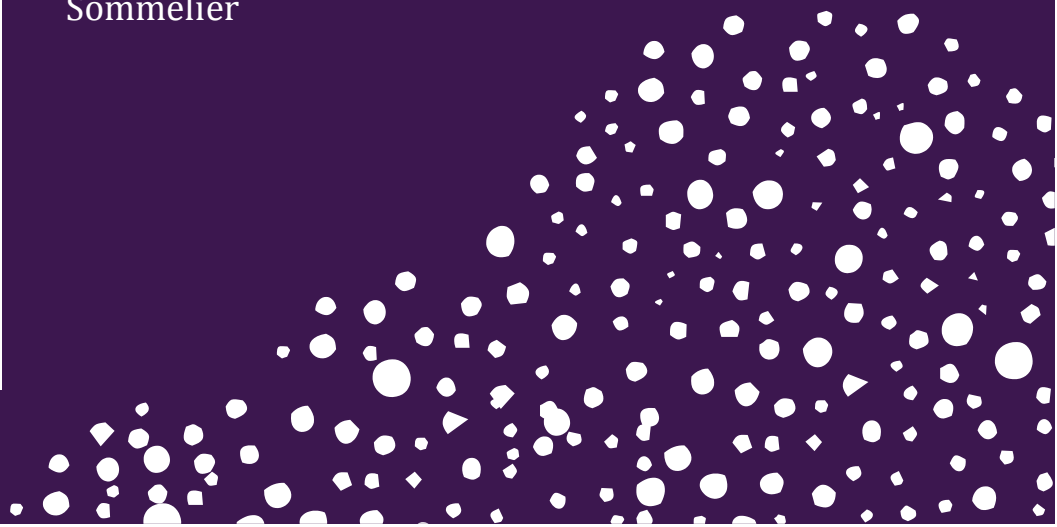
Wine lovers have never before been able to enjoy such abundance and diversity. While the wide range of wines in the five major wine making continents is a boon to enjoyment, it also presents challenges in separating the outstanding from the ordinary.

Fortunately, you don't have to spend all your holiday at our resort hunting through the thousands of bottles available in the world. That's the job of Island Sommelier who search of exciting wines and is constantly probing the frontiers to discover the next best wine from the Old and New world.

We are dedicated to enhance your experience in enjoying the fine moments of life, all at your convenience.

Bon appetit!

Sommelier



WINE BY THE GLASS

CHAMPAGNE- (125ml)

NV	Charles de Cazanove Brut	Champagne, France	\$ 25
NV	Prosecco, Montelliana	Treviso, Italy	\$17.50

WHITE WINE- (150ml)

2016	Sauvignon Blanc, Sileni	Marlborough, New Zealand	\$ 23
2015	Sauvignon Blanc, Appetit de France	Languedoc, France	\$ 10

Rosé- (150ml)

2015	By. Ott	Cotes de Provence, France	\$ 16
2015	Appetit de France Rose	Languedoc, France	\$ 10

Red- (150ml)

2015	Pinot Noir, Sileni	Hawkes Bay, New Zealand	\$ 21
2015	Merlot, Appetit de France	Languedoc, France	\$ 10

Dessert (60ml)

2012	Finca Las Moras Late Harvest Viognier	San Juan, Argentina	\$ 15
------	---------------------------------------	---------------------	-------

CHAMPAGNE & SPARKLING WINE

Champagne has launched thousands of ships, attended countless parties and shared untold special moments between two people. It is the ultimate celebratory drink created and drunk by true romantics. What better place than the Maldives to sit back and enjoy a glass of the only wine that has captured the stars.

“What did Dom Perignon say to fellow monks after he invented champagne? ... Come quickly, I am tasting the stars.”

FRANCE

Blanc de Blancs

2002	Philipponnat Réserve Millesime	Champagne, France	\$ 270
2005	Jacquart Mosaique	Champagne, France	\$ 198

Non Vintage

NV	Tittinger Brut Reserve	Reims, France	\$175
NV	Taittinger Nocturne Sec (Disco Sleeve)	Reims, France	\$ 180
NV	Charles de Cazanove	Champagne, France	\$ 159

Rosé

NV	Fleury Rosé	Champagne, France	\$ 250
NV	Moët & Chandon "Rosé"	Epernay, France	\$ 255
NV	Ruinart Brut Rosé	Champagne, France	\$ 372

Sparkling Wines

ITALY

NV	Prosecco, Montelliana	Treviso, Italy	\$85
----	-----------------------	----------------	------

RIESLING

The one true classic non-French grape, Riesling is the most versatile, scented white variety in the range of white wines available. It produces from completely dry to lusciously

sweet. Fine, dry Riesling is not only increasingly fashionable in Germany, but in Alsace, Austria and Australia too, where, some of the world's greatest dry Rieslings are produced.

Aroma Tips: Citrus, Lime, Floral, Talcum Powder, Apple & Lemon

Flavour & Texture Tips: Light, Crisp, Racy, Refreshing, Off-Dry to Bone-Dry Food

Tips: Ceviche, Shellfish, Oily Fish, Spicy Dishes & Asian Stir-fries

OLD WORLD

GERMANY

2011	Künstler Hochheimer	Rheingau, Germany	\$ 125
2011	Dr Von Bassermann-Jordan Leinhohle	Pfalz, Germany	\$ 155

PINOT GRIGIO

In Italy, where it is grown more extensively, it tends to produce wines which are lighter bodied with more subtle nuances of flavours.

Aroma Tips: Delicate Spice, Smoky, Nutty & Mineral

Flavour & Texture Tips: Light to Full-Body, Soft, Oily & Refreshing

Food Tips: Meaty type of White Fishes, Pâté, Terrines, and Rich Sauce Poultry & Noodle Dishes.

OLD WORLD

ITALY

2015	Santa Margherita	Alto Adige, Italy	\$ 75
2015	Terre Forti	Veneto, Italy	\$ 65
2015	Masi 'Masiaco' Verduzzo delle Venezie	Veneto, Italy	\$ 72
2015	Poesie	Veneto, Italy	\$ 68

SAUVIGNON BLANC

Sauvignon Blanc's greatest attributes lie in its fabulous array of aromatic qualities, which vary according to growing location and its treatment in the cellar. It divides into two clear styles characterized by the fragrant, zingy fresh Loire Valley style reminiscent of cut-grass, gooseberry, flint and nettles, New World sauvignon blanc are more citrus, vegetal and herbaceous food friendly dry white.

Aroma Tips: Cut-Grass, Gooseberry, Passion Fruit, Nettles & Elderflower

Flavour & Texture Tips: Minerally, Zesty, Flinty Undertones, Crisp & Fresh-acidity

Food Tips: Bitter Leaf Salads, Goat Cheese, Asparagus, Seafood Dishes

OLD WORLD

FRANCE

2013	Pascal Jolivet	Sancerre, France	\$ 120
2013	Foucher – Lebrun Le Mont	Sancerre, France	\$ 85

ITALY

2011	Attems Cicinis	Friuli, Italy	\$ 125
------	----------------	---------------	--------

NEW WORLD

NEW ZEALAND

2016	Sileni	Marlborough, New Zealand	\$ 97
2015	Fromm La Strada	Marlborough, New Zealand	\$ 86

CHILE

2015	Montes	Casablanca Valley, Chile	\$ 65
2013	Casillero del Diablo	Casablanca Valley, Chile	\$ 80
2015	Haras De Pirque Albaclara	Casablanca Valley, Chile	\$ 75

SOUTH AFRICA

2015	Vergelegen	Stellenbosch, South Africa	\$ 82
2015	Springfield Life From Stone	Robertson, South Africa	\$ 75

CHARDONNAY

Chardonnay is the most famous white variety of all. There is scarcely a wine region on earth that does not include planting of Chardonnay. This versatile and adaptable classic white grape of Burgundy and Champagne produces wines in an array of styles and flavours. Foremost, Chardonnay is a hugely versatile wine for matching with all walks of foods.

Aroma Tips: Gunflint, Lime Blossom, Buttery, White-Stone fruits & Melon

Flavour & Texture Tips: Medium to Full-Body, Creamy, Buttery & Rich

Food Tips: Lobster, Veal, Smoked Salmon, Chicken & Creamier Indian Dishes

OLD WORLD

FRANCE

2011	Jean-Marc Brocard Sainte Claire	Chablis, France	\$ 86
2011	La Chabliissienne 'La Sereine' Chablis	Chablis, France	\$ 85
2012	JP & Benoit Droin, 'Les Clos' Grand Cru	Chablis, France	\$ 160

ITALY

2016	Planeta	Sicily, Italy	\$ 185
------	---------	---------------	--------

NEW WORLD

AUSTRALIA

2012	Leeuwin Estate	Margaret River, Australia	\$ 97
2016	Stone Fish	Margaret river, Australia	\$ 80

CHILE

2013	Amelia Concha Y Toro	D.O. Valle Casablanca, Chile	\$ 135
2014	Casillero Del Diablo	D.O. Valle Casablanca, Chile	\$ 120

SPAIN

2015	Garland Crest	Spain	\$65
------	---------------	-------	------

ROSÈ WINE

A rosé (From French: "Rosé", Pinkish) wine has some of the color typical of a red wine, but only enough to turn it pink. The pink color can range from a pale orange to a vivid near-purple, depending on the grapes and wine making techniques. These wines are wonderful when lightly chilled and work well with Mediterranean cuisine and richer seafood dishes

OLD WORLD

FRANCE

2014	Rosé Barton & Guestier Rosé d'Anjou	Loire Valley, France	\$ 97
2014	Rosé Syrah Blend, Appétit de France	Languedoc, France	\$ 65
2015	By. Ott	Côtes de Provence, France	\$ 80

NEW WORLD

USA

2015	Gallo Family Vineyards	California, USA	\$ 65
------	------------------------	-----------------	-------

SOUTH AFRICA

2015	Arniston Bay	Stellenbosch, South Africa	\$ 68
------	--------------	----------------------------	-------

PINOT NOIR

The wine world's ultimate Holy Grail. Pinot Noir is the thin-skinned classic grape variety of red Burgundy with a notoriously temperamental reputation. Pinot Noir with its capable of producing divinely scented and wonderfully heady perfumes, with thrillingly pure, sweet, red berry flavours of raspberry, longanberry, mulberry, cherry and strawberry nuances. Despite its fickle nature, it is a tribute to its desirability among consumers of producing that inspires growers and producers all over Europe and the New World to excel with this variety.

Aroma Tips: Violet, Cherry, Truffle, Mulberry & Spice

Flavour & Texture Tips: silky, Medium-Body, soft & Fruitiness

Food Tips: Duck, Game Birds, Pork & Salmon

OLD WORLD

ITALY

2014	La Pineta	Toscana, Italy	\$ 110
------	-----------	----------------	--------

NEW WORLD

NEW ZEALAND

2011	Featherdrop Hill	Marlborough, New Zealand	\$ 96
2015	Sileni	Hawkes Bay, New Zealand	\$ 92
2016	Overstone	Hawkey's Bay, New Zealand	\$ 85
2013	Matua	Marlborough, New Zealand	\$ 65

CABERNET SAUVIGNON & BLENDS

Cabernet Sauvignon is probably the most famous red wine grape variety on Earth. It is rivaled in this regard only by its Bordeaux stablemate Merlot, and its opposite number in Burgundy, Pinot Noir. From its origins in Bordeaux, Cabernet has successfully spread to almost every winegrowing country in the world. It is now the key grape variety in many first-rate New World wine regions, most notably Napa Valley, Coonawarra and Maipo Valley. Wherever they come from, Cabernet Sauvignon wines always seem to demonstrate a handful of common character traits: deep color, good tannin structure, moderate acidity and aromas of blackcurrant, tomato leaf, dark spices and cedarwood.

Aroma Tips: Blackcurrant, Cigar Box, Cassis & Blueberry

Flavour Tips: Full Body, Dense, Silky, Tannin & Complex

Food Tips: Roasted Lamb, Grilled Steak, Casseroles & Venison

OLD WORLD

FRANCE

2008	Château Baron de Millon	Pauillac, France	\$ 349
2013	Chateau Rolland Maillet	Sain Emilion, France	\$ 145

ITALY

2010	Camarcanda 'Magari'	Tuscany, Italy	\$ 210
------	---------------------	----------------	--------

NEW WORLD

CHILE

2015	Vina Maipo	Central Valley, Chile	\$ 65
2015	Frontera	Central Valley, Chile	\$ 72

SOUTH AFRICA

2013	Capelands Klein Redstone	Stellenbosch, S Africa	\$ 79
------	--------------------------	------------------------	-------

USA

2015	William Hill	North Coast, California	\$ 95
------	--------------	-------------------------	-------

SYRAH/SHIRAZ & BLENDS

Syrah, the great red grape of the northern Rhône, where it reaches its apogee in the deep hued, muscular, long-lived wines of Hermitage and Côte Rotie. It is a component of Southern Rhone reds and the fastest growing grape in France's Languedoc region. As Shiraz, it is Australia's most important red variety, where it forms the backbone of "Grange", "Runrig", "Hill Of Grace" and "Factor", Australia's most famous reds.

Aroma Tips: Black Pepper, Damson Plum, Floral & Spicy

Flavour & Texture Tips: Medium to Full Body, Warm, Spicy, Rich & Dense Food

Tips: Venison, Szechuan Beef, Oxtail, Merguez Sausage & Terriyaki

OLD WORLD

ITALY

2007	Planeta	Sicily, Italy	\$ 185
------	---------	---------------	--------

NEW WORLD

AUSTRALIA

2013	Chateau Tanunda, Grand Barossa	Barossa Valley, Australia	\$ 153
------	--------------------------------	---------------------------	--------

2013	Yalumba Patchwork	Barossa Valley, Australia	\$ 82
------	-------------------	---------------------------	-------

CORVINA & BLENDS

Along with the rareties of Molinara and Rondinella found mainly in North East of Italy, form the classic wines of Valpolicella. Light to Medium Bodied wines in general, but still with a great chewy presence and distinct cherry flavour. Look for the classic Amarone style wines from Valpolicella, which are seriously rich wines with great body and texture. These are serious reds.

Aroma Tips: Cherry, Red Currant, Dried raisin, Bitter Chocolate

Flavour & Texture Tips: Light to Medium Body for Valpolicella, Full Bodied for Amarone

Food Tips: Tomato Base Pizzas & Pasta dishes, Rich Game and Red meats.

OLD WORLD

ITALY

2013	Rocca Sveva Valpolicella Ripasso	Veneto, Italy	\$95
------	----------------------------------	---------------	------

HALF BOTTLES

OLD WORLD

ITALY

Barbaresco

2011	Gaja Barbaresco	Piedmont, Italy	\$ 350
------	-----------------	-----------------	--------

NEW WORLD

AUSTRALIA

Chardonnay

2012	Penfolds koonuga hills (375ml)	South Australia, Australia	\$ 40
------	--------------------------------	----------------------------	-------

NEW ZEALAND

Sauvignon Blanc

2015	Sileni	Marlborough, New Zealand	\$ 35
------	--------	--------------------------	-------

Pinot Noir

2015	Sileni	Hawkes Bay, New Zealand	\$ 35
------	--------	-------------------------	-------