



冒險

Welcome traveler.

Inspiration finds those who seek it.

Adventure sometimes arrives unannounced.

For those who dare to move into the world,
they shall be rewarded with both.

FROM FUJI TO MACHU TO TABLE

VAT included. All major credit cards welcome. No American Express, Diners Club Cards or cheques are accepted. Service charge not included. A 10% service charge will be added for parties of 8 people or more. Please inform your service attendant of any food allergies or special requirements.

by
PAN
COLLECTION
HOSPITALITY

PISCO COCKTAILS

◆ NIKKEI TIKI | 139

*The essence of the sunset.
Tropical, fresh & unforgettable.*

Pisco Hermano | Bacardi 4 Year Cuatro | Pineapple | Falernum | Lime | Grapefruit

VINEYARD BLISS | 189

Nostalgic memories of a trip to the local winelands.

Pisco Hermano | D'Usse Cognac | Wine Reduction | Lemongrass | Rooibos | Hybrid Blue Yuzu

DR HINOHARA | 139

Sophisticated elegance... best enjoyed late.

Pisco Hermano | Cacao | Campari | Martini Rosso

PISCO SOUR | 159

The classic, an unending legacy that has lasted generations.

Pisco Hermano | Sugar | Boggarts Aromatic Bitters | Egg White | Lime

◆ STARS OF MACHU PICCHU | 149

Bitter sweet with a touch of pepper, a South American dream.

Pisco Hermano | Agave | Grapefruit Soda | Grapefruit Shrub | Pink Peppercorn

◆ CHICHA TROPICALIA | 159

From Tokyo to Lima. Fruity with a hint of ginger.

Pisco Hermano | Pineapple | Yuzu | Jinro Plum Soju | Chichamorada | Ginger Beer

PISCO PUNCH | 159

It's a fiesta, a citrus celebration!

Pisco Hermano | Orange | Sugar | Lemon | Pineapple | Egg White | Pineapple Pisco

◆ AVAILABLE AS NON-ALCOHOLIC

PISCO HOUR

HALF PRICE ON ALL PISCO COCKTAILS | MONDAY TO SATURDAY 4:00PM – 5:30PM

Not valid on First Thursday. No banking. No Sharing. Terms and conditions apply.

SAKE COCKTAILS

SEASIDE FUSION | 139

Delicate & dry, savoury sensations & aromatic florals.

Bombay Sapphire Gin | Seaweed | Choya Sake |
Jinro Plum Soju | Martini Dry Vermouth | Olives

THE ZEN FIZZ | 139

Tranquil and tantalizing. Fruit forward with a fizzy finish.

Heavensake Junmai Ginjo Sake | Passion Fruit |
Orange | Martini Prosecco | Sorbet

SAKE MIMOSA | 139

Refreshing and acidic, better with every sip.

Akashi-Tai Daiginjo Genshu Sake | Yuzu |
Orange | Martini Prosecco

TOKYO SKYLINE | 159

The epitome of luxury. Vanilla and soft fruit flavours.

Île Four Junmai Daiginjo Sake | Grey Goose Vodka |
Vanilla | Passion Fruit | Martini Prosecco | Lime

HOUSE COCKTAILS

DANCING GEISHA | 159

Sweet & sour with a long-lasting mouthfeel.

Dewars 12-Year-Old Whisky | Wasabi | Jinro Plum Soju |
Lemon | Cellulose | Orange Bitters

AKEMI SPRITZ | 149

Poetry in a glass. Beautiful, bright and bubbly.

Aperol | Watermelon | Umeshu |
Lime | Martini Prosecco

SUSHI & SAKE SUNDAYS

SUSHI PLATTER | 25 PIECE | 199

HALF PRICE ON ALL SAKE COCKTAILS.

LIVE DJ* ON THE DECKS.

Every Sunday Between 12pm and 5:30pm.

**DJ Subject To Availability.*

*No banking. No Sharing. Terms and conditions apply.
Vegetarian Option available on request.*

HOUSE CLASSICS

MARGARITA | 179

Patron Silver | Cointreau | Lime | Salt

PALOMA | 179

Patron Reposado | Grapefruit Soda | Lime

◆ MOJITO | 139

Bacardi Carta Blanca | Mint | Lime | Soda Water

MARTINI | 129

Bombay Sapphire Gin or Grey Goose Vodka |
Martini Extra Dry

BACARDI 8 OLD FASHIONED | 139

Bacardi 8 Year | Maple Syrup | Angostura Bitters

NEGRONI | 139

Bombay Sapphire Gin | Campari | Martini Rosso

ESPRESSO MARTINI | 149

Grey Goose Vodka | Kahlua | Lavazza Espresso

◆ AVAILABLE AS NON-ALCOHOLIC





日系

Nikkei: The ones who dared

They traveled from the two ends of the same ocean.

A marriage between Japanese mastery and Peruvian gastronomy.

A love unrivaled motivated by a passion undivided.

This bond is unmistakable.

This bond is Nikkei.

NIKKEI OMAKASE SET MENU FOR 2

ENCOUNTER NIKKEI - CHEF'S SELECTION OF 9 COURSES

(V) **Spinach Soup** | Mustard Root | Coriander | Jalapeno | Pujol Pepper
Crispy Squid | Togarashi | Lime | Micro Coriander | Squid Ink Aioli

(V) **Edamame** | Flaked Salt

*Paired with Takeno Iwai Kurabu Sake

Yellowtail Ceviche | Coconut & Lime | Coriander | Scallion | Red Chili
Tuna Ceviche | Smoked Jalapeno | Shoyu | Coriander Oil | Black sesame
Salmon And Avocado Roll | Toasted Sesame | Beetroot Mole | Tempura Salmon

*Paired with Cape of Good Hope Riebeeksrivier Chenin Blanc

Braised **Sesame Short Rib** | Yam Mash | Tea Cured Apricots | Black Truffle Sauce
Lamb Antichuchos | 7 spice | Roasted Garlic | Gochujang
Peruvian Potato Salad | Red onion | Olive Oil & Chilli Dressing

*Paired with Idiom Cape Blend

R599 PER PERSON SHARING

***DRINKS PAIRING R550 PER PERSON**

EXCLUDING GRATUITY | TERMS AND CONDITIONS APPLY

NIKKEI OMAKASE GOLD SET MENU FOR 2
ENCOUNTER NIKKEI – CHEF'S SELECTION OF 9 COURSES

(V) **Miso Soup** | Coconut | Truffle
Oxtail Croquette | Truffle Mayo | Dressed Radish | Shaved Truffle
Crispy Noodle Tuna Nigiri | Pistachio | Smoked Aioli | Pickled Cucumber | Imperial Caviar
*Paired with Takeno Kameno Kurabu Sake

Yellowtail Hamachi | Fermented Chilli | Black Garlic | Confit Yolk
Seared Sesame Tuna | Guacamole | Smoked Emulsion | Lime & Jalapeno Ponzu
King Salmon | Fermented Bean Emulsion | Sweet Soy Glaze
*Paired with Peter Falke Blanc de Noir

Robata +10 Wagyu Ribeye | Black Truffle | Miso
Robata Lobster Tail | Citrus Pepper | Lime
Baby Spinach Salad | Tender Leaf | Truffle Dressing | Manchego | Crispy Rice
*Paired with Marra Vineyard Selection Grenache Noir

R1000 PER PERSON SHARING
*** DRINKS R700 PER PERSON**
EXCLUDING GRATUITY | TERMS AND CONDITIONS APPLY

COMBINADO

PERUVIAN BENTO BOX - R569

Oxtail Croquette | Truffle Mayo | Dressed Radish | Shaved Truffle
(V) **Edamame** | Fermented Chilli Ketchup | Radish & Cucumber Salad
(V) **Crispy Citrus Tofu** | Green Garlic Aioli
Crispy Squid | Togarashi | Lime | Micro Coriander | Squid Ink Aioli
Tuna **Gunkan Toro** | Nori | Spring Onion

SOPA

SOUPS

(V) **Miso** | Coconut | Truffle | 95
(V) **Spinach** | Mustard Root | Coriander | Jalapeno | Pujol Pepper | 95



ENTRADAS

APPETISERS

Oxtail Croquette | Truffle Mayo | Yuzu Dressed Radish | Shaved Truffle | 189

Crispy Squid | Togarashi | Lime | Micro Coriander | Squid Ink Aioli | 159

(V) **Edamame** | Fermented Chilli Ketchup | Radish & Cucumber Salad | 95

(V) **Edamame** | Flaked Salt | 79

(V) Crispy **Citrus Tofu** | Green Garlic Aioli | 99



NIKKEI'S SIGNATURE SUSHI

INSPIRED BY THE YEARS OF JAPANESE INFLUENCE IN PERU (8 PIECE PER PORTION)

Crispy Squid Roll | Avocado | Squid Ink Aioli | Chilli | 125

(V) **Truffle Maki** | Black Truffle Mousse | Nori | Fresh Black Truffle | 195

King Salmon | Fermented Bean Emulsion | Sweet Soy Glaze | 249

Crispy Lobster | Plantain | Black Garlic | 239

(V) **Fried Tofu** | Avocado | Smoked Pepper | Truffle Honey | 139

Steak Tartar | Wasabi Mayo | Smoked Pepper | Queso Peruano | 210

Crispy **Soft Shell Crab** | Katsu Mayo | Kimachi Cucumber | Crispy Claw | Togarashi | 205

Yellowfin Tuna Roll | Pomegranate Mole | Crispy Rice | Edamame | Yuzu Aioli | 189

Salmon And Avocado Roll | Toasted Sesame | Beetroot Mole | Tempura Salmon | 245

(V) **Tempura Vegetable Rice Paper Roll** | Chili Emulsion | Togarashi | 99

NIKKEI OMAKASE SUSHI PLATTER | 189

Salmon Belly Nigiri | Akama Tuna Nigiri | Seabass Nigiri | Yellowtail Nigiri |
Shrimp Nigiri | Gunkan Toro with Spring Onion

NIKKEI IZAKAYA SUSHI PLATTER | 999

Truffle Maki | Fried Tofu | Crispy Soft Shell Crab | Spicy Tuna Gunkan | Yellowtail Nigiri |
Salmon Nigiri | Tuna Nigiri | Yellowtail Sashimi | Salmon Sashimi | Tuna Sashimi

TRADITIONAL SASHIMI AND NIGIRI

SASHIMI 4 SLICES & NIGIRI 2 PIECE

	Sashimi	Nigiri
Shrimp	-	69
Tuna	75	49
Salmon	115	79
Salmon Belly	119	85
Yellowtail	79	59
Lobster	155	109
Seabass	125	79

SUSHI & SAKE SUNDAY PLATTER

25 PIECE – R199

AVAILABLE EVERY SUNDAY BETWEEN 12PM AND 5:30PM.

- 4 Salmon Fashion Sandwich
- 4 Salmon & Avocado California
- 6 Tuna Maki
- 3 Avocado Maki
- 2 Salmon Nigiri
- 2 Yellowtail Nigiri
- 2 Salmon Sashimi
- 2 Yellowtail Sashimi

**DJ Subject To Availability. No banking. No Sharing. Terms and conditions apply.
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CRUDO Y MARINADOS

RAW & MARINATED

Citrus & Kelp **Cured Seabass** | Yuzu Emulsion | Chilli | Red Pepper Salsa | Ginger Dressing | 189

Tuna Ceviche | Smoked Jalapeño | Shoyu | Coriander Oil | Black Sesame | 145

Yellowtail Hamachi | Fermented Chilli | Black Garlic | Confit Yolk | 149

Yellowfin Tuna Tartar | Red Pepper & Sesame Gazpacho | Chives | Crispy Shallots | 195

Sea Bass Ceviche | Truffle Tigers Milk | Jalapeño | Mustard Frill | 155

Yellowtail Ceviche | Coconut & Lime | Coriander | Scallion | Red Chilli | 105

Bigeye Tuna Sashimi | Pineapple Ponzu | Charred Pineapple | Shiso Oil | Crispy Garlic | 175



PIQUEOS

SMALL PLATES

Fire Cooked Chicken Thigh | Black Bean Mole | Pickled Shimeji | Sesame Leaf | 185

Braised **Sesame Short Rib** | Yam Mash | Tea Cured Apricots | Black Truffle Sauce | 275

+10 Wagyu Ribeye Tataki | Shisu Aioli | Crispy Garlic | Ponzu | Mizuna | Corn Flowers | 549

Seared **Sesame Tuna** | Guacamole | Smoked Emulsion | Lime & Jalapeño Ponzu | 159

Shrimp & Corn Salad | Creamed Corn | Basil | Yuzu Pickled Onion | Tomato | 125



ROBATAYAKI

CHARCOAL GRILL SKEWERS

Shrimp | Smoked Pepper | Honey Soy | Ginger | Peanut | Coriander | 135

Salmon Teriyaki | Sesame | Red Onion Salsa | 219

+10 Wagyu Ribeye | Black Truffle | Miso | 699

Lobster Tail | Citrus Pepper | Lime | 216

Buttermilk **Chilli Chicken Thigh** | Sweet Soy | Togarashi | 129

Shio Koji **Lamb Chop** | Black Garlic Honey | 189

(V) **Shitake Mushroom** | Miso Glaze | Nori Custard | 129

Lamb Anticuchos | 7 spice | Roasted Garlic | Gochujang | 149



SIDES

(V) **Baby Spinach Salad** | Tender Leaf | Truffle Dressing | Manchego | Crispy Rice | 145

(V) **Peruvian Potato Salad** | Red Onion | Olive oil and Chilli Dressing | 75

(V) **Sweet Potato Fritter** | Smoked Tomato And Capsicum Sauce | 109

(V) **Coal-Roasted Aubergine** | Sour Cream | Togarashi | Truffled Breadcrumbs | 99

(V) **Cauliflower Katsu Curry** | Katsu Sauce | Pickled Sultanas | Crispy Chilli | 105





SUSHI & SAKE SUNDAYS

SUSHI PLATTER | 25 PIECE | 199
HALF PRICE ON ALL SAKE COCKTAILS.
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POSTRE

DESSERT

Passion fruit & Yuzu Parfait | Pistachio Praline | Grapefruit | Lime Meringue | 139

Matcha Cheesecake | Shortbread Biscuit | White Chocolate & Matcha Crème | Lacuma Sorbet | 129

Dark Chocolate and Hazelnut Brownie | Kokoa | Chocolate Crémeux | Caramelised Milk Ice Cream | Volcanic Salt | Milk Chocolate Tuile | 135

Coconut Lime Blancmange | Pistachio Chocolate & Mango 'Dumpling' | Mango & Lime Salsa | 129

White Chocolate **Chawanmushi** | Pear Gel | Toasted Black Sesame Ice Cream | Sweet Herbs | 139

CHASHITSU

JAPANESE TEA HOUSE - TRADITIONAL JAPANESE LOOSE LEAF TEA SERVICE

AKIZUKIEN ORGANIC JAPANESE TEAS

Old Trees Green Tea | 100-year-old Tree | Savoury | Herbaceous | 69

Clear Taste Oolong Tea | Light | Clean | Jasmine | Apricot | 69

Fragrance Black Tea | Refreshing | Floral | Citrus | 69



SPIRIT OF NIKKEI

The spirit moves with purpose,
A truthful encounter, an eternal connection.
Over the oceans and through the lands,
Many spirits connected, with spirits in their hands.
This is the spirit of Nikkei.

JAPANESE WHISKY

	Single	Double	Bottle
Suntory Toki <i>43%vol</i>	49	98	1229
Nikka Gold & Gold Samurai <i>43%vol</i>	339	678	7797
Yamazaki Distiller's Reserve <i>43%vol</i>	229	458	5267
Yamazaki 12 Year <i>43%vol</i>	401	802	9223
Hakushu Distiller's Reserve <i>43%vol</i>	229	458	5267
Nikka Black Deep Blend <i>45%vol</i>	113	226	2599
Nikka Black Rich <i>43%vol</i>	113	226	2599
Nikka Yoichi Single Malt <i>43%vol</i>	247	494	5681
Nikka Taketsuru Pure Malt 2020 <i>51.4%vol</i>	199	398	4577
Hatozaki Pure Malt <i>46%vol</i>	169	338	3887
Mars Maltage Cosmo <i>43%vol</i>	185	370	4255
Super Nikka <i>43%vol</i>	185	370	4255
The Kurayoshi 12 Year <i>43%vol</i>	349	698	8027
Miyagikyo Single Malt <i>43%vol</i>	179	358	4117
Ichiro's Malt & Grain <i>46%vol</i>	255	510	5865
Nikka Coffey Malt <i>51.4%vol</i>	209	418	4807
Nikka Coffey Grain <i>45%vol</i>	195	390	4485
Fuji Gotemba Single Malt <i>43%vol</i>	229	458	5267
Chita Single Grain <i>43%vol</i>	175	350	4025
Kaiyo <i>43%vol</i>	247	494	5681
Nikka From The Barrel <i>43%vol</i>	149	297	4499
Nikka Pure Black Blended Malt <i>45%vol</i>	169	338	3887
Hibiki Blender's Choice <i>43%vol</i>	789	1575	19725
-Hibiki Japanese Harmony <i>43%vol</i>	179	358	4117
🏆 Hibiki 21 Year <i>43%vol</i>	1999	3998	-

SOJU (JINRO) 360ml

Original			169
Plum			169
Grape			169
Strawberry			169
Grapefruit			169

JAPANESE GIN

Roku	40	80	999
Nikka Coffey	139	277	3475
Ki No Bi Kyoto	119	238	2975

JAPANESE VODKA

Nikka Coffey	129	257	3229
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PISCO LIBRARY

	Single	Double	Bottle
Hermano Acholado - House Pisco	69	129	1699
Aba	119	238	2856
Campo De Encanto	139	278	3336
Demonio De Los Andes Albilla	113	226	2712
Demonio De Los Andes Quebranta	113	226	2712
La Diablada	135	270	3105
Macchu	125	250	2875
El Gobernador	109	218	2507
Viñas De Oro Quebranta	112	224	2688
Waqar	125	250	2856

SHOCHU

Resena Rice	139	275	-
Taikun	199	395	-
Satoh Sweet Potato	189	375	-
Otogo Ginjo Kuma	129	255	-

JAPANESE UMESHU PLUM WINE

Qianheshou <i>350ml</i>	-	-	355
Tenku no Tsuki Jukusei <i>720ml</i>	-	-	1099
Meijian (Golden Osmanthus) <i>330ml</i>	-	-	459
Hakutsuru <i>500ml</i>	-	-	965
Aioi Unibio <i>720ml</i>	-	-	1519
Kaoru Nanko Kishu <i>720ml</i>	-	-	1369

SAKE - served chilled

	175ml Carafe	250ml Carafe	Bottle
Choya - served warm	475	709	1897
Akashi-Tai Daiginjo Genshu	774	1159	3096
Heavensake Junmai Ginjo	829	1249	3339
Akashi-Tai Junmai Tokubetsu	714	1069	2855
Akashi-Tai Junmai Daiginjo Genshu	894	1339	3579
Heavensake Junmai Daiginjo	1139	1709	4559
Hakutsuru Josen	240	360	n/a
Dassai 45	930	1395	3720
Dassai 23	1674	2509	6696
Dassai 39	1129	1701	4539
Dassai shochu	1206	1809	4829
Akashi-Tai Ginjo Yuzushu	690	1029	2759
Akashi-Tai Honzo Genshu	750	1125	2999
Kita No Homanare Gold Flake	1109	1665	4439
Kiyoku Yuzu	715	1069	2859
So Good Junmai	845	1269	3385

JAPANESE BEER

Asahi Super Dry			135
Kirin Ichiban			135
Sapporo Premium			135

🏆 Winner of the "World's Best Blended Whisky" in 2010, 2011, 2013, 2016, 2017 and 2019 🏆

All items are subject to availability.

SPIRITS

RUM

	Single	Double	Bottle
Bacardi Carta Blanca	40	80	999
Bacardi Carta Negra	40	80	999
Bacardi Spiced	40	80	999
Bacardi 4 Year	45	90	1127
Bacardi 8 Year	49	98	1129

WHISKY

Bains Cape Mountain	30	60	749
Three Ships Bourbon Cask	40	80	999
Dewar's 12 Year	45	90	1125
Dewar's 15 Year	65	130	1629
Craigellachie 13 Year	99	198	2479
Aultmore 12 Year	99	198	2479
Aultmore 18 Year	250	500	6249
Laphroaig 10 Year	55	110	1379

IRISH WHISKEY

Teeling Single Grain	89	178	2229
Teeling Single Malt	89	178	2229
Teeling Small Batch	66	132	1649

VODKA

Grey Goose	55	110	1379
Cruz	40	80	999

GIN

Bombay Sapphire	40	80	999
Star of Bombay	75	150	1879
Amarula Premium African	40	80	999

BOURBON

Woodford reserve	44	88	1099
Jack Daniel's no7	40	80	999
Jack Daniel's Rye	44	88	1099
Jack Daniel's Gentlemen Jack	50	100	1250
Jack Daniel's Single Barrel	69	140	1725
Jack Daniel's Honey	40	80	999
Jack Daniel's Fire	40	80	999

BRANDY & COGNAC

Klipdrift	40	80	1129
Klipdrift Premium	45	90	1129
D'Usse VSOP	80	160	1999
D'Usse XO	280	560	6999

TEQUILA

	Single	Double	Bottle
Patrón Silver	76	152	1900
Patrón Reposado	92	184	2300
Patrón Añejo	115	229	2875
Patrón El Alto	569	1138	14229
Patrón Piedra	912	1824	22799

VERMOUTH & LIQUEUR

Amarula	30
Martini Bianco	30
Martini Rosso	30
Martini Extra Dry	30

BEER, CIDER & RED BULL

BEER ON TAP

Heineken® Lager	340 ml	500ml
	49	65

BEER BOTTLES

Sol	49
Heineken® 0.0%	49
Heineken® Silver	49
Windhoek	49
Windhoek Draught	49
Amstel Lager	49

CIDER

Hunter's Dry	49
Savanna Dry	49
Savanna Light	49
Savanna 0.0%	49

RED BULL

Red Bull	49
Red Bull Sugar Free	49
Red Bull Red Edition: Watermelon	49
Red Bull Summer Edition: Juneberry	49

Watermelon Gin Bull Cocktail

Fresh Lime, Gin And Ice, charged with Red Bull Red Edition: Watermelon	119
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BUBBLIES, ROSÉ & WHITE WINE BOTTLE | GLASS

CHAMPAGNE, PROSECCO & CAP CLASSIQUE

Steenberg 1682 Chardonnay | 552 | 139
Steenberg 1682 Pinot Noir | 409 | 139
Pierre Jourdan Brut | 409 | 102
Pierre Jourdan Belle Rosé | 409 | 102
Pongrácz Noble Nectar | 439
Pongrácz Brut | 439 | 109
Villiera Brut | 383 | 95
Martini Prosecco | 509 | 129
Melozhori Sparkling Red Grape (Non-Alcoholic) | 249
Melozhori Sparkling White Grape (Non-Alcoholic) | 249
Dom Pérignon Champagne | 10200
Moët Brut Champagne | 1855
Drappier Blanc de Blanc Champagne | 1985
Jacquesson Cuvée 745 Champagne | 2585

ROSÉ / BLUSH

Nederburg WM Grenache Carignan | 235 | 59
Zandvliet Syrah | 240 | 60
L'Avenir Glenrose | 549 | 137
Peter Falke Blanc de Noir | 375 | 95

SAUVIGNON BLANC

Creation | 405 | 99
Cederberg | 352 | 88
Durbanville Hills Collectors Reserve | 349 | 88
Diemersdal | 385 | 96
La Motte Pierneef | 400 | 100
Allee Bleue Estate | 300 | 75
Steenberg | 395 | 99

GRENACHE BLANC

The Mentors | 445

SEMI SWEET

KWV Classic Moscato | 229 | 57

RIESLING

Catherine Marshall | 389

WHITE BLENDS

Rickety Bridge Foundation Stone | 335 | 85
Mullineux Old Vines | 825
AA Badenhorst Family | 800
Ghost Corner The Bowline | 625
Simonsig Die Kluisenaar | 610

CHENIN BLANC

Cape of Good Hope Riebeecksrivier | 326 | 82
Myburgh Bros. Old Vine | 449
Villiera Cellarmaster | 209 | 52
Angus Paul "Fantamtango" | 675
Nederburg Heritage Heroes Anchorman | 465
Simonsig Langbult Steen | 510

CHARDONNAY

Paul Cluver Village Selection | 352 | 88
Whalehaven Sandstone Strata | 580
Haute Cabrière Reserve | 409 | 100
Hamilton Russell Estate | 1425
Penfolds Max's (Australia) | 1049
Quoin Rock | 920

VIOGNIER

De Grendel | 337 | 85
Idiom | 495
The Foundry | 500

VERDELHO

Stellenbosch Vineyards Credo | 557
Deep Rooted "Touch me" | 515

SEMILLON

Steenberg | 535

VERMENTINO

Morgenster | 325 | 82

RED WINE BOTTLE | GLASS

RED BLENDS

Cavalli Warlord | 710
Bouchard Finlayson Hannibal | 895
Nederburg Double Barrel | 320 | 80
La Motte Pierneef | 669
Haute Cabriere Arnim Family Reserve | 409
The Leeu Passant | 2 850
Anthonij Rupert Optima | 585
Rupert & Rothschild Classique | 500 | 130
KWV Roodeberg | 289 | 73
Bruce Jack The Epic Journey Napa Valley | 3500

CAPE BLENDS

Retief | 349 | 87
Idiom Cape Blend | 400 | 100
Warwick Three Cape Ladies | 520 | 130

MERLOT

Steenberg | 555
Overgaauw Reserve | 580
KWV Classic | 249 | 62
Van Loveren | 229 | 58
Durbanville Hills Collectors Reserve | 382
Nederburg WM | 285 | 72

PINOT NOIR

Haute Cabrière Reserve | 579 | 145
Hamilton Russell Estate | 1469
Paul Cluver Estate | 685
Creation Estate | 549

CINSAULT

Trizanne Signature Wines | 345
Leeu Passant Wellington | 1450

MALBEC

Neethlingshof | 309
Diemersdal | 359

CABERNET SAUVIGNON

Atlas Swift Shelter | 695
Peter Falke | 609
Groot Phesantekraal | 392 | 98
Simonsig The Garland | 3000
Muratie | 710
Cederberg | 589
Tokara Reserve Collection | 925
Fleur du Cap | 310

PINOTAGE

Allee Bleue | 419 | 105
Zonnebloem | 295 | 74
Durbanville Hills Collectors Reserve | 382
Neethlingshof | 309
Bruce Jack Flag of Truce | 1469
The Mentors | 795

SHIRAZ

Saronsberg Provenance | 320
Mullineux Granite | 2389
Quoin Rock | 1249
The Bush Pig | 345
Zandvliet Estate | 389 | 97
Cavalli | 315 | 79
Penfolds Max's (Australia) | 1095

GRENACHE

Marras Vineyard Selection | 469
Stellenbosch Vineyards Credo | 557

BORDEAUX BLENDS

Diemersdal Private Collection | 498 | 125
De Grendel Rubaiyat | 955
Durbanville Hills Tangram | 769
Morgenster Lourens River Valley | 560