



Every ancient culture believed that the universe was made up of few basic things - elements, blocks, truths.

Five elements, representing five stages, five states of being.

The Pancha Buttham, Godai, Wu Xing, Bon, Mahabutta Tattvam. Call it what you will, the idea of five basic elements, the five classic elements, has persisted and guided human expression forever.

SPACE. FIRE. AIR. WATER. EARTH.

Each element interacting with the other, shaping them as much as they are shaped by the others.

At The Wharf, the five elements come together, to create the perfect sensory experience. And this is most apparent, most seen in the fantastic food we serve.

Seafood that speak volumes about the Waters of the coast. Grills and steaks that have stood the test of Fire. Wines that are as light and breezy as the Air around you. Honest, simple, down-to-Earth goodness in every morsel, every sip. Space to explore and experience all this. The five Elements, the five senses, the five truths. Come, explore them all at The Wharf.

FOR YOUR INFORMATION

The food that is prepared in our hotel may contain traces of egg, peanut, soya bean or one of its derivatives, milk, fish, shell fish, wheat gluten, sesame seeds or nuts. If you are allergic to any of these products kindly let us know and we will suggest alternatives.



Ever expanding, all encompassing, yet intangible. It is the coming together of all the elements, of worship and food, of happiness and rest.

FIND THE SPACE TO EXPAND YOUR TASTES

Taste notes: Complex flavours that come together. Crunchy textures.

APPETIZER

- CHAR GRILLED SCALLOPS WITH WILD GROWN GREENS** ₹ 2145
 GERMAN RIESLING

- JUMBO PRAWN SKEWERS WITH YAKITORI DRESSING** ₹ 1295
 ARGENTINE CHARDONNAY

- NEW ENGLAND CRAB CAKE** ₹ 825
 FRENCH SAUVIGNON BLANC

- HERBED CHICKEN CAESAR A LA WHARF** ₹ 595
 FRENCH CHARDONNAY

- PANKO CRUMBED CALAMARI WITH WALNUT,
SERVED WITH THYME SPIKED AIOLI** ₹ 595
 ITALIAN CHARDONNAY

**VAT of 14.5% is applicable on all food items. Service charge of 5% is applicable on Food and Beverage.

- CRUMBED PEPPERS STUFFED WITH FINE HERBS &
MOZZARELLA WITH GUACAMOLE SALSA** ₹ 495
 SOUTH AFRICAN/AUSTRALIAN SPARKLING WINE

- FOUR SEASON SALAD WITH ORANGE MARMALADE DRESSING** ₹ 495
 CALIFORNIAN WHITE ZINFANDEL

- CHAR GRILLED ZUCHINI, MULTI PEPPER & EGGPLANT WITH
WALNUTS IN A SMOKY RED CHILLI DRESSING** ₹ 495
 AUSTRALIAN CABERNET SHIRAZ

- MUSHROOM & SMOKED MOZZARELLA EMPANADAS** ₹ 495
 ITALIAN PINOT GRIGIO

- PANKO CRUMBED JUMBO OLIVES WITH CAPER & PAPRIKA MAYO** ₹ 495
 FRENCH CHABLIS

- BASILED TOMATO & MOZZARELLA BRUSCHETTA** ₹ 495
 FRENCH GAMAY

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Sublime is one way of describing it, because it transcends states. It is solid, liquid and gas. It is the refreshing drink, and the fortifying soup.

WATER









BECAUSE WE'RE MADE OF IT, OUR FOOD SHOULD BE TOO.

Taste notes: Salty, but smooth. Refreshing and cooling.

SOUPS

-  **LOBSTER BISQUE WITH PAPRIKA HERB STICKS** ₹ 345
 FRENCH CHARDONNAY
-  **MEXICAN ALBONDIGAS** ₹ 345
 SOUTH AFRICAN SHIRAZ
-  **STAR ANISE FLAVORED MALAYSIAN SEA FOOD SOUP** ₹ 345
 NEW ZEALAND SAUVIGNON BLANC
-  **WHARF BOUILLABAISSSE** ₹ 345
 FRENCH SAUVIGNON BLANC

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-  **LEMON GRASS & WILD MUSHROOM BROTH** ₹ 345
 AUSTRALIAN CHARDONNAY
-  **ROASTED PLUM TOMATO & BELL PEPPER** ₹ 345
 AUSTRALIAN CHARDONNAY
-  **TUSCAN VEGETABLE BASIL BROTH WITH CHEESE RAVIOLI** ₹ 345
 ITALIAN RED/SANGIOVESE
-  **CREAM OF GREEN SOUP** ₹ 345
 FRENCH CHABLIS

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Fiery hot or just mildly spicy. Smoked, roasted, grilled, seasoned for the heat.
All the warmth, like a nice big hug.

FROM THE FRYING PAN TO THE FIRE, TO YOUR PLATE.

Taste notes: Wave after wave of warmth crashing
against your tongue.

BE THE CHEF – LAVA GRILLS

▣ TENDERLOIN / T BONE	₹ 3750
▣ LOBSTER	₹ 4.5 PER GM
▣ NORWEGIAN SALMON / SEA BASS	₹ 2275
▣ JUMBO PRAWN	₹ 1295
▣ CATCH OF THE DAY	₹ 945
▣ SQUID / KING FISH / CHICKEN	₹ 875

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RUBS	MARINADE	SAUCES	COMPOUND BUTTERS
TOASTED SESAME SEEDS, TURMERIC, CORIANDER, ONION POWDER, CUMIN & CINNAMON	CORIANDER & MINT, RED WINE, MINCED GARLIC & THYME	RED CHIMICHURRI	GARLIC AND PARSLEY
BARBEQUE RUB - BROWN SUGAR, SALT, FRESH GROUND PEPPER, PAPRIKA	MOJITO – SHALLOTS, MINT RUM, LEMON ZEST, LEMON JUICE, HONEY, OLIVE OIL	HERB SAUCE	FINE HERBED BUTTER
CRUSHED FENNEL, GARLIC, BASIL, THYME, ROSEMARY, PARMESAN	BALSAMIC VINEGAR, SOYA SAUCES, GARLIC, CAYENNE PEPPER, FRENCH MUSTARD	RED WINE JUS	ORTIZ ANCHOVY
HOUSE SPECIALITY – GINGER, GARLIC, CORIANDER, CHILLI POWDER	THAI RED CURRY PASTE	GREEN PEPPERCORN	
PAPRIKA, GARLIC, PEPPER, OREGANO & THYME	BASIL PESTO	MISO HOLLANDAISE	
BASIL, ROSEMARY, THYME, OREGANO, PARSLEY & PEPPER	ORANGE JUICE, LEMON JUICE, HERBS, DIJON MUSTARD, NUTMEG, OLIVE OIL		

Kindly check with our sommelier for the best wine.

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INDIAN GRILLS

- ▣ **SEA FOOD SAMPLER** ₹ 1995
A COMBINATION OF THE WHARF'S BEST SEAFOOD COMBO FROM THE TANDOOR
- ▣ **NON-VEGETARIAN SAMPLER** ₹ 1895
A COMBINATION OF THE WHARF'S BEST MEAT COMBO FROM THE TANDOOR
- ▣ **SCAMORZA JHINGA KEBAB** ₹ 1295
TRADITIONAL SPECIALTY PRAWN KEBAB, RICHLY MARINATED WITH CREAM, FLAVOURED WITH SMOKED CHEESE & GROUND PEPPER
- ▣ **ANGARE JHINGA** ₹ 1295
TENDER & JUICY JUMBO PRAWNS MARINATED IN A FIERY MARINATION, COOKED TO PERFECTION
- ▣ **TODAY'S SPECIAL AT THE WHARF** ₹ 945
CATCH OF THE DAY WITH IN-HOUSE MARINATION
- ▣ **TULSIWALI MACHHI** ₹ 875
FRESH CHUNK OF FISH MARINATED LIGHTLY WITH INDIAN SPICES, FLAVOURED WITH WILD BASIL LEAVES
- ▣ **PATURI MACCHI KEBAB** ₹ 875
SPIT COOKED CHUNKS OF FRESH FISH, MARINATED WITH MUSTARD PASTE, ELEPHANT GARLIC & INDIAN SPICES

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- ▣ **GILAFI SHEEKH** ₹ 875
A TENDER KEBAB MADE WITH LAMB MINCE, FINE HERBS AND POTLI SPICE COOKED OVER A TRADITIONAL TANDOOR
- ▣ **GOSHT NALLI KEBAB** ₹ 875
A TRADITIONAL HYDERABADI NIZAMI KABAB MADE WITH LAMB SHANKS COOKED TO PERFECTION ON A HOT LAVA STONE
- ▣ **MURGH KADA KEBAB** ₹ 875
CHEF'S SECRET COMBINATION OF HERBS & SPICES, SMEARED OVER TENDER CHICKEN DRUMSTICKS, COOKED TO PERFECTION. AN ALL TIME FAVOURITE
- ▣ **MURGH HAWAH MAHAL** ₹ 875
TENDER CHICKEN PIECE, FLAVOURED WITH CREAM & SAFFRON, WRAPPED AROUND WITH EGG WHITE & MULTI PEPPERS
- ▣ **METHI MALAI MURGH** ₹ 875
TENDER CHICKEN SUPREME, MARINATED WITH SAFFRON, CARDAMOM AND CREAM, COOKED TO PERFECTION WITH KASURI METHI

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- ▣ **VEGETARIAN SAMPLER** ₹ 995
A COMBINATION OF WHARF'S BEST VEGETARIAN FOOD FROM THE TANDOOR
- ▣ **AMRITSARI PANEER TIKKA** ₹ 745
SOFT & TENDER CHUNKS OF COTTAGE CHEESE MARINATED WITH INDIAN SPICE MIXTURE, COOKED TO PERFECTION
- ▣ **SARSONWALI PHOOL** ₹ 695
TENDER FLORETS OF CAULIFLOWER WITH TRADITIONAL SPICES, FLAVOURED WITH MUSTARD LEAVES
- ▣ **SUBZI KE SHIKAMPORE** ₹ 695
FRIED LENTIL & VEGETABLE DUMPLINGS FLAVOURED WITH AUTHENTIC AWADHI SPICES, STUFFED WITH HUNG CURD
- ▣ **KANDHARI MOONG PHALLI TIKKI** ₹ 695
A HEAVENLY COMBINATION OF ELEPHANT FOOT & PEANUT, PAN ROASTED WITH DESI GHEE
- ▣ **BHUTTE AUR MAWE KE SHEEKH** ₹ 695
A SKEWER OF CORN & CONDENSED MILK, WITH TRADITIONAL INDIAN SPICES
- ▣ **DASTAAN E KUMBH** ₹ 695
SUCCULENT MUSHROOMS FILLED WITH CHEESE, SPICE & HERB MIXTURE, COOKED IN A CLAY OVEN

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- ▣ **ACHARI TANDOORI PHAL** ₹ 695
A COMBINATION OF FRUIT KABABS SPICED TO PERFECTION
- ▣ **ADRARI AKROOT AUR MUTTER KI SHAMMI** ₹ 695
GREEN PEA & WALNUT PATTIE, MILDLY FLAVOURED WITH GINGER, COOKED OVER A GRIDDLE
- ▣ **SHAKARKHAND KI CHAAT** ₹ 695
YOUNG SWEET POTATOES, MARINATED AND COOKED OVER A TANDOOR
- ▣ **KHATTE MEETHA ALOO** ₹ 695
YOUNG BABY POTOATES MARINATED WITH A SWEET & SOUR CONCOCTION, GRILLED OVER A TANDOOR

**ALL THE ABOVE WILL BE ACCOMPANIED BY ASSORTMENT OF INDIAN BREADS
 BLACK DAL / YELLOW DAL / VEGETABLE CURRY OF THE DAY
 PULAO / RICE**

🍷 YOUNG AUSTRALIAN RED/WHITE WINE

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Honest and grounded fruits and vegetables, grains and cereals, in short nature's bounty from all around the world.

ALL THE GOODNESS OF THE EARTH RIGHT HERE.

Taste notes: A bit solid, starchy flavours that are the perfect offset for spice.

- ▣ NEW ZEALAND LAMB RACK WITH STEWED FIGS, PEPPER MINT SAUCE & SAVORY WEDGES ₹ 2575
└ NEW ZEALAND PINOT NOIR
- ▣ BACON WRAPPED TENDERLOIN WITH CABERNET & GORGONZOLA BUTTER ₹ 3750
 SERVED WITH DAUPHANOISE POTATOES & GREEN SNAKE BEANS
└ FRENCH CABERNET SAUVIGNON
- ▣ BONE-IN SMOKED PORK CHOP, HONEY MUSTARD GLAZE, SAUTÉED SPINACH, WHIPPED SWEET POTATOES ₹ 2575
└ ARGENTINE MALBEC
- ▣ TERIYAKI T-BONE STEAK, GRILL SMOKED ONIONS, ROASTED POBLANO & SWEET PEPPERS, ROASTED GARLIC, MASHED POTATOES ₹ 3750
└ FRENCH PINOT NOIR
- ▣ FIRE-GRILLED FILET MIGNON & SEASONAL VEGETABLE SKEWERS, TOMATO POBLANO RICE, BALSAMIC DRIZZLE ROASTED VEGGIES ₹ 3750
└ FRENCH MERLOT
- ▣ PLANK GRILLED BOURBON & HONEY SALMON, SEASONAL VEGETABLES ₹ 2275
└ BURGUNDY PINOT NOIR/SAUVIGNON BLANC
- ▣ CHAR GRILLED CHILEAN SEA BASS FILLET IN VODKA CILANTRO EMULSION WITH CONFIT POTATOES ₹ 1975
└ ITALIAN PINOT GRIGIO

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- ▣ PARMESAN-CRUSTED TILAPIA, LEMON HERB BUTTER, SEASONAL GRILLED VEGETABLES ₹ 1975
└ GERMAN RIESLING
- ▣ THAI MARINATED RED SNAPPER WITH LEMONGRASS & GALANGAL BUTTER ₹ 945
└ ARGENTINE SAUVIGNON BLANC
- ▣ SHELL-ON, FRESHWATER SHRIMP, CHIVE GREMOLATA, LEMON AIOLI, MIXED GREENS ₹ 1295
└ FRENCH POUILLY FUME
- ▣ HERB DUSTED JUMBO PRAWN SERVED WITH CHARDONNAY LEMON BUTTER EMULSION ₹ 1295
└ FRENCH CHARDONNAY
- ▣ BROCHETTE OF SEAFOOD WITH CHOICE OF MARINATION ₹ 1795
 FRESH CATCH FISH, KING PRAWN, SCALLOPS, CALAMARI
└ ARGENTINE SAUVIGNON BLANC
- ▣ TUSCAN BRICK CHICKEN ₹ 845
 BRICK GRILLED SEMI-BONELESS CHICKEN, SAUTÉED SPINACH, LEMON THYME JUS, ROASTED GARLIC MASHED POTATOES
└ ARGENTINE CHARDONNAY

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- **TENDER CORN MARINATED CHICKEN WITH LEMON PEPPER & CELERY BEURRE BLANC** ₹ 845
FRENCH SAUVIGNON BLANC
- **GRILLED VEGETABLE LASAGNA WITH PESTO BASIL POMODORO** ₹ 695
ITALIAN WHITE WINE
- **GRILLED HONEY DIJON VEGETABLE SKEWERS, HONEY MUSTARD DIP** ₹ 695
AUSTRALIAN CHARDONNAY
- **JAPANESE TOFU STEAK WITH SPROUTS, MILD SWEET CHILLI SOYA SAUCES** ₹ 695
AUSTRALIAN RIESLING
- **GRILLED JAMAICAN PINEAPPLE, WITH ORANGE HONEY GINGER DRIZZLE** ₹ 695
CHILEAN CHARDONNAY
- **AUBERGINE, ZUCCHINI & TOMATO CASSEROLE WITH A HINT OF ROSEMARY & PECORINO ROMANO** ₹ 695
BURGUNDY CHARDONNAY
- **MONGOLIAN STIR FRY OF BROCCOLI, ASPARAGUS, WATER CHESTNUT, POK CHOY AND WILD MUSHROOM** ₹ 695
ARGENTINE SAUVIGNON BLANC

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Make Your Own Pasta

Pasta	₹ 745	₹ 625	Sauces
Fettuccine	Grilled Chicken	Yellow Zucchini	Primavera
Penne Rigate	Fish	Green Zucchini	Aglio e Olio
Orecchiette	Roasted Lamb	Red Bell Pepper	Arrabiata
Farfalle	Prawn	Baby Spinach	Pesto
Spaghetti	Crab Meat	Broccoli	Salsiccia
Gnocchi	Mixed Seafood	Potatoes	Alfredo
Whole Wheat	Bolognese	Mushroom	A La Wharf

Young Italian Red/White Wine

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Light on the palette, breezy as an evening by the beach.

FLAVOURS AS GOOD AS THE AIR AROUND YOU.

Taste notes: Soft textures, simple flavours.

DESSERTS

THE WHARF SAMPLER ₹ 695
CHEF'S SELECTION OF THE WHARF'S ALL TIME FAVOURITE
SIGNATURE MINI DESSERTS

VELVETTI CHOCOLATE PUDDING ₹ 595
RICH HOT CHOCOLATE PUDDING TOPPED WITH CHOCOLATE GANACHE

CAPPUCCINO MUD BAR MARQUISE ₹ 595
SILKENED COFFEE MOUSSE FLAVORED WITH STAR ANISE,
OVER A CHOCOLATE MUD CAKE WITH VANILLA FRAISE

TIRAMISU BIANCO ₹ 595
TRADITIONAL TIRAMISU, WITH FRENCH FINGERS & COFFEE LIQUEUR

**TENDER COCONUT MOUSSE ON CRUMBLD BISCUIT WITH
MALIBU & PALM CANDY REDUCTION** ₹ 595

TRIO OF GAJJAR, BADAM & MOONG DAL HALWA ₹ 495

ELANEER KOYA JAMUN ₹ 495

MANGO RASMALAI WITH BASIL FOAM ₹ 495

ICE CREAMS ₹ 395
HONEY NUT CRUNCH / PRALINE ALMOND /
VERY BERRY STRAWBERRY / CHOCOLATE MOUSSE

ASSORTMENT OF FRESHLY CUT SEASONAL FRUITS ₹ 395

 **SHERRY/TAWNY PORT/CALIFORNIAN WHITE ZINFANDEL**

ALL TIME FAVOURITE SHOTS
KAHLUA / BAILEYS / MOJITO / SAMBUCA / MALIBU / MIDORI

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SINGLE DINER:

**MAKE YOUR OWN CHOICE OF MENU
WE WILL SERVE YOU A COMPLETE MEAL FROM IT.**

CHOOSE ANY. 1 STARTER, 1 SOUP, 1 MAIN COURSE AND 1 DESSERT

- VEGETARIAN MEAL:** RS: 1,400 PLUS TAXES
- NON-VEGETARIAN MEAL:** RS: 1750 PLUS TAXES
- PRAWN MEAL:** RS: 1950 PLUS TAXES

NOTE: NOT APPLICABLE FOR ANY IMPORTED MEAT / LOBSTER.
FOR SINGLE DINER ONLY / SHARING NOT ALLOWED

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Consume a good dish, and its flavors will satisfy. Pair it with the right wine, and its flavors will consume you. Every food and every wine presents its own unique texture and flavor that define its character. When paired, they react. Matched right, each enhances the best of the other. The secret to wine pairing lies in understanding the balance between the 'weight' or the 'body' of the food and the wine. Heavy, robust wines will overwhelm a light delicate dish, while a light bodied wine will be overwhelmed by a hearty stew. Next, our matchmakers, professionally tagged sommeliers, take into consideration the sugar, acid, alcohol and tannins of the wine and how they can be accentuated or minimized when paired with certain types of foods. After all, compatibility is always in the chemistry.

🍷 CABERNET FRANC (Grape Variety)

This is a major variety of black grape, worldwide. Depending on the region of growth and style of wine, its additional aromas can include tobacco, raspberry, cassis and sometimes even violets.

🍷 CABERNET SAUVIGNON (Grape Variety)

It is one of the world's most widely recognised red wine grape varieties. For most of the 20th century, it was the world's most widely planted premium red wine.

🍷 CABERNET SHIRAZ (Blend)

Made from a blend of Cabernet Sauvignon and Shiraz grapes, this is a full bodied dark red wine with soft tannins and a delicate spicy taste.

🍷 CHABLIS (Region)

The grapevines around the town of Chablis are almost all Chardonnay, making a dry white wine renowned for the purity of its aroma and taste. The wines from this region often have a "flinty" note, while they are sometimes "steely".

🍷 CHENIN BLANC (Grape Variety)

This is a white wine grape variety from the Loire Valley of France. Due to its high acidity, it can be used to make everything from sparkling wines to well-balanced dessert wines.

🍷 CHAMPAGNE (Region)

This is a sparkling wine produced by inducing in-bottle secondary fermentation of the wine to affect carbonation. The primary grapes used in the production of Champagne are Pinot Noir, Chardonnay and Pinot Meunier.

🍷 CHARDONNAY (Grape Variety)

This is a green-skinned grape variety used to make white wine. The Chardonnay grape itself is very neutral, with many of the flavours commonly associated with the grape being derived from such influences as terroir and oak.

🍷 CREAM SHERRY (Blend)

Sherry is a Brandy-fortified wine made from white grapes grown near the twin of Jerez, Spain, because the fortification takes place after fermentation, most of the sherries are initially dry, with any sweetness being added later. Cream Sherry is an Oloroso Sherry sweetened with rich Pedro Ximénès grapes. It is an ideal dessert sherry.

🍷 GAMAY (Grape Variety)

This is a purple-coloured grape variety used to make red wines. It is a very old cultivar; from as far as the 15th century. When planted on acidic soils that helps to soften the grape's naturally high acidity; it provides wines of distinction.

🍷 PINOT GRIGIO (Grape Variety)

Pinot Grigio is the Italian clone of the Pinot Gris, a white wine grape variety. The wines vary in colour from a deep golden yellow to copper and even a light shade of pink. It is also one of the more popular grapes for orange wine.

🍷 PINOT NOIR (Grape Variety)

This is a black wine grape variety, derived from the French words for "pine" and "black" owing to its pinecone like appearance. While it is considered to produce some of the finest wines in the world, it is also a difficult variety to cultivate and transform into wine.

🍷 POUILLY- FUMÉ (Blend from the Loire Valley Region)

This is a dry white wine made from the Sauvignon Blanc grape variety. It is characterised by smoky flavours and minerality.

🍷 RIESLING (Grape Variety)

This is a white grape variety which originated in the Rhine region of Germany. It is used to make dry, semi-sweet and sparkling white wines.

🍷 SAUVIGNON BLANC (Grape Variety)

This is a green-skinned grape variety which originates from the Bordeaux region of France. It is planted in many of the world's wine regions, producing a crisp, dry and refreshing white varietal wine.

🍷 SHIRAZ (Grape Variety)

This is a dark skinned grape grown throughout the world and is primarily used to produce powerful red wines.

🍷 ST. EMILLION (Region & Blend)

It is one of the principal red wine areas of Bordeaux. The primary grape varieties used are the Merlot and Cabernet Franc, with relatively small amounts of Cabernet Sauvignon also being used by some chateaux.

🍷 TAWNY PORT (Blend)

Tawny ports are wines made from red grapes that are aged in wooden barrels, exposing them to gradual oxidation and evaporation. As a result, they gradually mellow to a golden-brown colour. The exposure to oxygen imparts "nutty" flavours to the wine. They are generally sweet or medium dry and typically consumed as dessert wines.

🍷 WHITE ZINFANDEL (Blend)

White Zinfandel (White Zin) is an off-dry to sweet, pink coloured blush wine made from a particular method of processing the Zinfandel* grape. It is often low in alcohol, making it a popular choice with those who would not drink otherwise.

🍷 ZINFANDEL (Grape Variety)

Zinfandel is a variety of red grape that typically produces a robust red wine. The grapes's high sugar content can be fermented into levels of alcohol exceeding 15 percent.

Radisson **BLU**
RESORT TEMPLE BAY
MAMALLAPURAM

57, KOVALAM ROAD, MAMALLAPURAM, CHENNAI.