

WINE MENU



From coastal whites to elegant reds, our wines are thoughtfully selected to complement the bold, fresh flavours of **CHANCHALEZ**

SPARKLING

- ✦ The Elitist Sparkling, Australia • NV SP01 1,600.-
- Treviso 'Oro' Prosecco Brut, Italy • NV SP02 1,700.-

WHITE WINE

• LIGHT & ELEGANT •

Crisp, fresh and bright. Perfect with seafood and lighter dishes.

- ✦ Alto Los Romeros Sauvignon Blanc, Chile • 2025 WW01 1,540.-
- Bex Riesling Qualitätswein 2, Germany • 2023 WW02 1,880.-
- ✦ Apollonio II 150 Fiano Salento IGT, Italy • 2023 WW03 1,800.-
- Arzuaga Pago Mota, Chardonnay, Spain • 2024 WW04 2,000.-
- Sand Point, Chardonnay, USA • 2021 WW05 2,300.-
- Sand Point, Sauvignon Blanc, USA • 2023 WW06 2,300.-
- Ai Palazzi Pinot Grigio, Italy • 2022 WW07 2,300.-
- Domaine Armand David 'Enchanteur' Samur Blanc France • 2023 WW08 2,450.-
- ✦ Von Winning 'Deidesheimer Paradiesgarten' Riesling, Trocken Qualitätswein, Germany • 2023 WW09 3,450.-
- ✦ Chablis Gautheron, France • 2023 WW10 3,380.-

✦ Great with Seafood

• CHEF'S PAIRING PICKS •



COASTAL SEAFOOD

APOLLONIO FIANO 2023
White peach, citrus and herbs.
Bright and refreshing with seafood.

1,800.-



THAI SPICE

VON WINNING RIESLING 2023
Dry, fragrant and refined.
Great with spicy Thai and aromatic dishes.

3,450.-



RICH & COMFORTING

CLEMENTI PIETRO AMARONE DELLA VALPOLICELLA DOCG 2013
Dried cherry, cocoa and spice with a rich, velvety finish.

5,000.-

• A PERFECT MATCH •



SEAFOOD

Try Sauvignon Blanc or Chablis



SPICY DISHES

Riesling or Pinot Grigio balance the heat



RED MEAT

Cabernet, Rioja or Barolo are ideal



CURRIES

Riesling or lighter reds pair beautifully

RED WINES

• SMOOTH & APPROACHABLE •

Soft tannins and ripe fruit. Versatile wines that pair well with a wide range of dishes.

- La Linda Malbec, Argentina • 2024 RW01 1,600.-
- Brotte Esprit, Cotes Du Rhone, France • 2022 RW02 1,880.-
- ✦ Double Bay Pinot Noir, New Zealand • 2022 RW03 1,950.-
- Sand Point, Merlot, USA • 2021 RW05 2,300.-
- Luigi Bosca de Sangre Malbec, Argentina • 2023 RW06 2,650.-
- ✦ Coppo du Rouss Barbera d'Asti DOCG, Italy • 2022 RW07 2,800.-

• RICH & BOLD •

Full-bodied and flavourful with depth and intensity. Perfect for meat lovers.

- Chateau Julien Haut - Médoc, France • 2019 RW04 3,150.-
- ✦ Muga Reserva, Rioja DOC, Spain • 2020 RW08 3,850.-
- ✦ Domaine Jerome Chezeaux, Bourgogne, France • 2022 RW09 3,580.-
- Fratelli Ponte Barolo, Italy • 2020 RW10 4,100.-

• FROM THE WINE RACK •

Discover more selections from our curated wine display.
Ask our team for recommendations.

- Gabrielle Ashley, Alexander Valley, Cabernet Sauvignon 2020 RW15 3,800.-
Rich blackcurrant, dark cherry and cedar. Elegant structure with a long, smooth finish.
- Brotte 'Secret Barville' Chateauneuf-du-Pape 2023 RW29 5,000.-
Powerful and aromatic with notes of ripe berries, herbs and warm spice.
- Clementi Pietro Amarone della Valpolicella DOCG 2015 RW30 5,000.-
Intense and complex with dried fruits, cocoa, spice and silky tannins.

• BY THE GLASS •

SPARKLING

- The Elitist Sparkling, Australia • NV SP01 290.-

WHITE WINE

- Alto Los Romeros Sauvignon Blanc, Chile • 2025 WW01 280.-
- Bex Riesling Qualitätswein 2, Germany • 2023 WW02 340.-

RED WINE

- La Linda Malbec, Argentina • 2024 RW01 290.-
- Brotte Esprit, Cotes Du Rhone, France • 2021 RW02 340.-