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Charter Boats  
Catering Menus

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Food Packages

# Package I

## COLD MEZZE

**Homous Awarma (GF)**  
Chickpea and tahini dip with garlic, lemon juice, corn lamb and pine nuts

**Baba Ghanouge (V)(GF)**  
Open-flame smoked aubergines, tahini, garlic and lemon juice

**Tabbouleh Quinoa (V)(GF)**  
Picked parsley, mint and coriander, baby spinach quinoa, pomegranate seeds, avocado, coloured pimentos, lemon juice, pomegranate molasses and extra virgin olive oil

## WARM MEZZE

**Arayess Dejej**  
Pita bread stuffed with minced corn-fed chicken thighs, with spices and herbs and toasted

**Feteyell Ghanam Meshwih (GF)**  
Lamb tenderloins marinated with a mix of light spices, grain mustard and grilled

**Halloumi Meshwi b'Za'tar (V)(GF)**  
Grilled halloumi cheese with za'tar, sumac and olive oil

## MAINS TO SHARE

**Castaleta Ghanam (GF)**  
Lamb cutlets lightly marinated and grilled

**Faghad Dejej Mishwih (GF)**  
Marinated and grilled boneless cornfed chicken thighs with garlic, chilli, yoghurt, turmeric and honey, pistachio and basil crust, smoked labneh, garlic aioli

**Lebanese rice (GF)**

## DESSERTS TO SHARE

**Baklava with almonds and pistachio and honey (V)**

PRICE PER PERSON

€60

Chef included for the period of 8 hours

Chef to be paid overtime if in excess of 8 hours



## Package 2

### SNACKS

**Selection of premium marinated olives** (V)(GF)

**Homous Tartlets** (V)

**Tzatziki on baguette, fresh mint leaves and local olive oil** (V)

### COLD ITEMS

**Caprese** (V)(GF)  
Caprese salad with beef tomatoes, burata, basil, black salt and local olive oil

**Prawns** (GF)  
Tail on prawns marinated in garlic, coriander, and aniseed

**Calamari** (GF)  
Marinated and grilled calamari, garlic, coriander, harissa and lime

**Potato** (V)(GF)  
Potato salad with chives, aioli, parsley and horseradish

### WARM ITEMS

**Sea-bass** (GF)  
Pan-cooked sea bass fillets with tomatoes, basil, garlic, chilli, lemon juice and coriander

**Veal Fillet** (GF)  
Veal fillet medallions marinated in garlic, parsley, soft spices, organic apple cider vinegar and grilled

**Chicken legs** (GF)  
Boneless corn-fed chicken tights in Cardamom and harissa, thyme and garlic

**Oven roasted vegetables**  
Pommes Anna (thinly sliced potatoes, baked with fennel seed and butter)

### DESSERTS

**Banoffee Pie Cups**

**Labneh cheese cake cups**

**Fresh fruit**

PRICE PER PERSON

€75

Chef included for the period of 8 hours

Chef to be paid overtime if in excess of 8 hours



## Package 3

### SNACKS

**Labneh, black olives and cucumber bruschetta, rucola and olive oil** (V)

**Phyllo cups filled with cream cheese, salmon caviar and wild fennel leaf** (V)

**Smoked salmon pate with cranberry, lime, ginger and chili on bulgur crisp** (V)

Cold fish platter served on crushed ice and condiments

**Gillardeau Oysters** (GF)

**Octopus** (GF)

Marinated Octopus, parsley, shallots, lemon, garlic

**Seabass Ceviche** (GF)

Citrus cured cubes of sea bass, aji, lime, onion and celery

**Prawn's Salad** (GF)

Prawn and Wakame Salad, tamari, sesame, chile and lime

### WARM ITEMS

**Prawns** (GF)

Pan cooked local prawns shell on, garlic, harissa, lime and coriander

**Calamari** (GF)

Grilled Calamari, coriander, ginger, chili, lime and pomegranate molasses

**Lobster** (GF)

Butter poached lobster, shell herb bisque

**Abalone**(GF)

Pan cooked abalone, a la meunière

**Alaskan King Crab** (GF)

This dish is on request, market price per 100grms

### DESSERTS

**Lemon and lime tart**

**Warm chocolate brownie, salt caramel**

PRICE PER PERSON

€100

Chef included for the period of 8 hours

Chef to be paid overtime if in excess of 8 hours



# The Lebanese Grill

PRICE PER PERSON

€85

## COLD MEZZE

### Homous B'lahmeh

Dried chickpea puree, garlic, lemon juice tahini, crispy lamb belly and toasted almonds

### Baba Ghanouge

Open-flame smoked aubergines, garlic, tahini, lemon juice and olive oil

### Labneh b'Za'tar

Home-made strained yoghurt with pounded thyme, smoked salut and olive oil

### Tabbouleh Burghul

Chopped Parsley, tomatoes, onions, bulgur wheat, olive oil and lemon juice

## WARM GRILLS

### Shish Tawouk (GF)

Marinated and grilled chicken breast skewers

### Filet Ajjel Meshwi (GF)

Marinated and grilled beef fillet skewers

### Kabab Halabi (GF)

Grilled Aleppo lamb kabab with pistachios and light spices

### Sujuk Ajjel Meshwi (GF)

Grilled spicy beef sausage mix made in house

### Castaleta Ghanam Mishwih

Marinated and grilled lamb cutlets, carrots puree, wilted greens

### Faghad Dejej Mishwih

Char-grilled corn-fed chicken thighs, smoked labneh, sautéed greens

*All the grills are served seasoned and dressed salads*

Kabis (Lebanese pickles)

## DESSERTS

### Baklava

Filo pastry filled with mixed nuts and smothered with orange blossom syrup

### Mouhallabieh

Milk and rosewater pudding

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# Wine List

# Sparkling Wine

## WHITE

### Prosecco Cormons Brut

€28.95

*Cormons, Veneto, Italy*

100% Glera. This wine is characterized by very fine perlage and that have a limpid colour, just a hint of yellow verging on transparent white.

### Tarlant Dosage Zero Brut

€97.50

*Vallée de la Marne, Champagne, France*

P. Noir 1/3, P. Meunier 1/3 and Chardonnay 1/3. The wine offers up a beautiful bouquet of apple, pit fruit, brioche, hazelnut, a complex base of soil tones, gentle smokiness and a top note of dried flowers. On the palate the wine is crisp, full-bodied, focused and complex, with a lovely core and soil signature, refined mousse and excellent length and grip on the beautifully balanced finish. There are not many non-dosé bottlings that can offer such marvelously buffered acids, but Benoît and Mélanie Tarlant age their wines far longer on their fine lees than most producers these days!

### Jacquesson Cuvée n° 743 Extra Brut

€105.00

*Famille Chiquete, Champagne, France*

P. Noir 59% and Chardonnay 41%. Cuvée 742 is sourced from plots situated in Aÿ, Dizy, and Hautvillers (59%) and in Avize and Oiry (41%). It has a powerful aromatic complexity with minty, floral and orchard fruit elements, while the fresh, generous yet silky texture is supported by fresh, well-judged acidity. A superb entry-level Champagne. Dosage: 1.5g/l

### Ruinart Champagne Brut

€95.00

*Maison Ruinart, Champagne, France*

100% Chardonnay. At first very intense on the nose, with fresh fruit notes, particularly ripe citrus fruits. A second refined floral nose with notes of white flowers and fruits (white peaches, pineapple). A supple, harmonious attack on the palate, very rounded. Vinosity that is not excessive, supported by excellent freshness. Beautiful pale golden yellow color with gentle green reflections, a vibrant, luminous colour. Active effervescence with a persistent release of bubbles.

### La Grande Année 2005 Brut

€170.00

*Bollinger, Champagne, France*

70% Pinot Noir and 30% Chardonnay. Its delicate colour and golden reflections are a sign of the wine's maturity and Bollinger's wine-making methods. Great complexity; honey, gingerbread and cinnamon aromas; subtle notes of dried fruits (hazelnut) and dried flowers (lime blossom). A mature, supple and full wine with a long finish. Pastry, candied orange and ripe fruit flavours with subtle notes of woodland and vanilla A creamy effervescence; the subtle acidity of the finish adds freshness

### Dom Perignon 2008: A CHAMPAGNE MIRACLE

€345.00

*Dom Perignon, Champagne, France*

When talking about the 2008 vintage it hardly becomes more legendary. The 2008 Vintage is known as one of the best if not the best vintage ever in Champagne. The 2008 Dom Pérignon scores more than 2.5 points on average than the legendary 1988 vintage, which today costs more than 10 times more than when released in the late 90s - if available at all. The opening bouquet is complex and luminous, a mingling of white flowers, citrus and stone fruit. The overall effect is enhanced by the freshness of aniseed and crushed mint. The final aromas offered by the wine are starting to show spicy, woody and roasted notes. After a long period of reluctance, the wine is finally opening up. There is complete balance between the nose and the palate. Its slender, minimalist, pure, toned, athletic character is now also expressed with warmth. The fruit is pronounced and clear. The vintage's characteristic acidity is remarkably well integrated. Its persistence is mainly aromatic, grey, smoky and highly promising.



# Sparkling Wine

## ROSÉ

### **Ruinart Champagne Rosé**

€120.00

*Maison Ruinart, Champagne, France*

55% Pinot Noir and 45% Chardonnay. The colour is a delicate pomegranate pink with very slightly orange reflections. The sparkling, light effervescence has a persistent foam. The nose is subtle and fresh, first offering an original palette of tropical fruits (guava and lychee) and small berries (raspberries, cherries and wild strawberries) in the first instance. These are followed by rose and pomegranate notes which complete the complex, intense aromatic profile, dominated by somewhat undeveloped primary aromas. On the palate the attack is distinct and full, cradled by a gentle effervescence. The aromas of freshly picked berries are fully expressed. The balance brings together a delightful freshness and voluptuous body, expressed by an elegant bracing touch of mint and pink grapefruit.

### **Tarlant Dosage Zero Brut Rose**

€125.00

*Vallée de la Marne, Champagne, France*

85% Chardonnay, 15% Pinot Noir. Rose Zero is an invitation to revel in the most explosive of Rosé Champagnes, redolent with the natural flavours of fruits and spices. The contemporary elegance of the bottle, the rarity of zero sugar dosage and the generosity of the emotions it produces makes it a unique pink Champagne. Rosé Champagne made by blending white and red wines.

### **Bulle De Rosé Brut**

€150.00

*Frederic Savart, Champagne, France*

72% Pinot Noir, 22% Chardonnay and 8% Pinot Noir in red wine. Frederic Savart single-handedly organically farms his tiny four-hectare plot on the slope of the Montagne de Reims. He is passionate about enabling the true terroir of the land to come through into the wines. The wines are always full of intensity and power, with a vein of acidity running through them. This rosé is pale pink with a delicate nose of rosehips, cranberry and pink grapefruit. The palate is intense and structured with that fabulous salinity that characterises his wines.

### **La Grande Année 2005 Rosé Brut**

€245.00

*Bollinger, Champagne, France*

72% P. Noir, 28% Chardonnay inc. 5% Red Wine. A salmon-pink colour, La Grande Année Rosé 2005 is extremely aromatic with strong red fruit and peachy notes. This strength on the nose is produced by the addition of 5% of the concentrated and complex Pinot Noir from the superb Côte aux Enfants vineyard. The delicious red berry flavours continue on the palate and combines with zesty citrus fruits, leave a lasting long finish. This is a wonderfully complex rosé from a tough vintage and a wine that will certainly age well.

# White Wine

## LEBANON

### **Altitudes Blanc** €33.00

*Ixsir, Batroun, Lebanon*

Obeideh, Muscat, Viognier. Breathing an exquisite bouquet of floral aromas with hints of Muscat and notes of grapefruit, this floral and fruity blend translates into a balanced and sharp palate hinted with spicy undertones.

### **Blanc De Blancs** €35.75

*Chateau Ksara, Bekaa Valley, Lebanon*

A truly versatile wine that can be served as an aperitif or with food. Balanced, with crisp acidity, lush fruit and rounded and body, this rare blend of varieties offers a spectrum of flavours to delight the palate and enhance the dining experience The Chardonnay gives this wine its finesse and elegance, the Sauvignon, its freshness and exotic fruits, and the Semillon its richness, roundness and length.

## FRANCE

### **Gewurztraminer Estate AOC** €33.00

*Famille Hugel, Alsace, France*

A well-stated, yet not over-stated, youthfully spontaneous and powerfully scented aroma which will please fan of this grape variety and its typical fresh and harmoniously combined flavours of fresh rose, freesia, lily, passion fruit, litchi, mango, cardamom and orange blossom.

### **Riesling Estate AOC** €36.00

*Famille Hugel, Alsace, France*

For the nose it is generous and complex with an attractive purity in its expression, well-stated and full-flavoured with a nice harmony between the fruity aroma and an excellent minerality. Spring flowers, Granny Smith apples, white peaches, lilies, acacia blossom. On the palate it leaves a sensation of fullness with all of the strength and lively noble temperament of the Riesling grape variety and its region.

### **Chablis Louis Moreau AOC** €38.75

*Chablis, Burgundy, France*

This fruity and vivid wine presents a nice golden color and a floral nose with notes of white fruits (apple, pear) typical of Chablis terroir. Chablis wine shows a nice gustatory attack with mineral and chalky hints and a perfect balance in mouth. It is a very fine and fresh wine that will nicely pair with smoked salmon and blinis or a steamed cod.

### **Chateau Du Sancerre – Sauvignon Blanc** €38.75

*Sancerre, Loire Valley, France*

Limpid Yellow colour with golden tints, Elegant with citrus fruit and white flower notes, Mineral with plenty of freshness Acidulous structure Fresh fruit, white flower, grape fruit lemon and peach aromas Long aromatic persistence.

# White Wine

## ITALY

**Etna Bianco DOC** €31.95  
*Tenuta Delle Terre Nere, Sicily, Italy*

A perfectly lovely wine. With the effortless uplift of a dancer, it allows me to let it go freely through life, without it ever losing its bright demeanor and lively step. Deviously drinkable, still it always clings, leaving one wondering how it delights and where do the goodies come from. In aging, the noblesse of the Etna and its remarkable terroir emerge. And the loveliness turns thoughtful and deepens, still graceful, never redundant.

**Vulcaia Sauvigno Blanc** €28.95  
*Inama, Veneto, Italy*

Nose of citrus and fragrant flowers. Mineral character on the palate, with a refreshing citrus edge and exotic fruit. The finish is long and persistent.

**Vigneti Di Foscarino Soave Classico** €35.95  
*Inama, Veneto, Italy*

It opens fresh, mineral, deep, with fragrant field flower notes (chamomile, elderflower, iris). On the palate is rich, complex and multilayered with an almond finish. With the passing of time, these notes transform into even more complex aromas of pollens and dried flowers.

## MALTA

**Isis DOK Chardonnay** €27.00  
*Meridiana Estate, Ta' Qali, Malta*

Chardonnay. Aromas characterized by fresh tropical fruit flavours. Excellent acidity, a medium to full body, with excellent aftertaste.

**Jean Parisot DOK Chardonnay** €75.00  
*Ta' Betta Wine Estate, Siġġiewi, Malta*

This oak-fermented Chardonnay, produced against all odds, is a complex wine which conveys apricot, white fig and vanilla to balance the acidity and alcohol, which in some years exceeds 14%vol. This is a big wine, somewhat amber in colour reflecting the hot climate and ripeness of the fruit.

# Red Wine

## LEBANON

### Altitudes Ixsir €35.00

*Ixsir, Bathroun, Lebanon*

Cabernet Sauvignon, Syrah, Caladoc and Tempranillo. Imprinted with mature fruits, its delicate and complex bouquet balances an oaked aroma with red and black fruits. Notes of blackberry and blackcurrant blended with a fine 'emphyreumatic' touch give the wine a soft and complex character.

### Les Bretèches €27.95

*Château Kefraya, Bekaa Valley, Lebanon*

Cinsault, Cabernet Sauvignon grapes. Les Breteches is a quintessential Lebanese wine. With a finely spiced nose of blackcurrant and cherry, it reveals silky tannins and generous red fruits flavours. Higher in structure and volume.

### Domaine des Tourelles €31.50

*Domaine des Tourelles, Bekaa Valley, Lebanon*

40% Syrah, 40% Cabernet-Sauvignon, 15% Cinsault, 5% Carignan. A wine with minimal intervention, a true expression of the Bekaa Valley, the juxtaposition of ripe dark fruit against a vibrant juicy core reflects the hot, dry days and cool nights of the valley.

### Ixsir Grande Riserva €64.95

*Ixsir, Bathroun, Lebanon*

40% Syrah and 60% Cabernet Sauvignon. Rich in minerals and saturated with Mediterranean character, this wine unleashes exuberant aromas of mature fruits and spices. Its concentrated taste is enrobed in a fine texture that gives it an attractive liveliness, while its rich and mellow yet always-complex palate lasts until the final touch of fruit.

### Marquis Des Beys €52.00

*Domaine des Tourelles, Bekaa Valley, Lebanon*

50% Syrah, 50% Cab Sauvignon. The best parcels are selected yearly to create this premium wine which stands as an illustrious ambassador of what Lebanon has to offer; with its dark purple colour and cedar aromas, this is a powerful wine that will reward the patience of those who cellar it for 5 to 8 years and even more.

### Hochar Père et Fils Rouge €46.95

*Château Musar, Bekaa Valley, Lebanon*

Cab. Sauvignon, Cinsault, Grenache. there are red fruits on the nose; bitter sweet cherries with a hint of dark chocolate. Classic bright red fruits flavours and sweet, spicy notes follow through to the palate. The tannins are soft, the acidity fresh with very long length.

### Château Musar 2012 €95.00

*Château Musar, Bekaa Valley, Lebanon*

Chateau Musar Red 2012 has a dark burgundy colour, a nose of matured stone fruits, plums and figs with liquorice and spicy notes. It has big developed ripe fruit on the nose and a bold taste profile of juicy, black fruits plus mocha and leather and a beautiful lingering finish.

# Red Wine

## FRANCE

### Ségla 2015 €85.00

*Château Rauzan-Ségla, Margaux, Bordeaux, France*

55% Cab. Sauvignon, 43% Merlot, 1% Petit Verdot and 1% Cab. Franc. The 2015 Ségla reveals baked cherries, hoisin and light cedar aromas on the nose, which is tightly wound at first but gains intensity with aeration. The oak is neatly integrated. The very well-balanced, medium-bodied palate features firm tannin, commendable purity, smooth texture and just a touch of white pepper and graphite toward the persistent finish. This is a classy Margaux to add to many others

### Le Pauillac De Latour 2012 €105.75

*Château Latour, Pauillac, Bordeaux, France*

54% Merlot rest Cab. Franc and Cab. Sauvignon. The generic 2012 Pauillac de Latour has consistently been one of the best-buy wines from the Latour stable for a number of years, and the 2012 comes across well. Deep ruby with notes of minerality woven with blackcurrant fruit, it is medium-bodied, pure, elegant and best drunk over the next 10-12 years.

### Château Lagrange 2015 €75.95

*Chateau Lagrange, Pomerol, Bordeaux, France*

95% Merlot and 5% Cabernet Franc. This is known for its open, generous accessible style Opaque ruby colour. Arterial dark fruit, vibrantly fresh with that characteristic-inky- perfume. The palate is not just plumply ripe but possesses real density, is full flavoured and generously structured with a fresh and extended finish.

### Château Chante Alouette 2014 €35.95

*Saint-Émilion Grand Cru Classé, Bordeaux, France*

80% Merlot, 20% Cabernet Franc. Red fruit on the bouquet, black cherries, toasty notes and hints of vanilla. On the mid-palate, lively, fresh and clean. Soft and velvety, with a long delicate finish of cedary notes, chocolate and ripe berries, soft tannins and acidity. A wine of finesse.

### Château de Pressac 2015 €60.00

*Saint-Émilion Grand Cru Classé, Bordeaux, France*

Purple color, aromatic bouquet of black and red fruit (blackcurrant, cherry, blackberry and mulberry as well as bilberry and blueberry) with tones of spice and undergrowth. A subtle nose. On the palate fine tannins appear, which are both elegant and silky. Could be kept for between 15 and 30 years.

### Château Figeac 2013 €195.00

*Saint-Émilion Grand Cru Premier Grand Cru Classé, Bordeaux, France*

This wine is a success for the vintage with its ripe Cabernet flavours and dark, dense tannins. It is fruity certainly, with a juicy, perfumed background. However, the structure and texture show best—firm and dry, indicating a good potential.

### Chateau Haut Brion 1995 €750.00

*Premier Grand Cru Classé, Graves, Pessac-Leognan, Bordeaux, France*

Dense, slightly darker and opaque. More restrained on the nose at first with intense, deep, tight aromas of black-skinned fruits: notes of damson, black cherry and blackcurrant and a tiny coffee note. The palate has fine depth, it is earthy, smoky and rich. There is a liquoricy darkness, but from the fruit, not oak, a cherry-skin bitterness and lots of firm, dry, chewy tannins. Good acidity, with a long, sweetly-fruited, finely-balanced finish despite the power and obvious ripeness and concentration.

### Chateau Haut Brion 1997 €790.00

*Premier Grand Cru Classé, Graves, Pessac-Leognan, Bordeaux, France*

A deep garnet core. The nose is lifted and vigorous, even compared to the other First Growth '97s with hints of mint, liquorices and black olives. Very attractive bouquet. The palate is full-bodied with a wonderful sense of balance, that tell-tale earthiness in the middle but very good structure and vigour. Hints of portabello mushroom, black truffle and bell pepper on the finish, with just a touch of greenness that merely complements the wine as a whole. Good length.

# Red Wine

## CHILE

### **Seña 2015**

**€165.00**

*Aconcagua, Aconcagua Valley, Chile*

The 2015 Seña resulted in 57% Cabernet Sauvignon, 21% Carmenere, 12% Malbec, 7% Petit Verdot and 3% Cabernet Fran. Stunning aromas of black currant, stone, blueberry and licorice. Also, iodine. Floral. Perfumed. Full body, fantastic density of fruit and ripe tannins. It goes on for minutes on the palate with such energy and focus. Touch of chewiness on the finish. A complex and complete wine that delivers a generosity with firmness

## CALIFORNIA

### **Opus One 2015**

**€504.95**

*Oakville, Napa Valley, California*

Purity and brilliance on the nose with so much currant and flower character. Roses, currant bush and fresh leaves, too. Brightness is the word that comes to mind. Full-bodied and broad-shouldered. Juicy and so gorgeous now. Balance is so wonderful here. All about harmonious fruit and tannin balance. I like it slightly better than the excellent 2014. 81% Cabernet Sauvignon, 4% Petit Verdot, 7% Cabernet Franc, 6% Merlot and 2% Malbec.

# Red Wine

## ITALY

### **Rosso Di Montalcino DOC**

**€31.95**

*Tenuta Il Poggione, Montalcino, Italy*

Produced entirely from Sangiovese grapes, sourced in the estate's younger vineyards, Rosso di Montalcino is aged in large casks and barriques before a period of bottle aging. The wood aging, although not obligatory for the production of Rosso di Montalcino, tones down the tannins typical of a young Sangiovese and gives this red wine a complexity of aroma and structure that make it a great "Young Brunello".

### **Etna Rosso DOC**

**€29.95**

*Tenuta Delle Terre Nere, Sicily, Italy*

Nerello Mascalese, Nerello Cappuccio. Produced from a mix of young and old vines on Etna's north slope, this wine unfolds with flavors of wild strawberry and blood orange accented by notes of crunchy herbs. High-toned and transparent, it gains depth with air, developing a dark current of smoke and tar that offers a superb introduction to Etna Rosso.

### **Giacomo Borgogno & Figli Barolo DOCG**

**€89.95**

*Barolo, Piemonte, Italy*

The Barolo Classic Borgogno is made by the combination of the grapes coming from five of the most prestigious vineyards of the Barolo area: Cannubi, Cannubi San Lorenzo, Fossati, Liste, San Pietro delle Viole. This is not just a Barolo; it is much more. It fully reflects the elegance and the power of a real Barolo from the Village of Barolo. The red colour of this wine resembles a sparkling ruby with a violet core. An expressive, persistent and complex bouquet of ripe cherries, dried plums, spices, caramel and cedar wood emerges from the glass. The balanced and enormously deep palate of this Italian red wine is enveloped in a spicy soft texture. The very good structure is supported by intense intense aromas and distinctive tannins. The unforgettable finish is a wonderful length and spicy nuances.

### **Giacomo Conterno Barolo Riserva DOCG**

**€2,350.00**

*Barolo, Piemonte, Italy*

Conterno's Barolo Riserva Monfortino is one of the great ambassadors of the Italian wine world. Obtained from Nebbiolo grapes grown in an area particularly suited to micro-territory and climate. Barolo with a classic and traditional style, with a beautiful intense garnet red color and elegantly transparent, it presents itself to the nose with an intense, broad, spicy and balsamic aroma, with notes of ripe red fruit, cherry, with hints of leather, licorice, tobacco, black pepper and truffle. Wine of great complexity and personality, of great balance and body, persistent and of great elegance on the palate. Ideal to drink in combination with red meats, roasts and braised meats, game and medium and long-aged cheeses.

# Red Wine

## MALTA

**Bel - Syrah** €29.95

*Meridiana Estate, Ta' Qali, Malta*

Rich spicy aromas for soft, silky, prune and peppery spice flavours and a full-bodied wine with a good persistent aftertaste.

**Philippe Villiers** €75.00

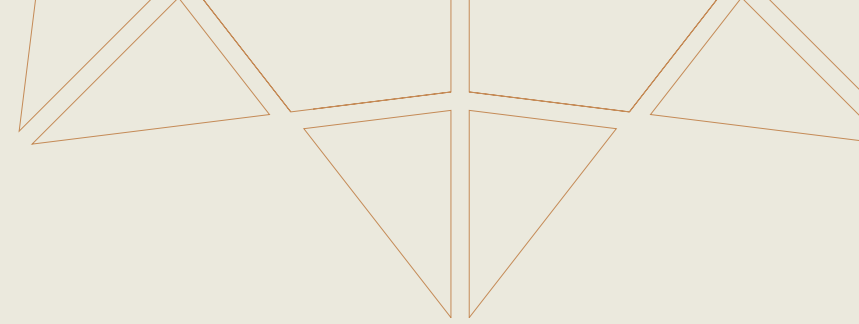
*Ta' Betta Wine Estate, Siggiewi, Malta*

This robust blend of Syrah (70%) with Cabernet Franc (30%) typically conveys forest-fruit on the nose with undertones of tobacco, black and bell pepper. This wine is best stored and served at a temperature of 18°C and complements strong meat dishes, stews, and lightly spiced aromatic food.

**Antonio Manoel - Merlot and Cab. Sauvignon** €75.00

*Ta' Betta Wine Estate, Siggiewi, Malta*

This opulent blend of Merlot (60%) with Cabernet Sauvignon (40%) typically conveys cassis, strawberry and other red forest-fruit both on the nose as well as on its palate, with undertones of chocolate and caramel.





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