



Drinks Menu



Cocktails

Where the Wind Settles

*Globally classic cocktails,
gently weathered by the desert.*

DESERT MOJITO	140
White rum, fresh mint, lime, soda, Namibian honey	
SAHARAN SPICE MULE	102
Gin, ginger beer (Stoney), lime & house spiced honey syrup	
OASIS MARTINI	75
Vodka, pomegranate juice, orange bitters	
CITRUS NEGRONI	102
Gin, sweet vermouth, orange zest	

NAMIBIAN SUNSET	81
Local brandy, orange juice, grenadine	

CLASSIC PIÑA COLADA	120
Rum, coconut cream, pineapple juice	

FROZEN BLUE LAGOON	155
Bacardi, Blue Curacao, Coconut cream & lemon juice	

STRAWBERRY DAIQUIRI	145
Rum, Grenadine, simple syrup, lemon & frozen strawberries	

MARGARITA	120
Tequila, Triple sec, Lemon juice & sugar syrup	

OASIS BLUE MOON	118
Vodka, Coffee liqueur, coconut cream & double cream	

Mocktails

Mixes Made of Fruit

All the flavour, none of the alcohol.

ROOIBOS CITRUS COOLER	65
Rooibos tea, orange, lemon, soda	
VIRGIN MOJITO	65
Mint, lime, soda, Namibian honey	

GINGER MULE (ZERO)	52
Ginger beer, lime cordial, fresh lime	

OASIS SUNRISE	80
Pineapple juice, grenadine, soda	

TROPICAL SPRITZ	55
Pineapple juice, orange juice, soda water Served in a wine glass	



Beers & Beer Cocktails

Traveller's Relief

NAM-SHANDY	55
Namibian lager, lemonade	
KHOISAN RADLER	86
Lager, grapefruit juice	

OASIS BEER MULE	65
Beer, ginger beer, lime	

SAVANNA SPLASH	95
Cider, soda, fresh lime	

CORONA SUNRISE	185
Corona, tequila, orange juice	



Milkshakes

As sweet as you

- SPIKED CAMEL CHOC** 80
Chocolate, Amarula, vanilla ice-cream
- CLASSIC WHITE RUSSIAN SHAKE** 93
Vodka, Kahlua, cream
- MINTY MIRAGE** 83
Peppermint liqueur, vanilla ice-cream

Kiddies Coolers

The Laughing Sands

Simple, colourful, zero nonsense.

- DESERT APPLE FIZZ**
Apple juice, soda, cinnamon



Cold drinks & Home-made Ice Tea's

Cool as a Shaded Stream

- NAMIBIAN LEMONADE** 101
Fresh lemon juice, soda, mint
- ICED ROOIBOS** 75
Rooibos, orange slice, ice
- SPARKLING GRAPEFRUIT** 138
Grapefruit juice, soda, lime

- DESERT DUST** 70
Coffee liqueur, milk, cookie crumble
- NUTTY NOMAD** 108
Hazelnut liqueur, chocolate
- KIDDIES MILKSHAKES** 45
Chocolate | Strawberry | Vanilla
Bubble-gum



- MINI MOJITO** 101
Apple juice, mint, soda
- FRUITY LAGOON** 68
Mixed fruit juices, lemonade
- VANILLA CLOUDS** 34
Vanilla milk, honey drizzle

- CLASSIC ICED TEA** 76
Black tea, lemon
- BANANA PEANUT BUTTER LATTE** 100
Banana, peanut butter, milk, espresso



Hot Drinks

The Fire After Sunset

- RED CAPPUCCINO** 65
Rooibos espresso, steamed milk
- CAPPUCCINO | FLAT WHITE |
CORTADO | AMERICANO** 45
Espresso, milk / water
- CINNAMON HOT CHOCOLATE** 65
Dark chocolate, milk, cinnamon
- COLD BREW** 58
Namibian-roasted coffee, cold-steeped
- SPICY CHAI LATTE** 65
Spices, strong black tea

- COLD COFFEE** 75
Cookies & Cream
Chilli Chocolate
Choco Shake
Milky Way
Cinamon bun
Elderflower
Bloody rose
Lavender delight

- TEAS** 25
Rooibos | Earl Grey | English Breakfast
Green | Jasmine | Chamomile
Peppermint | Lemon

Wine List





House Wines

The Heart of the Oasis.

Easy-going pours made for long lunches and late dinners. Familiar, reliable, and food-friendly.

BRUCE JACK SAUVIGNON BLANC 385 (B) | 130 (G)

A fresh, vibrant white wine with a crisp acidity aromas of tropical fruits.

Best paired with seafood, oysters, salads and light chicken dishes.

BRUCE JACK SAUVIGNON BLUSH 385 (B) | 130 (G)

A light, elegant blush wine with delicate flavors of berries.

Best paired with sushi, light pasta dishes, grilled chicken and summer platters.

BRUCE JACK CHENIN BLANC 332 (B) | 112 (G)

A well-balanced white wine with bright acidity and flavors of honey and citrus.

Best paired with mild curries, creamy pasta, pork and seafood.

BRUCE JACK MERLOT 332 (B) | 112 (G)

A smooth, easy drinking wine with soft tannins and well-balanced finish.

Best paired with beef burgers, pasta, stews and cheese.

BRUCE JACK SHIRAZ 332 (B) | 112 (G)

A bold and expressive red wine with rich aromas of dark berries, black pepper and warm spices.

Best paired with lamb chops, barbecue, sausages and aged cheeses.

BRUCE JACK CABERNET SAUVIGNON 332 (B) | 112 (G)

A classic, structured red wine offering flavors of blackcurrant, cherry and cedar.

Best paired with rich stews, game meat and grilled steaks.

PROTEA CHENIN BLANC 305 (B) | 102 (G)

A fresh and well-balanced white wine with flavors of citrus and a clean finish.

Best paired with seafood, grilled chicken, wraps, burgers and easy-going mains.

PROTEA SAUVIGNON BLANC 305 (B) | 102 (G)

A crisp refreshing wine with lively notes of tropical fruits.

Best paired with fish, oysters, salads, light pasta and sushi.

PROTEA PINOT GRIGIO 300 (B) | 99 (G)

Light bodied and dry with fresh flavors of citrus fruits, easy drinking and refreshing.

Best paired with seafood, vegetarian dishes, grilled chicken.

PROTEA ROSÉ 310 (B) | 102 (G)

A vibrant and refreshing rosé with delicate hints of berries and citrus.

Best paired with mezze, grilled chicken, wraps, burgers, and easy-going mains.

PROTEA SHIRAZ 310 (B) | 102 (G)

A bold red wine with flavors of dark berries and spices.

Best paired with grilled red meat, lamb, braai dishes and spicy foods.

PROTEA MERLOT
305 (B) | 102 (G)

A soft medium-bodied red wine with flavors of plum, berries and gentle spices.

Best paired with beef dishes, pasta, mild stews and soft cheeses.

PROTEA CABERNET SAUVIGNON
310 (B) | 102 (G)

A structured and elegant red wine with flavors of black current and cherries.

Best paired with grilled steak, lamb, game meats, rich stews and hard cheeses.

*Cava*

Bubbles at the water's edge — crisp sparkle for toasts, sunsets, and one more round.

FREIXENET PROSECCO
EXTRA DRY **720**

Fresh, lively bubbles with citrus and apple notes (style varies by cuvée).

Best paired with oysters, seafood starters, sushi, calamari, and aperitif moments.

FREIXENET CORDON
NEGRO BRUT **580**

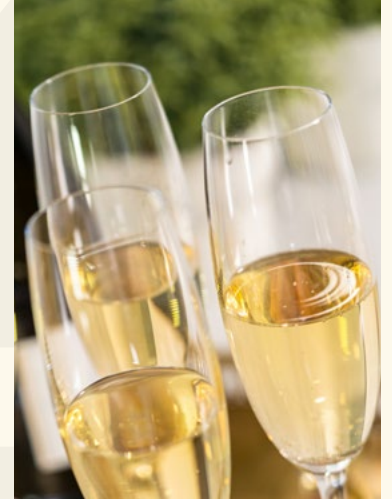
A classic, well-known sparkling wine with fine persistent bubbles.

Best with sashimi, sushi, oysters, shellfish, light canapés and appetizers.

FREIXENET CARTA NEVADA
SEMI-SECO **520**

A smooth lightly sweet sparkling wine with ripe fruit flavors.

Best paired with oysters, seafood starters, sushi, calamari and aperitif moments.

*Cape Estates*

Journeys from the Cape to the desert — coastal freshness and mountain depth, poured under Namib skies.

DIEMERSDAL
SAUVIGNON BLANC **370**

A refreshing crisp white wine with flavors of gooseberry citrus fruits with clean finish.

Best paired with grilled fish, salads, light chicken dishes.

DIEMERSDAL WILD HORSESHOE
SAUVIGNON BLANC **950**

A more complex and expressive white wine showing notes of tropical fruits and subtle minerality

Best paired with seafood platters, oysters, sushi, seafood dishes.

ROOIBERG
SAUVIGNON RESERVE **790**

Cape character: bright fruit, coastal freshness and cellar-crafted depth

Best paired with grilled seafood, roast chicken, lamb, and richer sauced dishes.

ROOIBERG
CHARDONNAY RESERVE **705**

A smooth and well-rounded wine with flavors of ripe fruits offering a creamy texture.

Best paired with roast chicken, creamy pasta, seafood in butter sauce and soft cheeses.





**DIEMERSDAL
CABERNET SAUVIGNON 320**

A structured red wine with flavors of dark cherry and cedar and an elegant finish.

Best paired with grilled steak, lamb, game meats, rich stews and hard cheeses.

DIEMERSDAL PINOTAGE 430

A bold South African red wine with flavors of ripe berries and smoky spice.

Best paired with braai meat, lamb chops, barbecued ribs and savory stews.

ROOIBERG PINOTAGE RESERVE 790

A richer, more intense wine with flavors of berries and spices with a smooth finish.

Best paired with grilled red meat, lamb stew, braai dishes and aged cheeses.

ROOIBERG CAPE BLEND 790

Cape character: bright fruit, coastal freshness, and cellar-crafted depth.

Best paired with richer sauced dishes, roast meats and pasta dishes.

ROOIBERG SHIRAZ RESERVE 790

A bold and spicy red wine flavor of blackberry and warm spices.

Best paired with grilled meats, lamb, spicy dishes and strong cheeses.



Sparkling Wines

Light catches in the glass — bright, festive fizz for celebrations big or small.

JC LE ROUX LE DOMAINE 400

Festive sparkle with bright fruit and an elegant finish.

Best paired with canapés, seafood, celebrations, and fruit desserts.

JC LE ROUX LA CHANSON 405

A lively red sparkling wine known for its sweet, fruity flavor profile.

Best paired with Pizza, platters, spicy food and desserts.

**JC LE ROUX
LE DOMAINE NON-ALCOHOLIC 298**

A refreshing alcohol-free sparkling wine with fruity notes of citrus and soft bubbles.

Best paired with light starters, seafood, celebration toast, and fruit platters.

**NEDERBURG PREMIERE
CUVÉE BRUT 405**

An elegant dry sparkling wine with fine bubbles and a crisp finish.

Best paired with oysters, seafood, sushi, light canapés and soft cheeses.

SLANGHOEK CUVÉE BRUT 400

A fresh and vibrant sparkling wine with delicate bubbles, balanced by bright acidity.

Best paired with canapés, seafood, sushi, celebrations, and fruit desserts.

Méthode Cap Classique (MCC)

South Africa's sparkling pride, crafted in the traditional Champagne method. Fine, elegant bubbles carry notes of citrus, apple, and delicate brioche.

KRONE BOREALIS VINTAGE CUVÉE BRUT 710

Fine-beaded mousse with bright apple, lime, pear and a mineral, sea-breeze edge; develops biscuity notes with age.

Best paired with oysters, seafood, and refined starters.

KRONE NECTAR VINTAGE DEMI-SEC 710

A vintage MCC, offering a balance of creamy sweetness and refreshing crisp acidity.

Best paired with savory and spicy dishes and desserts.

Chenin Blanc

Sunlit Chenin — orchard fruit, gentle honey notes, and that clean South African lift.

BEYERSKLOOF CHENIN BLANC 369

A blend of tropical fresh fruits, accompanied by a hint of citrus.

Best paired with roast chicken, seafood pasta, creamy sauces, mild curries.

DEETLEFS CHENIN BLANC 890

An inviting, fruity and complex nose, with a hint of creamy oak and honey.

Best paired with grilled chicken, seafood, cheeses and salads.

STELLENBOSCH RESERVE CHENIN BLANC 480

Stone fruit, apple, and a fresh, zesty finish.

Best paired with roast chicken, seafood pasta, creamy sauces, mild curries.

Champagne

When the night demands elegance — the classics, because sometimes only champagne will do.

MOËT & CHANDON BRUT 2468

Classic méthode traditionnelle complexity: citrus, brioche, and fine bubbles.

Best paired with oysters, lobster, rich seafood, and luxe starters.

VEUVE CLICQUOT 2772

A premium Champagne with fine, persistent bubbles, known for its structure, freshness and toasty fruit-forward profile.

Best paired with rich cheeses, grilled steaks, light appetizers.

RAATS ORIGINAL CHENIN BLANC 1180

Characterized by fresh, bursting fruit flavors, a zesty edge and a clean mineral finish.

Best paired with spicy foods, seafood, salads and pork.

ERNIE ELS BIG EASYCHENIN BLANC 335

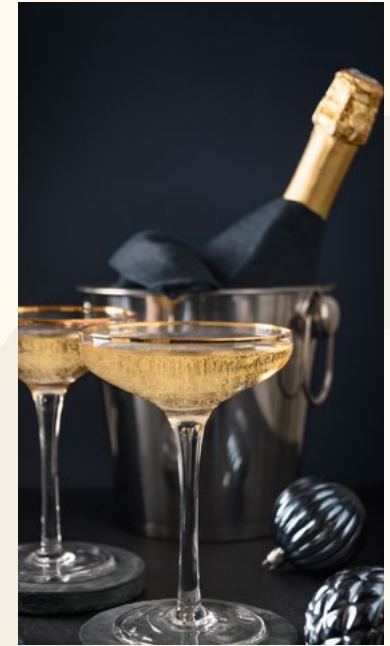
Stone fruit, apple, and a fresh, zesty finish.

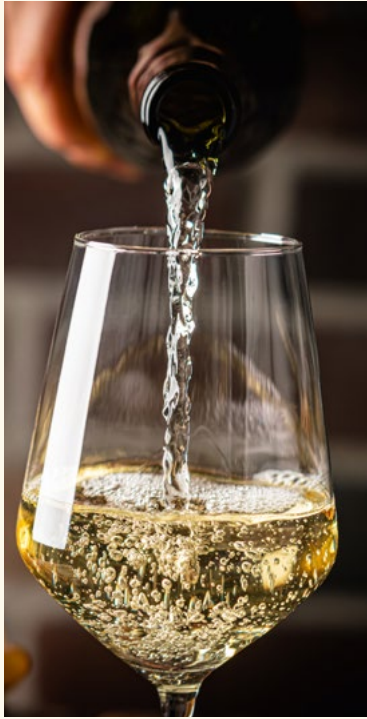
Best paired with roast chicken, seafood pasta, creamy sauces, mild curries.

PORCUPINE RIDGE CHENIN BLANC 320

A crisp refreshing white wine tropical flavor, lively acidity and clean finish.

Best paired with seafoods, salads light pasta and cheese.





Sauvignon Blanc

Coastal Freshness — bright citrus and green herbs with a clean snap that lifts seafood and mezze.

DAVID FINALYSON SAUVIGNON BLANC 680

A fresh and expressive white wine with tropical fruit flavors with a clean finish.

Best paired with seafood, salads, fresh cheese, and mezze.

FAT BASTARD SAUVIGNON BLANC 450

A vibrant, lively white wine showing notes of gooseberry, passion fruit and citrus.

Best paired with grilled fish, goat's cheese, shellfish and sushi.

DEETLEFS SAUVIGNON BLANC 450

A zesty refreshing white wine with lime and green apple flavor.

Best paired with seafood, salads, goat's cheese and mezze.

PORCUPINE RIDGE SAUVIGNON BLANC 320

A crisp and easy drinking sauvignon blanc with flavors of tropical fruit and citrus.

Best paired with seafood, salad, grilled chicken, sushi and vegetarian dishes.

LOURENSFORD THE RIVER GARDEN SAUVIGNON BLANC 300

A refined and elegant white wine with aromas of gooseberry, complemented by herbal notes.

Best paired with grilled or poached fish, oysters, seafood platters, vegetable dishes.

Riesling

Cool & Precise — aromatic, zesty, and razor-clean with spice-friendly energy.

PAUL CLUVER RIESLING 410

An aromatic citrus and green apple with a crisp, clean finish.

Best paired with spicy dishes, Asian flavors, seafood and tangy salads.





Cabernet Sauvignon

The Bold Backbone — black fruit, structure, and steak-night confidence.

STELLENBOSCH RESERVE CABERNET SAUVIGNON 575

A classic full-bodied wine with flavors of Blackcurrant, cedar notes, and firm structure (oak varies).

Best paired with steak, lamb, rich stews, and mushroom dishes.

GUARDIAN PEAK CABERNET SAUVIGNON 350

Features a deep ruby color and brings together a blend of dark fruit flavor with soft, structured tannins.

Best paired with classic red meats, hearty dishes, vegetarian dishes and pasta.

LE RICHE CABERNET SAUVIGNON 1075

Highly regarded South African red wine from Stellenbosch, known for its elegance, structure, and aging potential.

Best paired with prime beef, lamb, venison, and aged hard cheeses.

FAT BASTARD CABERNET SAUVIGNON 590

Known for its intense fruitiness, rich aromas of blackcurrants, crushed blackberries and spices.

Best paired with grilled red meat, hearty stews, savory dishes and desserts.

ALLESVERLOREN CABERNET SAUVIGNON 565

Wine is full and smooth, with finely grained tannins supporting a core of black fruit and savory spice.

Best paired char-grilled steak, slow-cooked beef or lamb, and rich mushroom dishes.

DAVID FINLAYSON GS CABERNET SAUVIGNON 1650

Wine has a fresh minty, red berry fruit spectrum on the palate backed by mocha and vanilla oak.

Best paired with beef stew, braai dishes and burgers.

VILJOENSDRIFT CABERNET SAUVIGNON 410

Known for its rich, intense, and fruity profile with notes of dark fruit, blackberries, and cedar, often described as easy drinking.

Best paired with BBQ meats, roast chicken or pork, burgers, pizza, and semi-hard cheeses.



Chardonnay

Golden & layered — from crisp and clean to creamy and complex.

DE KRANS CHARDONNAY (UNOAKED) 310

From fresh and unoaked to creamy and oak-layered, with stone fruit core.

Best paired with roast chicken, creamy pasta, grilled fish, and buttery sauces.

DIEMERSDAL UNWOODED CHARDONNAY 365

Pale straw in color with an elegant nose of apple, sweet melon and hint of spice.

Best paired with creamy based pasta, crayfish, prawns and roast chicken.

VERGELEGEN RESERVE CHARDONNAY 1168

Rich and complex with balance of fruit and oak spice, minerality and a cream soft mouthfeel.

Best paired with roast chicken, creamy pasta, grilled fish, and soft cheese.

UPPER HEMEL EN AARDE CHARDONNAY 580

Exhibits notes of white flowers, crisp pear, lemon and subtle brioche.

Best paired with seafood, chicken, vegetarian dishes and soft cheeses.

DEETLEFS CHARDONNAY 450

From fresh and unoaked to creamy and oak-layered, with stone fruit core.

Best paired with roast chicken, creamy pasta, grilled fish, and buttery sauces.



Rosé

Blush & Breeze — refreshing, dry, and made for sunshine.

DIEMERSDAL SUSTAINABLE ROSÉ 330

Dry, refreshing strawberry/watermelon notes with a clean finish.

Best paired with mezze, salads, seafood, grilled chicken, and sunshine.

PORCUPINE RIDGE ROSÉ 320

Prominent aroma of red cherry, watermelon, citrus zest and floral undertones.

Best paired with seafood, mediterranean and light dishes, grilled steaks, pizza and spicy food.

GROENLAND PINOTAGE ROSÉ 510

A crisp dry focused rose with strawberry, cherries and a floral hint.

Best paired with platters, salads, seafood, grilled chicken, and spicy dishes.

DEETLEFS PINOTAGE ROSÉ 450

A fresh rose with flavors of strawberry, cherries and floral notes.

Best paired with salads, seafood, grilled chicken, sushi and light pasta dishes.

BEYERSKLOOF PINOTAGE ROSÉ 425

A well-balanced rose showing flavors of berries and a hint of candy floss.

Best paired with mezze, salads, seafood, grilled chicken, and summer platters.



Pinot Noir

Silk & Spice — elegant reds with bright fruit and a savory edge.

BOSCHENDAL ELGIN PINOT NOIR 1260

A cool climate Pinot Noir with flavors of red cherry, strawberry and earthy notes.

Best paired with duck, salmon, mushroom dishes, and herb-roast chicken.

DAVID FINLAYSON PINOT NOIR 650

An elegant red wine with flavors of berries, delicate spices and a lingering finish.

Best paired with roast chicken, duck, grilled salmon, mushroom dishes and light meat dishes.

PAUL CLUVER VILLAGE PINOT NOIR 440

An elegant red cherry, spice, and a silky texture.

Best paired with duck, salmon, mushroom dishes, and herb-roast chicken.

UPPER HEMEL EN AARDE PINOT NOIR 855

Vibrant ruby red, rich in fresh berries, earthy savory undertones and allspice.

Best paired with roasted game, roasted duck, seafood, earthy dishes, cured meats and mild spice dishes.



Pinotage

Proudly South African — dark fruit, smoke, and mocha depth.

GROOT CONSTANCIA PINOTAGE 1230

Dark berry, mocha, and subtle smokiness, distinctly South African.

Best paired with BBQ, grilled meats, lamb, and hearty tomato-based dishes.

BEYERSKLOOF PINOTAGE 735

A classic Pinotage with flavors of ripe plum, dark berries and gentle spices with a well-balanced finish.

Best paired with braai meats, lamb chops, beef burgers and savory stews.

BARISTA PINOTAGE 410

A rich expressive Pinotage with bold flavors of dark chocolate, mocha, ripe berries and roasted coffee.

Best paired with grilled red meats, smoky braai dishes, rich stews and aged cheeses.

BEYERKLOOF PINOTAGE RESERVE 671

A premium, full bodied Pinotage showing intense flavors of dark berries, plum and spices.

Best paired with prime cuts of beef, lamb, game meats, braai dishes and mature cheeses.

BARISTA BLACK 650

A bold, complex red blend with rich flavors of dark berries, espresso, chocolate with a powerful finish.

Best paired with grilled steak, lamb, rich stews, hearty tomato-based dishes and strong cheeses.

WATERKLOOF FALSE BAY THE BUSH VINE 280

A characterful red wine offering flavors of red and dark berries, earthy notes and spices.

Best paired with traditional braai foods, lamb dishes, roast chicken and grilled meats.



Merlot

Soft & Velvety — plush reds that pair with almost anything.

GUARDIAN PEAK MERLOT 353

A smooth and approachable merlot with flavors of ripe plum, soft tannins, and a rounded finish.

Best paired with grilled chicken, burgers, pasta, and roast lamb.

DIEMERSDAL MERLOT 495

An elegant merlot showing flavors of cherries and oak spice with a balanced finish.

Best paired with beef casserole, pasta dishes, roast meats and semi soft cheeses.



Shiraz / Syrah

Spice Route Reds — pepper, dark berries, and warming depth.

GLEN CARLOU SYRAH 700

A rich full bodied profile wine with notes of black cherry, mulberry and spicy undertones.

Best paired with lightly spiced or creamy meat dishes.

NEIL ELLIS SYRAH 550

An elegant and approachable wine with a hint of raspberries and a contributing perfumed aroma.

Best paired with grilled steak, lamb dishes, game meats and hearty stews.

GENERATION 8 MERLOT 339

A modern, fruit-forward merlot with flavors of ripe red berries and hints of chocolate.

Best paired with beef burgers, pasta with tomato-based sauces and mild curries.

ZONNEBLOEM MERLOT 311

A medium bodied merlot with flavors of plum, blackberry and gentle spice.

Best paired with stews, lamb dishes, roast chicken. Pasta and semi hard cheeses.

DELHEIM MERLOT 491

A medium bodied wine with notes of tobacco, dark fruit and buchu.

Best paired with hearty lamb stew, roast lamb, braai dishes.

PORCUPINE RIDGE SYRAH 320

A serious dark, smoky syrah, with black olive, black pepper and plum notes.

Best paired with prime cuts of juicy meats, beef burgers and braai dishes.

GROOT CONSTANCIA SHIRAZ 1100

Known for its rich, spicy and fruity profile, with a full body and notes of soft tannins.

Best paired with grilled lamb, beef stew and mature cheeses and chocolate.

CEDERBERG SHIRAZ 978

Mirrors the opulence of 2020 vintage, chewy, ripe red fruit with a hint of spices and savory black olive.

Best paired with hearty dishes, pork chops, sweet and sour dishes and mature cheeses.



Red Blends

The Blend Masters — layered, balanced, and built for the table.

KANONKOP KADETTE 460

Bursting flavors of baked black berry, black plum with notes of licorice and dried parsley.

Best paired with braai meats, steaks, rich stews, and chargrilled flavors.

ALTO ROUGE 419

Predominant aromas of red fruit, along with hints of chocolate and woodchips.

Best paired with pork belly, grilled beef and roast chicken.

ERONGO ETOSHA BLEND 485

A full bodied but elegant, smooth red blend bursting with sweet ripe and wild berries.

Best paired with game meats, duck meat, Asian spicy dishes.



White Blends

Mediterranean Mood — aromatic whites that love herbs, citrus, and grilled seafood.

CEDERBERG BUKETRAUBE 450

A floral buketraube with notes of chamomile and white blossom.

Best paired with Curry dishes, stir fry, soups, roasted chicken and herb-driven dishes.

SPRINGFIELD MISS LUCY 600

Unique blend of wine, characterized by fresh citrus notes, nuances of pomelo and mineral aromas.

Best paired with oysters, grilled fish, seafood pastas and creamy vegetarian dishes.

BOSCHKLOOF CONCLUSION 1400

Hand harvested blend offering a rich bouquet of blueberries, herbs & cigar aroma.

Best paired with braai dishes, game meats, hearty stew, grilled red meats & aged cheeses.

ANTHONIJ RUPERT OPTIMA 750

Packed with black berries, hedgerow fruit with a dark fruitcake flavor.

Best paired with braai meats, steaks, rich stews and vegetarian dishes.

DARLING BLACK GRANITE VINTAGE RESERVE 550

Smooth and luxurious taste from carefully selected grapes, result in a wine with velvety tannins, that lingers long after each sip.

Best paired with Seared duck breast, oxtail, spicy dishes and braised lamb.

NEDERBURG LYRIC 440

Softly styled with aromas of passion fruit and jasmine with hints of white peach and lime.

Best paired with seafood, salads, chicken dishes, mezze, and herb-driven dishes.

LEOPARDS LEAP LOOKOUT WHITE 324

A dry white wine, harmoniously and wonderfully fruity, with notes of tropical fruits.

Best paired with light meals, salads, seafood and fish, grilled chicken.