



CAFÉ  
MOSAIC

## WHITE WINE

**Oyster Bay Sauvignon Blanc, New Zealand** 115

tropical and floral notes with vibrant lime and citrus zest, fine texture, intense crisp finish.

**Mapu Sauvignon Blanc, Chile** 90

smooth mid-palate, lemon and tropical fruit flavours, succulent and well-balanced finish.

**Premium house pour** 76

**House pour** 65

## RED WINE

**Oyster Bay Merlot, New Zealand** 115

vibrant plum and blackcurrant, dark berry fruit, spice and alluring fine grained tannins.

**Mapu Cabernet Sauvignon, Chile** 90

medium-bodied with fine structure, black and red fruit flavours, notes of olive, chilli and herbs.

**Premium house pour** 75

**House pour** 65

## CHAMPAGNE

**Moët & Chandon Brut Impérial NV** 145

harmonious blend of the most diverse selection of crus in Champagne, with a perfect balance of three champagne grape varieties – Pinot Noir, Pinot Meunier and Chardonnay. Its aroma reveals a bright fruitiness - apple, pear, white peach and citrus fruits (lemon) - with floral nuances (lime blossom) and elegant blond notes (brioches and fresh nuts).

## SPARKLING WINE

**Chandon Brut NV, Australia** 80

A mellow, biscuity aroma with floral and honeyed notes. The front and middle palate is round and creamy and the flavour is long with a lively brut finish.