

a Mare

WINE PAIRING PROGRAM

Our knowledgeable Sommeliers have curated two different flights of wine for each of our set menus that will take you on a journey to the best regions of Italy and beyond.

Allow yourself to be guided by us and discover, or rediscover, wine that will enhance the flavor of the menu carefully designed by our chefs.

Should you have any special dietary requirements or allergies, please inform your waiter. We will endeavour to accommodate your dietary needs, however due to the potential of trace allergens, we cannot guarantee completely allergy-free dining experiences.

Please note a 1.15% surcharge applies for all credit card transactions. A 10% surcharge applies on Sundays. A 15% surcharge applies on all Public Holidays (one surcharge fee of 15% if Public Holiday falls on a Sunday). An additional service fee of 10% applies to bookings of 10 people or more.

CLASSIC PAIRING

95PP

2023 | Elena Walch, Blauburgunder | Alto Adige, Italy

*This female lead winery produces a very precise and elegant Pinot Noir full of freshness.
The acidity of the high-altitude pinot brings balance to the rich waxy.*

2022 | Agricola Fiorano, Erminia Giulia, Pecorino | Marche, Italy

White Flowers, Citrus and spice. This textural wine shows hints of richness supported by superb sapidity.

2023 | Domaine de la Suffrene, Bandol | Provence, France

Embrace the holiday feeling with this rich rosé from the famous hills of Bandol; perfect combination with our lobster pasta.

2021 | Cantalici, Baruffo Chianti Classico | Tuscany, Italy

This is Italy's most famous red wine. A gorgeous Sangiovese, with a hint of rusticity; enhancing the charred flavor of the rib-eye.

2015 | Tenuta Sicciano, Vin Santo Del Chianti | Tuscany, Italy

Age has softened up the sweetness of this Vin Santo. The golden raisin and toffee flavours are a match made in heaven for our famous Tiramisu.

SOMMELIER PAIRING

185PP

2023 | Passofonduto, Occhio di Sale, Nero D'avola | Sicilia, Italy

Step on the dark side of "rosé" with this vibrant Sicilian gem. Nero d'Avola is dominant in this brilliant rosato, is proof that rosé needs to be taken seriously.

2022 | Ca' Marcanda Vistamare | Tuscany, Italy

The only white wine produced by the Gaja family in Tuscany is a textural blend of Vermentino, Fiano and Viognier. The generous and slightly marine nose is followed by a remarkable complexity of roundness and herbaceous notes.

2021 | Elena Walch Beyond the Clouds Chardonnay | Alto Adige, Italy

Alto Adige's first super cuvée was born in 2000. Ever since, Elena Walch and her two daughters have been producing one of Italy's best chardonnays.

2018 | Colleoni, Rosso di Montalcino | Tuscany, Italy

In 2018 Marino made a strict selection for his Riserva and decided to declassify the grapes from his Brunello di Montalcino vineyards into this amazing Rosso. This is dense, serious and highly balanced with mineral notes and great vibrancy.

2011 | Château La Tour Blanche, Sauternes, 1er Grand Cru Classe | Bordeaux, France

One of my longtime favorite Châteaux in Sauternes. The Château, and its vineyards, was gifted by his previous owner to the French government in 1909 with one condition: they had to create a winemaking school within its walls. 2011 was a brilliant vintage for La Tour Blanch and the wine shows hint of confit pineapple and vanilla.

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2022 | Fattoria San Lorenzo, Le Oche Verdicchio | Marche, Italy

*12 months of aging on its lees has given this herbaceous Verdicchio a rich and almost salty texture.
The palate is weighted yet sapid. The rich texture of the tuna emulsion is lifted up by the
saltiness of this great Verdicchio.*

2021 | Perticaia, Trebbiano Spoletino | Umbria, Italy

Crafted in the only Central Italian region away from a littoral, this wine shows vegetal and grassy notes.

2022 | Cordero di Montezemolo, Langhe Nebbiolo | Piemonte, Italy

*Nebbiolo is known for its refined tannins which is the perfect match with our famous
Cotoletta a la Milanese.*

2022 | Pierro Gatti, Moscato Frizzante | Piemonte, Italy

Light and slightly bubbly, this is the perfect pair with a creamy gelato.

SOMMELIER PAIRING

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2022 | Les Quatres Piliers, Le Chapitre 1, Touraine | Loire Valley, France

*New Superstar of the Loire valley, Valentin Desloges is already being compared to names such as Dagueneau.
I generally don't like Sauvignon Blanc but I love this.*

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2019 | Elvio Cogno, Barolo Cascina Nuova | Piemonte, Italy

*Young vines can make a great Barolo that can be enjoyed without having to wait 20 years. This is what Valter
wanted to prove, and it has been achieved with brio. This textbook Barolo shows intense aromas of rose petals and
present itself in a delicate tannin structure true to its origine.*

2020 | Tenute Dettori, Moscadeddu | Sardegna, Italy

*Tenute Dettori has been leading the way on a natural approach to Sardinian winemaking.
Famous for its floral and exotic aromas, this Moscato brings sweetness with a vibrant acidity,
with a hint of saltiness.*