

# YOUR WINE GUIDE



AL HABTOOR GRAND RESORT

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AUTOGRAPH COLLECTION®  
HOTELS

# IF YOU LIKE THIS, YOU MAY LIKE THAT



Our wine list has been designed to help you find a wine you'll love but also to tempt you to try something different in a similar style. If you like one in each section, you might like the others . . .

We've highlighted our sommelier's recommendations on each page but rest assured all the wines are chosen with care to bring you a great wine experience.

Sit back, discover, swirl, sip and enjoy!

# CHAMPAGNE

## AND SPARKLING

		
<b>Moët &amp; Chandon</b> Champagne, France	195	975
<b>Gran Ventino</b> Veneto, Italy	61	260
<b>Scavi and Ray Prosecco DOC</b> Veneto, Italy	71	315
<b>Col de'Salici Prosecco Valdobbiadene DOCG</b> Veneto, Italy	-	470

**In victory you deserve champagne,  
in defeat you need it!**

NAPOLEON BONAPARTE



# WHITE WINE

## CRISP AND REFRESHING

**Riff Pinot Grigio (Organic)**

Trentino Alto-Adige, Italy

66

295

**Bolla Retro Soave Classico**

Veneto, Italy

56

250

**Da Luca Pinot Grigio**

Sicily, Italy

56

250

**Pascal Jolivet Attitude Sauvignon Blanc**

Loire Valley, France

-

480



**Jean-Paul & Benoit Droin Petit Chablis**

Burgundy, France



690



# FRAGRANT & AROMATIC

		
<b>Cuvée Sabourin Sauvignon Blanc</b> Pays d'Oc, France	56	250
<b>Kapuka Sauvignon Blanc</b> Marlborough, New Zealand	71	330
<b>Oremus Dry Furmint Mandolas</b> Tokaji, Hungary	-	590
<b>Grosset 'Springvale' Riesling</b> Clare Valley, Australia	-	590
<b>Musar Jeune Blanc</b> Bekaa Valley, Lebanon	-	470

# COMPLEX AND CREAMY



		
<b>Cuvée Sabourin Chardonnay</b> Pays d'Oc, France	56	250
<b>M.Chapoutier Côtes du Rhône Blanc 'Belleruche'</b> Rhône Valley, France	-	350
<b>Baron Herzog Chardonnay</b> California, USA	-	395
<b>Wolf Blass Eaglehawk Chardonnay</b> South Eastern, Australia	56	250
<b>Viña Tondonia 'Vina Gravonia' Crianza Blanco</b> Rioja, Spain	-	725

**Either give me more wine or  
leave me alone**

RUMI, CIRCA 1200s



# ROSÉ

		
<b>Cuvée Sabourin Rosé Blush</b> Pays d'Oc, France	56	250
<b>M de Minuty</b> Provence, France	-	595
<b>Sea Change Rosé</b> Pays d'Oc, France	61	265
<b>Henri Fabre Cuvée Serpolet</b> Provence, France	-	325

**Age is just a number. It's totally irrelevant unless, of course, you happen to be a bottle of wine**

JOAN COLLINS



# RED WINE

## DELICATE AND BRIGHT

		
<b>Sabourin Grande Réserve Pinot Noir</b> Pays d'Oc, France	-	260
<b>Pinot Noir, Le Fou</b> Pays d'Oc, France	60	280
<b>Martín Códax Cuatro Pasos Mencia</b> Bierzo DO, Spain	-	430
<b>Cossetti Barbera d'Asti 'La Vigna Vecchia' DOCG</b> Piedmonte, Italy	-	440





## JUICY AND SMOOTH

		
<b>Ken Forrester Petit Cabernet</b> Stellenbosch, South Africa	-	220
<b>Cuvée Sabourin Cabernet Sauvignon</b> Pays d'Oc, France	56	250
<b>Cuvée Sabourin Malbec</b> Pays d'Oc, France	56	250
<b>Vinuva Primitivo Organic</b> Sicily, Italy	56	250
<b>Massaya Le Colombier</b> Bekaa Valley, Lebanon	-	390



# FULL BODIED AND RICH

		
<b>Lindeman's Bin 50 Shiraz</b> South Eastern Australia	-	285
<b>Torres Ibericos</b> Rioja DOCa, Spain	-	385
<b>Zuccardi Serie A Malbec</b> Mendoza, Argentina	71	320
<b>Tenuta Sette Ponti Crognolo</b> Tuscany, Italy	-	690
<b>Vilafonté Seriously Old Dirt Red</b> Western Cape, South Africa	-	825
<b>Kikones Marron</b> Kavala, Greece	-	580



**A meal without a glass of wine just  
seems tragic to me somehow**

KATHY MATTEA

# FOOD & WINE PAIRING

When pairing food and wine, the goal is synergy and balance. The wine shouldn't overpower the food, nor should the food overpower the wine.

Wine drunk by itself tastes different than wine with food, because wine acts on food similar to the way spice does. Acids, tannins and sugars in the wine interact with the food to provide different taste sensations.

Memorable food and wine pairing is achieved you find similarities and/or contrasts of flavour, body (texture), intensity and taste.

Above all don't stress over the perfect food and wine pairing. The best pairing is good food, good wine and good company.

## **Bubbles**

Sashimi, sushi, ceviche, oysters

## **Crisp and refreshing**

Salads, fish and seafood, chicken, sushi, oysters

## **Fragrant and aromatic**

Asian flavours, curry, pizza

## **Complex and creamy**

Risotto, fish and seafood, chicken in a creamy sauce, mezze, pesto pasta

## **Rosé**

Salads, mezze, salmon, pizza, salmon, pizza, sushi, pasta with tomato sauce

## **Delicate and bright**

Seared tuna, burger and grill, beef carpaccio, lamb, mezze, pasta with tomato sauce

## **Juicy and smooth**

Beef tenderloin, duck, game and roast chicken

## **Full bodied and rich**

beef burger, lamb chops, rib eye steak

