

*Padma Resort*  
*Bali*  
*Vino List*

## Champagne

<p><b>NV, Piper Heidsieck, Brut</b> 1,850  <i>Pinot Noir, Chardonnay, &amp; Pinot Meunier</i>                      A fresh, medium-bodied style, this shows finesse,                      With notes of apple, peach, ruby grapefruit, vanilla and toast.</p>
<p><b>NV, Veuve Clicquot, Yellow Label Ponsardin, Brut</b> 1,900                      No celebration is complete with the company of a Veuve Clicquot!</p>
<p><b>NV, Champagne Billecart Salmon Reserve, Brut</b> 1,800                      Pale gold, fresh peach, pear and nectarine on the nose.                      With a complicating note of white flowers.</p>
<p><b>NV, Mumms Cordon Rouge</b> 1,750                      The classical champagne that has the aroma of lemon, grapefruit,                      and apple. With a little hint of vanilla, dried fruit and honey.                      Nothing more can describe this champagne, it is known to give a delightful finish.</p>
<p><b>NV, Duval Leroy Champagne Brut</b> 1,550  <i>Pinot Noir, Chardonnay &amp; Meunier</i>                      Full bodied champagne.                      With the floral and citrus fragrances with an assertive finish.</p>

## Sparkling Wine

### United States of America

<p><b>NV, Andre Brut</b> 750                      A blend of varietals white grapes with a light touch of dryness.</p>
----------------------------------------------------------------------------------------------------------------------------

### Australia

<p><b>NV, De Bortoli 3R's Sparkling Brut, Chardonnay</b> 608                      Fresh, crisp with fruity note, a very easy drinking sparkling wine,                      medium dry but light bodied.</p>
---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------

### Chile

<p><b>Undurraga Brut</b> 685                      Majestic sparkling wine from Maipo Valley Chile.                      This distinctive sparkling wine has a hint of cream, pineapple and                      floral flavour and aromas.</p>
------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------

## *White Wine*

### **Chardonnay**

This wine is considered as one of the most successful grape variety in the world due to its ability to adapt climates and soils throughout the world and the versatility that it offers the winemaker as a blending component in Champagne too.

Most chardonnay has a strong affinity with oak, Californian styles can be exotic buttery and full bodied, Chilean or New Zealand are dominated with citrus flavour. The chardonnays are best served with poultry, games or even by itself!

### **Sauvignon Blanc**

This particular grape variety is one of the most expressive variety.

Sauvignon Blanc from Loire Valley are very lively, however the ones from New Zealand is very well-known for being assertive. New Worlds winemakers have been increasingly using screw caps to preserve the aroma and freshness.

### **Semillon**

This grape variety is almost exclusively associated with Bordeaux, France.

Most significantly it is the grape of Sauternes, the famous sweet wine made from shrivelled noble-rot-grapes.

Semillon usually is known as a full-bodied wine which can develop an enticing rich lime fruit character and are capable of ageing impressively.

Pork and light fish dishes can be paired with the Semillon.

### **Viognier**

This wine is very well-know coming in from the northern Rhone, it performs best in warm climates, producing a full-bodied wines easily recognized by their intense perfume and apricot fruit. This wine is recommended with any of our Pork Dishes.

### **Riesling**

We all know that Riesling is best made in Germany, the grape usually ripens early and prefer a cooler climate, however Riesling has been successfully adopted in Australia as well as in New Zealand.

Most of the seafood dishes from the Japanese Restaurant will be great to be paired up with this particular wine and cheesy dishes.

## *Australia*

- 2009 Jacobs Creek, Chardonnay** 550  
 This medium bodied Chardonnay boasts attractive melon, fresh peach and subtle oak flavours.
- 2009 Vasse Felix, Chardonnay** 838  
 From Margaret River, Australia where the ideal condition for producing varietally distinct wines of the highest quality.  
 A complex and softly textured Chardonnay with yeast fermentation in French Oak barriques.
- 2009 Palmer, Sauvignon Blanc** 908  
 Complemented with a hint of gooseberries & passionfruit.  
 With floral perfume, very flavourful.
- 2009 Pearl's, Yarra Valley Victoria, Semillon Sauvignon Blanc** 658  
 This is a young wine, with the aroma of lime and lemon.

## *New Zealand*

- 2008 O:TU Otuwhero Estate, Single Vineyard, Marlborough, Sauvignon Blanc** 885  
 Fresh from the legendary Marlborough region.  
 The wine is subtle and has luscious citrus fruit intensity and elegant minerality.

## *Argentina*

- 2007 Terraza De Los Andes, Mendoza Valley, Chardonnay** 875  
 These high quality wines are characterized by their intense lime-orange scents waft around a core of ripened pear and lychee.

## *Italy*

- 2008 Donnafugata La Fuga Contesa Entellina, Chardonnay** 958  
 Refreshing and crisp, with a hint of pineapple and banana flavour.  
 Suited for any shellfish, pasta dishes and tuna.

## France

**2008 de la Chapelle, Chardonnay** 585

The classic chardonnay that can be drank with our Asian dishes or our Fish.

**Chateau De Beaune, Cote-D'or, France** 1,080

**2007 Bouchard Pere et Fils, Bourgogne, Chardonnay**

Dominated with citrus and minerals. Biting acidity on the palate with a nice core of tropical fruit and citrus. The wine goes very well with our shellfish.

**2007 Henri Bourgeois, Pouilly-Fume** 955

This wine is best with shellfish, white meat, fish and goat cheese.

**Chateau de la Tuilerie, Costieres de Nimes**

**2007 Domaine de la Tuilerie Celebration, Viognier** 578

An opulent wine with scents of apricots, peaches, honey and spices.

A seductive win that is suitable with our seafood dish and our Indonesian Dishes.

## United States of America

**2008 Stone Cellars by Beringer, Chardonnay** 528

From California, Stone Cellars is known as award-winning winemakers only using the highest quality fruit in California.

The Chardonnay is full of vibrant apple flavours with hints of citrus and tropical fruits with smooth finish.

## Chile

**2009 Santa Ema Amplus, Ledy Valley Sauvignon Blanc** 688

Pair this wine with spicy dish.

it has the aroma and flavour of passionfruit, gooseberries, lime and grapefruit.

**2007 Chateau Subercaseaux, Sauvignon Blanc** 558

Fresh and fruity, with mineral at taste, recommended for spicy dishes and fish.

## Spain

- 2007 Cultura Somontano Blanco, Chardonnay & Gewurztraminer** 738  
Elegantly finished with floral aromas with citric and melon notes, soft and gentle, medium bodied wine with alluring fruity finish.
- Miguel Torres Vina Sol Parellada, Catalunya** 675  
The finest and most delicate of the traditional Catalan white varieties. Elegant, fresh and fruity aromas with fine spicy hints. Smooth, rich and crisp on the palate, with the flavour of apples and pineapples, and a touch of spice (fennel).

## South Africa

- 2009 Waterford Estate, Stellenbosch, Chardonnay** 985  
Bright pale straw colored chardonnay, it is a subtle wine with a hint of vanilla, oak, lime and tangerine flavor.
- 2009 Vergelegen Western Cape, Sauvignon Blanc** 688  
Pale straw in colour, the nose shows passion fruit, green fig, guava and lemon/grapefruit.
- 2009 Bouchard Finlayson Western Cape, Blanc De Mer** 708  
*Riesling, Viognier, Chardonnay & Chenin Blanc*  
The blend of this Bouchard Finlayson is complemented with aroma of gooseberry, peach and orange blossom.

## Local Wine

- Two Island Chardonnay** 400
- Artisan Chardonnay** 400

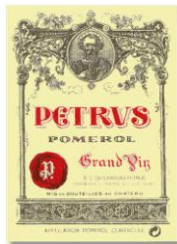
# Red Wine

## Pinot Noir

Pinot Noir is sensual, ethereal, full of fruit yet complex in structure. The flavour usually ranges from strawberries, black cherries, violets and chocolate. This particular Pinot Noir needs to a well-drained, low fertility soils.

## Merlot

The other famous grape variety in Bordeaux, this particular wine usually provides soft, velvety, plush flavour with lower acidity and less tannin than Cabernet. In Italy the merlot can be pale, in France it can be soft and velvety however it is very deep and luscious in Napa Valley. Majority the flavour of the Merlot can range from strawberry, raspberry, blackcurrants and damson plums with a hint of spice or fruitcake and occasionally mint. Merlot so far has been producing the world's most expensive wines such as Pomerol's Chateau Petrus and Chateau Le Pin.



Roast meat and hard cheese will go well with the Merlot.

## Tempranillo

It is the heart of all almost Spanish wine and it is usually complemented with raspberry-laden, herb dusted flavours with lush and succulent texture. This wine is grown extensively in Argentina, South Africa, Australia and California.

## Cabernet Sauvignon

It is a classic, full-bodied, deep-colored and rich with blackcurrant fruit. Cabernet Sauvignon usually is dominated with tannins, giving the ability to age and Develop. Cabernet Sauvignon is often blended with other varieties such as Merlot, Cabernet Franc and Shiraz. Our chicken and beef dishes are usually paired up with this wine, you'll be surprised that chocolate is recommended with this wine too.

## Shiraz

This full bodied wine is served best with our roast meat, steak, and hamburgers. The wine tends to be floral, peppery and minerally.

## *Australia*

- 2008 Salitage Treehouse West Australia, Pinot Noir** 708  
 This pinot noir is suitable to be consumed with any type of dish,  
 With aromas of strawberries, black & red cherry, white pepper and wood spice.  
 Moderated oak tannins.
- 2007 Rosemount Estate Diamond Label, Merlot** 658  
 The palate is plump and ripe.  
 Layered with dark cherry flavours set against moderate oak and a long,  
 smooth finish.
- 2004 Pearl, Victoria Cabernet Sauvignon** 678  
 An award winning wine with rich aromas of ripe red berries.
- 2005 Wills Domain, Margaret River, Shiraz** 885  
 Deep ruby and purple hues with intense aromas of raspberry,  
 blackberry, white pepper and vanilla.  
 French Oak finesses the mouth feel with fine silky tannins.
- 2008 Wolf Blass Red Label, Shiraz Cabernet** 835  
 Medium to a full bodied wine that offers a sweet, middle palate,  
 finishing with fine, smooth and chalky Cabernet tannins.

## *New Zealand*

- 2007 Montana Marlborough, Pinot Noir** 675  
 One of the pinot noir that is easy to drink and suitable with the pork chop.
- 2008 Astrolabe Marlborough, Pinot Noir** 808  
 Supple pinot noir with charry French oak with a hint of dark cherry & plums.

## *France*

- 2006 Joseph Drouhin, Beaujolais** 735  
 Beaujolais Villages is very versatile with all kinds of food.  
 Simple and flavourful dishes such as our chicken dishes and seafood.
- 2006 de la Chapelle, Aniane Herault, Shiraz** 585  
 Smoky Shiraz, with a hint of blackberry, pepper and spices.  
 Recommended with beef, duck and chicken.

## Italy

- 2006 Angheli Merlot** 1,250  
Full scent of wild berries, dark cherries, with cacao and liquorice.  
Suitable for any roasted and braised meat.
- 2004 Garofoli Agontano, Mount Conero, Marche Rosso Montepuciano** 1,380  
Dark ruby in color with a complex aroma of cherry and vanilla.  
Suitable for grilled meat, game and aged cheese.
- 2007 Domenico DiLuccio Trentino Cabernet Sauvignon** 690  
Italian Cabernet Sauvignon that will be a suitable companion with  
our Roast Meat and Herby dishes.

## Spain

- 2008 Mapa, Vino de la Tierra de Castilla, Tempranillo** 548  
Red in color with balsamic and mineral.  
On the nose complemented with blackberries, strawberries and  
floral tones, silky finish.
- 2006 Miguel Torres Coronas, Cataluña, Tempranillo** 680  
Fine wine made from Spanish *Tempranillo* and *Cabernet Sauvignon* grapes.  
Delicate floral aromas, fruity tannins evolves into velvety touches of smoke and spices.  
Recommended for any meat and cheese.
- 2007 Cultura Somontano Tinto, Merlot and Cabernet Sauvignon** 748  
Tasty blend and delicate wine with intense fresh fruit aroma with a hint of spice.

## United States of America

- 2006 337 Lodi, Napa Valley, Cabernet Sauvignon** 728  
Luscious wine with a hint of pepper/spice, blackberries, toffee and black cherry.  
Best served with a hearty meat dish.

## Argentina

- 2005 Lindafior, Valle de Uco, Petite Fleur, Malbec, Merlot, Syrah** 985  
A unique wine that goes very well with the hearty dishes and our steak.

## Chile

- 2008 Concha Y Toro, Frontera, Cabernet Sauvignon** 588  
 Dark violet in color, the nose has fruity characters of red plum and chocolate aromas. Medium bodied wine that will go well with spicy stew dishes and red meat.
- 2007 Santa Ema, Maipo Valley, Reserve Cabernet Sauvignon** 718  
 Elegant, sophisticated and fruity. Complemented with cassis, chocolate and vanilla flavour with silky tannins and long finishing.
- 2007 Tarapaca Grand Reserve, Carmenere** 848  
 This particular carmenere will entice you with the aroma of black plums, coffee and raspberries.  
 A full bodied wine however it's a supple wine which will match with roasted meat, pasta and cheese.

## South Africa

- 2006 Saronsberg, Stellenbosch, Shiraz** 680  
 The wine has a deep dark purple colour with prominent ripe plum, red berries, and floral flavours with undertone of spices.  
 The oak is well balanced with full, firm and yet accessible tannins.
- 2009 Teddy Hall Winter Moment, Stellenbosch, Shiraz Cabernet** 588  
 This wine has the ripe black fruit on the nose/aroma with plums and dark chocolate.  
 Smooth and velvety tannins.  
 Perfect combination for any pasta, meat and vegetarian dishes.
- 2007 Guardian Peak, Western Cape, Shiraz** 638  
 Bright red ruby in color, with the aromas of fruit cake and liquorice and spicy in the palate.
- 2007 Chamonix Franschoek, Cabernet Sauvignon** 708  
 Deep ruby mulberry in color, with immense bouquet and scents of blackcurrants, red berries and wood spice.

## Local Wine

- Two Island Cabernet Merlot** 400

## Rose Wine

### Chile

**2009 El Aromo Rose, Maule Valley, Merlot** 625  
Only the best Merlot grapes from the vineyards can enter into this Rosé category.  
The result is a fruity wine.  
Potential aromas of red fruit, cherries and berries with fruity and pleasant acidity.

**2008 Tabali Reserve, D.O. Limari Valley, Rose** 568  
Fruity aromas such as strawberries, cherries and floral touch.

### Spain

**NV Destina Rosado (Rose)** 458  
The Spanish Rose stands out for the red strawberry color.  
It is best served with cheese and all kinds of pasta or solo!

### Local Wine

**Hatten Rose** 400  
A simple and easy drinking wine for any occasion.

## Sweet Wine

**2007 Chateau Lafon, Sauternes, Semillon, Sauvignon Blanc** 825  
Medium-bodied with delicious fruit and a long finish

# *Wine by the Glass*

## W H I T E   W I N E

### **UNITED STATES OF AMERICA**

2007, Beringer *Chardonnay* 125

### **FRANCE**

2008, de la Chapelle, *Chardonnay* 125

### **LOCAL**

Two Island, *Chardonnay* 85

Artisan, *Chardonnay* 85

## R E D   W I N E

### **CHILE**

2008, Concha Y Toro Frontera, *Cabernet Sauvignon* 125

2008, El Aromo, *Carmenere* 135

### **SPAIN**

2008, Mapa, Vino De La Tierra De Castilla, *Tempranilo* 125

### **LOCAL**

Two Island, *Cabernet Merlot* 85

## R O S E

### **LOCAL**

Hatten Rose AGA 85

Our prices are quoted in 000 (thousands of Rupiahs) and are subject to 21% governmental tax and service charge.  
The availability of wines in Bali with regards to the selection and vintage may change from time to time.