

Luxury Safari
by

SCUBASPA
INDONESIA



"Wine is sunlight, held together by water"

- Galileo Galilei

WINE

By the glass

Aga Red or White Table Wine (ID) 5

A medium-bodied wine made from local Alphonse-Lavallée grapes grown in Bali. It is cherry red in color. Best slightly chilled. Pairs well with spicy dishes and grilled meats.

A dry white wine made from Belgia grapes grown in Bali with lemon-lime notes of flavor. Pairs well with seafood and spicy dishes.

Red

19 Crimes Cabernet Sauvignon (AU) 60

This bright red and crimson wine has intense vanilla aromatics balanced with red currants, violets, and mulberry fruits. The wine presents a rich mouth feel on the palate with a subtle sweetness of dark chocolate and cherries. Soft tannins and a lingering finish. Pairs well with beef, lamb, and poultry.

19 Crimes Shiraz (AU) 60

This delicious shiraz has intense vanilla aromatics balanced with ripe raspberry and plum. Full, round, and subtly sweet. Pairs well with salmon, seafood, and mushrooms.

19 Crimes Red Blend (AU) 60

This is a medium-bodied, deep red wine with bold fruit flavors and hints of sweet blackberry. Well balanced with medium tannins. Pairs well with poultry and pasta dishes.

Luis Felipe Edwards Merlot (CL) 60

This wine has an intense red color with tints of violet. The nose presents aromas of fresh red fruits with notes of dried fruit. It has a medium body, fresh acidity, and soft tannins. Pairs well with pasta, white meats, and pizza.

All prices are subject to 10% government tax. All transactions onboard will be converted to local currency at the time of billing.

WINE

Bodega Norton Barrel Select Malbec (AR)

55

This wine is deep red with violet hues with aromas of red fruits, cassis, and pepper. Sweet on the palate, medium tannins, and subtle spices. Pairs well with steaks and barbeque dishes.

Wolftrap Syrah Mourvedre Viognier (SA)

50

This wine has hues of ruby and purple. The nose offers dark berry, plum, smoke, and pepper. Dry on the palate, well balanced, with a long finish. Pairs well with beef and pork dishes, especially ribs.

Sangre de Toro Garnacha and Carinena (SP)

62

This is deep opaque and cherry red wine with a raspberry aroma and notes of quince jam. Velvety and warm on the palate. Pairs with hearty cuisine. Pairs well with roasts, casseroles, pasta, and hard cheeses.



White

Durvillea Sauvignon Blanc (NZ)

55

Light and crisp white wine with aromas of lime zest and grapefruit and flavors of tropical fruit flavors. Delicate texture and long finish. Pairs well with salads and seafood.

Beringer Main and Vine Chardonnay (US)

50

This is an approachable wine full of lush fruit flavors and aromas. Its bright citrus notes are balanced with honey and apricot, creating a smooth wine with a lingering finish. Pairs well with soft cheeses and fresh breads.

Wolftrap Viognier Chenin Blanc Grenache Blanc (SA) 50

This white blend is bright pale lemon in color with aromas of citrus, apple, apricot, and spice. Dry with medium acidity and body, it has flavors of citrus, apple, pear, and tropical fruit with a slightly nutty taste. Crisp finish with lingering fruity notes. Pairs well with poultry and pork dishes.

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WINE

Hugel Riesling (FR)

112

This bright and clean wine is lemon yellow with hints of pale lime green. Crisp open bouquet of flowers and fruit with notes of white peach, green apple, lemon balm, lime blossom, and wild hop flower. Refreshing with nice acidity. Pairs with seafood and fish.

Louis Latour Pouilly Fuisse Macconnais (FR)

160

This wine is green-gold in color, with delicate aromas of melon and pears and underlying hints of almond. Round and full on the palate with an herbal fruitiness and crisp acidity. Pairs with shellfish and charcuterie.

Louis Latour Mersault Blanc, Cotes de Beaune (FR) 280

This clear and bright wine is greenish gold in color. Honey and acacia flower aromas. Floral and mineral notes enhanced by green almond flavors. A powerful and full-bodied wine with a long finish. Pairs with shrimp, avocado, grilled fish, and blue cheese.

Rose

Luis Felipe Edwards Rose (CL)

60

This wine is pale scarlet in color with aromas of berries, plums, and white fruit. It has hints of citrus in the taste, a mild acidity, and a long finish. Pairs well with fresh salads, shrimp, and strawberries.

Champagne

Veuve Clicquot Ponsardin Yellow Label (FR)

240

This crisp and racy champagne has spicy notes and a smooth blend of poached pear, grated ginger, and pink grapefruit zest. Long and lacy finish. A perfect aperitif.

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WINE

Sparkling

Hatten Tunjung Brut Sparkling (ID) 50

This sparkling wine is made from Probolingo Biru grapes grown in Bali. Aromas of citrus peel and flowers. Pairs well with cheeses, paté, and seafood.

Hatten Jepun Sparkling Rose (ID) 50

This sparkling rose is made from Alphonse-Lavallée grapes grown in Bali. It is slightly sweet with delicate aromas of tropical fruits. Can be served with appetizers and desserts.

Fashion Prosecco Brut (IT) 75

A light, delicately fruity sparkling wine with subtle hints of almond. Excellent paired with light foods or enjoyed on its own.

Dessert Wine

Chateau de Rollands Sauternes (FR) Gl. 35 Bt. 100

This dessert wine is rich and well balanced. Its creamy flavors create an intense bouquet of honey, orange marmalade, ananas, lychee, figs, and spice. Elegant and long finish. Pairs well with fruit dessert and cheesecakes, but also excellent with spicy foods.

Cockburn Special Reserve Tawny Port (PT) Gl. 20 Bt. 120

This port has lusciously ripe fruit flavors and lovely tannins with a slightly peppery spice. Slow ageing in oak barrel give it a soft and smooth finish. Best served at room temperature and paired with cheeses or desserts.

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