

SAVOUR



BREAKFAST 6AM - 11AM

FULL ENGLISH BREAKFAST G,D,N,V,E 95 (6am - 6pm)

Choice of egg your way, sausage, beef bacon, grilled tomato, sauté mushroom, sautéed collard greens, homemade baked beans, hash browns & sliced avocado.

MINUTE EGG E,G,D 65

Sundried tomato and olive bread stick, beef chorizo, minute egg, hash browns & mixed leaves.

THE BENEDICT G,D,N 70

English muffin, poached egg, choice of beef or turkey bacon, pea hummus, hash browns & hollandaise sauce.

Add-on:

Pulled short ribs with caramelized onion 20

THE ROYALE G,D,N,S,D,SE 75

Seeded bagel, poached egg, gravlax cured salmon, sautéed spinach, beetroot hummus, hash browns & hollandaise sauce.

OPEN BURGER G,E,D,N 95

Black angus beef patty, sunny-side-up egg, sliced avocado, grilled tomato, roasted potato & grilled peppers.

BACON AND EGG BAP G,E 55

Beef bacon, fried egg, hash browns & spelt bun.

AVOCADO ON TOAST G,N 75

Pumpkin and sweet potato bread, smashed avocado, seeds & green salad.

EGG ON TOAST G,E 60

Egg your way, salad, grilled tomato.

Add-ons: smoked salmon 32

cured salmon 32

turkey bacon 26

smoked chicken breast 25

SHAKSHUKA G,D,V,E 75

Sujuk sausage, plum tomato ragout, simmered capsicum, served with egg plant dip, Arabic bread & poached egg.

TOAST AND BUTTER G,D 25

Preserves and butter.

SIDES

HALVES AVOCADO 22

HASH BROWN 22

BAKED BEAN 22

SAUTÉED MUSHROOM 23

VEAL BACON 26

VEAL SAUSAGE 27

SMOKED SALMON 32

BOWL OF GOODNESS V 55

Rock melon, banana, mango, pineapple, orange, kiwi, strawberry, and mint.

BAKER'S BASKET G,D,N,V 57

Cinnamon swirl, pain au chocolat, butter croissant, French butter & jam.

HOMEMADE GRANOLA G,D,N,V 68

Homemade granola, plain yoghurt, banana, honey, freshly cut fruits, mixed berries & super seeds.

OVERNIGHT CHIA AND OATS N,G,SE 65

Soaked in almond milk, passion fruit, mixed berries, cacao nibs, toasted nuts & seeds.

CHEESECAKE PANCAKES G,N,D,SE,E 68

Fluffy pancake layered with fresh mixed berries & cheesecake filling. Drizzled with caramel syrup, nuts & rainbow meringue.

ALMOND CRUSTED FRENCH TOAST G,N,D,E,P 60

Brioche loaf, banana compote, fresh mixed berries, rainbow sprinkle, custard & chia seeds.

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BAR BITES

WAFFLE FRIES WITH TRUFFLE OIL

Golden waffle fries drizzled with truffle.

CRISPY WHITE BAIT S,D,E,G

Crispy fried whitebait served with lemon & dill dip.

FIVE CHICKEN CROQUETTES G,D

Shredded chicken crispy croquette with spicy chili mayo & tangy chimichurri sauce.

FOUR BEEF EMPANADAS G, D, M

Beef mince, peppers, sun-dried tomato, smoked paprika, Manchego cheese with romesco sauce & salsa verde.

SHRIMP KIBBEH S, E

Shrimp mince, peppers, onion & bulgur wheat seasoned with Arabic spices. Served with tahina dip.

CRISPY CALAMARI G, E, S

Freshly fried calamari rings with creamy garlic aioli & refreshing lemon wedges.

STEAMED EDAMAME V, VE

Steamed edamame with garlic & Maldon sea salt.

SHARING TAPAS *Sharing tapas for two*

Fried whitebait, chicken wings, crispy empanadas, Padrón peppers & calamari rings.

FRIED HALLOUMI STICKS G, D, V

Fried halloumi cheese sticks served with creamy truffle mayo.

PATATAS BRAVAS

Roasted potatoes with brava sauce.

STARTERS

55

BEEF TARTARE G, E

Ground beef fillet seasoned with capers, fresh herbs, shallots & egg yolk. Served with crispbread.

55

SEABASS CEVICHE S

Fresh seabass fillet, grapefruit, lime, pomegranate seeds, chilis, shaved fennel & carrots.

65

PADRÓN PEPPERS A, G

Served with bread.

65

CHICKEN WINGS 8PCS A, G, D

Served with garlic white wine sauce or BBQ sauce.

70

CHORIZO CON CARNE NACHOS G, D

Corn nachos layered with chorizo con carne, cheese sauce, guacamole, tomato salsa, sour cream & jalapeños.

70

THREE FRESH OYSTERS G, D, S

Enjoy plain & fresh, or 'Rockefeller' style.

58

ROYAL CAVIAR SAADIYAT STYLE G, D, S

Our caviar is served with boiled egg, shallots, capers, blinis, fresh chives & lemon wedges.

150

73

35

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SOUP

SOPA DE MARISCOS S, C, G

Seafood bisque accompanied by scallops & crab.

70

ANDALUZ GAZPACHO V, G

Refreshing cold vegetable soup served with crispy bread croutons.

65

SOUP OF THE MARKET

Inquire for our daily special.

65

SALADS

XATÓ ENSALADA S, N, P

A Catalonian delight of anchovies, salted cod, olives, tuna & endives drizzled with our Xató dressing.

80

BURRATA SALAD D, N

Creamy burrata amongst a vibrant medley of chickpeas, chili, greens, heirloom tomatoes, basil, with a tangy pomegranate molasses dressing.

78

GRILLED CHICKEN AND QUINOA M, D

A nourishing blend of mixed greens, kale, peas, fresh figs, peaches, olives, and pimentos tossed with a vibrant pomegranate dressing.

75

PEARL BARLEY GREEN SALAD V, D, GF

Hearty pearl barley with kale leaves, cherry tomatoes, cucumber, asparagus, broccolini & crumbled haloumi cheese.

75

CRAB, PRAWN AND BROCCOLI SALAD

Crab meat & poached prawns on roasted broccoli. Served with Kalamata olives, charred peppers, smoky paprika cherry tomatoes & boiled baby potatoes.

85

CHILI RUB STEAK SALAD SE

Marinated flank steak, creamy avocado, grilled artichoke hearts, cherry tomatoes, mesclun greens with an Italian herb dressing.

95

CAESAR SALAD S, D, G, E

Our traditional Caesar, with crisp romaine lettuce, creamy dressing, parmesan cheese & croutons.

78

Add-ons: Grilled Prawns
Grilled Chicken
Avocado Cubes

25

23

22

CHICKEN KETO SALAD N, D

Tender grilled chicken breast paired with creamy avocado, artichoke hearts, red peppers, cherry tomatoes, mozzarella, basil leaves, spinach & mesclun greens. Served with an almond & raspberry dressing.

78

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SANDWICHES, BURGERS & WRAPS

POMODORO CROISSANT SANDWICH *S, G*

Choose from cured salmon or turkey ham. Our buttery croissant is layered with tomato slices & rocket leaves.

CAPRESE FLATBREAD *G, D*

Sautéed cherry vine tomato paired with creamy goat's & mozzarella cheese, sliced red onion, chili flakes & smoky paprika. Served on Turkish flatbread with green salad.

LOADED STEAK SANDWICH *G, D*

Black Angus sirloin steak, caramelized onion, Boston lettuce, sliced tomato, goat's cheese & Manchego mushroom sauce in ciabatta bread. Served with steak fries.

CLUB SANDWICH *G, D, N*

Grilled chicken breast, turkey bacon, egg mayonnaise, tomato, cheddar cheese & iceberg lettuce. Choose from white or brown toast.

Add-ons: Smoked Salmon
Sliced Avocado

70

VEGAN WRAP *V, VE, G, N*

Beyond Meat with sautéed spinach, roasted sweet potato, pine nuts & avocado. Served with mixed greens.

70

75

CHICKEN MUSAKHAN WRAP *G, N*

Roasted chicken, sumac onions, allspice, saffron, pine nut, lettuce & tomato.

83

95

THE BEYOND VEGAN BURGER *G, D, V, VE*

Beyond Meat topped with gherkins, vegan cheddar, roasted tomato, lettuce, tomato relish, avocado & vegan mayonnaise. Served with a side salad or sweet potato fries.

85

85

BUTCHER'S WAGYU BURGER *G, D, N*

Wagyu beef burger, cheddar cheese, lettuce, gherkins, ripe tomatoes & mustard mayonnaise served in a potato bun.

105

30

22

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MAIN COURSE

SPANISH PAELLA FOR TWO D, S

Bomba rice seafood paella with parsley & lemon.

BRAISED SHORT RIBS G, D

Braised beef short ribs stew, carrots, mushroom, green olives, patatas bravas & caramelized onion served with sourdough bread.

SPATCHCOCK CHICKEN 350GMS G, D, N

Roast spatchcock chicken marinated in asado spices with potato alo pobre.

BRAISED LAMB SHANK A, D, N

Slow cooked lamb shank served with a trio of beans, Manchego polenta & sautéed broccolini.

CRISPY CRUMB VEAL FILLET G

Crumb veal loin chops served with potato salad, Rocca leaves & lemon wedges.

GRILLED SEABASS CATALONIA N, D, S

Catalonia spinach style served with pine nuts & romesco sauce.

MUSSELS TWO WAYS

Black mussels, white wine, butter, parsley & garlic, crusty bread G, D, S, A

Black mussels, pomodoro, fresh basil, dried chili & garlic, crusty bread G, D, S, A

MEMBERS FAVOURITES

SALMON POKE BOWL G, N, S

Fresh salmon cubes marinated in spicy soy sauce & sesame seeds, served with avocado, spring onions, short grain rice, nori sheets & lime wedges.

KOREAN BEEF NOODLES SE, S, E, G

Egg noodles, kimchi, beef striploin, shitake mushroom, kale leaves, sesame seeds, boiled egg, spring onion & crispy seaweed.

BUTTER CHICKEN G, D, N

Tandoori marinated chicken thigh in mild spice with cashew tomato gravy. Served with basmati rice, naan bread, poppadum & lime pickle.

NASI GORENG G, D, N

Indonesian spicy fried rice, chicken satay, a sunny-side-up fried egg & crunchy prawn crackers.

FISH & CHIPS G, D, S

Traditional battered cod fillets served with mushy peas, tartare sauce, steak fries & lemon muslin.

245

155

125

145

155

115

115

78

105

95

95

93

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PASTA

SPAGHETTI BOLOGNESE **D, N, G, C**

Classic spaghetti beef bolognese, served with parmesan crisp with rustic garlic bread.

SEAFOOD LINGUINI **G, D, S**

Linguini pasta in creamy lobster sauce with prawns, green lip mussels, seared scallops & calamari.

FETTUCCINE PESTO **G, D**

Fettuccine pasta tossed in pesto sauce, pine seeds, baby spinach, lemon zest & shaved parmesan.

PENNE ARRABBIATA **G, D, V**

Penne pasta cooked in rich tomato sauce with black olives, fresh basil, chili flakes, cherry tomatoes & parmesan.

GLUTEN FREE PASTA **D, V**

Gluten free pasta prepared in rich tomato sauce with grilled vegetables, spinach & parmesan cheese.

Adds-ons: Grilled Prawns
Grilled Chicken

GRILLED

85 **BLACK ANGUS BEEF FILLET MIGNON 230gms** 180

GRILLED JUMBO PRAWN 190

88 **AUSTRALIAN BLACK ANGUS RIB EYE MB2+ 300gms** 190

AUSTRALIAN LAMB CHOPS 155

Choice of one side and one sauce

75

SIDES

75 **GRILLED ASPARAGUS** 45

ROMESCO SAUCE **G, D**

77 **SAUTÉED MUSHROOM** **V, VE** 35

SAUTÉED SPINACH **D** 35

25 **TRUFFLE MUSH POTATO** **D** 35

22 **STEAMED SEASONAL** 30

VEGETABLES **V, VE**

SAUCES

WHOLE PEPPER CORN SAUCE **D**

BORDELAISE **A**

WILD MUSHROOM SAUCE **D**

BEARNAISE **D, E**

CHIMICHURRI **V, VE**

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DESSERT

HOME MADE ICE CREAM D, N

18

Vanilla, strawberry, chocolate, or salted caramel. Price per scoop.

DUO CHURROS ICE CREAM BOWL D, N, G

48

Churros with two ice cream scoops of your chosen flavours.

MILHOJAS DE CREMA D, N, G

45

Vanilla pastry, heavy cream, orange segments, almond crumble & orange ice cream.

BASQUE BURNT CHEESECAKE D, N, G

48

Served with cream cheese & fresh mixed berries.

COATED ALMOND CRUST CHOCO BROWNIE D, G

45

Spiced chocolate mousse brownie & dry meringue with salted caramel ice cream.

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SIP



FRUIT JUICES

ORANGE	16
MANGO	16
PINEAPPLE	16
APPLE	16
CRANBERRY	16

FRESH FRUIT JUICES

ORANGE	25
WATERMELON	25
PINEAPPLE	25

COFFEE SELECTION

ESPRESSO	18
ESPRESSO MACCHIATO	20
AMERICANO	20
CAPPUCCINO	22
CARAMEL MACCHIATO	25
FLAT WHITE	22
CAFÉ LATTE	22
LATTE MACCHIATO	22
SPANISH COFFEE LATTE	25
FLAVOURINGS	7
<i>Vanilla, Hazelnut, Caramel</i>	

SPECIALTY COFFEE

IRISH COFFEE	42
CALYPSO COFFEE	42

TEA SELECTION

ENGLISH BREAKFAST	20
PURE GREEN	20
JASMINE	20
EARL GREY	20
PEPPERMINT	20
CHAMOMILE	20
FRESH GINGER AND LEMON	20
HOT CHOCOLATE	25
CAFÉ ROYAL	42
MONKS COFFEE	48

DRAUGHT BEER & CIDER

HEINEKEN, NETHERLANDS

25

HOFBRAU ORIGINAL

30

STRONGBOW, ENGLAND

28

PERONI, ITALY

26

STELLA ARTOIS, BELGIUM

26

BREWDOG PUNK, SCOTLAND

26



BEER & CIDER

THATCHER'S GOLD, ENGLAND

60

KOPPERBERG MIXED BERRY

45

HEINEKEN, NETHERLANDS

30

BULMERS, ENGLAND

60

GUINNESS STOUT

37

CORONA, MEXICO

35

MAGNERS CAN

37

BIRRA MORETTI

60

GIN

BOMBAY SAPPHIRE DRY

37

MONKEY 47

68

NIKKA COFFEY, JAPAN

47

BULL DOG

47

HENDRICK'S

47

TANQUERAY LONDON DRY

42

CHASE WILLIAMS GREAT BRITISH EXTRA DRY

50

BOTANIST

40

GIN COCKTAILS

JAMES BOND'S FAMOUS VESPER MARTINI (Dry Vermouth, Gin, Vodka, Lemon Zest) 45

GIN FIZZ (Gin, Lemon Juice, Sugar Syrup, Soda) 45

NEGRONI (Gin, Campari, Red Vermouth) 45

GIN TROPICAL (Gin, Pineapple Juice, Lime Juice, Passion Fruit Syrup) 45

SINGAPORE SLING (Gin, Cherry Brandy, Bitters, Pineapple Juice) 45

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MINERAL WATER

AL AIN
SPARKLING SAN BENEDETTO

12
16



17
26

MOCKTAILS

DRIVING RANGE SMASH
THE ARNOLD PALMER
FROZEN FLORES
LEMON MINT
ORANGE SODA
ORANGE LEMONADE

35
35
35
35
35
35

SOFT DRINKS

COKE
DIET COKE
FANTA
SPRITE
DIET SPRITE
SODA
TONIC
POCARI SWEAT
RED BULL
VITAMINPEACH
VITAMINGRAPEFR
VITAMINLEMONRL
VITAMINLEMONUG

18
18
18
18
18
18
18
20
40
25
25
25
25

VODKA

ABSOLUTE BLUE	40
BELVEDERE	55
GREY GOOSE	55
TITO'S	37
STOLICHNAYA	40
CÎROC	55
BELUGA NOBLE	60

TEQUILA

EL JIMADOR BLANCO	40
EL JIMADOR RESOPADO	40
PATRON SILVER	55
MONTE ALBAN MEZCAL	40
JOSE CUERVO SILVER	37
DON JULIO REPOSADO	110

RUM

BACARDI WHITE	37
BACARDI GOLD	37
BACARDI BLACK	37
CACHACA	40
MATUSALEM GR 15 YEARS	50
CAPTAIN MORGAN WHITE	40
SAILOR JERRY	40

COGNAC

COURVOISIER VS	47
HENNESSY VSOP	52
HENNESSY VS	45

APERITIF/LIQUEURS

MARTINI BIANCO	49
CAMPARI	49
AMARETTO DISARONNO	49
DRAMBUIE	49
TIA MARIA	49
GALIANO	49
MARTINI ROSSO	49
MARTINI EXTRA DRY	49
LIMONCELLO	49
APEROL	49
FERNET BRANCA	49
PIMM'S NO 1	49
MIDORI	49
BAILEY'S	49

WHISKY REGULAR

JOHNNIE WALKER RED LABEL

JIM BEAM

FAMOUS GROUSE

JAMESON

DELUXE WHISKY

CHIVAS 18 YEARS

GENTLEMAN JACK

JACK DANIEL'S

MACALLAN 12 YEARS

MACALLAN 15 YEARS

GLENMORANGIE

CHIVAS 12 YEARS

GLENFIDDICH 12 YEARS

GLENFIDDICH 15 YEARS

JONNIE WALKER BLACK LABEL

KNOB CREEK

37

40

40

40

60

45

40

55

69

45

45

45

50

45

45

CLASSIC MIXOLOGY

MOSCOW MULE

SINGAPORE SLING

ESPRESSO MARTINI

MANHATTAN EASTSIDE

BOULEVARDIER

PINK FROZEN MARGARITA

MINT JULEP

MAI TAI

BLOODY MARY

NEW FASHIONED

LONG ISLAND ICED TEA

45

45

45

45

45

45

45

45

45

45

45

SIGNATURE COCKTAILS

LOCO FLORES (*Bombay sapphire gin, lime juice, bitterlemon, basil, cucumber*)

JAMAICA SPICED (*Bacardi white rum, blue Curacao, apple cider, lime, mint leaves, passion fruit, syrup*)

CASA COOLER (*Bacardi white rum, Eristoff vodka, El Jimador tequila, Bombay sapphire gin, pineapple juice, cordial, kiwi, strawberry*)

PASSION MARTINI (*Eristoff vodka, Martini bianco, lime, passion fruit syrup*)

45

45

45

45

WHITE WINE

		
CUVÉE SABOURIN SAUVIGNON BLANC, CÔTES DE GASCOGNE IGP	40	160
EMOTIVO PINOT GRIGIO, IGT, ITALY	40	180
ANAKENA SAUVIGNON BLANC, CHILE	55	200
DARK HORSE, PINOT GRIGIO, USA	40	260
VIÑA ESMERALDA FLOR D'ORANGE, SPAIN	40	300
CHARDONNAY MONTES	55	325
MUD HOUSE SAUVIGNON BLANC, NEW ZEALAND	65	375
MATUA VALLEY, SAUVIGNON BLANC NEW ZEALAND	75	350
DOMAINE SCHIEFERKOPF RIESLING, GERMANY		320
COLOMBELLE CÔTES DE GASCOGNE, PLAIMONT		220
SAUVIGNON BLANC, WOODBRIDGE, ROBERT MONDAVI		400
MARQUES DE CASA CONCHA, CHARDONNAY, CHILE		500
SANCERRE, DOMAINE ROBINET		550
POUILLY-FUMÉ 'LES OMBELLES', SAUVION		650
CHÂTEAUNEUF-DU-PAPE BLANC, DOMAINE DES SÉNÉCHAUX		800
TOLPUDDLE VINEYARD CHARDONNAY, AUSTRALIA		1,000
BORGOGNO LANGHE RIESLING ,ITALY		1,000

RED WINE

		
CUVÉE SABOURIN CABERNET SAUVIGNON, PAYS D'OC IGP	40	160
SANTA JULIA, MALBEC, ARGENTINA	45	190
ANAKENA CABERNET SAUVIGNON, CHILE	45	200
MOULIN DE GASSAC PINOT NOIR, FRANCE	60	300
PRIMITIVO, ITALIA	50	300
KADETTE CAPE BLEND, KANONKOP		350
RIOJA BLANCO, NAVAJAS		350
OYSTER BAY, MERLOT, NEW ZEALAND		350
MARQUES DE CACERES "CRIANZA", RIOJA, SPAIN		350
YAKUT, KAVAKLIDERE		360
CABERNET SAUVIGNON, WOODBRIDGE, ROBERT MONDAVI		380
PINOT NOIR QBA, VILLA WOLF		400
PINOT NOIR, CENTRAL OTAGO, MUD HOUSE		425
POMEROL, JEAN PIERRE MOUEIX, FRANCE		600
BOEKENHOUTSKLOOF CHOCOLATE BLOCK, SOUTH AFRICA		650
PLANETA "SITO DELL'ULMO", MERLOT, SICILIA IGT		850
ST.-ESTÈPHE, ORMES DE PEZ		1,000
PENFOLDS, BIN 28 KALIMNA SHIRAZ , AUS		1,000
CHÂTEAU FLEUR DES ROUZES, POMEROL		1,000

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CHAMPAGNE

MOËT & CHANDON "ROSÉ IMPÉRIAL"

MOËT & CHANDON "NECTAR IMPÉRIAL"

LAURENT- PERRIER BRUT NV



1,300

1,050

1,150

SPARKLING WINE

PROSECCO DOC, DA LUCA

PROSECCO IL FRESCO, VILLA SANDI

ZONIN SPUMANTE ROSÉ, ITALY

ZONIN 1821 PROSECCO BRUT DOC



52

55

55



265

265

265

265

DESSERT WINE

NEDERBERG "THE WINEMASTERS RESERVE"

NOBLE LATE HARVEST

DE BORTOLI NOBEL ONE, AUSTRALIA



250

550

ROSÉ WINE

CUVÉE SABOURIN ROSÉ

BAREFOOT PINK MOSCATO, USA

ROSÉ D'ANJOU, FRANCE

COLOMBELLE ROSE

MARIE CHRISTIE ROSÉ, FRANCE

DOMAINE ROSÉ, DOMAINE DE LA ROUILLERE

CHÂTEAU D'ESCLANS "WHISPERING ANGEL"



40

52

45

41

55



160

190

250

350

380

350

790