

WINE & KHMER CUISINE

At Mealea restaurant we believe that the perfect pairing between wine and dish has the ability to lift and enhance the dining experience for our guests, with this in mind, our wine list has been carefully curated to highlight and compliment the work of our chefs, for your dining pleasure. Our very own wine expert has a wealth of experience in matching wines from all over the world to French and South East Asian cuisine. Our wine list contains a guide to selecting wine with your choice of dishes. It is our great pleasure to offer a selection of some of the finest wines across the globe for you and we trust you will enjoy your meal with us.

LEGEND

Light to Medium Bodied Dry White Wine

These are light and refreshing wines that are perfect with river fish, salads, vegetarian cuisine, seafood soups.

Medium Bodied Fruitful White Wine

Fruity and easy drinking, they can match to a range of lighter to medium bodied dishes such as, seafood, crustaceans or chicken dishes and can usually pair well with bitter or spicy Asian dishes.

Fuller Bodied Dry White Wine

Fuller flavoured, dry and often matured in oak to gain further complexity these wines are perfect with salmon, chicken, pork, veal and small game birds.

Light to Medium Bodied, Complex, Dry Red Wines

Wines such as Pinot Noir from Burgundy or New Zealand, these pair well with duck and small game, in warm climates they may even be served slightly chilled and can be paired with Asian spices.

Light to Medium Bodied, Fruitful and Richly Flavoured Red Wines

Ranging from the lighter fruity Gamays of Beaujolais to medium bodied Merlot wines from Bordeaux and around the world, these can be paired well with Salmon to Chicken, Pork or Veal, savory sausages, charcuterie and flavoured Asian dishes with reasonable levels of spice.

Full to Medium Bodied, Richly Flavoured and slightly Spicy Red Wines

These rich reds often have hints of pepper, all spice and mixed peel spices from their varietal mix of Shiraz or Syrah, Grenache, Mourvedre and come from the Rhone Valley and South of France and Australia.

Full to Medium Bodied, Dry and Complex Red Wines

Often made up of the Bordeaux varieties (Cabernet Sauvignon, Cabernet Franc, Merlot, Petit Verdot, Malbec) they can be dark and brooding wines, firm tannins with plenty of oak maturation, whether from Bordeaux, California, South America, these are exceptional with steak, lamb, goat and most fuller flavoured dishes.






WINE BY THE GLASS

White Wine

	Glass	Bottle
 Woolshed, Chardonnay <i>Australia</i>	\$6.00	\$29.00
 Sanama, Sauvignon Blanc <i>Chile</i>	\$6.00	\$32.00
 Norton Coleccion - Torrontes <i>Argentina</i>	\$6.50	\$34.00

Red Wine

 Woolshed, Cabernet Sauvignon <i>Australia</i>	\$6.00	\$29.00
 Sanama, Merlot <i>Chile</i>	\$6.00	\$32.00
 Norton Coleccion - Malbec <i>Argentina</i>	\$6.50	\$34.00

Rose Wine

 Gerard Bertrand Gris Blanc, <i>Grenache France</i>	\$6.00	\$30.00
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CHAMPAGNE & SPARKLING

A natural wine for the celebration of life and luxurious living. Exceptional as a pre-dinner drink, crisp, dry sparkling wines are also perfect accompaniments to oysters, garden salads, raw fish and seafood platters.

	Glass	Bottle
Prosecco DOC TREVISO <i>Extra dry millesimato, Italy</i>	\$7.00	\$37.00
Angas, Moscato, Rosé <i>South Eastern Australia</i>	\$8.00	\$38.00
Lanson Black Label Brut, <i>Pinot noir - Chardonnay France</i>		\$99.00
Taittinger Brut, <i>Pinot noir - Chardonnay France</i>		\$135.00



WHITE WINE

RIESLING

- **Yalumba Y Series, Riesling** \$41.00
South Australia

PINOT GRIGIO

- **Cavatina, Pinot Grigio,** \$36.00
Italy
- **Gustave Lorentz , Pinot gris** \$58.00
France

SAUVIGNON BLANC

- **Oxford Landing , Sauvignon blanc** \$35.00
Australia
- **Stonefish, Sauvignon blanc** \$36.00
Australia
- **Bava Relais Blanc, Sauvignon blanc** \$45.00
Italy
- **Château Haut Selve,** \$55.00
Sauvignon blanc - Semillon France
- **Villa Maria "Private bin",** \$62.00
Sauvignon blanc New Zealand

VIOGNIER

- **Le Grand Noir, Viognier France** \$32.00

CHARDONNAY

- **Good Hope Unoaked, Chardonnay** \$35.00
South Africa
- **Montes Classic, Chardonnay,** \$42.00
Maipo Valley Chile
- **Petit Chablis, Chardonnay France** \$59.00
- **Michel Juillot, Mercurey 1er cru,** \$109.00
Chardonnay France

ROSE WINE

Provence

Provence is a large wine-producing area, best-known for its rosé wines, the most famous of which is Côtes de Provence. However, the Provence vineyard also produces red wines, including some very rich red wines from the Var, and "grey wine" from the Camargue area. The most famous of the area's white wines is Bandol, celebrated since the middle ages.

Les Maitres Vignerons de St. Tropez "Cep d'Or" Côtes de Provence \$48.00
AOP Grenache / Cinsault France

RED WINE

PINOTAGE

■ **Good hope "bush wine", Pinotage** \$35.00
South Africa

PINOT NOIR

■ **Bouchard Pere & fils "LaVignee" AOP** \$55.00
Pinot noir France, burgundy

■ **Allan Scott, Pinot noir** \$67.00
New Zealand

■ **Pascal Jolivet, Sancerre, Pinot noir** \$72.00
France, Loire

■ **Radford Dale "Freedom", Pinot noir** \$105.00
South Africa

MERLOT

■ **Les Ormes de Cambras, Merlot** \$30.00
France

■ **Montes Classic series, Merlot** \$31.00
Chile

■ **Oxford Landing, Merlot** \$34.00
Australia

CARMENERE

■ **Vigna Dogarina, Carmenere** \$40.00
Italy

■ **Cassilero del Diablo, Carmenere** \$48.00
Chile





MALBEC

- Pigmentum, Malbec** \$32.00
France, Cahors
- Anubis, Malbec** \$42.00
Argentina

SYRAH / SHYRAZ / BLEND

- Les Pierres Boissy, Merlot Syrah** \$34.00
France
- Stonefish, Shiraz** \$38.00
Australia
- Baron Philippe de Rothschild - Escudo Rojo Reserva** \$60.00
Syrah, Chile
- M. Chapoutier, Crozes Hermitage** \$85.00
Syrah France

CABERNET SAUVIGNON

- Bouey Cuvee, Cabernet Sauvignon** \$36.00
France
- Deakin Estate, Cabernet Sauvignon** \$38.00
Australia
- Norton Barrel Selection, Cabernet Sauvignon** \$41.00
Argentina

ITALIAN VARIETALS

- Tormaresca Neprica, Negroamaro - Primitivo** \$39.00
Puglia
- Banfi Chianti Annata DOCG, Chianti - Sangiovese** \$45.00
Tuscany
- Villa Antinori IGT, Sangiovese - Merlot** \$78.00
Tuscany

BORDEAUX BLENDS

Bordeaux Blends are made up for the most part by the varieties Cabernet Sauvignon, Merlot and Cabernet Franc. Right Bank appellations such as Saint Emilion and Pomerol are usually dominated by Merlot and then Cabernet Franc with only small additions of Cabernet Sauvignon. On the Left Bank, in the Medoc region, Cabernet Sauvignon is the dominant variety with small additions of Merlot, Cabernet Franc and even smaller amounts of Petit Verdot.

■ Château Bouteilley, Cabernet sauvignon Cote de Bordeaux	\$38.00
■ Mouton Cadet reserve Merlot - Cabernet sauvignon Bordeaux	\$58.00
■ Château haut saint brice, Merlot - Cabernet sauvignon Saint Emilion	\$68.00
■ Esprit de Pavie, Merlot – Cabernet sauvignon Saint-emilion	\$90.00
■ La Fleur Haut Bages Liberal, Merlot - Cabernet sauvignon Pauillac	\$98.00
■ Château de Camensac, Merlot - Cabernet sauvignon Pomerol	\$109.00
■ Château Mancedre Merlot – Cabernet sauvignon Pessac Leognan	\$115.00
■ Château de Valois, Merlot - Cabernet sauvignon Pomerol AOC	\$168.00
■ Château Dufort Vivens 2010, Merlot - Cabernet sauvignon Margaux, Bordeaux	\$209.00
■ Château La Tour Figeac, Merlot - Cabernet sauvignon Saint-Emilion Grand Cru Classé	\$225.00

DESSERT WINE

Sweet to Medium Sweet, still or with a hint of Spritz, (bubbles) these intensely flavoured, well matched with our dessert. \$72.00

Château Broustet, Sauternes AOC, (375ml)
Sauvignon Blanc / Sémillon
France

