



The Datai Langkawi's wine list is one of 1,244 restaurants in the world to be awarded the second-tier award by Wine Spectator. The award was created to give special recognition to restaurants that clearly exceed the requirements of the award. These lists display either vintage depth, with vertical offerings of several top producers from major regions, or excellent breadth spread over several wine growing regions. These wine lists typically offer 450 or more selections, along with superior presentation.

The Wine Spectator Magazine have been regarded as the most widely read & influential Wine Magazine in the world.

SOMMELIER'S CHOICE

		150ml	750ml
CHAMPAGNE			
BRUT			
Michel Roux, The Waterside Inn	NV	67	320
<i>Features medium empyreumatic, floral and fruity scents and offers fine and persistent bubbles. Refreshing acidity and offering a broad texture.</i>			
SPARKLING			
Canaletto Prosecco Brut	NV	37	170
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ROSÉ			
Saint André de Figuière, Signature Magali, Côtes de Provence, France	2016	39	180
<i>Pale salmon in colour, clear and bright. The nose is expressed through notes of citrus and small red berries. A wonderfully supple and full-bodied attack on the palate, finishing up with notes of yellow fruit ranging from peach to nectarine.</i>			
WHITE			
Trinity Hill, Hawkes Bay, Sauvignon Blanc, New Zealand	2016	35	160
<i>Gentle flavors and aromas of lime, citrus and lemongrass compliment the distinct aroma of stone-fruit. The fresh acidity is balanced by a tiny amount of retained sweetness.</i>			
Ansgar Clüsserath, Trittenheimer, Kabinet, Riesling, Germany	2017	37	170
<i>Elegant and refined interplay between sweetness and acidity, drawing out fruit aromas of citrus, pomelo and pineapple. Herbal finesse and marked minerality play out into a long finish for this sophisticated wine.</i>			
Domaine Bott-Geyl, Les Éléments, Alsace, Gewürztraminer, France	2015	45	210
<i>Peach and honey characterize the nose on this golden wine. These flavours also play generously on the concentrated rich midpalate where they are countered by aromatic orange and tangerine zestiness, creating a lovely contrast.</i>			
Neudorf, Nelson, Rosie's Block Chardonnay, New Zealand	2016	47	220
<i>Stylish chardonnay with peach, grapefruit, hazelnut, spicy oak and brioche flavours supported by gentle, fruity acidity. A weighty wine with a pleasingly silken texture.</i>			

		150ml	750ml
RED			
Morgon, Côte du Py, Château La Grange Cochard, Beaujolais, France	2016	37	240
<i>Bright ruby. Intensely perfumed aromas of fresh red/blue fruits, incense, candied flowers and exotic spices; a smoky mineral accent gains strength as the wine opens up. Stains the palate with intense raspberry, cherry and boysenberry flavors that convey a suave blend of power and delicacy. The mineral-driven finish shows outstanding tenacity and smooth, well-judged tannins.</i>			
Wooing Tree, Beetle Juice, Central Otago, Pinot Noir, New Zealand	2014	59	280
<i>Has good presence with supple, grainy textures and soft acidity underlining the fruit. The structure is bolstered by alcohol drive and power that carries the wine to a softly concentrated finish with restrained fruit flavours. This is an upfront, full and juicy, ripe Pinot Noir with sweet plum, jam and aromatic flavours.</i>			
Valpolicella Classico, Nicolis Angelo, Veneto, Italy	2015	35	160
<i>A perfumed red wine with aromas and flavours of ripe cherries and plums. It's full-bodied with a long, slightly savoury aftertaste.</i>			
Salomon Estate, Fleurieu Peninsula, Wildflower, Syrah, Australia	2016	39	180
<i>Black cherry with a dense, tight structure and plentiful tannic heft. Peppery and herbal on the palate, but still very compact for its vintage. Seems to have some acetic influence on the nose too.</i>			
DESSERT			75ml
Sauternes, Château Bastor-Lamontagne, Bordeaux, France	2011		25
<i>Subtle tropical fruit aromas mingling with kiwi fruit and even a hint of toffee apple. The palate has a spicy entry with mint-tinged honeyed fruit that offers a touch of shaved ginger on the aftertaste.</i>			