

OBLU NATURE HELENGELI BY SENTIDO



# Connoisseur

BEVERAGES



**OBLU** **NAT**  
**URE**

Helengeli

by SENTIDO

# Wine Selection

## ROSÉ WINES

**Château Minuty 'M De Minuty', Côtes De Provence – France** \$50  
*A magnificent wine of pleasure, the aromatic harmony of grenache & cinsault offers notes of peach & candied orange. Fresh & round on the palate, filled with raspberries & juicy red berries. Well, paired with charcuterie, salads & tomato-based dishes.*

**Cherrier Frères Sancerre Rose–France– France** \$60  
*Rose wine from Loire Valley. Light & Dry with the notes of red & citrus fruits flavour. Pair well with rich fish, cured meat, cheese & salads.*

## WHITE WINES

**Viñátigo Marmajuelo – Canary Island, Spain** \$32  
*Light, Dry & Crisp wine from Canary Island. Rich notes of peach, stone fruit, melon & other tropical fruits. Well pair with salad, rich & lean fishes.*

**White Rabbit Riesling – Germany** \$39  
*Medium body & medium dry wine from Rhein Hessen. Pronounced flavor of citrus fruit with hint of earthy notes & tree fruit. Pair well with cured meat, poultry, pork dishes & shellfish.*

**Antinori Tenuta Guado al Tasso Vermentino Bolgheri – Italy** \$60  
*Crisp, medium bodied & elegant white wine from Italy's legendary Antinori family, offering vibrant citrus, white peach & a refreshing mineral finish. The perfect coastal wine to pair with appetizers, seafood & light pasta dishes.*

**Domaine Chatelain Sancerre Blanc – France** \$81  
*Dry, Light sauvignon blanc from Upper Loire. Rich notes of lemon, grapefruit, with hint of vegetal & tree fruit. Pair well with cheese platter, shellfish, light pasta dishes & salads.*

**Antinori Cervaro della Sala –Umbria, Italy** \$169  
*Elegant & refined Italian white wine with aromas of citrus, ripe peach, and delicate vanilla, balanced by fresh minerality & a creamy texture. Complex, well-structured, & perfect with seafood, shellfish & Mediterranean dishes. Primarily Chardonnay with a small amount of Grechetto.*

## RED WINES

**Masi Tupungato Malbec – Argentina** \$30  
*Full body, smooth & dry red wine from Mendoza. Notes of black & red fruits, coffee & vanilla. Best to have it with the red meat dishes.*

**Ricossa Barbaresco DOCG – Italy** \$50  
*Delicate ripen red berry flavor with floral notes, medium bodied, silky texture wine from Piedmont. 100% Nebbiolo paired well with risotto, pork & light meat dishes.*

**Ricossa Barolo DOCG – Italy – Italy** \$65  
*Medium to full bodied, dry & vibrant wine from Piedmont. 100% Nebbiolo with the pronounce notes of red fruit flavor, tar, truffle, licorice, etc. with firm & grippy tannins. Well, paired with red meat, hard cheese & curries.*

**Viñátigo Elaboraciones Ancestrales Tinto – Canary Islands, Spain** \$75  
*Bold & rich wine from Băbească Neagră grapes. Pronounce red fruit & floral notes, with crisp & refreshing finish. Well, paired with pasta dishes, beef, poultry, etc.*

**Glenelly Lady May – South Africa** \$80  
*Rich & bold Bordeaux blend from Stellenbosch. Full body, velvety tannin, complex structure & long finish wine with pronounce notes of dark fruit & oak. Pair well with red meat, rich curry & pasta.*

**Antinori Tignanello – Tuscany, Italy** \$281  
*Iconic Tuscan red blend of Sangiovese, Cabernet Sauvignon, and Cabernet Franc, with vibrant notes of dark berries, plum, and sweet spice, elegant structure, and silky tannins. Perfect with grilled red meats, roasted lamb, and aged cheeses.*

## DESSERT WINES

**Muscat De Beaumes De Venise – France** \$58  
*Natural sweet wine from Southern Rhone, Pronounced notes of lychee, papaya with hints of orange & melon. Best pair with creamy – rich, fruit- chocolate based desserts.*

STATED PRICES ARE IN US DOLLARS AND SUBJECT TO 10% SERVICE CHARGE & 17% T-GST  
ALL ABOVE BEVERAGES ARE NOT PART OF THE OBLU ISLAND PLAN  
[www.oblu-helengeli.com](http://www.oblu-helengeli.com)

# Our Signatures

## OBLU Mocktail

Fresh coconut water, lime, cucumber

USD 6

## Helengeli Island Tea Cocktail

Earl grey tea infused gin, lime or lemon

USD 5

## MARTINIS

\$6

### Classic

Vodka or Gin, dry vermouth

### Dry

Gin, dry vermouth

### Dirty

Gin, dry vermouth, olive juice

### Passion Fruit Martini

Vodka, fresh passion fruit, lime

## FRESH JUICES

\$6

Orange

Guava

Lime

Pineapple

Apple

Passion Fruit

### Locally Sourced:

Papaya

Watermelon

## MILK SHAKES

\$8

Vanilla

Chocolate

Strawberry

## VERMOUTH, BITTERS & APERITIF

\$5

Per shot (30ml)

Campari - Italy

Aperol - Italy

Pernod - France

Ricard - France

Pimm's - England

## LIQUEURS

\$4

Per shot (30ml)

Amaretto Disaronno - Italy

Kahlua - Mexico

Midori Melon - Japan

Malibu - Barbados

Peach Schnapps - England

Sambuca - Italy

Southern Comfort - New Orleans

Apricot Brandy - Holland

Bailey's Irish Cream - Ireland

Crème De Cacao - France

Crème De Menthe - France

Cachaça - Brazil

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# Spirit Selection

## GIN

Tanqueray London Dry – England	\$4
The Botanist – Islay	\$6

## VODKA

Absolute Blue – Sweden	\$4
Finlandia – Finland	\$4

## SINGLE MALT WHISKEY

Glenfiddich – Speyside	\$5
Glenlivet – Speyside	\$8
Glenmorangie – Highland	\$9
Taliskar 10yrs – Island	\$9
Oban 14yrs – Highland	\$12
Lagavulin 16yrs – Islay	\$15
Macallan 12yrs – Speyside	\$15

## WHISKEY

Jack Daniel's – Tennessee	\$5
Canadian Club Classic 12yr – Ontario	\$5
Johnnie Walker (black label) – Scotland	\$5

## RUM

Havana Club 2 years – Cuba	\$4
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## TEQUILA

Jose Cuervo Silver – Mexico	\$4
Jose Cuervo Gold – Mexico	\$4

## BRANDY & COGNAC

Hennessy V.S – France	\$6
Rémy Martin V.S.O.P – France	\$6

## GRAPPA

V Veneta Villa Colonna – Italy	\$5
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