

Welcome to MemSaab's new wine list

This is the first completely new list for MemSaab for nearly eight years, although there have been many minor revisions. All these minor revisions add up though, so we thought it time for a completely new edition, built by going back to the principles we set then. Those principles are founded on the belief that wine can be a significant factor in making a fine dining experience memorable. This is no less true with Indian Cuisine than in any other restaurant, but does present special challenges. That is why we are always working to hand-pick a set of wines that specifically match our menu, tasting the wines with the food and writing the notes ourselves with help of fellow lovers of the cuisine and wine.

Indian cuisine is both complex and intense, and the important thing in matching wine to the food is to choose wines that complement and enhance the flavours. Wines that are prized or fashionable with other cuisines can fail with spicy food because the acidity, tannins or spicy notes clash with strong flavours in the food. Conversely wines that have richness, clean fruit or aromatics, even a hint of sweetness, work well.

We have been working hard in the last few months to offer some new highlights from both existing and new suppliers. Our owner Amita Sawney and our wine consultant Laurie Moran have held several tastings with them to identify some lovely new wines that accompany the food, and confirm the value of some old favourites.

Some special suggestions are listed below, but we are sure there are many other treasures to discover in this list.

Bon Appetit!



Our special suggestions

We have constructed this wine list specifically to accompany our food, so every wine should enhance your dining pleasure. However, there are some interesting and unexpected additions we have made while compiling it that we would like to share with our guests – as food, and wine, for thought...

Wines for aperitif, canapés, pre-starters...

All our sparkling wines are lovely for this purpose, but if you want the wine to accompany further dishes choose the wonderful Rosé Champagne, which has the fruit to support stronger flavours. If you want to try something more unusual – start a meal with a sherry, you'll be amazed...

Wines for vegetable, salad and fish starters

A great match is our Torrontes, which could carry on well with Chicken Tikka or other dry-ish main dishes. A similar, but more elegant, solution is our brilliant new off-dry Riesling which would also complement Goan dishes. For fish especially our dazzling new French Sauvignon Blancs from Menetou-Salon or Sancerre are unsurpassable!

Wines for meat starters

Many of our Rosés or lighter reds will do this perfectly. Our researches found unexpected and brilliant matches in the Orvieto Amabile or the off-dry Riesling, both have a touch of sweetness offsets heat and brings out the sweetness in lamb especially well.

Wines for a mixture of starters

Any of the wines mentioned above would fit this bill, but our Provence Rosés are wonderfully versatile wines. All these wines can carry on with many main courses too. If you are having a bigger red with your main course you might want to try a lighter red with starters, if so Pinot Noir is a great choice.

Wines for drier main courses

The succulent fruit - cherry and plum flavours - in Pinot Noir or Merlot work well with these dishes, or if you the flavours are more intense the darker fruit in Rioja works well. If you prefer a white go for something complex like the Riesling or Pinot Gris. If the flavours you seek are even bigger then, the rich fruit in the Ripasso is the way to go.

Wines for creamy Main Courses

We spent some time searching for a range of creamy Chardonnays precisely to match with our creamy dishes, and the examples we've chosen work wonderfully well. We must mention our lovely Pinot Gris here too, it goes very well with starters too, but fits our Tikka Masala like a hand in a, very elegant, glove!

Wines for Lamb dishes

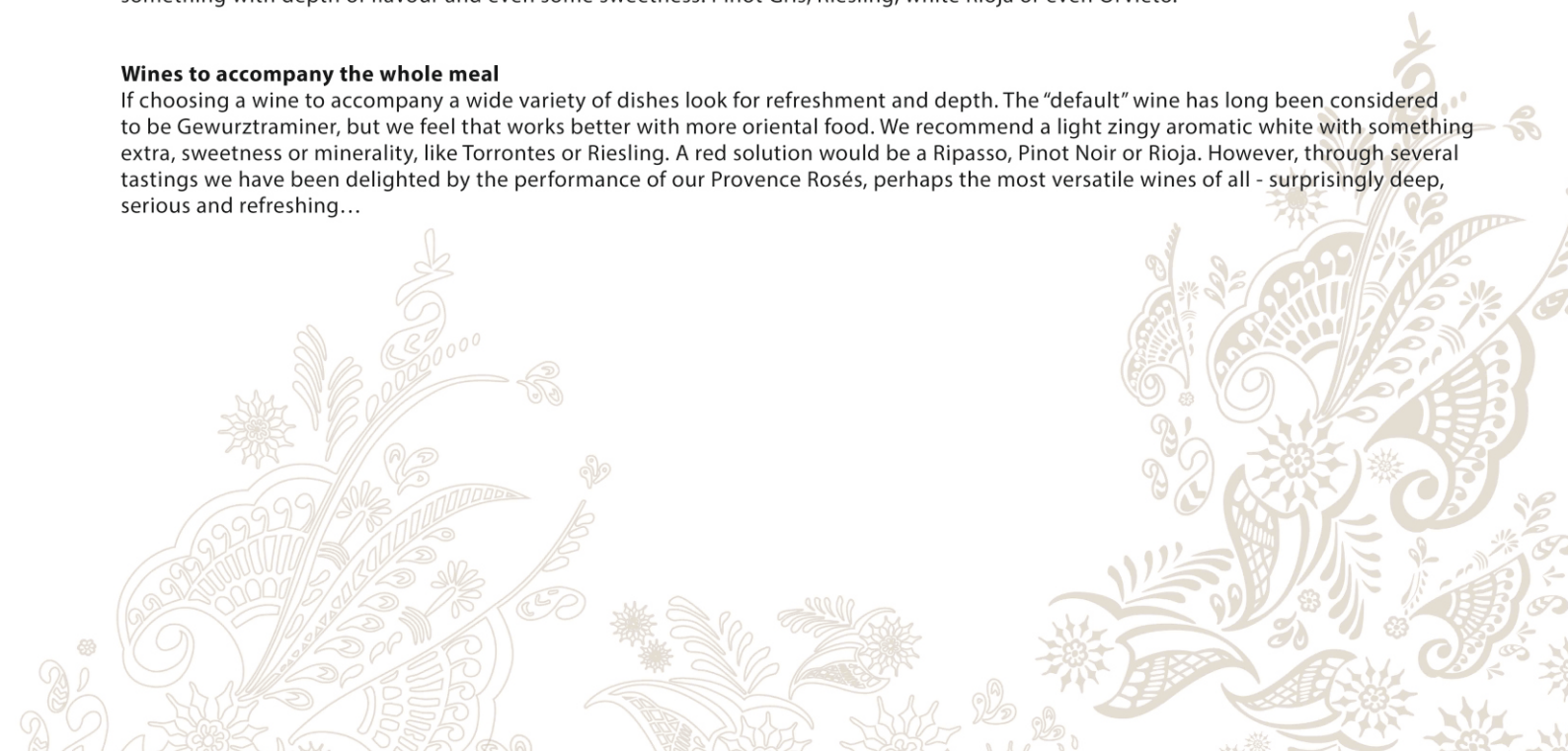
Our Ripasso is chosen specifically to go with slow-cooked lamb dishes and fares well with rich sauces too. Drier lamb dishes go very well with Rioja too.

Wines for rich and hot curry sauces

A great choice here, especially good with Jalfiezie and the richer vegetable curries, is one of our dazzling Malbecs. The new and sensational, in every way, Susumaniello is great with these dishes and slow-cooked lamb too. If you want a white, go for something with depth of flavour and even some sweetness: Pinot Gris, Riesling, white Rioja or even Orvieto.

Wines to accompany the whole meal

If choosing a wine to accompany a wide variety of dishes look for refreshment and depth. The "default" wine has long been considered to be Gewurztraminer, but we feel that works better with more oriental food. We recommend a light zingy aromatic white with something extra, sweetness or minerality, like Torrontes or Riesling. A red solution would be a Ripasso, Pinot Noir or Rioja. However, through several tastings we have been delighted by the performance of our Provence Rosés, perhaps the most versatile wines of all - surprisingly deep, serious and refreshing...

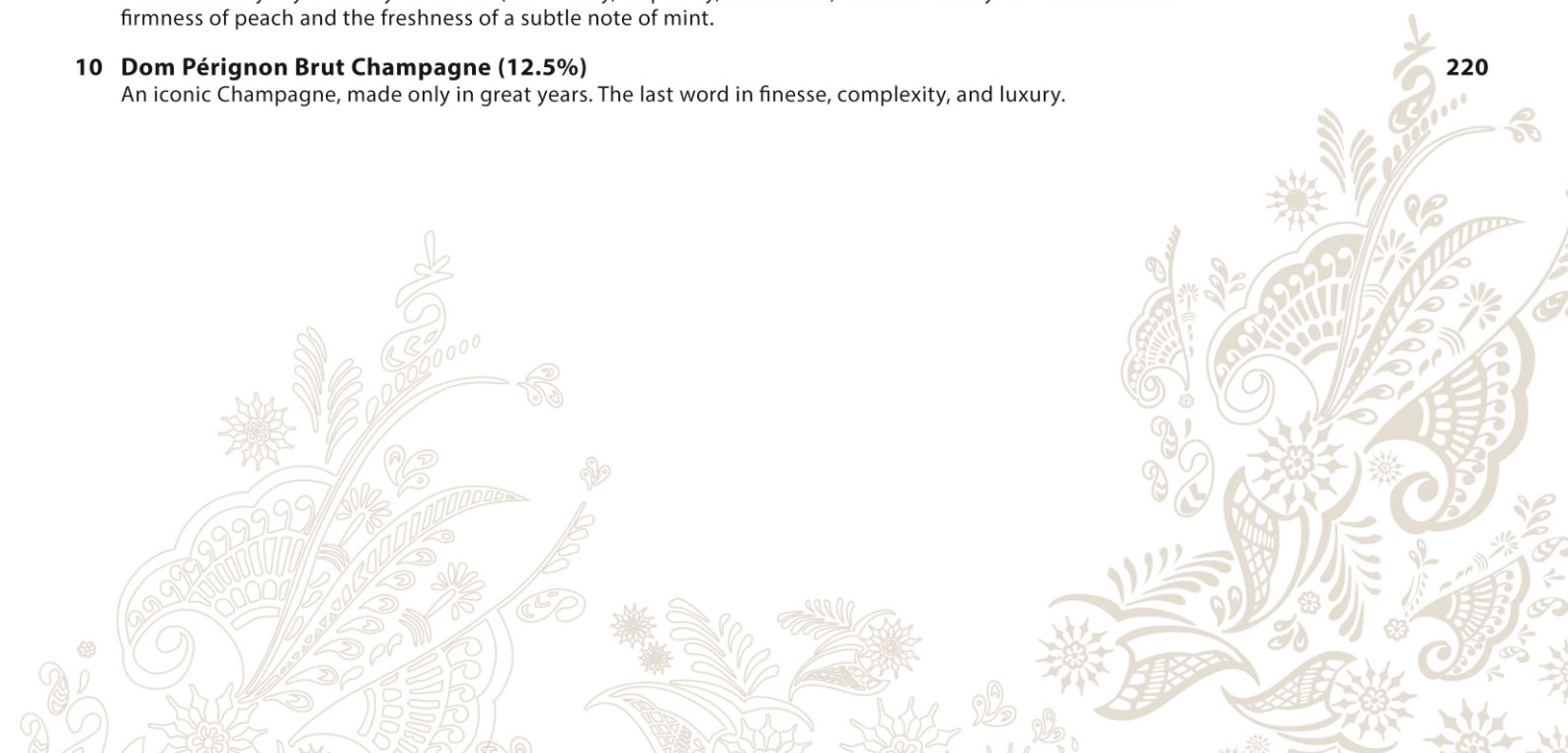


Bin SPARKLING & APERITIF WINES

		75ml	Price Bottle
1 Manzanilla Sherry, B. Rodriguez La-Cave, Spain (15%)	Wonderful tangy Manzanilla with fresh aromas of green apple and nuts. The palate is light, very dry, yet concentrated and round, with the characteristic salty finish of this special zone within Jerez. Try it with Jhinga Hara Masala, you'll be amazed!	6	25
2 Prosecco Spumante NV, Rechsteiner, Veneto, Italy (12%)	A delicate Prosecco with hints of peach, melon, apple and a floral hint on the nose. The acidity lifts the soft orchard fruit on a palate reprising the fruit nose and making a great start to the meal or with a light starter.	125ml 8	30
3 Acquesi Prosecco Rosé Brut NV, Piedmont, Italy (11.5%)	A beautiful pale pink colour, with a delicate aroma of spring flowers and orchard fruit, re ned bubbles, and a crisp fruity finish. A lovely aperitif that can carry on with quite spicy starters.	8	30
4 Vilarnau 'Gaudi' Organic Cava Brut Reserva, Catalonia, Spain (11.5%)	A lovely Cava, with orchard fruits and a rich toasty notes. A deeper style of sparkler, with typically cava flavours, that could accompany food right through the meal.		32

CHAMPAGNES

5 Nyetimber Classic Cuvée (12%)	Not a "Champagne" as such but made in true Champagne style! The pale-golden hue and fine bubbles make our flagship Classic Cuvee Multi-Vintage the ideal occasion-ready drink – whether it's toasting a big birthday or simply finishing a busy week. Following extensive ageing in our cellar (usually more than three years), our Classic Cuvee Multi-Vintage has distinctive toasty and spicy aromas. A palate of honey, almond, pastry and baked apples gives it a hint of decadence. Intense yet delicate, elegant yet complex – it's no wonder it's consistently crowned one of the best English sparkling wines.	65
6 Champagne Drappier Carte d'Or Brut NV (12%)	A Pinot Noir-based champagne of style and finesse, Carte d'Or o ers delicate aromas of white peach, quince and a touch of spice. The dry, elegant palate shows an impressive degree of concentration, along with fine bubbles and a long, crisp finish.	65
7 Moët & Chandon Imperial Brut NV Champagne (12%)	Since 1743 Moët & Chandon has been the world's most loved champagne. With a perfect balance of Pinet Noir, Chardonnay and Pi not Meunier, Moët Imperial Brut offers a bright fruitiness, a seductive palate and an elegant maturity, revealing aromas of pear, citrus and brioche.	70
8 Bollinger Special Cuvee Brut NV (12%)	A golden color, distinctive of black grape varieties. Very fine bubbles. On the nose, it has a beautiful aromatic complexity, ripe fruit and spicy aromas, with hints of roasted apples, apple compote and peaches. On the palate, there is a subtle combination of structure, length and vivacity. The bubbles are like velvet. Flavors of pear, brioche and spicy aromas, notes of fresh walnut.	80
9 Moët & Chandon Brut Imperial Rose NV Champagne (12%)	Rose Imperial displays a pink color with amber highlights. Lively and intense, the bouquet exudes red fruits (wild strawberry, raspberry, cherry) with floral nuances of rose and a slight hint of pepper. On the palate, the wine shows a juicy intensity of berries (strawberry, raspberry, redcurrant) rounded out by the fleshiness and firmness of peach and the freshness of a subtle note of mint.	80
10 Dom Pérignon Brut Champagne (12.5%)	An iconic Champagne, made only in great years. The last word in finesse, complexity, and luxury.	220

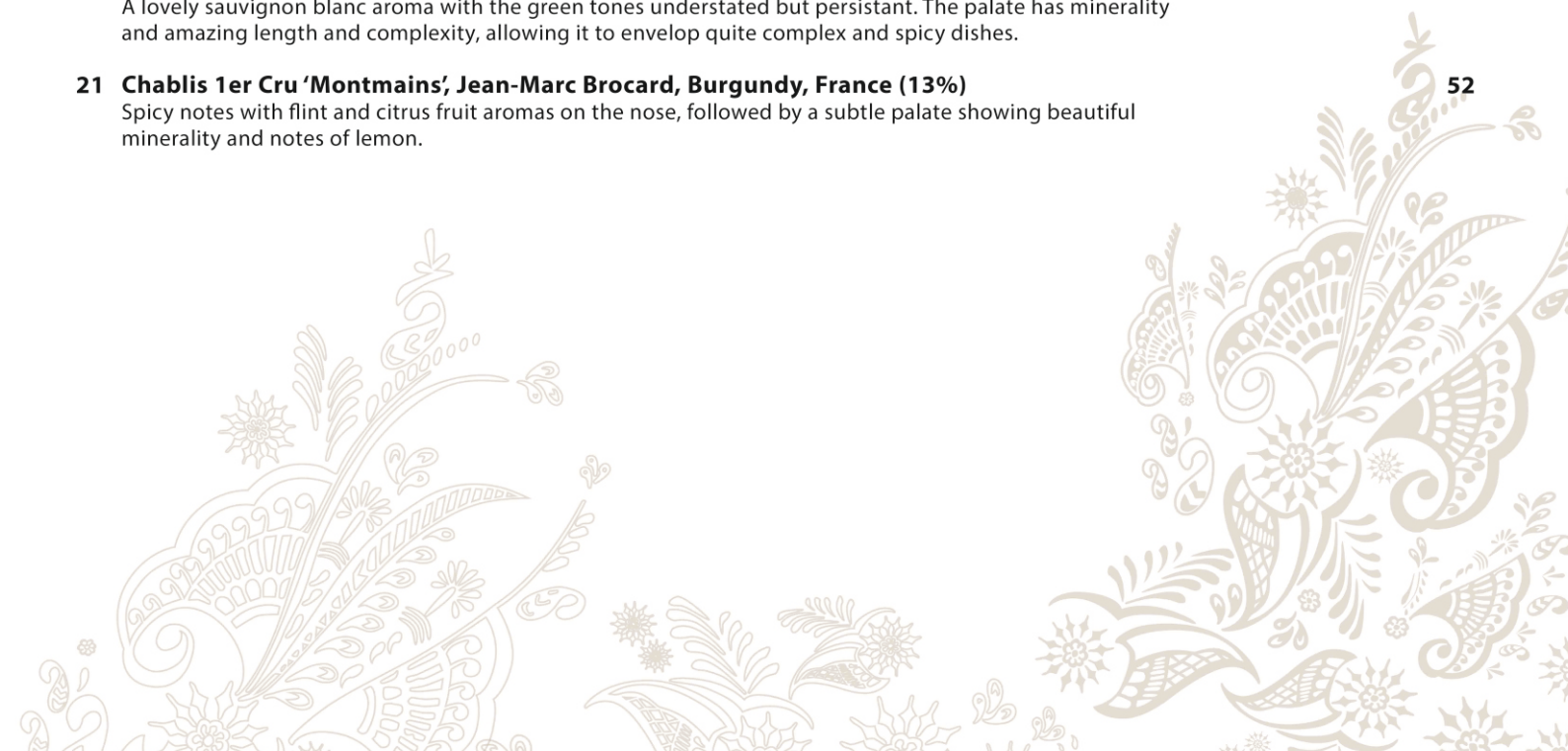


Bin ROSÉ WINES

	175ml	250ml	Price Bottle
11 White Zinfandel Vendange, California, USA (11%) An easy-going wine with light flowery-fruity aromas. The off-dry strawberry flavours are delightful even with strong flavoured food.	8.50	10.50	29
12 Saint Roch-les-Vignes, Cotes de Provence Rosé, France (12.5%) A pale salmon Rose with notes of white peaches and red fruit on the nose. Fresh and lively on the palate, fairly light in body, with a refreshing dry, slightly mineral, finish. Good with dry, lighter spiced starters.			30
13 M Minuty Cotes de Provence Rosé, France (12.5%) A beautiful Rose, with aromas of summer red fruits and light floral notes. The palate is beautifully balanced with long sweet fruit and fresh acidity with a herb note so the wine particularly complements lighter starters and fish dishes such as Amritsari Machli, but the wine has enough body, charm and flavour to accompany dishes right through a meal.			34

CRISP & FRESH WHITE WINES

	175ml	250ml	Bottle
14 Pinot Grigio, Azienda Rechsteiner, Italy (13%) A "PG" with more character than most. Light with aromas of orchard fruit, but with enough body and charm to cope with spicy fish dishes throughout the menu.	7	9	25
15 Sauvignon Blanc, Vin de Pays d'Oc, Collin Bourisset, France (12%) This has restrained notes – just hints – of grass and green fruit, but the wine is clean and crisp, an ideal starter wine with the food, Machli Selection especially.	7	9	25
16 Finca La Colonia Torrontes, Norton Estate, Argentina (13.5%) A sophisticated, dry, elegant rendition of this aromatic grape variety, combining minerality with white peach and floral notes such as rose and jasmine. The freshness and depth of aroma make the wine brilliant with all the starters and Chicken Tikka.	8.50	10.50	29
17 Villa Maria Private Bin Sauvignon Blanc, New Zealand (12.5%) Grown between wild oceans, ancient river valleys and towering mountains then bottled in the winery in the crater of a volcano. Unleash the essence of Marlborough with vibrant flavours of passionfruit and fresh kaffir lime.			30
18 Menetou-Salon Maison Lispaul, France (13.2%) A slightly spicier sister of Sancerre, this has richness to match warm Sauvignon Blanc acidity. Supple and well balanced this would sit alongside Balti dishes.			31
19 Riesling Bischöfliche Off Dry, Mosel Germany (11%) Very aromatic nose of pear and peach with a lovely warm acidity with that lovely hint of sweetness that goes a long supple palate that soars with starters and even copes with the most chilli-laden dishes. A sensation!			31
20 Lucien Crochet Sancerre, France (13%) A lovely sauvignon blanc aroma with the green tones understated but persistent. The palate has minerality and amazing length and complexity, allowing it to envelop quite complex and spicy dishes.			45
21 Chablis 1er Cru 'Montmains', Jean-Marc Brocard, Burgundy, France (13%) Spicy notes with flint and citrus fruit aromas on the nose, followed by a subtle palate showing beautiful minerality and notes of lemon.			52



Bin RICH & DEEP WHITE WINES

	175ml	250ml	Price Bottle
22 Orvieto Classico Amabile, Bigi, Italy (11.5%) This traditional, off-dry style of Orvieto has fresh, ripe, peach and apricot flavours and a hint of almonds. The softer style helps to counter-point and open up complex spice flavours. Works with all the starters, especially – and perhaps surprisingly – with Lahori Lamb or Sigri.	8	10	26
23 Artesa Rioja Viura, Spain (12.5%) This has a warm citric note and a floral hint on the nose, with a rich palate with peach and sappy pear hint. A clean finish makes this wine perfectly suit prawn dishes.	8	10	26
24 The Swooper Fiano, South Eastern Australia (13%) A very aromatic nose with some herbs and green fruit. The palate is light in touch but underneath has enough fruit body and acidity to balance many starters, a lovely aromatic option.			28
25 Pinot Gris René Muré, Alsace, France (13%) A really lovely wine! Quite a subtle nose of aromatic and floral elements that go well with starters, but the wine has depth to perfectly match Tikka Masala, a combination that makes both the wine and the food sing – a delightful experience!			37
26 Gavi di Gavi “La Toledana” Villa Lantana, Piemonte, Italy (13%) With peach, pear, hints of citrus and a slight honeyed edge held together by steely minerality and acidity, this complex wine is a delight with so many dishes. It has the weight to cope with anything, but sets off chicken dishes exceptionally.			37
27 Organic Chablis, Jean-Marc Brocard, Burgundy, France (13%) This is a warmer style of Chablis with light fruity aromas and the characteristic steely citrus acidity giving way to a warm mineral line that dances elegantly with fish and seafood dishes. Wonderful with John Dory.			42
27a Pouilly Fuisse ‘Les Ancolles’ Loron, Burgundy, France (13%) A dry yet rich Burgundy from this most prestigious of the Maconnais vineyards. It is a Chardonnay that combines honeyed peachy richness with a citrusy freshness, a match to tandoori dishes.			55
28 Mersault, Louis Jadot, Burgundy, France (13%) White Burgundy from the most iconic village and a good producer. Loads of fresh peach and floral aromas with touches of citrus and a hint of toasted almonds. Buttery and rich enough to match up with any creamy sauce.			80
29 Puligny Montrachet, Louis Latour, Burgundy, France (13%) An elegant, complex nose with buttery and melon notes, a hint of honey and a stony wisp. The palate has a silky texture, citrus acidity, stone fruit and a long steely backbone with a big sweet finish. A fabulous white Burgundy that intrigues on its own, and makes an aperitif as dazzling and celebratory as any Champagne.			99



Bin **SMOOTH & JUICY RED WINES**

		175ml	250ml	Price Bottle
30 Merlot, Vin de Pays d'Oc, Collin Bourisset, France (13.5%)	A warm fruity plum nose, with a hint of earth. The palate has surprising body, depth and freshness with deep red fruit and some grip. A versatile match for many dishes – especially drier dishes with some spice.	8	10	26
31 Visconti Della Rocco, Puglia Primitivo, Italy (13%)	Intense, fruity primitivo full of jammy plum fruit and savoury spice. Smooth-textured with a lick of vanilla on the finish.	8.50	10.50	29
32 Ducale, Puglia Salice Salentino Riserva, Italy (13.5%)	A classic wine from the south of Italy, this Salice Salentino offers deliciously hamonious fruit, with notes of black cherry, raisins and leather.			30
33 Pinot Noir Vin de Pays d'Oc, Collin Bourisset, France (13%)	A typical Pinot Noir nose of red fruit and a vegetal hint. A supple and consistently interesting palate echoes the fruit and gives a versatile match for the cuisine, providing a great frame for creamy spiced chicken dishes – (Tikka Masala, Xacutti...); and drier lamb starters like Lahori.	8.50	10.50	29
34 DAO Prunus Private Collection, Portugal (13%)	This has a succulent plum nose and a palate with depth of fruit - cherry and plum with a herby spirit note and enough length to frame even difficult dishes like Garlic Chilli.			30
35 Rioja Crianza, Bodegas Diez Caballero, Spain (14%)	This is pure Tempranillo, with a nose of ripe and black fruit with a light spice note. The palate is medium weight and a supple structure. A modern Rioja but with classic flavours. Very good with medium heat sauces – especially lamb.			32
36 Susumaniello, Masseria Li Veli (Puglia, Italy) (14%)	A forgotten grape that nevertheless shouts "Salentino". Luscious, fruity with berry fruit and spicy leather and typical Italian flavours that frame "darker" curries with lamb however highly spiced. A revelation – a "must try"!			39
37 Gevrey-Chambertin, Louis Jadot Burgundy, France (13%)	A sumptuous Pinot Noir from a very famous Village and a good producer. A deep colour with a berry and red fruit bouquet, a full tannic structure and a lasting finish. This powerful and perfumed wine requires elaborate, full flavoured foods.			70



Bin FULLER BODIED REDS

	175ml	250ml	Price Bottle
38 Pinotage Kleine Zalze, Stellenbosch, South Africa (14.5%) A very modern style of Pinotage, with a deep, fruity nose and rich berry flavours with hints of prunes and without those harsh tannins which are often found in other versions. This helps it complement the hottest Jalfrezie curry or Chicken Karahai, or counterpoint a sweet sauce as in Tikka Masala.	7	9	25
39 Regaleali, Nero D'Avola, Sicilia, Italy (13%) A fuller bodied Nero with a wider range of red fruit; redcurrant but plum notes too. The breadth and length of the wine goes wonderfully with Nizami Lamb Handi.	8.50	10.50	29
40 Molinillo Malbec, Argentina (14%) This Molinillo Malbec wine has an oaky nose at first and then black fruit and a low floral note. The pallet carries through the dark fruit but with a damson twist and a warm citric acidity – mandarin – and a spice hint. A go-to Jalfrezie wine.	8.95	11.00	32
41 CA'de' ROCCHI "Monterè" Valpolicella Ripasso Classico, Italy (14%) This has plums, plums and more plums on the nose, with other Italian notes of leather and earth wafting through. The palate has a supple warm fruit acidity but a velvety, chocolate texture that refreshes even against sour and hot chilli dishes, A lovely wine and a star with dishes like Rogan Josh.			42
42 Malbec Reserve, Uco Valley, Argentina, Bodega Raffy, 2019, Argentina (14%) This has damson and plum skin notes and a succulent palate where these fruits combine with the acidity to form a long line of structure right through the wine. A style of Malbec that shows some French finesse alongside Argentinian fruit. Supple and rich enough to match any curry – lovely!			46
43 CA'de' ROCCHI "La Bastia" Valpolicella Amarone Classico, Italy (15%) A classic full-blown Amarone with richness, prune and oily notes, a big wine with a hint of amaro – a dried nutty bitterness with dried fruit that shows great versatility with the cuisine. It amplifies succulent spicy lamb dishes, and counterpoints sweet sauces like tikka masala.			50
44 Prunotto Barolo, Alba, Italy (13.5%) There's a book about Barolo called "Tar and Roses": and this wine shows why. The nose is light with aromatic - almost floral elements, and a lovely palate where the power is wrapped inside a velvet glove of red fruit and long acidity. A very classy wine that makes a surprisingly wonderful match with our Lucknowi Oum Ki Biryani dishes, try it!			55

SWEET WINES

	75ml
45 Chateau De Stone Muscat De Frontignan, France (15%) Sweet wine with floral and honey aromas. A luscious taste all with the honey and marmalade sweetness kept in balance by a citrus and passion fruit acidity a lovely way to finish a meal.	6.50
46 Morande Late Harvest Sauvignon Blanc, Casablanca, Chile (13.5%) Rich, fresh and complex, this late-harvest dessert-wine balances sweetness with intense quince fruit and notes of orange peel. Full and honeyed a the mouth, but always with that citrus cut of Sauvignon Blanc, this is a versatile match for a great many desserts.	6.50
47 Ferreira Quints do Porto 10 Year Old Tawny, Portugal (19.5%) The nose is characterised by an excellent balance between the floral and ripe fruit aromas of the grapes themselves and the spicy, dry fruit aromas of long ageing in barrel. The perfect way to finish your meal at MemSaab.	6.50

