

Wine



BLUEWATER

Wine List

Sparkling

BOTTLE

Prosecco Brut – Teresa Rizzi (NV)

₱2,600

Veneto, Italy | Glera

Dry • Light-bodied • Crisp

Fresh citrus notes with lively bubbles and a clean finish.

Pairing: Seafood, Oysters, Light appetizers

White Wine

Chablis – Antonin Rodet

₱7,300

Burgundy, France | Chardonnay

Dry • Light-bodied • High acidity

Crisp, clean taste with citrus and green apple notes.

Pairing: Oysters, Seafood, Shellfish

Mâcon-Villages – Antonin Rodet

₱6,600

Burgundy, France | Chardonnay

Dry • Light to medium-bodied

Fresh orchard fruit with balanced acidity and a smooth finish.

Pairing: Poultry, Salads, Light pasta

Mar de Frades Albariño

₱6,000

Rías Baixas, Spain | Albariño

Dry • Light-bodied • Crisp

Bright citrus, tropical fruit, with a fresh and lightly salty finish.

Pairing: Shellfish, Grilled seafood

Pinot Grigio “Mongris” – Marco Felluga

₱5,500

Friuli, Italy | Pinot Grigio

Dry • Light-bodied • Elegant

Apple, citrus and floral notes with a refined finish.

Pairing: Seafood, Salads, Light appetizers

Wild House Chenin Blanc

₱2,600

Coastal Region, South Africa | Chenin Blanc

Dry • Medium-bodied

Fresh peach, citrus and subtle velvety texture.

Pairing: Buffet dishes, Asian cuisine, Poultry

Red Wine

Chianti Classico – Il Poggio

₱7,500

Tuscany, Italy | Sangiovese

Dry • Medium-bodied • Bright acidity

Cherry, herbs and subtle spice with a lively structure.

Pairing: Pasta, Pizza, Grilled meats

Beringer Founders Estate Cabernet Sauvignon

₱4,100

California, USA | Cabernet Sauvignon

Dry • Full-bodied

Black cherry, vanilla and spice with smooth tannins.

Pairing: Steak, Grilled meats, BBQ

Château Gantonnet Bordeaux Rouge

₱3,100

Bordeaux, France | Merlot Blend

Dry • Medium-bodied • Smooth tannins

Dark fruit with soft tannins and balanced structure.

Pairing: Roasted meats, Lamb, Casseroles

Tempus Two Shiraz – Silver Series

₱2,600

Australia | Shiraz

Dry • Medium to full-bodied

Ripe red fruit with spice and soft tannins.

Pairing: Grilled dishes, Hearty buffet selections

Premium Selections

Brunello di Montalcino – Tenuta Il Poggione

₱14,700

Tuscany, Italy | Sangiovese

Dry • Full-bodied • Complex

A prestigious wine with depth, structure and refined elegance.

Pairing: Premium steaks, Lamb, Aged cheeses

By the Glass

PER GLASS

Wild House Chenin Blanc

₱650

Coastal Region, South Africa

Tempus Two Shiraz – Silver Series

₱650

Australia