



SHEESH MAHAL

THE LEELA PALACE UDAIPUR

DINNER

*To dine at Sheesh Mahal is to partake in an experience
available to the select few in the days gone by.*



Dinner 19:00 — 23:00

THE LEELA PALACE UDAIPUR · LAKE PICHOLA · UDAIPUR
A KISMET MENU · THE LEELA PALACE UDAIPUR

HOW TO READ THIS MENU

Every mark and figure below appears beside a dish only when it applies.

DIETARY MARKS

-  Vegetarian
-  Non-vegetarian
-  Vegan

THE LINE BENEATH A DISH

Rajasthani Malai Ghewar *(D)(G)(N)*

475 kcal | 100 grams

A crispy, honeycombed dessert disc soaked in saffron syrup and smothered with rich, creamy rabdi.

Codes in claret are allergens the kitchen's own ingredients name. This is not a complete allergen declaration — tell your host before you order, not after.

THE ALLERGENS THIS MENU DECLARES

(D) Dairy

(E) Egg

(F) Fish

(G) Gluten

(N) Nuts

(S) Shellfish

OF THE KITCHEN

While ordering, please inform our associate in case you are allergic to any of the following ingredients: cereals containing gluten — i.e. wheat, rye, barley, oats, spelt or their hybridized strains & products of these / crustacean & their products / milk & milk products / egg & egg products / fish & fish products / peanuts, tree nuts & their products / soya beans & their products / sulphites. Our Chef would be delighted to design your meal without them. We use olive oil, refined oil, mustard oil, butter, and ghee as cooking mediums.

OF THE FIGURES

An average adult requires 2,000 Kcal of energy per day; however, calorie requirements may vary.

THE ROYAL MAHARAJA FEAST

Curated Vegetarian Menu

APPETIZERS

- Paneer Tikka Badshaahi (D)(N)
140 kcal | 100 grams
Tandoor-baked cottage cheese marinated in spiced yoghurt
- Subz Mewa Seekh (D)(N)
140 kcal | 100 grams
Finely minced garden-fresh vegetable skewers
- Tandoor Ke Phool (D)
90 kcal | 100 grams
Broccoli & cauliflower florets marinated with yoghurt, cream, cheese and spices
- Palak Anjeer Ki Tikki
90 kcal | 100 grams
Spinach and fig tikkis delicately seasoned with aromatic spices

MAIN COURSE

- Gucchi Matar Masala (D)(N)
180 kcal | 100 grams
Kashmiri morels with green peas sautéed in a light gravy
- Nawabi Kofta (G)(N)
230 kcal | 100 grams
Dumpling of cottage cheese and vegetables in creamy tomato gravy
- Baingan Bharta (D)
100 kcal | 100 grams
Eggplant baked in tandoor, mashed and tempered with cumin, onion and ginger
- Paneer Makhani (D)(N)
175 kcal | 100 grams
Cottage cheese in a creamy tomato gravy
- Bhindi Aur Palak Ki Bhurji (D)
150 kcal | 100 grams
A combination of tender lady's finger and nutrient-rich spinach leaves, seasoned with aromatic spices

■ VEGETARIAN ■ NON-VEGETARIAN □ VEGAN

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THE ROYAL MAHARAJA FEAST

MAIN COURSE • CONTINUED

- Dal Jamavar *(D)*
100 kcal | 100 grams
Rich and creamy signature dal, crafted with overnight simmered black lentil
- Assorted Indian Breads *(D)(G)*
95 kcal | 100 grams
- Subz Biryani *(D)*
235 kcal | 112 grams
Melange of vegetable combined with long grain basmati rice cooked on dum

DESSERTS

- Malai Kulfi *(D)(G)(N)*
170 kcal | 100 grams
Reduced milk cream served with rose-scented falooda noodles
- Gulab Jamun *(D)(G)(N)*
290 kcal | 100 grams
Golden-fried pistachio dumplings in rose fragranced syrup
- Tender Cocunut Payasam(Sugar free) *(N)*
280 kcal | 100 grams
Chia seed pudding with coconut cream
- Monk fruit Payasam(Sugar free) *(D)*
600 kcal | 100 grams
Monk fruit extract sweetened milk pudding flavoured with cardamom powder
- Fresh Cut Fruits
100 kcal | 100 grams



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THE ROYAL MAHARAJA FEAST

Sheesh Mahal beckons its patrons with its melange of flavours and secret journeys of tastes. Restored to the original design, the heavens are our roof and the dark inky skies of winter, speckled with a million stars is the mirror (Sheesh) that gives the restaurant its name. In the days of yore, the royal families guarded not only their riches, but also their recipes. Cuisine was always dominated by local produce and availability during various times of the year. All the vessels utilized for displaying and serving the fare were intoned with noble metals like gold and silver. It is believed that while gold gave your body physical nutrition, the silver gave you a sharper sense and judgement. Game hunting was a popular activity and the catch was cooked in simple styles with ghee, red chillies and endemic vegetables. Each meal was a celebration in the royal courts, the chefs or the Khansamas being trained within the families with the recipes passed down from generation to generation. Our chefs unlock these secrets to bring an authentic Royal Rajasthani meal to your table.



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THE ROYAL MAHARAJA FEAST

Curated Non-Vegetarian Menu

APPETIZERS

- ▲ Jheenga Sultani (D)(S)
245 kcal | 100 grams
Tiger prawns marinated with spiced yoghurt, a hint of saffron and smoked with star aniseed
- ▲ Murgh Chandni (D)
230 kcal | 100 grams
Juicy boneless chicken marinated with cheese, cream, green chilli & scented with green cardamom
- ▲ Gosht Chaap Tajdar (D)
249 kcal | 100 grams
Lamb rack marinated with chilli, all spice and cardamom
- ▲ Haryali Murgh Ke Parche (D)
225 kcal | 100 grams
Cilantro & mint marinated chicken cooked on the grill with olive oil

MAIN COURSE

- ▲ Murgh Makhni (D)(N)
240 kcal | 100 grams
Classic tandoori chicken tikka in a buttery tomato sauce
- ▲ Gosht Ki Nihari (D)(N)
315 kcal | 100 grams
A rural dish of shanks and chops left overnight on an angethi, traditional Indian brazier
- ▲ Kadai Jheenga (D)(N)(S)
360 kcal | 100 grams
Prawns cooked with onion, tomato, bell peppers and green coriander
- ▲ Saag Murgh
260 kcal | 100 grams
Shredded chicken cooked with fresh spinach leaves and garlic
- Dal Jamavar (D)
210 kcal | 100 grams
Rich and creamy signature dal, crafted with overnight simmered black lentil



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THE ROYAL MAHARAJA FEAST

MAIN COURSE • CONTINUED

- Assorted Indian Breads (D)(G)
95 kcal | 100 grams

- Murgh Biryani (D)
235 kcal | 112 grams
Marinated chicken combined with long grain basmati rice cooked on dum

DESSERTS

- Malai Kulfi (D)(G)(N)
170 kcal | 100 grams
Reduced milk cream served with rose-scented falooda noodles

- Gulab Jamun (D)(G)(N)
290 kcal | 100 grams
Golden-fried pistachio dumplings in rose fragranced syrup

- Tender Cocunut Payasam(Sugar free) (N)
280 kcal | 100 grams
Chia seed pudding with coconut cream

- Monk fruit Payasam(Sugar free) (D)
600 kcal | 100 grams
Monk fruit extract sweetened milk pudding flavoured with cardamom powder

- Fresh Cut Fruits
100 kcal | 100 grams

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THE ROYAL DOME THALI

Curated Vegetarian Menu

PER PERSON, TAXES EXTRA

7000

APPETIZERS

- Sangri Koota Kebab (D)(G)
140 kcal | 100 grams
A royal Rajasthani dish featuring sun-dried beans and berries blended with coarsely pounded spices, pan-seared in ghee into a soft, mouth melting patty
- Paneer ke Sooley (D)
150 kcal | 100 grams
A Royal Rajasthani dish of stuffed cottage cheese cubes marinated in spiced yoghurt and mustard oil, then skewered and char-grilled over open flames
- Matar Chilgoza ki Seekh (N)
180 kcal | 100 grams
Farm fresh green peas skewered with pine nuts in clay oven

SHORBA

- Bhooni Makki Ki "Raab" (D)
50 kcal | 100 grams
Crushed corn cooked with buttermilk and finished with cumin powder

MAIN COURSE

- Kooti Mirch ka Paneer (D)(N)
200 kcal | 100 grams
A fiery North Indian dish of fresh cottage cheese cooked with coarsely crushed red chillies, mustard oil, and whole spices for a robust, smoky flavour
- Panchkuta ki Subzi (D)(N)
180 kcal | 100 grams
A beautiful melange of Ker, sangria kumatiya, Gonda and whole amchur

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THE ROYAL DOME THALI

MAIN COURSE • CONTINUED

- █ Lauki Palak (D)(N)
120 kcal | 100 grams
Bottle gourd and chopped spinach, cooked with mild spices to create a wholesome and nutritious meal
- █ Govind Gatte ki Subzi (D)(N)
150 kcal | 100 grams
Hand rolled gram flour dumplings stuffed with nuts and raisins simmered in yogurt gravy
- █ Aloo Pyaz Mewari (D)(N)
140 kcal | 100 grams
Sliced potatoes cooked with country flaky baby onions napped in local spices
- █ Mangodi Pithod Ki Subzi (D)(N)
160 kcal | 100 grams
Gram flour cakes and garlic tossed with lentil dumplings and chili from Tonk region of Mewar
- █ Torai Matar Ka Soweta (D)(N)
90 kcal | 100 grams
Ridge guard and fresh green peas cooked with corn and Indian spices
- █ Dal Haveli Panchmel (D)
110 kcal | 100 grams
Five varieties of lentils cooked in earthen pot, lightly spiced with onion, tomato, cumin and asafoetida. Served with a dollop of hand-churned butter
- █ Jodhpuri Kabuli Pulao (D)(N)
120 kcal | 100 grams
A royal vegetarian variation created by Marwari chefs, featuring layered saffron rice cooked with yogurt, fried vegetables, Gatta, and dried fruits instead of meat
- █ Bajra Khichdi (D)
125 kcal | 100 grams
A wholesome, comforting winter porridge made by slow-cooking coarsely crushed pearl millet and yellow lentils with ghee
- █ Anar ka Raita (D)
77 kcal | 100 grams
Pomegranate folded in thick creamy curd, seasoned with rock salt



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THE ROYAL DOME THALI

REGIONAL BREADS

Assorted bread *(D)(G)*

120 kcal | 100 grams

Roti | Naan | Jodhpuri paratha | Laccha paratha

Masala Baati *(D)(N)(G)*

143 kcal | 100 grams

Dumpling of whole-wheat flour filled with potato and peas mixture deep-fried in desi ghee, Served with Almond churma laddu

Bajra ki roti | Makke ki roti *(D)(G)*

145 kcal | 100 grams

House milled millet flour | Maize flour cooked on cast iron griddle on wood fire

ALONGSIDE

Traditional Rajasthani Pickle

- Tangy Mango
- Spicy Mixed
- Heritage Ker
- Gunda

Garlic Chutney/khichiya Papad

DESSERTS

Rajasthani Malai Ghewar *(D)(G)(N)*

475 kcal | 100 grams

A crispy, honeycombed dessert disc soaked in saffron syrup and smothered with rich, creamy rabdi.

Malai kulfi *(D)(G)(N)*

175 kcal | 100 grams

Reduced Milk cream on Rose scented Falooda noodles

Gud Ki Lapsi *(D)(G)(N)*

225 kcal | 100 grams

Broken wheat cooked with jaggery

 VEGETARIAN

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THE ROYAL MEWARI DOME THALI

Curated Non-Vegetarian Menu

PER PERSON, TAXES EXTRA

7000

APPETIZERS

-  Bikaneri Gosht Gilafi Seekh (D)
170 kcal | 100 grams
Spiced minced lamb skewers and coated with chopped bell pepper, onions
-  Bharwan Murgh Kalmi Kebab (D)(N)
263 kcal | 100 grams
Chicken marinated in yogurt, spices and chili, with nuts and cheese, smoke-cooked in oven
-  Marwari Tawa Fish (D)(F)
220 kcal | 100 grams
A spicy, shallow-fried fish dish coated in a robust Rajasthani paste of yogurt, red chilies, and aromatic spices

SHORBA

-  Shorba Shahi Pasand (D)(N)
120 kcal | 100 ml
Fortified chicken stock with chicken, saffron and almonds

MAIN COURSE

-  Laal Maas (D)
200 kcal | 100 grams
Jaipuri baby lamb simmered in Mathania chilies and its own juices
-  Jaisamandi Macchli (F)
150 kcal | 100 grams
Locally sourced river sole simmered in coriander and mint with robust spices



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THE ROYAL MEWARI DOME THALI

MAIN COURSE • CONTINUED

-  Murgh ka Mokul *(D)(N)*
180 kcal | 100 grams
Country chicken tenders cooked with almond, cloves, cinnamon finished with curd and cream
-  Govind Gatte ki Subzi *(D)(N)*
122 kcal | 100 grams
Hand rolled gram flour dumplings stuffed with nuts and raisins simmered in yogurt gravy
-  Aloo Pyaz Mewari *(D)*
140 kcal | 100 grams
Sliced potatoes cooked with country flaky baby onions napped in local spices
-  Mangodi Pithod Ki Subzi *(D)(N)*
160 kcal | 100 grams
Gram flour cakes and garlic tossed with lentil dumplings and chili from Tonk region of Mewar
-  Torai matar Ka Soweta *(D)(N)*
90 kcal | 100 grams
Ridge guard and fresh green peas cooked with corn and Indian spices
-  Dal Haveli Panchmel *(D)*
110 kcal | 100 grams
Five kinds of lentils cooked in earthen pot, lightly spiced with onion, tomato, cumin and asafoetida. Served with a dollop of hand-churned butter
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120 kcal | 100 grams
A royal vegetarian variation created by Marwari chefs, featuring layered saffron rice cooked with yogurt, fried vegetables, Gatta, and dried fruits instead of meat
-  Bajra Khichdi *(D)*
125 kcal | 100 grams
A wholesome, comforting winter porridge made by slow-cooking coarsely crushed pearl millet and yellow lentils with ghee
-  Anar ka Raita *(D)*
77 kcal | 100 grams
Pomegranate folded in thick creamy curd, seasoned with rock salt

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REGIONAL BREADS

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120 kcal | 100 grams

Roti | Naan | Jodhpuri paratha | Laccha paratha

Masala Baati (D)(N)(G)

143 kcal | 100 grams

Dumpling of whole-wheat flour filled with potato and peas mixture deep-fried in desi ghee, Served with Almond churma laddu

Bajra ki roti | Makke ki roti (D)(G)

145 kcal | 100 grams

House milled millet flour | Maize flour cooked on cast iron griddle on wood fire

ALONGSIDE

Traditional Rajasthani Pickle

- Tangy Mango
- Spicy Mixed
- Heritage Ker
- Gunda

Garlic Chutney/khichiya Papad

DESSERTS

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Malai kulfi (D)(G)(N)

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Gud Ki Lapsi (D)(G)(N)

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Broken wheat cooked with jaggery

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DESSERTS

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Malai ghewar

Traditional Rajasthani fried honeycomb with reduced milk and nuts

Malai kulfi

Condensed milk Indian ice cream

Anjeer aur badam ka halwa

Hot dessert made with fig and almonds

Bharwan gulab jamun

Traditional deep fried condensed milk dumplings soaked in sugar syrup

Zafrani rasmalai

Indian milk dumplings poached in sugar syrup steeped in condensed milk garnished with slivers of nuts & silver leaf

Choice of home made Ice cream

- Chocolate
- Mango
- Wild berry
- Nutella

Mango shrikhand

Set yoghurt sweetened with fresh mango, a speciality from Gujarat

Choice of home made Sorbet

- Watermelon & ginger
- Lemon & mint

Our dessert selection offers traditional recipes with a contemporary twist to bring age old secrets into the 21st Century. Each dish has been crafted with immaculate paring of flavours, textures and balance that the erstwhile Royalty considered so close to their heart. Indulge. No price is printed on the house's own document for this card — every item below is unpriced for that reason.



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WINE BY GLASS

SPARKLING

Martini Prosecco

WHITE

Zonin Ventiterre, Chardonnay

Folonari Pinot Grigio

Jacob's Creek, Chardonnay

RED

Zonin Ventiterre, Merlot

Folonari Chianti DOCG

Jacob's Creek, Cabernet Shiraz

ROSÉ

Fratelli Shiraz Rosé

Every price on this house document is covered by a white rectangle drawn over the digits — see the yaml header. Every wine below is priced as a guest actually sees it: unpriced.



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CHAMPAGNE AND SPARKLING WINE

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Dom Perignon Brut

Veuve Cliquot Yellow Label Brut

Louis Roederer Rosé

Louis Roederer Brut

Moët et Chandon Ice Imperial

Moët et Chandon Rosé Imperial

Moët et Chandon Brut Imperial

GH Mumm Brut

Martini Prosecco

Chandon Rosé

Chandon Brut

Fratelli Noi Rosé



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RED WINE

RED WINE

FRANCE — BORDEAUX

Chateau Latour Pauillac de Latour, Cabernet Sauvignon, 2014
Les Pagodes des Cos, Saint Estephe, Cabernet Sauvignon, Merlot, 2011
Chateau Clarke Baron Edmond de Rothschild, Merlot, Cabernet Sauvignon
Clarendelle, Merlot, Cabernet Sauvignon
Chateau Bonnet, Merlot, Cabernet Sauvignon
Barton & Guestier Cuvée Spéciale

FRANCE — BURGUNDY

Francois Labet, Pinot Noir
Maison Louis Jadot, Bourgogne, Pinot Noir
Cadet d'Oc, Pinot Noir

FRANCE — RHONE VALLEY

E. Guigal Chateau Neuf-du-Pape, Grenache, Syrah Mourvedre
Chateau d'Orsan, Cotes du Rhone, Cinsault, Grenache, Syrah

ITALY — TUSCANY

Col d'Orcia, Brunello di Montalcino, Sangiovese
Ruvei Marchesi di Barolo, Barbera d'Alba, Barbera
Ruvei Marchesi di Barolo, Barolo
Marchesi Mazzei Poggio Badiola
Dante di Fiorenza Chianti, Sangiovese



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RED WINE

RED WINE • CONTINUED

Zonin Ventiterre, Merlot

Folonari Chianti, Sangiovese

ITALY — ABRUZZO

Fantini Montepulciano D'Abruzzo, Montepulciano

Podere, Montepulciano D'Abruzzo, Montepulciano

ITALY — VENETO

Villa Murra Valpolicella DOC, Molinara, Corvina, Rondinella

SOUTH AFRICA

Nederburg, Western Cape, Shiraz

Nederburg, Western Cape, Pinotage

Two Oceans, Western Cape, Shiraz

Two Oceans, Western Cape, Pinotage

ARGENTINA

Alamos, Malbec

AG 47, Malbec

CHILE

Cosecha Tarapaca, Central Valley, Cabernet Sauvignon

Vina Tarapaca, Central Valley, Cabernet Sauvignon

Luis Felipe Edwards, Central Valley, Carmenere

NEW ZEALAND

Villa Maria Private Bin, Marlborough, Pinot Noir



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RED WINE

AUSTRALIA

Penfolds Bin 389, Cabernet - Shiraz

Clarendon Hills Blewitt Springs Old Vines, McLaren Vale, Grenache

Jacob's Creek, Shiraz Cabernet

SPAIN

Juan Gil Pedrera, Jumilla, Monastrell

Campo Viejo, Rioja, Tempranillo

INDIA

Fratelli Sette, Sangiovese, Cabernet Sauvignon

Fratelli, Cabernet Sauvignon

Fratelli, Cabernet Franc Shiraz

Fratelli, Sangiovese

Sula, Cabernet Shiraz



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WHITE WINE

WHITE WINE

FRANCE — BORDEAUX

Clarendelle, Sauvignon Blanc, Sémillon, Muscadelle

Michel Lynch Sémillon, Sauvignon Blanc

Maison Louis Jadot, Bourgogne, Chardonnay

Baron Phillippe de Rothschild, Mouton Cadet, Sémillon, Sauvignon Blanc

FRANCE — BURGUNDY

Domaine Long-Depaquit Chablis, Les Vaillons Maison Albert Bichot, Chardonnay

FRANCE — LOIRE VALLEY

Henri Bourgeois, Pouilly Fumé, Sauvignon Blanc

Henri Bourgeois, Les Baronnes, Sancerre Blanc

FRANCE — RHONE VALLEY

Maison Les Alexandrins, Viognier

ITALY — PIEDMONT

Marchesi di Barolo Gavi di Gavi, Cortese

ITALY — TUSCANY

Folonari Pinot Grigio

Zonin Ventiterre, Chardonnay

SOUTH AFRICA

Rupert & Rothschild Vignerons Baroness Nadine, Chardonnay

Two Oceans, Western Cape, Sauvignon Blanc



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WHITE WINE

UNITED STATES OF AMERICA

Cakebread Cellars, Sauvignon Blanc

Kendall-Jackson Vintner's Reserve, Sonoma County, Chardonnay

Robert Mondavi, Napa Valley, Chardonnay

ARGENTINA

AG 47 Bianco

Bodega Norton, Mendoza, Sauvignon Blanc

Bodega Norton, Mendoza, Chardonnay

CHILE

Cosecha Tarapaca, Central Valley, Chardonnay

Vina Tarapaca, Central Valley, Chardonnay

AUSTRALIA

Penfolds, Koonunga Hills, Chardonnay

D'Arenberg 'The Broken Fishplate', Adelaide Hills, Sauvignon Blanc

D'Arenberg 'The Olive Grove', McLaren Vale, Chardonnay

Wolf Blass Bilyara, Chardonnay

Jacob's Creek, Chardonnay

SPAIN

Campo Viejo, Rioja, Viura, Tempranillo Blanco

GERMANY

Dr. Loosen, Dr. L, Riesling

Black Tower, Rheinhessen, Riesling



VEGETARIAN



NON-VEGETARIAN



VEGAN

(D) Dairy · (E) Egg · (F) Fish · (G) Gluten · (N) Nuts · (S) Shellfish

For any dietary preferences, please inform our server. All prices are in Indian rupees and subject to government taxes. We levy staff contribution charges @ 5%. Thank you for your voluntary contribution — after this payment no further tip is needed.

WHITE WINE

INDIA

Fratelli, Sauvignon Blanc

Fratelli, Chardonnay

Sula, Sauvignon Blanc



VEGETARIAN



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ROSÉ WINE

ROSÉ WINE

FRANCE

E. Guigal Tavel Rosé, Rhone Valley, Grenache

PORTUGAL

Mateus

SPAIN

Juan Gil Pedrera Rosado

INDIA

Fratelli Shiraz Rosé

Sula, Zinfandel



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