

FIREROOM

SUSHI AND GRILL

STARTERS

LIVERS With or without Peri Peri	110
KRISPY KRUNCH Peppered calamari tubes & heads, spicy mayo	135
STICKY WINGS (4 Pieces) Sticky Teriyaki, chives, toasted sesame	145
TEMPURA BILTONG BITES ^{NEW} Tempura battered biltong bites, Fantasy sauce	120
DYNAMITE SHRIMP (4 Pieces) Tempura prawns with Fantasy sauce, flamed at the table	145
(v) CROQUETTES (3 Pieces) Mozzarella croquettes, peppadew, chives, bourbon pomodoro, pepper marinated wild rocket	105
TEMPURA PRAWNS (3 Pieces) Sweet chilli mayo	135
(v) EDAMAME BEANS 7 Spice & lime	105
(v) SMOKED NACHOS Nachos, melted mozzarella, salsa, lime cream, spring onion, chopped lettuce, served smoking	132
FILLET TATAKI Sliced seared beef fillet, soy sauce, 7 spice, spring onion, served on crispy lettuce	125
JALAPEÑO Baked with cheddar & mozzarella, bacon bits, olives, served with lime cream	82
(v) HALLOUMI Mango-ginger salsa, garnished with chives	112
SPRINGBOK CARPACCIO White chocolate shavings, Parmesan shavings, balsamic reduction, wild rocket	165
PRAWN & HALLOUMI OUZO Grilled halloumi & 3 queen prawns, flambéed with ouzo at the table	210

OYSTERS

MED OYSTERS Live free-range oysters	45
XL OYSTERS Live free-range oysters	65
FIREROOM OYSTERS Oyster topped with raspberry & fig beads, poached pear, pear leaf	68
THE 'OG' SHOT Oysters, fresh lemon, tabasco, black pepper	55

STIR-FRY

<i>Served with steamed rice or noodles, unless otherwise specified</i>	
CHICKEN	165
BEEF	189
(v) VEG	135
PRAWN & BOK CHOY NOODLES	195
KOREAN FIRE BEEF Sliced beef, BBQ soya, Gochujang, sesame oil, spring onion, mushrooms, carrots, peppers, steamed rice	185
BANG BANG CHICKEN Green beans, carrots, chilli, spring onion, roasted peanuts, sesame seeds, jasmine rice	175
THAI CHICKEN CURRY Chicken strips, Thai curry, coconut milk, veg	220
(v) THAI VEG CURRY	165

SALADS & POKÉ BOWLS

(v) GREEK SALAD Tomato, cucumber, feta, red onion, olives, oreganum	118
FIREROOM CHICKEN SALAD Romaine lettuce, grilled chicken breast, Parmesan shavings, lemon mayo, olive oil, toasted ciabatta	169
CRUMBED BREAST SALAD Crumbed chicken breast, Parmesan, cherry tomato, Spanish onion, mixed lettuce, croutons, honey mayo	145
BILTONG SALAD ^{NEW} Biltong, rocket, Julienne mixed peppers & carrots, mushrooms, strawberries, Fireroom dressing	170
(v) VEGETARIAN POKÉ Edamame beans, feta, avo, sunflower seeds, honeyed walnuts, sushi rice, strawberry vinaigrette	115
TEKKADON SALMON POKÉ Cubed salmon sashimi, sushi rice, avo, seaweed, sesame seeds, honey soya dressing	280
SPICY TEMPURA PRAWN POKÉ 4 Tempura prawns, spicy mayo, sushi rice, avo, red cabbage, sliced carrots, sesame seeds, Teriyaki sauce	135
TERIYAKI SEARED SALMON POKÉ Cubed seared salmon, sushi rice, naked edamame beans, avo, red cabbage, sliced carrots, 7 spice, Teriyaki sauce	295

SIDES

STIR-FRY VEG	55
ONION RINGS	45
PARMESAN MASH	55
CHIPS	52
GREEN SALAD	52

DIM SUM

GAO (4 Pieces) (v) Spinach & cream cheese	85
Fillet, chives & cream cheese	95
PRAWN & CHICKEN GYOZA (4 Pieces)	132
HONG KONG PEAR (Each) Potato dumpling filled with prawn & chicken	65
CRISPY CHICKEN BAO BUN (2 Pieces) Crispy chicken, cabbage, creamy honey sauce, toasted sesame seeds	110
PULLED PORK BAO BUN (2 Pieces) Pulled pork, pickled red onion & cucumber, Julienne carrots, Romaine lettuce, Sriracha mayo, toasted sesame seeds	120

POULTRY

CHICKEN SCHNITZEL Crumbed chicken breasts, cheese sauce, home-cut fries	182
CHICKEN SCHNITZEL THERMIDOR Chicken schnitzel, shrimps, mushrooms, cheddar & mozzarella, baked, home-cut fries	235
BREASTS & SALAD Grilled chicken breasts, olive oil vinaigrette, black pepper, Greek salad	175
HONEY CHICKEN Cubed crispy chicken, honey soya, toasted sesame seeds, egg fried rice	185
CHAR-GRILLED BABY CHICKEN Lemon & herb or peri-peri, home-cut fries	265

PIZZA

(v) FOCACCIA BREAD Garlic, oreganum, olive oil	75
(v) CLASSIC MAGHERITA Tomato, mozzarella, oreganum	110
CLASSIC REGINA Ham & mushroom	145
THE GREEK Chicken, feta, green pepper, Kalamata olives	185
(v) 3 CHEESE Mozzarella, cheddar, Camembert	189
FOUR SEASONS Ham, mushrooms, olives, artichokes	155
CHICKEN MAYO Cubed chicken, cheddar, mozzarella, mayo, onion, thyme	175
HAWAIIAN Ham, pineapple	135
BACON, AVO, FETA	165

FISH

Served with rice & stir-fry veg, unless otherwise specified

CALAMARI Grilled or fried tubes & heads, lemon butter	210
CALAMARI CHATEAU Grilled Falkland calamari tubes & heads, flambéed with Cognac at the table, cranberry pepper sauce, Parmesan infused wasabi mash	238
SEAFOOD PLATTER ^{NEW} 8 Queen prawns, grilled calamari, fried calamari, kingklip, lemon butter, rice, home-cut fries	925
CHAR-GRILLED SALMON	395
FLAMED TUNA Black pepper crusted & flambéed with Cognac at the table	295
CHAR-GRILLED SEA BASS	389
KINGKLIP Grilled kingklip, lemon butter	320
KINGKLIP THERMIDOR Grilled kingklip, shrimps, mushrooms, cheddar & mozzarella, baked	365
8 QUEEN PRAWNS Served with home-cut fries or rice	335
TIGER GIANTS (Each) Served with home-cut fries or rice	345

THE BURGER BAR

Served with home-cut fries

THE BEEF PREGO ^{NEW} Beef fillet, prego sauce, chimichurri, Portuguese soft roll, served mild	200
BACON & CHEESE BUSTER ^{NEW} Double beef patty, bacon, double cheddar, tomato, gherkins, pink sauce, BBQ, seeded bun	220
POPCORN CHICKEN BURGER 2 Popcorn fried chicken breasts, cheddar cheese, crispy bacon, coleslaw, tomato, honey mayo, seeded bun	195
LOCKDOWN BURGER Double smashed beef patties, double cheddar, lettuce, tomato, onion, Fireroom mayo, BBQ, sesame seed bun, served in a tin foil parcel	199
WAGYU BURGER Wagyu patty, mozzarella, avo, tomato, rocket, red onion, Fireroom mayo, seeded bun	220

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MEAT

Served with a choice of either home-cut fries or rice or mash, unless otherwise specified

OUR FAMOUS FILLET ON THE BONE Pepper crusted & flambéed with Cognac at the table	360
FILLET Pepper crusted & flambéed with Cognac at the table	289
CHIMICHURRI FILLET Sliced fillet, served on fresh rocket, homemade chimichurri, Maldon sea salt flakes, olive oil, home-cut fries	320
MIXED GRILL PLATTER ^{NEW} 4 Sticky wings, 280g sirloin, 250g Fillet, 500g pork ribs, 300g skinny lamb chops, rice, home-cut fries	1360
RUMP Flamed at the table	245
SIRLOIN Flamed at the table	245
GIANT BEEF RIB Slow cooked & slightly smoked for 72 hours, flamed & sliced at the table	550
1kg RIB RACK ^{NEW} Full belly pork ribs, served with home-cut fries	599
500g PORK RIBS & HOME-CUT FRIES ^{NEW}	350
FLAMED BEEF RIBS Crushed black pepper, rosemary, home-cut fries, flambéed with Cognac at the table	395
SKINNY LAMB CHOPS 6 Flame grilled, signature seasoning, fresh lemon, home-cut fries	295
400g SOMETHING NYAMA® Tastiest of cuts, thinly sliced beef on the bone, flame grilled, home-cut fries	239
OXTAIL Served with mash	385
680g PORK TOMAHAWK Pork sirloin point on the bone, black pepper, coarse salt, rosemary, flambéed with Cognac at the table	420
850g BEEF TOMAHAWK Executive prime rib on the bone, black pepper, flambéed at the table	520
WAGYU Served with home-cut fries	
350g WAGYU RIB EYE Marble score 5-7	950
WAGYU T-BONE Best of both worlds, half sirloin, half fillet, sliced Florentine style, Maldon sea salt flakes, marble score 5-7	1350
WAGYU BURGER Wagyu patty, mozzarella, avo, tomato, rocket, red onion, Fireroom mayo, seeded bun	220

SUSHI ON FIRE®

All our Trademarked SUSHI ON FIRE® is flamed at the table

FIRE ROLL (8 Pieces) Crispy California roll, salmon, jalapeño, Kewpie mayo, cream cheese, Yakitori sauce	168
PRAWN FIRE ROLL (8 Pieces) Crispy California roll, prawn, jalapeño, Kewpie mayo, cream cheese, Yakitori sauce	162
BEEF FILLET NIGIRI (2 Pieces) Sliced seared beef fillet, Teriyaki, 7 spice, Sriracha mayo	110
TUNA CRUNCH (8 Pieces) Tempura tuna California roll, cream cheese, crispy rice, Fantasy sauce	185
SUSHI BRAAI (8 Pieces) Rainbow roll, prawn, salmon, tuna, peppadew, avo, with a port & sesame seed reduction	167
(v) HALLOUMI CRUNCH (8 Pieces) Crunchy California roll, fried halloumi, peppadew, sticky Fantasy sauce, cubed avo, signature seasoning	155
ROCK SHRIMP TEMPURA (4 Pieces) Salmon California roll topped with Tempura prawn, Fantasy sauce	185
GOLDEN FLAMING ROSES (4 Pieces) Gold salmon roses, avo, chopped Tempura prawn, naked edamame beans, Fantasy sauce, flamed cotton candy	159

Please note our kitchen is not free from the following allergens:
Nuts, dairy, soy, wheat, shellfish & fish

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SIGNATURE SUSHI

24 CARAT GOLD ROLL (8 Pieces) Tempura prawn rainbow roll, cream cheese, salmon, avo, peppadew, wrapped in 24k Gold, dressed with herb pesto & salmon roe	450
DRAGON ROLL (8 Pieces) Salmon rainbow roll, Tempura prawn, feta, avo, Yakitori sauce	168
TIGER ROLL (8 Pieces) Tempura prawn rainbow roll, avo, cream cheese, Kewpie mayo, cranberry, biscuit crumbs	168
TIGER VS DRAGON (8 Pieces) 4 Tiger Rolls 4 Dragon Rolls	168
CRISPY SALMON SKIN ROLL (8 Pieces) ^{NEW} (When available) Tempura salmon skin roll, salmon, cream cheese, jalapeño, Kewpie mayo, Yakitori sauce, 7 spice	185
SPRINGBOK ROSES (6 Pieces) Springbok carpaccio roses, strawberries, grapes, Camembert, avo, Kewpie mayo, balsamic reduction	195
TEMPURA ROSES (4 Pieces) Salmon roses infused with tempura prawn, Kewpie mayo, caviar, Yakitori sauce, Tempura crumbs	135
CANDY ROSES (4 Pieces) Salmon roses topped with cream cheese, cherry glaze & popping candy	168
NACHO LIBRE (8 Pieces) Tear dropped shaped sushi roll, salmon, cream cheese, Yakitori cream, mixed peppers, red onion, crushed nachos & nacho sauce	157
BEEF FILLET RAINBOW ROLL (8 Pieces) Teriyaki seared beef fillet rainbow roll, Tempura prawn, avo, Sriracha mayo, herb dressing	159
(v) VEGETARIAN ROSES (4 Pieces) Cucumber wrapped butternut roses topped with roasted pine nuts, honey, apple tartare, dressed with a cinnamon & balsamic reduction	118
CRISPY RICE SALMON (4 Pieces) 7 Spice infused crispy rice, salmon, avo, Scriracha mayo, spring onion, toasted sesame seeds	175
HAZELWOOD PLATTER (18 Pieces) 6 Springbok Roses 4 Dragon Rolls 4 Tiger Rolls 4 Fire Rolls	435

TRADITIONAL SUSHI

Made with traditional sushi rice

MAKI ROLLS (8 Pieces) (v) Avo & Cucumber	78
Salmon	115
Tuna	110
Prawn, Pine Nuts, Kewpie Mayo	85
CALIFORNIA ROLLS (8 Pieces) (v) Avo, Cucumber & Rocket	75
Salmon	138
Tuna	122
Prawn	125
Tempura Prawn, Fantasy Sauce	145
FASHION SANDWICHES (8 Pieces) Salmon	135
Tuna	132
Prawn	128
SASHIMI (5 Pieces) Salmon	155
Spicy Seared Salmon	158
Tuna	148
Spicy Seared Tuna	152
ROSES (4 Pieces) Salmon	115
Tuna	115
NIGIRI (2 Pieces) Salmon	85
Tuna	82
Prawn	75
BEAN CURD BATTLESHIPS (3 Pieces) Salmon	145
Prawn	155
(v) Avo & Cucumber	98
RAINBOW ROLLS RELOADED (8 Pieces) Salmon rainbow roll, avo, Yakitori sauce, Kewpie mayo & caviar	162
TRIO ROLL RELOADED (8 Pieces) Salmon, tuna, prawn roll, avo, Yakitori sauce, Kewpie mayo & caviar	158
HAND ROLL (1 Piece) Salmon	95
Tuna	92
Prawn	85
Tempura Prawn	88
(v) Avo, Cucumber, Rocket	75

FIREROOM

SUSHI AND GRILL

CHAMPAGNE

Armand Gold - France	13 500
40% Pinot Noir / 40% Chardonnay / 20% Pinot Meunier	
Cristal (Louis Roederer) - France	15 500
60% Pinot Meunier / 40% Chardonnay	
Moët & Chandon Non-Vintage - France	1800
30-40% Pinot Noir / 30-40% Pinot Meunier / 20-30% Chardonnay	
Moët & Chandon Rosé - France	2200
40-50% Pinot Noir / 30-40% Pinot Meunier / 15-20% Chardonnay	
Moët & Chandon Nectar - France	2100
45% Pinot Noir / 40% Meunier / 15% Chardonnay	
Mumm Grand Cordon Brut - France	1950
45% Pinot Noir / 30% Chardonnay / 25% Pinot Meunier	
Mumm Olympe Rosé - France	2100
70% Chardonnay / 30% Pinot Noir	
Mumm Olympe Demi-Sec - France	2300
60% Pinot Noir / 10% Chardonnay / 30% Pinot Noir	
Veuve Clicquot Non-Vintage - France	2000
50-55% Pinot Noir / 15-20% Pinot Meunier / 28-33% Chardonnay	
Veuve Clicquot Rich - France	3100
45% Pinot Noir / 40% Pinot Meunier / 15% Chardonnay	


MÈTHODE CAP CLASSIQUE

Pongrácz Brut Non-Vintage - Stellenbosch	485
60% Pinot Noir / 40% Chardonnay	
Pongrácz Noble Nectar - Stellenbosch	505
51% Chardonnay / 49% Pinot Noir	
Krone Brut Rosé - Tulbagh	525
63% Pinot Noir / 35% Chardonnay / 2% Pinot Blanc	
Krone Night Nectar - Tulbagh	525
79% Chardonnay / 21% Pinot Noir	
Saronsberg Cap Classique Brut - Tulbagh	600
100% Chardonnay	

SYRAH/SHIRAZ

Zandvliet Estate Shiraz - Robertson	385
 Raka Biography - Klein Rivier	465
Tamboerskloof - Stellenbosch	720
Saronsberg Provenance - Tulbagh	900
Protea - Coastal Region	219


CABERNET SAUVIGNON

Warwick First Lady - Simonsberg	330
 Springfield Whole Berry - Robertson	470
Zonnebloem - Stellenbosch	325
Kleine Zalze Cellar Selection - Western Cape	250
Spier Seaward - Coastal Region	350

MALBEC

Rustenberg Stellenbosch - Stellenbosch	365
Diemersdal - Durbanville	420

CAPE BLENDS

 Kanonkop Kadette - Stellenbosch	365
37% Pinotage / 33% Cabernet Sauvignon / 26% Merlot / 3% Cabernet Franc / 1% Petit Verdot	
Raka Figurehead - Klein Rivier	595
36% Pinotage / 26% Cabernet Sauvignon / 22% Merlot / 8% Cabernet Franc / 5% Petit Verdot / 3% Malbec	
Beyerskloof Synergy - Stellenbosch	390
34% Pinotage / 31% Merlot / 28% Cabernet Sauvignon / 8% Shiraz	

SPARKLING WINE


J.C. Le Roux Sauvignon Blanc - Stellenbosch	255
100% Sauvignon Blanc	
J.C. Le Roux La Fleurette - Stellenbosch	255
60% Sauvignon Blanc / 15% White Muscadell / 20% Pinotage / 5% Shiraz	
Robertson Winery Non-Alcoholic Sweet Sparkling White - Robertson	240
Da Luca Prosecco - Imported from Italy	475
100% Prosecco-Glera	

SAUVIGNON BLANC

 Springfield Life from Stone - Robertson	382
 HPF Kaalvoet Meisie - Hermanus	365
 Raka - Klein Rivier	265
 Diemersdal - Durbanville	245
Oak Valley Fountain of Youth - Elgin	325
Nederburg Classic - Paarl	205
Kleine Zalze Cellar Selection - Western Cape	235
Van Loveren - Robertson	225

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BORDEAUX BLENDS

Van Loveren - Robertson	240
60% Cabernet Sauvignon / 40% Merlot	
 Raka Quinary - Klein Rivier	445
43% Cabernet Sauvignon / 32% Merlot / 10% Cabernet Franc / 6% Petit Verdot / 9% Malbec	
Thunderchild - Robertson	750
35% Merlot / 35% Cabernet Franc / 30% Cabernet Sauvignon	
Rupert & Rothschild Classique - Franschhoek	595
35% Cabernet Sauvignon / 50% Merlot / 10% Cabernet Franc / 5% Petit Verdot	
 Meerlust Rubicon - Stellenbosch	1450
67% Cabernet Sauvignon / 14% Merlot / 12% Cabernet Franc / 7% Petit Verdot	
Saronsberg Seismic - Tulbagh	515
46% Cabernet Sauvignon / 20% Merlot / 12% Cabernet Franc / 11% Petit Verdot / 11% Malbec	
Athonij Rupert Optima Red - Western Cape	635
36% Cabernet Sauvignon / 32% Cabernet Franc / 30% Merlot / 2% Petit Verdot	
Vilafonté Seriously Old Dirt - Western Cape	635
88% Cabernet Sauvignon / 8% Malbec / 2% Merlot / 2% Cabernet Franc	
De Toren Fusion Z - Stellenbosch	1350
42% Merlot / 21% Malbec / 16% Cabernet Franc / 12% Cabernet Sauvignon / 9% Petit Verdot	

RED BLENDS WITH SHIRAZ

Spier Creative Block 3 - Western Cape	605
94 Shiraz / 4% Mourvèdre / 2% Viognier	
Strawberry Fields - Stellenbosch	780
63% Shiraz / 37% Cabernet Sauvignon	
The Chocolate Block - Swartland	705
74% Syrah / 11% Grenache / 8% Cabernet Sauvignon / 6% Cinsault / 1% Viognier	
Alto Rouge - Stellenbosch	340
44% Cabernet Sauvignon / 42% Shiraz / 12% Cabernet Franc / 2% Petit Verdot	

CHARDONNAY

FAT Bastard (Wooded) - Robertson	305
Kleine Zalze Vineyard Selection - Western Cape	415
De Wetshof Bon Vallon (Unwooded) - Robertson	498
Graham Beck Waterside (Unwooded) - Robertson	215
Durbanville Hills (Unwooded) - Durbanville	245
Rietvallei Estate Calcrete (Unwooded) - Robertson	315

CHENIN BLANC

Fleur Du Cap Natural Light - Darling	235
Kleine Zalze Cellar Selection - Coastal	235
L'Avenir Provenance - Stellenbosch	330
Leeuwenkuil - Swartland	245
Haute Cabrière - Franschhoek	305
77% Chardonnay / 23% Pinot Noir	
 Springfield Miss Lucy - Robertson	405
37% Sauvignon Blanc / 43% Pinot Gris / 20% Semillon	
Van Loveren - Robertson	225
94% Chardonnay / 6% Pinot Noir	
Buitenverwachting Buiten Blanc - Constantia	225
97% Sauvignon Blanc / 3% Semillon	

NATURAL SWEET

Robertson Natural Sweet White - Robertson	175
Darling Cellars Sweet Darling - Darling	162

BY THE GLASS

SPARKLING WINES

J.C. Le Roux Sauvignon Blanc - Stellenbosch	77
100% Sauvignon Blanc	
Da Luca Prosecco - Imported from Italy	144
100% Prosecco-Glera	
Krone Night Nectar - Tulbagh	158
67% Chardonnay / 27% Pinot Noir / 6% Pinot Blanc	
White Wines	
Nederburg Classic Sauvignon Blanc - Paarl	65
Robertson Natural Sweet - Robertson	60
HPF Kaalvoet Meisie Sauvignon Blanc - Hermanus	115
Durbanville Hills Chardonnay (Unwooded) - Durbanville	80
Fleur Du Cap Natural Light Chenin Blanc - Darling	72
Nederburg Rosé (Semi-Sweet) - Paarl	70

RED WINES

Durbanville Hills Merlot - Durbanville	80
Beyerskloof Pinotage - Stellenbosch	105
Van Loveren Merlot - Robertson	74
Zandvliet Estate Shiraz - Robertson	125
HPF Postmeester - Western Cape	105
Zonnebloem Cabernet Sauvignon - Stellenbosch	110
Van Loveren - Robertson	80
60% Cabernet Sauvignon / 40% Merlot	
Alto Rouge - Stellenbosch	110

ROSÉ

Nederburg Classic Rosé (Semi-Sweet) - Paarl	205
Durbanville Hills Merlot Rosé - Durbanville	239
L'Avenir Horizon Rosé - Stellenbosch	285
Château d'Esclans Whispering Angel - France	950
Van Loveren Moscato Perlé - Western Cape	172
Neil Ellis Way of Flowers Cinsaut - Western Cape	319

PINOT NOIR

Haute Cabrière (Unwooded) - Franschhoek	300
Oak Valley Sounds of Silence - Cape South Coast	380
Lourensford The Dome (Wooded) - Somerset West	432

PINOTAGE


 Beyerskloof - Stellenbosch	295
Doolhof Mountain Range - Wellington	295
Kanonkop Kadette - Stellenbosch	385
Van Lovern Java - Robertson	240

MERLOT

Van Loveren - Robertson	240
Durbanville Hills - Durbanville	232
Glen Carlou - Simonsberg-Paarl	465
Protea - Coastal Region	218
Spier Signature - Western Cape	240
HPF Postmeester - Western Cape	345

FIREROOM EXCLUSIVE REDS

De Toren The Black Lion Shiraz - Stellenbosch	6800
100% Shiraz	
De Toren Fusion V - Stellenbosch	1950
44% Cabernet Sauvignon / 26% Merlot / 14% Malbec / 9% Cabernet Franc / 7% Petit Verdot	
Orpheus & The Raven No. 42 Cape Blend - Western Cape	1050
51% Pinotage / 34% Pinot Noir / 15% Cinsaut	
Orpheus & The Raven No. 7 - Western Cape	1200
100% Pinotage	
Vilafonté Series M 2022 - Paarl	2850
40% Merlot / 39% Malbec / 16% Cabernet Sauvignon / 5% Cabernet Franc	
Saronsberg Full Circle - Tulbagh	1600
76% Shiraz / 13% Grenache / 9% Mourvèdre / 1% Viognier / 1% Roussanne	

 Natural Product & Vegan Friendly



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