

CAVE À MANGER

WINE PAIRED | SMALL PLATES



WINE PAIRING

920	Fantinel One & Only Prosecco Vintage Brut (ITA) 2022 ● Elegant floral notes with a captivating and velvety flavour.
820	Santa Cristina Toscana IGT Red (ITA) 2021 ● Fruity notes of cherries, blackberries, and plums.
900	Art De Vivre Languedoc Rosé (FRA) 2021 ● The mouth is fresh and well-balanced with great aromatic persistence.
810	Louis Latour Ardeche Chardonnay (FRA) 2020 ● Reveals notes of lemon verbena and fresh almond.
690	Bocada Rouge (FRA) 2021 ● Well-balanced with great roundness and aromas of small fresh berries
900	Muga White (SPN) 2022 ● Citrus notes of lemon, floral aromas, with even hints of vanilla.
810	Fantinel Borgo Tesis Pinot Grigio (ITA) 2022 ● Floral, zesty mouthfeel and a good body.
770	VN Bruce Jack Stream of Consciousness (SA) 2020 ● Black and red forest fruit, with brambles and white pepper.
770	Gris Blanc Rosé (FRA) 2022 ● Very light and fresh on the palate
860	Cote Des Roses Pinot Noir (FRA) 2021 ● Well balanced, round and fruity, with blackberry and rose notes.
740	VN Cune Rioja Monopole Siglo XXI (SPN) 2022 ● Smooth, long, and unctuous and fresh with slight acidity.
860	Cote Des Roses Rosé (FRA) 2021 ● Impression is fresh and full, with great aromatic persistence.
860	Louis Latour Duet Chardonnay Viognier (FRA) 2020 ● Luscious notes of Chardonnay meet the aromatic finesse of Viognier.
910	Vasse Felix Classic Dry White (AUS) 2023 ● Zesty, fresh and crisp.

BITE + PLATTERS



Sourdough Baguette and Confit Garlic Butter ● Soft Butter One Seasonal Weekly Butter	850
Chicken Liver Pâté Orange Ginger Jam Baguette Orange Reduction	970
Flammkuchen (French-German Bacon Tart) Bacon Chives Creme Fraiche	1,020
Pesto Garlic Brioche ● Pesto Garlic Whipped Cheese Cheddar Chives	1,050
Tuscan "Sun" Arancini ● Basil and Pumpkin Black Olive Tapenade Basil Chips	1,060
Camembert 2.0 ● Deep Fried Spelt Bread Tree Tomato	1,280
Crispy or Sticky Chicken Wings (Please Choose) ● Green Goddess Mayonnaise	1,290
Stuffed Chillies Renello 2.0 ● Harissa infused Cream Cheese Crunchy Bits Sriracha Mayo Garlic Cream	1,370
Beef Onigiri (Rice Balls) Soy Garlic Dip	1,490
Wild Mushroom Gyoza ● Jeow Som Dip	1,540
Tempura Tofu ● Grated Ginger Green Onions Tonkatsu Dip Vegan Wasabi Mayo	1,600
Burrata 5.0 ● Beetroot and Orange Salad Orange Balsamic Dressing Rice Paper	1,660
Gourmet Cheese Platter ● Honey Mango Compote Chillli Orange Thyme Jam	2,570
Mixed Cheese and Charcuterie Platter ● Cold Cuts Selection Seasonal Cheeses Crackers	3,210

WINE PAIRING



● Hesketh Madeline Alice NV Cuvée Brut (AUS) ● A graceful and refined sparkling.	VN 1,000
● Louis Latour Valmoissine Pinot Noir (FRA) 2020 Notes of black cherry and nutmeg, with cherry aromas.	860
● Louis Latour Bourgogne Chardonnay (FRA) 2020 Round with white fruits and fresh almond aromas.	1,100
● Santa Cristina Cipresseto Rosé (ITA) 2020 Wild strawberries combine to form its fresh aromatic bouquet.	830
● Naturalys Sauvignon Blanc (FRA) 2023 Round, the lingering finish evolves towards notes of fresh fruit and flowers.	720
● Louis Latour Bourgogne Gamay (FRA) 2020 Fresh palate discloses aromas of blackcurrant and redcurrant.	1,040
● Cune Imperial Rioja Reserva (SPN) 2017 Smooth and silky with well-defined tannins and a long pleasant aftertaste.	1,550
● Montes Alpha Cabernet Sauvignon (CHL) 2019 Perfectly rounded tannins trigger an explosion of fruit on the mid-palate.	1,160
● Rutini Collection Sauvignon Blanc (ARG) 2023 ● Fruit flavors and a touch of vanilla imparted by oak.	VN 1,080
● Art De Vivre Languedoc Rouge (FRA) 2017 Complex and elegant wine offers delicious aromas of ripe red fruits.	900
● Fantinel Borgo Tesis Sauvignon (ITA) 2022 Refreshing flavors, characterized by zesty acidity and a crisp, clean finish.	810
● Sun Goddess Prosecco Brut (ITA) Creamy bubbles and perfectly balanced acidity.	970
● Orange Gold Blanc (FRA) 2020 A complex and scented nose, very fresh with mirabelle aromas.	940
● Aldobrandesca Vie Cave Toscana I.G.T Malbec (ITA) 2021 Rich with velvety tannins, hints of bitter chocolate and mint with a long finish.	1,320



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- 850** **Seaglass Riesling (USA) 2021** ●
Hints of honeysuckle with balanced acidity.
- 920** **Hesketh Regional Selection Eden Valley Riesling (ARG) 2022** ●
Wonderful purity of flavour, fresh lime juice and a bright minerality.
- 970** **Sun Goddess Pinot Grigio Ramato Rosé (ITA) 2021** ●
Full-bodied and velvety, with a pleasant acidity, soft tannins.
- 1,010** **Rutini Dominio Cabernet Sauvignon (ARG) 2020** ●
Spices burst in the mouth, with well-marked tannins and a hint of menthol.
- 860** **The Crossings Sauvignon Blanc (NZ) 2022** ●
Flinty mineral notes and a touch of spice on the finish.
- 920** **Montes Twins Red Blend (CHL) 2021** ●
Elegant aromas of ripe black fruit recalling fig and blackcurrant.



WINE PAIRING

- 750** **Heritage Coteaux De Narbonne Blanc (FRA) 2021** ●
Fresh on the palate with beautiful lemony notes and an invigorating finish.
- 1,050** **Vasse Felix Filius Cabernet Merlot (AUS) 2021** ●
Deliciously soft and creamy with bright fruit and medium palate weight.
- 920** **Hesketh Lobethal Chardonnay (AUS) 2021** ●
White peach, lime citrus and some flinty notes.
- 750** **Heritage Coteaux De Narbonne Rouge (FRA) 2021** ●
Rounded and gourmet on the palate with beautiful fresh black fruit notes.
- 1,480** **Rutini Collection Malbec (ARG) 2021** ●
Rich black fruit flavors and a prolonged finish with a touch of black pepper.
- 1,160** **Montes Alpha Cabernet Sauvignon (CHL) 2019** ●
Perfectly rounded tannins trigger an explosion of fruit on the mid-palate.
- 1,170** **Ox Hardy Upper Tintara Shiraz (AUS) 2017** ●
Generous and elegant with bright notes of blackberry and dark plum.

S I D E

- Garlic Tenderstem Broccoli **YN** 450
- Chips or Wedges **YN** 470
- Strawberry, Goats Cheese and Baby Spinach Salad **YN** 490
- Egg Fried Rice Nasi Goreng Style **V** 690
- Baked Mac and Cheese **V** 900

CLASSIC



- Naomi Shimeji "Pasta" Next Gen.** **YN** 1,290
Glazed Mushrooms
- Smoked Sailfish Carpaccio** **YN** 1,600
Fresh De-Seeded Jalapeno Chillies | Pickled Wakame | Citrus Vinaigrette
- Calamari Carbonara** **YN** 1,660
Cream | Black Pepper | Bacon Croutons
- 12 Hour Braised Beef Short Ribs** **YN** 2,030
Cumin BBQ Glaze | Mango Coriander Chutney | Fresh Farm Coriander
- Chilli Garlic Prawns** **YN** 2,090
Confit Garlic | Fresh Limuru Chillies | Parsley
- 5 Spice Confit Slow Cooked Pork Belly** **YN** 2,130
Marinated red cabbage Chilli slaw | Soy Honey Jus | Sweet corn pureé

SEASONAL



- Peruvian Chicken Thighs** **YN** 1,550
Aji Verde | Carrot Tempura | Roasted Red Pepper Purée
- Portobello mushroom "steak"** **YN** 1,700
Citric Couscous
- Kilifi Snapper 2.0** 1,810
Aromatic Butter | Garden Peas | Ginger Chips
- The Cauliflower** **YN** 1,810
Roasted Cauliflower | Aubergine Caviar | Mirin Infused Pommes Purée
- Beef Filet from Laikipia (Chateaubriand 180gr)** **YN** 2,250
French beans | Beef Jus
- The Only Burger on our Menu** 2,450
Brioche Bun | Prime Cuts Patty | Koji Infused Mayo
- Fall-Apart Lamb Shoulder (200gr)** **YN** 2,560
From Richard's Farm in Naivasha | Pommes Purree | Butternut Chips

THE WINE BOX

By

- V** Vegetarian
- YN** Vegetarian Option
- YN** Vegan
- YN** Vegan Option
- YN** Gluten Free
- YN** Gluten Free Option

WINE PAIRING



- Joel Gott Cabernet Sauvignon (ITA) 2019** 2,120
Velvety tannins on the palate; notes of spices on the long, textured finish.
- Muga Rosado (SPN) 2022** 1,000
Well-integrated acidity, volume, balanced fruit and a long finish.
- Rutini Collection Sauvignon Blanc (ARG) 2023** **YN** 1,080
An intense mouthfeel with fruit flavors and a touch of vanilla imparted by oak.
- Montes Alpha Carmenere (CHL) 2019** **YN** 1,180
Aromas of pastry and dark chocolate.
- Louis Latour Saint Aubin Premier CRU (FRA) 2019** 2,290
Round on the palate with hints of brioche and a nice length.
- Villa Antinori Chianti Classico Riserva (ITA) 2020** 1,150
Notes of rust accompanied by delicate aromas of agarwood.

WINE PAIRING



- Trumpeter Reserve Chardonnay (ARG) 2020** **YN** 850
Aromas of rich tropical fruit; flavours of green apple and floral nuances.
- Joel Gott Chardonnay (USA) 2020** 1,710
Bright fruit flavors and acidity, followed by a round mouthfeel.
- Château l'Hospitalet Grand Vin Blanc (FRA) 2021** 1,810
A lot of freshness on the finish with notes of acacia honey.
- Louis Latour Bourgogne Rouge "Cuvée Latour" (FRA) 2020** 1,440
Notes of blackcurrant, sour cherry and liquorice.
- Château l'Hospitalet Grand Vin Rouge (FRA) 2020** 1,810
A fleshy, harmonious wine with an elegant structure.
- Aldobrandesca Vie Cave Toscana I.G.T Malbec (ITA) 2021** 1,320
Velvety tannins, hints of bitter chocolate and mint with a long finish.
- Le Riche Cabernet Sauvignon (SA) 2021** 1,360
Fruit-forward, showing delicious fresh black fruits and a juicy entry.

S W E E T

- 3 Chocolate Textures **V** 890
- Mixed Berries Compote **V** 800
- Warm Apple Crumble with Mascarpone Cream **V** 950
- Frangelico Tiramisu **V** 950