

# CAVE À MANGER

WINE PAIRED | SMALL PLATES



## WINE PAIRING

- 820** **Santa Cristina Toscana IGT Red (ITA) 2021** ●  
Fruity notes of cherries, blackberries, and plums.
- 1,310** **Fantinel Tenuta Sant'Helena Pinot Grigio (ITA) 2022** ●  
A crisp palate filled with vibrant flavors of green apple and lemon zest.
- 900** **Art De Vivre Languedoc Rouge (FRA) 2017** ●  
Complex and elegant wine offers delicious aromas of ripe red fruits.
- 860** **Louis Latour Duet Chardonnay Viognier (FRA) 2020** ●  
Luscious notes of Chardonnay meet the aromatic finesse of Viognier.
- 770** **Gris Blanc Rosé (FRA) 2022** ●  
Light and fresh on the palate.



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- 960** **Clarendelle Bordeaux Rosé (FRA) 2022** ●  
A fruity, fragrant personality, blended with harmony and elegance.
- 810** **Fantinel Borgo Tesis Pinot Grigio (ITA) 2022** ●  
Floral, zesty mouthfeel and a good body.
- 790** **Bruce Jack Reserve Pinotage (SA) 2021** ●   
Explosion of black forest fruit on the palate, framed in chocolatey, toasty oak.
- 810** **Louis Latour Ardeche Chardonnay (FRA) 2020** ●  
Reveals notes of lemon verbena and fresh almond.
- 900** **Charles & Charles Rosé (USA) 2019** ●  
Notes of bright citrus, wild raspberry and cherry, rose petal and lavender.
- 790** **Bruce Jack Reserve Pinotage (SA) 2021** ●   
An explosion of black forest fruit on the palate.
- 840** **Or & Azur Languedoc (FRA) 2020** ●  
Fleshy character, fruity freshness, and a spicy mineral minerality.
- 690** **Santa Cristina Umbria (ITA) 2021** ●  
Well-balanced, smooth, and savory with crisp freshness and a fruity aftertaste.
- 770** **Gris Blanc Rosé (FRA) 2022** ●  
Light and fresh on the palate.

## BITES + PLATTERS



- Chicken Liver Pâté** **970**  
Orange Ginger Jam | Baguette | Orange Reduction
- Crispy Chicken Wings** **1,290**  
Green Goddess Mayo | Twice Fried | Scallions
- Crispy Salt and Pepper Mushrooms** **1,290**  
Sweet Soy Dip | Fried Jalapenos
- Gourmet Cheese Platter** **2,570**  
Honey | Mango Compote | Chillli Orange Thyme Jam
- Mixed Cheese and Charcuterie Platter** **3,210**  
Cold Cuts Selection | Seasonal Cheeses | Crackers

## THE SHAREABLES



- Flammkuchen (French-German Bacon Tart)** **1,020**  
Bacon | Chives | Creme Fraiche + Cheese **250**
- Garlic, Pesto and Chili Brioche 2.0** **1,050**  
Cheddar | Whipped Chillli Celery Garlic Cream | Celery Leaf Pesto
- Japanese Style Okra** **1,150**  
Beetroot Hummus | Celeriac Strings | Lime
- Deep-Fried Camembert 2.0** **1,290**  
Homemade Tree Tomato Jam | Spelt Bread
- Carpaccio Parma** **1,340**  
Cantaloupe Melon | Goats Cheese | Strawberry Dressing | Parma Ham
- Stuffed Chillies Renello 2.0** **1,370**  
Harissa infused Cream Cheese | Crunchy Bits | Sriracha Mayo | Garlic Cream
- Wild Mushroom Gyoza (7 Pieces)** **1,540**  
Jeow Som Dip | Spring Onions | Sesame
- Tempura Tofu (3 Pieces)** **1,600**  
Grated Ginger | Tonkatsu Sauce | Vegan Wasabi Mayo
- Burrata 5.0** **1,660**  
Beetroot and Orange Salad | Orange Balsamic Dressing | Rice Paper

## WINE PAIRING



- **Louis Latour Valmoissine Pinot Noir (FRA) 2020** **860**  
Notes of black cherry and nutmeg, with cherry aromas.
- **Cune Rioja Gran Reserva (SPN) 2017** **1,310**  
Soft with silky tannins, good, fresh acidity, and a long finish.
- **Clarendelle Boudeaux Blanc (FRA) 2022** **1,220**  
Ripe fruit flavours balanced out by a lovely vivaciousness.
- **Orange Gold Blanc (FRA) 2020** **940**  
An exceptional blend of seven grape varieties.
- **Tormaresca Castel Del Monte Trentangeli Rosso (ITA) 2018** **940**  
Dense ruby red with intense aromas of red berry fruit, violets, and sweet spices.

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- **Louis Latour Bourgogne Chardonnay (FRA) 2020** **1,100**  
Round with white fruits and fresh almond aromas.
- **Santa Cristina Cipresseto Rosé (ITA) 2020** **830**  
Wild strawberries combine to form its fresh aromatic bouquet.
- **Velenosi Offida DOCG Passerina (ITA) 2022** **1,010**  
Crisp palate, with vibrant acidity and hints of green apple and peach.
- **BY OTT Rosé (FRA) 2022** **1,340**  
Fresh and fruity, the palate unveils a great fullness and scents of citrus zest.
- **Art De Vivre Languedoc Rouge (FRA) 2017** **900**  
Complex and elegant, delicious aromas of ripe red fruits.
- **Montes Alpha Cabernet Sauvignon (CHL) 2019** **1,160**  
Perfectly rounded tannins trigger an explosion of fruit on the mid-palate.
- **Cote Des Roses Pinot Noir (FRA) 2021** **860**  
Well balanced, round and fruity, with blackberry and rose notes.
- **Cigalus Blanc (FRA) 2022** **1,445**  
Exotic fruits with a slightly toasted edge.
- **Hesketh Lobethal Chardonnay (AUS) 2021** **920**  
White peach, lime citrus and some flinty notes.



## WINE PAIRING

## LAND + SEA



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850	<b>Seaglass Riesling (USA) 2021</b> ●	Hints of honeysuckle with balanced acidity.
960	<b>Clarendelle Bordeaux Rosé (FRA) 2022</b> ●	A fruity, fragrant personality, blended with harmony and elegance.
750	<b>Heritage Coteaux De Narbonne Blanc (FRA) 2021</b> ●	Fresh on the palate with beautiful lemony notes and an invigorating finish.
1,000	<b>Muga Rosado (SPN) 2022</b> ●	Well-integrated acidity, volume, balanced fruit and a long finish.
960	<b>Clarendelle Bordeaux Rosé (FRA) 2022</b> ●	A fruity, fragrant personality, blended with harmony and elegance.
1,050	<b>Vasse Felix Filius Shiraz (AUS) 2022</b> ●	A crunchy light tannin profile and fragrant floral pepper notes remain.
1,040	<b>Sun Goddess Sauvignon Blanc (ITA) 2021</b> ●	An intense acidity and velvety smoothness with a long finish.
1,160	<b>Montes Alpha Cabernet Sauvignon (CHL) 2019</b> ●	Perfectly rounded tannins trigger an explosion of fruit on the mid-palate.
1,040	<b>Le Chant Du Coq Rouge (SA) 2019</b> ●	Fruit-forward, showing delicious fresh black fruits and a juicy entry.
930	<b>Yealands Single Vineyard Sauvignon Blanc (NZ) 2022</b> ●	Lively acidity and a lingering mineral finish complete the picture.
910	<b>Santa Cristina Chianti Superiore (ITA) 2020</b> ●	Soft, mouth-filling velvety tannins and a long savory finish.
1,010	<b>Rutini Dominio Malbec (ARG) 2020</b> ●	Flavors of black fruit, juicy, fresh, and with balanced acidity.
870	<b>Yealands Estate Single Vineyard Sauvignon Blanc (NZ) 2022</b> ●	Aromas of citrus with herbaceous and tropical elements.
1,170	<b>Ox Hardy Upper Tintara Shiraz (AUS) 2017</b> ●	Generous and elegant with bright notes of blackberry and dark plum.

<b>Naomi Shimeji "Pasta" 2.0</b> ✓	1,290	Glazed Mushrooms
<b>Thai Mango Salad</b> ✓	1,450	Marinated Mangoes   Crumbled Goats Cheese   Pumpkin seeds   Ginger Dressing
<b>Buttermilk Chicken Bao Buns</b>	1,575	Homemade Bao   Celery Slaw   Gochujang coating
<b>Smoked Sailfish Carpaccio</b> ✓	1,600	Lime Dressing   Pickled Chilli   Wakame
<b>Calamari Carbonara 2.0</b> ✓	1,660	Cream   Black Pepper   Bacon Croutons
<b>Portobello Mushroom "Steak"</b> ✓	1,700	Lime Infused Couscous
<b>Coal Grilled Kilifi Cobia Fish</b> ✓	1,750	Chardonnay Aromatic Butter   Smoky Red Pepper Puree   Ginger Flakes
<b>The Only Lamb Burger On Our Menu</b>	1,770	Beetroot Bun   Lamb Loin Patty   Garlic Mint Aoli   Beet Orange Relish
<b>Braised Beef Short Ribs</b> ✓	2,030	BBQ Glaze   Pommes Puree   Mango Chutney   Coriander
<b>Chilli Garlic Prawns</b> ✓	2,090	Confit Garlic   Fresh Limuru Chillies   Parsley
<b>5 Spice Slow Cooked Pork Belly</b> ✓	2,130	Picked Red Cabbage   Peanut and Coconut Reduction   Cassava Chips
<b>Beef Filet from Laikipia</b> ✓	2,250	Chef's Coffee Infused Smokey Rub   Honey Roasted Carrots
<b>Chili and Ginger Kenyan Soft Shell Crab</b>	2,380	Battered and Deep fried in our Tempura Mix   Parsley Mayonnaise
<b>Fall-Apart Lamb Shoulder (200gr)</b> ✓	2,560	From Richard's Farm in Naivasha   Butternut and Celeriac Purée   Kale Chips

<b>Rutini Collection Gewurztraminer (ARG) 2021</b> ✓	1,080	Subtle citrus flavors in a fresh remarkable finish.
<b>Louis Latour Bourgogne Chardonnay (FRA) 2022</b> ●	1,100	Round with white fruits and fresh almond aromas.
<b>Le Mortelle Vivia Maremma Toscana (ITA) 2021</b> ●	895	Lively and savory with a fresh, persistent finish.
<b>Terroir Hunter Sauvignon Blanc (CHL) 2021</b> ●	1,160	Delicate mineral notes, gunpowder, in balance with fruity aromas.
<b>Rutini Collection Sauvignon Blanc (ARG) 2023</b> ✓	1,080	An intense mouthfeel with fruit flavors and a touch of vanilla imparted by oak.
<b>Napa Cellars Pinot Noir (USA) 2018</b> ●	1,290	Abundant flavors of tart cherry, underlying eucalyptus and smoky-vanilla.
<b>Joel Gott Central Coast Rosé (USA) 2020</b> ●	1,580	Fruit flavors and minerality followed by crisp, refreshing acidity.
<b>Rutini Collection Cabernet Sauvignon (ARG) 2018</b> ✓	1,480	Bold ripe red fruit aromas combined with a touch of black pepper.
<b>Montes Alpha Carmenere (CHL) 2019</b> ✓	1,180	Aromas of pastry and dark chocolate.
<b>Louis Latour Bourgogne Chardonnay (FRA) 2020</b> ●	1,100	Very round, unveils notes of almond and chlorophyll. Nice fresh finish.
<b>Parker Coonawarra Estate Cabernet Sauvignon (AUS) 2021</b> ✓	960	Nice dusty tannins and a dry, lingering finish.
<b>Château l'Hospitalet Grand Vin Rouge (FRA) 2020</b> ●	1,810	A fleshy, harmonious wine with an elegant structure.
<b>Rutini Collection Sauvignon Blanc (ARG) 2023</b> ✓	1,080	An intense mouthfeel with fruit flavors and a touch of vanilla imparted by oak.
<b>Fantinel La Roncaia Fusco Merlot (ITA) 2018</b> ●	1,900	Velvety tannins and flavors of dark fruits and cocoa.

## STARCHY SIDES

Chips or Wedges	✓	470
Egg Fried Rice Nasi Goreng Style	✓	690
Baked Mac and Cheese	✓	900

## THE WINE BOX

✓	Vegetarian	✓	Vegetarian Option	✓	Vegan
✓	Vegan Option	✓	Gluten Free	✓	Gluten Free Option

\*Some dishes may contain nuts or allergens

## GREEN SIDES

Classic Garlic Tender stem Broccoli	✓	550
Strawberry, Goats Cheese and Baby Spinach Salad	✓	490
Honey Glazed Carrots	✓	650