

CAVE À MANGER

WINE PAIRED | SMALL PLATES



WINE PAIRING

- 820 **Louis Latour Valmoissine Pinot Noir (FRA) 2020** ●
Notes of black cherry and nutmeg, with cherry aromas.
- 1,045 **Fantinel Tenuta Sant'Helena Pinot Grigio (ITA) 2022** ●
A crisp palate filled with vibrant flavors of green apple and lemon zest.
- 1,080 **Clarendelle Boudeaux Blanc (FRA) 2022** ●
Ripe fruit flavours balanced out by a lovely vivaciousness.
- 715 **Off the Charts Viognier (SA) 2023** ●
Luscious flavors of peach and apricot.
- 910 **Tormaresca Castel Del Monte Trentangeli Rosso (ITA) 2018** ●
Dense ruby red with intense aromas of red berry fruit, violets, and sweet spices.



WINE PAIRING

- 820 **Cote Des Roses Rosé (FRA) 2023** ●
Redcurrant Floral notes of rose along with hints of grapefruit.
- 650 **Velenosi Passo Adagio Cerasuolo d'Abruzzo (ITA) 2022** ●
Delicate aromas of strawberries and with crisp acidity and refreshing flavors.
- Parker Coonawarra Cool Climate Estate Chardonnay (AUS) 2020** ●
850 Vibrant citrus and stone fruit flavors and toasted almond notes.
- 825 **Charles & Charles Rosé (USA) 2019** ●
Notes of bright citrus, wild raspberry and cherry, rose petal and lavender.
- 1,050 **Montes Alpha Carmenere (CHL) 2019** ●
Aromas of pastry and dark chocolate.
- 810 **Or & Azur Languedoc (FRA) 2020** ●
Fleshy character, fruity freshness, and a spicy mineral minerality.
- 710 **Santa Cristina Umbria (ITA) 2021** ●
Well-balanced, smooth, and savory with crisp freshness and a fruity aftertaste.
- 735 **Gris Blanc Rosé (FRA) 2022** ●
Light and fresh on the palate.
- 845 **Vasse Felix Classic Dry Red (AUS) 2022** ●
A hint of vanilla and savoury notes of raspberry pip and Emmental cheese.

GRAZE + PLATTER



- Chicken Liver Pâté** 🌱🍷 970
Rhubarb Ginger Jam | Baguette
- Crispy Chicken Wings** 🌱🍷 1,290
Green Goddess Mayo | Twice Fried | Scallions | Ginger Glaze Coating
- Crispy Salt and Pepper Mushrooms** 🌱 1,290
Sweet Soy Dip | Fried Jalapenos
- Gourmet Cheese Platter** 🌱🍷 2,570
Seasonal Cheeses | Homemade Jams | Assorted Fruits
- 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
Black Olive Cream | Grated Gouda | Celery Leaf Pesto
- Deep-Fried Camembert 2.0** 🌱 1,290
Homemade Tree Tomato Jam | Anise Candied Tree Tomato
- Cauliflower Avocado Ceviche** 🌱🍷 1,310
Yellow Pepper Coconut Tiger's Milk | Toasted Corn Chulpe
- Stuffed Chillies 3.0** 🌱🍷 1,370
Roasted Onion | Crunchy Bits | Vegan Sriracha | Garlic Cream
- Wild Mushroom and Leek Gyoza (7 Pieces)** 🌱🍷 1,560
Pan-Fried | Jeow Som Dip | Spring Onions | Sesame | Chilli Soy
- Sticky Panfried Tofu** 🌱🍷 1,650
Ginger and Gochujang Coating | Crispy Tempura Bits
- Burrata 5.0** 🌱🍷 1,660
Beetroot and Orange Salad | Orange Balsamic Dressing | Rice Paper
- Gourmet Pizza** 🌱🍷 1,890
Fresh Tomato | Basil | Tomato Base | Burrata | Parma Ham + Chicken 250

WINE PAIRING



- **Santa Cristina Toscana IGT Red (ITA) 2021** 1,280
Fruity notes of cherries, blackberries, and plums.
- **Cune Rioja Gran Reserva (SPN) 2017** 1,240
Soft with silky tannins, good, fresh acidity, and a long finish.
- **Louis Latour Bourgogne Rouge "Cuvée Latour" (FRA) 2020** 1,395
Ample with notes of blackcurrant, sour cherry and liquorice.
- **Orange Gold Blanc (FRA) 2020** 905
An exceptional blend of seven grape varieties.
- **Flor De Muga Rosé (SPN) 2021** 1,135
Red berry fruit, stone fruit (peach, apricot), white blossom, and citrus fruit.

WINE PAIRING



- **Cote Des Roses Chardonnay (FRA) 2022** 820
Butter and spice to the profile; hints of pear add sweetness to the mineral finish.
- **Fantinel Borgo Tesis Pinot Grigio (ITA) 2022** 775
Floral, zesty mouthfeel and a good body.
- **Joel Gott Central Coast Rosé (USA) 2020** 950
Fruit flavors and minerality followed by crisp, refreshing acidity.
- **Clarendelle Bordeaux Rouge (FRA) 2016** 1,080
Flavors of blackberry, dark chocolate, and a subtle note of spice.
- **Taaibosch Crescendo (SA) 2019** 1,430
Velvety smooth on the palate, with a lingering finish.
- **Three Thieves Pinot Noir (USA) 2022** 810
Well balanced, round and fruity, with blackberry and rose notes.
- **Cigalus Blanc (FRA) 2022** 1,610
Exotic fruits with a slightly toasted edge.
- **Hesketh Lobethal Chardonnay (AUS) 2021** 825
White peach, lime citrus and some flinty notes.
- **Velenosi Offida DOCG Passerina (ITA) 2022** 980
Crisp palate, with vibrant acidity and hints of green apple and peach.



WINE PAIRING

- 825** **VN** *Hesketh Regional Selection Eden Valley Riesling (AUS) 2022* ●
Zesty and lively with a long persistent finish.
- 860** *Art De Vivre Languedoc Rosé (FRA) 2022* ●
Red berries, blackcurrant, and strawberry are completed with rose and citrus notes.
- 910** *Tormaresca Castel Del Monte Trentangeli Rosso (ITA) 2018* ●
Dense ruby red with intense aromas of red berry fruit, violets, and sweet spices.
- 720** *Gerard Bertrand Coteaux De Narbonne Blanc (FRA) 2021* ●
Fresh on the palate with beautiful lemony notes and an invigorating finish.
- 865** *Ménage à Trois Pinot Grigio (USA) 2022* ●
An intense mouthfeel with fruit flavors and a touch of vanilla imparted by oak.
- 935** *Sun Goddess Sauvignon Blanc (ITA) 2021* ●
An intense acidity and velvety smoothness with a long finish.
- 1,110** *Villa Antinori Riserva Chianti Classico Red (ITA) 2021* ●
Floral undertones complete the bouquet with accents of lavender, rose petals.
- 930** *Gérard Bertrand Heritage Cahors Malbec (FRA) 2020* ●
A round body, and a finish that lingers with notes of blackcurrant and licorice.
- 1,150** *Bruce Jack Berrio Sauvignon Blanc (SA) 2021* ●
Green pepper, cut grass, asparagus and fresh green peas.
- 840** **VN** *Parker Coonawarra Estate Cabernet Sauvignon (AUS) 2021* ●
Nice dusty tannins and a dry, lingering finish.
- 1,075** **VN** *Ox Hardy Upper Tintara Shiraz (AUS) 2017* ●
Generous and elegant with bright notes of blackberry and dark plum.
- 1,150** *Bruce Jack Berrio Sauvignon Blanc (SA) 2021* ●
Green pepper, cut grass, asparagus and fresh green peas.
- 1,455** *Fantinel La Roncaia Fusco Merlot (ITA) 2018* ●
Velvety tannins and flavors of dark fruits and cocoa.
- 1,050** **VN** *Montes Alpha Carmenere (CHL) 2019* ●
Aromas of pastry and dark chocolate.

STARCHY SIDES

- Dusted Or Garlic Parmesan Chips** **VNO** 470
- Couscous with Lime and Peas** **VN** 490
- Baked Mac and Cheese** **V** 900

LAND + SEA



- Naomi Shimeji "Pasta" 2.0** **V** **NO** 1,290
Glazed Mushrooms | Shredded Enoki Mushrooms
- Thai Mango Salad** **V** **NO** 1,450
Marinated Mangoes | Crumbled Goats Cheese | Pumpkin seeds | Ginger Dressing
- Miso Glazed Eggplant** **VNO** **NO** 1,565
Roasted and Glazed Eggplant | Green Onions | Raw White Radish Salad
- Buttermilk Chicken Bao Bun** 1,575
Homemade Bao | Buttermilk Chicken Filling
- Calamari Carbonara 2.0** **NO** **NO** 1,660
Cream | Black Pepper | Bacon Croutons
- Snapper + Avocado** **NO** 1,750
Aromatic Butter | Avo Foam | Ginger Flakes | Capers
- The Only Lamb Burger On Our Menu** 1,770
Beetroot Bun | Lamb Loin Patty | Garlic Mint Aoli | Beet Orange Relish
- Braised Beef Short Ribs** **NO** **NO** 2,030
BBQ Glaze | Pommes Puree | Mango Chutney | Coriander
- Chilli Garlic Prawns** **NO** **NO** 2,090
Confit Garlic | Fresh Limuru Chillies | Parsley
- 5 Spice Slow Cooked Pork Belly** **NO** 2,130
Picked Red Cabbage | 5 Spice Jus | Potato Skin Chips
- 6 Hour Confit Duck Leg** **NO** 2,350
Sorghum "Risotto" | Pickled Beetroot | Orange Duck Jus
- Chilli Ginger Soft Shell Crab** 2,380
Deep fried and coated in Brioche Breadcrumbs | Parsely Mayol Shaved Fennel
- Fall-Apart Lamb Tagine** **NO** 2,560
From Richard's Farm in Naivasha | Preserved Lemon | Dried Cranberries
- South African Imported Black Angus Sirloin (200g)** 3,150
Chimichurri | Roasted Baby Carrots **NO**

THE WINE BOX

- V** Vegetarian
- VO** Vegetarian Option
- VN** Vegan
- VNO** Vegan Option
- NO** Gluten Free
- NO** Gluten Free Option

*Some dishes may contain nuts or allergens

WINE PAIRING



- Rutini Collection Gewurztraminer (ARG) 2021** **VN** 965
Subtle citrus flavors in a fresh remarkable finish.
- Cote Des Roses Chardonnay (FRA) 2022** 820
Butter and spice to the profile; hints of pear add sweetness to the mineral finish.
- Napa Cellars Pinot Noir (USA) 2018** 1,260
Abundant flavors of tart cherry, underlying eucalyptus and smoky-vanilla.
- Fantinel Tenuta Sant'Helena Pinot Grigio (ITA) 2022** 1,045
Flavors of green apple, lemon zest, and hints of white peach.
- Tormaresca Salento Calafuria Rosé (ITA) 2021** 910
An intense mouthfeel with fruit flavors and a touch of vanilla imparted by oak.
- Joel Gott Central Coast Rosé (USA) 2020** 950
Supple, bright with pleasing freshness with its aromatic persistence.
- Montes Alpha Cabernet Sauvignon (CHL) 2019** 1,050
Perfectly rounded tannins trigger an explosion of fruit on the mid-palate.
- Le Chant Du Coq Rouge (SA) 2019** 970
Fruit-forward, showing delicious fresh black fruits and a juicy entry.
- Cote Des Roses Chardonnay (FRA) 2022** 820
Butter and spice to the profile; hints of pear add sweetness to the mineral finish.
- Santa Cristina Chianti Superiore (ITA) 2020** 875
Soft, mouth-filling velvety tannins and a long savory finish.
- Napa Cellars Pinot Noir (USA) 2018** 1,260
Abundant flavors of tart cherry, underlying eucalyptus and smoky-vanilla.
- Fantinel La Roncaia Eclisse Bianco (ITA) 2022** 1,295
Intense aromas of white flowers and ripe peach.
- St Johns Road The Evangelist Barossa Shiraz (AUS) 2015** 1,690
Fresh dark cherries, coffee-oak, violets and a subtle lick of spice. **VN**
- Napa Cellars Cabernet Sauvignon (USA) 2018** 1,505
Dark fruit and earthy tobacco notes with spicy clove, mocha, and vanilla.

GREEN SIDES

- Baby Spinach, Blue Cheese, Pear and Walnut Salad** **VN** 490
- Classic Garlic Tender stem Broccoli** **VNO** 550
- Spicy Jalapeno Creamed Swiss Chard** **V** 560
- Green Avocado "Caprese" Salad** **VNO** 675