

CAVE À MANGER

WINE PAIRED | SMALL PLATES



WINE PAIRING

800 **Cote Des Roses Pinot Noir (FRA) 2021** ●
Notes of black cherry and nutmeg, with cherry aromas.

650 **Velenosi Passo Adagio Cerasuolo d'Abruzzo (ITA) 2022** ●
Delicate aromas of strawberries and with crisp acidity and refreshing flavors.

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.

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.

840 **Art De Vivre Languedoc Rouge (FRA) 2020** ●
Luscious profile of ripe red fruits, blackberries, and hints of peppery spice.

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.

820 **Cote Des Roses Rosé (FRA) 2023** ●
Redcurrant Floral notes of rose along with hints of grapefruit.

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.

GRAZE + PLATTER



Chicken Liver Pâté 🌱🍷 970
Rhubarb Ginger Jam | Baguette

Garlic, Pesto and Chili Brioche 2.0 🌱🍷 1,050
Black Olive Cream | Grated Gouda | Celery Leaf Pesto

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

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

Flämküchen (French Pizza) 12" Crispy Base 🌱🍷 1,780
Bacon And Chives | Mushroom and Leek | Duck and Caramelised Onion

Gourmet Cheese Platter 🌱🍷 2,570
Seasonal Cheeses | Homemade Jams | Assorted Fruits

Mixed Cheese and Charcuterie Platter 🌱🍷 3,210
Cold Cuts Selection | Seasonal Cheeses | Crackers

WINE PAIRING



● **Santa Cristina Toscana IGT Red (ITA) 2021** 1,280
Fruity notes of cherries, blackberries, and plums.

● **Fantinel Tenuta Sant'Helena Pinot Grigio (ITA) 2022** 1,045
A crisp palate filled with vibrant flavors of green apple and lemon zest.

● **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.

● **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.

● **Taibosch 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.

● **Cote Des Roses Chardonnay (FRA) 2022** 820
Butter and spice to the profile; hints of pear add sweetness to the mineral finish.

● **Orange Gold Blanc (FRA) 2020** 905
An exceptional blend of seven grape varieties.

● **Domaines OTT Provence Rosé BY.OTT (2022)** 1,270
Crisp and refreshing, with flavors of red berries, citrus zest, and hints of minerality.



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.
- 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.
- 1,110** *Villa Antinori Riserva Chianti Classico Red (ITA) 2021* ● Floral undertones complete the bouquet with accents of lavender, rose petals.
- 1,150** *Bruce Jack Berrio Sauvignon Blanc (SA) 2021* ● Green pepper, cut grass, asparagus and fresh green peas.
- 1,075** **VN** *Ox Hardy Upper Tintara Shiraz (AUS) 2017* ● Generous and elegant with bright notes of blackberry and dark plum.
- 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

- 470** **VNO** *Dusted Or Garlic Parmesan Chips*
- 495** **VN** *Rasin, Cumin and Cinnamon Steamed Rice*
- 680** **V** *Homemade Bread and 2 Compound Butters*
- 900** **V** *Baked Mac and Cheese*

LAND + SEA



- 1,290** *Naomi Shimeji "Pasta" 2.0* **V** **NO** ● Glazed Mushrooms | Shredded Enoki Mushrooms
- 1,450** *Thai Mango Salad* **V** ● Marinated Mangoes | Crumbled Goats Cheese | Pumpkin seeds | Ginger Dressing
- 1,565** *Miso Glazed Eggplant* **VNO** **NO** ● Roasted and Glazed Eggplant | Green Onions | Raw White Radish Salad
- 1,575** *Buttermilk Chicken Bao Bun* ● Homemade Bao | Buttermilk Chicken Filling
- 1,660** *Calamari Carbonara 2.0* **NO** ● Cream | Black Pepper | Bacon Croutons
- 1,980** *Mediterranean Snapper* ● Wasabi Mash | Lemon Butter | Coriander
- 2,030** *Braised Beef Short Ribs* ● BBQ Glaze | Mango Chutney | Coriander
- 2,090** *Chilli Garlic Prawns* ● Confit Garlic | Fresh Limuru Chillies | Parsley
- 2,130** *French Style Cassoulet* ● White Beans | Confit Duck | Slow Cooked Pork Belly | Sausage
- 2,200** *The Steak Chop Burger* ● Brioche Bun | Angus Beef Fillet | Handcut Fries | Emmenta | Bacon
- 2,380** *Chilli Ginger Soft Shell Crab* ● Deep fried and coated in Brioche Breadcrumbs | Parsely Mayol Shaved Fennel
- 2,480** *Sous Vide Duck Breast* ● Sorghum "Risotto" | Pickled Beetroot | Orange Duck Jus
- 2,990** *Fall-Apart Lamb Tagine* ● From Richard's Farm in Naivasha | Preserved Lemon | Served with Steamed Rice
- 3,150** *South African Imported Black Angus Sirloin (200g)* ● Chimichurri | Roasted Baby Carrots

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

V13.3

WINE PAIRING



- 965** **VN** *Rutini Collection Sauvignon Blanc (ARG) 2023* ● Subtle citrus flavors in a fresh remarkable finish.
- 820** *Cote Des Roses Chardonnay (FRA) 2022* ● Butter and spice to the profile; hints of pear add sweetness to the mineral finish.
- 1,260** *Napa Cellars Pinot Noir (USA) 2018* ● Abundant flavors of tart cherry, underlying eucalyptus and smoky-vanilla.
- 1,045** *Fantinel Tenuta Sant'Helena Pinot Grigio (ITA) 2022* ● Flavors of green apple, lemon zest, and hints of white peach.
- 910** *Tormaresca Salento Calafuria Rosé (ITA) 2021* ● An intense mouthfeel with fruit flavors and a touch of vanilla imparted by oak.
- 950** *Joel Gott Central Coast Rosé (USA) 2020* ● Supple, bright with pleasing freshness with its aromatic persistence.
- 970** *Le Chant Du Coq Rouge (SA) 2019* ● Fruit-forward, showing delicious fresh black fruits and a juicy entry.
- 820** *Cote Des Roses Chardonnay (FRA) 2022* ● Butter and spice to the profile; hints of pear add sweetness to the mineral finish.
- 875** *Santa Cristina Chianti Superiore (ITA) 2020* ● Soft, mouth-filling velvety tannins and a long savory finish.
- 1,050** *Montes Alpha Cabernet Sauvignon (CHL) 2019* ● Perfectly rounded tannins trigger an explosion of fruit on the mid-palate.
- 1,295** *Fantinel La Roncaia Eclisse Bianco (ITA) 2022* ● Intense aromas of white flowers and ripe peach.
- 1,260** *Napa Cellars Pinot Noir (USA) 2018* ● Abundant flavors of tart cherry, underlying eucalyptus and smoky-vanilla.
- 1,690** *St Johns Road The Evangelist Barossa Shiraz (AUS) 2015* ● Fresh dark cherries, coffee-oak, violets and a subtle lick of spice. **VN**
- 1,505** *Napa Cellars Cabernet Sauvignon (USA) 2018* ● Dark fruit and earthy tobacco notes with spicy clove, mocha, and vanilla.

GREEN SIDES

- 490** **VN** *Baby Spinach, Blue Cheese, Pear and Walnut Salad*
- 550** **VNO** *Classic Garlic Tender stem Broccoli*
- 675** **VNO** *Green Avocado "Caprese" Salad*