

CAVE À MANGER

WINE PAIRED | SEASONAL



WINE PAIRING

1,000 *Sun Goddess Pinot Grigio Ramato (ITA) 2022* ●
Harmonious blend of crisp apple, juicy pear, and tangy grapefruit.

1,005 *Heritage Crémant de Limoux Brut (FRA) 2020* ●
Revealing hints of white flower, with hints of honey, green apple, and toast.



WINE PAIRING

830 *Three Thieves Pinot Noir (USA) 2022* ●
Raspberry and juicy cherry flavors with hints of berry jam and toasty oak.

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

765 *Petal & Stem Rosé (NZ) 2023* ●
Subtle hints of citrus add a touch of sweetness to the fragrance.

910 *Heritage Cahors Malbec (FRA) 2020* ●
Deep, dark fruit notes of blackberry, plum, and black cherry.

770 *Off The Charts Pinotage (SA) 2021* ●
Black cherry, plum, dark chocolate, and a hint of Indian spice.

805 *Montes Limited Selection Sauvignon Blanc (CHL) 2021* ●
Passion fruit and fresh pineapple along with citrus notes of pink grapefruit.

1,080 *Montes Alpha Carmenere (CHL) 2019* ●
Aromas of pastry and dark chocolate.

750 *Santa Cristina Umbria (ITA) 2021* ●
Well-balanced, smooth, and savory with crisp freshness and a fruity aftertaste.

1,155 *Terroir Hunter Sauvignon Blanc (CHL) 2021* ●
An intense acidity and velvety smoothness with a long finish.

840 *Montes Limited Selection Pinot Noir (CHL) 2021* ●
Harmonious blend of luscious red berries, delicate floral notes.

835 *Louis Latour Duet Chardonnay Viognier (FRA) 2020* ●
Layers of green apple, pear, and a subtle hint of vanilla.

1,005 *Vasse Felix filius Sauvignon Blanc Semillon (AUS) 2023* ●
Crisp and bright, showcasing flavors of grapefruit and green apple.

PLATTER



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

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

SMALL PLATES



Chicken Liver Pâté **990**
Rhubarb Ginger Jam | Baguette

Garlic Sun-Dried Mayo Brioche **1,050**
Sun-Dried Mayo | Cheddar | Peccorino

Deep-Fried Camembert 2.0 **1,290**
Homemade Tree Tomato Jam | Anise Candied Tree Tomato

Crispy Chicken Wings **1,310**
Twice Fried | Scallions | Ginger Glaze Coating

Crispy Salt and Pepper Mushrooms **1,310**
Sweet Soy Dip | Fried Jalapenos

Cauliflower Avocado Ceviche **1,410**
Yellow Pepper Coconut Tiger's Milk | Toasted Corn Chulpe

Stuffed Chillies 3.0 **1,450**
Crumbled Goats Cheese | Crunchy Bits | Onion Capsicum Filling

Deep Fried Falafel (3 pieces) **1,560**
Avo Lime Sauce

Crispy Chilli Oil x Burrata **1,730**
Olive Oil | Spelt Sourdough | Fermented Mango Compote | Basil and Fennel

Gyoza Royale: Pork and Leek **1,780**
Crispy Gyoza | Soy Glaze | Chilli Soy | Pan Fried

Flämkiuchen (French Pizza) 12" Crispy Base **1,780**
Bacon And Chives | Baby Spinach, Feta, Onion | Duck and Caramelised Onion

Spicy Thai Beef + Pear Salad **1,780**
Candied Ginger | Poached pears | Mango Cream Cheese Mayo | Orange Cardamom Vinaigrette

WINE PAIRING



● *Villa Antinori Pinot Bianco Tenuta Monteloro (ITA) 2022* **1,090**
Crispness of green apple and citrus, subtly intertwined with floral undertones.

● *Velenosi Passerina Brut (ITA) 2022* **1,075**
Lively acidity and flavors of green apple, lemon, and hints of white peach

WINE PAIRING



● *Aldobrandesca Vie Cave Toscana I.G.T Malbec (ITA) 2021* **1,545**
Notes of ripe blackberries, blueberries, plums, and sour cherries.

● *Fantinel Tenuta Sant'Helena Pinot Grigio (ITA) 2022* **1,055**
A crisp palate filled with vibrant flavors of green apple and lemon zest.

● *Off the Charts Chenin Blanc (SA) 2023* **770**
Richness of ripe mango, the vivacity of zesty pineapple, and mouthwatering papaya

● *Cune Rioja Gran Reserva (SPN) 2017* **1,350**
Soft with silky tannins, good, fresh acidity, and a long finish.

● *Clarendelle Boudeaux Blanc (FRA) 2022* **1,050**
Ripe fruit flavours balanced out by a lovely vivaciousness.

● *Charles & Charles Rosé (USA) 2019* **885**
Notes of bright citrus, wild raspberry and cherry, rose petal and lavender.

● *Taibosch Crescendo (SA) 2019* **1,810**
Velvety smooth on the palate, with a lingering finish.

● *Heritage Coteaux De Narbonne Blanc (FRA) 2021* **755**
Fresh on the palate with beautiful lemony notes and an invigorating finish.

● *Louis Latour Pouilly Fuisse (FRA) 2020* **1,655**
Balanced with enjoyable fruitiness, revealing exotic fruits aromas.

● *Muga Reserva (SPA) 2019* **1,235**
Aromas of wild fruits of the forest (blackberries and blueberries).

● *Domaines OTT Provence Rosé BY OTT (FRA) 2022* **1,180**
Notes of white peach and apricot mixed with passion fruit and mango.

● *Parker Terra Rossa Cabernet Sauvignon (AUS) 2021* **1,250**
Dark purple rim and an inviting aroma of red and black fruits.



WINE PAIRING

775	Peter Lehmann Portrait Riesling (AUS) 2023 ●	Enticing aroma with hints of freshly picked limes, lifted lychee, and nectarine.
755	Heritage Coteaux De Narbonne Blanc (FRA) 2021 ●	Fresh on the palate with beautiful lemony notes and an invigorating finish.
770	Off the Charts Viognier (SA) 2023 ●	Notes of peach and apricot leading to a vibrant palate full of character and charm.
855	Ménage à Trois Pinot Grigio (USA) 2022 ●	An intense mouthfeel with fruit flavors and a touch of vanilla imparted by oak.
1,100	Yealands Estate Single Vineyard Pinot Noir (NZ) 2020 ●	Aromas and flavours of dark cherries, raspberries and plums.
910	Heritage Cahors Malbec (FRA) 2020 ●	Deep, dark fruit notes of blackberry, plum, and black cherry.
900	Vasse Felix Classic Dry White (AUS) 2023 ●	Carries lingering hints of tangy fruit, lemon pith and jalapeno.
1,080	Montes Alpha Cabernet Sauvignon (CHL) 2019 ●	Perfectly rounded tannins trigger an explosion of fruit on the mid-palate.
760	Bruce Jack Reserve Chardonnay (SA) 2023 ●	Pear and apricot on the palate, as well as fresh basil and lime, and warm vanilla.
1,320	Clarendelle Saint-Émilion Rouge (FRA) 2019 ●	Velvety with black cherry, cassis, and dark chocolate flavors.
835	Santa Cristina Vermentino (ITA) 2022 ●	Green apple that will develop into more honey and almond notes.
790	Peter Lehmann Portrait Cabernet Sauvignon (AUS) 2022 ●	Concentrated flavors of blackberry, cassis, and dark chocolate.
965	Charles & Charles Cabernet Blend (USA) 2018 ●	Velvety tannins and flavors of dark fruits and cocoa.
1,080	Montes Alpha Carmenere (CHL) 2019 ●	Aromas of pastry and dark chocolate.

STARCHY SIDES

Cajun Or Garlic Parmesan Chips	VNO	550
Steamed Rice with Chives	VN	550
Homemade Bread and 2 Compound Butters	V	550
Baked Mac and Cheese		950

MAINS



Thai Mango Salad V	1,450
Marinated Mangoes Crumbled Goats Cheese Pumpkin seeds Ginger Dressing	
Naomi Shimeji 3.0 V	1,490
Shredded Enoki Mushrooms Green Jus	
Buttermilk Chicken Bao Bun (3 Pieces)	1,630
Homemade Bao Buttermilk Chicken Filling	
Calamari Carbonara 2.0 V O	1,660
Cream Black Pepper Bacon Croutons	
Spicy Amatriciana Pasta V O	1,785
Ditalini Pasta Guanciale Peccorino Cheese Parsley	
Braised Beef Short Ribs V O	2,130
BBQ Glaze Mango Chutney Coriander	
Chilli Garlic Prawns V O	2,190
Confit Garlic Fresh Limuru Chillies Parsley	
The Steak Chop Burger	2,200
Brioche Bun Angus Beef Fillet Handcut Fries Emmental Bacon	
Mediterranean Snapper V O	2,210
Wasabi Mash Lemon Butter Coriander	
5 Spice Pork Belly	2,250
Steamed Rice Jim Jaew Sauce Steamed Pak Choy	
Chilli Ginger Soft Shell Crab	2,690
Deep Fried and Coated in Brioche Breadcrumbs Lemon Aioli Scallion Salad	
Duck à l'Orange Our Way	2,690
Confit Duck Leg Orange Duck Jus Orange Sweet Potato Puree	
Fall Apart Lamb Shoulder	2,995
Lamb Jus Butternut Purée	
South African Imported Black Angus Sirloin (200g)	3,210
Pepper Jus Roasted Baby Carrots Mash or Chips	

V Vegetarian V O Vegetarian Option VN Vegan
 VN O Vegan Option GF Gluten Free GF O Gluten Free Option

*Some dishes may contain nuts or allergens

WINE PAIRING



● Art De Vivre Languedoc Rosé (FRA) 2022	970
Red berries, blackcurrant, and strawberry are completed with rose and citrus notes.	
● Louis Latour Bourgogne Chardonnay (FRA) 2022	1,075
Delicate fruit flavours and a hint of nutty butter in the finish.	
● Vasse Felix Filius Cabernet Merlot (AUS) 2021	1,045
Elegant perfume of blackcurrant jam, raspberry pip and a hint of forest tree bark.	
● Tormaresca Salento Calafuria Rosé (ITA) 2021	1,020
An intense mouthfeel with fruit flavors and a touch of vanilla imparted by oak.	
● Ox Hardy Upper Tintara Shiraz (AUS) 2017 VN	1,130
Generous and elegant with bright notes of blackberry and dark plum.	
● Le Chant Du Coq Rouge (SA) 2019	1,055
Fruit-forward, showing delicious fresh black fruits and a juicy entry.	
● Le Riche Chardonnay (SA) 2022	1,360
Delicate aromas of brioche, fresh stoned fruit, and a lemony tang.	
● Villa Antinori Riserva Chianti Classico Red (ITA) 2021	1,400
Floral undertones complete the bouquet with accents of lavender, rose petals.	
● Terroir Hunter Sauvignon Blanc (CHL) 2021	1,155
An intense acidity and velvety smoothness with a long finish.	
● Fantinel La Roncaia Fusco Merlot (ITA) 2018	1,465
Velvety tannins and flavors of dark fruits and cocoa.	
● Hesketh Adelaide Hills Sauvignon Blanc (AUS) 2022	855
Classic notes of citrus, green apples and vibrant limey acidity.	
● Orange Gold Blanc (FRA) 2021	945
Very fresh, overflowing with peach, apricot, and Mirabelle aromas.	
● Parker Terra Rossa Cabernet Sauvignon (AUS) 2021 VN	1,250
Dark purple rim and an inviting aroma of red and black fruits,	
● Napa Cellars Cabernet Sauvignon (USA) 2018	1,635
Dark fruit and earthy tobacco notes with spicy clove, mocha, and vanilla.	

GREEN SIDES

Farm Lettuce, Blue Cheese, Pear and Cashew Salad	VNO	550
Classic Garlic Tender stem Broccoli	VNO	550
Green Avocado "Caprese" Salad	VN	550