

CAVE À MANGER

WINE PAIRED | SEASONAL



WINE PAIRING

950 ***Hesketh Madeline Alice NV Cuvée Brut (AUS)*** ●
Fresh lemon zest from the Chardonnay and strawberries.



WINE PAIRING

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

755 ***Heritage Coteaux De Narbonne Blanc (FRA) 2021*** ●
intense and fresh on the nose with grapefruit and pineapple aromas.

835 ***Louis Latour Duet Chardonnay Viognier (FRA) 2022*** ●
Citrus and stone fruits, including apricot, peach, and a touch of honeysuckle.

865 ***Cote Des Roses Pinot Noir (FRA) 2022*** ●
Red cherries, and raspberries, lifted by floral hints of rose petals and subtle spice

845 ***Heritage Languedoc Rouge (SA) 2017*** ●
Cherries and raspberries, complemented by a whisper of earth and spice.

805 ***Montes Limited Selection Sauvignon Blanc (CHL) 2023*** ●
Passion fruit and fresh pineapple along with citrus notes of pink grapefruit.

860 ***Santa Cristina Le Maestrelle Toscana*** ●
Cherries, blackberries, and plums, softly intertwined with notes of balsamic.

735 ***Gris Blanc Rosé(FRA) 2023*** ●
Light and fresh on the palate.

750 ***Santa Cristina Umbria (ITA) 2022*** ●
Well-balanced, smooth, and savory with crisp freshness and a fruity aftertaste.

1,045 ***Vasse Felix Filius Cabernet Merlot (AUS) 2021*** ●
Elegant perfume of blackcurrant jam, raspberry pip and a hint of forest tree bark.

1,175 ***Fantinel Sant’Helena Pinot Bianco (ITA) 2021*** ●
Flavors of green apple, lemon zest, and hints of apricot.

840 ***Montes Limited Selection Pinot Noir (CHL) 2023*** ●
Harmonious blend of luscious red berries, delicate floral notes.

1,115 ***Santa Cristina Giardino Rosé (ITA) 2023*** ●
Enticing aromas of juicy red berries, a hint of rose petal,and a touch of citrus zest.

PLATTER



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 | Green Apple

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

Thai Mango Salad 🌱🌱🌱 **1,450**
Marinated Mangoes | Crumbled Goats Cheese | Pumpkin seeds | Ginger Dressing

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

Buttermilk Chicken Bao Bun (3 Pieces) **1,630**
Homemade Bao | Buttermilk Chicken Filling

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

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

WINE PAIRING



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

WINE PAIRING



● ***Heritage Cite De Carcassone Rouge (FRA) 2023*** **1,100**
Layers of dark fruits intertwine with a touch of spice and earthy nuances.

● ***Trumpeter Reserve Chardonnay (ARG) 2023*** **800**
Subtle oak delivers a soft finish with lingering notes of vanilla and spice.

● ***Cote Des Roses Sauvignon Blanc (FRA) 2022*** **865**
Exotic fruits, flowers, and a few notes of candy, pear, and pineapple.

● ***Heritage Cahors Malbec (FRA) 2021*** **910**
Deep, dark fruit notes of blackberry, plum, and black cherry.

● ***Louis Latour Beaujolais-Villages (FRA) 2023*** **855**
Juicy fruit flavors that are complemented by a refreshing acidity and soft tannins.

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

● ***Clarendelle Medoc Rouge (FRA) 2018*** **1,135**
Spicy and liquorice notes, which add harmony and balance.

● ***Clarendelle Bordeaux Blanc (FRA) 2022*** **1,050**
Enticing aroma with hints of freshly picked limes, lifted lychee, and nectarine.

● ***Muga Rosado (SPA) 2022*** **835**
Fresh on the palate with beautiful lemony notes and an invigorating finish.

● ***Clarendelle Saint-Emilion Rouge (FRA) 2019*** **1,320**
Blackberry and plum, complemented by subtle notes of spice, cedar, and tobacco.

● ***Louis Latour Pouilly Fuisse (FRA) 2022*** **1,655**
Balanced with enjoyable fruitiness, revealing exotic fruits aromas.

● ***Vasse Felix Filius Cabernet Sauvignon (AUS) 2022*** **1,010**
Bay laurel, violets, spicy charcuterie, and a hint of bouquet garni mixed with cedar.

● ***Louis Latour Bourgogne Rouge Cuvee Latour (FRA) 2020*** **1,395**
The palate is ample with notes of blackcurrant, sour cherry and liquorice.

WINE PAIRING		
1,075	Louis Latour Bourgogne Chardonnay (FRA) 2022	●
Delicate fruit flavours and a hint of nutty butter in the finish.		
1,015	✱ Rutini Collection Sauvignon Blanc (ARG) 2024	●
Aromatic bouquet bursting with citrus notes of lemon, lime, and grapefruit.		
1,100	Yealands Estate Single Vineyard Pinot Noir (NZ) 2020	●
Aromas and flavours of dark cherries, raspberries and plums.		
905	✱ Rutini Malbec Encuentro (ARG) 2022	●
Black berry from Merlot; topped off with hints of spice, black and red pepper.		
930	Yealands Single Vineyard Sauvignon Blanc (SA) 2022	●
Flavors of citrus, ripe tropical fruits, and a touch of minerality.		
1,055	Le Chant Du Coq Blanc (SA) 2023	●
Delicate aromas of white peach, orange blossom, and crisp green apple.		
1,465	Fantinel La Roncaia Fusco Merlot (ITA) 2018	●
Velvety tannins and flavors of dark fruits and cocoa.		
1,135	Vasse Felix Filius Chardonnay (AUS) 2022	●
White peach, lifted by subtle hints of flint, brioche, and roasted cashew.		
1,600	Cune Imperial Rioja Reserva (SPA) 2019	●
Velvety tannins and flavors of dark fruit, cocoa, and a touch of balsamic.		

WINE PAIRING		
1,030	Louis Latour Brouilly (FRA) 2023	●
Aromas of berries, in particular strawberries and blackberries with spicy notes.		
1,400	Villa Antinori Riserva Chianti Classico Red (ITA) 2021	●
Floral undertones complete the bouquet with accents of lavender, rose petals.		
1,250	✱ Parker Terra Rossa Shiraz (AUS) 2022	●
Dark brooding mulberry, roasted plum with a hint of freshly ground coffee.		
1,020	✱ Rutini Collection Cabernet-Malbec (ARG) 2022	●
Enticing blend of dark berries, plum, and black cherry emerges.		

STARCHY SIDES

Cajun Or Garlic Parmesan Chips	✱NO	550
Steamed Rice with Chives	✱N	550
Homemade Bread and 2 Compound Butters	✓	550
Baked Mac and Cheese		950

MAINS		
	Naomi Shimeji 3.0 ✓	1,490
Shredded Enoki Mushrooms Green Jus		
	Calamari Carbonara 2.0 ✱N o	1,660
Cream Black Pepper Bacon Croutons		
	Orzo Pasta Puttanesca	1,785
Chilli Garlic Olives Anchovies Smoked Ricotta		
	Braised Beef Short Ribs ✱N o	2,130
BBQ Glaze Mango Chutney Coriander		
	Chilli Garlic Prawns ✱N o	2,190
Confit Garlic Fresh Limuru Chillies Parsley		
	Mediterranean Snapper ✱N	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		

THE JOSPER COLLECTION		
	Josper Roasted Beetroot "Carpaccio" ✱N o	1,680
Smoked + Roasted for 4 Hours Salsa Macha Walnut Pesto Pickled Daikon		
	The Steak Chop Burger	2,200
Brioche Bun Angus Beef Fillet Handcut Fries Emmental Bacon		
	Smoked Lamb Chops	2,850
Served with Paccheri Pasta White Wine Black Pepper Reduction Walnuts		
	Josper Fired South African Steak ✱N	3,210
Steaks:- Sirloin Picanha Fillet Sauce:- Café de Paris Butter Mushroom Brandy Gorgonzola		

✓ Vegetarian	✱o Vegetarian Option	✱N Vegan
✱NO Vegan Option	✱N o Gluten Free	✱N o o Gluten Free Option
*Some dishes may contain nuts or allergens		
V29		

WINE PAIRING		
●	Ghost in the Machine Chenin Blanc (SA) 2023	1,130
Showcases enticing notes of green apple, pear, and hints of citrus.		
●	Fantinel Tenuta Sant'Helena Pinot Bianco (ITA) 2021	1,175
Refreshing acidity and flavors of green apple, lemon zest, and hints of apricot.		
●	Ox Hardy Upper Tintara Shiraz (AUS) 2017 ✱N	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.		
●	Vasse Felix Chardonnay (AUS) 2022	1,370
Notes of jasmine and camomile, with subtle hints of rock flint and vanilla bean.		
●	Terroir Hunter Sauvignon Blanc (CHL) 2021	1,155
An intense acidity and velvety smoothness with a long finish.		
●	Aldobrandesca Vie Cave Toscana I.G.T Malbec (FRA) 2022	1,545
Rich with notes of ripe blackberry, black cherry, and sweet spice.		
●	Le Riche Chardonnay (SA) 2022	1,360
Delicate aromas of brioche, fresh stoned fruit, and a lemony tang.		
●	Le Mortelle Botrosecco Maremma Toscana (ITA) 2022	1,695
It delivers an intense expression of fresh fruit interwoven with cocoa undertones.		

WINE PAIRING		
●	Napa Cellars Pinot Noir (USA) 2022	1,365
Silky and vibrant, with juicy red fruit, delicate spice, and a soft earthy undertone.		
●	Taaibosch Crescendo (SA) 2020	1,810
Blackcurrant, plum, and cedar, supported by elegant tannins and fresh acidity.		
●	Del Garda Amarone Della Valpolicella (ITA) 2020	1,430
Concentrated flavors of dried cherries, plum, and a whisper of spice.		
●	Montes Alpha Carmenere (CHL) 2021	1,635
Dark fruit and earthy tobacco notes with spicy clove, mocha, and vanilla.		

GREEN SIDES

Farm Lettuce, Blue Cheese, Pear and Cashew Salad	✱NO	550
Classic Garlic Tender stem Broccoli	✱NO	550
Green Avocado "Caprese" Salad	✱N	550
Chinese Style Carrots + Sugar Snaps	✱N	550