

# CAVE À MANGER

## WINE PAIRED | SEASONAL



### WINE PAIRING

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

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

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

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

**710** *Broadbent Vinho Verde (PRT)* ●  
It's vibrant and clean, showcasing flavors of citrus, pear, and a hint of minerality.

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

**1,190** *Tormaresca Castel Del Monte Trentangeli Rosso (FRA)* ●  
Blackberries and currants, balanced by savory spices and a hint of tobacco.

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

**900** *Villa Antinori Bianco (ITA) 2023* ●  
Inviting aromas of green apple, white peach, citrus blossom, and subtle tropical fruit.

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



### WINE PAIRING

**740** *Cune Rioja Monopole Siglo XXI (SPA) 2023* ●  
Intense and fresh on the nose with grapefruit and pineapple aromas.

**805** *Montes Twins Red Blend (FRA) 2021* ●  
Blackberries and plums, along with subtle hints of spices and oak.

**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.

### CLASSIC



*Chicken Liver Pâté* 🌱🍏  
Rhubarb Ginger Jam | Baguette

*Deep-Fried Camembert 2.0* ✓  
Homemade Tree Tomato Jam | Green Apple

*Crispy Salt and Pepper Mushrooms* ✓  
Sweet Soy Dip | Fried Jalapenos

*Heirloom Tomato Caprese* ✓  
Fresh Buffalo Mozzarella | Purple Basil | Carrot Leaf Pesto

*Cauliflower Avocado Ceviche* ✓🌱  
Yellow Pepper Coconut Tiger's Milk | Toasted Corn Chulpe

*Stuffed Chillies 3.0* ✓🌱🍷  
Crumbled Goats Cheese | Crunchy Bits | Onion Capsicum Filling

*Josper Roasted Beetroot "Carpaccio"* ✓🌱🍷  
Smoked + Roasted for 4 Hours | Salsa Macha | Walnut Pesto | Pickled Daikon

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

*Flàmküchen (French Pizza) 12" Crispy Base* ✓🍷  
Bacon And Chives | Baby Spinach, Feta, Onion | Duck and Caramelised Onion Brie, Pear Honey | Smoked Beef and Red Pepper

*Mixed Cheese and Charcuterie Platter* 🌱🍏  
Cold Cuts Selection | Seasonal Cheeses | Crackers

### SMALL PLATES



*Parker House Milk Bread Garlic Brioche* ✓🍷  
Garlic Cream | Homemade Loaf | Garlic Butter | Parmesan

*Crispy Chicken Wings* 🌱🍏  
Twice Fried | Scallions | Ginger Glaze Coating

*Deep Fried Falafel (3 pieces)* ✓🌱  
Avo Lime Sauce

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

### WINE PAIRING



● *Prunotto Barbera D'Alba Rosso (ITA) 2023* **1,110**  
Floral aromas of roses that blend with hints of ripe fruit and spicy notes.

● *Sun Goddess Pinot Grigio Ramato (ITA) 2023* **1,000**  
Aromas of peach, melon, and ripe strawberries layered with subtle earthy notes.

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

● *Tormaresca Salento Calafuria Rosato (I)* **1,020**  
A fruity rosé with aromas of strawberries, raspberries and red cherries.

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

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

● *Napa Cellars Pinot Noir (USA) 2022* **1,365**  
Silky and vibrant, with juicy red fruit, delicate spice, and a soft earthy undertone.

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

● *Tormaresca Salento Calafuria Rosato (ITA) 2021* **1,020**  
.A fruity rosé with aromas of strawberries, raspberries and red cherries.

● *French Cancan Brut (FRA)* **1,010**  
Vibrant and refreshing, featuring flavors of lemon zest, pear, and almond.

### WINE PAIRING



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

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

● *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.

WINE PAIRING	
1,075	<b>Louis Latour Bourgogne Chardonnay (FRA) 2022</b> ● Delicate fruit flavours and a hint of nutty butter in the finish.
1,015	<b>VN Rutini Collection Sauvignon Blanc (ARG) 2024</b> ● Aromatic bouquet bursting with citrus notes of lemon, lime, and grapefruit.
840	<b>Montes Limited Selection Pinot Noir (CHL) 2023</b> ● Harmonious blend of luscious red berries, delicate floral notes.
1,100	<b>Yealands Estate Single Vineyard Pinot Noir (NZ) 2020</b> ● Aromas and flavours of dark cherries, raspberries and plums.
905	<b>VN Rutini Malbec Encuentro (ARG) 2022</b> ● Black berry from Merlot; topped off with hints of spice, black and red pepper.
1,055	<b>Le Chant Du Coq Blanc (SA) 2023</b> ● Delicate aromas of white peach, orange blossom, and crisp green apple.
930	<b>Yealands Single Vineyard Sauvignon Blanc (NZ) 2022</b> ● Flavors of citrus, ripe tropical fruits, and a touch of minerality.
1,160	<b>Terroir Hunter Carbernet Alto Maipo (USA) 2022</b> ● Mix of ripe blackcurrant and blackberry, accented by cedar and gentle spice.
1,300	<b>Fantinel La Roncaia Eclisse Bianco (ITA) 2022</b> ● Ripe peach, and citrus zest, with hints of tropical fruits and a touch of minerality.

WINE PAIRING	
1,400	<b>Villa Antinori Riserva Chianti Classico Red (ITA) 2021</b> ● Floral undertones complete the bouquet with accents of lavender, rose petals.
1,030	<b>Louis Latour Brouilly (FRA) 2023</b> ● Aromas of berries, in particular strawberries and blackberries with spicy notes.
1,250	<b>VN Parker Terra Rossa Shiraz (AUS) 2022</b> ● Dark brooding mulberry, roasted plum with a hint of freshly ground coffee.
1,080	<b>Montes Alpha Carmenere (CHL) 2021</b> ● Dark fruit and earthy tobacco notes with spicy clove, mocha, and vanilla.

STARCHY SIDES

Cajun <b>Or</b> Garlic Parmesan Chips	<b>VNO</b>	550
Steamed Rice with Chives	<b>VN</b>	550
Homemade Bread and 3 Compound Butters	<b>V</b>	550
Baked Mac and Cheese		950

MAINS	
<b>Naomi Enoki “Tagiatelle”</b> <b>VNO</b> Garlic and Walnut Sauce   Crispy Onions	1,490
<b>Calamari Carbonara 2.0</b> <b>GO</b> Cream   Black Pepper   Bacon Croutons	1,660
<b>Gyoza Royale: Pork and Leek</b> Crispy Gyoza   Soy Glaze   Chilli Soy   Pan Fried	1,780
<b>Butternut Pesto Tortellini</b> <b>V</b> Slow Roasted Butternut   Sage Sauce	1,860
<b>Braised Beef Short Ribs</b> <b>GO</b> BBQ Glaze   Mango Chutney   Coriander	2,130
<b>Mediterranean Snapper</b> <b>GO</b> Wasabi Mash   Lemon Butter   Coriander	2,210
<b>Chilli Garlic Prawns</b> <b>GO</b> Confit Garlic   Fresh Limuru Chillies   Parsley	2,190
<b>5 Spice Pork Belly</b> Steamed Rice   Jim Jaew Sauce   Steamed Pak Choy	2,250
<b>Chilli Ginger Soft Shell Crab</b> Battered and Deep Fried   Sweet Chilli   Wakame Salad	2,690

THE JOSPER COLLECTION	
<b>The Steak Chop Burger</b> Brioche Bun   Angus Beef Fillet   Handcut Fries   Emmental   Bacon	2,200
<b>Herbed Organic Chicken Breast</b> Mustard Mash   Beurre Blanc Sauce	2,230
<b>Smoked Lamb Chops</b> Served with Paccheri Pasta   White Wine Black Pepper Reduction   Walnuts	2,850
<b>Josper Fired South African Steak</b> <b>GO</b> Steaks:- Sirloin   Picanha   Fillet Sauce:- Café de Paris Butter   Mushroom Brandy   Gorgonzola	3,210

<b>V</b> Vegetarian	<b>VO</b> Vegetarian Option	<b>VN</b> Vegan
<b>VNO</b> Vegan Option	<b>GO</b> Gluten Free	<b>GO</b> Gluten Free Option
<b>*Some dishes may contain nuts or allergens</b>		
V37		

WINE PAIRING	
● <b>Ghost in the Machine Chenin Blanc (SA) 2023</b> Showcases enticing notes of green apple, pear, and hints of citrus.	1,130
● <b>Fantinel Tenuta Sant’Helena Pinot Bianco (ITA) 2021</b> Refreshing acidity and flavors of green apple, lemon zest, and hints of apricot.	1,175
● <b>Vasse Felix Filius Cabernet Sauvignon (AUS) 2022</b> Bay laurel, violets, spicy charcuterie, and a hint of bouquet garni mixed with cedar.	1,010
● <b>Parker Coonawarra Terra Rosa Shiraz (AUS) 2022</b> <b>VN</b> Generous and elegant with bright notes of blackberry and dark plum.	1,250
● <b>Le Chant Du Coq Rouge (SA) 2019</b> Fruit-forward, showing delicious fresh black fruits and a juicy entry.	1,055
● <b>Terroir Hunter Sauvignon Blanc (CHL) 2021</b> An intense acidity and velvety smoothness with a long finish.	1,155
● <b>Vasse Felix Chardonnay (AUS) 2022</b> Notes of jasmine and camomile, with subtle hints of rock flint and vanilla bean.	1,370
● <b>Aldobrandesca Vie Cave Toscana I.G.T Malbec (ITA) 2022</b> Notes of ripe blackberry, black cherry, and sweet spice.	1,545
● <b>Le Riche Chardonnay (SA) 2022</b> Delicate aromas of brioche, fresh stoned fruit, and a lemony tang.	1,360

WINE PAIRING	
● <b>Taaibosch Crescendo (SA) 2020</b> Blackcurrant, plum, and cedar, supported by elegant tannins and fresh acidity.	1,810
● <b>Napa Cellars Pinot Noir (USA) 2022</b> Silky and vibrant, with juicy red fruit, delicate spice, and a soft earthy undertone.	1,365
● <b>Del Garda Amarone Della Valpolicella (ITA) 2020</b> Concentrated flavors of dried cherries, plum, and a whisper of spice.	1,430
● <b>Rutini Collection Malbec (ARG) 2022</b> Blackberries, cassis, and dried violets, lifted by undertones of vanilla.	1,395

GREEN SIDES

<b>Greenhouse Salad (Daily Harvest) - Lemon Basil Dessing</b> <b>VNO</b>	550
<b>Classic Garlic Tender stem Broccoli + Anchovy Butter</b> <b>VNO</b>	550
<b>Green Avocado "Caprese" Salad</b> <b>VN</b>	550
<b>Chinese Style Carrots + Sugar Snaps</b> <b>VN</b>	550