

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 (SPN)* ●
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.

1,180 *Domaines OTT Provence Rosé BY.OTT (FRA) 2023* ●
Red berries, fresh peach, and rose petals weave harmoniously with hints of citrus zest.

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 **1,730**
Olive Oil | Spelt Sourdough | Fermented Mango Compote | Basil and Fennel

Flàmküchen (French Pizza) 12" Crispy Base ✓🍷 **1,780**
Bacon And Chives | Baby Spinach, Feta, Onion | Duck and Caramelised Onion
Brie, Pear Honey | Smoked Beef and Red Pepper

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

SMALL PLATES



Parker House Milk Bread Garlic Brioche ✓🌱🍷 **1,050**
Garlic Cream | Homemade Loaf | Garlic Butter | Parmesan

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

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

Buttermilk Chicken Bao Bun (3 Pieces) **1,630**
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.

● *La Scolca Gavi DOCG Villa Scolca (ITA) 2023* **1,335**
Aromas of green apple, pear, white flowers, and a breezy citrus accent.

● *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.

● *La Scolca Gavi DOCG Valentino (ITA) 2021* **1,005**
Showcasing crisp acidity, delicate almond notes, and a long, refreshing finish.

● *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.

● *Gris Blanc Rosé (FRA) 2024* **780**
It's crisp and lively, with flavors of raspberry, grapefruit, and a touch of minerality.

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

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.
840	Montes Limited Selection Pinot Noir (CHL) 2023 ● Harmonious blend of luscious red berries, delicate floral notes.
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.
1,055	Le Chant Du Coq Blanc (SA) 2023 ● Delicate aromas of white peach, orange blossom, and crisp green apple.
930	Yealands Single Vineyard Sauvignon Blanc (NZ) 2022 ● Flavors of citrus, ripe tropical fruits, and a touch of minerality.
1,160	Terroir Hunter Carbernet Alto Maipo (USA) 2022 ● Mix of ripe blackcurrant and blackberry, accented by cedar and gentle spice.
1,300	Fantinel La Roncaia Eclisse Bianco (ITA) 2022 ● Ripe peach, and citrus zest, with hints of tropical fruits and a touch of minerality.

WINE PAIRING	
1,400	Villa Antinori Riserva Chianti Classico Red (ITA) 2021 ● Floral undertones complete the bouquet with accents of lavender, rose petals.
860	Louis Latour Valmoissine Pinot Noir (FRA) 2023 ● Inviting aromas of wild strawberry, red cherry, and a hint of violet.
1,220	Joel Gott Cabernet Sauvignon (USA) 2019 ● Concentrated flavors of dried cherries, plum, and a whisper of spice.
1,080	Montes Alpha Carmenere (CHL) 2021 ● Dark fruit and earthy tobacco notes with spicy clove, mocha, and vanilla.

STARCHY SIDES

Cajun ✎ Garlic Parmesan Chips	✎ 550
Steamed Rice with Chives	✎ 550
Homemade Bread and 3 Compound Butters	✎ 550
Baked Mac and Cheese	950

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

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

✎ Vegetarian	✎o Vegetarian Option	✎ Vegan
✎ o Vegan Option	✎ Gluten Free	✎ o Gluten Free Option
*Some dishes may contain nuts or allergens		
V38		

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.	
● Vasse Felix Filius Cabernet Sauvignon (AUS) 2022	1,010
Bay laurel, violets, spicy charcuterie, and a hint of bouquet garni mixed with cedar.	
● Parker Coonawarra Terra Rosa Shiraz (AUS) 2022 ✎	1,250
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.	
● Terroir Hunter Sauvignon Blanc (CHL) 2021	1,155
An intense acidity and velvety smoothness with a long finish.	
● Rutini Collection Chardonnay (ARG) 2023	1,065
Subtle hints of tropical fruit, enhanced by a gentle touch of toasted oak.	
● Aldobrandesca Vie Cave Toscana I.G.T Malbec (ITA) 2022	1,545
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.	

WINE PAIRING	
● Taaibosch Crescendo (SA) 2020	1,810
Blackcurrant, plum, and cedar, supported by elegant tannins and fresh acidity.	
● Ghost in the Machine Malbec Viognier (SA) 2023	1,140
Bursting with wild berry jam, framed by silky tannins and a whisper of exotic spice.	
● Parker Terra Rossa Shiraz (AUS) 2022 ✎	1,250
Dark brooding mulberry, roasted plum with a hint of freshly ground coffee.	
● Rutini Collection Malbec (ARG) 2022	1,395
Blackberries, cassis, and dried violets, lifted by undertones of vanilla.	

GREEN SIDES

Greenhouse Salad (Daily Harvest) - Lemon Basil Dessing ✎ o	550
Classic Garlic Tender stem Broccoli + Anchovy Butter ✎ o	550
Green Avocado "Caprese" Salad ✎	550
Chinese Style Carrots + Sugar Snaps ✎	550