

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 (FRA) 2018* ●
Cherries and raspberries, complemented by a whisper of earth and spice.

835 *Muga Rosado (SPN) 2023* ●
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.

830 *Tormaresca Nèprica Primitivo (ITA) 2023* ●
Smooth, velvety tannins lead to a long, warm finish

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 Frontiere Pinot Bianco (ITA) 2022* ●
Floral notes of white blossoms and orchard fruits like pear and apple.

885 *Muga White (SPN) 2023* ●
Bright and zesty with citrus, peach, and a touch of oak.

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 (CHL) 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.

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

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) 2024* **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.

● *Fantinel Sant'Helena Frontiere Pinot Bianco (ITA) 2022* **1,175**
Floral notes of white blossoms and orchard fruits like pear and apple.

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

● *Louis Latour Beaune Rouge (FRA) 2020* **2,070**
Elegant and silky with red cherry and subtle earthy notes.

● *San Giovanni Della Sala (ITA) 2023* **1,050**
Fresh and mineral with citrus and white floral notes.

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

● *La Scolca Gavi DOCG Valentino (ITA) 2023* **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) 2024* **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.

● *Fantinel La Roncaia Fusco Merlot (ITA) 2018* **1,465**
Ripe black cherry, plum, blackberry, and red berries.

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.
910	Gérard Bertrand Heritage Cahors Malbec (FRA) 2021 ● Intense aromas of black plum, dark chocolate, and violets.
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) 2024 ● Flavors of citrus, ripe tropical fruits, and a touch of minerality.
1,160	Terroir Hunter Carbernet Alto Maipo (USA) 2021 ● Mix of ripe blackcurrant and blackberry, accented by cedar and gentle spice.
1,050	Clarendelle Bordeaux Blanc (FRA) 2022 ● Bright and structured, with flavors of citrus, green apple, and pear.

WINE PAIRING	
1,350	Cune Rioja Gran Reserva (SPA) 2016 ● Layers of dark berry fruit, leather, balsamic, and a whisper of vanilla.
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” ✎ NO	1,490
Garlic and Walnut Sauce Crispy Onions	
Calamari Carbonara 2.0 ✎ NO	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 ✎ NO	2,130
BBQ Glaze Mango Chutney Coriander	
Mediterranean Snapper ✎	2,210
Wasabi Mash Lemon Butter Coriander	
Chilli Garlic Prawns ✎ NO	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	✎ Vegetarian Option	✎ Vegan
✎ Vegan Option	✎ Gluten Free	✎ Gluten Free Option
*Some dishes may contain nuts or allergens		
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WINE PAIRING	
● Ghost in the Machine Chenin Blanc (SA) 2023	1,130 Showcases enticing notes of green apple, pear, and hints of citrus.
● Fantinel Sant Helena Frontiere Pinot Bianco (ITA) 2022	1,175 Floral notes of white blossoms and orchard fruits like pear and apple.
● 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) 2019 ✎	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.
● Château l’Hospitalet Grand Vin Blanc (FRA) 2021	1,780 Lush and refined with ripe peach, citrus, and a creamy finish.
● Ghost in the Machine Chardonnay (SA) 2023	1,140 Notes of ripe peach, citrus, and a hint of 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.
● Château l’Hospitalet Grand Vin Rouge (FRA) 2021	1,780 Smooth and full-bodied with dark fruit, spice, and silky tannins.
● 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 ✎	550
Classic Garlic Tender stem Broccoli + Anchovy Butter ✎	550
Green Avocado "Caprese" Salad ✎	550
Chinese Style Carrots + Sugar Snaps ✎	550