

# CAVE À MANGER

WINE PAIRED | SEASONAL



## WINE PAIRING

|                                                                                         |                                                            |   |
|-----------------------------------------------------------------------------------------|------------------------------------------------------------|---|
| 830                                                                                     | <b>Three Thieves Pinot Noir (USA) 2022</b>                 | ● |
| Raspberry and juicy cherry flavors with hints of berry jam and toasty oak.              |                                                            |   |
| 835                                                                                     | <b>Louis Latour Duet Chardonnay Viognier (FRA) 2022</b>    | ● |
| Citrus and stone fruits, including apricot, peach, and a touch of honeysuckle.          |                                                            |   |
| 845                                                                                     | <b>Heritage Languedoc Rouge (FRA) 2018</b>                 | ● |
| Cherries and raspberries, complemented by a whisper of earth and spice.                 |                                                            |   |
| 730                                                                                     | <b>Crazy Tropez Rosé (FRA) 2023</b>                        | ● |
| Aromas of white peach, wild strawberry, citrus zest, and a hint of Provence floral.     |                                                            |   |
| 805                                                                                     | <b>Montes Limited Selection Sauvignon Blanc (CHL) 2023</b> | ● |
| Passion fruit and fresh pineapple along with citrus notes of pink grapefruit.           |                                                            |   |
| 830                                                                                     | <b>Tormaresca Nèprica Primitivo (ITA) 2023</b>             | ● |
| Smooth, velvety tannins lead to a long, warm finish                                     |                                                            |   |
| 780                                                                                     | <b>Louis Latour Ardeche Chardonnay (ITA) 2023</b>          | ● |
| Peach, pear, and citrus blossom are complemented by subtle notes of hazelnut and flint. |                                                            |   |
| 1,050                                                                                   | <b>San Giovanni Della Sala (FRA) 2023</b>                  | ● |
| Pleasurable notes of tropical fruit fuse with light mineral sensations.                 |                                                            |   |
| 710                                                                                     | <b>Broadbent Vinho Verde (PRT) 2023</b>                    | ● |
| It's vibrant and clean, showcasing flavors of citrus, pear, and a hint of minerality.   |                                                            |   |
| 1,160                                                                                   | <b>Terroir Hunter Carbernet Alto Maipo (CHL) 2022</b>      | ● |
| Mix of ripe blackcurrant and blackberry, accented by cedar and gentle spice.            |                                                            |   |



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|---------------------------------------------------------------------------------|---------------------------------------------------|---|
| 800                                                                             | <b>Trumpeter Reserve Chardonnay (ARG) 2024</b>    | ● |
| Subtle oak delivers a soft finish with lingering notes of vanilla and spice.    |                                                   |   |
| 805                                                                             | <b>Montes Twins Red Blend (CHL) 2021</b>          | ● |
| Blackberries and plums, along with subtle hints of spices and oak.              |                                                   |   |
| 750                                                                             | <b>Santa Cristina Umbria (ITA) 2022</b>           | ● |
| Well-balanced, smooth, and savory with crisp freshness and a fruity aftertaste. |                                                   |   |
| 1,320                                                                           | <b>Clarendelle Saint-Emilion Rouge (FRA) 2019</b> | ● |
| Blackberry and plum, complemented by subtle notes of spice, cedar, and tobacco. |                                                   |   |

## CLASSIC



|                                                                                                                         |              |
|-------------------------------------------------------------------------------------------------------------------------|--------------|
| <b>Chicken Liver Pâté</b>                                                                                               | <b>990</b>   |
| Rhubarb Ginger Jam   Baguette                                                                                           |              |
| <b>Deep-Fried Camembert 2.0</b>                                                                                         | <b>1,290</b> |
| Homemade Tree Tomato Jam   Green Apple                                                                                  |              |
| <b>Crispy Salt and Pepper Mushrooms</b>                                                                                 | <b>1,310</b> |
| Sweet Soy Dip   Fried Jalapenos                                                                                         |              |
| <b>Heirloom Tomato Caprese</b>                                                                                          | <b>1,350</b> |
| Fresh Buffalo Mozzarella   Purple Basil   Carrot Leaf Pesto                                                             |              |
| <b>Cauliflower Avocado Ceviche</b>                                                                                      | <b>1,410</b> |
| Yellow Pepper Coconut Tiger's Milk   Toasted Corn Chulpe                                                                |              |
| <b>Stuffed Chillies 3.0</b>                                                                                             | <b>1,450</b> |
| Crumbled Goats Cheese   Crunchy Bits   Onion Capsicum Filling                                                           |              |
| <b>Josper Roasted Beetroot "Carpaccio"</b>                                                                              | <b>1,680</b> |
| Smoked + Roasted for 4 Hours   Salsa Macha   Walnut Pesto   Pickled Daikon                                              |              |
| <b>Crispy Chilli Oil x Burrata</b>                                                                                      | <b>1,730</b> |
| Olive Oil   Spelt Sourdough   Fermented Mango Compote   Basil and Fennel                                                |              |
| <b>Flàmküchen (French Pizza) 12" Crispy Base</b>                                                                        | <b>1,780</b> |
| Bacon And Chives   Baby Spinach, Feta, Onion   Duck and Caramelised Onion Brie, Pear Honey   Smoked Beef and Red Pepper |              |
| <b>Mixed Cheese and Charcuterie Platter</b>                                                                             | <b>3,210</b> |
| Cold Cuts Selection   Seasonal Cheeses   Crackers                                                                       |              |

## SMALL PLATES



|                                                         |              |
|---------------------------------------------------------|--------------|
| <b>Parker House Milk Bread Garlic Brioche</b>           | <b>1,050</b> |
| Garlic Cream   Homemade Loaf   Garlic Butter   Parmesan |              |
| <b>Crispy Chicken Wings</b>                             | <b>1,310</b> |
| Twice Fried   Scallions   Ginger Glaze Coating          |              |
| <b>Deep Fried Falafel (3 pieces)</b>                    | <b>1,560</b> |
| Avo Lime Sauce                                          |              |
| <b>Buttermilk Chicken Bao Bun (3 Pieces)</b>            | <b>1,630</b> |
| Homemade Bao   Buttermilk Chicken Filling               |              |

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|                                                                                         |              |
|-----------------------------------------------------------------------------------------|--------------|
| ● <b>Prunotto Barbera D'Alba Rosso (ITA) 2023</b>                                       | <b>1,110</b> |
| Floral aromas of roses that blend with hints of ripe fruit and spicy notes.             |              |
| ● <b>Sun Goddess Pinot Grigio Ramato (ITA) 2024</b>                                     | <b>1,000</b> |
| Aromas of peach, melon, and ripe strawberries layered with subtle earthy notes.         |              |
| ● <b>Louis Latour Bourgogne Rouge Cuvee Latour (FRA) 2023</b>                           | <b>1,395</b> |
| Ample with notes of blackcurrant, sour cherry and liquorice.                            |              |
| ● <b>Fantinel Sant'Helena Frontiere Pinot Bianco (ITA) 2022</b>                         | <b>1,175</b> |
| Floral notes of white blossoms and orchard fruits like pear and apple.                  |              |
| ● <b>La Scolca Gavi DOCG Valentino (ITA) 2023</b>                                       | <b>1,005</b> |
| Showcasing crisp acidity, delicate almond notes, and a long, refreshing finish.         |              |
| ● <b>Louis Latour Brouilly (FRA) 2023</b>                                               | <b>1,030</b> |
| Aromas of berries, in particular strawberries and blackberries with spicy notes.        |              |
| ● <b>Domaines OTT Provence Rosé BY.OTT (FRA) 2023</b>                                   | <b>1,180</b> |
| Red berries, fresh peach, and rose petals weave harmoniously with hints of citrus zest. |              |
| ● <b>Louis Latour Pouilly Fuisse (FRA) 2022</b>                                         | <b>1,655</b> |
| Balanced with enjoyable fruitiness, revealing exotic fruits aromas.                     |              |
| ● <b>Gris Blanc Rosé (FRA) 2024</b>                                                     | <b>780</b>   |
| Flavors of raspberry, grapefruit, and a touch of minerality.                            |              |
| ● <b>Pascal Jolivet Pouilly Fume Terres Blanches (FRA) 2023</b>                         | <b>1,850</b> |
| Notes of wet stones and citrus, this wine is elegant with peach flavours.               |              |

## WINE PAIRING



|                                                                       |              |
|-----------------------------------------------------------------------|--------------|
| ● <b>Domaine Tropez Blanc (FRA) 2023</b>                              | <b>900</b>   |
| Offering white-fleshed fruit, delicate florals, pear, and lemon zest. |              |
| ● <b>Heritage Cahors Malbec (FRA) 2021</b>                            | <b>910</b>   |
| Deep, dark fruit notes of blackberry, plum, and black cherry.         |              |
| ● <b>Muga White (SPA) 2023</b>                                        | <b>885</b>   |
| Aromas of green apple, citrus blossom, pear, and a hint of vanilla.   |              |
| ● <b>Fantinel La Roncaia Fusco Merlot (ITA) 2018</b>                  | <b>1,465</b> |
| Ripe black cherry, plum, blackberry, and red berries.                 |              |

| WINE PAIRING |                                                                                                                                         |
|--------------|-----------------------------------------------------------------------------------------------------------------------------------------|
| 1,075        | <b>Louis Latour Bourgogne Chardonnay (FRA) 2022</b> ●<br>Delicate fruit flavours and a hint of nutty butter in the finish.              |
| 1,130        | <b>Ghost in the Machine Chenin Blanc (SA) 2023</b> ●<br>Showcases enticing notes of green apple, pear, and hints of citrus.             |
| 840          | <b>Montes Limited Selection Pinot Noir (CHL) 2023</b> ●<br>Harmonious blend of luscious red berries, delicate floral notes.             |
| 1,100        | <b>Yealands Estate Single Vineyard Pinot Noir (NZ) 2020</b> ●<br>Aromas and flavours of dark cherries, raspberries and plums.           |
| 1,055        | <b>Le Chant Du Coq Rouge (SA) 2019</b> ●<br>Fruit-forward, showing delicious fresh black fruits and a juicy entry.                      |
| 835          | <b>Muga Rosado (SPA) 2022</b> ●<br>Notes of bright red fruits, apple as well as yeasty nuances, herbal touch.                           |
| 930          | <b>Yealands Single Vineyard Sauvignon Blanc (NZ) 2024</b> ●<br>Flavors of citrus, ripe tropical fruits, and a touch of minerality.      |
| 1,160        | <b>Terroir Hunter Carbernet Alto Maipo (USA) 2021</b> ●<br>Mix of ripe blackcurrant and blackberry, accented by cedar and gentle spice. |
| 1,050        | <b>Clarendelle Bordeaux Blanc (FRA) 2022</b> ●<br>Bright and structured, with flavors of citrus, green apple, and pear.                 |

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|--------------|---------------------------------------------------------------------------------------------------------------------------------------|
| 1,080        | <b>Montes Alpha Carmenere (CHL) 2021</b> ●<br>Ripe black and red fruits, including blackberries, figs, and dried plums.               |
| 860          | <b>Louis Latour Valmoissine Pinot Noir (FRA) 2023</b> ●<br>Inviting aromas of wild strawberry, red cherry, and a hint of violet.      |
| 1,135        | <b>Clarendelle Medoc Rouge (FRA) 2018</b> ●<br>Good concentration and black fruit aromas of blackberry and blueberry.                 |
| 1,350        | <b>Cune Rioja Gran Reserva (FRA) 2016</b> ●<br>Ripe fruits in perfect balance with spices, toffee, roasted coffee and balsamic notes. |

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

THE JOSPER COLLECTION

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

- V

Vegetarian

VO

Vegetarian Option

VN

Vegan

VNO

Vegan Option

GF

Gluten Free

GO

Gluten Free Option

\*Some dishes may contain nuts or allergens

V43

| WINE PAIRING                                                                         |       |
|--------------------------------------------------------------------------------------|-------|
| ● <b>Rutini Collection Sauvignon Blanc (ARG) 2024</b> <b>VN</b>                      | 1,015 |
| Intense fruity aromas and notes of pink grapefruit, herbs and freshly cut grass.     |       |
| ● <b>Fantinel Sant Helena Frontiere Pinot Bianco (ITA) 2022</b>                      | 1,175 |
| Floral notes of white blossoms and orchard fruits like pear and apple.               |       |
| ● <b>Ghost in the Machine Malbec Viognier (SA) 2023</b>                              | 1,140 |
| Bursting with wild berry jam, framed by silky tannins and a whisper of exotic spice. |       |
| ● <b>Parker Coonawarra Terra Rosa Shiraz (AUS) 2019</b> <b>VN</b>                    | 1,250 |
| Generous and elegant with bright notes of blackberry and dark plum.                  |       |
| ● <b>Cantina Del Garda Amarone Della Valpolicella (ITA) 2020</b>                     | 1,430 |
| Rich, concentrated flavors of dried cherries, plum, and a whisper of spice.          |       |
| ● <b>Château l'Hospitalet Grand Vin Blanc (FRA) 2021</b>                             | 1,780 |
| Lush and refined with ripe peach, citrus, and a creamy finish.                       |       |
| ● <b>Ghost in the Machine Chardonnay (SA) 2023</b>                                   | 1,140 |
| Notes of ripe peach, citrus, and a hint of oak,                                      |       |
| ● <b>Aldobrandesca Vie Cave Toscana I.G.T Malbec (ITA) 2022</b>                      | 1,545 |
| Notes of ripe blackberry, black cherry, and sweet spice.                             |       |
| ● <b>Le Riche Chardonnay (SA) 2022</b>                                               | 1,360 |
| Delicate aromas of brioche, fresh stoned fruit, and a lemony tang.                   |       |

| WINE PAIRING                                                                   |       |
|--------------------------------------------------------------------------------|-------|
| ● <b>Taaibosch Crescendo (SA) 2020</b>                                         | 1,810 |
| Blackcurrant, plum, and cedar, supported by elegant tannins and fresh acidity. |       |
| ● <b>Vasse Felix Filius Cabernet Sauvignon (AUS) 2022</b>                      | 1,010 |
| Alluring mix of dark berries, subtle oak, and a hint of herbal notes.          |       |
| ● <b>Château l'Hospitalet Grand Vin Rouge (FRA) 2021</b>                       | 1,780 |
| Smooth and full-bodied with dark fruit, spice, and silky tannins.              |       |
| ● <b>Rutini Collection Malbec (ARG) 2022</b>                                   | 1,395 |
| Blackberries, cassis, and dried violets, lifted by undertones of vanilla.      |       |

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 |