

CAVE À MANGER

WINE PAIRED | SEASONAL



WINE PAIRING

850 *Velenosi Prope Montepulciano d'Abruzzo DOC (ITA) 2021* ●
Offers a rich ruby-red hue and intense aromas of ripe red fruits with a hint of spice.

735 *Gris Blanc Rose (FRA) 2023* ●
Offering aromas of white peach, citrus blossom, and fresh strawberries.

830 *The Crossings Sauvignon Blanc (NZ) 2023* ●
White peach, ripe pear, and citrus blossom, supported by hints of wet stone.



WINE PAIRING

910 *Seaglass Riesling (USA) 2023* ●
Aromas of ripe peach, apricot, and citrus blossoms.

945 *Orange Gold Blanc (FRA) 2024* ●
It reveals notes of white flowers, candied fruit, and a hint of white pepper.

835 *Muga Rosado (SPA) 2022* ●
Gush of peach, strawberry and white blossom notes.



WINE PAIRING

850 *Hesketh Watervale Clare Valley Riesling (AUS) 2023* ●
Aromas of lime, lemon, and delicate apple blossom.

1,135 *Tormaresca Castel Del Monte Trentangeli Rosso (ITA) 2020* ●
Succulent plums mingling with subtle notes of dried herbs and rustic tobacco.

860 *Louis Latour Valmoissine Pinot Noir (FRA) 2023* ●
inviting aromas of wild strawberry, red cherry, and a hint of violet.

845 *Expression De Medoc AOC (FRA) 2016* ●
Notes of cedar, dried herbs and subtle earth.

1,005 *Heritage La Clape Rouge (FRA) 2018* ●
Offers cherries and berries with a herbaceous spicy layer underneath.

795 *Yealands Sauvignon Blanc (NZ) 2020* ●
You get intense aromas of passionfruit, fresh lime, and green apple.

885 *Or & Azur Rouge Languedoc (ITA) 2020* ●
Notably blackcurrant and is underlined by spices and hints of garrigue.

SNACKS & CLASSICS

Chicken Liver Pâté  **990**
Rhubarb Ginger Jam | Baguette

Burrata + Peach **1,780**
Confit Peaches | Local Burrata | Ruccola | Tomato

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

COLD STARTERS

Watermelon Stracciatella Carpaccio  **1,250**
Marinated Melon | Stracciatella | Melon and lime dressing | Chilli Honey

Heirloom Tomato Caprese  **1,350**
Fresh Buffalo Mozzarella | Purple Basil | Carrot Leaf Pesto

Cauliflower Avocado Ceviche  **1,410**
Yellow Pepper Coconut Tiger's Milk | Toasted Corn Chulpe

HOT STARTERS

Deep-Fried Camembert 2.0  **1,290**
Homemade Tree Tomato Jam | Green Apple

Crispy Salt and Pepper Mushrooms  **1,310**
Sweet Soy Dip | Fried Jalapenos

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

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

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  **2,130**
BBQ Glaze | Mango Chutney | Coriander

WINE PAIRING

● *Prunotto Barbera D'Alba Rosso (ITA) 2020* **1,110**
Flavors of fresh red fruits, plums, and a subtle spicy undertone.

● *Tormaresca Salento Calafuria Rosato (ITA) 2021* **1,020**
Notes of peaches, pink grapefruit and pomegranate.

● *Pascal Jolivet Coteaux du Giennois Blanc Edition N°3 (FRA) 1,380*
Floral and quince notes glide effortlessly into a beautifully balanced palate.

WINE PAIRING

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

● *Pascal Jolivet Sancerre Rosé (FRA) 2023* **1,490**
Floral notes of white blossoms and orchard fruits like pear and apple.

● *Ghost in the Machine Chenin Blanc (SA) 2023* **1,130**
Showcases enticing notes of green apple, pear, and hints of citrus.

WINE PAIRING

● *Bramito Della Sala Umbria Chardonnay (ITA) 2023* **1,270**
Excellent freshness and a sapid finish with pleasurable notes of vanilla and hazelnut butter.

● *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.

● *Menage A Trois Lavish Merlot (USA) 2022* **865**
Lifted by undertones of vanilla, mocha, and sweet spice from oak aging.

● *Fantinel La Roncaia Fusco Merlot (ITA) 2018* **1,465**
With velvety tannins and flavors of dark fruits and cocoa.

● *Parker Terra Rossa Cabernet Sauvignon (AUS) 2021* **1,250**
Aroma of red and black fruits, leather, spice and a hint of earth from the French oak.

● *Trumpeter Reserve Chardonnay (ARG) 2024* **800**
Aromas of green apple, pear, and white peach mingle with notes of vanilla.

● *Fantinel La Roncaia Fusco Merlot (ITA) 2018* **1,465**
Velvety tannins and flavors of dark fruits and cocoa,

WINE PAIRING	
1,175	Fantinel Sant Helena Frontiere Pinot Bianco (ITA) 2022 ● Floral notes of white blossoms and orchard fruits like pear and apple.
The Drift Estate Heritage Boer Maak N' Plan Chenin Blanc (SA) 2023 1,585	● You get intense aromas of passionfruit, fresh lime, and green apple.
1,050	Clarendelle Bordeaux Blanc (FRA) 2022 ● The bouquet is vibrant and lifted, revealing notes of white peach, grapefruit zest.
885	Charles & Charles Rosé (USA) 2019 ● Notes of bright citrus, wild raspberry and cherry, rose petal and lavender.

WINE PAIRING	
1,210	Domaine Tropez Rosé (FRA) 2023 ● Mango and passion-fruit with a lift of citrus and flowers.

WINE PAIRING	
845	Expression De Medoc AOC (FRA) 2018 ● Notes of cassis, cherries and earth, with firm tannins.
840	Montes Limited Selection Pinot Noir (CHL) 2024 ● Smooth and full-bodied with dark fruit, spice, and silky tannins.
1,350	Cune Rioja Gran Reserva (SPA) 2016 ● Ripe fruits in perfect balance with spices, toffee, roasted coffee and balsamic notes.
1,370	Louis Latour Cote De Nuits-Villages (FRA) 2020 ● It offers lots of freshness and fruit including raspberries and blackberries.
1,395	Louis Latour Bourgogne Rouge Cuvee Latour (FRA) 2020 ● The palate is ample with notes of blackcurrant, sour cherry and liquorice.
1,395	Rutini Collection Malbec (ARG) 2022 ● Blackberries, cassis, and dried violets, lifted by undertones of vanilla.
1,700	Cigalus Rouge (FRA) 2022 ● Notes of sweet spice, cedar, cocoa and a touch of garrigue.

STARCHY SIDES

Salted Chips	✓NO	550
Steamed Rice or Coconut Rice	✓N	550
Homemade Bread and 3 Compound Butters	✓	550
Baked Mac and Cheese	✓ ✓NO	950
Mashed Potatoes	✓	550

FISH AND SEAFOOD	
Calamari Carbonara 2.0 ✓NO	1,660
Cream Black Pepper Bacon Croutons	
Mediterranean Snapper ✓	2,210
Wasabi Mash Lemon Butter Coriander	
Chilli Garlic Prawns ✓O	2,190
Confit Garlic Fresh Limuru Chillies Parsley	
Chilli Ginger Soft Shell Crab	2,690
Battered and Deep Fried Sweet Chilli Wakame Salad	
FLÄMKÜCHEN	
Flämküchen (French Pizza) 12" Crispy Base ✓O	1,780
Bacon And Chives Baby Spinach, Feta, Onion Duck and Caramelised Onion Brie, Pear Honey Smoked Beef and Red Pepper Salami and Pepper	
THE JOSPER COLLECTION	
Padron Stuffed Peppers ✓NO	1,550
Grilled on the Josper Stuffed with Ricotta Cream Sea Salt	
Josper Grilled Pork Chop	1,850
Carrot Ginger Mash Apple and Mustard Sauce Lemon Broccolini	
Wagyu Burger	1,950
Sourdough Potato Bun Aged Gouda Bhajia	
Herbed Organic Chicken Breast	2,230
Mustard Mash Beurre Blanc Sauce	
Josper Roast Pork Belly	2,550
Served with Sweet Potato Bhajia Apple Coleslaw Charred Pak Choy	
Josper Fired South African Steak ✓	3,210
Steaks:- Sirloin Picanha Fillet Sauce:- Café de Paris Butter Mushroom Brandy Gorgonzola	
Slow Braised Lamb Shank	3,990
Braised for 6 hours Served with Mash Mint Gremolata	

✓ Vegetarian ✓O Vegetarian Option ✓N Vegan
✓NO Vegan Option ✓ Gluten Free ✓O Gluten Free Option

*Some dishes may contain nuts or allergens

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● Ghost in the Machine Clairette Blanche (SA) 2024	1,195
Notes of green apple, citrus pith, and chamomile tea.	
● Château l'Hospitalet Grand Vin Blanc (FRA) 2021	1,780
Lush and refined with ripe peach, citrus, and a creamy finish.	
● Le Chant Du Coq Blanc (SA) 2023	1,055
Delicate aromas of white peach, orange blossom, and crisp green apple.	
● Domaines Ott Chateau de Selle Rosé (SA) 2022	1,665
Subtle notes of peach and citrus zest, with a very long, slightly spicy finish.	

WINE PAIRING	
● Vasse Felix Chardonnay (AUS) 2022	1,370
Aromas of white peach, pear, and green plum, complemented by floral notes.	

WINE PAIRING	
● Fantinel La Roncaia Ramandolo (ITA) 2019	1,450
Intense aromas of dried apricot, honey, and exotic spices.	
● Parker Coonawarra Terra Rosa Shiraz (AUS) 2019	1,250
Generous and elegant with bright notes of blackberry and dark plum.	
● Aldobrandesca Vie Cave Toscana I.G.T Malbec (ITA)	1,545
Rich with notes of ripe blackberry, black cherry, and sweet spice.	
● Pascal Jolivet Blanc Fume (FRA) 2023	1,740
Aromatics open with lemon blossom, fresh lime, and orchard fruits.	
● Prunotto Barolo Bussia (ITA) 2020	3,130
Captivating with red cherry, dried roses, sweet spice, and hints of tobacco.	
● Taaibosch Crescendo (SA) 2016	1,810
Flavors of blackcurrant, plum, and cedar, supported by elegant tannins and fresh acidity.	
● St Johns Road The Evangelist Barossa Shiraz (AUS) 2019	1,990
Busting with fresh dark cherries, coffee-oak, violets and a subtle lick of spice.	

GREEN SIDES

Mediterranian Salad with Feta and Olives	✓NO	550
Josper Grilled Lemon Tenderstem Broccoli	✓NO	550
Green Avocado "Caprese" Salad	✓N	550
Creamed Spinach	✓	580