

# CAVE À MANGER

WINE PAIRED | SEASONAL



## WINE PAIRING

- 890 **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.
- 830 **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

- 1,090 **Orange Gold Blanc (FRA) 2024** ●  
It reveals notes of white flowers, candied fruit, and a hint of white pepper.
- 885 **Muga Rosado (SPA) 2022** ●  
Gush of peach, strawberry and white blossom notes.
- 825 **Seaglass Riesling (USA) 2023** ●  
Aromas of ripe peach, apricot, and citrus blossoms.



## WINE PAIRING

- 1,015 **Louis Latour Valmoissine Pinot Noir (FRA)** ●  
Inviting aromas of wild strawberry, red cherry, and a hint of violet.
- 885 **Hesketh Watervale Clare Valley Riesling (AUS) 2023** ●  
Aromas of lime, lemon, and delicate apple blossom.
- 1,305 **Tormaresca Castel Del Monte Trentangeli Rosso (ITA) 2020** ●  
Succulent plums mingling with subtle notes of dried herbs and rustic tobacco.
- 845 **Expression De Medoc AOC (FRA) 2016** ●  
Notes of cedar, dried herbs and subtle earth.
- 1,150 **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.
- 1,025 **Or & Azur Rouge Languedoc (FRA) 2020** ●  
Notably blackcurrant and is underlined by spices and hints of garrigue.

## SNACKS & CLASSICS

- Chicken Liver Pâté**  **1,050**  
Rhubarb Ginger Jam | Baguette
- Burrata + Peach** **1,650**  
Confit Peaches | Local Burrata | Rucicola | Tomato
- Mixed Cheese and Charcuterie Platter**  **3,470**  
Cold Cuts Selection | Seasonal Cheeses | Crackers

## COLD STARTERS

- Heirloom Tomato Caprese**  **1,450**  
Fresh Buffalo Mozzarella | Purple Basil | Carrot Leaf Pesto
- Cauliflower Avocado Ceviche**  **1,450**  
Yellow Pepper Coconut Tiger's Milk | Toasted Corn Chulpe
- Watermelon Stracciatella Carpaccio**  **1,490**  
Marinated Melon | Stracciatella | Melon and lime dressing | Chilli Honey

## HOT STARTERS

- Crispy Chicken Wings**  **1,490**  
Twice Fried | Scallions | Ginger Glaze Coating
- Deep-Fried Camembert 2.0**  **1,590**  
Homemade Tree Tomato Jam | Green Apple
- Crispy Salt and Pepper Mushrooms**  **1,590**  
Sweet Soy Dip | Fried Jalapenos
- Buttermilk Chicken Bao Bun (3 Pieces)** **1,650**  
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**  **2,350**  
BBQ Glaze | Mango Chutney | Coriander

## WINE PAIRING



- **Tormaresca Salento Calafuria Rosato (ITA)** **1,105**  
Notes of peaches, pink grapefruit and pomegranate.
- **Prunotto Barbera D'Alba Rosso (ITA) 2020** **1,255**  
Flavors of fresh red fruits, plums, and a subtle spicy undertone.
- **Pascal Jolivet Coteaux du Giennois Blanc Edition N°3 (FRA)** **1,540**  
Floral and quince notes glide effortlessly into a beautifully balanced palate.

## WINE PAIRING



- **Pascal Jolivet Sancerre Rosé (FRA)** **1,630**  
Floral notes of white blossoms and orchard fruits like pear and apple.
- **Ghost in the Machine Chenin Blanc (SA) 2023** **1,225**  
Showcases enticing notes of green apple, pear, and hints of citrus.
- **Domaines OTT Provence Rosé BY.OTT (FRA) 2023** **1,265**  
Red berries, fresh peach, and rose petals weave harmoniously with hints of citrus zest.

## WINE PAIRING



- **Menage A Trois Lavish Merlot (USA) 2022** **785**  
Lifted by undertones of vanilla, mocha, and sweet spice from oak aging.
- **Bramito Della Sala Umbria Chardonnay (ITA) 2023** **1,410**  
Excellent freshness and a sapid finish with pleasurable notes of vanilla and hazelnut butter.
- **Ghost in the Machine Malbec Viognier (SA) 2023** **1,225**  
Bursting with wild berry jam, framed by silky tannins and a whisper of exotic spice.
- **Fantinel La Roncaia Fusco Merlot (ITA)** **1,465**  
With velvety tannins and flavors of dark fruits and cocoa.
- **Parker Terra Rossa Cabernet Sauvignon (AUS) 2021** **1,285**  
Aroma of red and black fruits, leather, spice and a hint of earth from the French oak.
- **Trumpeter Reserve Chardonnay (ARG) 2024** **820**  
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.



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1,245 **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** ●  
1,720 You get intense aromas of passionfruit, fresh lime, and green apple.

1,235 **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

1,280 **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.

870 **Montes Limited Selection Pinot Noir (CHL) 2024** ●  
Smooth and full-bodied with dark fruit, spice, and silky tannins.

1,520 **Cune Rioja Gran Reserva (SPA) 2016** ●  
Ripe fruits in perfect balance with spices, toffee, roasted coffee and balsamic notes.

2,205 **Louis Latour Cote De Nuits-Villages (FRA) 2020** ●  
It offers lots of freshness and fruit including raspberries and blackberries.

1,500 **Louis Latour Bourgogne Rouge Cuvee Latour (FRA)** ●  
The palate is ample with notes of blackcurrant, sour cherry and liquorice.

2,090 **Cigalus Rouge (FRA)** ●  
Notes of sweet spice, cedar, cocoa and a touch of garrigue.

1,440 **Rutini Collection Malbec (ARG) 2022** ●  
Blackberries, cassis, and dried violets, lifted by undertones of vanilla.

## STARCHY SIDES

Salted Chips	VNO	550
Homemade Bread and 3 Compound Butters	V	550
Mashed Potatoes	V	600
Steamed Rice or Coconut Rice	VN	650
Baked Mac and Cheese	V VNO	1,100

## FISH AND SEAFOOD



**Calamari Carbonara 2.0** VNO 2,200  
Cream | Black Pepper | Bacon Croutons

**Mediterranean Snapper** V 2,450  
Wasabi Mash | Lemon Butter | Coriander

**Chilli Garlic Prawns** VNO 2,490  
Confit Garlic | Fresh Limuru Chillies | Parsley

**Chilli Ginger Soft Shell Crab** 2,850  
Battered and Deep Fried | Sweet Chilli | Wakame Salad

## FLÄMKÜCHEN



**Flämküchen (French Pizza) 12" Crispy Base** VO 1,850  
Bacon And Chives | Baby Spinach, Feta, Onion | Brie, Pear Honey  
Smoked Beef and Red Pepper | Salami and Pepper

## THE JOSPER COLLECTION

**Padron Stuffed Peppers** VNO 1,250  
Grilled on the Josper | Stuffed with Ricotta Cream | Sea Salt

**Josper Grilled Pork Chop** 2,150  
Carrot Ginger Mash | Apple and Mustard Sauce | Lemon Broccolini

**Wagyu Burger** 2,190  
Sourdough Potato Bun | Aged Gouda | Bhajia

**Herbed Organic Chicken Breast** 2,330  
Mustard Mash | Beurre Blanc Sauce

**Josper Roast Pork Belly** 2,330  
Served with Sweet Potato Bhajia | Apple Coleslaw | Charred Pak Choy

**Aged Lamb Chops** 2,950  
Served with Paccheri Pasta | White Wine Black Pepper Reduction

**Josper Fired South African Steak** V 3,470  
Steaks:- Sirloin | Picanha | Fillet  
Sauce:- Café de Paris Butter | Mushroom Brandy | Gorgonzola

V Vegetarian VNO Vegetarian Option VN Vegan  
VNO Vegan Option GF Gluten Free GFNO Gluten Free Option

\*Some dishes may contain nuts or allergens

## WINE PAIRING



● **Ghost in the Machine Clairette Blanche (SA) 2024** 1,220  
Notes of green apple, citrus pith, and chamomile tea.

● **Château l'Hospitalet Grand Vin Blanc (FRA) 2021** 2,195  
Lush and refined with ripe peach, citrus, and a creamy finish.

● **Le Chant Du Coq Blanc (SA) 2023** 1,135  
Delicate aromas of white peach, orange blossom, and crisp green apple.

● **Domaines Ott Chateau de Selle Rosé (FRA) 2022** 2,015  
Subtle notes of peach and citrus zest, with a very long, slightly spicy finish.

## WINE PAIRING



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

## WINE PAIRING



● **Fantinel La Roncaia Ramandolo (AUS) 2019** 1,450  
Intense aromas of dried apricot, honey, and exotic spices.

● **Parker Coonawarra Terra Rosa Shiraz (AUS) 2019** 1,285  
Generous and elegant with bright notes of blackberry and dark plum.

● **Aldobrandesca Vie Cave Toscana I.G.T Malbec (ITA)** 1,725  
Rich with notes of ripe blackberry, black cherry, and sweet spice.

● **Pascal Jolivet Blanc Fume (FRA)** 1,860  
Aromatics open with lemon blossom, fresh lime, and orchard fruits.

● **Prunotto Barolo Bussia (ITA)** 3,775  
Captivating with red cherry, dried roses, sweet spice, and hints of tobacco.

● **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.

● **Taaibosch Crescendo (SA) 2016** 1,865  
Flavors of blackcurrant, plum, and cedar, supported by elegant tannins and fresh acidity.

## GREEN SIDES

Mediterranean Salad with Feta and Olives	VNO	550
Josper Grilled Lemon Tenderstem Broccoli	VNO	550
Green Avocado "Caprese" Salad	VN	610
Creamed Spinach	V	690