

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.

735 *Crazy Tropez Blanc (FRA) 2023* ●
Notes of tropical fruits, white peaches, green apple, and delicate floral undertones.

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) 2021* ●
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

800 *Peter Lehmann Portrait Cabernet Sauvignon (AUS) 2022* ●
Concentrated flavors of blackberry, cassis, and dark chocolate.

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

1,225 *Ghost in the Machine Malbec Viognier (SA) 2023* ●
Bursting with wild berry jam, framed by silky tannins and a whisper of exotic spice.

885 *Montes Twins Red Blend (CHI) 2021* ●
Alluring bouquet blackberries and plums, along with subtle hints of spices and oak.

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 + Plum **1,650**
Grilled Plums | Local Burrata | Rucola | 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



● *Louis Latour Valmoissine Pinot Noir (FRA)* **1,015**
inviting aromas of wild strawberry, red cherry, and a hint of violet.

● *Bramito Della Sala Umbria Chardonnay (ITA) 2023* **1,410**
Excellent freshness and a sapid finish with pleasurable notes of vanilla and hazelnut butter.

● *Tormaresca Castel Del Monte Trentangeli Rosso (ITA) 2020* **1,305**
Succulent plums mingling with subtle notes of dried herbs and rustic tobacco.

● *San Giovanni Della Sala (ITA) 2023* **1,335**
Fresh and elegant, with notes of peach, citrus and white flowers.

● *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.



WINE PAIRING

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.

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

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

Fantinel Tenuta Sant Helena Frontiere Pinot Bianco (ITA) 2022 ●
1,245 Crisp and refined, with pear, citrus and delicate floral notes.

870 **Montes Limited Selection Pinot Noir (CHI) 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.

1,860 **Pascal Jolivet Blanc Fume (FRA) 2023** ●
Aromatics open with lemon blossom, fresh lime, and orchard fruits.

1,450 **Napa Cellars Cabernet Sauvignon (USA) 2021 2021** ●
Cassis, plum and cocoa, followed by hints of vanilla, baking spice and toasted oak.

1,670 **Meerlust Cabernet Sauvignon (SA) 2021** ●
Busting with fresh dark cherries, coffee-oak, violets and a subtle lick of spice.

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 **V** 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 **V** Vegetarian Option **VN** Vegan
VNO Vegan Option **V** Gluten Free **VNO** Gluten Free Option

**Some dishes may contain nuts or allergens*

WINE PAIRING



● **Meerlust Chardonnay (SA) 2023** 1,405
Ripe peach and green apple, supported by hints of toasted almond.

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

● **Clarendelle Bordeaux Blanc (FRA) 2022** 1,235
The bouquet is vibrant and lifted, revealing notes of white peach, grapefruit zest.

● **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
Mango and passion-fruit with a lift of citrus and flowers.

WINE PAIRING

● **Meerlust Merlot (SA) 2022** 1,670
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.

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

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

● **Cigalus Rouge (FRA) 2022** 2,090
Notes of sweet spice, cedar, cocoa and a touch of garrigue.

● **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