



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* ●
A 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 notes of wild berry jam, framed by silky tannins and a whisper of 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.

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 | Nori

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**
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

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 with a savory finish with 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.

● *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 Displays 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

1,005 **Pink Valley Rosé (SA) 2024** ●
Red berry flavours, gentle floral nuances and refreshing natural acidity.



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 Fumé (FRA) 2023** ●
Aromatics open with lemon blossom, fresh lime, and orchard fruits.

1,135 **Le Chant Du Coq Rouge (SA) 2020** ●
Juicy dark fruit flows across a polished frame supported by gentle tannins.

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

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| Salted Chips | | 550 |
| Homemade Bread and 3 Compound Butters | | 550 |
| Mashed Potatoes | | 600 |
| Steamed Rice or Coconut Rice | | 650 |

FISH AND SEAFOOD



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

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

Chilli Garlic Prawns 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 1,850
Bacon And Chives | Baby Spinach, Feta, Onion | Brie, Pear Honey

THE JOSPER COLLECTION

Padron Stuffed Peppers 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

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 3,470
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

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 Rossa 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

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