

CAVE À MANGER



W I N E P A I R E D | S E A S O N A L



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

1,055 *Napa Cellars Chardonnay 2023* ●
Ripe apple, pear, and citrus with hints of vanilla and a smooth finish.

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



WINE PAIRING

790 *Cune Albarino 2024* ●
Fresh citrus, peach, and green apple with a crisp finish.

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.

885 *Montes Twins Red Blend (CHL) 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.

1,105 *Sun Goddess Pinot Grigio Ramato 2024* ●
Peach, melon, and citrus with a fresh mineral finish.

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 Board 🌱🍏 4,000
Seasonal Cured Meats | Selection of Local Artisan Cheeses | House Preserves | Freshly Baked Bread

COLD STARTERS



Heirloom Tomato Caprese 🌱 1,450
Fresh Buffalo Mozzarella | Fresh Basil | Heirloom Tomatoes | Aged Balsamic Reduction

Watermelon Stracciatella Salad 🌱 1,490
Marinated Watermelon | Stracciatella | Feta | Lemon, Lime & Mint Coulis

HOT STARTERS



The Mushroom Experience 1,650
Mushroom Pâté | King Oyster Mushrooms | Roasted Portobello

Crispy Chicken Wings 🌱🍏 1,490
Twice-Fried | Spring Onion | Toasted Sesame Seeds | Apricot, Ginger & Soy Glaze

Deep-Fried Camembert 2.0 🌱 1,590
Tree Tomato Jam | Green Apple

Buttermilk Chicken Bao Bun (3 Pieces) 1,650
Homemade Bao | Buttermilk Chicken Filling

Gyoza Royale: Pork and Leek 1,780
Crispy Gyoza | Soy Glaze | Chillli Soy | Pan Fried

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

WINE PAIRING



● *Domaine Tropez Rosé 2023* 1,280
White peach and citrus with a fresh mineral finish.

● *Prunotto Barbera D'Alba Rosso(ITA) 2020* 1,255
Flavors of fresh red fruits, plums, and a subtle spicy undertone.

● *Pascal Jolivet Coteaux du Gennois 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.

● *Santa Cristina Giardino Rosé (FRA) 2024* 860
Aromas of pink grapefruit, wild strawberry, raspberry, and soft floral notes.

WINE PAIRING



● *Louis Latour Brouilly 2024* 1,115
Fresh raspberry, blackberry, and a smooth, vibrant finish.

● *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.

● *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.

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

WINE PAIRING

1,625	Rutini Blend Of Terroirs Blanc De Blanc 2023 ● Crisp citrus, green apple, and fine, refreshing bubbles.
940	Louis Latour Ardeche Chardonnay (FRA) 2022 ● Notes of ripe pear, honey, and a touch of hazelnut, balanced by crisp acidity.

WINE PAIRING

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

1,825	Kalmoesfontein Blanc 2022 ● Fresh and textured, with citrus, white peach, and a crisp mineral finish.
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.
1,860	Pascal Jolivet Blanc Fumé (FRA) 2023 ● Aromatics open with lemon blossom, fresh lime, and orchard fruits.
870	Santa Cristina Toscana IGT Red (ITA) 2023 ● Aromas of ripe cherry, wild strawberry, and subtle violet.
1,025	Or & Azur Rouge Languedoc (FRA) 2020 ● Notably blackcurrant and is underlined by spices and hints of garrigue.
1,634	Rutini Blend Of Terroirs Cabernet Sauvignon 2023 ● Blackberries, cassis, and spice with a long, elegant finish.

1,645	Rutini Blend Of Terroirs Malbec 2023 ● Rich blackberry, plum, soft spice, and a smooth finish.
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STARCHY SIDES

Salted Chips	VNO	550
Mashed Potatoes	V	600
Steamed Rice or Coconut Rice	VN	650

FISH AND SEAFOOD

Fresh Line Caught Kingfish ● Bone-in Kingfish steak Mashed Potatoes Fennel and Peas Creamy Lemon Sauce	2,450
Chilli Garlic Prawns ●● Confit Garlic Fresh Limuru Chillies Parsley	2,490

FLÄMKÜCHEN

Flämküchen (French Pizza) 12" Crispy Base ● Bacon And Chives Baby Spinach, Feta, Onion Brie, Pear Honey BBQ Chicken	1,850
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THE JOSPER COLLECTION

Josper Cauliflower ●NO Green Hummus Grilled Corn Pickled Jalapeno Walnut Crumble	1,250
Josper Grilled Pork Chop Carrot Ginger Purée Mustard Sauce Tender Stem Broccoli	2,150
Angus Bacon Burger Homemade Milk Bun Smoked Aged Gouda Bacon Jam Salted Chips	2,190
Herbed Organic Chicken Breast Mustard Mash Beurre Blanc	2,330
Josper Roast Pork Belly Served with steamed Rice Apple Coleslaw Charred Pak Choy	2,330
Braised Takumi Beef Short Ribs ●● BBQ Glaze Mango Chutney Coriander	2,350
Aged Lamb Chops Pommes Mousseline Honey-Glazed Baby Carrots Lamb Jus	2,950
Josper Fired South African Steak ● Steaks:- Sirloin Picanha Fillet Sauce:- Café de Paris Butter Wild Mushroom Sauce Sauce au Poivre (Peppercorn)	3,470

● Vegetarian ● Vegetarian Option ●N Vegan
●NO Vegan Option ● Gluten Free ●● Gluten Free Option
*Some dishes may contain nuts or allergens

WINE PAIRING

● Côte des Roses Sauvignon Blanc Lemon, grapefruit, and tropical fruit with a fresh mineral finish.	975
● Clarendelle Bordeaux Blanc (FRA) 2022 The bouquet is vibrant and lifted, revealing notes of white peach, grapefruit zest.	1,235

WINE PAIRING

● Vasse Felix Chardonnay (AUS) Mango and passion-fruit with a lift of citrus and flowers.	1,370
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WINE PAIRING

● Chateau Musar Jeaune Red 2021 Fresh and fruity, with cherry, red berries, gentle spice, and a smooth finish.	1,045
● Parker Coonawarra Terra Rossa Shiraz (AUS) 2019 Generous and elegant with bright notes of blackberry and dark plum.	1,285
● Aldobrandesca Vie Cave Toscana I.G.T Malbec (ITA) Rich with notes of ripe blackberry, black cherry, and sweet spice.	1,725
● Vilafonté Seriously Old Dirt 2022 Black cherry, blackberry, and spice with silky tannins.	1,330
● Louis Latour Bourgogne Rouge Cuvee Latour (FRA) The palate is ample with notes of blackcurrant, sour cherry and liquorice.	1,500
● Fantinel La Roncaia Fusco Merlot (ITA) 2018 Velvety tannins and flavors of dark fruits and cocoa.	1,465
● Cigalus Rouge (FRA) 2022 Notes of sweet spice, cedar, cocoa and a touch of garrigue.	2,090
● Taaibosch Crescendo (SA) 2016 Flavors of blackcurrant, plum, and cedar, supported by elegant tannins and fresh acidity.	1,865

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