



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) 2022* ●
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) 2024* ●
White peach, ripe pear, and citrus blossom, supported by hints of wet stone.

WINE PAIRING

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

950 *Rutini Dominio Chardonnay (ARG) 2023* ●
Pineapple, peach, white flowers, toasted almond and mineral freshness.

WINE PAIRING

975 *Côte des Roses Sauvignon Blanc (FRA) 2023* ●
Lemon, grapefruit, and tropical fruit with a fresh mineral finish.

910 *Santa Cristina Vermentino Toscana IGT (ITA) 2022* ●
Crisp citrus, white flowers, herbs and minerals.

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

885 *Hesketh Watervale Clare Valley Riesling (AUS) 2024* ●
Aromas of lime, lemon, and delicate apple blossom.

885 *Montes Twins Red Blend (CHL) 2021* ●
An alluring bouquet of blackberry and plum, with subtle hints of spice and oak.

1,150 *Gérard Bertrand Héritage “An 1650” La Clape (FRA) 2022* ●
Offers cherries and berries with a herbaceous spicy layer underneath.

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

SNACKS & CLASSICS

Chicken Liver Pâté 🌱🍷 1,050
Rhubarb and 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 and Mint Coulis

HOT STARTERS

The Mushroom Experience 1,100
Mushroom Pâté | King Oyster Mushrooms | Roasted Portobello

Roasted Red Pepper & Tomato Soup 1,250
Green Oil | Toasted Cheese

Crispy Chicken Wings 🌱🍷 1,490
Twice-Fried | Spring Onion | Toasted Sesame Seeds | Apricot, Ginger and 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

Ratatouille 🌱🍷 1,200
Tomato | Courgette | Aubergine | Smoked Red Pepper Purée.

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

WINE PAIRING

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

● *Prunotto Barbera d'Alba DOC (ITA) 2023* 1,255
Flavours of fresh red fruit and plum, with a subtle spicy undertone.

● *Pascal Jolivet Coteaux du Gennois Blanc ‘Edition No. 3’ (FRA) 2023* 1,540
Floral and quince notes glide effortlessly into a beautifully balanced palate.

WINE PAIRING

● *Pascal Jolivet Sancerre Rosé (FRA) 2023* 1,630
A fruity, dry and mineral Pinot Noir rosé with freshness, elegance and excellent balance.

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

WINE PAIRING

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

● *Prunotto Barbera d'Alba DOC (ITA) 2023* 1,255
Juicy cherry, plum, spice and fresh acidity.

● *Louis Latour Valmoissine Pinot Noir (FRA) 2023* 1,015
Inviting aromas of wild strawberry, red cherry, and a hint of violet.

● *Bramito della Sala (ITA) 2023* 1,410
Excellent freshness with a savoury finish and notes of vanilla and hazelnut butter.

● *San Giovanni della Sala (ITA) 2023* 1,335
Fresh and well-balanced, with floral notes and aromas of ripe peach and pineapple.

● *Louis Latour Bourgogne Rouge Cuvée Latour (FRA) 2020* 1,500
The palate is ample with notes of blackcurrant, sour cherry and liquorice.

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

WINE PAIRING		
1,860	Pascal Jolivet Blanc Fumé (FRA) 2023	●
Aromatics open with lemon blossom, fresh lime, and orchard fruits.		
940	Louis Latour Ardèche 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.		

WINE PAIRING		
1,825	Kalmoesfontein Blanc (SA) 2022	●
Fresh and textured, with citrus, white peach, and a crisp mineral finish.		

870	Montes Limited Selection Pinot Noir (CHL) 2023	●
Smooth and full-bodied with dark fruit, spice, and silky tannins.		
1,520	Cune Rioja Gran Reserva (ESP) 2016	●
Ripe fruit in perfect balance with spice, toffee, roasted coffee and balsamic notes.		

1,625	Rutini Blend of Terroirs Blend de Blancs (ARG) 2023	●
Fresh peach, chamomile and subtle citrus notes, with a silky texture and delicate hints of vanilla.		
1,555	Le Saint-Émilion de Quintus (FRA) 2020	●
Blackberry, plum, cedar, spice and silky tannins.		

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	●
Pronounced blackcurrant notes, underlined by spice and hints of garrigue.		

1,635	Rutini Blend of Terroirs Cabernet Sauvignon (ARG) 2023	●
Blackberries, cassis, and spice with a long, elegant finish.		
1,830	C.U.N.E. Imperial Rioja Reserva (ESP) 2019	●
Dark cherry, tobacco, vanilla and polished tannins.		

STARCHY SIDES

Salted Chips	✓NO	550
Steamed Rice or Coconut Rice	✓	650
Sweet Potato Mash	✓	500
Corn Riblets	✓N	500
Fresh Bread with Olive oil & Balsamic	✓	550

FISH AND SEAFOOD		
Spanish Line-Caught Kingfish	✓	2,450
Bone-In Kingfish Steak Spanish Tomato, Olive and Caper Sauce Mixed Greens Cauliflower Purée		
Chilli Garlic Prawns	✓O	2,490
Confit Garlic Fresh Limuru Chillies Parsley		

FLAMMKUCHEN		
Flammkuchen (Alsatian Flatbread) 12" Crispy Base	✓O	1,850
Bacon Chives Baby Spinach, Feta and Onion Brie, Pear and Honey BBQ Chicken		

THE JOSPER COLLECTION		
Josper Cauliflower	✓NO	1,250
Green Hummus Grilled Corn Pickled Jalapeño Walnut Crumble		
Josper Grilled Pork Chop		2,150
Carrot and Ginger Purée Mustard Sauce Tenderstem Broccoli		

Angus Bacon Burger		2,190
Homemade Milk Bun Smoked Aged Gouda Bacon Jam Salted Chips		
Peri-Peri Chicken		2,330
Sweetcorn Mixed Greens Steamed Rice		

Boeuf Bourguignon		3,000
Bacon Mashed Potato Wild Mushrooms		
Josper Roast Pork Belly		2,330
Served with Steamed Rice Apple Coleslaw Charred Pak Choy		

Braised Takumi Beef Short Ribs	✓O	2,500
BBQ Glaze Mango Chutney Coriander Sweet Potato Purée		
Aged Lamb		2,950
Pommes Mousseline Honey-Glazed Baby Carrots Lamb Jus		

Josper-Fired South African Steak	✓	3,470
Choice of Sirloin, Ribeye or Fillet. Sauces: Café de Paris Butter Wild Mushroom Sauce Sauce au Poivre. Served with Salted Chips		

✓ Vegetarian

✓O Vegetarian-Option

✓N Vegan

✓NO Vegan-Option

✓ Gluten-Free

✓O Gluten-Free Option

Please inform your server of any allergies or dietary requirements.
Some dishes contain nuts.

WINE PAIRING		
●	Cune Albariño (ESP) 2024	790
Fresh citrus, peach, and green apple with a crisp finish.		
●	Clarendelle Bordeaux Blanc (FRA) 2022	1,235
The bouquet is vibrant and lifted, revealing notes of white peach and grapefruit zest.		

WINE PAIRING		
●	Vasse Felix Chardonnay (AUS) 2023	1,370
Mango and passion fruit with a lift of citrus and flowers.		

WINE PAIRING		
●	Château Musar Jeune Red (LBN) 2021	1,045
Fresh and fruity, with cherry, red berries, gentle spice, and a smooth finish.		
●	Parker Coonawarra Estate Terra Rossa Shiraz (AUS) 2019	1,285
Generous and elegant with bright notes of blackberry and dark plum.		

●	Aldobrandesca Vie Cave Malbec Toscana IGT (ITA) 2022	1,725
Rich with notes of ripe blackberry, black cherry, and sweet spice.		
●	Vilafonté Seriously Old Dirt (SA) 2022	1,330
Black cherry, blackberry, and spice with silky tannins.		

●	St John's Road The Evangelist Shiraz (AUS) 2015	1,990
Ripe blackberry, pepper, mocha and savoury spice.		
●	Parker Coonawarra Estate Terra Rossa Cabernet Sauvignon (AUS) 2021	1,285
Aromas of red and black fruit, leather and spice, with a hint of earth from French oak.		

●	Fantinel La Roncaia Fusco Merlot (ITA) 2018	1,465
Velvety tannins with flavours of dark fruit and cocoa.		
●	Cigalus Rouge (FRA) 2022	2,090
Notes of sweet spice, cedar, cocoa and a touch of garrigue.		

●	Taaibosch Crescendo (SA) 2020	1,865
Flavours of blackcurrant, plum and cedar, supported by elegant tannins and fresh acidity.		

GREEN SIDES

Mediterranean Salad with Feta and Olives	✓NO	550
Josper Grilled Lemon Tenderstem Broccoli	✓NO	550
Green Avocado "Caprese" Salad	✓N	610
Creamed Spinach	✓	690
Grilled Pak Choi	✓N	600