



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.



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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.



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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

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● *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.

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● *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.

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● *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.



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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.



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



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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	✓	350

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 **2,500**
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.*

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● **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.

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

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● **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