CAVE À MANGER

WINE PAIRED | SEASONAL

WINE PAIRING

1,240 — *Montes Alpha Carmenère (CHL) 2021*
Ripe blackberries, plums, pepper and chocolate, with smooth, rounded tannins.

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.

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.

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.

WINE PAIRING

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

ENTRÉE

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

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

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.

FLAMMKUCHEN

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

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.

Gérard Bertrand Côte des Roses Rosé (FRA) 2024 — 970
Fresh summer fruits, rose petals and grapefruit; crisp, refreshing finish.

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.

Château Simard Saint-Émilion Grand Cru (FRA) 2020 — 1,525
Rich black fruits, firm tannins and fresh acidity; elegantly structured.

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

Three Thieves Pinot Noir (USA) 2022 — 800
Juicy cherries, raspberries and violets, complemented by subtle toasted oak.

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

Villa Antinori Pinot Bianco Tenuta Monteloro (ITA) 2023 — 1,195
Grapefruit, lime and white flowers; fresh, rounded, with mineral character.

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

WINE PAIRING

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

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WINE PAIRING

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

830	**Rutini Trumpeter Reserve Pinot Noir (ARG) 2023** Raspberries, plums and violets, with silky tannins and delicate oak.	
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.	
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.	
1,445	**Clarendelle Inspired by Haut-Brion Médoc (FRA) 2018** Blackberry, blueberry and liquorice, with spicy oak and minty freshness.	
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.	

Vegetarian · Vegetarian-Option · Vegan
Vegan-Option · Gluten-Free · Gluten-Free Option

FISH AND SEAFOOD

Calamari Carbonara 2.0 (GFO) Cream | Black Pepper | Bacon Croutons	2,200
Grilled White Snapper (GF) White Snapper | Spanish Tomato, Olive and Caper Sauce | Mixed Greens | Cauliflower Purée	2,300
Chilli Garlic Prawns (GFO) Confit Garlic | Fresh Limuru Chillies | Parsley	2,490

THE JOSPER COLLECTION

Josper Cauliflower (VNO) Green Hummus | Grilled Corn | Pickled Jalapeño | Walnut Crumble	1,250
Josper Grilled Pork Chop Carrot and Ginger Purée | Mustard Sauce | Tenderstem Broccoli	2,150
Angus Bacon Burger Homemade Milk Bun | Smoked Aged Gouda | Bacon Jam | Salted Chips	2,190
Peri-Peri Chicken Sweetcorn | Mixed Greens | Steamed Rice	2,330
Josper Roast Pork Belly Served with Steamed Rice | Apple Coleslaw | Charred Pak Choy	2,330
Braised Takumi Beef Short Ribs (GFO) BBQ Glaze | Mango Chutney | Coriander | Sweet Potato Purée	2,500
Bœuf Bourguignon Bacon | Mashed Potato | Wild Mushrooms	2,500
Herb Lamb Chops Lamb Chops | Pea & Mint Purée | Potato Croquettes	3,200
Josper-Fired South African Steak (GF) Choice of Sirloin or Ribeye. Sauces: Café de Paris Butter | Wild Mushroom Sauce | Sauce au Poivre. Served with Salted Chips	3,950

WINE PAIRING

	Meerlust Chardonnay (SA) 2023 Ripe peach and green apple, supported by hints of toasted almond.	1,405
	Cune Albariño (ESP) 2024 Fresh citrus, peach, and green apple with a crisp finish.	790
	Clarendelle Bordeaux Blanc (FRA) 2022 The bouquet is vibrant and lifted, revealing notes of white peach and grapefruit zest.	1,235

WINE PAIRING

	Château Musar Jeune Red (LBN) 2021 Fresh and fruity, with cherry, red berries, gentle spice, and a smooth finish.	1,045
	Parker Coonawarra Estate Terra Rossa Shiraz (AUS) 2019 Generous and elegant with bright notes of blackberry and dark plum.	1,285
	Aldobrandesca Vie Cave Malbec Toscana IGT (ITA) 2022 Rich with notes of ripe blackberry, black cherry, and sweet spice.	1,725
	Vilafonté Seriously Old Dirt (SA) 2022 Black cherry, blackberry, and spice with silky tannins.	1,330
	Parker Coonawarra Estate Terra Rossa Cabernet Sauvignon (AUS) 2021 Aromas of red and black fruit, leather and spice, with a hint of earth from French oak.	1,285
	Fantinel La Roncaia Fusco Merlot (ITA) 2018 Velvety tannins with flavours of dark fruit and cocoa.	1,465
	Gérard Bertrand Héritage Kosmos Rouge (FRA) 2021 Dark fruits, gentle spice and earthy undertones; silky, refined tannins.	1,410
	Cigalus Rouge (FRA) 2022 Notes of sweet spice, cedar, cocoa and a touch of garrigue.	2,090
	Taaibosch Crescendo (SA) 2020 Flavours of blackcurrant, plum and cedar, supported by elegant tannins and fresh acidity.	1,865

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

CAVE À MANGER

WINE BISTRO AND EXPERIENCE

STARCHY SIDES



550	Salted Chips VNO
650	Steamed Rice or Coconut Rice V
500	Sweet Potato Mash V
500	Corn Riblets VN
350	Fresh Bread with Olive oil & Balsamic V

GREEN SIDES



550	Mediterranean Salad with Feta and Olives VNO
550	Josper Grilled Lemon Tenderstem Broccoli VNO
610	Green Avocado "Caprese" Salad VN
600	Grilled Pak Choi V
690	Creamed Spinach VN

DESSERTS

Mixed Berry Compote V — 800
Whipped Cream, Meringue, Citrus Infused Berries, Mint

Malva Pudding — 950
Burnt Custard, Vanilla Ice Cream

Peppermint Crisp V — 1,050
Dark Chocolate Nemesis, Homemade Peppermint ice cream, Salted Caramel

Apple Tarte Tatin — 1,200
Served with Vanilla Gelato

Frangelica Tiramisu — 1,300
Double Espresso Sponge, Hazelnut Liqueur Cream, Cocoa Dusting

Dark Chocolate Fondant V — 1,550
Raspberry Coulis (Please allow 15 mins)

ICE CREAMS

Salted Caramel Ice Cream	600
Vanilla Ice Cream	
Chocolate Ice Cream	

SORBETS

Raspberry Sorbet VN	600

V Vegetarian · VO Vegetarian-Option · VN Vegan
VNO Vegan-Option · Gluten-Free · O Gluten-Free Option

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AFTER-DINNER DRINKS

DESSERT WINE

Expression de Sauternes AOC — 1,030 Rich candied fruit and delicate citron notes.	
Santa Cristina Vin Santo Bianco 2019 — 1,045 Honeyed apricot, dried fruits and toasted almonds.	

COFFEE

Caffè Corretto – Nonino Edition — 550 Espresso with a splash of Nonino grappa.	
Italian Espresso – Double — 550 Finely ground coffee extracted with hot water.	

GRAPPA

Grappa Nonino Merlot	800
Grappa Nonino Moscato	850

COGNAC

H by Hine VSOP	950
Hine Rare The Original	1,600
Hine Cigar Reserve XO	3,100
Hine Antique XO	6,100