










---

# FOOD MENU

---

## STARTERS + TAPAS





<b>Loaded Olive Oil</b>  	<b>500</b>
Olives, Sundried Tomatoes, Cilantro and Thyme	
<b>Petal &amp; Stem Sauvignon Blanc (NZ)</b>	<b>000</b>
Notes of passionfruit, blackcurrant, grapefruit, and green apple.	
<b>Duck and Coriander Samosa (3Pcs)</b>	<b>550</b>
Served with Tangerine Chutney	
<b>Domaines OTT Provence Rose BY.OTT</b>	<b>000</b>
Delicate and fruity with notes of white peach and apricot mixed with passion fruit and mango	
<b>Chicken Liver Pate</b>  	<b>990</b>
Melon Rind Jam and Baguette	
<b>Cote Des Roses Pinot Noir</b>	<b>000</b>
Cherry, blackberry, and spice notes, with a balanced, fruity palate, and a long, smooth finish.	
<b>Mozzarella Arancini (4pcs)</b> 	<b>1,030</b>
Served on Bravas Sauce, Rocket Leaves	
<b>Sun Goddess Pinot Grigio Ramato (ITA) 2022</b>	<b>1,000</b>
Aromas of ripe peach, apricot, and citrus blossoms.	
<b>Crispy Chicken Wings</b>  	<b>1,310</b>
Soy Ginger Glaze   Lime	
<b>Or &amp; Azur Rouge Languedoc</b>	<b>000</b>
Notably blackcurrant and is underlined by spices and hints of garrigue.	
<b>Crispy Taco Chicken Karage</b>	<b>1,410</b>
With Celery Mayonnaise and Coriander	
<b>Ghost in the Machine Shiraz</b>	<b>000</b>
Complex aroma profile, featuring notes of black cherry, plum, and hints of oak.	
<b>Burrata + Tomatoes</b> 	<b>1,660</b>
Roasted Tomato Conserva   Basil   Antinori Olive Oil   Homemade Focaccia	
<b>Santa Cristina Umbria (ITA) 2022</b>	<b>000</b>
Well-balanced, smooth, and savory with crisp freshness and a fruity aftertaste.	
<b>Baked Camembert</b> 	<b>1,690</b>
Honey   Thyme   Served with Homemade Sourdough	
<b>Gris Blanc Rosé (FRA)</b>	<b>000</b>
Flavors of raspberry, grapefruit, and a touch of minerality.	
<b>Pulled Pork Bao Buns</b>	<b>1,980</b>
Mango and Coriander Salsa	
<b>Heritage Cahors Malbec (ITA) 2022</b>	<b>000</b>
Ripe blackberries, cassis, and hints of graphite and dried herbs.	

## FLAMMKUCHEN (FRENCH PIZZA)

<b><i>Baby Spinach, Feta and Onion</i></b> 	1,780
Balsamic Drizzle	
<b><i>BBQ Chicken</i></b>	1,780
Topped off with Cheddar and Fresh Chives	
<b><i>"Margherita"</i></b> 	1,780
Crema Fraiche Base, Basil, Mozzarella and Fresh Confit Tomatoes	
<b><i>Brie, Pear and Honey Flammkuchen</i></b> 	1,780
Brie, Fresh Pears, Kitui Honey	
<b><i>BBQ Beef, Roasted Peppers and Garlic Flammkuchen</i></b>	1,780
Beef Filet, Red Peppers, Garlic Butter, Lime	












## SALAD + SANDWICH



<b><i>Chicken Caesar Salad</i></b>	1,065
Chicken Breast   Blue Cheese Ceasar Dressing  Parmesan  Sourdough Croutons	
<b><i>Cilantro Lime Chicken Sandwich</i></b>	1,390
Chilli Cucumber Mayonnaise. Served on Ciabatta Bread	
<b><i>Roasted Beetroot, Orange and Feta Salad</i></b>  	1,460
Cold Orange dressing and Sourdough Croutons	
<b><i>Cold Sliced Beef Sandwich</i></b>	1,560
Garlic Mayo and Chips	
<b><i>Cuban Sandwich</i></b>	1,790
With Swiss Cheese, Ham and Mustard	

## LARGER PLATES



<b>Pesto Mac and Cheese</b> 	<b>990</b>
Basil Coriander Pesto   Parmesan	
<b>Clarendelle Bordeaux Blanc (FRA) 2022</b>	<b>1,050</b>
Bright and structured, with flavors of citrus, green apple, and pear.	
<b>Spicy Tomato Rigatoni pasta</b>  	<b>1,480</b>
Olive oil, garlic and basil. Served with Garlic Bread	
<b>Ghost in the Machine Shiraz (SA)</b>	<b>000</b>
Dark fruit flavors, complemented by hints of chocolate and a touch of pepper.	
<b>Lamb Kofta</b>  	<b>1,550</b>
Served with Mint Yoghurt Chutney and Flatbread	
<b>Montes Classic Series Cabernet Sauvignon (CHL)</b>	<b>000</b>
Hints of eucalyptus, layered with subtle notes of dark chocolate, vanilla, and toast.	
<b>Braised Ox Tail "Pie"</b>  	<b>1,610</b>
Cheesy Mash Topping	
<b>Tormaresca Castel Del Monte Trentangeli Rosso (ITA)</b>	<b>000</b>
Notes of black pepper, Mediterranean herbs, and a touch of vanilla from oak aging.	
<b>Beef Burger XO</b>	<b>1,710</b>
200gr Beef Chuck Patty, Lettuce, Fries, Homemade Bun	
<b>Le Chant Du Coq Rouge (SA) 2019</b>	<b>1,055</b>
Merlot-dominant blend with fresh floral aromas, red berries, and spice.	
<b>Pork Chop Coletta</b>	<b>1,760</b>
Schnitzel   Mustard Mash   Lemon	
<b>Fantinel La Roncaia Fusco Merlot (ITA) 2018</b>	<b>1,465</b>
Ripe black cherry, plum, blackberry, and red berries.	
<b>Seared Lamb Chops</b>	<b>1,850</b>
Served with Mash and Red Wine Reduction	
<b>Aldobrandesca Vie Cave Toscana I.G.T Malbec (ITA) 2022</b>	<b>1,545</b>
Notes of ripe blackberry, black cherry, and sweet spice.	
<b>Coastal Fish n Chips</b>	<b>1,990</b>
Battered Coral Fish, Hand Cut Fries and House Tartare Sauce	
<b>Louis Latour Pouilly Fuisse (FRA) 2022</b>	<b>1,655</b>
Balanced with enjoyable fruitiness, revealing exotic fruits aromas.	
<b>Braised Short Ribs</b>  	<b>2,030</b>
Served with Mango Chutney and Coriander	
<b>Montes Alpha Carmenere (CHL) 2021</b>	<b>1,080</b>
Ripe black and red fruits, including blackberries, figs, and dried plums.	
<b>Grilled Beef Medallions</b>  	<b>2,410</b>
Served with Chili Butter Gremolata and Chips	
<b>Taaibosch Crescendo (SA) 2020</b>	<b>1,810</b>
Blackcurrant, plum, and cedar, supported by elegant tannins and fresh acidity.	

SIDE



<i><b>Chips</b></i>	440
<i><b>Farm Salad</b></i>	500
<i><b>Roasted Root Vegetables in Garlic Butter</b></i>	600

CHEESES & DESSERTS



<i><b>Frangelico Tiramisu</b></i> Served in a Cotes des Roses glass	950
<i><b>Burnt Basque Cheesecake</b></i> With Lavender Whipped Cream	1,080
<i><b>Seasonal Cheese Platter</b></i> Cheeses   Homemade Jams	2,570



Vegetarian



Vegetarian Option



Vegan



Vegan Option



Gluten Free



Gluten Free Option

*\*Some dishes may contain nuts or allergens*