



Underground Chocolate Cave

Our unique underground wine cellar, showcasing more than six hundred varieties of wine from more than thirty regions around the world, has recently had a truly unique experience added. In addition to our artisanal cheese and deli room, you may now also experience our handmade, gourmet chocolate cave.

Executive pastry chef, Yapa, has created a chocolate menu using only the finest chocolate, with some very interesting and unusual flavours... Have you ever tried liquid milk chocolate with earl grey tea and mango, or dark chocolate with chilli? What about chocolate truffles flavoured with coconut and coriander, passionfruit and caramel, orange and cardamom, to name but a few...?

To further the experience even more, Jasper, our Sommelier would be delighted to create a fantastic chocolate and wine pairing which may be enjoyed before or after dinner.

Wine and chocolate are natural companions; they both have very complex flavours and matching these flavours is half the fun!

"Sip the wine, let it fill your mouth, note the wines complexity and which flavours come to mind. Now take a small bite of the chocolate, let it sit on your tongue, when it just begins to melt sip the wine again and swirl together with the chocolate."

Choose from our exclusive creations and enjoy this wonderfully decadent experience.....

Pair lighter chocolates with lighter wines and darker chocolate with full bodied wines. Go light to dark in your tasting sessions, starting with milk which has the lowest percentage of cacao.

We recommend the following wines by the glass to harmonize with your chocolate:

For dark and bitter chocolate - Full bodied reds

*2006 Shiraz Coriole, McLaren Vale, Australia
Nineteen dollars*

*2006 The Chocolate Block, Franschoek, South Africa
Thirty dollars*

For dark and bitter sweet chocolate - Sweet fortified

*Starboard Batch 88, Quady's, Madera, California USA
Fifteen dollars*

*Pedro Ximénez, San Emilio, Lustau, Andalusia, Spain
Eighteen dollars*

For milk chocolate - Lighter, fresher

*2007 Viognier, Kumkani, Stellenbosch, South Africa
Twenty dollars*

Please note that all prices are in US dollars & are subject to 10% service charge

These are just some of Pastry Chef, Yapa's creations:

Sambuca chocolate
Lemongrass chocolate
Passion fruit caramel
Coconut coriander
Fennel seed chocolate
Mango ginger
Malibu chocolate
Cardamom chocolate
Cinnamon apple
Irish coffee
Orange chocolate
Green tea chocolate
Whisky caramel
Star anise
Yoghurt lassi
Chilli chocolate
Mint chocolate
Hazelnut chocolate
Roasted almond
Rum & raisin
Calvados chocolate
Olive oil chocolate
Goats cheese
Salted caramel

Each four dollars (2 truffles per portion)

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Home-made liquid chocolate

Our drinking chocolate has a sensational cocoa kick full of natural antioxidants and is designed to slot into your life much like any other hot drink.

This isn't hot chocolate as you know it, this is **Liquid Chocolate!**

Dark chocolate with mint

Dark chocolate orange *Grand Marnier*

Lime & lemongrass dark chocolate

Lemon basil chocolate

Coconut green tea chocolate

Dark chocolate with sweet chilli

Passion fruit & chocolate

One shot of liquid chocolate - Five dollars each

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