

SEAFOOD BAR

SEAFOOD PLATTER FOR TWO
SEASONAL OYSTERS,
DUTCH MUSSELS & CLAMS,
KING CRAB, BOSTON LOBSTER,
MADAGASCAN PRAWNS

*Served with Marie Rose sauce &
garlic mayonnaise*
\$1,188

BOSTON LOBSTER
1lb \$378 | ½ lb \$218

MADAGASCAN PRAWNS
With Marie Rose sauce
\$178

ALASKAN KING CRAB
With Marie Rose sauce
\$378

SEASONAL OYSTER
(Serving multiples of 2)

OSTRA (FRANCE) \$68 each
*Served either Plain or with Ponzu & sesame,
Cider, vinegar & onion
or Vietnamese style*

SAMPLE A LA CARTE MENU

MAINS TO SHARE

Please allow 30 minutes for preparation

GRASS FED SCOTTISH RIB OF BEEF
Served with chips, green salad & Bearnaise sauce
FOR TWO \$1.288

BEEF WELLINGTON
Roasted carrots, mashed potatoes & beef sauce
FOR TWO \$988

WHOLE ROASTED DOVER SOLE
Served with olive oil crushed new potatoes & Grenobloise sauce
FOR TWO \$1.188

STARTERS

CRAB MAYONNAISE & DILL ON BEEF DRIPPING TOAST \$218
Add 15g or 30g of Oscietra caviar \$598 | \$1,188

FISH CAKES, TARTARE SAUCE & FENNEL SALAD \$158

POSH MUSHROOMS ON TOAST (v) \$158

STEAK TARTARE & SEAWEED WAFER POTAOES \$208

VADOUVAN MARINATED RAW SCALLOPS, CALAMANSI, YOGHURT,
BLACK GARLIC, TOASTED MACADAMIA NUTS & CORIANDER \$218

TERRINE OF FOIE GRAS, MUSHROOM PUREE, PICKLED BLACK TRUMPET & TOASTED BRIOCHE \$238

SMOKED CHESTNUT SOUP, SOFT POACHED EGG, ROASTED WILD MUSHROOMS, LARDO & CROUTONS (v) \$188
Add Piedmont white truffle \$288

SALAD OF BABY & JERUSALEM ARTICHOKEs, BLACK TRUFFLE VINAIGRETTE,
SOY MAYONNAISE, JABUGO HAM & TOASTED HAZELNUTS (v) \$218
Add Perigord black truffle \$288

MAINS

ROASTED SEA BASS, CAULIFLOWER, KALE, SEA HERBS & CHIVE SAUCE \$388

GRILLED DINGLEY DELL PORK BELLY, MASHED POTATOES,
FINE BEANS, HAZELNUTS, CHICORY & MUSTARD SAUCE \$338

VOL AU VENT OF BRAISED BEEF & FOIE GRAS, CREAMED SPINACH,
ROASTED CEPs, BABY ARTICHOKEs & MADEIRA SAUCE \$388

JERUSALEM ARTICHOKEs RISOTTO WITH ROASTED WILD MUSHROOMS, ROCKET & PARMESAN (v) \$218
Add Piedmont white truffle \$288

ROASTED PHEASANT, MASHED POTATO, MAPLE GLAZED BRUSSELS SPROUTS, CRISPY BACON, JUS & BREAD SAUCE \$218

OLIVE OIL CRUSHED POTATOES, ROASTED BABY ARTICHOKEs, STEAMED KALE, CARROTS & HERBS (v) \$238

SIDES

MASHED POTATOES \$82

SUPPLEMENT OF GIROLLES ROASTED IN GARLIC & ALMOND BUTTER \$82 *Or Piedmont white truffle (Market price)*

ROASTED FINE BEANS & HAZELNUTS \$82

CREAMED SPINACH WITH AGED PARMESAN & NUTMEG \$82 | MIXED LEAVES SALAD & HERBS \$72

DESSERTS

BAKEWELL TART & RASPBERRY SORBET
\$98

STICKY TOFFEE PUDDING, EARL GREY POACHED DATES
& CLOTTED CREAM ICE CREAM
\$98

CHESTNUTS MONT BLANC
\$98

CHOCOLATE FONDANT & ALMOND ICE CREAM
\$98

LEMON TART & CREME FRAICHE SORBET
\$98

RICE PUDDING, QUINCE & CANDIED LEMON
\$98

MANGO & PASSION FRUIT PAVLOVA
\$98

MRS KIRKHAM'S LANCASHIRE CHEESE
Served with figs, grapes, celery & oat crackers
\$178 per person | \$298 for two

(V) DISHES SUITABLE FOR VEGETARIANS OR CAN BE MADE ON REQUEST
KINDLY NOTIFY ONE OF OUR TEAM MEMBERS IF YOU HAVE ANY ALLERGY OR INTOLERANCE.

PRICES EXCLUSIVE OF 10% SERVICE CHARGE