

# SAMPLE A LA CARTE MENU

## STARTERS

CRAB MAYONNAISE & DILL ON BEEF DRIPPING TOAST \$248  
*Add 15g or 30g of Oscietra caviar \$598 | \$1,188*

FISH CAKES, TARTARE SAUCE & FENNEL SALAD \$208

LOIRE VALLEY ASPARAGUS & HOLLANDAISE SAUCE (V) \$248  
*Add Périgord truffle \$288*

POSH MUSHROOMS ON TOAST (V) \$208  
*Add Périgord truffle \$288*

STEAK TARTARE & WAFER POTATOES \$248  
*Add 15g or 30g of Oscietra caviar \$598 | \$1,188*

VADOUVAN MARINATED RAW SCALLOPS, CALAMANSI, YOGHURT,  
BLACK GARLIC, TOASTED MACADAMIA NUTS & CORIANDER \$248

TERRINE OF FOIE GRAS, MUSHROOM PUREE, PERIGORD TRUFFLE & TOASTED BRIOCHE \$248

SMOKED CHESTNUT SOUP, SOFT POACHED EGG,  
ROASTED WILD MUSHROOMS, LARDO & CROUTONS (V) \$208  
*Add Périgord truffle \$288*

BEETROOT SALAD, HORSERADISH, HAZELNUTS, WATERCRESS & BEETROOT DRESSING (V) \$208

## MAINS

ROASTED WILD TURBOT, CONFIT LEEKS, POMME PUREE & PERIGORD TRUFFLE \$478

GRILLED DINGLEY DELL PORK CUTLET, MASHED POTATOES,  
FINE BEANS, HAZELNUTS, CHICORY & MUSTARD SAUCE \$378

VOL AU VENT OF BRAISED BEEF & FOIE GRAS, GRILLED ASPARAGUS, CREAMED SPINACH,  
ROASTED WILD MUSHROOMS, BABY ARTICHOKE & MADEIRA SAUCE \$428

PARMESAN RISOTTO WITH ROASTED WILD MUSHROOMS, ROCKET (V) \$248  
*Add Périgord truffle \$288*

OLIVE OIL CRUSHED POTATOES, ROASTED BABY ARTICHOKE,  
GRILLED ASPARAGUS, STEAMED KALE, CARROTS & HERBS (V) \$268

## SIDES

MASHED POTATOES \$98

ADD A SUPPLEMENT OF GIROLLES ROASTED IN GARLIC & ALMOND BUTTER \$98  
*Or Périgord truffle \$288*

ROASTED FINE BEANS & HAZELNUTS \$98

CREAMED SPINACH WITH AGED PARMESAN & NUTMEG \$98

MIXED LEAVES SALAD & HERBS \$82

(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.

## MAINS TO SHARE

*Please allow 30 minutes for preparation*

CHARCOAL GRILLED RIB OF BEEF  
*Served with chips, green salad & Bearnaise sauce*  
FOR TWO \$988

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

WHOLE ROASTED DOVER SOLE  
*Served with olive oil crushed new potatoes & Grenobloise sauce*  
FOR TWO \$988

## SEAFOOD BAR

SEAFOOD PLATTER FOR TWO

SEASONAL OYSTERS,  
MUSSELS, CLAMS,  
KING CRAB, LOBSTER,  
PRAWNS

*Served with Marie Rose sauce &  
garlic mayonnaise*  
\$1,298

LOBSTER

1lb \$408 | ½ lb \$228

PRAWNS

*With Marie Rose sauce*  
\$208

ALASKAN KING CRAB

*With Marie Rose sauce*  
\$398

SEASONAL OYSTER

*(Serving multiples of 2)*

OSTRA (FRANCE) \$68 each

*Served either Plain or with Ponzu & sesame,  
Cider, vinegar & onion  
or Vietnamese style*

## DESSERTS

BAKEWELL TART & RASPBERRY SORBET  
\$108

STICKY TOFFEE PUDDING, EARL GREY POACHED DATES  
& CLOTTED CREAM ICE CREAM  
\$118

CHESTNUTS MONT BLANC  
\$108

CHOCOLATE FONDANT & ALMOND ICE CREAM  
\$118

LEMON TART & CREME FRAICHE SORBET  
\$118

RICE PUDDING, QUINCE & CANDIED LEMON  
\$108

MANGO & PASSION FRUIT PAVLOVA  
\$108

TRUFFLED TUNWORTH CHEESE  
*Served with grapes, celery & oat crackers*  
\$188 per person | \$298 for two

PRICES EXCLUSIVE OF 10% SERVICE CHARGE