

SAMPLE A LA CARTE MENU

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) \$188
Add Périgord truffle \$288

STEAK TARTARE & WAFER POTATOES \$208
Add 15g or 30g of Oscietra caviar \$598 | \$1,188

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

TERRINE OF FOIE GRAS, MUSHROOM PUREE, PERIGORD TRUFFLE & TOASTED BRIOCHE \$238

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

BEETROOT SALAD, HORSERADISH, HAZELNUTS, WATERCRESS & BEETROOT DRESSING (V) \$188

MAINS

ROASTED WILD TURBOT, CONFIT LEEKS, POMME PUREE & PERIGORD TRUFFLE \$438

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

VOL AU VENT OF BRAISED BEEF & FOIE GRAS, CREAMED SPINACH,
ROASTED WILD MUSHROOMS, BABY ARTICHOKE & MADEIRA SAUCE \$388

PARMESAN RISOTTO WITH ROASTED WILD MUSHROOMS, ROCKET (V) \$218
Add Périgord truffle \$288

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

SIDES

MASHED POTATOES \$82

ADD A SUPPLEMENT OF GIROLLES ROASTED IN GARLIC & ALMOND BUTTER \$82
Or Périgord truffle \$288

ROASTED FINE BEANS & HAZELNUTS \$82

CREAMED SPINACH WITH AGED PARMESAN & NUTMEG \$82

MIXED LEAVES SALAD & HERBS \$72

(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 \$1,288

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*
\$1,188

LOBSTER

1lb \$378 | ½ lb \$218

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*

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

TRUFFLED TUNWORTH CHEESE
Served with grapes, celery & oat crackers
\$178 per person | \$298 for two

PRICES EXCLUSIVE OF 10% SERVICE CHARGE