

## 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*

BRAISED TURKISH MORELS, PEAS & WILD GARLIC ON TOAST (V) \$248  
*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 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  
*Braised morels, black garlic, asparagus, mashed potatoes & beef sauce*  
FOR TWO \$988  
*Add pan fried foie gras & Périgord truffle \$498*

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

### SEASONAL OYSTER

OSTRA OYSTERS (FRANCE) \$68 per piece  
*Served lemon & Mignonette sauce*

### 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

MANGO & PASSION FRUIT PAVLOVA  
\$108

TRUFFLED TUNWORTH CHEESE  
*On toasted sourdough bread*  
\$188 per person | \$298 for two

PRICES EXCLUSIVE OF 10% SERVICE CHARGE