

# 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

BRAISED TURKISH MORELS, PEAS & WILD GARLIC ON TOAST (V) \$248

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, PICKLED PEAR PUREE, PEAR SALAD & TOASTED BRIOCHE \$248

LOIRE VALLEY ASPARAGUS SOUP, SOFT POACHED EGG, CRISPY PARMA HAM,  
AGED PARMESAN & CROUTONS (V) \$208

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

## MAINS

ROASTED WILD TURBOT, GRILLED ROMAINE LETTUCE, BRAISED MUSHROOM & BOIS BOUDRAN \$478

WILD ATLANTIC COD WITH PEA PUREE, PEAS & CHICKEN JUS \$378

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

RISOTTO OF WILD GARLIC & PEAS WITH BRAISED TURKISH MORELS & AGED PARMESAN (V) \$248

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

## SIDES

MASHED POTATOES \$98

ROASTED FINE BEANS & HAZELNUTS \$98

CREAMED SPINACH WITH AGED PARMESAN & NUTMEG \$98

MIXED LEAVES SALAD & HERBS \$82

## 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 \$298*

## 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

RUM BABA FOR TWO, STRAWBERRIES, LEMON VERBENA WHIPPED CREAM,  
DIPLOMATICO RESERVA EXCLUSIVA RUM (VENEZUELA)  
\$238

LEMON TART & CREME FRAICHE SORBET  
\$118

ENGLISH CHEESE SELECTION  
WITH GRAPES, CELERY & HOMEMADE OAT CRACKERS  
\$168 per person | \$258 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