

SAMPLE A LA CARTE MENU

STARTERS

CRAB MAYONNAISE & DILL ON BEEF DRIPPING TOAST \$238
Add 15g or 30g of Oscietra caviar \$498 | \$928

GRILLED BOSTON LOBSTER & CHIPS WITH BEARNAISE SAUCE HALF \$298 | WHOLE \$588

BRAISED ASPARAGUS, AUSTRALIAN WINTER TRUFFLE & AGED PARMESAN (V) \$188

FISH CAKES WITH PRAWNS, FENNEL SALAD & TATARE SAUCE \$248

STEAK TARTARE & WAFER POTATOES \$258
Add 15g or 30g of Oscietra caviar \$498 | \$928

STRACCIATELLA, AUSTRALIAN WINTER TRUFFLE & GRILLED TOAST \$298

BRITISH CHARCUTERIE, CORNICHONS, WHOLE GRAIN MUSTARD & TOAST \$198

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

ROASTED QUAIL, SEARED FOIE GRAS, YOUNG ALMONDS, CHICORY & CHERRIES \$238

TERRINE OF FOIE GRAS, PEACH CHUTNEY, GRILLED PEACHES & TOASTED BRIOCHE \$218

GRILLED CARABINERO KING PRAWN (SPAIN) \$208 *per piece*

BOUCHOT MUSSELS WITH NOILLY PRAT CREAM SAUCE & CHIPS \$188

GRILLED SCALLOP IN THE SHELL WITH SEAWEED BUTTER \$158 *per piece*

MAINS

ROASTED WILD TURBOT, GRILLED COS LETTUCE,
ROASTED PORTOBELLO MUSHROOM & SAUCE BOIS BOUDRAN \$378

ROASTED WILD SEABASS WITH CAULIFLOWER PUREE, ROMANESCO & CHIVE VELOUTE \$378

BOUILLABAISSE OF RED MULLET, SEABASS, TURBOT & SCALLOPS,
WITH SAFFRON AIOLI, CROUTONS & PARMESAN \$378

GRILLED DINGLEY DELL PORK CUTLET, MASHED POTATOES, FINE BEANS, HAZELNUTS,
CHICORY & MUSTARD SAUCE \$398

ROASTED RACK & CONFIT SHOULDER OF LAMB, MINTED NEW POTATOES,
BABY ARTICHOKEs, BROAD BEANS, MORELS & LAMB SAUCE \$398

PARMESAN RISOTTO WITH ROASTED GIROLLES & GARDEN PEAS (V) \$338

OLIVE OIL CRUSHED POTATOES, ROASTED BABY ARTICHOKEs,
GRILLED ASPARAGUS, STEAMED KALE, CARROTS & HERBS (V) \$338

Add Australian winter truffle on any dish \$298

SIDES

MASHED POTATOES \$98 FRENCH FRIES \$98

ROASTED FINE BEANS & HAZELNUTS \$98

CREAMED SPINACH WITH AGED PARMESAN & NUTMEG \$98

MIXED LEAVES SALAD & HERBS \$82

KINDLY NOTIFY ONE OF OUR TEAM MEMBERS IF YOU HAVE ANY ALLERGY OR INTOLERANCE.

(V) DISHES SUITABLE FOR VEGETARIANS OR CAN BE MADE ON REQUEST

MAINS TO SHARE

Please allow 40 minutes for preparation

WHOLE ROASTED DOVER SOLE A LA MEUNIERE
Served with olive oil crushed new potatoes, girolles & garden peas
FOR TWO \$1.188

CHARCOAL GRILLED RIB OF BEEF
Served with chips, green salad & Bearnaise sauce
FOR TWO \$1.188

BEEF WELLINGTON
Braised morels, asparagus, mashed potatoes & beef sauce
FOR TWO \$1.188
Add pan fried foie gras \$298

SEASONAL OYSTER

Creuse Speciale OYSTER, "PRAT-AR-COUM" (BRITTANY, FRANCE) \$68 *per piece*
Served lemon & Mignonette sauce

DESSERTS

BAKEWELL TART & RASPBERRY SORBET
\$128

STICKY TOFFEE PUDDING, EARL GREY POACHED DATES
& CLOTTED CREAM ICE CREAM
\$128

RUM BABA FOR TWO, CHERRIES, LEMON VERBENA WHIPPED CREAM,
DIPLOMATICO RESERVA EXCLUSIVA RUM (VENEZUELA)
\$258

LEMON TART & CREME FRAICHE SORBET
\$128

SEASONAL ENGLISH CHEESE
WITH GRAPES, CELERY & HOMEMADE OAT CRACKERS
\$168 *per person* | \$258 *for two*

PRICES EXCLUSIVE OF 10% SERVICE CHARGE