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### PRIVATE ROOM SHARING MENU

Served family style

1088 per person

### **STARTER**

Serrano Ham 24 months, Guindilla Peppers

Caesar Salad, Anchovy, Parmesan, Lardon, Crouton

Pacific Blue Prawn Cocktail, Cocktail Sauce

Polmard Beef Tartare, Traditional Garnish, Potato Crisps

#### **MAIN**

Brandt USDA Prime Bone-In Ribeye, Selection of Sauces
Pan-Roasted Big Glory Bay Salmon Fillet, Warm Tartare Sauce

Seasonal sides served to the table

## **DESSERT**

Apple Tarte Tatin, Crème Normande (V)

Profiteroles, Pistachio Ice Cream, Warm Chocolate Sauce (V)

Please share your allergies and dietary requirements if any with our team.