

FRESHLY
SHUCKED OYSTERS

Black Pearl
No.2
78 each

Gillardeau
No.2
88 each

Served with lemon and mignonette

SET LUNCH MENU

338 two course
378 three course

— STARTER —

Soup of the Day (V)
Check with your Server

Spicy Bluefin Tuna Tartare
Avocado, Sesame, Squid Ink Cracker

Iceberg Wedge Salad
Bacon, Blue Cheese, Red Onion, Tomato

— MAIN —

Parisian Gnocchi (V)
Aged Comté, Wild Mushrooms,
Black Truffle

Duck Leg Confit
Pommes Puree, Braised Red Cabbage,
Madeira Jus

The Manhattan Cheeseburger
Dry aged 7oz beef patty, American cheddar,
bacon, onion, fried organic egg,
dijonnaise, brioche bun, pickle

Steak Frites +158
Black Angus Sirloin, French Fries,
Peppercorn Sauce

— DESSERT —

Profiteroles (V)
Pistachio Ice Cream, Warm Chocolate Sauce

New York Baked Cheesecake (V)
Mixed Berry Compote

Tea or Coffee

CAVIAR & SEAFOOD BAR

Caviar Service, Classic Condiments, Blinis
Maison Kaviari Kristal Caviar 30g/50g988/1588

Plateau de Fruits de Mer

Oysters, Boston Lobster, Pacific Blue Prawns,
Hokkaido Scallop Crudo, Condiments

688/1288

House Smoked Salmon, Crème Fraiche, Lemon, Brioche 148
Pacific Blue Prawn Cocktail, Marie Rose or Cocktail Sauce238
Boston Lobster Cocktail, Marie Rose or Cocktail Sauce half / 328 whole / 638

STARTERS

Soup of the Day, Check with your Server (V)138
Lobster Bisque, Tarragon Cream, Cognac198
Endive & Stilton Salad, Green Apple, Candied Walnuts (V) 178
Seared Foie Gras, Cherry Gastrique, Pistachio, Brioche 228
Polmard Beef Tartare, Potato Crisps, Traditional Garnish198
Blue Swimmer Crab Cake, Tartare Sauce, Lemon 248
Seared Hokkaido Scallops, Yuzu Beurre Blanc, Chervil Oil 238

MAINS

Rigatoni alla Vodka, Tomato, Cream, Parmesan, Calabrian Chilli (V)198
Parisian Gnocchi, Aged Comté, Wild Mushrooms, Black Truffle (V) 238
Lobster Tagliatelle, Cherry Tomato, Lobster Sauce, Basil 448
Roaring Forties Lamb Rack, Lamb Jus, Mint Jelly 458
Ping Yuen Three Yellow Chicken, Morel Mushroom, Madeira Sauce 438
Steak Au Poivre, Black Angus Tenderloin, Cognac & Peppercorn Sauce 478
Pan-Roasted Big Glory Bay Salmon Fillet, Warm Tartare Sauce 348
Seabass Fillet, Crushed Potatoes, Spinach, Lemon Chive Butter Sauce 398
Grilled Boston Lobster, Café de Paris Butterhalf / 328 whole / 648

BEEF FROM THE JOSPER GRILL

Harris Ranch USDA Prime Sirloin 320g 588
Brandt USDA Prime Dry Aged Bone-In Ribeye 400g758
O'Connor Australian Grain Fed M5+ Tenderloin 200g 478
O'Connor Australian Pasture Fed Ribeye 350g 528

SAUCES Peppercorn | Red Wine Jus | Béarnaise | Chimichurri

SIDES

Koffman French Fries (V) 68
Truffle & Parmesan French Fries (V)128
House Salad, French Vinaigrette (V) 68
Local Organic Mushrooms, Garlic Butter (V) 88
Macaroni & Three Cheese Gratin (V)78
Charred Broccolini, Crispy Garlic (V)78

(V) Vegetarian

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