

DAVID HERVÉ
OYSTERS

The Hervé family has been passionately cultivating some of the world's finest oysters through three generations since 1939.

Babypeter no.6
38 each

Boudeuse no.4
48 each

Ronce no.2
68 each

Royale no.2
78 each

Served with Lemon & Mignonette

SET LUNCH MENU

328 two course

358 three course

— STARTER —

Soup of the Day (V)
Check with your Server

Spicy Bluefin Tuna Tartare
Avocado, Sesame, Squid Ink Cracker

Pork & Pistachio Terrine
Pickles, Mustard, Baguette

— MAIN —

Parisian Gnocchi (V)
Aged Comté, Preserved Truffle,
Black Trumpets

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

Steak Frites
USDA Flat Iron, French Fries,
Watercress, Béarnaise Sauce

— DESSERT —

Profiteroles (V)
Pistachio Ice Cream, Warm Chocolate Sauce

Basque Cheesecake (V)
Mixed Berry Compote

Tea or Coffee

CAVIAR & SEAFOOD BAR

Caviar Service, Crème Fraiche, Egg, Shallot, Chives, Blinis
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 138
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)128
Lobster Bisque, Tarragon Cream, Cognac188
Endive & Stilton Salad, Green Apple, Candied Walnuts (V)168
Caesar Salad, Parmesan, Lardon, Anchovy, Crouton 178
Seared Foie Gras, Fig Compote, Apple Balsamic Glaze, Brioche..... 218
Polmard Beef Tartare, Prepared Tableside, Potato Crisps188/358
Blue Swimmer Crab Cake, Tartare Sauce, Lemon 238
Seared Scallops, Brown Butter, Lemon, Capers, Parsley218

MAINS

Rigatoni alla Vodka, Tomato, Cream, Parmesan, Calabrian Chilli (V) 188
Parisian Gnocchi, Aged Comté, Preserved Truffle, Black Trumpets (V) 228
Lobster Tagliatelle, Cherry Tomato, Lobster Sauce, Basil 428
Roaring Forties Lamb Rack, Lamb Jus, Mint Jelly 438
Ping Yuen Three Yellow Chicken, Morel Mushroom, Madeira Sauce 428
Steak Au Poivre, Black Angus Tenderloin, Cognac & Peppercorn Sauce 458
Pan-Roasted Ōra King Salmon Fillet, Warm Tartare Sauce 328
Grilled Boston Lobster, Café de Paris Butter half / 328 whole / 638
Dover Sole Meuniere, Beurre Noisette, Capers, Parsley, Lemon788

BEEF FROM THE JOSPER GRILL

Harris Ranch USDA Prime Sirloin 350g 568
Brandt USDA Prime Dry Aged Bone-In Ribeye 400g738
O'Connor Australian Grain Fed M5+ Tenderloin 200g 458
Cape Grim Australian Grass Fed Ribeye 350g 498
Mayura Station Australian Wagyu M9+ Bavette 260g 498
Rangers Valley Australian Wagyu M7+ Tomahawk 168 per 100g

SAUCES Peppercorn | Red Wine Jus | Béarnaise | Chimichurri

SIDES

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

(V) Vegetarian

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