

RAW BAR

Freshly Shucked Oysters
Chardonnay & shallot mignonette
Market Price

Kaviari Kristal Caviar 30g
blinis, crème fraîche, chives
988

--- Plateau de Fruits de Mer ---
Chilled Boston lobster, market oysters,
pacific blue prawns, scallop crudo &
house condiments
Petit 688
Grand 1288

Chilled Boston Lobster
Louis sauce
648 / whole

Pacific Blue Prawns
horseradish cocktail sauce
238 / half dozen

STARTERS

🍄 Wild Mushroom Velouté, truffle cream, croutons (V) 148
Lobster Bisque, poached lobster, cognac, tarragon cream 198
Caesar Salad, sourdough croutons, smoked anchovy, Parmesan 188
Japanese Fruit Tomato, stracciatella, black olive crumb, basil (V) 168
Endive & Stilton Salad, apple, candied walnut, mustard dressing (V) 178

🍄 Porcini-Crusted Beef Carpaccio, Parmesan, rocket, pickled shimeji 188
Polmard Steak Tartare, potato crisps, prepared tableside 198
Seared Foie Gras, roasted fig, port wine reduction, toasted brioche 228
Blue Swimmer Crab Cake, sauce rémoulade, frisée herb salad 248
Seared Scallops, smoked bacon, cider, toasted breadcrumbs 238

MAINS

Rigatoni Vodka, tomato, cream, Parmesan, Calabrian chilli (V) 198
🍄 Wild Mushroom Risotto, chanterelle, maitake & oyster mushrooms (V) 248
Lobster Tagliatelle, cherry tomato, lobster sauce, basil 448
Roaring Forties Lamb Chops, traditional mint jelly 458

Roast Local Three Yellow Chicken, Koshihikari rice, chicken jus 668
Ibérico Pork Chop, apricot mustard purée, calamansi jus 438
🍄 Toothfish, chanterelles à la grecque, parsnip purée, tarragon velouté 398
Grilled Boston Lobster, Café de Paris butter, charred lemon 648

BEEF FROM THE JOSPER GRILL

All our steaks are cooked over charcoal,
served with your choice of sauce and a selection of mustards

Brandt, California, US
USDA Prime Holstein
Tenderloin 220g | 658
Ribeye 300g | 728
Sirloin 300g | 668

Margaret River, Australia
Purebred Wagyu M7+
Tomahawk 178 per 100g

Mayura Station, Australia
Fullblood Wagyu M9+
Picanha 300g | 658
Flat Iron 300g | 788

O'Connor, Australia
Black Angus Pasture-fed M3+
Tenderloin 220g | 478
Bone-in Ribeye 800g | 1088

SAUCES Red Wine Jus • Peppercorn • Béarnaise • Chimichurri • 🍄 Creamy Wild Mushroom 48
ENHANCEMENTS Seared Foie Gras 148 • Roasted Bone Marrow 118

SIDES

Koffmann's Fries (V) 68
Three Cheese Macaroni Gratin (V) 78
🍄 Sautéed Local & Wild Mushrooms, garlic, thyme (V) 98

Mixed Leaf Salad, French dressing (V) 68
Charred Broccolini, chilli, garlic, lemon (V) 78
Sautéed Baby Spinach, garlic, lemon (V) 68