

## PRIVATE ROOM SHARING MENU

*Served family sharing style*

*1088 per person*

*Add Seasonal Soup 68*

*Add Lobster Bisque 128*

### STARTER

Polmard Steak Tartare, traditional garnish, potato crisps  
Caesar Salad, sourdough croutons, smoked anchovy, Parmesan  
Foie Gras & Chicken Liver Parfait, pickled cherries, brioche  
Grilled Octopus, salsa verde, Ibérico chorizo, garlic aioli

### MAIN

Charcoal Grilled USDA Prime Ribeye Steak, selection of sauces  
Big Glory Bay Salmon, citrus beurre blanc, chive, trout roe

*Chef's selection of seasonal sides served to the table*

### DESSERT

Signature Apple Tarte Tatin, Chantilly cream (V)  
Profiteroles, warm chocolate sauce, pistachio ice cream (V)

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