

PRIVATE ROOM SET MENU

Three course 888 Four course 988

STARTER

Caesar Salad, Parmesan, Lardon, Anchovy, Crouton

Endive & Stilton Salad, Green Apple, Candied Walnuts (V)

Seared Foie Gras, Fig Compote, Apple Balsamic Glaze, Brioche

Blue Swimmer Crab Cake, Tartare Sauce, Lemon

Seared Scallops, Brown Butter, Lemon, Caper, Parsley

SOUP

Soup of the Day, Check with your Server (V)

Lobster Bisque, Cognac, Tarragon Cream

MAIN

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

Roaring Forties Lamb Chops, Lamb Jus, Mint Jelly

Pan-Roasted Ōra King Salmon Fillet, Warm Tartare Sauce

Ping Yuen Three Yellow Chicken, Morel Mushroom, Madeira Sauce

O'Connor Australian Pasture Fed Ribeye, Red Wine Jus

O'Connor Black Angus Tenderloin, Red Wine Jus

Brandt USDA Prime Sirloin, Red Wine Jus

Seasonal sides served to the table

DESSERT

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

Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Ice Cream (V)

Basque Cheesecake, Mixed Berry Compote (V)

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