

WHITE ASPARAGUS
SPECIALS

White Asparagus Soup (V)
Hazelnut brown butter
158

Poached White Asparagus (V)
organic egg gribiche, soft herb salad
198

Grilled White Asparagus
Serrano ham, hollandaise sauce
228

White Asparagus Risotto
Carnaroli rice, wild garlic, Parmesan
248

SET LUNCH MENU

338 two course

378 three course

— STARTER —

Soup of the Day (V)
Please ask your server

Burrata (V)
Charred Spring vegetables,
pistachio, mint, lemon

Smoked Eel Salad
new potatoes, watercress, horseradish

Bluefin Tuna Tartare
avocado, sesame, squid-ink cracker

— MAIN —

Rigatoni alla Vodka (V)
tomato, cream, Parmesan, Calabrian chilli

King Salmon Fillet
green asparagus, hollandaise sauce

“The European Burger”
dry-aged beef patty, Comté cheese,
bacon, chorizo mayo, pickled shallot,
rocket, bap roll, French fries

Steak Frites +158
Black Angus sirloin, French fries,
peppercorn sauce

— DESSERT —

Profiteroles
pistachio ice cream, warm chocolate sauce

Yuzu & Vanilla Cheesecake
Japanese strawberries,
pink pepper meringue

Tea or Coffee

CAVIAR & SEAFOOD BAR

Freshly Shucked Oysters, mignonette sauce, lemon..... market price
Caviar Service, classic condiments & blinis
Maison Kaviari Kristal Caviar 30g/50g988/1588

Plateau de Fruits de Mer

Freshly Shucked Oysters, Boston Lobster,
Pacific Blue Prawns, Hokkaido Scallops, Condiments

Petit / 688 Grand / 1288

Bluefin Tuna Tartare, avocado, sesame, squid ink cracker 188
House Smoked Salmon, crème fraîche, chives, lemon, brioche 148
Pacific Blue Prawn Cocktail, horseradish cocktail sauce, lemon 238
Boston Lobster Cocktail, Louis sauce, lemon half / 328 whole / 638

STARTERS

Soup of the Day, Please ask your Server (V) 138
Lobster Bisque, poached lobster, Cognac, tarragon cream 198
Endive & Stilton Salad, green apple, candied walnuts (V) 178
Caesar Salad, Parmesan, lardons, smoked anchovy, crouton 188
Roasted Hokkaido Scallops, Calabrian ‘nduja butter, lime 238
Seared Foie Gras, caramelised apple, pain d’épices crumble, brioche 228
Blue Swimmer Crab Cake, sauce rémoulade, frisee herb salad 248
Polmard Steak Tartare, classic garnish, potato crisps, prepared tableside 198

MAINS

Rigatoni alla Vodka, tomato, cream, Parmesan, Calabrian chilli (V) 198
Lobster Tagliatelle, confit tomato, lobster sauce, Basil, lobster oil 448
Roaring Forties Lamb Rack, lamb jus, house-made mint jelly 458
Three-Yellow Ping Yuen Chicken, morel mushrooms, Madeira sauce 438
Steak Au Poivre, Black Angus tenderloin, Cognac & peppercorn sauce..... 478
Sea Bass Fillet, preserved lemon, caper & pistachio salsa verde 398
Grilled Boston Lobster, Café de Paris butter half / 328 whole / 648

BEEF FROM THE JOSPER GRILL

Harris Ranch USDA Prime Sirloin 320g 588
Harris Ranch USDA Prime Ribeye 600g 1128
O’Connor Australian Grain-fed M5+ Tenderloin 200g 478
O’Connor Australian Pasture Fed Ribeye 350g 528
Mayura Australian Wagyu M9 Bavette 260g..... 518
Margaret River Australian Wagyu M7 Tomahawk 178 per 100g

SAUCES Peppercorn • Red Wine Jus • Chimichurri
ENHANCEMENTS Seared Foie Gras 148 • Bone Marrow 118

SIDES

Koffmann French Fries (V)..... 68
Mixed Leaf Salad (V) 68
Local Organic Mushrooms (V) 88
Macaroni & Three-Cheese Gratin (V) 78
Sautéed Baby Spinach (V) 68
Charred Broccolini(V) 78
Sautéed Green Asparagus (V)..... 88

(V) Vegetarian

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