

PRIVATE ROOM SHARING MENU

Served family sharing style

1088 per person

STARTER

Serrano Ham 24 months, Guindillas

Caesar Salad, Anchovy, Parmesan, Lardon, Crouton

Polmard Beef Tartare, Traditional Garnish, Potato Crisps

Blue Swimmer Crab Cakes, Tartare Sauce, Herb Salad

Burrata, Heirloom Tomatoes, Basil, Aged Balsamic

MAIN

Brandt USDA Prime Dry Aged Bone-In Ribeye, Selection of Sauces
Ping Yuen Three Yellow Chicken, Morel Mushroom, Madeira Sauce

Seasonal sides served to the table

DESSERT

Apple Tarte Tatin, Crème Normande (V)

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

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