

SEASONAL
TRUFFLE SPECIALS

Scrambled Taiyouran Eggs (V)
Toasted Brioche, White Truffle
328

Twice Baked Cheese Soufflé (V)
Comté, Gruyère, Cream Sauce,
White Truffle
398

Homemade Tagliatelle (V)
Mountain Butter, Parmesan,
White Truffle
628

Beef Fillet Rossini
Seared Foie Gras, Spinach Puree,
Périgueux Sauce, Black Truffle
598

FESTIVE SET MENU

1188 per person
Minimum two person

Beetroot & Gin Cured Salmon
Horseradish Crème, Pickled Cucumber
2022 Riesling Trocken, Kiedrich Turmberg,
Weingut Robert Weil, Rheingau, Germany

Lobster Bisque
Tarragon Cream, Cognac

Homemade Tagliatelle
Mountain Butter, Parmesan, White Truffle
2021 Barbaresco, Bruno Rocca, Piedmont, Italy

Beef Fillet Rossini
Seared Foie Gras, Spinach Puree,
Périgueux Sauce, Black Truffle

Served with
Pommes Puree & Sautéed Asparagus
2019 Les Fillottes, Pomerol, France

Classic Cherries Jubilee Flambé
Vanilla Bean Ice Cream
Graham's, 20 Years Old, Tawny Port, Portugal

Tea or Coffee
With Sommelier Recommended Pairing
+ 388 per person

CAVIAR & SEAFOOD BAR

Freshly Shucked Oysters, Lemon, MignonetteMarket Price
Caviar Service, Crème Fraiche, Egg, Shallot, Chives, Blinis
Kaviari Kristal Caviar 30g/50g988/1588

Plateau de Fruits de Mer

Oysters, Boston Lobster, Pacific Blue Prawns,
Hokkaido Scallop Crudo, Condiments

688/1288

House Smoked Salmon Crème Fraiche, Lemon, Brioche..... 138
Pacific Blue Prawn Cocktail, Marie Rose or Cocktail Sauce.....238
Boston Lobster Cocktail, Marie Rose or Cocktail Sauce half / 328 whole / 638

STARTERS

Soup of the Day, Check with your Server (V)128
Lobster Bisque, Tarragon Cream, Cognac.....188
Endive & Stilton Salad, Green Apple, Candied Walnuts (V)168
Caesar Salad, Parmesan, Lardon, Anchovy, Crouton 178
Seared Foie Gras, Cherry Gastrique, Pistachio, Brioche218
Polmard Beef Tartare, Potato Crisps, Prepared Tableside188
Blue Swimmer Crab Cake, Tartare Sauce, Lemon 238
Seared Hokkaido Scallops, Yuzu Beurre Blanc, Chervil Oil 238

MAINS

Rigatoni alla Vodka, Tomato, Cream, Parmesan, Calabrian Chilli (V) 188
Parisian Gnocchi, Aged Comté, Wild Mushrooms, Black Truffle (V) 228
Lobster Tagliatelle, Cherry Tomato, Lobster Sauce, Basil 428
Roaring Forties Lamb Rack, Lamb Jus, Mint Jelly..... 438
Ping Yuen Three Yellow Chicken, Morel Mushroom, Madeira Sauce 428
Steak Au Poivre, Black Angus Tenderloin, Cognac & Peppercorn Sauce..... 458
Pan-Roasted Big Glory Bay Salmon Fillet, Warm Tartare Sauce 328
Grilled Boston Lobster, Café de Paris Butter half / 328 whole / 638
Whole Dover Sole, Charcoal Grilled or Meunière 988

BEEF FROM THE JOSPER GRILL

Harris Ranch USDA Prime Sirloin 320g 568
Brandt USDA Prime Dry Aged Bone-In Ribeye 400g.....738
O'Connor Australian Grain Fed M5+ Tenderloin 200g..... 458
O'Connor Australian Pasture Fed Ribeye 350g..... 498
Mayura Station Australian Wagyu M9+ Bavette 260g..... 498
Rangers Valley Australian Wagyu M7+ Tomahawk..... 168 per 100g

SAUCES Peppercorn | Red Wine Jus | Béarnaise | Chimichurri

SIDES

French Fries (V)..... 68
Truffle & Parmesan French Fries (V).....128
House Salad, French Vinaigrette (V) 68
Local Organic Mushrooms, Garlic Butter (V) 88
Macaroni & Three Cheese Gratin (V)78
Sautéed Spinach, Garlic, Lemon (V) 68
Charred Broccolini, Crispy Garlic (V)78

(V) Vegetarian

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