

AUSTRALIAN
BLACK TRUFFLE

Burrata (V)
Truffle Honey, White Balsamic,
Marcona Almonds,
Grilled Sourdough, Shaved Truffle
228

Truffle Tagliolini (V)
Homemade Egg Pasta, Truffle Butter,
Aged Parmesan, Shaved Truffle
258

Truffle Lobster Thermidor
Whole Boston Lobster, Truffle Mornay,
Gruyère Cheese, Shaved Truffle
838

Tournedos Rossini
Black Angus Tenderloin,
Seared Foie Gras, Spinach,
Brioche, Shaved Truffle, Truffle Jus
588

SIGNATURE SET MENU

988 per person

Smoked Salmon Brioche
2022 Riesling Trocken, Kiedrich Turmberg,
Weingut Robert Weil, Rheingau, Germany

Blue Swimmer Crab Cake
Tartare Sauce, Lemon
2019 Chablis 1er Cru, Montée de Tonnerre,
Domaine William Fevre, Burgundy, France

Lobster Bisque
Tarragon Cream, Cognac

Tournedos Rossini
Black Angus Tenderloin, Seared Foie Gras,
Spinach, Brioche, Shaved Truffle, Truffle Jus

Served with
Truffle Potato Puree

2021 Barbaresco, Bruno Rocca, Piedmont, Italy

Profiteroles (V)
Pistachio Ice Cream, Hot Chocolate Sauce
Havana Club, 7 Years Old Rum, Cuba

Tea or Coffee

With Sommelier Recommended Pairing
+ 388 per person

CAVIAR & SEAFOOD BAR

Freshly Shucked Oysters, Lemon, Mignonette Sauce Market Price
Caviar Service, Crème Fraiche, Egg, Shallot, Chives, Blinis
Kaviari Kristal Caviar 30g/50g 988/1588

Plateau de Fruits de Mer

Boston Lobster, Oysters, 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
French Onion Soup, Gruyere Crouton 138
Lobster Bisque, Tarragon Cream, Cognac..... 188
Endive & Stilton Salad, Green Apple, Candied Walnuts (V) 168
Caesar Salad, Parmesan, Lardon, Anchovy, Crouton 178
Seared Rougie Foie Gras, Pickled Cherry, Madeira Sauce, Brioche 218
Polmard Beef Tartare, Prepared Tableside, Potato Crisps 188/358
Blue Swimmer Crab Cake, Tartare Sauce, Lemon 238
Baked Hokkaido Scallops, Garlic, Herb & Lemon Butter 218

MAINS

Rigatoni alla Vodka, Tomato, Cream, Parmesan, Calabrian Chilli (V) 188
Lobster Tagliatelle, Cherry Tomato, Lobster Sauce, Basil 428
Roaring Forties Lamb Rack, Roasted Garlic 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 Scottish Salmon Fillet, Warm Tartare Sauce 328
Dover Sole Meuniere, Beurre Noisette, Capers, Parsley, Lemon 788
Grilled Boston Lobster, Café de Paris Butter half / 328 whole / 638

BEEF FROM THE JOSPER GRILL

Harris Ranch USDA Prime Sirloin 350g 568
Brandt USDA Prime Dry Aged Bone-In Ribeye 400g 738
Rangers Valley “Black Market” Australian Sirloin 300g 448
O’Connor Australian Grain Fed M5+ Tenderloin 200g 458
Cape Grim Australian Grass Fed Ribeye 350g 498
Mayura Australian Full Blood Wagyu M9+ Bavette 260g 498
Rangers Valley Australian Wagyu M7+ Tomahawk 168 per 100g

SAUCES Peppercorn | Red Wine Jus | Béarnaise

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.