

FRESHLY
SHUCKED OYSTERS

Black Pearl
No.2
78 each

Gillardeau
No.2
88 each

Served with lemon and mignonette

SIGNATURE SET MENU

988 per person

Smoked Salmon Brioche

Blue Swimmer Crab Cake
Tartare Sauce, Lemon

Lobster Bisque
Tarragon Cream, Cognac

Beef Fillet Rossini
Seared Foie Gras,
Perigux Sauce, Black Truffle

Served with
Pommes Puree & Sautéed Spinach

Profiteroles
Pistachio Ice Cream,
Warm Chocolate Sauce

Tea or Coffee

CAVIAR & SEAFOOD BAR

Caviar Service, Classic Condiments, Blinis
Maison 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..... 148
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)138
Lobster Bisque, Tarragon Cream, Cognac.....198
Endive & Stilton Salad, Green Apple, Candied Walnuts (V) 178
Seared Foie Gras, Cherry Gastrique, Pistachio, Brioche 228
Polmard Beef Tartare, Potato Crisps, Traditional Garnish198
Blue Swimmer Crab Cake, Tartare Sauce, Lemon 248
Seared Hokkaido Scallops, Yuzu Beurre Blanc, Chervil Oil 238

MAINS

Rigatoni alla Vodka, Tomato, Cream, Parmesan, Calabrian Chilli (V) 198
Parisian Gnocchi, Aged Comté, Wild Mushrooms, Black Truffle (V) 238
Lobster Tagliatelle, Cherry Tomato, Lobster Sauce, Basil 448
Roaring Forties Lamb Rack, Lamb Jus, Mint Jelly 458
Ping Yuen Three Yellow Chicken, Morel Mushroom, Madeira Sauce 438
Steak Au Poivre, Black Angus Tenderloin, Cognac & Peppercorn Sauce..... 478
Pan-Roasted Big Glory Bay Salmon Fillet, Warm Tartare Sauce 348
Seabass Fillet, Crushed Potatoes, Spinach, Lemon Chive Butter Sauce 398
Grilled Boston Lobster, Café de Paris Butter half / 328 whole / 648

BEEF FROM THE JOSPER GRILL

Harris Ranch USDA Prime Sirloin 320g 588
Brandt USDA Prime Dry Aged Bone-In Ribeye 400g.....758
O'Connor Australian Grain Fed M5+ Tenderloin 200g 478
O'Connor Australian Pasture Fed Ribeye 350g 528

SAUCES Peppercorn | Red Wine Jus | Béarnaise | Chimichurri

SIDES

Koffman 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
Charred Broccolini, Crispy Garlic (V)78

(V) Vegetarian

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