

AUTUMN MUSHROOM
MENU

Wild Mushroom Velouté (V)
Sautéed Porcini, Truffle Cream
138

Porcini Crusted Beef Carpaccio
Parmesan, Rocket, Pickled Shimeji,
Crispy Shallot
158

Gnocchi with Duck & Porcini Ragu
Pecorino Romano, Fried Sage
228

Mixed Mushroom Risotto (V)
Jerusalem Artichoke, Hazelnut
218

Steamed Toothfish
Mushroom Broth, Crispy Kale, Girolles
368

SET LUNCH MENU

328 two course

358 three course

— STARTER —

Wild Mushroom Velouté (V)
Sautéed Porcini, Truffle Cream

Spicy Tuna Tartare
Avocado, Sesame, Squid Ink Cracker

Pork & Pistachio Terrine
Onion Marmalade, Cornichon, Baguette

— MAIN —

Mixed Mushroom Risotto (V)
Jerusalem Artichoke, Hazelnut

Chicken Cotoletta
Herb Crumb, Mustard Aioli, Parmesan,
Fennel, Apple & Mint Salad

Brandt USDA Prime Flat Iron
French Fries, Béarnaise Sauce, Watercress

— DESSERT —

Profiteroles (V)
Pistachio Ice Cream, Hot Chocolate Sauce

Burnt Basque Cheesecake (V)
Mixed Berry Compote

Tea or Coffee

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

Lobster Bisque, Tarragon Cream, Cognac 188
Endive & Stilton Salad, Green Apple, Candied Walnuts (V) 168
Caesar Salad, Parmesan, Lardon, Anchovy, Crouton 178
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
Roasted Bone Marrow, Onion Marmalade, Grilled Sourdough 198

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
Seared 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
O'Connor Australian Grain Fed M5+ Tenderloin 200g 458
Cape Grim Australian Pasture Fed Ribeye 350g 498
Ranger Valley Australian Black Market M5+ Sirloin 300g 448
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) 88
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.