

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 LUNCH MENU

328 two course

358 three course

— STARTER —

Winter Leaf Salad (V)
Fig, Pecan, Persian Feta, Vincotto

Beetroot & Gin Cured Salmon
Horseradish Crème, Pickled Cucumber

Pork & Pistachio Terrine
Cornichons, Pommery Mustard, Baguette

Lobster Bisque +58
Tarragon Cream, Cognac

— MAIN —

Parisian Gnocchi (V)
Aged Comté, Wild Mushrooms,
Black Truffle

Duck Leg Confit
Pommes Puree, Braised Red Cabbage,
Madeira Jus

Slow Cooked Beef Cheek
Parsnip Puree, Glazed Carrots, Red Wine Jus

Steak Frites +148
Black Angus Sirloin, French Fries,
Peppercorn Sauce

— DESSERT —

Profiteroles (V)
Pistachio Ice Cream, Warm Chocolate Sauce

Dark Chocolate Mousse (V)
Mulled Cherries, Chantilly Cream

Tea or Coffee

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 Sauce238
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, Cognac188
Endive & Stilton Salad, Green Apple, Candied Walnuts (V)168
Caesar Salad, Parmesan, Lardon, Anchovy, Crouton178
Seared Foie Gras, Cherry Gastrique, Pistachio, Brioche218
Polmard Beef Tartare, Potato Crisps, Prepared Tableside188
Blue Swimmer Crab Cake, Tartare Sauce, Lemon238
Seared Hokkaido Scallops, Yuzu Beurre Blanc, Chervil Oil238

MAINS

Rigatoni alla Vodka, Tomato, Cream, Parmesan, Calabrian Chilli (V)188
Lobster Tagliatelle, Cherry Tomato, Lobster Sauce, Basil428
Roaring Forties Lamb Rack, Lamb Jus, Mint Jelly438
Ping Yuen Three Yellow Chicken, Morel Mushroom, Madeira Sauce428
Steak Au Poivre, Black Angus Tenderloin, Cognac & Peppercorn Sauce458
Pan-Roasted Big Glory Bay Salmon Fillet, Warm Tartare Sauce328
Whole Dover Sole, Charcoal Grilled or Meunière988
Grilled Boston Lobster, Café de Paris Butter half / 328 whole / 638

BEEF FROM THE JOSPER GRILL

Harris Ranch USDA Prime Sirloin 320g568
Brandt USDA Prime Dry Aged Bone-In Ribeye 400g738
O'Connor Australian Grain Fed M5+ Tenderloin 200g458
O'Connor Australian Pasture Fed Ribeye 350g498
Mayura Station Australian Wagyu M9+ Bavette 260g498
Rangers Valley Australian Wagyu M7+ Tomahawk168 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.