

FRESHLY SHUCKED OYSTER

Served with
Lemon & Mignonette

Gillardeau No.2
88 each

Fine De Cancale No.2
68 each

David Herve Babypeter No.6
38 each

SET LUNCH MENU

328 two course
358 three course

— STARTER —

Seasonal Soup of the Day (V)
Check with you Sever

Salmon Tartare
Trout Roe, Shiso, Turmeric Dressing

Serrano Ham 24 Months
Celeriac Remoulade, Caperberry

— MAIN —

Truffle Pasta (V)
Tagliolini, Butter, Parmesan, Black Truffle

Poached Snapper
Cannellini Bean, Candied Lemon, Basil,
Chicken Jus

USDA Prime Flat Iron
French Fries, Béarnaise, Watercress

— DESSERT —

Warm Rice Pudding (V)
Fig Compote, Shaved Nutmeg

Profiteroles (V)
Pistachio Ice Cream, Hot Chocolate Sauce

Tea or Coffee

CAVIAR & SEAFOOD BAR

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, Sashimi, Condiments

688/1288

Sicilian Crudo, Tuna, Scallop, Salmon, Capers, Verjus, Espelette..... 218
House Smoked Salmon, Crème Fraiche, Chives, 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, Crouton178
Japanese Fruit Tomato, Burrata, Pistachio Pesto, Basil (V).....178
Twice Baked Three Cheese Soufflé, Shaved Black Truffle (V).....198
Seared Rougie Foie Gras, Pickled Cherry, Madeira Sauce, Brioche218
Polmard Beef Tartare, Prepared Tableside, Potato Crisps188/358
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
Ravioli Au Dauphine, Comté Cheese Sauce, Black Pepper (V).....188
Lobster Tagliatelle, Cherry Tomato, Lobster Sauce, Basil428
Roaring Forties Lamb Chops, Roasted Garlic Jus, Mint Jelly.....438
Ping Yuen Three Yellow Chicken, Morel Mushroom, Madeira Sauce428
Steak Au Poivre, Black Angus Tenderloin, Cognac & Peppercorn Sauce.....458
Ôra King Salmon, Citrus Beurre Blanc, Yarra Valley Trout Roe328
Dover Sole Meuniere, Beurre Noisette, Capers, Parsley, Lemon788
Grilled Boston Lobster, Garlic, Herb & Lemon 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 Grass Fed Ribeye 350g498
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 French Fries (V).....128
House Salad, French Vinaigrette (V)68
Local Organic Mushrooms, Garlic Butter (V)88
Sautéed Spinach, Garlic, Lemon (V).....68
Grilled Broccolini, Fried Garlic (V)78
Brussel Sprouts, Vincotto, Pine Nut, Mint (V)68