

PRIVATE ROOM SHARING MENU

Served family sharing style

1088 per person

STARTER

Caesar Salad, Anchovy, Parmesan, Lardon, Crouton

Sicilian Crudo, Tuna, Scallop, Salmon, Capers, Verjus, Espelette

Japanese Fruit Tomato, Burrata, Pistachio pesto, Basil (V)

Serrano Ham 24 Months, Celeriac Remoulade, Caperberries

Twice Baked Three Cheese Soufflé, Shaved Black Truffle

MAIN

Brandt USDA Prime Dry Aged Bone-In Ribeye, Selection of Sauces Whole Roasted Ping Yuen Three Yellow Chicken, Madeira Sauce

Seasonal sides served to the table

DESSERT

Vanilla Bean Crème Brûlée (V)

Dark Chocolate Mousse, Chantilly Cream (V)

Profiteroles, Pistachio Ice Cream, Hot Chocolate Sauce (V)

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