

PRIVATE ROOM SHARING MENU

Served family sharing style

1088 per person

STARTER

Caesar Salad, Anchovy, Parmesan, Lardon, Crouton

Polmard Beef Tartare, Traditional Garnish, Potato Crisps

Blue Swimmer Crab Cakes, Tartare Sauce, Herb Salad

Twice Baked Three Cheese Soufflé

MAIN

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

Seasonal sides served to the table

DESSERT

Vanilla Bean Crème Brûlée (V)

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