


APPETIZER

Beef Tartare 	\$273
egg yolk cream, comté cheese, capers and parsley dressing	
Foie Gras 3 ways	\$235
seared foie gras, foie gras parfait, foie gras mousse plum jam, fig toast	
Kingfish Crudo 	\$215
ikura caviar, capsicum, pea shoots, yuzu dressing	
Octopus Carpaccio 	\$194
red onion, cucumber, avocado, radish sprouts, lime dressing	
Pan Seared Scallop Grenobloise 	\$256
braised endive, lemon butter sauce	
St. Daniele Ham  	\$204
straciatella, parisian cantaloupe melon frisée, pistachio, mint, herb oil	
Salt Baked Celeriac  	\$132
celeriac mousse, truffle yoghurt, celeriac oil, apple gel	
Bone Marrow	\$194
beef ragu, parsley, pickled red onion, fried capers, sourdough toast	

SOUP

Lobster and Crab Cream Soup \$163
lobster meat, crab meat, brandy, lobster oil

French Onion Soup \$122
comté cheese crostini


 **Mushroom Consommé** \$91
wild mushroom ravioli, seaweed, spring onion

 **Gluten Friendly**  **Vegetarian**  **Contains Nuts**  **Vegan**

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PASTA


Prawn Ravioli \$194
shiso, ginger, cherry tomatoes, sichuan cream sauce, comté cheese

Grilled Zucchini Fregola  \$153
puff rice, arugula, black garlic, parmesan cheese

Squid Ink Linguine with Jumbo Crab \$307
crab claw tempura, confit cherry tomatoes, parsley, crustacean sauce

Beef Ragu Rigatoni \$246
pancetta, parmesan cheese, chives

SEAFOOD


 Baked Whole Turbot \$404
caperberries, fresh dill, cherry tomatoes
fennel, salted lemon and butter

Black Cod \$246
beansprouts risotto, edamame, furikake, herb oil, teriyaki sauce


Dover Sole Americaine (market price)
fennel citrus herb salad, sun dried tomatoes, herb oil, chives

TO SHARE

please order in advance, limited availability daily
and longer preparation time

U.K. Dry Aged Tomahawk  \$181 /100g
sautéed spinach, young carrots, roasted garlic mashed potatoes
bone marrow beef jus

Braised Short Rib \$997
bone marrow, charred onion, sautéed spinach

Baked Whole Three Yellow Chicken  \$575
young carrots, roasted garlic mashed potatoes
baby spinach, morel cream sauce

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MEAT

10oz Home Dry Aged Beef Ribeye 	\$606
smoked tomato, salmoriglio, maitake mushroom pak choi	
Braised Wagyu Beef Cheek	\$379
daikon, celtuce, XO sauce	
Smoked Lamb Rack 	\$369
red pepper relish, goats curd, garlic purée, mint oil lamb jus	
Roasted Mallard Duck Breast	\$307
braised fennel, colcannon mash, granola, orange duck jus	
Iberico Pork 	\$318
Parisian apple, parsnip fondant, parsnip purée parsley emulsion, pork jus	

SIDES

Roasted Garlic Mashed Potatoes	\$87
Mushroom Ragout	\$84
French Beans	\$74
Charred Broccolini	\$74
Roasted New Potatoes	\$74
Baby Carrot	\$74



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CHEESE AND DESSERT

Cheese Board	\$297
fig chutney, green fruits, fig bread, crackers	
Seasonal Fruit Platter 	\$87
Saffron Domes	\$81
orange mousseline, caramel ice cream caramelized pistachio	
Baked Warm Earl Grey Tea Cheese Filo Roll	\$64
raspberry sorbet, bailey's crème anglaise	
Valrhona Chocolate Hazelnut Delight	\$64
chocolate biscuit, Belgian chocolate ice cream	
Baked Warm Rhubarb Apple Crumble Tart	\$64
vanilla ice cream, custard sauce	
Artisan Ice Creams, Sorbets 	\$64
vanilla, old barrel rum, Swiss chocolate lime and lemon, passion fruit and mango	

AFTER DINNER DRINK

WINE

Donnafugata Passito di Pantelleria DOC Ben Ryé Sicily	\$155
Graham's Vintage 2000 Port	\$219
Gonzalez Byass Del Duque Amontillado Sherry VORS	\$123

COGNAC

Remy Martin Louis XIII	\$2888
Hennessy Paradis	\$1688
Remy Martin XO	\$264

WHISKY

Yamazaki 12 Years - Japan	\$251
Oban 14 Years - Single Malt Scotch	\$136
Monkey Shoulder - Blended Scotch	\$98

GRAPPA

Amorosa di Settembre	\$176
Sarpa di Poli	\$70

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