

RESTAURANT



The Restaurant serves a continental A la carte menu inspired by various European cuisines which emphasize on great quality ingredients such as seasonal oysters, great seafood like lobsters and king prawns and some of the best meat cuts all prepared in a classic and clean way as to unveiled true flavours of each product, also not to be missed is the cheese board that showcase a great seasonal selection.



The Restaurant is also the venue for popular monthly wine events featuring invited speakers from international wineries and wine enthusiasts.

Adjacent to the Restaurant, an elegant Private Dining Room can seat up to 14 guests to host those special lunch or dinner occasions with colleagues, family or friends in an exclusive setting.


APPETIZER



Iberico Ham 36 months \$400
seasonal melon, baguette toasts

Wagyu Beef Tartare   \$265
mustard, spring onion, sesame seeds
egg yolks cream, homemade potato chips

Burrata and Rainbow Heirloom Tomatoes   \$260
green oil, rocket salad, white balsamic, olive oil

Foie Gras Crème Brûlée  \$230
pan-fried foie gras, balsamic figs jam

Pan-Seared Hokkaido Scallops  \$208
chorizo, edamame, asparagus, sweet corn, leek
sweet potato chips, green bean purée, chicken jus

The Restaurant Vegetable Garden   \$114
baby gem lettuce, zucchini, asparagus
avocado, young carrot, bell pepper pearl



Gluten Friendly



Vegetarian






Contains Nuts





Vegan

Not all ingredients are listed for each dish. If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients in our dishes before you order your meal






SOUP

- Lobster and Crab Cream Soup  \$153
lobster meat, crab meat, brandy, lobster oil
- Jerusalem Artichoke Soup   \$99
crispy chips

PASTA

- Crab Meat and Roe with Ink Pasta \$277
garlic, chilli, extra virgin olive oil
-  Rigatoni Chitarra \$215
spicy Calabria pork sausage, pancetta, buffalo cheese
pistachio pesto and tomato sauce
-  Open Lasagne \$174
sautéed wild mushrooms, spinach, parmesan, gruyere bechamel

SEAFOOD AND SHELLFISH

- Boston Lobster Thermidor (700g)   \$720
mushrooms, shallots, mustard,
French beans, butter rice pilaf
- Baked Whole Turbot  \$380
capers berries, fresh dill, cherry tomatoes
fennel, salted lemon and butter
- Roasted King Prawns  \$328
spinach, baby artichoke
mashed potatoes, crustacean sauce
- Chilean Sea Bass  \$280
pistachio crumble, beetroot, cherry tomatoes
little potatoes, champagne cream form

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MEAT

U.S. Prime Tomahawk (To Share) 	\$119/100g
sautéed spinach, young carrots, roasted garlic mashed potatoes bone marrow beef jus	
12oz Home Dry Aged Beef Ribeye 	\$531
baked portobello mushroom, sautéed spinach, cherry tomatoes mashed potatoes, beef jus	
Black Peppered US Beef Rossini 	\$513
sautéed spinach, confit banana shallot, potato little terrific trio black truffle bone marrow beef jus	
Baked Whole Three Yellow Chicken (To Share) 	\$503
young carrots, roasted garlic mashed potatoes, baby spinach morel cream sauce	
Australian Lamb Rack 	\$338
French beans, young carrots, black garlic blue cheese crushed potatoes, lamb jus	
French Duck Leg Confit 	\$297
braised lentil beans, sautéed spinach, baby carrots, duck jus	
Iberico Pork Chop 	\$288
asparagus, baby carrots, celery apple purée mashed potatoes, its own jus	

SIDES

Roasted Garlic Mashed Potatoes	\$81
Asparagus	\$81
Baked Portobello Mushrooms	\$71
French Beans	\$71



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CHEESE AND DESSERT

Cheese Board fig chutney, green fruits, fig bread, crackers	\$186
Seasonal Fruit Platter	\$81
Pear and Almond Frangipane  roasted almond, vanilla ice cream	\$71
White Chocolate Raspberry and Bailey's Cream cookies crumbs, caramel ice cream	\$71
Baba au Rhum Orange zest, dried fruit cake, citrus rum syrup, fresh cream	\$60
Tiramisu in a Glass espresso, mascarpone	\$60
Artisan Ice Creams, Sorbets vanilla, old barrel rum, Swiss chocolate lime and lemon, passion fruit and mango	\$60

AFTER DINNER DRINK

WINE

Donnafugata Passito di Pantelleria DOC Ben Ryé Sicily	\$148
Graham's Vintage 2000 Port	\$212
Gonzalez Byass Del Duque Amontillado Sherry VORS	\$119

COGNAC

Remy Martin Louis XIII	\$2888
Hennessy Paradis	\$1688
Remy Martin XO	\$256

WHISKY

Yamazaki 12 Years - Japan	\$243
Oban 14 Years - Single Malt Scotch	\$132
Talisker 10 Years - Single Malt Scotch	\$95
Monkey Shoulder - Blended Scotch	\$95

GRAPPA

Amorosa di Settembre	\$170
Sarpa di Poli	\$67



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