


## APPETIZER

Beef Tartare 	\$265
egg yolk cream, comté cheese, capers and parsley dressing	
Foie Gras 3 ways 	\$228
seared foie gras, foie gras parfait, foie gras mousse plum jam, fig toast	
Salmon Gravlax 	\$188
vanilla, dill sour cream, grapefruit, pickled cucumber	
Octopus Carpaccio 	\$188
red onion, cucumber, avocado, radish sprouts, lime dressing	
Scallop Tataki 	\$188
avocado, coconut, herb oil, pickled onion, aji amarillo sauce	
Stone Fruit Salad   	\$168
grilled peach, pear, black olive, pistachio, stracciatella frisée, balsamic	
Salt Baked Celeriac  	\$128
celeriac mousse, truffle yoghurt, celeriac oil, apple gel	

## SOUP

Lobster and Crab Cream Soup \$158  
lobster meat, crab meat, brandy, lobster oil

French Onion Soup \$118  
comté cheese crostini

 Mushroom Consommé \$88  
wild mushroom ravioli, seaweed, spring onion



Gluten Friendly



Vegetarian




Contains Nuts



Vegan

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## PASTA

Fermented Barley  \$238  
spelt, bulgar, shitake, truffle, comté cheese

Prawn Ravioli \$188  
shiso, ginger, cherry tomatoes, sichuan cream sauce, comté cheese

Grilled Zucchini Fregola  \$148  
puff rice, arugula, black garlic, parmesan cheese

## SEAFOOD AND SHELLFISH


 Baked Whole Turbot \$392  
caperberries, fresh dill, cherry tomatoes  
fennel, salted lemon and butter

Black Cod \$238  
beansprouts risotto, edamame, furikake, herb oil, teriyaki sauce


 Seared Salmon \$208  
clams, fennel marmalade, spinach, dill oil, ikura caviar cream sauce

## TO SHARE

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

U.K. Dry Aged Tomahawk  \$160/100g  
sautéed spinach, young carrots, roasted garlic mashed potatoes  
bone marrow beef jus

Braised Short Rib \$928  
bone marrow, charred onion, sauteed spinach

Baked Whole Three Yellow Chicken  \$558  
young carrots, roasted garlic mashed potatoes  
baby spinach, morel cream sauce



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## MEAT

10oz Home Dry Aged Beef Ribeye  \$588  
smoked tomato, salmoriglio, maitake mushroom  
pak choi

Braised Wagyu Beef Cheek \$368  
daikon, celtuce, XO sauce

Smoked Lamb Rack  \$358  
red pepper relish, goats curd, garlic purée, mint oil  
lamb jus

Roasted Duck Breast  \$328  
chicken mousse, maitake mushroom, celeriac purée  
grilled broccolini, duck jus

Iberico Pork  \$308  
Parisian apple, parsnip fondant, parsnip purée  
parsley emulsion, pork jus

## SIDES

Roasted Garlic Mashed Potatoes \$84

Mushroom Ragout \$81

French Beans \$71

Charred Broccolini \$71

Roasted New Potatoes \$71

Baby Carrot \$71



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## CHEESE AND DESSERT

Cheese Board	\$278
fig chutney, green fruits, fig bread, crackers	
Seasonal Fruit Platter 	\$84
Warm White Chocolate Mango Lava Cake	\$62
caramel ice cream	
Strawberry Cheese Patisserie	\$62
strawberry compote, crème custard	
Banana Toffee Pecan Filo 	\$62
cinnamon honey sabayon	
Tiramisu in Glass	\$62
espresso, mascarpone	
Artisan Ice Creams, Sorbets 	\$62
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	\$178
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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