

TO START

Fresh Oysters	168
Half Dozen Freshly Shucked Irish Oyster	
Smoked Seabass Carpacio	128
Garden Vegetables, Martini, Lime Dressing	
Broiled Salmon with Mango Chutney	98
Seaweed Wakame, Asparagus Salad	
Marinated Raw White Tiger Prawn	145
Spicy Tomato Chutney, Basil Pearls	
Charcoal Scallops in Shells	108
Butter, Fine Herbs	
Seared Angus Beef Tartare	188
Baked Potato, Transmontanus Caviar	
Marinated Duck Breast	195
Foie Gras, Red Onion Chutney, Pomegranate Syrup	
Sliced Veal Tenderloin	175
Romaine Lettuce, Toasted Pine Nuts, Mustard Caper Sauce	
Quail Breast Salad	88
Sour Vegetables, Green Leaves, Fennel Shaves	
Roasted Octopus in Confit Olive Oil	98
Fava Bean Hummus, Spicy Green Herbs Sauce, Crispy Bread	
Bone Marrow	176
Parsley and Garlic Crumb, Sour Dough Bread Crouton	

SOUP

Potato And Leek Soup	98
Salmon Roe	
Clear Beef Tail Soup	120
Beef Stew Tortelli	
Wild Mushroom Soup	98
Bread Dumplings	
Red Snapper Clear Broth	125
Wakame Seaweed	

FROM OUR JOSPER GRILL

Australian O'connor Black Angus Beef, Grain Fed 130 Days		
Tenderloin	200g	268
Additional 50g at 67		
Ribeye	300g	380
Additional 50g at 49		
Australian Sher Wagyu Black Label, Grain Fed 400 Days B.M.S 7-8		
*Tomahawk (recommended for 3 to 4 guests)	per 100g	90
Please allow thirty to forty-five minutes cooking time		
Please refer to our colleague for the steak portion of the day		
Tenderloin	150g	310
Additional 50g at 130		
Ribeye	300g	475
Additional 50g at 80		
Japanese Miyazaki A5		
Tenderloin	150g	490
Additional 50g at 170		
Sirloin	150g	490
Additional 50g at 170		

SIDES

Additional 35 per portion
Buttered Mashed Potato
Sautéed Farm Mushroom
Grilled Green Asparagus
Homemade Thick-Cut Fries
Baby Buttered Ginger Carrots
Creamy Baby Spinach, Parmesan

MEAT

Aged Perak Duck Breast	179
Orange Sauce, Mushroom Cannelloni	
Beef Tenderloin	395
Foie Gras, Madeira Sauce, Cauliflower Purée	
Oven-Roasted Chicken Breast	230
Ricotta and Spinach Stuffing, Smoked Eggplant Purée	
Devesa Argentinian Beef Wellington	450
Recommended for 2 guests and please allow thirty to forty-five minutes cooking time.	
Buttered Asparagus, Black Peppercorn Sauce	
Roasted Boneless Rabbit	208
Truffle Risotto, Ravioli, Vanilla Rabbit Jus	
Australian Lamb Rack	450
Recommended for 2 guests and please allow twenty to thirty minutes cooking time.	
Buttered Carrots, Potato Patties, Sweet Garlic, Mint Sauce	

FISH & SEAFOOD

Pan-Fried Dover Sole Fillet, Garlic Potato	388
Green Asparagus Lemon Butter sauce	
Herb-Crusted Black Cod	255
Green Asparagus, Clams Martini Bianco Sauce	
Fresh Clay Red Snapper Fillet	250
Garlic Dust, Garden Vegetables, Almond Milk Sauce	
Crusted & Fried Tuna Fillet	280
Ground Black Pepper, Pistachio Flakes	
Fresh Boston Lobster	420
Sabayon and Orange Sauce	