

STARTERS

Sauteed Hokkaido Scallops
with Green Apple and Yuzu Sauce
26

 **Roasted Beef Bone Marrow**
with Garlic Toast
19

Baked Escargot with Garlic Toast
with Pernod, Garlic Butter and Parsley
20

Baked Camembert or Brie
with Garlic Toast
15

Creamy Hummus and Roasted Vegetables (v)
with Tortilla Chips
16

 **Gambas al Ajillo**
Spanish Sauteed Garlic Prawn
20

Japanese Jumbo Oysters (3 pieces), as you like it:
i) **Freshly Shucked - au naturale**
20

ii) **Rockefeller - spinach, cheese and breadcrumbs**
22

iii) **Mornay - cream and cheese**
22

iv) **Kilpatrick - worcestershire sauce, butter and bacon**
22

SOUPS

Classic French Onion
with Gruyere Toast
10

Trio of Mushroom (v)
with Double Cream
10

 **Slipper Lobster Bisque**
flamed with Cognac
15

SIDES

Sauteed Button Mushroom (v)
11

Mashed Potato / Roast Potato (v)
11

Sauteed Spinach with Garlic (v)
13

 **Poached Green Asparagus with Yuzu Mayo (v)**
13

SHARING PREMIUM LARGE PLATE

One day pre-order required

Black Angus Tomahawk (1.2kg)
158

PASTAS

Spaghetti 'all Amatriciana
with Pancetta and Tomato
23

Rigatoni with Mushroom in Miso Butter (v)
23

Tagliatelle alla Carbonara
23

 **Fusilli with Prawns in Parsley Pesto**
23

Linguine Aglio Oilo with Seafood
23

Pappardelle with Beef Ribeye
23

MAINS

Grilled Octopus
with Pumpkin Puree
38

 **Pan-Seared Chilean Cod**
with Tangy Yuzu
42

 **Grilled Bone-in Pork Loin**
with Gherkins & Mustard
30

Roasted Spring Chicken
with Miso Butter
28

Provençal Rack of Lamb
38

Black Angus Ribeye (200g)
or

Black Angus Tenderloin (200g)
with Wholegrain Mustard and Garlic Puree
40

Wagyu Hanger Steak (250g)
with Burgundy Red Wine Sauce
56

Whole Lobster (500g) as you like it:
Thermidor, Garlic Butter or Black Pepper
68

DESSERTS

Classic Tiramisu
10

Seasonal Creme Brulee
10

Creamy Raspberry Cheesecake
10

Warm Molten Chocolate Cake (v)
Vanilla Ice Cream
13