

STARTERS

AHI TUNA TARTARE avocado, chili, citrus	158
CRISPY PIG SKIN thai spiced dipping sauce	88
FOIE GRAS poached pear, pumpernickel, pistachio	178
CHARCUTERIE a selection of cured meats, pickles and mustard	158
FONDUE fontina cheese, grilled ciabatta (V)	158
SPINACH ARTICHOKE DIP grilled baguette (V)	158
PORK BELLY red cabbage slaw, apple, pommery mustard	128
BONE MARROW chimichuri, toasted bread	178
CLASSIC CAESAR SALAD garlic croutons, white anchovies	128
MARKET GREEN SALAD shaved market vegetables, lemon poppyseed vinaigrette	98
BEETROOT goat cheese, watercress (V)	108
WATERMELON SALAD chili roasted feta cheese, thyme & raisin vinaigrette (V)	118
SOUP OF THE DAY	78

ON THE SIDE

ROASTED MUSHROOMS fines herb, hazelnut	68
CAULIFLOWER GRATIN fontina & pine nuts	78
BLACK TRUFFLE FRENCH FRIES	98
FOIE GRAS SMASHED POTATOES	98
SWEET POTATO MASH cinnamon, pumpkin seeds	68
MACARONI & CHEESE cheddar, fontina, parmesan	88

MAINS

FROM THE GRILL

USDA GRAIN FED BEEF

RIBEYE 14oz	418
SIRLOIN 14oz	398
HANGER STEAK 12oz	298

ARGENTINIAN GRASS FED BEEF

SIRLOIN 12oz	308
SKIRT STEAK 12oz	298

SAUCES (please choose one)

Signature Steak Sauce / Chimichurri / Green Peppercorn

Cumin-Garlic Mustard / Bernaise

NON-GRILLED ITEMS

ROASTED CHICKEN BREAST	chasseur sauce, lentils, swiss chard	208
ROASTED SALMON	baby carrot, brussels sprouts, croquette, herb beurre blanc	228
SEAFOOD LINGUINE	prawn, mussels, pomodoro sauce, basil	198
BLACK TRUFFLE PAPPARDELLE	mixed mushrooms & asparagus (V)	198
PARISIAN GNOCCHI	root vegetables, garlic chips (V)	158
MUSHROOM RISOTTO	roasted mushrooms, aged balsamic (V)	148