STARTERS

AHI TUNA TARTARE  sesame, pineapple, young coconut  158
BEETROOT CURED SALMON  fennel pollen cream, salmon roe, nori  138
SAND CRAB SALAD  avocado, iceberg lettuce and tomato gazpacho  158
BEEF CARPACCIO  truffle mushrooms, garlic aioli and shaved parmesan  148
SEARED FOE GRAS  apricot, vanilla puree, hazelnut shortbread  178
FONDUE  fontina cheese, grilled ciabatta (V)  158
ROASTED BONE MARROW  chimichurri, toasted bread crumb  168
WATERMELON SALAD  chili roasted feta, thyme, raisin vinaigrette (V)  118
ROCKET  goats cheese, poached saffron pear, truffle balsamic dressing (V)  138
CLASSIC CAESAR SALAD  crispy pancetta, white anchovies, shaved parmesan cheese  138
GRILLED HALLOUMI  pickled cauliflower, tomato, smoked almond romesco (V)  138
CHOPPED SALAD  mixed greens, hard boiled egg, avocado, blue cheese (V)  118
SOUP OF THE DAY  78

ON THE SIDE

GRILLED ASPARAGUS  black truffle butter  88
SAUTEED MUSHROOMS  fine herbs, roasted hazelnuts  68
CREAMED SPINACH  parmesan cheese, garlic  68
BLACK TRUFFLE FRENCH FRIES  98
SMASHED POTATOES  confit garlic, brie, chives  78
BRUSSELS SPROUTS  bacon, cranberry, apple  78
MACARONI & CHEESE  cheddar, fontina, parmesan  88
TRUFFLE MASH POTATO  98
FROM THE GRILL

USDA PRIME AMERICAN BEEF
RIBEYE 14oz 428
SIRLOIN 14oz 398
TENDERLOIN 8oz 368
HANGER STEAK 12oz 298
PORTERHOUSE 32oz (serves 2) 1028
TOMAHAWK 40oz (serves 2-3) 1298

ARGENTINIAN GRASS FED BEEF
RIBEYE 12oz 328
SIRLOIN 12oz 308

BUTCHER’S BOARD 848
Japanese A4 Wagyu Sirloin
USDA Hanger Steak
Argentinian Grass Fed Beef
Bone Marrow

AUSTRALIAN LEG OF LAMB 8oz 298

SAUCES (please choose one)
Signature Steak Sauce / Chimichurri / Green Peppercorn
Cumin & Garlic Mustard / Béarnaise

MAINS

SOUS-VIDE CHICKEN BREAST glazed carrot, brussels sprouts 218
PAN-ROASTED DUCK BREAST turnips, asparagus, citrus segment 228
SEARED SCALLOPS bacon, edamame beans, tomato, green pea puree 238
SOUS VIDE SALMON smoked beetroot, sunchoke, kale chip 208
PAN SEARED COD tomato, onion & fennel broth 228
BLACK TRUFFLE PAPPARDELLE mixed mushrooms & asparagus (V) 198
PARISIAN GNOCCHI pumpkin, fried sage, gorgonzola (V) 168
RISOTTO OF THE DAY 168

Plus 10% Service Charge (V) Vegetarian