

## RAW

OYSTER & CEVICHE	1PC	3PC	6PC	12PC	24PC
MARKET OYSTER	38	100	190	360	630
HOKKAIDO SCALLOP-OYSTER CEVICHE	55	150	280	530	990

HAMACHI CEVICHE.....145  
*Pickled ginger, avocado, wasabi seaweed tempura, shiso vinaigrette*

## SHELLFISH PLATTER

SMALL.....	395
MEDIUM.....	725
LARGE.....	1125

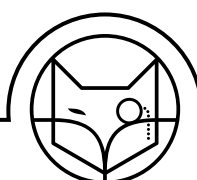
*Includes: citrus wedges + brandy cocktail sauce + mignonette*

## STARTERS

DAILY SOUP.....	65
<i>Seasonal special</i>	
CHARCUTERIE BOARD.....	195
<i>Prosciutto di parma ham, salumi napoli, mortadella bologna pistachio</i>	
SUMMER VEGETABLE GEMELLI PASTA.....	110/165
<i>Fresh corn cream, chorizo, zucchini</i>	
HAND-CUT STEAK TARTARE.....	135
<i>Crispy toast, confit egg yolk, pickled pearl onions</i>	
PRAWN COCKTAIL.....	110
<i>Cherry tomatoes, avocado, frisee salad, cocktail sauce</i>	
PAN SEARED HOKKAIDO SCALLOPS.....	185
<i>Truffle risotto, Hazelnut crumble, truffle emulsion</i>	
BURRATA CHEESE SALAD.....	135
<i>Strawberry, basil crackers, tomato and watermelon gazpacho</i>	
CRAB MEAT SALAD.....	125
<i>Avocado mousse, cucumber sauce, diced melon, basil mayonnaise</i>	
CREOLE CHICKEN SALAD.....	95
<i>Pumpkin seeds, grilled eggplant, goats cheese, chickpeas, lemon oil vinaigrette</i>	
STUFFED PORTABELLO MUSHROOM.....	105
<i>Ricotta, pesto, grilled halloumi, pine nuts</i>	

## MAINS

APPLEWOOD SMOKED FREE RANGE CHICKEN.....	180/295
<i>Soft polenta, broccoli, chorizo, chili</i>	
SLOW COOKED BEEF SHORT RIBS.....	285
<i>Madeira, black truffle jus, spinach mashed potato</i>	
GRILLED SWORDFISH.....	195
<i>Corn, leek, calamansi vinaigrette</i>	
SEARED SCOTTISH SALMON, CITRUS GLAZED.....	215
<i>Pearl Couscous, pickled mango and garam masala</i>	
WHOLE SNAPPER GRILLED WITH BALINESE SPICES.....	195
<i>Water spinach, fresh calamansi, sambal matah</i>	



## MEAT

### Mr Fox's Signature Black Market Steak

100% Black Angus, 270-day grain-fed, M5+ Marbling Score

1oz = 28g

Dry-Aged +35 days

16OZ STRIP STEAK.....	480
22OZ RIBEYE.....	850
22OZ T-BONE.....	950
1 KG PORTERHOUSE.....	1755
42OZ TOMAHAWK.....	1500
BLACK ANGUS BURGER & FOIE GRAS.....	250

*Grilled mushrooms, port wine, caramelised onions*

#### Butcher Cuts

100Z RIB EYE.....	250
22OZ RIB EYE.....	550

*North American, 100% Angus*

#### Mrs Fox's Cuts

7OZ FILLET.....	285
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*Australian, A-Grade, grass-fed*

7OZ GRILLED PORKCHOP.....	165
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*Bacon sherry sauce*

ALL STEAKS ARE SERVED WITH ROASTED CHERRY TOMATOES, GARLIC, HERBS & YOUR CHOICE OF THE BELOW SAUCES

- Tarragon bearnaise
- Green peppercorn & cognac
- Chimichurri

## SIDES

#### MASHED POTATO

- Classic
- Truffle +20

#### HAND CUT FRIES

- Classic
- BBQ spice
- Truffle aioli +20
- Sweet potato +10

\$50

#### SAUTEED BROCCOLINI

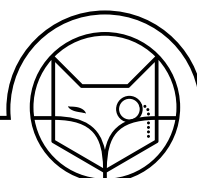
#### CREAMED SPINACH

#### BUTTER LETTUCE SALAD

#### MACARONI & CHEESE

#### CAULIFLOWER GRATIN

\$60



## AFTER DINNER MENU

### DESSERT

MRS FOX'S ICE CREAM & SORBET (*choose 3 or 5*).....60/90

*Seasonal flavours, please ask team for details*

JAPANESE CHEESE CAKE.....75

*Meringue, strawberry sorbet*

RICH CHOCOLATE SQUARE.....85

*Flourless chocolate cake, fresh berries*

BANANA BAKED ALASKA (*for 2*).....155

*Salted caramel, peanuts, chocolate*

PINEAPPLE SUNDAE.....75

*Caramelized pineapple, vanilla ice cream*

### SWEET & STICKIES

MOSCATO D'ASTI.....330

*Ca ed Balos. Piemonte. Italia. 2013.*

BRACHETTO D'ACQUI.....350

*Braida. Piemonte. Italia. 2013.*

FURMINT BLEND.....680

*Hetszolo. Tokaji Aszu. Puttonyos 3. Tokaj. Hungarian. 2004. 500ML*

PINOT BLANC.....880

*Weinrieder. Eiswein. Weinviertal. Osterreich. 1999. 375ML*

### AFTER DINNER DRINKS

GRAHAMS LBV 2008.....70

GRAHAMS 20 YR TAWNY.....95

SAMBUCA.....70

YAMAZAKI.....120

HIBIKI.....120

KAVALAN.....120

BAILEYS.....65

AMARETTO.....65

JAEGERMEISTER.....70

ST NICHOLAS ABBEY RUM.....250

HENNESSY VSOP.....75

ARMAGNAC CASTAREDO VSOP 10 YO...160

