



Welcome to the Den, our private dining room that seats up to a maximum of 24 guests or can cater to a standing cocktail of up to 70 guests.

The Den is located on the second floor of Mr & Mrs Fox and has a private entrance, its own balcony and the ability to serve draught beer and wine from a hidden tap in the room.

Our Executive Chef has designed a menu that highlights all signature features from the menu of Mr Fox. The menu items have been designed for sharing and therefore all dishes note a recommended amount of people to share with.

You can also find a canapé menu attached which is perfect for a private party.

Our Sommelier would be delighted to give you recommendations for your dinner or party, so please do not hesitate to ask him. If you have any special requests or dietary restrictions, please inform us and we will be happy to adjust the menu selection accordingly.

If you would be interested we also have a selection of cigars that can be enjoyed on the private balcony.

Thank you for choosing the Den as your dining destination and please do not hesitate to contact us if you have any queries.

CANAPÉS

COCKTAIL PARTY OR PRE DINNER DRINKS

Minimum order of 12 pieces per canapé selection. Each canapé is priced at 25. Maximum of 6 choices.

COLD

MOZZARELLA PANNA COTTA
SHOOTER (V)

Tomato dice, croutons

SMOKED SALMON & CUCUMBER
ROLL

Crab roe, sour cream

FOIE GRAS TORCHON

Homemade pear jam, brioche

HAMACHI SPOON

Pickled ginger

HOT

SMOKED PAPRIKA & ZAATAR
HUMMUS PILLOW (V)

Mint sour cream

SWEET CORN & MUSHROOM
ARANCINI (V)

Chipotle aioli

MINI FOX BBQ BURGER
*Crispy bacon, sharp cheddar
cheese*

DEEP FRIED COD BRANDADE

*Green olive tapenade, bell
pepper sauce*

BBQ PORK SHOULDER BUN

Pickles, sharp cheddar cheese

WAGYU BEEF CROSTINI

*Caramelised onions, horseradish,
avocado*

SWEET

FINANCIER

Raspberry - pistachio

DARK CHOCOLATE MOUSSE TART

Kirche Liquor

CHOUX AU CRAQUELIN

Earl Gray pastry cream

PASSION FRUIT PAVLOVA

Pomelo salad

BAILEYS WHITE CHOCOLATE

MOUSSE CAKE

Fresh blueberries

THE DEN

FIRST COURSE

WE RECOMMEND YOU TO PICK AT LEAST 3 OPTIONS FROM EACH PAGE (FIRST COURSE & SECOND COURSE). WE ARE ALWAYS HAPPY TO MAKE SUGGESTIONS & TO GIVE RECOMMENDATIONS FOR ORDERING QUANTITY AND MENU SELECTION.

RAW

OYSTERS & CEVICHE	12PCS	24PCS
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MARKET OYSTER	360	630
HOKKAIDO SCALLOP - OYSTER CEVICHE <i>Pomelo, coriander, lime</i>	530	990

SHELLFISH PLATTER

Selection of seasonal hand picked shellfish served on a bed of crushed ice

FOR 6 1125

CHARCUTERIE

Selection of house cured and smoked meats, seasonal terrines & artisanal meats

FOR 6 695

FOR 12 1095

Includes: pickles + bread + mustard

STARTERS

ALL ITEMS ARE MADE TO SHARE

CRAB MEAT SALAD 595

Avocado mousse, cucumber sauce, diced melon, basil mayonnaise

STUFFED PORTOBELLO MUSHROOMS (9 PCS) 330

Ricotta, pesto, grilled halloumi

BOUCHOT MUSSELS MARINERE 565

Garlic, parsley, grilled baguette

CREOLE CHICKEN SALAD (for 6) 475

Pumpkin seeds, grilled eggplant, goat cheese, chickpeas, lemon oil vinaigrette

PAN SEARED HOKKAIDO SCALLOPS 780

Truffle risotto, hazelnut crumble, truffle emulsion

LA PROVENCE BEEF TARTARE 598

Roasted bone marrow, country garlic bread & smoked paprika aioli

SECOND COURSE

MAINS

ALL ITEMS ARE MADE TO SHARE

POTATO GNOCCHI (<i>for 6</i>).....	598
<i>Parmesan cheese, basil pesto, crispy garlic</i>	
APPLE WOOD SMOKED FREE RANGE CHICKEN (2 <i>WHOLE</i>).....	645
<i>Ginger - green onion vinaigrette</i>	
WHOLE GRILLED MACKEREL (<i>for 4 to 6</i>).....	968
<i>Horse radish, tomato vinaigrette, garlic, calamansi</i>	
ROASTED DINGLEY DELL PORK(<i>for 8-10</i>).....	1358
<i>Fresh salsa, braised green lentils, roasted pork jus</i>	
HONEY SOY GLAZED DUCK BREAST (<i>for 6</i>).....	1050
<i>Five spice, carrot ginger coulis, pineapple salsa</i>	

BEEF

GRASS FED SOUTH AMERICAN 1.5 KILO RIB EYE ROAST.....	1358
GRASS FED SOUTH AMERICAN 2.8 KILO RIB EYE ROAST.....	2018
21 DAY AGED COWBOY STEAK.....	1380
1 KILO BEEF TENDERLOIN (<i>for 8 to 10</i>).....	988

Sauces: Tarragon Béarnaise, Green Peppercorn & Cognac, Chimichurri, Salsa fresca

SIDES

ALL ITEMS ARE MADE TO SHARE (*for 4-6 or 8-10*)

MASHED POTATO

- *Classic*
- *Truffle +60*

SAUTEED BROCCOLI

CREAMED SPINACH

FRENCH FRIES

- *Classic*
- *Truffle +60*
- *Sweet potato +30*

BUTTER LETTUCE SALAD

MACARONI & CHEESE

CAULIFLOWER GRATIN

200/380

DESSERTS

ALL ITEMS ARE MADE TO SHARE

BANANA BAKED ALASKA (<i>for 6</i>).....	465
<i>Salted caramel, peanuts, chocolate</i>	
ALMOND FRANGIPANE TART (<i>for 8 to 10</i>).....	688
<i>Raspberries & meringue</i>	
STRAWBERRY MILLE -FEUILLE (<i>for 8 to 10</i>).....	588
<i>Caramelised puff pastry, vanilla cream</i>	
DARK CHOCOLATE MOUSSE TART (<i>for 8 to 10</i>).....	695
<i>Candied hazelnuts</i>	
JAPANESE CHEESECAKE(<i>for 8 to 10</i>).....	595
<i>Meringue, strawberry sorbet</i>	

CHEESE

| 18-MONTH COMTE | FOURME D'AMBERT |

| AGED MANCHEGO | TOMME DE SAVOIE |

450 (*for 6*) | 735 (*for 12*)

Includes: fruit + bread + nuts + jam

DRINKS PACKAGE

FREE FLOW PACKAGE FOR 2 HOURS

PLEASE SELECT 1 WHITE AND 1 RED

SAUVIGNON BLANC, *Pierre Chainier, Cour de la Roche, Reserve, Touraine AOP, France, 2016*

CHARDONNAY, *Wirra Wirra, Adelaide, Australia, 2015*

SYRAH, *Sallier de la Tour, Sicily, Italy, 2015*

PINOT NOIR, *Mount Riley, Marlborough, New Zealand, 2015*

PERONI NASTRO AZZURRO, *Lager, Italy, 5.1%*

SOFT DRINKS & JUICES

\$285 PER HEAD (+100 PER HOUR AFTER)

OTHER OPTIONS AVAILABLE ON REQUEST