



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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SEASONAL HARVEST OYSTER	480	936
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

POACHED SHRIMP CEVICHE (for 4-6) 690

Marinated avocado, fresh shallots, salmon caviar, herbs, sweet yuzu dressing

STUFFED PORTOBELLO MUSHROOMS(9 PCS) 330

Ricotta, pesto, grilled halloumi

SHELLFISH HOTPOT (for 4-6) 840

Clams, shrimp, mussels, chorizo, leeks, dashi broth, green onions, red peppers, garlic, sour dough toast

CREOLE CHICKEN SALAD(for 6) 475

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

BUTTER POACHED LOBSTER (for 4-6) 1240

Black truffle gnocchi, mushrooms, green peas, lobster coral émulsion, mushroom nassa

LA PROVENCE BEEF TARTARE 598

SECOND COURSE

MAINS

ALL ITEMS ARE MADE TO SHARE

POTATO GNOCCHI (*for 6*) 598

Parmesan cheese, basil pesto, crispy garlic

HEN OF THE WOODS (*for 6*) 1140

Roasted spring chicken, toasted red quinoa, poached egg, black truffle, herbs, wild mushrooms, roasted chicken jus

WHOLE GRILLED MACKEREL (*for 4 to 6*) 968

Horse radish, tomato vinaigrette, garlic, calamansi

ROASTED DINGLEY DELL PORK (*for 8-10*) 1358

Fresh salsa, braised green lentils, roasted pork jus

HONEY SOY GLAZED DUCK BREAST (*for 6*) 1050

Five spice, carrot ginger coulis, pineapple salsa

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 (*for 8 to 10*) 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

BAKED ALASKA (for 6) 465

Banana ice cream, frozen yogurt, star anise short cake, dehydrated banana powder, maple pearls

ALMOND FRANGIPANE TART (for 8 to 10) 688

Raspberries & meringue

STRAWBERRY MILLE -FEUILLE (for 8 to 10) 588

Caramelised puff pastry, vanilla cream

DARK CHOCOLATE MOUSSE TART (for 8 to 10) 695

Candied hazelnuts

HOUSE CHEESE PLATE

450 (for 6) | 735 (for 12)

Includes: fruit + bread + nuts + jam

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
ALL BEVERAGE ITEMS ARE SUBJECT TO CHANGE AND AVAILABILITY*