



*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.*

*Executive Chef Joey Sergentakakis 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

COUNTRY STYLE TERRINE  
*Pickled onion, mustard cream*

SMOKED SALMON & CAVIAR  
*Corn cake, crème fraiche*

FOIE GRAS TORCHON  
*Port wine, brioche*

TUNA TARTARE ON CASSAVA CHIP  
*Thai basil, chili, calamansi*

### HOT

SPICED CHICKPEA FALAFAL (V)  
*Spiced yogurt dip*

SWEET CORN & MUSHROOM  
ARANCINI  
*Chipotle aioli*

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

RED CURRY CRAB CAKE  
*Mango & pomelo*

BBQ PORK SHOULDER BUN  
*Pickles,  
sharp cheddar cheese*

WAGYU BEEF CROSTINI  
*Caramelised onions,  
horseradish, avocado*

### SWEET

FINANCIER  
*Raspberry - pistachio*

DARK CHOCOLATE MOUSSE TART  
*Kirche Liqueur*

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 PORTABELLO MUSHROOMS (9 PCS).....285

*Spinach, feta cheese, onion*

BOUCHOT MUSSELS MARINERE.....565

*Garlic, parsley, grilled baguette*

BRAISED BLACK BEAN CHILI.....575

*Queso Fresco, coriander, lime*

PAN SEARED HOKKAIDO SCALLOPS (12PCS).....590

*Saffron risotto, sauteed squid, lardon emulsion*

HAND-CUT STEAK TARTARE.....635

*Crispy toast, confit egg yolk, pickled pearl onions*

## SECOND COURSE

### MAINS

ALL ITEMS ARE MADE TO SHARE

RIGATONI PASTA BOLOGNESE & SMOKED RICOTTA CHEESE ( <i>for 6</i> )	595
<i>Braised ground beef, tomato sauce, aged parmesan</i>	
APPLE WOOD SMOKED FREE RANGE CHICKEN ( <i>2 WHOLE</i> )	645
<i>Ginger - green onion vinaigrette</i>	
WHOLE SNAPPER GRILLED IN BANANA LEAF ( <i>for 4 to 6</i> )	695
<i>Lemongrass, turmeric, calamansi, kecap manis</i>	
GRILLED IBERICO PORK COLLA - PICO DE GALLO ( <i>for 8-10</i> )	TBC
<i>Lentil, pickled plum, sherry vinaigrette</i>	
SALT BAKED SEA BASS ( <i>for 4 to 6</i> )	925
<i>Sauce gribiche</i>	
WHOLE ROASTED SUCKLING PIG "BABI GULING" ( <i>for 10 to 12</i> )	1600
<i>Balinese spices, lawar salad, coconut rice</i>	

### BEEF

*Mr Fox serves Rangers Valley 100% pure Black Angus "Black Market" beef, please enquire for dry aged beef.*

STANDING PRIME RIB ROAST	2750 <i>for 6</i>   5300 <i>for 12</i>
42 OZ TOMAHAWK STEAK ( <i>for 2 to 3</i> )	1500
1 KILO BEEF TENDERLOIN ( <i>for 8 to 10</i> )	888
<i>Grilled mushrooms, port wine, caramelized onions</i>	
<i>Sauces: tarragon béarnaise, green peppercorn &amp; cognac, chimichurri</i>	

### SIDES

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

MASHED POTATO	SAUTEED BROCCOLINI
- Classic	CREAMED SPINACH
- Truffle +60	BUTTER LETTUCE SALAD
HAND CUT FRIES	MACARONI & CHEESE
- Classic	CAULIFLOWER GRATIN
- BBQ spice	
- Sweet potato +30	

200/380

# DESSERTS

ALL ITEMS ARE MADE TO SHARE

BANANA BAKED ALASKA (for 6) .....	465
<i>Salted caramel, peanuts, chocolate</i>	
ALMOND FRANGIPANE TART (for 8 to 10) .....	688
<i>Raspberries &amp; meringue</i>	
STRAWBERRY MILLE - FEUILLE (for 8 to 10) .....	588
<i>Caramelised puff pastry, vanilla cream</i>	
DARK CHOCOLATE MOUSSE TART (for 8 to 10) .....	695
<i>Candied hazelnuts</i>	
NEW YORK CHEESECAKE (for 8 to 10) .....	595
<i>Blueberries, graham cracker crust</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

FREE FLOW PACKAGE FOR 2 HOURS

PLEASE SELECT 1 WHITE AND 1 RED

SAUVIGNON BLANC, *D'esquiots, Gascogne, France, 2014*

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

TEMPRANILLO, *Monasterio, Reserva, Carinena, Espana, 2006*

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

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

\$285 PER HEAD (+150 PER HOUR AFTER)

*OTHER OPTIONS AVAILABLE ON REQUEST*

*ALL BEVERAGE ITEMS ARE SUBJECT TO CHANGE AND AVAILABILITY*