



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 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

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).....330

Ricotta, pesto, grilled halloumi

BOUCHOT MUSSELS MARINERE.....565

Garlic, parsley, grilled baguette

BRAISED BLACK BEAN CHILI.....575

Queso Fresco, coriander, lime

PAN SEARED HOKKAIDO SCALLOPS.....780

Truffle risotto, Hazelnut crumble, truffle 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 COLLAR - PICO DE GALLO (<i>for 8-10</i>)	1530
<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

NORTH AMERICAN 1.5 KILO STANDING PRIME RIB EYE ROAST	1500
NORTH AMERICAN 2.8 KILO STANDING PRIME RIB EYE ROAST	2800
BLACK MARKET 42 OZ TOMAHAWK STEAK (<i>for 2 to 3</i>)	1500
AUSTRALIAN 1 KILO BEEF TENDERLOIN (<i>for 8 to 10</i>)	888

Sauces: tarragon béarnaise, green peppercorn & cognac, chimichurri

SIDES

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

<p>MASHED POTATO</p> <ul style="list-style-type: none"> - Classic - Truffle +60 <p>HAND CUT FRIES</p> <ul style="list-style-type: none"> - Classic - BBQ spice - Sweet potato +30 	<p>SAUTEED BROCCOLINI</p> <p>CREAMED SPINACH</p> <p>BUTTER LETTUCE SALAD</p> <p>MACARONI & CHEESE</p> <p>CAULIFLOWER GRATIN</p>
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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 & 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