



*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*

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 (2 WHOLE) .....	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> ..	1350
<i>Lentil, pickled plum, sherry vinaigrette</i>	
SALT BAKED SEA BASS <i>(for 4 to 6)</i> .....	925
<i>Sauce gribiche</i>	
HONEY SOY GLAZED DUCK BREAST <i>(for 6)</i> .....	1050
<i>Five spice, carrot ginger coulis, pineapple salsa</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"> <li>- Classic</li> <li>- Truffle +60</li> </ul> <p>HAND CUT FRIES</p> <ul style="list-style-type: none"> <li>- Classic</li> <li>- BBQ spice</li> <li>- Sweet potato +30</li> </ul>	<p>SAUTEED BROCCOLI</p> <p>CREAMED SPINACH</p> <p>BUTTER LETTUCE SALAD</p> <p>MACARONI &amp; CHEESE</p> <p>CAULIFLOWER GRATIN</p>
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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 &amp; 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, *D'esquiots, Gascogne, France, 2014*

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

TEMPRANILLO, *Luis Cana, Crianza, Rioja, Spain, 2014*

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

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

SOFT DRINKS & JUICES

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

OTHER OPTIONS AVAILABLE ON REQUEST

ALL BEVERAGE ITEMS ARE SUBJECT TO CHANGE AND AVAILABILITY