



*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*