

## RAW

OYSTER & CEVICHE	1PC	3PC	6PC	12PC	24PC
ROYAL DUTCH	47	138	270	528	1032
HOKKAIDO SCALLOPS- NEW ZEALAND STORM CLAM CEVICHE	68	201	402	792	1536

## SHELLFISH PLATTER

SMALL.....	448
MEDIUM.....	748
LARGE.....	1248

*Includes: chive vinaigrette, shallots red wine mignonette, fresh lemon*

## STARTERS

### CHEF'S MARKET SOUP 78

*Seasonal*

### CHEF'S SELECTION OF ASSORTED CURED MEATS 228

*House-made pickles, marinated tomatoes, herb crostini*

### HAMACHI TERRINE 148

*Preserved lemon purée, marinated avocado, shallots, yuzu vinaigrette,  
seaweed cracker*

### 21 DAYS AGED SOUTH AMERICAN ANGUS BEEF 128

*Smoked herring caviar, parsley aioli, garlic crumbs, chervil*

### SHELLFISH HOTPOT 198

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

### AUTUMN ROASTED VEGETABLES 138

*Toasted pine nuts, balsamic pearls, chestnut powder, lemon emulsion,  
black garlic, fresh herbs*

### CREOLE CHICKEN SALAD 108

*Grilled chicken, lettuce, tomato, cucumber, red onion, eggplant, chickpeas,  
pumpkin seeds, goat cheese*

### ROASTED ROOT VEGETABLE TART 168

*Wild mushroom duxelles, parmesan cream, parsley coulis, black truffle powder*

## FRESH FROM THE SEA

### CONCHIGILE RIGATE PASTA 148

*Little neck clams, Spanish chorizo, green onion, clam broth, herb toast*

### PAELLA NEGRA 228

*Grilled Mediterranean octopus, forbidden Chinese black rice, garlic-saffron  
cream, ash and shallot confit, cured pork*

### PAN SEARED HOKKAIDO SCALLOP 248

*Nori butter, Jerusalem artichoke and potato puree, wilted spinach, marinated onions  
and shellfish sauce*



## STEAKS

12 OZ / 340g SIRLOIN 388  
12 OZ / 340g RIB EYE 398  
13 OZ / 380g PORK CHOP 258

*Dry - Aged*  
*Our M5 Wagyu dry - aged steaks are from Rangers Valley farm in Australia*

16 OZ / 450g STRIP STEAK 498  
35 OZ / 1KG T-BONE 1318  
35 OZ / 1 KG COWBOY STEAK 998

*ALL STEAKS ARE SERVED WITH ROASTED TOMATO, GARLIC, HERBS & YOUR CHOICE OF THE BELOW SAUCES*

*| TOMATO SALSA | TARRAGON BEARNAISE | GREEN PEPPERCORN & COGNAC | CHIMICHURRI |*

## MEATS

HEN OF THE WOODS 228

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

NEW ZEALAND MANA LAMB 278

*Mustard greens, porcini mushroom risotto, thyme lamb jus*

## SIDES 65

FRENCH FRIES

- Classic
- Garlic
- Truffle +10

GRILLED LEEKS, COMTE CHEESE & FRESH OREGANO

SAUTEED BRUSSELS SPROUTS WITH SPICY CHORIZO

ROASTED SWEET POTATO PUREE WITH SAGE

FRESH RADISH & CUCUMBER SALAD

ROASTED HEIRLOOM POTATOES WITH TRUFFLE & HERBS

*"All our seasonal vegetables and herbs are from organic sources"*

