

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

MARINATED MEDITERRANEAN MEAGRE 158

*Fresh cucumber, salmon roe, lime, caviar, herb oil, bonito milk, soy pearls,
garlic chips*

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

AUSTRALIAN QUAIL 268

Foie gras, roasted onions, caramelized figs, quail eggs, roasted quail jus, wild rice

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"

