

POLO BAR

STARTERS

Soup Of The Day
22

Smoked Monkfish Liver, Tobiko, Chives And
Sourdough
28

Buratta, Chimichurri, Berries Compote &
Torched Grapes
38

Maine Lobster With Iceberg Lettuce,
Passionfruit Dressing, Avugra Caviar And
Lemon Mayo
96

Octopus Tentacles, Chorizo Mash And Bell
Pepper Confit
42

Classic Caesar Salad With Pancetta & Shaved
Pecorino
34

BBQ Pickled Celtuce, Mirin Aigre Doux, Kale
Crisp And Crème Fraiche
25

Prime Sirloin "Steak Tartare", Miso, Capers
And Gherkins, Egg Yolk, Sourdough
36

Hokkaido Scallop Ceviche, Leche De Tigre,
Nasturtium
42

Bone Marrow, Jus, Shallot Confit And Yellow
Frisee Salad
33

Charcuterie Board

Artisanal Cold Cuts sourced globally in collaboration
with our partners. Our selections of cold cuts are based
on seasonal availability. Kindly check with our service
team for today's selection

44

SAUCES

Red Wine Veal Jus
Chimichurri

Horseradish Cream

Pearl Onion Jus

Anchovies Butter

Shio Kombu Butter

8

JAPANESE PURE BREED WAGYU

Tanba, Kyoto Prefecture, Ribeye 200g
180

Tanba, Kyoto Prefecture, Sirloin 200g
180

USDA PRIME, TEXAS CORN FED

Fillet Mignon 200g
90

New York Sirloin 300g
120

Rib Eye Steak 350g
140

**Signature Polo Bar Burger With
Caramelised Onion Marmalade, Bell
Pepper Confit, Roquette, And Fries**
(Angus Ribeye, Sirloin, Oysterblade, Shortribs,
Dry Aged Galician Beef Chuck Roll)
75

ARGENTINIAN, PAMPAS, GRASS FED

Fillet Mignon, Rioplatense Angus 200g
85

Ribeye Steak, Rioplatense Angus 350g
95

Prime Rib (For Two), Rioplatense
Angus 1kg
198

AUSTRALIAN GRAIN FED NEW ENGLAND TABLELANDS, GRAIN FED

New York Sirloin, Black Onyx Angus
300g
125

T-bone Steak (For Two), Black Onyx
Angus 800g
280

LARGE FORMAT CUT

Tomahawk Steak, Stockyard Angus
1.6kg
330

Whole Turbot, Norway Per 100g
20

CLASSICS

Norwegian Halibut With Lemon Butter
Sauce, Capers & White Sturgeon Caviar
98

Milk Fed Dutch Veal With Caramelised Apple
And Creme Fraiche Sauce
107

Spaghetti With Shellfish & White Vermouth
52

Forest Mushrooms Risotto, Parmagiano
Foam, White Truffle Oil
45

Kurobuta Pork Chop, Whiskey Raisin Jus
58

SIDES

White Truffle Oil French Fries

Sweet Potato Fries With Chili Mayonnaise

Sauteed Baby Spinach With Garlic

Caramelized Red Cabbage With Mustard

Sauteed Brussel Sprouts With Bacon

Sauteed Mixed Mushrooms

Cauliflower Steak With Togarashi Aioli

Swedish Pickled Baby Red Radish

Seared Gem Lettuce With Citrus Mayo

Classic French Mashed Potatoes

18

DESSERTS

Prune And Dark Chocolate Brownies With
Bitter Chocolate Ganache

18

Pavlova, Dome Meringue With Lemon Curd
And Berries, Freeze Dried Raspberry

17

Artisanal Cheese Assortment Platter
Artisanal cheese sourced globally in collaboration with
our partners. Our selections of cheese are based on
seasonal availability. Kindly check with our service team
for today's selections

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