

STARTERS

AHI TUNA TARTARE sesame, pineapple, young coconut	158
BEETROOT CURED SALMON fennel pollen cream, salmon roe, nori	138
SAND CRAB SALAD avocado, iceberg lettuce and tomato gazpacho	158
BEEF CARPACCIO truffle mushrooms, garlic aioli and shaved parmesan	148
SEARED FOE GRAS apricot vanilla puree, hazelnut shortbread	178
FONDUE fontina cheese, grilled ciabatta (V)	158
ROASTED BONE MARROW chimichurri, toasted bread crumb	168
WATERMELON SALAD chili roasted feta, thyme, raisin vinaigrette (V)	118
ROCKET goats cheese, poached saffron pear, truffle balsamic dressing (V)	138
CLASSIC CAESAR SALAD crispy pancetta, white anchovies, shaved parmesan cheese	138
GRILLED HALLOUMI pickled cauliflower, tomato, smoked almond romesco (V)	138
CHOPPED SALAD mixed greens, hard boiled egg, avocado, blue cheese (V)	118
SOUP OF THE DAY	78

ON THE SIDE

GRILLED ASPARAGUS black truffle butter	88
SAUTEED MUSHROOMS fine herbs, roasted hazelnuts	68
CREAMED SPINACH parmesan cheese, garlic	68
BLACK TRUFFLE FRENCH FRIES	98
SMASHED POTATOES confit garlic, brie, chives	78
BRUSSELS SPROUTS bacon, cranberry, apple	78
MACARONI & CHEESE cheddar, fontina, parmesan	88
TRUFFLE MASH POTATO	98

FROM THE GRILL

USDA PRIME AMERICAN BEEF

RIBEYE 14oz	428
SIRLOIN 14oz	398
TENDERLOIN 8oz	368
HANGER STEAK 12oz	298
PORTERHOUSE 32oz (serves 2)	1028
TOMAHAWK 40oz (serves 2-3)	1298

ARGENTINIAN GRASS FED BEEF

RIBEYE 12oz	328
SIRLOIN 12oz	308

BUTCHER'S BOARD

Japanese A4 Wagyu Sirloin
USDA Hanger Steak
Argentinian Grass Fed Beef
Bone Marrow

848

AUSTRALIAN LEG OF LAMB 8oz

298

SAUCES (please choose one)

Signature Steak Sauce / Chimichurri / Green Peppercorn
Cumin & Garlic Mustard / Béarnaise

MAINS

SOUS-VIDE CHICKEN BREAST glazed carrot, brussels sprouts	218
PAN-ROASTED DUCK BREAST turnips, asparagus, citrus segment	228
SEARED SCALLOPS bacon, edamame beans, tomato, green pea puree	238
SOUS VIDE SALMON smoked beetroot, sunchoke, kale chip	208
PAN SEARED COD tomato, onion & fennel broth	228
BLACK TRUFFLE PAPPARDELLE mixed mushrooms & asparagus (V)	198
PARISIAN GNOCCHI pumpkin, fried sage, gorgonzola (V)	168
RISOTTO OF THE DAY	168