

APPETIZER

Onion soup	\$20	Caesar salad	\$18
Comté cheese		Chopped egg, garlic crouton, turkey bacon, parmesan	
Lobster bisque	\$25	Add-on grilled spiced chicken breast	+\$9
Lobster meat, chives		🍄 Burrata cheese	\$30
🍄 Avocado tartare	\$20	Heirloom tomato, basil	
Celery, cilantro, wasabi emulsion		Jumbo lump crab cake	\$13
Beef tartare	\$30	Spiced pepper dip, lemon	each
Beef fat crackers		Pan-seared Hokkaido scallops	\$35
Charred bone marrow	\$20	Horseradish, cucumber, green apple	
Maldon salt		Boudeuse oysters, France	\$48
		Mignonette, lemon	half dozen
		🍄 Vienna bread roll	\$3
		Garlic butter	each

CHARGRILLED PIRA OVEN

CHEF'S SIGNATURES

Jumbo tiger prawns	\$47
Parsley, garlic butter, lemon	
Boston lobster	\$88
Thermidor	
Blackmore Wagyu striploin, 200g	\$130
MBS 9, Australia	additional 100g \$65
Wagyu Tomahawk	\$22
Margaret River, Western Australia	per 100g

MEAT

Tenderloin, MBS3, 200g	\$58
Grass-fed, Tasmania	
Ribeye, 340g	\$88
Grain-fed, Black Onyx, Rangers Valley, Australia	
Short rib, spiced rub, barbecue sauce	\$58
Grain-fed, Margaret River, Australia	
Double lamb chops	\$68
Australia	
Cage-free yellow half chicken	\$35
Spiced garlic marinade	
Wagyu flank steak, 210g	\$62
MBS 4/5, Australia	
Striploin, 340g	\$74
Grain-fed, USDA Prime, USA	
Phoenix Wagyu striploin, 300g	\$110
MBS 6/7, Queensland, Australia	
Dry aged bone-in striploin, 700g	\$185
Grain-fed, Black Onyx, Rangers Valley, Australia	
Serves 2	

SEAFOOD

Patagonian toothfish	\$55
Lemon, dill, garlic butter	
Atlantic salmon	\$42
Garlic butter, lemon, dill	
Spanish octopus, 250g	\$42

SIDES

🍄 Creamed spinach	\$15
🍄 Mushrooms	\$15
Parsley, garlic, shallot	
🍄 Green asparagus	\$20
🍄 Mashed potatoes	\$15
🍄 Truffle french fries	\$18
Aioli	
🍄 Mac & cheese	\$15
Add-on lobster	+\$20

SAUCES

Chimichurri, Béarnaise, Green peppercorn, Mushroom, Salsa Verde

DESSERT

Mille-feuille	\$14
Madagascar Bourbon vanilla, salted butter caramel	
Coconut cheesecake	\$16
Mango, lychee rose sorbet	
Packham pear & cherry crumble	\$16
Iranian pistachios, sour cream ice cream	
Valrhona warm chocolate cake	\$18
Sweet crème fraîche	
Profiteroles	\$18
Honey vanilla ice cream, chocolate sauce	
Homemade ice creams & sorbets	\$6
Honey vanilla, sour cream,	per scoop
Valrhona chocolate, lychee rose sorbet	
Mons farmhouse cheese selection	
Quince paste, toasted sourdough	
3 types	\$25
5 types	\$32

🍄 Vegetarian