



individually served or  
as sharing in the middle of the table

- HOKKAIDO SCALLOP CARPACIO** 168  
*cucumber grill, licorice, lemon puree, black sesame*
- BEETROOT BRESAOLA SALAD** 198  
*ricotta, roasted pine nuts, pomelo dressing*
- CHARCOAL GRILLED TIGER PRAWNS** 178  
*shellfish mayonnaise, pickled, fruits, sangria jelly*
- OXTAIL TERRINE** 168  
*gherkin cream, fresh cauliflower, taraggon, cruton*
- GRILL ROASTED EGGPLANT AND MOZZARELLA** 146  
*eggplant caviar, celery dressing, pommery, apple*
- WATERCRESS SOUP AND POACHED EGG** 112  
*powdered chicken skin, onion puree, curry*
- HOMEMADE POTATO GNOCCHI** 148  
*pumpkin puree, roasted, hazelnuts, parmesan cheese*
- MIXED GARDEN GREENS** 98  
*organic lettuces, herbs and flower petals, olive oil*
- ASSIETTE OF FRESH - PREPARED VEGETABLES** 148  
*leek and roasted garlic puree, green olives, fresh herbs*

## *Fish & Seafood*

- LING COD** 186  
*grill romaine, mix shellfish, greek yogurt, emulsion pernault*
- GRILLED HOKKAIDO SCALLOP** 258  
*grape, smoked ham, brussel sprout, spinach puree,*
- ROCK LOBSTER, SMOKED BUTTER POACHED** 392  
*young spinach, leek and roasted garlic puree and avruga eggs*
- ROCK FISH , LINE CAUGHT** 186  
*simply charcoal grilled, roasted vegetable tian, tomato fondue, pesto coulis*

# Meat & Poultry

<b>PAN SEARED DUCK BREAST</b>	282
<i>chorizo tapenade, black rice puree, kale, tarragon juice</i>	
<b>BEEF CHEEK CONFIT, RED WINE GLAZE</b>	236
<i>battered bok choy, charred onions, mushrooms, grated feta</i>	
<b>BEEF TENDERLOIN, ROASTED, BONE MARROW JUS</b>	348
<i>battered bok choy, charred onions, mushrooms, grated feta</i>	
<b>LAMB RACK , ROASTED</b>	296
<i>hummus, carrot glaze, merguez puree, date , harissa</i>	
<b>PORK RACK, CHARCOAL ROASTED</b>	216
<i>roasted vegetable tian, chickpea salad, jus natural</i>	

## Sharing Plates

prepared from the charcoal grill  
perfect for the middle of the table

<b>LINE CAUGHT ROCKFISH</b>	<b>(FOR TWO)</b>	362
<b>RED SNAPPER</b>	<b>(FOR TWO)</b>	362
<b>PORK RACK</b>	<b>(FOR TWO)</b>	392
<b>TOMAHAWK - PRIME ORGANIC BEEF</b>	<b>(FOR FOUR)</b>	1.538
<b>WHOLE CHICKEN BREAST</b>	<b>(FOR TWO)</b>	356
<b>ENTRECÔTE</b>	<b>(FOR TWO)</b>	862

*served with condiments and sauce as per Chef Cyril's daily availability or your personal liking*

### ADD-ONS:

*Caviar 30g – 740*

### SIDE DISHES

*Chick pea salad 98  
Tian, vegetables 98  
French bean salad 98  
Dauphinois gratin 98  
Gnocchi parmesan cheese 98*



**Chef Cyril Boulais**