



# LUNCH & DINNER

## A LA CARTE

### RAW

Fine de Claire No.2 (Fr)	230 / 450
Gillardeau Special No.2 (Fr)	280 / 550
Oesterij Special No.1 (Ne)	430 / 720
Mignonette · Tabasco · Cocktail · Lemon	

### SEAFOOD PLATTER

French Oyster · King Crab Leg Boston Lobster · Steamed Brittany Bouchot Mussel Whole Tiger Prawn · Stone Clam	888
Mignonette · Tabasco · Cocktail · Lemon	

### STARTER

Burrata, Heritage Cherry Tomato, Avocado, Finger Caviar, Avruga (v)	135
Grilled Spanish Octopus, Carrot textures, Iberico Chorizo, Hazelnut	160
Steak Tartar, Grain-Fed New Zealand Fillet, Sake Cured Egg, Rye	190
Seared Hokkaido Scallops, Curried Parsnips, Pomegranate Molasses	230
Brandt Ranch Bone Marrow, Citrus Gremolata, Parsley Salad, Rye	135

### MAIN

'En Papilotte' Atlantic Sea Bass, Artichoke, Peas, Lemon Beurre Blanc	330
Black Truffle Gnocchi, Butternut Squash, Brussel Sprouts, French Radish (v)	190
Whole Roast Pigeon, Foie Gras & Pistachio Mousseline, Sweetcorn & Golden Raisin	210

### CHARCOAL GRILL

Whole Line-Caught Wild Atlantic Sea Bass, Beurre Blanc (for 2)	450
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### 30-DAY DRY-AGED BONE-IN PRIME BRANDT BEEF

<u>PORTERHOUSE 850G</u>	<u>T BONE 900G</u>	<u>RIB-EYE 650G</u>	<u>STRIPLOIN 650G</u>
\$1100	\$950	\$580	\$540

All served with Roasted Banana Shallot, Garlic & Thyme

With a Choice of Below Sauces  
Tarragon Béarnaise / Grapefruit Hollandaise  
Green Peppercorn / House Butter

### BUTCHER'S CUTS

New Zealand Choice Beef Fillet (225g)	330
Brandt Prime Rib-Eye (280g)	340
Te Mana Lamb Rack (Half/Whole)	325 / 595
George & Joes Organic Free-Range Chicken (serves 2-4)	495

All served with Roasted Banana Shallot, Garlic & Thyme  
With a Choice of Below Sauces : Tarragon Béarnaise / Grapefruit  
Hollandaise / Green Peppercorn / House Butter

### SIDES

Creamed Spinach	45
Charcoal Fired Broccoli	45
Harissa Rubbed Corn Ribs	45
Black Truffle Mash	65
Mac & Cheese	65
Aquaponic Salad, Yoghurt & Lantau Honey Dressing	65