




# PORTERS

RESTAURANT & BAR

## Porters Meat Trolley

Porters Signature Ribeye 400g Signature Prime Angus Ribeye Steak, Asparagus, Natural Jus	65	Porter House 1kg+ Wagyu Porter House, Vine Tomatoes, Natural Jus (Sharing)	190
Center Cut N.Y Striploin 400g Prime Angus, Center Cut N.Y Striploin, Asparagus, Natural Jus	55	Porters Tomahawk 1.2kg+ Wagyu Tomahawk, Vine Tomatoes, Natural Jus (Sharing)	250
The Perfect Tenderloin 250g Prime Angus Tenderloin, Baby Spinach, Natural Jus (+10 Foie Gras)	70	Lamb Rack Grain Fed Lamb Rack, Asparagus, Potatoes, Lamb Jus	65

## Classics

Braised Beef Cheek  Red Wine Braised Beef Checks, Roasted Vegetables, Creamy potato	34	Roasted Cod  200g Cod, Tomato Salsa, Mashed Potato, Balsamic Glaze	45
Dark Malt Lamb Shank Dark Malt Braised Shank, Mashed Potato, Roasted Vegetables, Natural Jus	36	Norwegian Baked Salmon Salmon, Spinach, Truffles, Broken Potatoes, Poached Egg	36
Roasted Cajun Chicken Cajun Spring Chicken, Crispy Idaho Potatoes, Mushroom Ragout	32	Line Caught Mackerel Mackerel Fillet, Spiced Chickpeas Mash, Pomegranate Salsa (Gluten Free)	32
Wagyu Burger  Wagyu Patty, Sweet Onions, Gherkins, Cheese, Fries	35	Seared Barramundi Barramundi Fillet, US Asparagus, Pacific Clam Saffron Broth	32

## Sides For Sharing

Asparagus & Hollandaise	15	Truffle Mashed Potato	15
Button Mushrooms	12	Spinach & Mushrooms	12
Garlic Thyme Bread	10	Sauteed Broccoli	12

## Legendary Desserts

Legendary Lava Cake Vanilla Ice Cream, Fresh Berries	18	Classic Tiramisu Vanilla Mascarpone, Coffee Rum, Sponge	16
Fresh Berries Pavlova Fresh Berries, Lemon Cream	16	Raspberry Sorbet Fresh Berries, Chocolate Pearls	10

All Prices Subjected To Service Charge & Government Taxes

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## Oysters | Caviar

*'Live European Oysters Flown In Weekly, Check With Servers For Availability'*

Freshly Shucked Oysters Shucked in, 1/2   1 Doz	35   70	Oyster Rockefeller Baked in, 1/2   1 Doz	35   70
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*'Specially Selected & Imported From Russia, Served With Crisp Bread & Condiments'*





Caviar Osetra 57g	280	Caviar Imperial 28.6g	140
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## Starters

Spanish Octopus Grilled Octopus, Lime Popcorn, Avocado Cream	 28	Escargot Traditional French Escargots, Garlic Herb Butter, Toast	 18
Porters Crab Croquettes Crab Meat, Home Made Chili Sauce (2   4pcs)	14   24	Seared Foie Gras Foie Gras, Brioche, Berry Compote	28
Yellowtail Crudo (Hamachi) Yellowtail Sliced, Tomato, Capers, Citrus Soy	 25	Aged Prosciutto 24 Months Prosciutto, Rockmelon, Balsamic	22
Eggplant Parmigiana (V) Tomato Sauce, Mozzarella, Parmigiano	20	Burrata Pomegranate (V) Tomatoes, Pomegranate, Almonds (+10 Prosciutto)	 25
Beetroot Salad (V) Beetroot, Feta, Avocado, Pinenut Dressing	20	Classic Caesar Salad Romaine, Egg, Bacon, Parmesan	22

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## Soups


Portobello Mushroom Soup (V) Sautéed Mushrooms, Freshly Sliced Truffles	18	Tomato Basil Soup (V) Tomatoes, Fresh Basil	15
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## Risotto & Pasta

Pulled Beef Risotto Beef, Sun Dried Tomatoes, Sugar Pea	34	Seared Prawn Spaghetti Fresh Seared Prawns, Chili, Prawn Bisque	 30
Seafood Saffron Risotto Seared Prawns, Scallops, Grilled Squid	 32	Truffle Carbonara Spaghetti Fresh Truffle Slices, Bacon, Poached Egg	28
Truffle Risotto (V) Shaved Truffles, Fresh Mushrooms	30	Arrabiata Penne (V) Buffalo Mozzarella, Chili, Tomato Sauce	26

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