



APPETISER

🍷 Lobster Bisque Boston lobster, crispy tarragon	\$25	Tiger Prawn Cocktail Baby Romaine, avocado, horseradish	\$25
🌿 Buratta Cheese Persimmon, arugula, pomegranate, hazelnut dressing	\$20	Grilled Octopus Herb crushed potatoes, saffron aioli, paprika, fried capers, chives	\$32
Butter Lettuce Salad Avocado, asparagus, crispy kale pommery mustard dressing	\$18	Grilled King Crab Leg Garlic butter	\$42
Warm Duck Salad Confit duck leg, romaine lettuce, frisee, quail egg, pickled shallot, chervil, sherry vinegar dressing	\$25	🍷 Hokkaido Scallops (3 pieces / 6 pieces) Lemon, toasted pistachio, Espelette pepper	\$32 / \$64
Charred Bone Marrow Crackers, Maldon sea salt	\$20	🍷 Jumbo Lump Crab Cake Spiced pepper dip, lemon	\$13 each

CHARGRILLED PIRA OVEN

FOR SHARING

Dry Aged Porterhouse 1kg \$220
Grainge, Australia

🍷 Rangers Valley Beef Tomahawk, \$18/100g
MBS 3, Australia

MEAT

🍷 A4 Kagoshima Wagyu Striploin 200g \$120
Japan

Tenderloin 200g
• Grain-fed, Argentina \$52
• Grass-fed, Cape Grim, Tasmania \$62

🍷 Black Onyx Ribeye 300gm \$78
Grain-fed, Rangers Valley, Australia

Grass-Fed Country Lamb Chops, \$58
Garlic & Rosemary, New Zealand

USDA Prime New York Striploin 300g \$74
Grain-fed, USA

Wagyu Flank 250g, MBS 4/5 \$55
Grain-fed, Australia

Red wine braised Beef Short rib, \$58
400g Margaret River, Australia

🍷 Surf and Turf \$98
Argentinian tenderloin 200gm
Half Boston lobster, truffle jus

Peri Peri Cage-free Half Chicken \$39

STEAK ADD-ON

Pan-seared Foie Gras \$22

Bone Marrow \$10

Blue Cheese 30g \$8

Organic Egg \$5

SAUCES

Red Wine Sauce, Green peppercorn,
Chimichurri, Béarnaise, Salsa Verde

Les Freres Marchand Cheese Selection

Quince paste, toasted sourdough
Platter of 3 / Platter of 5 \$25 / \$32

SEAFOOD

Boston Lobster 650g \$68
• Grilled, fleur de sel
• Thermidor, Espelette pepper

New Zealand King Salmon \$45
Brown butter, dill, lemon

SIDES

\$15

🌿 Creamed spinach

🌿 Grilled broccolini
Parmesan cheese, extra virgin olive oil

🌿 Mac & cheese
Bechamel, cheddar cheese, mozzarella

🌿 Mashed potatoes

🌿 Sautéed seasonal mushrooms

🌿 Truffle French fries \$3
Truffle Aioli

Roasted Brussels Sprouts
Caramelized shallot, anchovy butter, toasted hazelnut

DESSERT

Crème Caramel \$12
Madagascar vanilla

Homemade Sorbets & Ice Creams \$5
Coconut sorbet, lemon sorbet per scoop
Valrhona chocolate ice cream, vanilla ice cream

Mille-Feuille \$14
Morello cherries, mascarpone, Caraibe chocolate

Yuzu & Crème Trifle \$16
Mango, toasted coconut

Pecan Pie Bar \$18
Bourbon caramel, vanilla ice cream