

## STARTER

**Roasted Asparagus** with 62°C Egg and Grana Padano Crisp

14

**Salmon Gravalax** with Vegetable shavings, Lemon Myrtle Oil and Cream Cheese Ice Cream

16

**Veal Sweetbread** in 2-minute Pea Soup with Ceps Mushroom Ragù

18

**Pan Roasted Foie Gras** on Braised Turnip with Lotus Root Chips and Brandied Cherries

20

**Steak Tartare** & Crispy Battered Poached Egg

24

## SOUP

**Chilled Melon Soup** with Port Wine Sorbet and Chia Seed

12

**Beef Consommé** with Black Truffle and Air-Dried Beef Ravioli

14

If you have any of the following allergies and require more information on the ingredients we use in our food, please check with any of our service associates and we will be delighted to assist you:

Cereals • Crustaceans • Eggs • Fish • Peanuts and soybeans • Milk  
Tree nuts • Sulphites in concentrates of 10mg/kg or more.

Prices quoted are subject to prevailing taxes and service charge.

## MAIN COURSE

**Coq au Vin with Spätzle**, Burgundy Red Wine Spring Chicken with Egg Noodles and Bottarga  
26

**Norwegian Fjord Trout** with Warm Red Wine Pickled Cabbage and Citrus Salsa  
28

**Smoked Braised Black Angus Short Rib** and Bone Marrow with Horseradish Potato Puree  
30

**Australian Lamb Rack Provençal** with William Potato  
36

**Milk-Fed Veal** stuffed with Foie Gras, Duxelles and Sage with Cauliflower Mimosa and Madeira Jus  
38

**Prosciutto Ham wrapped Monkfish and Maine Lobster** on Risotto in Armagnac Lobster Bisque  
38

## FROM WOOD CHARCOAL OVEN

**Porchetta** Crispy Skin Stuffed Pork Roll  
Carved at Your Table (*Serves 4 to 6 person*)

*Please order at least 3 days in advance.*

Iberico Pork Rack Chop  
300g

28

Australian Grain-Fed Beef Sirloin  
280g

32

Wagyu Rump Steak  
300g

36

US Black Angus Filet Mignon  
200g

42

US Porterhouse Steak  
800g (*Serves 2*)

86

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## SIDES

Green Salad .....6  
Roasted Beet .....6  
Quinoa with Pumpkin .....6  
Sautéed Vegetable .....6

Mashed Potato .....6  
Carrot and Turnip .....6  
Creamed Spinach.....6  
Sautéed Mushroom .....6

## DESSERT

**Dessert Selection** from the Trolley

12

**Soufflé** Choice of Grand Marnier or Valrhona Chocolate served with Crème Anglaise

14

**Choice of 3 selection** from our Cheese Tray

18