



CHEF'S SIGNATURE DISHES

APPETISERS

Aquitaine Oscietra Caviar (30gm) 788

citrus blini • crème fraîche

Sea Urchin & Egg Sabayon Tart 298

oscietre caviar • cress

MAIN COURSES

Roasted Black Truffle Local Farmed Chicken (for two) 768

potato gratin • French-style peas

Beef Wellington (for two) 738

pommes mousseline • garden vegetables • sauce périgourdine

If you have any food allergies, please inform our staff.

APPETISERS

Carpaccio of Japanese Sea Bass & Carabinero	288
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calamansi • green apple • garden herbs

Chef's Steak Tartare	228
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avocado • pommes paille • crispy capers • wasabi

Roasted Scallops	298
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roasted hazelnuts • orange confit • carrot • basil • coconut nage

Alaskan Crab & Sweet Corn Risotto	268
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apple • garlic crisps

Duo Foie Gras	268
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pineapple carpaccio • pistachio • port wine

Boston Lobster “Caesar”	278
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parmesan • croutons • bacon

(V) Vegetarian

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OYSTERS

Freshly Shucked on Ice	seasonal price
Rockefeller (minimum order 3 pieces)	
spinach • hollandaise	
Kilpatrick (minimum order 3 pieces)	
bacon • onions	

SOUPS

Seafood Minestrone	188
tomatoes • basil	
Traditional Lobster Bisque	208
tarragon cream • cognac	
Beetroot & Wild Mushroom Consommé (V)	158
savoy cabbage • ricotta tortellini	

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MAIN COURSES

Olive Oil Confit Salmon	398
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oscietre caviar • cucumber confit • citrus foam

Roasted Atlantic Sea Bass	498
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green asparagus • morels • white onion purée • béarnaise sauce

Roasted Antarctic Cod	528
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garlic snails • potato scales • kohlrabi • red wine sauce

Boston Lobster Thermidor	568
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pommes mousseline • étuvée of vegetables

Hay Smoked Baby Lamb Leg (for two)	858
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haricot verts • carrot • bacon • anna potatoes
sweet garlic • rosemary jus

Slow-roasted Bresse Pigeon	568
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butternut squash • beetroot • celery root • cassis sauce

Thyme Roasted Beef Tenderloin	588
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grilled green asparagus • carrots • shallot confit • bordelaise sauce

Pot-au-Feu of Garden Vegetables (V)	268
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German semmelknödel • morels • onion thyme essence

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FROM THE GRILL

Grilled U.S. Prime Beef Sirloin (220 g)	528
Grilled U.S. Chateaubriand (for two, 450 g)	908
Grilled New Zealand Lamb Cutlets (300 g)	388
Grilled U.S. Prime Beef Tenderloin (220 g)	518
Grilled Whole Dover Sole (600 g)	658
Grilled Whole Boston Lobster (600 g)	548
Grilled Iberico Pork Chop (220 g)	398

CHOICE OF SAUCE

Béarnaise / Poivre / Red Wine / Cafe de Paris
/ Hollandaise / Mushroom

SIDE DISHES

Kenya Beans & Bacon	68
Sautéed Wild Mushrooms	68
Creamed Spinach	68
Green Asparagus	68
Broccoli & Almonds	68
Chunky Fries	68
Pommes Mousseline	68

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