

## SALAD BAR

ALL DISHES FROM 'OUR GREAT BEEF' AND  
'ASIDE FROM BEEF' INCLUDE UNLIMITED  
SERVING FROM SALAD BAR

## ON ICE

PREMIUM SEAFOOD PLATTER (FOR 2 PERSONS)	\$888
BOSTON LOBSTER • SOUTH AFRICAN ABALONES • BLACK MUSSELS • ALASKAN KING CRAB LEGS • TIGER PRAWNS • HOKKAIDO SEA SCALLOPS • HAMACHI SASHIMI	
ADDITIONAL PERSON	\$448

## STARTERS & SOUPS

BEEF TARTARE GRILLED SOUR DOUGH	\$228
CAPRESE JAPANESE FRUIT TOMATO BUFFALO MOZZARELLA • PESTO • OLIVE OIL CAVIAR	\$238
RICHELIEU CRUSTED FOIE GRAS 'PATE EN CROUTE' ROASTED FIG CHUTNEY	\$128
CLASSIC CAESAR SALAD ANCHOVY • HERB CROUTONS	\$118
CLASSIC LOBSTER BISQUE AGED COGNAC	\$188
CREAM OF WILD FOREST MUSHROOMS	\$118
TRADITIONAL FRENCH ONION SOUP CHEESE CROUTONS	\$118

# THE CHALK

## Grill House

## OUR GREAT BEEF

### U.S.A.

PRIME BEEF STRIPLOIN, GRAIN - FED (300G)	\$898
ADDITIONAL (15G)	\$48
'WBI' PRIME BEEF RIB EYE, GRAIN - FED (300G)	\$828

### AUSTRALIA

‘WESTHOLME’ M5 + WAGYU TOMAHAWK, GRAIN - FED (1.1KG) FOR 2 PERSONS	\$2,688
M9 + WAGYU BONE - IN STRIPLOIN, GRAIN - FED (500G)	\$988

### SOUTH AFRICA

BAVETTE, GRASS - FED (1.1KG) FOR 2 PERSONS	\$1,188
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### FRANCE

BONE - IN VEAL CHOP, MILK - FED (350G)	\$818
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### SAUCES

BORDELAISE	/	BLACK PEPPER
TRUFFLE CREAM	/	CAFÉ DE PARIS BUTTER
CHIMICHURRI	/	BÉARNAISE
THE CHALK'S SIGNATURE BOURBON WHISKY, BACON AND PINEAPPLE BBQ		
WHITE WINE	/	BOUILLABAISSE

## ASIDE FROM BEEF

LUMINA LAMB (300G)	\$728
HOUSE - SMOKED BABY PORK BACK RIBS THE CHALK'S SIGNATURE BOURBON WHISKY, BACON AND PINEAPPLE BBQ SAUCE (800G)	\$568
WILD BOAR TENDERLOIN (280G)	\$628
WHOLE ROASTED THREE - YELLOW CHICKEN FILLED WITH TRUFFLE JAPANESE RICE (1.8KG) FOR 2 PERSONS	\$1,388
PAN - ROASTED MURRAY COD FILLET (300G)	\$528
GRILLED GARLIC-BUTTER BRUSHED KING CRAB LEG (500G)	\$728

## PASTA & RISOTTO

LINGUINI	\$338
HALF BOSTON LOBSTER (300G) • LOBSTER SAUCE • DRIED TOMATOES • TARRAGON • CHILLI FLAKES	
SPAGHETTI CARBONARA	\$158
PEARL BARLEY RISOTTO WILD MUSHROOM RAGOUT • CHEESE CRISPS • HERB SALAD	\$188

## SIDE DISHES

CREAMED SPINACH / BUTTERED SWEET CORN KERNELS PARMESAN CHEESE	LIME • SCALLIONS
MIXED FOREST MUSHROOMS / ROASTED BRUSSELS SPROUTS BANANA SHALLOTS • TAJIN TOSSED PUMPKIN SEEDS	
SKIN-ON FRENCH FRIES / HOMEMADE POMME PUREE CRISPY WAFFLE POTATOES / BACON - ROASTED DUCK FAT NEW POTATOES	
\$60 EACH	

## DESSERTS

DESSERT OF THE DAY	\$88
THE CHALK'S SIGNATURE CHOCOLATE SOUFFLÉ ARMAGNAC SAUCE	\$128
CRÊPES SUZETTE (FOR 2 PERSONS) VANILLA ICE CREAM	\$198
CHERRIES 'JUBILEE' (FOR 2 PERSONS)	\$198
FRESH FRUITS SELECTION OF SORBETS	\$88



## CHEF RECOMMENDATIONS

PLEASE INFORM OUR STAFF IF YOU HAVE ANY FOOD ALLERGIES