

## TO START

Caesar salad, romaine lettuce, anchovies, Reggiano shavings, crispy Parma ham, garlic croutons <b>(P)</b>	480
Truffle poached egg, mushroom fricassée, asparagus <b>(V)</b>	500
Salmon tartar, soft shell crab, pickled cucumber, lemon air	700
Pan-fried scallops, foie gras, pea tendrils, XO sauce <b>   </b>	1,200
Escargots a la Bourguignon French snails in the shell baked with herb butter, French garlic baguette	1,100
Lobster salad, mesclun leaves, mango salsa, micro cress <b>   </b>	1,200
Cuisses de grenouille Frog legs from France, garlic cream, parsley jus	1,400
Roasted bone marrow, Australian beef cheek, caper, ciabatta <b>(A)</b>	1,100
Foie gras en torchon, port wine jelly, yuzu, butter brioche <b>(A)</b>	1,400
Beef tartar All the classic trimmings, mixed as you like, toasted points	1,200
Pan-fried foie gras, rocket salad, raspberry	1,600
Osetra Caviar Prestige 30g, classic condiments, Blinis and crispy toast	4,500

## FROM THE SEA

<b>Seafood sharing platter (for two persons)</b> Fin de Claire oysters, Tsarskaya oysters, Alaskan king crab legs, Maine lobster, river prawns, New Zealand green lip mussels	5,000
<b>Freshly shucked oysters</b> Fin de Claire (France)	150
Tsarskaya (Japan)	200

Oyster can be served natural with red wine shallot vinegar **(A)** or spicy seafood sauce.

## SOUPS

Caramelised onion soup, beef essence, sherry, cheese crouton <b>    (A)</b>	330
Or Puff pastry lid (preparation time 20 minutes) <b>    (A)</b>	380
Cappuccino of wild mushrooms, truffle oil, crispy lavosh	350
Lobster bisque, brandy flambé, chive Chantilly <b>    (A)</b>	420

## HOT PLATES

<b>Roasted snow fish</b> ††† Pan-fried U.S. scallops, saffron minestrone jus	1,200
<b>Duck a l'orange (A)</b> Duck breast from Challans, baby beetroot, orange gel and "grand marnier" glaze	2,400
<b>Duet of Wagyu (A)</b> ††† Grilled sirloin, 24 hour braised short rib 6+, foie gras croutons, baby carrots, red wine jus	2,500
<b>Tournedos "President"</b> Wagyu tenderloin, morel jus, Brussels sprouts, rosemary potato cut "en baton"	2,500
<b>4 bone roasted white stripe Australian premium lamb</b> Parmesan herb crust, roasted vegetables, sauce of your choice (A) (Preparation time 20 minutes)	2,000
<b>Roasted prime rib (available from 18:30 to 21:30 hours daily) ††† (A)</b> Classic cut 12 oz. (350gr) Or Contemporary cut 8 oz. (240gr)	2,800 2,200
Served with Yorkshire pudding, red wine sauce, fresh horseradish	

## SEAFOOD FROM THE GRILL

Whole grilled Canadian lobster	2,000
Tiger prawns	1,100
Salmon fillet	900
Norwegian snow fish	1,100
Seabass	800
Dover sole	2,800

All items are served with your choice of chive beurre blanc (A), lemon butter (A) or spicy seafood sauce

## MEAT FROM THE GRILL

<b>Japanese Sanuki Wagyu beef– Olive beef from Kagawa</b>	
Sirloin 300 grams	3,400
<b>Stockyard Wagyu beef – Wagyu black label marble score: 8+</b>	
Tenderloin 200 grams	3,200
Rib eye 300 grams	4,400
<b>Kobe Cuisine–Crossbred Wagyu marble score: 6+</b>	
Tenderloin 200 grams	2,900
Sirloin 300 grams	2,700
<b>Riverina Grain Fed Angus</b>	
Rib eye 300 grams	2,100
<b>Pure 100% Black Angus Onyx marble score: 3-4</b>	
Tenderloin 200 grams	2,100
<b>Hereford True</b>	
Tenderloin 200 grams	1,700
Rib eye 300 grams	1,500
Striploin 300 grams	1,500
<b>White stripe Australian premium lamb chops (240g)</b>	1,700

All grilled items with your choice of wild mushroom fricassee (A), Shiraz glace (A), peppercorn sauce (A), Béarnaise or Café de Paris butter

## GRILLED ON THE BONE

<b>Grilled Tomahawk</b> (Great for 2 or 3 people) <b>Tajima Marble score 5</b>	450 per 100g
Roasted vegetables, gratin potatoes, selection of sauces (A) and mustards	
<b>Grilled Wagyu T-Bone steak</b> (Great for 2 people) <b>Marble score 5</b>	450 per 100g
Roasted vegetables, selection of sauces (A) and mustards	
<b>Grilled Wagyu Porterhouse steak</b> (Great for 2 people) <b>Marble score 5</b>	550 per 100g
Roasted vegetables, selection of sauces (A) and mustards	

## SIDE DISHES

Truffle mashed potato	180
Jacket potato, sour cream, bacon chips <b>(P)</b>	180
Roasted carrots, feta cheese	180
Creamed spinach, crisp Parmesan	180
French fries, garlic aioli	180
Market vegetables	180
Steamed broccoli, extra virgin olive oil	180
Wild rocket, Parmesan shavings	180
Forest mushrooms, garlic butter, thyme	180
Onion rings	180
Sautéed spinach, nutmeg, garlic, shallots	180
Roasted imported brussel sprout with bacon, shallot and garlic <b>(P)</b>	250
Sautéed kipfler, rosemary, Maldon sea salt	250



**FIREPLACE**  
GRILL AND BAR