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SIGNATURE SALADS

Avo Salad N, V Avocado, asparagus, sun-dried tomato, charred green peppers, walnuts, preserved lemon dressing	45
Caesar Salad S, D, G Baby gem, anchovies, parmesan, crispy veal bacon, rustic croutons	65
With Chicken	+20
With Prawns	+25
Butcher's Steak Salad D Strip loin steak, iceberg wedges, blue cheese, figs, mix berries, crispy bacon	90

APPETIZERS

Black Truffle & Comté Fritters G, D Black truffle, comté cheese, parmesan, cheese sauce, handpicked salad	70
Dynamite Shrimp Doughnuts D, G, S Shrimps, doughnuts, dynamite sauce, water cress	70
Burrata & Heirloom Tomatoes D, G Datterino tomatoes, heirloom tomatoes, pine nuts, rocket leaves, basil leaves, balsamic glaze, parmesan tuile, caviaroli,	75
Cured Beef Carpaccio "trompe-l'oeil" D, G Wagyu beef filet, hand-picked baby leaves, caramelized onion, parmesan snow, berry capers, balsamic glaze	80
Goat Cheese Baklava N, D, G Filo pastry, goat cheese mousse, truffle, pistachio, acacia honey, mesclun leaves	85
Smoked Prime Angus Steak Tartare G, D, M, E Hand cut prime strip loin, oeuf parfait, cornichons, caper berries, parmesan tuile, chefs dressing	85

SOUPS

French Onion Soup G, D Beef broth, caramelized onion, horseradish & gruyere crouton	55
Lobster Bisque S, D Lobster bisque, prawn & squid chicharron, truffle cream	75

VEGETARIANS

Minestrone Soup with Pesto V, D, N Vegetable broth, celery, carrot, basil pesto	50
Vegan Caesar Salad V Chickpeas, lacinato kale, romaine lettuce & vegan caesar dressing	55
Eggplant Parmigiana V, D Italian eggplant, mozzarella cheese, parmesan, plum tomatoes, basil leaves	55
Risotto Pomodoro V San marzano tomato, cherry tomato, arborio rice, extra virgin olive oil, basil leaves	70
Tofu Cacciatore V Tofu, onion, tomato, bell peppers, black olives	75
Beyond Burger V Vegan burger patty, roasted tomato, grilled onion, sriracha mayo, lettuce, vegan bun, vegan cheddar cheese	110
Creamy Vegan Spaghetti Truffle V Gluten free pasta, vegan cream, black truffle, wild mushrooms	120
Roasted Butternut Squash Risotto D, A Violone nano rice, roasted butternut, parmesan fondue, sage leaf	130

G - Gluten D - Dairy S - Seafood N - Nuts A - Alcohol

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FROM THE JOSPER GRILL

All the grilled dishes are served with 1 sauce and 1 side of your choice

New York Striploin 300gm	195
USDA Prime Rib Eye 300gm	210
USDA Prime Tenderloin Petit Fillet 200gm	225
USDA Prime Tenderloin Fillet 300gm	275

SIGNATURE CUTS TO SHARE

All the Sharing Cuts are served with 2 sauces and 2 sides of your choice

USDA Prime Chateaubriand 600 Gm	495
USDA Prime Porterhouse 1100gm	540
USDA Prime angus Tomahawk 1100gm	595

FROM THE SEA

Oven Roasted Salmon Steak S, D Roasted salmon, char-grilled asparagus, herbed garlic cream butter	160
Grilled King Prawns S Char-grilled king prawns, chimichurri, tossed house salad	185
Dover Sole & Shrimps Duo S, D Dover sole, prawns, baby leeks, brown butter sauce	220

CHEF'S SELECTION

Risotto Al Vino Rosso G, D, A Redwine, arborio rice, lamb chop, edible flowers	140
"One" Pound Burger G, D, M, E 500 Gm wagyu beef patty, brioche bun, house salad, creamy mac & corn	149
Seafood Thermidor G, D, S Lobster, prawns, calamari, parmesan, thermidor sauce	160
Grilled Australian Lamb Rack D, G Potato skordalia, ratatouille, garlic glaze	175
Ossobuco Milanese D, G Slow cooked ossobuco, risotto milanese, red wine jus	175
Smoked BBQ Beef Ribs D, G 48 Hours slow cooked beef ribs, smoked bbq sauce, grilled broccolini	195
Herb Braised Short Ribs D, G Buttered beans, creamed polenta, chimichurri	195

SAUCES

18 each

Mushroom Sauce D
Green Peppercorn Sauce D, G
Béarnaise D, A
Red Wine Jus A, D, G
Herb Jus G, D
Lemon Butter Sauce D
Chimichurri Sauce
Blue Cheese sauce D

SIDES

28 each

Iceberg Wedges & Blue Cheese Cream D
House Salad
Steamed Vegetables
Buttered Beans & Onion D
Charred Asparagus With Bearnaise D, E
Creamed Spinach D, G
Mashed Potatoes D
Baked Macaroni Cheese D, G
Crispy Onion Rings G, E
French Fries
Sweet Potato Fries
Cheese Loaded Truffle Fries D

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DESSERTS

Seasonal Fruit Platter	40
Baked Cheesecake D, G Lotus crust, raspberry purée, mixed berries	45
Crème Brûlée D, G Madagascar vanilla custard, fresh berries, Herb biscotti	45
Wild Berry Trifle D, G Wild berries, custard cream, whipped cream, vanilla sponge	45
Hot Chocolate Tiramisu D, A, G Espresso soak Savory biscuits, mascarpone, hot chocolate expression	55
Crêpe Suzette G, D, A Crêpe, mandarin sorbet, suzette jus, mandarin cream	55
Ice Cream D & Sorbets Choose two scoops from our selection Ice creams: vanilla, strawberry, chocolate, mango & cream, hazelnut Sorbets: lime, passion fruit, raspberry, mandarin	40

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