



## TO START

### Raw in the half shell with classic condiment

6 pieces 345    12 pieces 585

#### FRANCE - FINE DE CLAIRE N°2

Smooth texture, iodine and subtle flavor

#### IRELAND - IRISH ROCK

Sea aroma, slightly briny flavor

#### JAPAN - KUMAMOTO

Crisp texture, slightly briny and sweet flavor

#### OYSTER PLATTER

Tasting of three origins

Seasonal premium selection *Market price*

#### PRAWN COCKTAIL 238

Poached Mediterranean king prawn, little gem lettuce and samphire with cocktail sauce

#### MARYLAND CRAB CAKE 228

Pineapple cilantro salsa and little gem lettuce with saffron aioli

#### ROASTED BONE MARROW 248

Herb salad, red onion confit and smoked sea salt

#### BEEF STEAK TARTARE 488

Poached quail egg, salmon roe with horseradish cream

#### HEIRLOOM TOMATO 198

Citrus baked ricotta on grilled sourdough bread

## SOUP

#### LOBSTER BISQUE 168

Poached Boston lobster and samphire with sour cream

#### FOREST MUSHROOM 148

Porcini flan

## { SHARING }

### SEAFOOD TOWER

Boston lobster, oysters, Alaskan crab legs, king prawns, scallops, jade whelks and cherrystone clams

998

## ARTISANAL DRY-AGED BEEF

### SPAIN

#### PORTERHOUSE 1,388

90-day dry-aged Galician, carved tableside (1-1.2kg/ 36oz)

### IRELAND

#### TOMAHAWK 1,388

28-day dry-aged, carved tableside (900g/ 32oz)

## IMPORTED 100% PREMIUM BEEF CUTS

### JAPAN

#### WAGYU STRIPLOIN 1,488

Kagoshima Wagyu striploin A5, carved tableside (350g/ 10oz)

### USA PRIME BLACK ANGUS

#### TENDERLOIN Greater Omaha (170g/ 6oz) 498

#### RIB-EYE Greater Omaha (340g/ 12oz) 588

#### SIRLOIN Greater Omaha (280g/ 10oz) 558

### AUSTRALIA

#### WAGYU STRIPLOIN Margaret River (280g/ 10oz) 688

#### TENDERLOIN Rangers Valley (340g/ 12oz) 688

#### RIB-EYE Rangers Valley (395g/ 14oz) 648

## OTHER THAN BEEF

#### KUROBUTA PORK 398

Snake River Farms

#### LAMB RACK 398

Australian, oven-roasted

#### SPRING CHICKEN 348

French, baked in natural hay

## FISH & SEAFOOD

#### TASMANIAN SALMON 348

Fillet marinated with whisky and vanilla butter, grilled in cedarwood wrap

#### MEDITERRANEAN SEA BASS 428

Oven-roasted, whole fish

#### LANGOUSTINE 348

Baked with citrus bread crumbs and Sicilian olive oil (per piece)

#### BOSTON LOBSTER 468

Baked on beach stone and seaweed

## SIDES 88

- Steak fries with homemade ketchup
- Sweet potato fries
- Classic mashed potato
- Twice-baked potato
- Truffled Mac n' Cheese
- Grilled asparagus
- Corn on the cob
- Creamy spinach
- Sautéed Pachino tomato
- Chef's garden salad

## SAUCES & CONDIMENTS

- Three peppercorn
- Black truffle mushroom ragoût
- Champagne and fine herbs
- Lemon and capers
- Béarnaise
- Creamy horseradish
- Classic cabernet shallot

All seafood items are certified sustainable seafood

A 10% service charge will be added to your bill  
Please inform your server of any food related allergies