

GREAT ROOM

Our Chefs partner with local farms and food producers in a commitment to showcase locally grown, sustainable and organic ingredients in all our cuisine

Sommelier Selection

- * **Domaine Feuilleat-Juillot**, Montagny 1er Cru, Burgundy, Chardonnay, 2019 155 (by the glass-125ml/4.2oz 35)
- * **Chateau Barde Haut**, Saint Emilion, Grand Cru, Bordeaux, France 2007 300 (by the glass-125ml/4.2oz 70)

Starters

Sea Bass Tartare (GF) 35
Green Apple, Shiso, Oyster Cream

Dungeness Crab Cakes 35
Lemongrass, Ginger, Citrus, Saffron, Coriander

Pan-Fried Sea Scallops (GF) 40
Parsnip, Marinated Raisins, Pomegranate

Goat Cheese Mousse (V, GF) 32
Heirloom Tomato, Pulp & Sweet Corn Velouté

Sea Scallop & Crab Cannelloni 45
Sauce Vierge, Fennel, Baby Spinach, Lemongrass & Ginger Sauce

Endive Salad (V, GF) 25
Local Organic Leaves, Blue Cheese, Apple, Toasted Walnuts

Entrées

Turbot (GF) 60
Jerusalem Artichoke, Baby Spinach, Mushroom & Chicken Jus

Beef (GF) 75
Chestnut Purée, Kale, Roasted Parsnip, Jasmine Raisins, Toasted Hazelnuts, Red Wine Sauce

Lamb (GF) 60
Fondant Potato, Tomato, Olives, Onion Purée, Artichoke, Tapenade Jus

Pumpkin & Squash Risotto (V, GF) 55
Pumpkin Pastrami & Seeds

John Dory (GF) 65
Shrimp, Asparagus, Samphire, Crab Sauce

Any guest on AI/MAP/LDM will receive an offset to the value of \$125 against their bill

(V) Vegetarian, (VG) Vegan, (GF) Gluten Free

(AI/MAP/LDM (1 Appetizer, 1 Main Course & 1 Dessert per person)

All items subject to market availability

All prices are quoted in United States Dollars. Prices are subject to 10% service charge and 10% VAT.

Please inform us of any food allergies, intolerances or sensitivities before you place your order

Steaks

Choice of 2 Sides & 1 Sauce

Filet Mignon Choice 1855 Angus (225gr/0.4lb) (GF) 75

Rib Eye Prime Dry Aged 1855 Angus (325gr/0.7lb) (GF) 80

Striploin Prime Dry Aged 1855 Angus (300gr/0.6lb) (GF) 70

Japanese Wagyu

Choice of 2 Sides & 1 Sauce

Wagyu Kuro Rib Eye A5 (GF) 85 (per 100gr/0.2lb)

Wagyu Striploin A5 (GF) 75 (per 100gr/0.2lb)

Japanese Wagyu minimum 100gr

Additional (30gr/0.06lb) increase **Wagyu Kuro Rib Eye A5** (GF) 25

Additional (30gr/0.06lb) increase **Wagyu Striploin A5** (GF) 22

Sauces

For Steaks only (Choice of 1 Sauce)

Red Wine Sauce (GF)

or

Grain Mustard & Peppercorn (GF)

or

Creamy Horseradish (V, GF)

or

Classic Bearnaise (V, GF)

Sides

Cavolo Nero & Hazelnut Pesto (V, VG, GF) 12

Tempura Onions (V) 11

Hand Cut Fries (V, GF) 12

Cauliflower Stems, Truffle Cauliflower Purée, Brown Butter Crumble (V, GF) 11

Roasted & Grilled Baby Root Vegetables (VG) 11

Potato Mousseline (V) 11

Crisp Garden Salad (VG) 11

Desserts

Chocolate, Cherry Pistachio (V) 15

Pineapple & White Chocolate Cheesecake (V) 15

Lemon Tart (V) 15

Ice Cream, Cracked Meringues 15

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