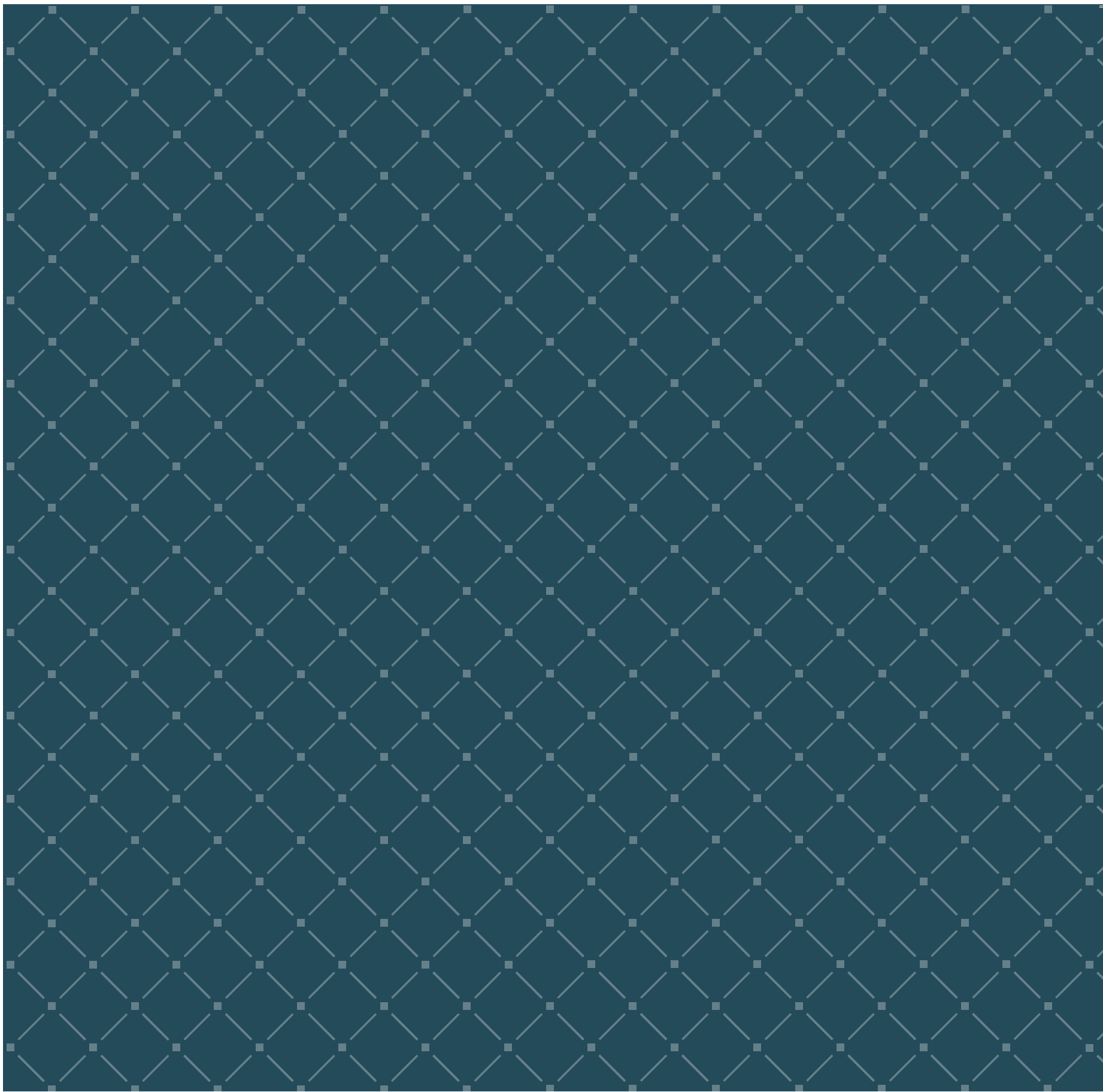


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FROM OUR CHARCUTERIE

ASH & ELM PLATTER **P**

House-Cured Beef Pastrami, House-Smoked Pork Loin, Air-Dried Rolled Pork Belly,
Cold-Roasted Beef and Pressé de Foie Gras with Smoked Duck
Small 24 / Large 42

ITALIAN "TAGLIERE" **N P**

Prosciutto Crudo, Prosciutto Cotto, Mortadella Bologna, Salami, Bresaola,
Artichokes, Sun-Dried Tomatoes and Olives
Small 25 / Large 45

SPANISH "MESETA" **P**

Jamón Ibérico, Salchichón Ibérico de Bellota, Morcón Ibérico, Cured Lomo,
Chorizo, Olives, Caper Berries and Piquillo Peppers
Small 35 / Large 60

"SURF" PLATTER **D G**

Smoked Salmon, Smoked Marlin, Tuna Tataki, Cured Sea Bass
and Taramasalata
Small 28 / Large 48

Our specialty
items are available
in servings of
50g and 100g
at market price.

N Contains Nuts **D** Contains Dairy **A** Contains Alcohol **G** Contains Gluten **V** Vegetarian **P** Contains Pork

All prices are subject to 10% service charge and prevailing government tax.

STARTERS

HAND-CUT BEEF TENDERLOIN TARTARE ON SOURDOUGH BREAD **G** 22

Organic Butter Lettuce Salad and Vitelotte Potato "Sacristain"

DUCK FOIE GRAS TERRINE **D A G** 30

Spicy Mango-Pineapple Chutney and House-Baked Toasted Brioche

CRAB CAKE "OUR STYLE" **D G** 24

Blue Swimmer Crab from Nickol Bay, Western Australia with Tartar Sauce

MADAGASCAN SHRIMP COCKTAIL **D A** 26

Sustainably-Farmed Madagascan Shrimps from the West Indian Ocean
With Avocado, Pomelo and Mixed Herb Salad

FRESHLY SHUCKED OYSTERS ^(1/2 dozen) **G** 36

Shallot Vinegar, Lemon and Rye Bread
Oyster varieties change with seasonal availability.

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SALADS

CLASSIC CAESAR **D G P** 19

Romaine Lettuce, Pancetta, Crostini, Parmesan and House-Made Caesar Dressing

With Grilled French Free-Range Yellow Chicken Breast 23

With Teppanyaki-Grilled Shrimps 26

BABY SPINACH SALAD **N D V** 15

Pickled Onions, Pine Nuts, Button Mushrooms, Beetroot, Feta and Honey-Mustard Dressing

BURRATINA CHEESE **N D V**

Heirloom Tomatoes, House-Made Pesto and Basil from our Herb Garden

Small 19 / Large 26

GRILLED YELLOWFIN TUNA À LA NIÇOISE 20

Mixed Greens, Tomatoes, Cucumber, Bell Peppers, French Beans, Fennel, Beetroot, Pink Radish, Olives, Onions, Potatoes, Egg, Anchovies and Basil

VEGETARIAN PLATTER **D G V** 16

Grilled Vegetables, Arugula, Bruschetta with Heirloom Tomatoes, Marinated Artichokes, Lemon-Thyme Marinated Feta and Tapenade

SOUPS

BOSTON LOBSTER BISQUE SCENTED WITH COGNAC **D A** 21

Lobster Medallion and Coral Cream

MUSCAT SQUASH PUMPKIN SOUP **D G V** 15

Parmesan Cheese Crumble and Nutmeg Foam

MIXED MUSHROOM VELOUTÉ **D G V** 16

Truffle Chantilly, Croutons and Parsley

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**FROM OUR
WOOD-FIRED
OVEN**

GRATINATED LASAGNA BOLOGNESE **D A G** 25

Minced Beef in Tomato-Red Wine Sauce, Parmesan and Mozzarella Gratin

FLAT BREADS

PUMPKIN AND BACON **D G P** 18

Pumpkin, Bacon, Nutmeg, Sage, Mascarpone and Parmigiano-Reggiano

PROSCIUTTO AND ARUGULA **D G P** 26

Prosciutto Crudo, Arugula, Mushrooms, Cherry Tomatoes, Mozzarella di Bufala, Parmesan and Tomato Sauce

CHORIZO AND OLIVES **D G P** 24

Chorizo, Olives, Bell Peppers, Onions, Mozzarella, Fresh Basil and Tomato Sauce

VEGETARIAN **D G V** 22

Artichokes, Mushrooms, Olives, Bell Peppers, Tomatoes, Onions, Oregano, Mozzarella di Bufala and Tomato Sauce

*Choose from a selection of special flatbread, pizza, sourdough,
or gluten-free options for your base.*

Specially imported
from Western
Australia, Jarrah
hardwood is used
as a staple with our
wood-fired oven.

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MAINS

RISOTTO MILANESE **D A V** 25

Acquerello Rice with Saffron Pistils, Zucchini and Parmesan Tuile

SEAFOOD LINGUINI **D A G** 31

Scallops, Shrimps, Squid, Clams, Olives, Basil and Crustacean Sauce

SLOW-COOKED ORGANIC SEASONAL VEGETABLES **D V** 26

24-Month Aged Parmigiano-Reggiano Gratin and Warm Vegetable Vinaigrette

FRENCH FREE-RANGE YELLOW CHICKEN SUPREME **D A P** 29

30-Day Corn-Fed Chicken from Savel, France
With Thyme and Rosemary from our Herb Garden,
Creamy Polenta, Roasted Sweet Corn with Bacon and Mushroom Sauce

TASMANIAN SALMON FILLET À LA PLANCHA **D** 46

Sustainably-Farmed Tasmanian Salmon, Grapefruit Hollandaise and Mixed Vegetables

LINE-CAUGHT YELLOWFIN TUNA STEAK À LA BASQUAISE 30

A Traditional Dish from the Basque Coast with Grilled Vegetables

PAN-SEARED JUMBO SCALLOPS **D A G** 36

Sashimi-Grade Hokkaido Scallops from Funka Bay, Tokyo
With Cauliflower, Capers, Lemon, Croutons, Parsley and Brown Butter

HAND-CUT WAGYU BEEF BURGER **D G** 42

Grain-Fed Australian Wagyu Beef, Marbling Score 6+
With Comté Cheese, House-Made Coleslaw and French Fries

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FROM OUR CHARCOAL GRILL

TENDERLOIN ^(200 g) 56

Hormone/Antibiotic-Free Pasture-Fed Australian Black Angus Beef

RIB-EYE STEAK ^(300 g) 56

120-Day Grain-Fed Australian Black Angus, Marbling Score 2

NEW YORK STRIPLOIN ^(250 g) 58

100-Day Corn-Fed USDA Prime Beef

TOMAHAWK ^(900 g, serves 2-3) 160

300-Day Grain-Fed Australian Wagyu Beef, Marbling Score 4

Waiting time of 30 minutes

HALF RACK OF AUSTRALIAN LAMB ^(450 g, serves 1-2) 60

Grass-Fed Lamb from Murray Bridge, Australia

SLOW-GRILLED SPANISH IBERICO PORK CHOP ^(200 g) **P** 39

We use Manuka woodchips from New Zealand, alongside charcoal, for robust flavours and natural caramelisation.

FOR SHARING

BEEF TASTING **D**

Black Angus Beef Tenderloin, Australian Rib-Eye Steak and New York Striploin
Small 108 / Large 135

Choose: Béarnaise Sauce **D A V** Peppercorn Sauce **D A** Natural Jus **D**
to accompany your cuts.

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ADD TO YOUR CUTS

SEARED FOIE GRAS 25

SIDES 12

GREEN SALAD WITH MUSTARD-BALSAMIC VINAIGRETTE **V**

HAND-CUT BAKED ROSEVAL POTATO WEDGES WITH PAPRIKA-ROSEMARY **V**

GRANDMA'S MASHED POTATOES **D V**

POTATO GRATIN WITH BACON AND SPRING ONIONS **D P**

SAUTÉED MIXED MUSHROOMS **D P**

GREEN ASPARAGUS (STEAMED/GRILLED) **V**

COCOTTE OF ORGANIC SEASONAL VEGETABLES **D V**

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CHEESES

CHEESE PLATTERS **N** **D** **G** **V**

Three Cheeses 24 / Four Cheeses 28 / Five Cheeses 34

1. Brie De Meaux (France)

Cow's Milk, Soft Cheese

2. 24-Month Aged Comté (France)

Cow's Milk, Hard Cheese

3. Emmental (Swiss)

Cow's Milk, Semi-Hard Cheese

4. Gruyère (Swiss)

Cow's Milk, Hard Cheese

5. Camembert (France)

Cow's Milk, Soft Cheese

6. Port Salut (France)

Cow's Milk, Semi-Hard Cheese

7. Manchego (Spain)

Sheep's Milk, Hard Cheese

8. Murcia Al Vino (Spain)

Goat's Milk, Hard Cheese

9. Kikorangi (New Zealand)

Cow's Milk, Semi-Soft Blue Cheese

10. Scottish Cheddar (U.K.)

Cow's Milk, Hard Cheese

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DESSERTS

CHOCOLATE-HAZELNUT PIZZA (for sharing) **N D G** 24

Chocolate Brioche, Dark, Milk and White Chocolate, Praliné, Marshmallows,
With Cocoa Granité and White Chocolate Ice Cream

SALTY CHOCOLATE RUM-RAISIN **N D A G** 14

64% Chocolate, Rum-Raisin Crèmeux, Sea Salt Caramel, Chocolate Foam and Cocoa Nib Ice Cream

APPLE TATIN **D A G** 14

Crème Chantilly, Granny-Smith Chips and Calvados Ice Cream

PEACH MELBA **N D G** 14

Ruby Peach Parfait, Almond-Strawberry Genoa Bread and Strawberry Tuile

YUZU-CITRUS COMBINATION **N D G** 14

Lemon Sablé Breton, Yuzu Curd, Mandarin Orange Reduction and Yuzu Sorbet

SEASONAL SOUFFLE **N D G V** 15

Waiting time of 30 minutes

SEASONAL FRUIT PLATTER WITH BERRIES **V** 14

HOUSE-MADE ICE CREAM AND SORBET **N D G V**

Please speak with our service team for more information on the available flavours.

Single 6 / Double 10 / Triple 14

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