

CHARCUTERIE & CHEESE ROOM

 **ASH & ELM PLATTER** P
House-Cured Beef Pastrami, House-Smoked Pork Loin, Air-Dried Pork Belly, Cold-Roasted Beef and Pressé de Foie Gras with Smoked Duck

FRENCH "PLANCHE" P
Duck Rillettes, Rosette de Lyon, Saucisson Sec, Country-Style Terrine and Bayonne Ham

"SURF" PLATTER DG
Smoked Salmon, Smoked Marlin, Tuna Tataki, Cured Sea Bass and Taramasalata

CHEESE PLATTER NDGV
Brie De Meaux (France), 24-Month Aged Comté (France), Emmental (Swiss), Gruyère (Swiss), Camembert (France), Port Salut (France), Manchego (Spain), Murcia Al Vino (Spain), Kikorangi (New Zealand), Scottish Cheddar (U.K.)
Selection of three cheeses
Selection of four cheeses
Selection of five cheeses

HORS D'OEUVRES

HAND-CUT BEEF TENDERLOIN TARTARE ON SOURDOUGH BREAD G
Butter Lettuce Salad and Pommes 'Pont-Neuf'

DUCK FOIE GRAS TERRINE DAG
Spicy Apple-Grape Condiment and Toasted Brioche

 **BLUE SWIMMER CRAB CAKE** DG
Tartar Sauce

SALADS

CLASSIC CAESAR DGP
With Grilled French Free-Range Yellow Chicken Breast
With Teppanyaki-Grilled Shrimps

BABY SPINACH SALAD NDV
Beetroot, Feta Cheese, Button Mushrooms, Pine Nuts and Honey Mustard Dressing

 **BURRATINA CHEESE AND HEIRLOOM TOMATOES** NDV
Basil Pesto

QUINOA SALAD V
Feva Beans, Sugar Peas, French Beans, Tomatoes, Coriander and Citrus Dressing

SOUPS

 **BOSTON LOBSTER BISQUE** DA
Cognac and Coral Cream

MUSHROOM VELOUTÉ DGV
Truffle Chantilly and Croutons



WOOD-FIRED OVEN

AUSTRALIAN BEEF LASAGNA DAG
Parmesan and Mozzarella Gratin

SEA BASS FILLET EN PAPILOTE DA
Fork-Crushed Potatoes with Herbs

FLATBREADS

 **PUMPKIN AND PANCETTA** DGP
Sage, Mascarpone and Parmigiano-Reggiano

PROSCIUTTO AND ARUGULA DGP
Mushrooms, Cherry Tomatoes, Mozzarella di Bufala and Parmesan

WOOD-SMOKED SALMON AND SPINACH DG
Mushrooms, Onions, Cherry Tomatoes, Capers and Sour Cream

GARDEN VEGETABLE DGV
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.

FROM THE PAN

RISOTTO "VERDE" DAV
Mixed Peas and Parmesan Tuiles

 **SEAFOOD LINGUINI** DAG
Scallops, Shrimps, Clams in Crustacean Sauce

FRENCH FREE-RANGE YELLOW CHICKEN SUPREME DAP
Creamy Polenta, Sweet Corn, Bacon and Mushroom Sauce

 **BRAISED BEEF CHEEK** DA
Parsnip Mousseline, Seasonal Vegetables and Red Wine Reduction

HAND-CUT WAGYU BEEF BURGER DG
Comté Cheese, House-Made Coleslaw and French Fries

TASMANIAN SALMON FILLET À LA PLANCHA D
Grapefruit Hollandaise and Seasonal Vegetables

PAN-SEARED HOKKAIDO SCALLOPS DAG
Cauliflower, Capers and Brown Butter Sauce

CHARCOAL GRILL

TENDERLOIN (800g) D
Hormone/Antibiotic-Free Grass-Fed Australian Black Angus Beef

RIBEYE STEAK (300g) D
120-Day Grain-Fed Australian Black Angus Beef

NEW YORK STRIPLON (250g) D
100-Day Corn-Fed USDA Prime Beef

 **TOMAHAWK** (900g, serves 2-3) D
300-Day Grain-Fed Australian Wagyu Beef MB4
(Waiting time of 30 minutes)

HALF RACK OF AUSTRALIAN LAMB (450g, serves 1-2) D
Grass-Fed from Southeast Australia

 **SLOW-GRILLED IBÉRICO PORK CHOP** (800g) DP
From Salamanca, Spain
Choice of Sauce: Béarnaise DAV *Peppercorn* DA *Natural Jus* D

SHARING PLATES

ALL ABOUT BEEF D
Tenderloin, Ribeye Steak and Striploin

TRIPLE CUT DP
Yellow Chicken Breast, Lamb Chop and Pork Loin

ENHANCE YOUR SELECTION WITH SEARED FOIE GRAS

SIDES

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

MASHED POTATOES WITH NUTMEG DV

HOMEMADE RATATOUILLE V

SAUTÉED MUSHROOMS DV

GREEN ASPARAGUS (STEAMED/GRILLED) V

PÂTISSERIE

CHOCOLATE-HAZELNUT PIZZA (for sharing) NDG
Chocolate Brioche, Dark Chocolate, Marshmallows and Cocoa Granité

 **SALTY CHOCOLATE RUM-RAISIN** NDAG
64% Chocolate, Sea Salt Caramel and Cocoa Nib Ice Cream

TROPICAL BAKED ALASKA FLAMBÉ NDAGV
Coconut-Almond Sponge Cake, Mango-Banana Compote and Rum

YUZU-CITRUS COMBINATION NDG
Lemon Sablé Breton, Mandarin Orange Reduction and Yuzu Sorbet

 **GRAND MARNIER SOUFFLÉ** NDAGV
Berry-Lemon Compote and Bergamot-Mandarin Sorbet
(Waiting time of 30 minutes)

SEASONAL FRUIT PLATTER WITH BERRIES V

HOUSE-MADE ICE CREAM AND SORBET NDGV
Single / Double / Triple
Please speak with our service team for more information on the available flavours.

 Chef's Signature

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 taxes.

Items on the dinner menu are subject to change based on seasonality and availability. Please speak with our service representatives for more information about the selection on the day of your visit