



## RESTAURANT

The Restaurant serves a continental A la carte menu inspired by various European cuisines which emphasize on great quality ingredients such as seasonal oysters, great seafood like lobsters and king prawns and some of the best meat cuts all prepared in a classic and clean way as to unveiled true flavours of each product, also not to be missed is the cheese board that showcase a great seasonal selection.


The Restaurant is also the venue for popular monthly wine events featuring invited speakers from international wineries and wine enthusiasts.


Adjacent to the Restaurant, an elegant Private Dining Room can seat up to 14 guests to host those special lunch or dinner occasions with colleagues, family or friends in an exclusive setting.


## APPETIZER



Burrata and Rainbow Heirloom Tomatoes   \$268  
green oil, rocket salad, white balsamic, olive oil

Foie Gras Crème Brûlée  \$237  
pan-fried foie gras, balsamic figs jam

Pan-Seared Hokkaido Scallops  \$215  
chorizo, edamame, asparagus, sweet corn, leek  
sweet potato chips, green bean purée, chicken jus

Grilled Octopus Tentacle  \$194  
red capsicum, green olive, cherry tomato, small potatoes  
smoked paprika, lime, garlic aioli

Vitello Tonnato  \$153  
Dutch veal tenderloin, rocket, caperberries, tuna foam


Restaurant Garden   \$118  
cauliflower and tofu panna cotta, carrot purée  
red radish, asparagus, quinoa, salad leaves  
honey lime dressing

 Gluten Friendly    Vegetarian    Contains Nuts    Vegan

Not all ingredients are listed for each dish. If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients in our dishes before you order your meal


## SOUP

Lobster and Crab Cream Soup  \$158  
lobster meat, crab meat, brandy, lobster oil

Mushroom Consommé  \$83  
wild mushroom ravioli, seaweed, spring onion


## PASTA


Gambero Rosso Taglierini \$433  
garlic, chilli, extra virgin olive oil

 Rigatoni Chitarra \$222  
spicy Calabria pork sausage, pancetta, buffalo cheese  
pistachio pesto and tomato sauce


 Vegetable Lasagna \$153  
portobello mushroom, aubergine, courgetti, sweet pepper coulis

## SEAFOOD AND SHELLFISH

Grilled Lobster Tail and U.S Prime Beef Tenderloin  \$639  
spinach, baby carrot, mashed potatoes, beef Jus

Baked Whole Turbot  \$392  
caperberries, fresh dill, cherry tomatoes  
fennel, salted lemon and butter

Baked Seafood Carta Fata  \$315  
salmon, scallops, clams, prawns, cherry tomatoes  
black olive, saffron potatoes, vanilla butter

Chilean Sea Bass  \$289  
pistachio crumble, beetroot, cherry tomatoes  
little potatoes, champagne cream foam



Gluten Friendly



Vegetarian





Contains Nuts





Vegan


Not all ingredients are listed for each dish. If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients in our dishes before you order your meal


## MEAT

8oz American Wagyu Beef Hanger Steak   \$567  
baked bone marrow, spinach, mashed potatoes  
pistachio pesto, beef jus

12oz Home Dry Aged Beef Ribeye  \$547  
baked portobello mushroom, sautéed spinach, cherry tomatoes  
mashed potatoes, beef jus


Australian Lamb Rack  \$349  
French beans, young carrots, black garlic  
crushed potatoes, lamb jus


Duo of Duck  \$297  
French duck breast and duck confit, black pudding sausage,  
confit potato, cherry tomatoes, baby carrots, duck Jus

Iberico Pork Chop  \$297  
asparagus, baby carrots, celery apple purée  
mashed potatoes, its own jus

## TO SHARE

please order in advance, limited availability daily  
60mins for preparation time

 U.K. Organic Dry Aged Tomahawk \$160/100g  
sautéed spinach, young carrots, roasted garlic mashed potatoes  
bone marrow beef jus

 Baked Whole Three Yellow Chicken \$518  
young carrots, roasted garlic mashed potatoes  
baby spinach, morel cream sauce

## SIDES

Asparagus \$98  
Roasted Garlic Mashed Potatoes \$84  
Baked Portobello Mushroom \$74  
French Beans \$74



Gluten Friendly



Vegetarian



Contains Nuts



Vegan

Not all ingredients are listed for each dish. If you have a food allergy, intolerance or sensitivity,  
please speak to your server about ingredients in our dishes before you order your meal

## CHEESE AND DESSERT

Cheese Board	\$192
fig chutney, green fruits, fig bread, crackers	
Seasonal Fruit Platter 	\$84
Baked Green Grape Strudel	\$62
rum raisin ice cream, green grape sauce	
Mont Toffee Chocolate Bar	\$62
cinnamon puff biscuit, chocolate truffle	
Raspberry Mille Feuille	\$62
raspberry coulis, raspberry Sorbet	
Tiramisu in Glass	\$62
espresso, mascarpone	
Artisan Ice Creams, Sorbets 	\$62
vanilla, old barrel rum, Swiss chocolate	
lime and lemon, passion fruit and mango	

## AFTER DINNER DRINK

### WINE

Donnafugata Passito di Pantelleria DOC Ben Ryé Sicily	\$155
Graham's Vintage 2000 Port	\$219
Gonzalez Byass Del Duque Amontillado Sherry VORS	\$123

### COGNAC

Remy Martin Louis XIII	\$2888
Hennessy Paradis	\$1688
Remy Martin XO	\$264

### WHISKY

Yamazaki 12 Years - Japan	\$251
Oban 14 Years - Single Malt Scotch	\$136
Monkey Shoulder - Blended Scotch	\$98

### GRAPPA

Amorosa di Settembre	\$176
Sarpa di Poli	\$70



Gluten Friendly



Vegetarian



Contains Nuts



Vegan

Not all ingredients are listed for each dish. If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients in our dishes before you order your meal