



MONTHLY PROMOTION -

Mangalica Pork



Home-smoked Bacon  \$178
black pepper, maple syrup cured, Waldorf salad


Cordon Bleu \$228
pork loin, gammon ham and Swiss cheese
crispy fries, mixed berries aioli

Porterhouse (for share)  \$538
Brussel sprouts, little peppers, young carrots
baby potato, chorizo, pork jus


APPETIZER


  Chef's Daily Soup \$63


  Burrata and Rainbow Heirloom Tomatoes \$260
green oil, rocket salad, white balsamic, olive oil


 Foie Gras Crème Brûlée \$230
pan-fried foie gras, balsamic figs jam

SEAFOOD AND MEAT

12oz Home Dry Aged Beef Ribeye  \$531
baked portobello mushroom, sautéed spinach, cherry tomatoes
mashed potatoes, beef jus

Duo of Duck  \$288
French duck breast and duck confit, black pudding sausage,
confit potato, cherry tomatoes, baby carrots, duck Jus

Chilean Sea Bass  \$280
pistachio crumble, beetroot, cherry tomatoes
little potatoes, champagne cream foam

Vegetable Lasagna  \$148
portobello mushroom, aubergine, courgetti, sweet pepper coulis

SIDE

Asparagus \$95
Roasted Garlic Mashed Potatoes \$81
Baked Portobello Mushroom \$71
French Beans \$71

 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