

The Menu

Lunch Set

Available Monday to Friday 12NN to 2:30PM

Daily Garden Soup (v)

or

Poached Salmon Fillet

toasted quinoa, horseradish yoghurt, crab roe, dill

or

Feta & Beetroot Salad

raw & pickled heritage beetroot,
candied walnut, frisée

Spaghetti Puttanesca (v)

passata, caper, olive, chilli flakes, pecorino

or

Plancha-Grilled King Prawns

piperade, saffron rice

or

French Spring Chicken

cavolo nero, dijon velouté, chicken jus

or

Black Angus Strip Steak (+50)

kohlrabi, celeriac & apple slaw, straw potatoes

Mille Feuille

poached brandy pears, vanilla cream

or

Bread Pudding

croissant, toffee sauce

\$298/2 Course \$328/3 Course

Dinner Set

Available Everyday 6PM to 10PM

Daily Garden Soup (v)

or

King Prawn Salad

toasted quinoa, piperade, paprika aioli

or

Feta & Beetroot Salad

raw & pickled heritage beetroot,
candied walnut, frisée

Spaghetti Puttanesca (v)

passata, caper, olive, chilli flakes, pecorino

or

Grilled Red Snapper Fillet

orzo, basil pesto, piquillo pepper

or

Oven-Roasted Pigeon

foie gras, pearl barley, sweet corn, pickled onions

or

Kobe M5 Oyster Blade

kohlrabi, celeriac & apple slaw, straw potatoes

Mille Feuille

poached brandy pears, vanilla cream

or

Bread Pudding

croissant, toffee sauce

398/2 Course 458/3 Course

Oyster

Served with Shallot Dressing & Lemon

	1pc	3pc	6pc	12pc
Magnifica No.2	60	170	320	600

Starters

Grilled Chicken Caesar 160

romaine, parmesan, pancetta, caesar dressing

Foie Gras & Chicken Liver Parfait 185

cucumber, pickled cauliflower,
turmeric reduction

Smoked & Raw Salmon 155

egg, shallot, lemon & capers

Organic Mushroom Soup (v) 120

fried shiitake, truffle cream

Seared Hokkaido Scallops 165

chestnut purée, orange &
cardamom butter sauce

Pastas

Lobster & Red Prawn Spaghetti  325
roast pepper, bisque, rocket, chili

Pappardelle alla Bolognese 180
veal & pork ragu, roast tomato sauce, pecorino

Mains

Lightly Cured Sea Trout Fillet 280
steamed clams, flageolet beans, baby spinach

Whole Grilled Sea Bream  335
asparagus, tomato & ginger sauce

Wagyu Beef & Gruyere Cheeseburger 235
caramelized onion, smoked bacon,
brioche bun, tomato, lettuce, truffle mayo & fries

From the Josper

Our Imported Spanish Charcoal Grill & Oven

Free-Range Chicken 160|295

14oz Pork Chop 295

Lamb Rack 330

13oz Black Angus Rib-Eye 395

all served with house slaw
truffle pomme purée or French fries
bearnaise, peppercorn or jus

Sides

French Fries 70
truffle mayonnaise

Creamed Leaf Spinach 65
nutmeg

Fire Roasted Broccoli 65
garlic & chili

Steamed Asparagus 75
hollandaise

Desserts

Chocolate Soufflé  **120**
raspberry ice-cream
(20 min preparation time)

The Continental Fruit Crumble 95
vanilla ice-cream

Crème Brulée 80
earl grey, sable