

# The Menu

# Lunch Set

Available Monday to Friday 12NN to 2:30PM

Daily Garden Soup

or

Olive-Oil Poached Tuna

primavera salad, salsa verde

or

Feta & Beetroot Salad

raw & pickled heritage beetroot,  
candied walnut, frisée

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Cauliflower & Saffron Risotto (v)

walnuts & parmesan

or

Seared Sea Bass Fillet

fregola, warm carrot salad, orange & cardamom butter

or

French Spring Chicken

lemon polenta, caramelised apple, French bean

or

Wagyu Hanger Steak (+50)

creamed spinach, frites, peppercorn sauce

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Eton Mess

meringue, strawberry compote

or

Paris-Brest

praline cream, hazelnut

\$298/2 Course   \$328/3 Course

# Dinner Set

Available Everyday 6PM to 10PM

Daily Garden Soup

or

Applewood Salmon & Crab Meat

cucumber & citrus aioli

or

Feta & Beetroot Salad

raw & pickled heritage beetroot,  
candied walnut, frisée

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Cauliflower & Saffron Risotto (v)

walnuts & parmesan

or

Seared Sea Bass Fillet

fregola, warm carrot salad, orange & cardamom butter

or

French Spring Chicken

lobster mash, caramelised apple, bisque, French bean

or

Wagyu Hanger Steak

creamed spinach, frites, peppercorn sauce

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Eton Mess

meringue, strawberry compote

or

Paris-Brest

praline cream, hazelnut

398/2 Course 458/3 Course

# Oyster

Served with Shallot Dressing & Lemon

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

## Starters

### TC Classic Caesar 120

romaine, parmesan, pancetta, caesar dressing  
*add josper grilled chicken or smoked salmon +40*

### 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

**Oven-Roasted Chilean Sea Bass** 320  
saffron braised fennel, fennel salad, bisque

**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 salad  
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

# Brunch Set 228

Available Every Weekend 11AM to 2:30PM

## Daily Garden Soup

please see your server for details

or

## Olive-Oil Poached Tuna

primavera salad, salsa verde

or

## Greek Yoghurt (v)

almond butter, granola

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## Classic Benedict

York ham, English muffins,  
Poached Japanese egg, hollandaise

or

## Oxtail Ragu with Trofie Pasta

sundried tomato, parmesan cheese

or

## Open-Faced Omelette

crab claw & asparagus salad

or

## Seared Sea Bass Fillet

fregola, warm carrot salad, orange & cardamom butter

or

## Steak & Eggs (+50)

hanger steak, 2 eggs any way, french fries

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## Bread Pudding

croissant, toffee sauce

or

## Fresh Fruit

Sorbet

# Brunch Plates

Available Every Weekend 11AM to 2:30PM

## The Continental Fish Cake 150

poached egg, grapefruit hollandaise

## Smoked Salmon & Scrambled Eggs 160

sourdough toast

## Eggs Florentine (v) 135

saute spinach, poached egg,  
hollandaise on English muffin

## Avocado on Toast 155

crispy bacon, sun-blushed tomato,  
soft boiled egg, rocket & parmesan