
THE GARDEN

Butter Lettuce | Avocado | Roquefort Blue Cheese | Cherry Tomatoes | Herb Vinaigrette 11

Fresh Burrata | Charred Plum | Blood Orange Puree | Arugula | Walnut 14

Roasted Eggplant | House Made Goat Ricotta | Bacon Lardons | Crispy Rice 10

Mediterranean Grilled Vegetable Salad | Grilled Prawns | Pine Nuts | Feta Cheese | Yoghurt Vinaigrette 15

Black Mission Fig | Local Jarjir | Endive | Yellow Beets | Walnut | Parmesan | Petit Vinaigrette 13

ON ICE

Black Bass Ceviche | Blood Orange | Pistachio | Pappadum Taco 11

Steak Tartar
Dijon Mustard | Grilled Country Bread 12.5

Beef Sashimi | Arugula | Radish | Wasabi Aioli
Steak Tosa 14.5

THE SANDWICHES

Philadelphia Style Cheesesteak
Caramelized Onion | Hoagie Roll 14.5

USDA Prime Beef Burger
Aged Cheddar | Shallot Marmalade |
French Fries 14.5

Wagyu Beef Pastrami Sandwich
Coleslaw | Swiss Cheese | Pretzel Roll 12.5

FLOUR & GRAIN

Parmesan and Saffron Risotto | Braised Short Rib | Micro Red Amaranth 14.5

Chestnut Agnolotti | Candied Chestnut | Crispy Sage | Echire Butter 9.5

Poppy Seed Farfalle | Local Jarjir | Lemon | Parmesan 8

Margherita Pizza | Fresh Mozzarella | San Marzano Tomatoes 10.5

Chicken Tikka Pizza | Tomato and Onion Masala | Mint Raita | Coriander 11

Smoked Salmon Pizza | Dill Crème Fraiche | Red Onion | Caviar 15

Veal Schnitzel | Fingerling Potatoes | Marinated Tomato | Cucumber 21

THE MAIN EVENT

Pan Seared Chicken Breast | Glazed Parsnip | Horseradish & Potato Puree | Caramlized Onion | Natural Jus (A) 17

Line Caught Black Bass | Taro | Radish | Pickled Cauliflower | Romanesco | Zucchini | Vadouvan 15

Filet Mignon | 200g | USDA Prime | Bearnaise 40

Ribeye Steak | 335g | USDA Prime | Peppercorn Sauce 41

Ribeye Steak | 300g | Australian Wagyu BMS 8-9 | Horseradish Sauce 49

SIDE DISHES

Cavatappi Pasta "Mac & Cheese" - Aged Cheddar 7

Yukon Potato Pure'e 5

French Fries with Sea Salt and Herbs 5

Creamed Spinach | Fried Organic Egg 6

Brussel Sprouts | Caramelized Shallot | Garlic Aioli 6

ADD TO CUTS

Organic Egg 1

Confit Garlic 3

Caramelized Onion 3

Wild Field Mushrooms 4.5

Roquefort Blue Cheese 4.5

THE GARDEN

Roasted Celery Root Soup Compressed Apple Crispy Beef Bacon Olive Oil	9
Fresh Burrata Charred Plum Blood Orange Puree Arugula Walnut	14
Butter Lettuce Avocado Roquefort Blue Cheese Cherry Tomatoes Herb Vinaigrette	11
Black Mission Fig Local Jarjir Endive Yellow Beets Walnut Parmesan Petit Vinaigrette	13
Roasted Eggplant House Made Goat Ricotta Bacon Lardons Crispy Rice	10
Mushroom Pate Brioche Crouton Mozzarella Mushroom & Truffle Soil	11

ON ICE

Beef Sashimi Arugula Radish Wasabi Aioli Steak Tosa	14.5
Steak Tartar Dijon Mustard Grilled Country Bread Beef Tapioca Crisp	12.5
Black Bass Ceviche Blood Orange Pistachio Pappadum Taco	11
Prawn Cocktail Green Apple Jalapeno Cucumber Creme Fraiche	13

FLOUR & GRAINS

Chestnut Agnolotti Candied Chestnut Crispy Sage Echire Butter	9.5
Poppy Seed Farfalle Local Jarjir Lemon Parmesan	8
Braised Veal Raviolotti Veal Glazed Echire Butter Herb Salad	12
Parmesan and Saffron Risotto Braised Short Rib Micro Red Amaranth	14.5
Smoked Salmon Pizza Dill Creme Fraiche Red Onion Caviar	15

FROM THE GRILL

USDA Prime 28 Day Aged

Filet Mignon 200g Bèarnaise	40
Ribeye Steak 335g Peppercorn Sauce	41

Dry Aged 40 Days

USDA Ribeye 300g Steak Sauce	40
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Australian Angus Gold

Filet Mignon 180g Bordelaise (A)	43
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Australian Wagyu Black BMS 8-9

Ribeye Steak 300g Horseradish Sauce	49
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For Two

28 Day Aged Bone-in New York 700gm Australian Angus Steak Sauce Argentinian Chimichurri	70
42 Day Dry Aged Tomahawk 1kg Steak Sauce Argentinian Chimichurri	84
Loup De Mere En Crouete Herb Butter Puff Pastry Tomato & Caper Beurre Blanc	32

LAND AND SEA

Veal Schnitzel Fingerling Potato Marinated Tomato Cucumber	21
Line Caught Black Bass Taro Radish Romanesco Zucchini Vadouvan	15
Pan Seared Chicken Breast Red Spinach Snow Pea Caramelized Onion Artichoke Natural Jus (A)	17

SIDE DISHES

Cavatappi Pasta "Mac n Cheese" Aged Cheddar	7
Yukon Potato Purée	5
French Fries with Sea Salt & Herbs	5
Creamed Spinach Fried Egg	6
Honey Glazed Carrot Charmoula Yohurt Torn Mint	7
Wild Mixed Mushroom Padron Peppers Mirin Glaze	7
Brussel Sprouts Caramelized Shallot Garlic Aioli	6
Italian Winter Black Truffle Fries with Sea Salt & Herbs	12

ADD TO CUTS

Organic Egg	1
Confit Garlic	3
Caramelized Onion	3
Wild Mixed Mushroom	4.5
Roquefort Blue Cheese	4.5

The Sweets

Lemon Pie ... 6.5

Lemon Cream | Dry Meringue | Yuzu | Raspberry Sorbet

Crème Brule ... 6

Vanilla Crème Brûlée | Lemon Zest Madeleine | Berries Sorbet

Chocolate Cupcake ... 6

Espresso Mousse | Chocolate Ganache | Vanilla Ice Cream

Dark Chocolate Soufflé ... 6.5

Whipped Crème Fraiche | Gianduja Chocolate Ice Cream

Basque Cheesecake6.5

Mango and Passion Fruit Compote

Apple & Lychee Crumble ... 6

Raspberry Ice Cream | Hazelnut & Almond Crumble

Chef's Selection of Housemade Sorbet & Ice Cream ... 4

Seasonal Fruit

Executive Pastry Chef, Abderrazik Fourkou

S M A L L B I T E S

Fresh Ricotta Crostini | Basil Pesto Aioli | Cherry Tomato

U.S.D.A New York Beef Skewers | Argentinian Chimichurri

Organic Chicken Satay | Red Onion | Cilantro Raita

Crispy Fried Chicken Slider | Buttermilk Biscuit | Jalapeno Honey

Pastrami Croquette | Sriracha Aioli | Basil

F R O M T H E G A R D E N

Mushroom Pate | Toasted Brioche Bun | Mozzarella | Basil Pesto Aioli

Apple & Fennel Salad | Pomegranate | Spiced Almonds | Parmesan

Zucchini Fritters | Scallion | Warm Pepper Jam

Eggplant Parmigiana | Mozzarella | Tomato | Basil Pesto

F R O M T H E L A N D & W A T E R

U.S.D.A. Steak Frites | Bèarnaise | Wild Arugula | French Fries

Organic Omelet | Mushroom | Mozzarella & Gruyère Cheese

U.S.D.A. Prime Beef Slider | Brioche Bun | Sweet Pickles

Cavatappi Pasta "Mac & Cheese" | Aged Cheddar | Parmesan Crust

Line Caught Black Bass | Taro | Radish | Pickled Cauliflower | Zucchini | Vadouvan

Eggs Benedict | Smoked Salmon | Poached Egg | English Muffin

Chicken Tikka | Garlic Naan | Mint Raita

T H E S W E E T S

Chocolate Brownie | Chocolate Mousse | Vanilla Ice Cream

Halo Halo | Coconut Tapioca | Mango | Condensed Milk Ice Cream

Apple & Mixed Berry Crumble | Raspberry Sorbet | Hazelnut & Almond Crumble

Sticky Toffee Pudding | Market Dates | Butter Pecan Ice Cream

Crème Caramel | Orange Segment | Caramel Sauce

Chefs Selection of House Made Sorbet & Ice Creams

Executive Chef | Brian Becher

Executive Sous Chef | James Martin

Restaurant Director | Fábio Marques