

THREE CUTS

STARTERS

WOOD-CHARRED CAESAR SALAD (D)(G)(S) <i>Bacon Crumble, Smoked Croutons, Parmesan Cheese</i>	55
GREEN GARDEN SALAD (VG) <i>Green Tomatoes, Green Beans, House Dressing</i>	55
WARM GOAT CHEESE SALAD (D)(G)(N)(V) <i>Grilled Peach, Orange, Honey Rosemary Dressing</i>	65
SALADE ENDIVE ROQUEFORT (D)(N)(V) <i>Pecan, Green Apple, Roquefort Sauce</i>	70
SMOKED SALMON SALAD (S) <i>Le Fumoir by Joe Bassili Salmon, Lettuce, Orange Balsamic</i>	90
SALMON CARPACCIO (D)(G)(S)(R) <i>Light-Smoked Salmon, Dill Sour Cream, Pickled Shallots, Dill Oil</i>	70
MISO MUSSELS (D)(S)(A) <i>Fresh Mussels, Miso Beurre Blanc, Pickled Shallots</i>	70
FRIED CALAMARI (D)(G)(S)	75
SHRIMP COCKTAIL (D)(S)(A)	95
TZAR NIKOLAJ SALMON LOIN (D)(S)(R) <i>Le Fumoir by Joe Bassili Salmon Loin, Dill, Sour Cream</i>	150
FISHERMAN'S SOUP (A)(S) <i>Seabream, Salmon, Mussels, Shrimp</i>	95
SOUP OF THE DAY (D)(V) <i>Please Ask Your Server</i>	55

RAW BAR

SEAFOOD TOWER (D)(S)(R)

*Jumbo Shrimps, King Crab Legs,
Smoked Mussels, Salmon Tartare,
Fine de Claire Oysters*

585

OYSTERS (S)(R)

*Fine de Claire
3 Oysters {90}
12 Oysters {270}*

SALMON TARTARE (S)(R)

105

BEEF CARPACCIO (D)(R)

Rocket Salad, Pecorino Cheese, Balsamic Dressing

115

BEEF TARTARE (G)(S)(R)

*Horseradish, Dijon Mustard,
Shallots, Capers*

115

PRUNIER CAVIAR (D)(S)(R)

*Oscietre 30g {480} 50g {790}
Saint-James 30g {570} 50g {950}
Oscietre Caviar + 5g {90}*

Meat Cuts

STRIPLOIN 250G

Black Angus, Australia, MB2+

195

TENDERLOIN 250G

Black Angus, Australia, MB4+

285

RIBEYE 330G

Wagyu, South Africa, MB8-9

365

• DRY AGED by ALLEN BROTHERS •

COWGIRL 450G

Prime Ribeye Split Bone

685

KANSAS STRIP 450G

Prime Striploin On The Bone

795

T-BONE 750G

Prime T-Bone Steak

1,380

3 CUTS PLATTER 830G

*A selection of Striploin, Tenderloin & Ribeye
with 3 Sides & 3 Sauces*

795

CHEF'S SPECIAL CUTS

*T-Bone Steak 1.1kg **850**
Tomahawk 1.4kg **1,200***

SAUCES

*Green Pepper (D) Red Wine (D)(A)
Entrecôte (D)(S)(G) Béarnaise (D)*

25

SAUTÉED SPINACH (VG) | 35 — ROASTED POTATOES (D)(V) | 35 — BRUSSEL SPROUTS (VG) | 35 — SAUTÉED MUSHROOMS (D)(V) | 35
TRIPLE COOKED FRIES (NV) | 35 — GRILLED VEGETABLES (VG) | 35 — MASHED POTATO (D)(N) | 35 — GRILLED ASPARAGUS (VG) | 35

MAINS

ORGANIC PAN-FRIED SALMON (D)(S)(A) <i>Roasted Baby Potatoes, Grilled Broccolini, Fennel Salad, Lemongrass Beurre Blanc</i>	145	CHEESE BURGER DRY-AGED (D)(G) <i>Beef Patty, Cheddar Cheese, Tomato, Iceberg Lettuce, Pickles, Red Onion</i>	115 145
GRILLED ROYAL SEA BREAM (D)(N)(S) <i>Lemon Caper Butter</i>	215	WOOD-CHARRED CHICKEN BREAST (D)(A) <i>Baby Potatoes, Mushroom, Tarragon Chicken Jus</i>	135
RISOTTO DE LA MER (D)(S) <i>Shrimp, Mussels, Bisque, Parmesan Cheese</i>	195	3 LAMB CHOPS (D)(N) <i>Rosemary Mashed Potato, Lamb Jus</i>	275
BLACK ANGUS SKEWERS (D) <i>House Fries, Green Pepper Sauce</i>	190	MUSHROOM RISOTTO (D)(V) <i>King Oyster Mushroom, Dried Porcini Mushroom</i>	125

Contains (A) Alcohol (N) Nuts (S) Seafood or Shellfish (D) Dairy (G) Gluten (NV) Non Vegetarian (V) Vegetarian (VG) Vegan (R) Raw
All prices are inclusive of 5% VAT and 7% Municipality Tax