

THREE CUTS

STARTERS

WOOD-CHARRED CAESAR SALAD (D)(G)(S)(E)	60
<i>Bacon Crumble, Smoked Croutons, Parmesan Cheese</i>	
GREEN GARDEN SALAD (VG)	60
<i>Green Tomatoes, Green Beans, House Dressing</i>	
WARM GOAT CHEESE SALAD (D)(G)(N)(E)(V)	75
<i>Grilled Peach, Orange, Honey Rosemary Dressing</i>	
SALADE ENDIVE ROQUEFORT (D)(N)(V)	75
<i>Pecan, Green Apple, Roquefort Sauce</i>	
SMOKED SALMON SALAD (S)	90
<i>Le Fumoir by Joe Bassili Salmon, Lettuce, Orange Balsamic</i>	
SALMON CARPACCIO (D)(G)(S)(R)	75
<i>Light-Smoked Salmon, Dill Sour Cream, Pickled Shallots, Dill Oil</i>	
MISO MUSSELS (D)(S)	75
<i>Fresh Mussels, Miso Beurre Blanc, Pickled Shallots</i>	
FRIED CALAMARI (D)(G)(S)(E)	75
SHRIMP COCKTAIL (D)(S)(E)	95
TZAR NIKOLAJ SALMON LOIN (D)(S)(R)	150
<i>Le Fumoir by Joe Bassili Salmon Loin, Dill, Sour Cream</i>	
FISHERMAN'S SOUP (G)(S)	95
<i>Seabream, Salmon, Mussels, Shrimp</i>	
BONE MARROW (D)(G)	115
<i>Caramelized Onion, Sourdough</i>	

RAW BAR

SEAFOOD TOWER (D)(S)(R)

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

595

OYSTERS (S)(R)

Fine de Claire

3 Oysters {90}

12 Oysters {270}

SALMON TARTARE (S)(R)

110

BEEF CARPACCIO (D)(R)(N)

Rocket Salad, Pecorino Cheese, Balsamic Dressing

120

BEEF TARTARE (G)(S)(R)

*Horseradish, Dijon Mustard, Shallots, Capers
+ Additional Bone Marrow {35}*

120

PRUNIER CAVIAR (D)(S)(R)(E)

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+

295

RIBEYE 330G

Wagyu, South Africa, MB8-9

395

STEAK FRITES (D)(G)(S)

*Striploin Steak served with Skinny
Fries and Entrecôte or Mushroom Sauce*

245

BRAISED SHORT RIB (D)(G)(S)(N)

*Slow-Cooked Braised Short Rib served
with Creamy Mash Potato & Beef Jus*

245

3 CUTS PLATTER 830G

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

795

T-BONE 1.2KG

Black Angus, Australia, MB3+

950

DRY-AGED STEAKS

Cowgirl 450g

685

T-Bone 750g

1,380

TOMAHAWK 1.4KG

Wagyu, Australia, MB9+

1,400

CHEF'S SPECIAL CUTS

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

GREEN PEPPER SAUCE (D)(G) | 25 — MUSHROOM SAUCE (D)(G) | 25 — ENTRECÔTE SAUCE (D)(S)(G) | 25 — BÉARNAISE SAUCE (D) | 25

MAINS

ORGANIC PAN-FRIED SALMON (D)(S)

*Roasted Baby Potatoes, Grilled Broccoliini,
Fennel Salad, Lemongrass Beurre Blanc*

155

CHEESE BURGER | DRY-AGED (D)(G)(E)

*Beef Patty, Cheddar Cheese, Tomato,
Iceberg Lettuce, Pickles, Red Onion*

125 | 150

PAN-FRIED ROYAL SEA BREAM (S)

Herbes de Provence Ratatouille

195

WOOD-CHARRED CHICKEN BREAST (D)(G)

Baby Potatoes, Mushroom, Tarragon Chicken Jus

145

RISOTTO DE LA MER (D)(G)(S)

Shrimp, Mussels, Bisque, Parmesan Cheese

195

3 LAMB CHOPS (D)(N)

Rosemary Mash Potato, Lamb Jus

275

BLACK ANGUS SKEWERS (D)(G)

House Fries, Green Pepper Sauce

195

MUSHROOM RISOTTO (D)(V)

King Oyster Mushroom, Dried Porcini Mushroom

135

Contains (E) Eggs (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