

THREE CUTS

STARTERS

WOOD-CHARRED CAESAR SALAD (D)(G)(S)(E)	75
<i>Bacon Crumble, Smoked Croutons, Parmesan Cheese</i>	
GREEN GARDEN SALAD (VG)	60
<i>Romaine & Baby Gem Lettuce, Cucumber Rolls, Vinagrette Dressing</i>	
WARM GOAT CHEESE SALAD (D)(G)(N)(E)(V)	85
<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)	95
<i>Le Fumoir by Joe Bassili Salmon, Lettuce, Orange Balsamic</i>	
BEETROOT SALMON CARPACCIO (D)(S)	95
<i>Beetroot & Orange Smoked Salmon, Crispy Beetroot, Orange Zest, Olive Oil, Chives</i>	
MISO MUSSELS (D)(S)	85
<i>Fresh Mussels, Miso Beurre Blanc, Pickled Shallots</i>	
FRIED CALAMARI (D)(G)(S)(E)	85
SHRIMP COCKTAIL (D)(S)(E)	95
FISHERMAN'S SOUP (G)(S)	95
<i>Seabream, Salmon, Mussels, Shrimp</i>	
BONE MARROW (D)(G)	130
<i>Caramelized Onion, Sourdough</i>	

• RAW BAR •

SALMON TARTARE (S)(R)
115

BEEF CARPACCIO (D)(R)(N)
Rocket Salad, Pecorino Cheese, Balsamic Dressing
135

BEEF TARTARE (G)(S)(R)
Horseradish, Dijon Mustard, Shallots, Capers
+ Additional Bone Marrow {35}
135

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+
210

TENDERLOIN 250G
Black Angus, Australia, MB4+
295

RIBEYE 300G
Wagyu, South Africa, MB8-9
395

STEAK FRITES (D)(G)(S)
Striploin Steak served with Skinny Fries and Entrecôte or Mushroom Sauce
265

BRAISED SHORT RIB (D)(G)(S)(N)
Slow-Cooked Braised Short Rib served with Creamy Mash Potato & Beef Jus
275

3 CUTS PLATTER 800G
A selection of Striploin, Tenderloin & Ribeye with 3 Sides & 3 Sauces
875

T-BONE STEAK 1.2KG
Black Angus, United States, MB3+
950

A5 JAPANESE WAGYU RIBEYE 1KG
Served on a block of Natural Himalayan Rock Salt
2,000

TOMAHAWK 1.4KG
Wagyu, Australia, MB9+
1,500

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)	155	DRY-AGED CHEESE BURGER (D)(G)(E)	160
<i>Roasted Baby Potatoes, Grilled Brocolini, Fennel Salad, Lemongrass Beurre Blanc</i>		<i>USDA Dry-Aged Beef Patty, Cheddar Cheese, Tomato, Iceberg Lettuce, Pickles, Red Onion</i>	
ATLANTIC CANARY SEA BASS (S)	195	WOOD-CHARRED CHICKEN BREAST (D)(G)	155
<i>Herbes de Provence Ratatouille</i>		<i>Baby Potatoes, Mushroom, Tarragon Chicken Jus</i>	
RISOTTO DE LA MER (D)(S)(G)	220	MUSHROOM RISOTTO (D)(V)	145
<i>Shrimp, Mussels, Bisque, Parmesan Cheese</i>		<i>King Oyster Mushroom, Dried Porcini Mushroom</i>	
BLACK ANGUS SKEWERS (D)(G)	195	CHEESE BURGER (D)(G)(E)	135
<i>Triple-Cooked Fries, Green Pepper Sauce</i>		<i>Black Angus Beef Patty, Cheddar Cheese, Tomato Iceberg Lettuce, Pickles, Red Onion</i>	

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