

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

OYSTERS (S)(R)
<i>Per Shuck</i>
20
SALMON TARTARE (S)(R)
<i>Le Fumoir by Joe Bassili Light-Smoked Salmon</i>
115
BEEF CARPACCIO (D)(R)(N)
<i>Rocket Salad, Pecorino Cheese, Balsamic Dressing</i>
135
BEEF TARTARE (G)(S)(R)
<i>Horseradish, Dijon Mustard, Shallots, Capers + Additional Bone Marrow {35}</i>
135
PRUNIER CAVIAR (D)(S)(R)(E)
<i>Oscietre 30g {480} 50g {790} Saint-James 30g {570} 50g {950} Oscietre Caviar + 5g {90}</i>



Meat Cuts

STRIPLOIN 250G <i>Black Angus, Australia, MB2+</i> 210	TENDERLOIN 250G <i>Black Angus, Australia, MB4+</i> 295	RIBEYE 300G <i>Wagyu, South Africa, MB8-9</i> 395
STEAK FRITES (D)(G)(S) <i>Striploin Steak served with Skinny Fries and Entrecôte or Mushroom Sauce</i> 265	BRAISED SHORT RIB (D)(G)(S)(N) <i>Slow-Cooked Braised Short Rib served with Creamy Mash Potato & Beef Jus</i> 275	3 CUTS PLATTER 800G <i>A selection of Striploin, Tenderloin & Ribeye with 3 Sides & 3 Sauces</i> 875
T-BONE STEAK 1.2KG <i>Black Angus, United States, MB3+</i> 950	A5 JAPANESE WAGYU RIBEYE 1KG <i>Served on a block of Natural Himalayan Rock Salt</i> 2,000	TOMAHAWK 1.4KG <i>Wagyu, Australia, MB9+</i> 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	CHEESE BURGER DRY-AGED (D)(G)(E)	135 160
<i>Roasted Baby Potatoes, Grilled Brocolini, Fennel Salad, Lemongrass Beurre Blanc</i>		<i>USDA Black Angus 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	BEEF STROGANOFF (D)(G)(N)	185
<i>Triple-Cooked Fries, Green Pepper Sauce</i>		<i>Black Angus Beef Strips, Mashed Potato, Button Mushroom</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