

## LES ENTRÉES FROIDES

Gillardeau oysters n° 3  
Lemon, shallot vinegar (GF) \_47 per piece

Sliced salmon  
Ponzu, lemon oil \_74

Seabass carpaccio  
Ginger dressing, kombu salt, jalapeños (GF) \_76

Yellowfin tuna ceviche  
Avocado, sesame, nori chips \_120

Smashed yellowtail hamachi  
Green chili & mint dressing, shiso oil \_82

Beef carpaccio  
Pickled mushroom, truffle \_110

King crab salad  
Avocado, lemon (GF) \_295

Burrata  
Datterino tomato, grapes, chardonnay dressing (GF)(V) \_84

Quinoa salad  
Kale, apple, goji berry, parmesan (N)(V) \_81

Beetroot salad  
Watercress, blackberry, goat cheese (GF)(V)(N) \_93

Gazpacho soup  
Brunoise vegetables & basil (V) \_47

## LE CAVIAR

Served with blinis, crème fraîche & selection of condiments

Caviar Oscietre 30g \_587

Beluga Caviar 30g \_2090

## LES ENTRÉES CHAUDES

Les croustillants and tempura  
Calamari, shrimps, soft-shell crab, veggies, langoustine (S) \_145

Beef short ribs  
Honey glaze, pomelos, coriander \_245

Bone marrow  
Beef jus, rustic toast, pickled onion (N) \_90

Gambas  
Chili, coriander, garlic (GF)(S) \_93

Escargot de Bourgogne  
Parsley & garlic butter (GF) \_103

Black truffle & burrata pizza (V) \_160

Steamed artichoke  
Black winter truffle, balsamic, parmesan (V) \_184

## PREMIUM SELECTION FROM THE GRILL

Wagyu Japanese A5 striploin 380g \_835

Wagyu Japanese A5 tenderloin 250g \_976

Wagyu Australian tomahawk (Grade 7-8) 1.5kg \_1030

Catch of the day \_price available on request

## LES PLATS

### Seabass

Quinoa, pumpkin, parmesan sauce (N) \_175

### Marinated salmon

Honey, lemon, spring onion (GF) \_145

### Octopus

Yuzu dressing, garlic & saffron aioli (GF) \_162

### Grilled jumbo prawn

Salsa verde, burnt lemon (GF)(S) \_105 per piece

### Chicken breast

Corn, parsley butter, chicken jus (GF) \_160

### Beef tartare

Caper, parsley, shallots, potato crisps (GF) \_173

### Grilled black angus rib-eye

Bone marrow jus, garlic breadcrumbs \_299

Grilled black angus tenderloin \_346

### Lamb chops

Cashew, dried apricot, peanut oil (N) \_186

### Timeless caviar pasta

Caviar 15g, lemon butter sauce \_250

### Lobster spaghetti

Tomato concasse, basil (S) \_245

### Mediterranean spaghetti

Spiced tomato sauce, olives, basil (V) \_78

### Ris de veau

Asparagus risotto, sweetbread, truffle \_168

### Les coquillettes de mon enfance

Comté, veal ham, truffle \_120

### Roasted butternut squash

Hazelnut, capsicum salsa, parmesan (GF)(V)(N) \_110

### Veal Milanese

Rocket & tomato salad \_275

## **LES ACCOMPAGNEMENTS** (V)(GF)

Pomme frites maison \_47

Purée de pommes de terre \_44

Broccolini, almond flakes (N) \_51

Roasted cauliflower, truffle cream \_55

Heirloom tomato, red piquillo salad & confit garlic (V)(GF) \_49

## **LES SUPPLÉMENTS**

Black truffle 5g \_120  
Traditional caviar 5g \_83