Dinner

Something Special

Hackleback Caviar* 1oz
Triple-cooked chips, crème fraîche, warm herb blinis, egg, shallot, and lemon
US$50.00

Add a glass of Laurent-Perrier La Cuvée Champagne
US$15.00

Appetisers

Seafood Thermidor Tart
Sauce bisque

Coppa
Pear chutney, sweet mustard and leaves

Smashed Olive, Pumpkin, Orange, and Avocado
Burnt orange dressing

Shrimp Cocktail
With brandy cocktail sauce

Soups and Salad

Oxtail Consommé
Dry sherry

Classic Caesar Salad
Garlic croutons, anchovies and shaved Parmesan

Cream of Chicken
With asparagus sabayon

Pearl Barley
Roasted carrot salad with dil vinaigrette

Entrées

Surf & Turf - Carved Beef fillet*
With cajun and herb buttered prawns, lorette potatoes, asparagus and hollandaise sauce

Duck al La Orange*
With braised red cabbage, hazelnut croquette and grand manier sauce

Halibut with Peas and Bacon
Leek and potato rösti, and red wine sauce

Cauliflower, Chickpea and Fruit Tagine
Green cous-cous fritters and Greek yoghurt

Ricotta Ravioli
Salmon vodka sauce
(Also available as an appetiser)

Surf and Turf

Grilled Maine Lobster 21-28oz
Claw mac'n'cheese, garden salad,
garlic and herb butter
Half US$20.00 / Whole US$35.00

Prime USDA Fillet Mignon* 8oz
Triple-cooked chips, grilled asparagus,
béarnaise sauce
US$35.00

Half-Grilled Maine Lobster 10-14oz and Prime USDA Fillet Mignon* 8oz
Claw mac'n'cheese, garden salad, garlic and herb butter
US$45.00

Available Daily

Grilled Salmon*
Lemon pepper seasoning, broccoli, fingerling potatoes

Breaded Chicken Cutlet
Buttered greens, crushed red skin potato, drawn garlic butter

Slow-Roasted USDA Striploin*
Whipped potato, string beans, pan gravy

Desserts and Cheese

Vanilla Lemon Soufflé
Limoncello sauce

Marzipan Panna Cotta
Raspberries, fruit sorbet, and purée

Mississippi Mud Brownie
Hazelnut caramel sauce, toasted marshmallow

Vanilla Chia Seeds Pudding
Honeycomb and Blackberry

Choice of Ice Creams:
Chocolate
Strawberry
Fruit sorbet

Selection of Cheese and Biscuits

Gluten-free Vegetarian Wellness option Available Daily

Please ask your waiter for the plant-based menu.

Some of our products may contain allergens. If you have a food allergy, intolerance, or coeliac disease, please inform a member of our staff before placing your order.

*Consuming raw or undercooked meats, seafood, shellfish, eggs, milk, or poultry may increase your risk of foodborne illness, especially if you have certain medical conditions.

Please note that all food & beverage purchases are subject to an 18% service charge.