

CELLAR MEMBER MENU

EASY TO SHARE

GRILLED TIGER PRAWNS	GARLIC, THYME	165
BLACK ANGUS BEEFBALLS	TRUFFLE	180
LAMB MERGUEZ SAUSAGES	PICKLED EGGPLANT	160
COLD CUTS PLATTER	SELECTION OF 3	195
CHEESE PLATTER	SELECTION OF 3	195
BREAD BASKET	5 DAILY SELECTION	85

STARTERS

BREADED HOKKAIDO SCALLOP	SALMON ROE ZUKE, PERILLA FLOWER	165
BEEF TARTARE	OYSTER QUICHE, HOUSE MADE PESTO	190
HAMACHI CEVICHE	CITRUS, COCONUT, TRUFFLE PONZU	120
ASSORTED TOAST	CRAB MEAT, LAMB SAUSAGES, TOMATO MOZZARELLA	160

MAINS

SMOKED HANGER STEAK	BEEF JUS (6 -> 12OZ + \$200)	320
ROASTED WHOLE SPRING CHICKEN	MOREL MUSHROOM, SHERRY	320
FETTUCCINI AGLIO OLIO	CHILLI, BLACK GARLIC, PARSLEY OIL	240
MUSHROOM TORTELLONI	SHOYU, BURDOCK, ONSEN TAMAGO	200

PRE-ORDER ALLOW 5 WORKING DAYS IN ADVANCE

CLASSIC BEEF WELLINGTON	CREAMY POTATO, JUS CORSE (APPROX 4-5 PERS)	1,880
HERB ROASTED LEG OF LAMB	ARTICHOKE, PICKLED BABY EGGPLANTS (APPROX 6-8 PERS)	1,680
WHOLE TURBOT / DAILY CATCH	CELTUCE, SAUCE VIERGE (APPROX 2-3 PERS)	440
WHOLE SUCKLING PIG 2.5 KG	WHOLE COOKED AND ROASTED (APPROX 7-8 PERS)	1980
SIBERIAN CLASSIC CAVIAR 30G	CLASSIC CONDIMENTS	780

DESSERT

LEMON AND SESAME TART	YOGURT ICE CREAM, SESAME CREAM	95
SORBET OF THE DAY	CHEF'S RECOMMENDATION	75