

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

DUCK RILLETTES	PORK CRUNCH, HOKKAIDO SCALLOP, PUMPKIN	165
BEEF TARTARE	OYSTER QUICHE, HOUSE MADE PESTO	190
SPICE CURD HAMACHI	EDAMAME, MISO-GINGER VINAIGRETTE	120

MAINS

SMOKED HANGER STEAK	BEEF JUS (6 -> 12OZ + \$200)	320
ROASTED WHOLE SPRING CHICKEN	MOREL MUSHROOM, SHERRY	320
CEPES LINGUINE	CREAM SAUCE, SAKURA EBI, CHRYSANTHEMUM	240
MUSHROOM TORTELLONI	SHOYU, BURDOCK, ONSEN TAMAGO	200

PRE-ORDER (5-7 DAYS)

CLASSIC BEEF WELLINGTON	CREAMY POTATO, JUS CORSE (APPROX 4-5 PERS)	1,880
HERB ROASTED LEG OF LAMB	ARTICHOKE, PICKLED BABY EGGPLANTS (APP 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

PEACH POPSICLE	WHITE PEACH MOUSSE, HONEYCOMB CANDY	95
SORBET OF THE DAY	CHEF'S RECOMMENDATION	75