

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

DUET OF CRAB	SOFT SHELL CRAB, CRABMEAT, PAPAYA	165
BEEF TARTARE	OYSTER QUICHE, HOUSE MADE PESTO	190
SIGNATURE LOBSTER BISQUE	CRABMEAT	120

MAINS

SMOKED HANGER STEAK	BEEF JUS (6 -> 12OZ + \$200)	320
ROASTED WHOLE SPRING CHICKEN	MOREL MUSHROOM, SHERRY	320
SPANISH RED PRAWN RISOTTO	SAFFRON, CAULIFLOWER, WAKAME	240
MUSHROOM TORTELLONI	SHOYU, BURDOCK, ONSEN TAMAGO	200

PRE-ORDER (5-7 DAYS)

CLASSIC BEEF WELLINGTON	CREAMY POTATO, JUS CORSE	1,880
HERB ROASTED LEG OF LAMB	ARTICHOKE, PICKLED BABY EGGPLANTS	1,680
WHOLE TURBOT / DAILY CATCH	CELTUCE, SAUCE VIERGE	440
SIBERIAN CLASSIC CAVIAR 30G	CLASSIC CONDIMENTS	780

DESSERT

FRENCH PEAR TART	LESMON POSSET	95
SORBET OF THE DAY	CHEF'S RECOMMENDATION	75