



## COLD STARTERS

D Richards Jumbo Shrimp Cocktail **SF** | 32  
pickled lemons, celery, cocktail sauce sorbet

Filet Mignon Steak Tartare | 36  
preserved egg yolk, sourdough croutons

## HOT STARTERS

King Crab Cake **SF G** | 30  
pickled lemons, microgreens, kimchee tartar sauce

Grilled Foie Gras & Onion **G D** | 34  
brioche, raspberry, pedro ximenez sherry sauce, endive

## SALAD

Wedge Salad **G D** | 19  
iceberg, candied bacon, cherry tomato, chives,  
pickled onions, stilton blue cheese dressing

Warm Bacon Salad **G D** | 26  
frisee lettuce, potatoes, bacon, pickled red onions,  
poached egg

Caesar Salad **G D** | 19  
classic caesar sauce, baby romaine lettuce,  
parmesan cheese, brioche croutons, capers

## CHEF'S SELECTION

Braised Short Ribs **D** | 42  
baby carrots, natural jus reduction

Chicken and Polenta **G D** | 38  
chicken breast, truffle roulade, tempura okra

Pan Seared Branzino **D** | 58  
zucchini and lemon puree

Pan Roasted Dover Sole **G D** | 82  
sauteed potatoes,  
lemon butter caper sauce

Spicy Hummus & Mushrooms **V** | 22  
king oyster mushrooms, herb sauce,  
cucumber salad, collard greens

**LEGEND** **D** dairy **G** gluten **TN** tree nut **SF** shellfish **V** vegan

All Pricing is in USD. Exclusive of 15% Service Charge, 13% GST & 2% environmental fee. Eating raw or undercooked meats, poultry, seafood, shellfish or eggs any increase your risk of foodborne illness. Please advise of any food allergies or dietary restrictions.



## JOSPER OVEN CHARCOAL FIRE GRILLED PRIME BEEF

Provided by Creekston Farms for the best quality, consistency, and humane animal husbandry

### CHAR-GRILLED PRIME STEAKS

- Filet Mignon 8oz | 59
- 28 day Dry Age Ribeye Bone-in 22oz | 165
- New York Strip 14oz | 68
- 28 day Dry Age New York Strip 14oz | 110

### LARGER CUTS

- Porterhouse 40oz | 195
- Chateaubriand 22oz | 180
- Tomahawk Chop 42oz | 220
- Boneless Ribeye 22oz | 125

### CARRERA WAGYU BEEF

- MS7 Filet Mignon 8oz | 78
- MS4 Rib Eye 16oz | 110

### ADD-ONS

- Shaved Fresh Truffle | MP
- Stilton Cheese Crust **D** | 12
- Seared Foie Gras | 22
- Anguillian Crayfish **SF** | 32
- Crispy Onions **D** **G** | 12

### SAUCES

- Black Garlic & Truffle Butter **D**
- Poivre Vert Sauce
- Bearnaise Sauce **D**
- Bordelaise Sauce
- Chimichurri **V**

### SIDE DISHES

- Wood Fired Vegetables | 14  
chimichurri
- Grilled Asparagus **D** | 18  
sage butter, pecorino cheese
- Mushrooms And Onions **D** | 14  
cognac
- Potato Fondant **D** | 16  
herbs, chicken stock, butter
- House Cut Fries | 14  
cajun, smoked aioli
- Truffle Mac & Cheese **D** **G** | 18  
conchiglie pasta, white cheddar cheese
- Hydroponic Farm Salad Leaf **V** | 14  
raspberry vinaigrette
- Creamed Spinach **D** | 16  
parmesan cheese fondue
- Pumpkin & Honey Puree **D** | 14  
rosemary, pumpkin seed

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DINNER

## DESSERTS

D' 41 **D** **G** | 22

black rock carrot cake, carrot gel,  
candid carrot, cream cheese frosting,  
homemade coconut sorbet

Mango Cheesecake **D** **G** | 18

tropical mango mint salsa, 40 second sponge,  
mango gel, brandy snaps

Baked Alaska **D** | 18

chocolate mousse, pound cake, vanilla  
and strawberry ice cream, fresh strawberries,  
Italian meringue

Volcano Fireball **D** **G** | 22

molten chocolate cake, sour cherry crumble,  
vanilla bean gelato

Homemade Gelato **D** | 4 per scoop

chocolate, vanilla, strawberry

Homemade Sorbet **V** | 4 per scoop

coconut, raspberry, mango passionfruit

## DRINKS

### ARMAGNAC

Château de Laubade XO | 20

### CALVADOS

Drouin Coeur de Leon Réserve | 16

### OTHER BRANDY

Nonino Grappa Moscato | 16

### FORTIFIED & SWEET

2008 Late Bottled Vintage Port, Warre's Portugal | 9

10yr Tawny Port, Graham's Portugal | 17

2014 Muscat, Paul Jaboulet Aîné Muscat de Beaufort | 9

2016 Sauternes, Château Roumieu | 9

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