

## APPETISERS

### Dibba Bay Oysters (S) 340

Juicy soft texture, essence of the ocean  
compressed cucumber, mandarin orange granite

### Wagyu Steak Tartare (G) (S) 125

Oscietra royal caviar, whole grain mustard, chopped shallots, egg yolk,  
homemade tomato ketchup, toasted sourdough bread

### Australian Wagyu Beef Carpaccio (D) (G) 105

Truffle mayonnaise, rocket leaves, quail eggs

### Balik Salmon (S) 99

Gold leaves, citrus sauce, wasabi aioli, oscietra royal caviar

### Signature Caesar Salad (D) (G) 110

Baby gem, veal bacon, parmaggiano-reggiano, anchovy

### Italian Burrata (D) (G) (V) 85

Heirloom tomatoes, yuzu tomato jelly, pickled shallots, jalapeño,  
cherry tomato confit, balsamic, pesto

### Wedge Salad (D) 80

Icerberg lettuce, stilton cheese sauce, tomato, beef pancetta

### Pan-Seared Foie Gras (D) (G) (N) 120

Hazelnut streusel, caramelize apple, cider emulsion

### Hokkaido Scallop Gratin (D) (G) (S) 125

Herbed breadcrumbs, sauce vierge

### Lobster Bisque (D) (G) (S) 120

Glazed lobster, crouton

### French Onion Soup (D) (G) 75

Melted gruyère cheese, toasted bread

## BUTCHERS BLOCK FOR TWO

### Porterhouse (G) 590

Stockyard Australian, grain-fed Angus beef 1.2 KG

### Chateaubriand (G) 630

USA, 250 day's grain-fed prime center cut fillet 500G

### Tomahawk (G) 750

Australian, Black Onyx Angus, MB1.4 – 3 KG

Add ons:

Pan Seared Foie Gras 50

Half Grilled Atlantic Lobster 160

Black Truffle Shavings 65

## MAIN COURSES

### Porterhouse Wagyu Burger (D) (G) 190

Seared foie gras, grated black truffle, gruyère cheese, French fries

### Beef Wellington (D) (G) 295

Creamy spinach, shallot jus

### Australian Beef Brisket (G) 220

Truffle mashed potato, crispy parsnips, jus

### Surf and Turf (S) 398

USA Prime tenderloin, grilled half lobster, celeriac purée, bordelaise sauce

### Slow Cooked Corn-Fed Chicken Breast (D) (G) (N) 200

Carrot purée, glazed fennel, orange saffron chicken jus, spiced crust

### Grilled Lobster Thermidor 500G (D) (G) (S) 320

Mushrooms, béarnaise sauce, asparagus

### Norwegian Mizo Glazed Salmon (D) (G) (N) 180

Wild forest mushrooms, bok choy

### Homemade Gnocchi (D) (G) (V) 175

Grated black truffle, sundried tomato, basil leaves

### Green Salsa Risotto (D) (V) 120

12-month aged acquerello rice, basil, Parmesan cheese, herb sauce

## SIGNATURE SIDE DISHES

### Truffle Fries (D) 55

### Potato Gratin, Comté Cheese (D) 55

### Truffle Mashed Potato (V) 55

### Mac & Cheese (D) (G) 55

### Sautéed Wild Mushroom Tarragon (D) 55

### Grilled Asparagus (V) 55

## CHOICE OF SIDE DISHES

### Roasted Potato Wedges (V) 35

### Creamy Spinach (D) 35

### Chilli Garlic Broccoli 35

### Sautéed Mixed Vegetables (V) 35

### Choice of your sauce 25

## DESSERTS

### Black Forest (G) (N) 70

Chocolate mousse, cherry compote, devil sponge

### Caramel Cheesecake (G) (N) 60

Cheesecake, salted caramel, berry ice cream

### Vanilla Crème Brûlée (G) (N) 60

Vanilla custard, berries, shortbread

### Banoffee Verrine (G) (N) 60

Caramelised banan, dulce de leche, xream, digestive cookies,  
chocolate ganache

### Porterhouse Fruit Platter (V) 55

Cantaloupe, baby pineapple, mixed berries, raspberry sorbet

### Artisanal Cheese Of The Day (D) (G) 65

Crackers, fig chutney, dried fruits

### Ice Cream (G) (N) 20

Vanilla, chocolate, straw berry

### Sorbet (G) (N) 20

Mango, raspberry, lemon