

OYSTERS & CAVIAR

FRESHLY SHUCKED OYSTERS	FRANCE	#5 BB Boudeuse David Hervé, Marennes-Oléron crisp, delicate, sweet	38
		#2 Gillardeau, Marennes-Oléron briny, aromatic, nutty	68
	JAPAN	#2 Rock Oyster delicate, sweet, nutty	68

On the Rocks | Rockefeller *D* | Kilpatrick *DP* | Motoyaki *DE*

All oysters served in the Grill Room are washed on site in ozone water and opened to order, ensuring the highest hygiene standards. We recommend enjoying oysters in moderation to avoid potential sensitivities.

CHEF’S CAVIAR SELECTION	Perseus No 2	50g	858
	‘Acipenser Schrenckii x Huso Dauricus’ Firm pearls, with fantastic creamy, nutty flavours		
	Kaviari	50g	1,188
	Kristal ‘Acipenser Schrenckii’ rich, complex flavours with a delicate almond finish		
	Served with blinis and condiments <i>DE</i>		

Please inform us of any dietary requirements.
The bread basket contains dairy, egg, nuts and gluten; gluten-free bread is available on request.
 chef’s signature *V* vegetarian *D* dairy *E* egg *N* nuts *P* pork *Gf* gluten-free

COLD APPETIZERS

	The Grill Room Steak Tartare <i>EGf</i>	198
	90g – yolk jam, shallots, capers, tabasco	
	Country Club Caesar <i>DEP</i>	138
	smoked anchovies, croutons, soft boiled quail egg, chives, smoked bacon, parmesan	
	Balik Salmon <i>DGf</i>	248
	sorrel, green apple, pickled pink onions	
🍷	Foie Gras au Torchon <i>DE</i>	228
	purple plums, micro salad, toasted brioche	
🍷	Avocado Salad <i>VDE</i>	146
	local micro greens, comté, sea cream, crispy bread	
🍷	Niçoise <i>E</i>	158
	tuna loin, potato, tomato, artichoke, lettuce, beans, olives, lemon dressing	

HOT APPETIZERS

	Burgundy Snails <i>D</i>	148
	garlic butter, parsley, mashed potatoes	
	Pan-Seared Foie Gras <i>DN</i>	258
	salt-baked Crapaudine beetroot, toasted walnuts with cocoa	
	Maryland Crab Cakes <i>E</i>	258
	tartar sauce, tobiko, garden leaves	
	Bernard Loiseau’s Classic Frogs’ Legs <i>D</i>	158
	parsley juice, garlic purée	
🍷	Langoustine <i>D</i>	198
	warm figs, green coulis, Grenobloise sauce	
🍷	Pumpkin <i>VDE</i>	108
	citrus-pumpkin blancmange, smoked cream, garlic chips	

SOUPS

French Onion Soup <i>D</i>	118
gruyère toast	
Lobster Bisque <i>D</i>	128
lobster, cognac, fresh cream	

MAINS

	Ōra King Salmon <i>D Gf</i>	288
miso-truffle glaze, green lentils, mini diamond vegetables		
	Aveyron Lamb Rack <i>D</i>	516
socca, pink garlic confit, white beans, Cervelle de Canut		
	Roast Spring Chicken <i>D Gf</i>	298
marinated with lemon, garlic and parsley, served with chicken-fat steamed rice, corn and spring onions		
	Crispy Suckling Pig <i>D P</i>	358
chicharrónes, maitake mushrooms, roast potatoes <i>please allow 30 minutes</i>		
	Tête de Veau <i>E Gf</i>	268
braised veal head, Gribiche sauce, horseradish, baby potatoes		
	Lobster Newburg <i>D E</i>	498
angel hair pasta		
	Seared Scallops <i>D P</i>	298
crépinette, barley, yellow wine sauce		
	Seaweed <i>VD</i>	208
risotto, wakame cream, salicornia, green tea		
	Seasonal Root Vegetable Gnocchi <i>VD E</i>	158
beetroot, Jerusalem artichoke, spinach		

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TO SHARE



Yellow Chicken *D*

smoked with hay,
morel and yellow wine sauce, pommes boulangère, broccolini

for 4 persons

1.5kg circa, please allow 48h pre-order

888



Pigeon Pithivier *DE*

French pigeon, wild mushrooms, foie gras, green beans, pigeon jus

for 2 persons

please allow 30 minutes

1,108

MEAT ON THE GRILL

SPECIALITY STEAKS & CUTS

AUSTRALIA

Rangers Valley	CERTIFIED PURE BLACK ANGUS 300-DAYS GRAIN-FED	
Rib Eye M5+	320g	546
Striploin M5+	250g	318
Tomahawk M7 Wagyu/Angus	1,100g	1,828
Mayura	CERTIFIED PURE WAGYU 400-DAYS CHOCOLATE & GRAIN FED	
Sirloin Cap M9	per 100g	258

USA

Brandt	CERTIFIED PURE BLACK ANGUS 300-DAYS CORN-FED	
antibiotic free, no added hormones		
Tenderloin	220g	448
Ribeye	320g	475
Striploin	250g	438
Short Ribs		358
marinated with ginger, garlic-soy, shallots and Chinese wine		

JAPAN

Wagyu Kagoshima	KUROGE WASHU 600+ DAYS GRAIN FED	
Tenderloin A4	220g	538

SPAIN

Ibérico Pork Chop <i>P</i>	320g	358
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Please allow sufficient time for your steak to be prepared, depending on your desired ‘doneness’, a large bone-in steak may require up to 45 minutes of grill time.

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SEAFOOD ON THE GRILL

Whole Dover Sole <i>D</i>	500g	Market Price
Live Boston Lobster <i>D</i>	450g	476
King Crab Legs <i>D</i>	300g	468
Jumbo Prawns <i>D</i>	160g	258

SAUCES & BUTTERS	Morels <i>D</i> Green Peppercorn <i>D</i> Béarnaise <i>DE</i> Chimichurri <i>VD</i> Garlic <i>D</i> Café de Paris <i>D</i>
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PERFECT PAIRS	Foie Gras	128	Bone Marrow <i>E</i>	208
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SIDES	48	French Fries <i>V</i>	Sautéed Mushrooms <i>VD</i>
		Mashed Potatoes <i>D</i>	Garlic Spinach <i>VD</i>
		Roast Potatoes <i>V</i>	French Beans and Almonds <i>VN</i>
		Charred Local Broccolini <i>D</i>	Brussels Sprouts <i>V</i>