

OYSTERS & CAVIAR

FRESHLY SHUCKED OYSTERS

FRANCE	#5 BB Boudeuse David Hervé, Marennes-Oléron crisp, delicate, sweet	38
	#2 Gillardeau, Marennes-Oléron briny, aromatic, nutty	70
	#2 KYS Marine N2 fleshy, sweet, crunchy	68

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

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 'Acipenser Schrenckii x Huso Dauricus' Firm pearls, with fantastic creamy, nutty flavours	50g	878
Kaviari Kristal 'Acipenser Schrenckii' rich, complex flavours with a delicate almond finish	50g	1,288

Served with blinis and condiments *DE*

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>	143
	smoked anchovies, croutons, soft boiled quail egg, chives, smoked bacon, parmesan	
	Balik Salmon <i>DGf</i>	256
	pepper crème fraîche, salmon roe, lemon skin curd	
🍷	Jambon Persillé <i>DEP</i>	158
	savoury ham terrine, parsley, sauce gribiche	
🍷	Avocado Salad <i>VDE</i>	146
	local micro greens, comté, sea cream, crispy bread	
🍷	Langoustine Tartare <i>DE</i>	168
	baby carrots, sea buckthorn, crème fraîche	






HOT APPETIZERS

	Burgundy Snails <i>D</i>	148
	garlic butter, parsley, mashed potatoes	
	Pan-Seared Foie Gras <i>DN</i>	218
	cider baked apple, red port sauce, rhubarb, buckwheat	
	Maryland Crab Cakes <i>E</i>	258
	tartar sauce, tobiko, garden leaves	
🍷	Bernard Loiseau's Classic Frogs' Legs <i>D</i>	148
	parsley juice, garlic purée	
🍷	Organic Egg <i>VDEN</i>	128
	soft-boiled egg, zucchini cream, round zucchini squash, garlic chips	

SOUPS

French Onion Soup <i>D</i>	118
gruyère toast	
Lobster Bisque <i>D</i>	128
lobster, cognac, fresh cream	
VGE Soup <i>DE</i>	188
puff pastry, truffle, foie gras <i>please allow 20 minutes</i>	

MAINS

King Salmon <i>DN Gf</i>	288
miso-truffle glaze, heirloom tomatoes, coriander seed powder	
 Stuffed Aveyron Lamb <i>D</i>	518
pressed spinach, garlic pommes purée	
Roast Spring Chicken <i>D Gf</i>	288
marinated with lemon, garlic and parsley, served with chicken-fat steamed rice, corn and spring onions	
Crispy Suckling Pig <i>DP</i>	358
French artichoke purée, pickled baby onions, roast potatoes <i>please allow 30 minutes</i>	
 BBQ Wagyu Short Rib <i>D</i>	308
yellow carrots, truffle honey, steamed potatoes	
Lobster Newburg <i>DE</i>	513
angel hair pasta	
 The Grill Room's XL Carabinero <i>D</i>	468
Mafaldine pasta, cherry tomato paste	
 Morel Mushrooms <i>VD</i>	308
vin jaune sauce, mushroom potato purée, grilled leek	
 Manicotti <i>VDE</i>	198
French pink garlic, creamy spinach, Roquefort	

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TO SHARE

 **Yellow Chicken *D***

smoked with hay,
morel and yellow wine sauce, snow peas, grilled zucchini

for 4 persons

1.5kg circa, please allow 48h pre-order

916

 **Pigeon Pithivier *DE***

French pigeon, wild mushrooms, foie gras, sautéed lemon garlic spinach, pigeon jus

for 2 persons

please allow 30 minutes

1,138

MEAT ON THE GRILL

SPECIALITY STEAKS & CUTS

AUSTRALIA

Rosedale Ruby CERTIFIED PURE BLACK ANGUS | 180-DAYS GRAIN-FED

Rib Eye M5 320g 538
Striploin M5 250g 368

Mayura CERTIFIED PURE WAGYU | 400-DAYS CHOCOLATE & GRAIN FED

Sirloin Cap M9 per 100g 268
Tomahawk M8 1.2kg 2,188

USA

Brandt CERTIFIED PURE BLACK ANGUS | 300-DAYS CORN-FED

antibiotic free, no added hormones

Tenderloin 220g 448
Ribeye 320g 488
Striploin 250g 438

Short Ribs

marinated with ginger, garlic-soy, shallots and Chinese wine

358

JAPAN

Wagyu Kagoshima KUROGE WASHU | 600+ DAYS GRAIN FED

Tenderloin A4 220g 558

SPAIN

Ibérico Pork Chop *P*

320g 368

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	478
King Crab Legs <i>D</i>	300g	468
Jumbo Prawns <i>D</i>	160g	258

SAUCES & BUTTERS

Morels *D* | Green Peppercorn *D* | Béarnaise *DE*
Chimichurri *VD* | Garlic *D Gf* | Café de Paris *D Gf*

PERFECT PAIRS	Foie Gras	132	Bone Marrow	213
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SIDES	48	French Fries <i>V</i>	Sautéed Mushrooms <i>VD Gf</i>
		Mashed Potatoes <i>D Gf</i>	Garlic Spinach <i>VD Gf</i>
		Roast Potatoes <i>V Gf</i>	Almond French Beans <i>VN Gf</i>
		Charred Local Broccolini <i>D Gf</i>	Brussels Sprouts <i>V Gf</i>