

OYSTERS & CAVIAR

FRESHLY SHUCKED OYSTERS

FRANCE	#5 BB Boudeuse David Hervé, Marennes-Oléron	38
	crisp, delicate, sweet	
	#2 Gillardeau, Marennes-Oléron	70
	briny, aromatic, nutty	
	#2 Spéciale Tarbouriech, Étang de Thau lagoon	70
	pink flesh, sweet, nutty, briny	

Rockefeller **D** | Kilpatrick **D P** | Motoyaki **D E Gf**

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.

In light of the Centre for Food Safety advisory on raw oyster consumption, only cooked oysters will be served as a temporary precautionary measure.

CHEF'S CAVIAR SELECTION

Perseus No 2	50g	878
'Acipenser Schrenckii x Huso Dauricus' Firm pearls, with fantastic creamy, nutty flavours		
Kaviari	50g	1,288
Kristal 'Acipenser Schrenckii' rich, complex flavours with a delicate almond finish		

Served with blinis and condiments **D E**

Please inform us of any dietary requirements.

The bread basket contains dairy, egg, nuts and gluten; gluten-free bread is available on request.

C 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>D E P</i>	143
smoked anchovies, croutons, soft boiled quail egg, chives, smoked bacon, parmesan	
Balik Salmon <i>D Gf</i>	256
sorrel, green apple, pickled pink onions	
❖ Foie Gras au Torchon <i>D E</i>	236
truffle, lamb's lettuce, toasted brioche	
❖ Avocado Salad <i>V D E</i>	146
local micro greens, comté, sea cream, crispy bread	
❖ Langoustine Tartare <i>D E</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>D N</i>	218
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>	148
parsley juice, garlic purée	
❖ Smoked Chervil Root <i>V D N</i>	128
toasted walnuts, caper berries, chervil root purée, herbs	

SOUPS

French Onion Soup D gruyère toast	118
Lobster Bisque D lobster, cognac, fresh cream	128

MAINS

King Salmon D Gf miso-truffle glaze, green lentils, mini diamond vegetables	288
❖ Stuffed Aveyron Lamb D pressed spinach, garlic pommes purée	518
Roast Spring Chicken D Gf marinated with lemon, garlic and parsley, served with chicken-fat steamed rice, corn and spring onions	288
Crispy Suckling Pig D P French artichoke purée, pickled baby onions, roast potatoes <i>please allow 30 minutes</i>	358
❖ Tête de Veau E Gf braised veal head, Gribiche sauce, horseradish, baby potatoes	268
Lobster Newburg D E angel hair pasta	513
❖ Seared Scallops D P crépinette, barley, yellow wine sauce	328
❖ Seaweed V D Gf risotto, wakame cream, salicornia, green tea	208
❖ Manicotti V D E French pink garlic, creamy spinach, Roquefort	198

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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

916

Pigeon Pithivier *DE*

French pigeon, wild mushrooms, foie gras, salt-baked beetroot, pigeon jus

for 2 persons

please allow 30 minutes

1,138

MEAT ON THE GRILL

SPECIALITY STEAKS & CUTS

A U S T R A L I A

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		1,200g	2,188

U S A

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			358
marinated with ginger, garlic-soy, shallots and Chinese wine			

J A P A N

Wagyu Kagoshima	KUROGE WASHU 600+ DAYS GRAIN FED		
Tenderloin A4		220g	558

S P A I N

Ibérico Pork Chop	<i>P</i>	320g	368
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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	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

SIDES

48

French Fries *V*

Sautéed Mushrooms *VD Gf*

Mashed Potatoes *D Gf*

Garlic Spinach *VD Gf*

Roast Potatoes *V Gf*

Almond French Beans *VN Gf*

Charred Local Broccolini *D Gf*

Brussels Sprouts *V Gf*