

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 *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.

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 <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>	143
	smoked anchovies, croutons, soft boiled quail egg, chives, smoked bacon, parmesan	
	Balik Salmon <i>DGf</i>	256
	sorrel, green apple, pickled pink onions	
🍷	Foie Gras au Torchon <i>DE</i>	236
	truffle, lamb's lettuce, toasted brioche	
🍷	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
	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>VDN</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

please allow 30 minutes

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 *VD Gf*

risotto, wakame cream, salicornia, green tea

208



Manicotti *VDE*

French pink garlic, creamy spinach, Roquefort

198

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TO SHARE



Yellow Chicken *DE*

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

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
USA	Tomahawk M8	1,200g	2,188
	Brandt CERTIFIED PURE BLACK ANGUS 300-DAYS CORN-FED		
	antibiotic free, no added hormones		
	Tenderloin	220g	448
	Ribeye	320g	488
JAPAN	Striploin	250g	438
	Short Ribs		358
	marinated with ginger, garlic-soy, shallots and Chinese wine		
	Wagyu Kagoshima KUROGE WASHU 600+ DAYS GRAIN FED		
	Tenderloin A4	220g	558
SPAIN	Ibérico Pork Chop <i>P</i>	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 <i>D</i> Green Peppercorn <i>D</i> Béarnaise <i>DE</i> Chimichurri <i>VD</i> Garlic <i>D Gf</i> Café de Paris <i>D Gf</i>
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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>VGf</i>	Almond French Beans <i>VN Gf</i>
		Charred Local Broccolini <i>D Gf</i>	Brussels Sprouts <i>VGf</i>