

OYSTERS & CAVIAR

FRESHLY SHUCKED OYSTERS	AUSTRALIA	Coffin Bay Medium fresh, crisp, briny	48
	SOUTH AFRICA	Knysna Medium fleshy, sweet, creamy	48
	USA	Kumamoto Small fruity, sweet, delicate	48

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 <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 *EGf* 198
90g – yolk jam, shallots, capers, tabasco

Country Club Caesar *DEP* 143
smoked anchovies, croutons, soft boiled quail egg, chives, smoked bacon, parmesan

Balik Salmon *DGf* 256
pepper crème fraîche, salmon roe, lemon skin curd

 **Jambon Persillé** *DEP* 158
savoury ham terrine, parsley, sauce gribiche

 **Avocado Salad** *VDE* 146
local micro greens, comté, sea cream, crispy bread

HOT APPETIZERS

Burgundy Snails *D* 148
garlic butter, parsley, mashed potatoes

Pan-Seared Foie Gras *DN* 218
cider baked apple, red port sauce, rhubarb, buckwheat

Maryland Crab Cakes *E* 258
tartar sauce, tobiko, garden leaves

 **Bernard Loiseau’s Classic Frogs’ Legs** *D* 148
parsley juice, garlic purée

 **Organic Egg** *VDEN* 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 <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>