OYSTERS & CAVIAR

FRESHLY SHUCKED OYSTERS

FRANCE

#5 BB David Hervé, Marennes-Oléron *SF* — 38
crisp, delicate, sweet

#2 Gillardeau, Marennes-Oléron *SF* — 70
briny, aromatic, nutty

#2 KYS Marine N2 *SF* — 68
fleshy, crunchy, mildly sweet

On the Rocks | 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.

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*

If you have an allergy or intolerance, please let us know before ordering.
The bread basket contains dairy, egg, nuts and gluten; gluten-free bread is available on request.

club classic *V* vegetarian *D* dairy *E* egg *N* nuts *P* pork *Gf* gluten-free *SF* shellfish

COLD APPETIZERS

The Grill Room Steak Tartare *E* 90g – yolk jam, shallots, capers, tabasco	*small* *regular*	*90g* *160g*	198 348
Country Club Caesar *DEP* smoked anchovies, croutons, soft boiled quail egg, chives, smoked bacon, parmesan	*small* *regular*		98 148
Balik Salmon *DE* blinis, sour cream, chopped eggs			258
Foie Gras au Torchon *DE* mulled wine, lamb's lettuce, toasted brioche			238
Artichoke Salad *VDEN* grilled artichoke, pumpkin, feta, pine nuts			148

HOT APPETIZERS

Burgundy Snails *D* garlic butter, parsley, mashed potatoes			148
Pan-Seared Foie Gras *DN* cider baked apple, red port sauce, rhubarb, buckwheat			218
Maryland Crab Cakes *ESF* tartar sauce, tobiko, garden leaves			258
Bernard Loiseau's Classic Frogs' Legs *D* parsley juice, garlic purée			158
Organic Egg *VDEN* 63°C egg, root vegetables, black truffle, hazelnut butter cream			148

SOUPS

French Onion Soup *D* — 118
gruyère toast

Lobster Bisque *D SF* — 128
lobster, cognac, fresh cream

Cappuccino de Pomme de Terre *V D E* — 188
potato soup, black truffles, potato purée

MAINS

King Salmon *D N Gf* — 288
poached salmon, sorrel cream sauce, pilaf rice

Aveyron Lamb Rack *D* — 518
ratatouille, polenta, rosemary jus

Roast Spring Chicken *D Gf* — 298
marinated with lemon, garlic and parsley, served with chicken-fat steamed rice, corn and spring onions

Crispy Suckling Pig *D P* — 358
French artichoke purée, pickled baby onions, roast potatoes
please allow 30 minutes

Lobster Newburg *D E SF* — 508
angel hair pasta

Skate Wing Grenobloise *D* — 368
capers, lemon, croutons and mashed potatoes

Spelt Risotto *V D* — 198
braised vegetables, ricotta, crispy spelt puffs

Mafaldine Pasta *V D E* — 198
French pink garlic, creamy spinach, Roquefort

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TO SHARE

Yellow Chicken *D*

smoked with hay,
morel and yellow wine sauce, butternut squash, broccolini

for 4 persons
Approx. 1.5kg, 24 hours' advance notice required

916

Gigot d'Agneau *D*

Roast Pyrénées baby lamb leg, white beans, rosemary sauce

for 4 persons
please allow 45 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 358

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

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 meat 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 *D*	*500g*	Market Price
Live Boston Lobster *D SF*	*450g*	478
King Crab Legs *D SF*	*300g*	468
Jumbo Prawns *D SF*	*160g*	258
XL Carabineros *D SF*	*150g*	468

SAUCES & BUTTERS

Morels *D* | Green Peppercorn *D* | Béarnaise *D E*
Chimichurri *V D* | Garlic *D Gf* | Café de Paris *D Gf*

PERFECT PAIRS

Foie Gras 132

Bone Marrow 213

SIDES 50

French Fries *V*

Mashed Potatoes *D Gf*

Roast Potatoes *V Gf*

Charred Local Broccolini *D Gf*

Sautéed Mushrooms *V D Gf*

Garlic Spinach *V D Gf*

Almond French Beans *V N Gf*

Brussels Sprouts *V Gf*