

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	

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	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 <i>D</i>	118
gruyère toast	
Lobster Bisque <i>D</i>	128
lobster, cognac, fresh cream	

MAINS

	King Salmon <i>D Gf</i>	288
	miso-truffle glaze, green lentils, mini diamond vegetables	
	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>D P</i>	358
	French artichoke purée, pickled baby onions, roast potatoes <i>please allow 30 minutes</i>	
	Tête de Veau <i>E Gf</i>	268
	braised veal head, Gribiche sauce, horseradish, baby potatoes	
	Lobster Newburg <i>D E</i>	513
	angel hair pasta	
	Seared Scallops <i>D P</i>	328
	crépinette, barley, yellow wine sauce	
	Seaweed <i>VD Gf</i>	208
	risotto, wakame cream, salicornia, green tea	
	Manicotti <i>VDE</i>	198
	French pink garlic, creamy spinach, Roquefort	

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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
	Tomahawk M8		1,200g	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
JAPAN	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		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.

 chef's signature  vegetarian  dairy  egg  nuts  pork  gluten-free

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>V Gf</i>	Almond French Beans <i>VN Gf</i>
		Charred Local Broccolini <i>D Gf</i>	Brussels Sprouts <i>V Gf</i>