

## DINNER MENU

### STARTERS

**French Onion Soup (A)(D) 55**

Caramelized Onion, Gruyère Toast

**Superfood Salad (VG) 58**

Quinoa, Mango, Avocado, Kale, Cherry Tomatoes, Coriander, Pomegranate, Citrus Dressing

**Scottish Smoked Salmon 74**

Avocado, Mango, Heirloom Tomatoes, Baby Spinach, Salmon Roe, Picked Herbs, Classic Lemon Vinaigrette

**Antiboise Prawns (S)(D) 72**

Kalamata Olives, Cherry Tomatoes, Smoked Paprika, Grilled Lime, Basil & Oregano, Toasted Sourdough

**Niçoise Beef (D) 78**

Soft-Boiled Egg, Green Beans, Anchovies, Chat Potatoes, Kalamata Olives, Scallion, Pea Sprouts, Blue Cheese Dressing

**Wagyu Meatballs (D) 68**

Slow Roasted Arrabiata Tomato Sauce, Parmesan Cheese, Basil

**Cold Mezze (V)(N)(D) 58**

Hummus, Moutabel, Baba Ghanoush, Tabouleh, Pickles, Olives, Pita Bread

**Chicken Caesar Salad (D) 72**

Crispy Romaine Lettuce, Garlic Croutons, Soft Boiled Egg, Semi Dried Tomatoes, Parmesan Cheese

**3 Cheese Arancini (V)(D) 58**

Arborio, Cheddar, Mozzarella, Parmesan, Tomato Sauce, Basil

### MAINS

#### WOOD GRILL

**8 oz Premium Black Angus Beef (D) 220**

Rib Eye / Beef Sirloin / Tenderloin  
Garlic Potatoes, Onion Jam, Truffle Oil, Asparagus, Roast Garlic, Confit Vine Tomato  
Pepper Sauce / Cafe de Paris / Chimichurri

**5 oz Beef Fillet (D) 158**

Pommes Fondant, Wilted Spinach, Carrot Puree, Leek Straw, Vine Tomato, Cafe De Paris / Veal Jus

#### SEA

**Oven Baked Salmon (D)(S) 109**

Shrimps, Warm Quinoa, Roast Butternut, Edamame, Cherry Tomatoes, Asparagus, Grilled Lime, Antiboise

**Pan Seared Sea Bass (N)(D) 148**

Braised Leeks, Escabeche, Romesco, Roasted Hazelnuts, Leek Straw, Caviar

#### HOUSE SPECIALS

**Pistachio Crusted Chicken Breast (D)(N) 94**

Sumac Caramelized Onions, Carrots, Green Asparagus, Mashed Potato, Pomegranate, Pine Nuts, Chicken Jus

**Beef Short Rib (D) 128**

Forest Mushrooms, Bok Choy, Sugar Snaps, Rainbow Carrots, Chilli, Scallions, Ginger & Soy

**Braised Lamb Shoulder (A)(D) 109**

Red Wine, Carrot, Turnip, Swede, Potato, Onions, Herbs

#### VEGETARIAN

**Butternut Ravioli (V)(D) 88**

Butternut Roast & Puree, Pumpkin Seeds, Baby Spinach, Gorgonzola Cheese, Sage Butter Sauce

### SIDES 30

**Fries (V) | Steamed Rice (V) | Sweet Potato Fries (V) | Garlic Butter Chunky Chips (D)(V)  
Baby Caesar (D) | Wild Rocket & Parmesan Salad (V)(D) | Garlic Spinach (V)**

### CHEESE & DESSERTS

**Selection of Cheese (D)(N) 68**

International Farmhouse Cheese, Toasted Bread, Figs Chutney, Mustard, Apple Wedges, Grapes

**Dark Chocolate & Raspberry Souffle (D) 52**

Honeycomb Ice Cream

**Lotus Biscoff Cheesecake (D)(N) 52**

White Chocolate, Chantilly Whipped Cream, Macerated Strawberries

**Almond Milk & Coconut Crème Brulée (VG) 48**

Mango Sorbet, Shortbread Cookies

**Lemon Semifreddo (D) 52**

Strawberry Consommé, Mango Mint Salad

**Peach Melba (D) 52**

Raspberry Coulis, Vanilla Ice Cream Strawberry, Mango, Mint Salad