

Starters

Oysters Utah Beach - Classic, Lemon, Mignonette	3pcs 6pcs	216 432
	9pcs	648
Grilled Tiger Prawns - Harissa Butter, Cucumber Raita, Coriander and Mint	3pcs 6pcs 9pcs	200 390 580
Scallop Ceviche - Pickled Apple, Avocado, Grape		210
London Cured Salmon - Beetroot Relish, Horseradish Crème Fraîche		190
Steak Tartare - Confit Egg Yolk, Truffle Mayonnaise, Bone Marrow Toast		250
Pork, Black Pudding and Pistachio Terrine - Pickled Vegetables, Mustard Mayonnaise, Chargrilled Sourdough		188
Heirloom Tomato - Burrata Cheese, Sourdough Croutons, Basil		198
White Onion Soup - Slow Cooked Egg, Truffle and Black Bomber Toasty		170

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Pastas	Ω.	52	lade
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	Small	Large	
Chicken Caesar Salad	178	228	
- Ventreche Bacon, Sourdough Crumbs, Smoked Anchovy and Aged Parmesan			
Wedge Salad	-	190	
- Iceberg Lettuce, Blue Cheese, Candied Walnuts, Pear			
Jerusalem Artichoke Risotto	218	268	
- Truffle Mascarpone, Hazelnut, Brown Butter			
Lobster Linguine	418	558	
- Soffritto Vegetable, Bisque Sauce			

Main Courses

Width Courses	
Roast Breast of Duck - Creamed Spinach, Butternut Squash, Green Bean, Hen of the Wood Mushroom	348
Confit Pork Belly - Braised White Cabbage, Mashed Potato, Onion Jam	290
Pan Fried Sea Bass - Chorizo, Squid and White Bean Ragout, Roasted Fennel, Confit Lemon	410
Roast Black Cod - Brown Shrimp, BBQ Leeks, Potato, White Wine Butter Sauce	395
Butternut Squash Gnocchi - Hen of the Wood Mushroom, Sage and Parmesan Crumble	228
From The Josper Grill	
Half Roast Chicken - Mushroom and Madeira Sauce, Asparagus	288
The Continental Wagyu Burger - House Made Patty, Double Cheese Slice, Maple and Bacon Jam, Tomato and Pickles - Served with a choice of Fries or Beef Fat Hash Browns	258
USDA Prime Flat Iron 180g - Served with a choice of Fries or Beef Fat Hash Browns	348
USDA Brandt Beef Rib-eye 350g - Served with a choice of Fries or Beef Fat Hash Browns	598
<u>To Share</u>	
Australian Angus Rib-eye On the Bone 1.2kg - Fries, Green Salad, Green Pea and Bacon, Peppercorn Sauce, Bearnaise	1488
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Sides	
Fries	70
Truffle and Parmesan Fries	128
Creamed Potato	70
Mixed Salad	70
Market Green Vegetables	70

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Green Pea and Bacon, Mint

Desserts

'Pecan Pie' Crème Caramel - Maple Caramel, Bourbon and Crystalized Pecans		128
Chocolate Fondant - Salted Caramel Ice Cream, Milk Mousse (15min Preparation Time)		128
Passion Fruit Soufflé - White Chocolate and Cardamom Ice Cream (15min Preparation Time)		128
Cocktail of Organic Taiwanese Melons - Lemon Verbena Granita		128
Sticky Toffee Pudding - Vanilla Ice Cream, Toffee Sauce, Candied Walnut		128
Continental Cheeses, Chef Selection - Fruit Chutney, Homemade Crackers		198
Coffee / Tea		
Espresso/ Macchiato		40
Double Espresso/ Double Macchiato/ Americano/ Cappuccino/ Latte/ Flat White/ Mocha		50
Valrhona Hot Chocolate		60
Assam Breakfast / Earl Grey / Jade Sword Green / Whole Chamomile Jasmine Silver Needle / Whole Peppermint Leaf		65
A Little Something		
Carrot and Pistachio Cakes - Cream Cheese Frosting		88
Blood Orange Sorbet - Patron Silver Tequila		98
Selection of Ice Creams	2 scoops	68
	3 scoops	98