



CHEF'S AMUSE

Warm Gougères | Gruyere

Spicy Blue Fin Tuna Tartare Sandwiches | Tobiko | Togarashi Crisp

Prime Beef Sliders | Sweet Pickles | Aged Cheddar

THE STARTERS

Maryland Blue Crab "Louis" | Avocado | Remoulade | Horseradish Panna Cotta

Prime Steak Tartare | Dijon | Capers | Grilled Country Bread

Bone Marrow Flan | Mushroom Marmalade | Herb Salad

Butter Lettuce Salad | Avocado | Roquefort Blue Cheese | Cherry Tomatoes | Herb Vinaigrette

THE MAINS

Whole Roasted Maine Lobster | Black Truffle Sabayon

Hardwood Grilled Beef Tenderloin | Full-Blood Wagyu | Stone Axe | NSW | Australia

Hardwood Grilled New York Strip Steak | Full-Blood Wagyu | Stockyard | NSW | Australia

ENHANCE THE EXPERIENCE

Charcoal Grilled Angus Porterhouse

Black Angus | Stockyard | Queensland | Australia | 1.5Kg SAR650

THE SIDES

Creamed Spinach | Organic Egg

Cavatappi Pasta "Mac & Cheese" | Fontina | Gruyere | Aged White Cheddar

Wild Field Mushrooms and Shishito Peppers | Mirin Glaze

Heirloom Carrots | Yoghurt | Harissa Honey

French Fries | Sea Salt | Fine Herbs

THE SWEETS

Chocolate & Pecan | Chocolate Cremeux | Butter Pecan Ice Cream | Chocolate Sauce

Banana Cream Pie | Tahitian Vanilla Creme Brulee | Banana Sorbet | Caramel Sauce

Pomegranate Pavlova | Laban Ice Cream | Pomegranate Granita | Lemon Mint