

## OYSTERS

Tempura fried oysters  
with ponzu aioli and pickled fennel  
(G, S, E, F, Mo, Md, So2, M)  
(123 Cal) 80 each

Gillardeau oysters \*  
with shallot vinegar and Asian oyster dressing  
(Mo, So2)  
Individual (55 Cal) 68 each  
Six (320 Cal) 374  
Dozen (630 Cal) 748

## STARTERS

Carrot and red lentil soup (208 Cal) 70  
cashew nut salsa, preserved lemon and labneh  
(M, Ce, G, S, N)

Squid bang bang (536 Cal) 75  
with peanut sauce, asian salad and toasted peanuts  
(G, F, Mo, P, Ss, So2)

Burrata (289 Cal) 90  
with putanesca dressing, basil and parmesan grissini (M, G)

Octopus carpaccio (165 Cal) 95  
with pickled fennel, spring onion and chilli (Mo, So2)

Gem heart salad (140 Cal) 75  
with avocado, datterini tomato, wild honey and  
white balsamic vinaigrette (Md, So2)

Scott's King prawn cocktail (162 Cal) 165  
with avocado and Mary Rose sauce (C, S, E, F, Md, M, G)

Seafood risotto (245 Cal) 115  
with calamari, lobster and prawns (Ce, C, F, M, Mo, G, So2)

Wagyu beef maki roll \* (218 Cal) 130  
With Shiitake soy and pickled cucumber (G, F, S, Se, M, Mo)

Spicy salmon maki \* (181 Cal) 105  
with umeboshi mayonnaise and flying fish roe  
(G, F, S, M, Md)

Twice baked cheddar souffle (232 Cal) 110  
with black truffle (G, E, M, Md)

Short rib Tortellini (261 Cal) 130  
Squash velouté, pumpkin seed, sage  
and parmesan crumb (E, M, G, So2)

Tempura prawns (774 Cal) 180  
with spicy cocktail sauce (G, C, E, M, Md, Ss, Ce)

Griddled red sea prawns (230 Cal) 240  
with chili jam and green papaya salsa (F, C, F, M, So2)

Seared scallops in the shell (310/465 Cal) 190/225  
with yuzu koshu butter (M, Mo, So2)

## RAW

Spicy salmon tartare \* (137 Cal) 90  
with avocado, chilli and garlic dressing (G, F, S, So2)

Seabass & prawn ceviche \* (143 Cal) 110  
with mango, fried plantain, sweetcorn and yuzu  
(C, F, G So2, S, Md)

Yellowtail sashimi \* (185 Cal) 110  
with pickled cucumber, spiced miso and sesame dressing  
(G, F, Ss, S, So2, M, E, Md)

Tuna tartare \* (98 Cal) 165  
avocado, soy and yuzu dressing (C, F, S, G, M)

Mixed sashimi \* (439 Cal) 240  
tuna, salmon, yellowtail, and seabass and prawn ceviche (C, F, S, G, So2, Mo, Md)

## CAVIAR

(G, E, F, M)

### Oscietra Caviar

served with blinis, creme fraiche, grated eggs, chives and shallots

30g grade 5 (120 Cal) 800  
50g grade 5 (162 Cal) 1200

## MEAT

<b>Robata grilled lamb cutlets</b> with labneh and apricot harissa (M, So2, N)	(328 Cal) 265	<b>Robata grilled half chicken</b> with chilli, garlic, lemon, chicken butter sauce (M, Ce)	(295 Cal) 140
<b>Australian wagyu striploin</b> with ponzu butter mushroom (G, F, S, So2, M, SS)	(427 Cal) 430	<b>Crispy duck salad</b> watermelon, Asian herbs, hoisin dressing and spiced cashews (G, N, S, S, Md)	(1008 Cal) 190
<b>Slow cooked beef cheek</b> (292 Cal) 290 With celeriac puree, asparagus, artichoke and crispy shallot (M, Ce, G, So2)			

## MAINS

<b>Blackened miso salmon *</b> with bok choy and sesame (G, F, Ss, S, So2)	(256 Cal) 190	<b>Roasted shellfish for two</b> lobster, scallops, prawns with garlic and herb butter (C, M, Mo)	(1378 Cal) 975
<b>Deep fried fish and chips</b> with mushy peas and tartare sauce (G, E, F, M, So2, Md)	(654 Cal) 170	<b>Chargrilled sea bass</b> with chilli, garlic and lemon (F)	(688 Cal) 290
<b>Chilean sea bass</b> lobster gyoza, mushroom and dashi (G, C, F, S, So2)	(245 Cal) 250	<b>Monkfish and tiger prawn masala</b> with pilaf rice (C, F, M, G, So2)	(363 Cal) 190
<b>Tempura fish of the day</b> with caviar, tuna tartar, avocado and jalapeno dressing (F, G, S, M)	(285 Cal) 190	<b>Fish finger bao</b> with tartare sauce and caviar (G, F, S, E, Md, M)	(366 Cal) 160
	<b>Dover sole 16oz</b> grilled (F, M, E, So2) meuniere (F, M)	<b>690</b> (738 Cal) (525 Cal)	

## LOBSTER

<b>Grilled Lobster (700gm)</b> with garlic butter and samphire vegetables (C, M)	(165/ 314 Cal) 340/680	<b>Thermidor Lobster (700gm)</b> (C, M, So2, Md, G, F, E, Ce)	(148/ 278 Cal) 350/700
<b>Lobster linguini</b> lobster sauce, datterini tomatoes and basil (Ce, G, C, F, M, So2)	(435 Cal) 290	<b>Spicy lobster and shrimp sliders</b> Brioche bun, lobster patty, tempura prawns and spicy tartare sauce (C, F, Mo, Md, M, G, E)	(238 Cal) 160

## SIDE ORDERS

<b>Fish goujons</b> with tartare sauce (G, E, F, Md, So2, M)	(145 Cal) 70	<b>Potatoes</b> mashed (M) chipped	40 (194 Cal) (330 Cal)
<b>Baked aubergines</b> with tomatoes and parmesan (M)	(210 Cal) 40	<b>Spinach</b> steamed buttered (M) garlic olive oil	35 (33 Cal) (67 Cal) (68 Cal)
<b>Green beans</b> with salsa verde (Md, So2, M)	(85 Cal) 50		
<b>Scotts mixed salad mimosa</b> (So2)	(34 Cal) 45		

## BELLINIS

<b>Jasmine &amp; Peach Bellini</b> Jasmine tea syrup, peach puree, Lyres Classico	(84 Cal) 68	<b>Pineapple &amp; Lemongrass Bellini</b> Lemongrass & ginger tea, pineapple, Lyres Classico	(96 Cal) 68
<b>Moroccan Mint and Passion Fruit Bellini</b> Moroccan mint tea syrup, passion fruit puree, Lyres Classico	(80 Cal) 68		

## SIGNATURES

<b>Scott's Club</b> Lychee, sage, raspberry, yuzu	(110 Cal) 65	<b>Penicillin</b> Lapsang Souchong tea, pear juice, honey syrup, ginger	(176 Cal) 65
<b>Elderflower and Fennel Presse</b> Elderflower cordial, fennel juice, lemon juice, soda water,	(110 Cal) 65	<b>Basil Smash</b> Botan Juniper Garden, fresh basil, Indian tonic	(92 Cal) 65
<b>Rhubarb Spritz</b> Rhubarb cordial, Lyres Classico, Indian tonic, soda water	(115 Cal) 65	<b>Blue Hawaiian</b> Fresh mint tea, pineapple juice, coconut water, Blue Curacao	(139 Cal) 65

## NON-ALCOHOLIC

	Glass	Bottle		
Sparkling wine Dolce	(27 Cal) 80	(135 Cal) 390	Heineken 0%	(69 Cal) 45
Sparkling wine Rosé	(27 Cal) 80	(135 Cal) 390	Ginger Beer	(84 Cal) 32
Lussory Chardonnay	(27 Cal) 55	(135 Cal) 225	Ginger Ale	(52 Cal) 32
Lussory Merlot	(27 Cal) 55	(135 Cal) 225		
Lussory Rose	(27 Cal) 55	(135 Cal) 225		

## WATER & SOFT DRINKS

VOSS Still 800 ml	36	VOSS Sparkling 800 ml	37
Coca-Cola	(105 Cal) 24	Sprite	(118 Cal) 24
Coca-Cola Light	(0 Cal) 24	Fanta	(145 Cal) 24

## HOMEMADE FRESH JUICES

Orange	(113 Cal) 42	Apple	(55 Cal) 42
Pineapple	(84 Cal) 42		

## HOT BEVERAGE

Espresso	(3 Cal) 24	English Breakfast	(4 Cal) 30
Ristretto	(3 Cal) 24	French Earl Grey	(4 Cal) 30
Latte	(56 Cal) 32	Jasmine Pearls	(4 Cal) 30
Cappuccino	(56 Cal) 32	Emperor Sencha Green	(4 Cal) 30
Macchiato	(25 Cal) 28	Maroccan Mint	(4 Cal) 30
Double Espresso	(3 Cal) 26	Chamomile	(4 Cal) 30
Americano	(3 Cal) 26	Summer	(4 Cal) 30

## ICE CREAMS AND SORBETS

### Ice creams

Caramel, Chocolate and Mango (E, M)

(160 Cal) 25 per scoop

### Honeycomb ice cream

with hot chocolate sauce (E, D)

(275 Cal) 45

### Sorbets

Raspberry, Coconut, Lemon and Passion Fruit (So2)

(52 Cal) 25 per scoop

### Pistachio affogato

with Saudi coffee or Espresso (M, E, N)

(123 Cal) 45

## DESSERTS AND PUDDINGS

### Bakewell pudding

with almond praline ice cream (G, E, M, N)

(372 Cal) 55

### Salted caramel chocolate fondant

with vanilla ice cream (G, E, M)

(283 Cal) 55

### Raspberry Alaska

with Raspberry Sauce (G, E, M)

(330 Cal) 50

### Tiramisu

with Arabic coffee (G, E, M)

(295 Cal) 70

### Seasonal fruit

with sorbet

(179 Cal) 45

### Paris-Brest

with pistachio ice cream and hot chocolate sauce  
to share (G, E, M, N)

(420 Cal) 65

### Baked orange cheesecake

with orange toffee sauce (G, E, M)

(392 Cal) 55

### Scott's doughnuts

raspberry jam, lemon curd and  
salted caramel chocolate sauce (G, M, E)

(469 Cal) 50

## HANDMADE PETIT FOURS

### Pistachio Malakoff

(M, N)

(185 Cal) 25

### Salted Caramel truffles

(M)

(243 Cal) 20

### Chocolate orange cookies

(G, M, E)

(189 Cal) 20

### Lemon madeleines

(G, E, M, So2)

(230 Cal) 25

### Selection of petit fours

(G, N, E, M)

(250 Cal) 45

### Coconut date truffles

(N, M)

(209 Cal) 25