

DINING ROOM



MONDAY - FRIDAY	DAILY
BREAKFAST 8:00AM - 11:30AM	AFTERNOON TEA 1:30PM - 4:30PM
LUNCH 11:30AM - 2:30PM	DINNER
SATURDAY AND SUNDAY	TUES-SAT 5:00PM - 10:00PM
BRUNCH 10AM - 3PM	SUN-MON 5:00PM - 9:00 PM

DINNER PRIX FIXE MENU

2 Courses - \$42
3 Courses - \$50

FIRST COURSE

choice of

East Coast Oysters/Jalapeno Ice
Watermelon and Tomato Gazpacho/stone fruits, stracciatella

SECOND COURSE

choice of

Braised Short Rib/young vegetables, horseradish
Saffron Risotto/mussels, shrimp, tomato confit

DESSERT

Sticky Toffee Pudding/butterscotch sauce, vanilla ice cream
Cheese Selection/oat cakes, piccalilli, \$5 supplement

DINNER

TUESDAY-SATURDAY 5PM - 10PM

SUNDAY-MONDAY 5PM - 9PM

SEAFOOD

Selection of East Coast Oyster/classic accoutrements	24/48.
Chilled Scottish Langoustines/citrus mayo	8 ea.
Maya Shrimp/crushed avocado, cilantro	12/24.
Seafood Platter/king crab, oysters, shrimp, hamachi	38 pp.

STARTERS

Cauliflower Salad/aged parmesan, golden raisins, capers, dill	19.
Foie Gras Parfait/Seville orange, toasted brioche	20.
Cornish Crab/bergamont lemon, smoked trout roe, chilled shrimp consommé	26.
Brooklyn Burrata/watermelon tomato consommé, plum, pistachio	18.
Steak Tartare/wild rice, avocado wasabi sorbet, egg yolk jam	23.
Heirloom Radish Salad/buttermilk dressing, confit orange, young gem	19.

CLASSICS

Fish & Chips/minted peas, tartar sauce	27.
Cheeseburger/aged cheddar, bacon, house sauce, pickle	26.
Gnocchi Parisienne/maitaïke, cauliflower	29.

MAIN COURSES

Roasted Duck Breast/maitake, blackberries, elderflower bread sauce	42.
Atlantic Halibut/cauliflower couscous, apple, cucumber beurre blanc	41.
Berkshire Pork Chop/cabbage, chanterelles, sauce Robert	35.
Branzino/portavogie prawns, sautéed kale, sea beans, mustard veloute	36.
Lobster Bucatini/tomato concasse, spring onion, gremolata	30.

FROM THE GRILL

Beef Wellington/horseradish potatoes, sauce borguignonne	50.
Dover Sole Meunière/butter, lemon, parsley	MP.
Miso Roasted Chicken/Union Square vegetables	36.
New York Strip - 14 oz./horseradish, béarnaise	54.
Prime Filet - 8 oz./horseradish, béarnaise	39.

SIDES

Fries	9.
Crisp Green Salad/avocado dressing, hazelnut	10.
Broccolini/hollandaise	10.
Haricots Verts/lemon, olive oil	10.