

CAVIAR		MEET OUR MEAT SOMMELIER		SIGNATURE BURGERS	
PRISTINE CAVIAR (D, E, LS) Blinis, cheese cracker, sour cream, egg yolk mousse, caper, chives		ASK FOR ALEJANDRO TO INTRODUCE YOU TO OUR SIGNATURE BUTCHER’S CUTS		THE OAK ROOM BURGER (D, E) Bone marrow-infused burger patty, charred pepper relish truffle mayonnaise, smoked cheddar, house pickles	
Baerii Caviar	485			LENTIL BURGER (D) Lentil patty, eggplant relish, muhammara, mozzarella cheese	
Oscietra Caviar	540			All burgers are served with a choice of French fries, Sweet potato fries, Triple-cooked chips, or Green salad	
OYSTERS		SPECIALTY STEAKS		SIDES	
DIBBA BAY OYSTERS NO. 2 (LS, SF,SS) Red wine mignonette ½ Dozen 1 Dozen		OMI WAGYU STRIPLOIN (GF) A5 Japanese Shiga Prefecture, 300g		GREEN BEANS (D, GF) Confit shallots	
	230 450	HIDA WAGYU RIBEYE (GF) A5 Japanese Gifu Prefecture, 250g		BROCCOLINI (GF) Steam, grilled, or buttered	
SOUP		WILD RIVER FULL BLOOD WAGYU RIBEYE (GF) 450-day grain-fed, Grade 9+, 350g		SPINACH (D, GF) Creamed, steamed or buttered	
LOBSTER BISQUE (D,SF, SS) Lobster dumplings, tomato tartare		WESTHOLME WAGYU RIBEYE(GF) 350-day grain-fed, Grade 6-7+, 350g		ASPARAGUS (D, GF) Buttered, steamed or grilled	
BEEF CONSOME Oxtail tortellini, ox tongue, charred leeks	105	MAYURA FULL BLOOD WAGYU STRIPLOIN (GF) Chocolate-fed, Grade 8-9, 250g		HERITAGE SALAD (N, GF) Heirloom tomato, almond, cucumber, sumac, olives	
BUTTERNUT SQUASH PUMPKIN (GF, VE, N) Pumpkin seeds, confit pumpkin, cashew cream	75	MACKAS BLACK ANGUS STRIPLOIN (GF) 300-day grain-fed, Grade 5+, 250g		WILD MUSHROOM STEW (D, GF) Garlic, sage, shallots	
SALADS		CARRARA WAGYU TENDERLOIN (GF) Grade 6-7, 250g		TRIPLE COOKED CHIPS (GF)	
KING CRAB SALAD (GF, E, SF) Pumpkin seed and yuzu puree, zucchini, crispy corn		BLACK ONYX TENDERLOIN (GF) 300-day grain-fed, Grade 5+, 250g		TRUFFLE TRIPLE COOKED CHIPS (GF)	
CAESAR SALAD (E, D) Gem lettuce, croutons, parmesan, anchovy dressing	85	BONE-IN RUBIA GALLEGA STRIPLOIN (GF) 21-day dry-aged, 600g (Choice of 1 side and 2 sauces)		SWEET POTATO FRIES (GF)	
WALDORF SALAD (D, E, N) Granny Smith apple, walnuts, pickled golden raisins cider vinegar dressing	75	STOCKYARD BLACK ANGUS PORTERHOUSE (GF) 250-day grain-fed, Grade 4+, 1kg (Choice of 2 sides and 2 sauces)		WAGYU FAT CHIPS (GF)	
HERBED RICOTTA (D, GF) Blackberry puree, pickled blackberry, fermented plum	85	STANBROKE WAGYU COWBOY STEAK (GF) 250-day grain-fed, Grade 6-7+, 30 day dry-aged, 500g (Choice of 2 sides and 2 sauces)		POTATO FRIES (GF)	
CLASSICS		SANCHOKU WAGYU TOMAHAWK (GF) 250-day grain-fed, Grade 4+, 1kg (Choice of 2 sides and 2 sauces)		RATTE MASHED POTATO (D, GF) Crispy shallots	
BEEF CARPACCIO (GF, E) Wild mushroom dressing, pickled mushrooms, black garlic aioli, cured egg yolk puree, watercress				TRUFFLE RATTE MASHED POTATO (D, GF) Crispy shallots	
BEEF TARTAR (GF, E) Sunchokes crisp, piquillo aioli, shishito pepper, chives mayo	140			MAC AND CHEESE (D) Irish cheddar, Parmesan truffle sauce	
SNOW CRAB CAKE (D, SF) Citrus beurre blanc, fennel salad, grapefruit dressing	170			POTATO GRATIN (D, GF) Caramelized onion	
HAND DIVED SCALLOPS (D, N, SF, SS) Tikka masala cauliflower, mango crispy wild rice	165				
ROASTED BONE MARROW (D) Onion and bacon jam, Wagyu fat crumb, grilled sourdough	110				
SIGNATURES		SAUCES		DESSERTS	
SLOW COOKED SHORT RIBS (D, N, S) Black pepper glaze, sweet corn puree, glazed carrots		BEARNAISE (D, E, GF) GREEN PEPPERCORN (D, GF) CEP SAUCE (D, GF) RED WINE (GF)		BERRIES ETON MESS (D, E, GF) Chantilly, meringue, red berries	
RHUG ESTATE LAMB RUMP (D) Pickled artichoke, smoked potato, mint yogurt, black garlic puree	195	BARBECUE BLUE CHEESE (D, E, GF) BORDELAISE (GF) CHIMICHURRI (GF)		MADAGASCAR VANILLA CRÈME BRÛLÉE (D, GF) Red currant, burnt brown sugar	
JOSPER-GRILLED RED MULLET (LS, SF, GF, D, SS) Charcoal-roasted red mullet, grilled endive, fennel slaw, clams, caviar beurre blanc	190	SELECTION OF POMMERY MUSTARD		STICKY BANANA DATES PUDDING (D, E, N) Pecan crust, banana ice cream, orange sauce	
FISH AND CHIPS (D, E, SS) Battered cod, tartar sauce, crushed peas	145	DU LION (D, E, GF) FIREMAN’S (D, E) GINGERBREAD (D, E, GF) HONEY (D, E, GF)		PINEAPPLE CARPACCIO (GF) Coconut sorbet, lime zest, passion fruit, basil	
SPATCHCOCK CHARRED CHICKEN (N) Ras el hanout, orange and rosemary glaze charred broccolini	125			CHOCOLATE AND RASPBERRY DELIGHT (D, E, N) 70% Chocolate cremeux, raspberry sorbet, cocoa nibs	
VEGAN				ARTISAN CHEESE SELECTION (D) Biscuits, crackers, pickled apricots, fruit chutney	
LION’S MANE STEAK (VE) Braised wild mushrooms, mushroom glaze, sweet potato puree	115				

SIGNATURE COCKTAILS				0.0 DRINKS	
EDITION CUP #3	75	I DRINK ALONE	85	QUEEN	50
Strawberry Gin, Campari, lemon juice, rose lemonade		Johnnie Walker Black Label, cinnamon, ginger soda		Lyre's Dry London, homemade raspberry rosemary & lime cordial	
ROCK & ROLL NEGRONI	75	BRANDY YOU'RE A FINE GIRL	95	THE JAM	50
Plymouth Dry Gin, Martini Rubino, Dubonnet, Campari		Martell VS Cognac, Grand Marnier, White vermouth		Lyre's Dry American Malt, ginger syrup citrus cordial	
CARIBBEAN RECYCLE	75			TROPICAL BLISS	50
Spiced rum, Drambuie, pineapple spiced cordial				Lyre's Amaretto, fresh pineapple juice cranberry juice, citrus	