

PORTERHOUSE LUNCH SET



SOUP (Choice of one)

✓ **SOUP OF THE DAY:** seasonal vegetables selected by Chef

LOBSTER BISQUE: dash of fresh cream.....+48

TO START (Choice of one)

✓ **WATERCRESS & GRAPEFRUIT:** watercress salad | grapefruit | sumac | red onion | radicchio

✓ **QUINOA & GRILLED SOUR DOUGH:** quinoa | tomatoes | coriander | cucumber | mint | parsley

CHICKEN CROQUETTES: mushrooms & chipotle dip sauce.....+48

TRIO OF OYSTER: whimsically dressed.....+48

TO CONTINUE (Choice of one)

INFAMOUS BURGER: chargrilled beef patty | Velveeta cheese | crispy smoked bacon | fried egg | tomato & lettuce

CHICKEN BURGER: fried chicken leg | lettuce | gherkins | ranch dressing

TOMATO RISOTTO: Parmigiano | roasted tomatoes | basil leaves

GOOSE LIVER CAPPELLETTI "tortellini": cappon stock | smoked oil | fresh black truffle.....+58

POACHED SALMON FILLET: warm tartar sauce | boiled egg | capers | gherkins | peas | cherry tomatoes

GRILLED HALF BOSTON LOBSTER: herbs butter.....+128

ROASTED BABY CHICKEN: citrus coleslaw | skinny fries

AUSTRALIAN BLACK ANGUS BEEF CHEEK: baby vegetables | garlic mashed potato | ruby red port wine sauce

NEW ZEALAND VENISON LOIN: celery root | savoy cabbage | port wine sauce

STEAK & FRIES: Australian Pure Black Angus: Striploin | Rib Eye (7oz | 200g).....+148

NEW ZEALAND WAGYU STRIPLOIN M6+ "CARRARA": skinny fries (7oz | 200g).....+198

SIDE DISHES +68

CAJUN DUSTED FRIES: Parmesan cheese

TRUFFLE MASH: truffle cream

BROCCOLINI: garlic butter

SMOKED CHEDDAR MAC N' CHEESE: Parmesan cheese

DESSERT (Choice of one)

PANNACOTTA: vanilla | yuzu fluid gel

DARK CHOCOLATE MOUSSE: raspberry | chocolate crumble | cherry ice cream

GLASS OF WINE sommelier's pick +50

COFFEE or TEA +35

268 per person

FROM OUR À LA CARTE

Salmon Caesar: croutons | Caesar dressing | poached salmon | slow cooked egg 218

✓ **Burrata & Tomato:** burrata cheese | roasted cherry tomato | dried pesto | sourdough 208

Seared Spanish Octopus: nduja | crushed potato | freeze-dried capers | squid ink mayo 208

Duo of Ham: 20m Parma Ham San Giacomo "Sala Baganza Parma, IT" | 36m Iberico Bellota Ham Blázquez "Salamanca SP" 198

Lobster Linguine: fennel & fennel seeds | fresh tomato sauce | basil 338

Piedmonts Style Ravioli: cheese fondue | pumpkin puree | shaved truffle | veal jus | burrata dressing | hazelnut 218

Smoke-roasted Scottish Salmon: garlic mashed potato | baby vegetables | black olives dust | dehydrated pesto 298