



DINNER MENU

FROM THE RAW BAR

OYSTERS

per 3 — 95, per 6 — 180, per 9 — 270, per 12 — 350

please refer to blackboard for premium selections

SEAFOOD & CRUSTACEA

Table listing seafood items like Lobster Mayonnaise, Tiger Prawn Cocktail, Ceviche Salmon, etc. with prices.

OSCIETRE CAVIAR

served with crème fraîche & Melba toast 30g/50g 980/1500

DAILY SPECIALS

MONDAY

DAUBE DE BOEUF 210
pomme purée & porcini

TUESDAY

WAGYU BURGER HOLSTEIN 218

WEDNESDAY

SLOW ROAST COD borlotti beans, chorizo 225

THURSDAY

VEAL PANE spaghetti Milanese 210

FRIDAY

WHOLE ROAST DOVER SOLE 248

SATURDAY

CHARGRILLED TENDERLOIN 295
foie gras

SUNDAY

RUMP OF LAMB rosemary jus 220

DESSERTS

- LEMON TART basil sorbet 68
COUPE CARAMEL 78
spiced autumn fruits, butterscotch ice cream, caramel sauce
BAKED CHOCOLATE 78
raspberries, chocolate tuile
CRÈME BRÛLÉE pistachio biscuit 65
CRÊPES SUZETTE vanilla ice cream 75
PEAR TARTE TATIN (for two) 138
APRICOT STREUSEL vanilla anglaise 68
BLACK FOREST 75
chocolate mousse, cherries, mascarpone cream

\* WEEKDAY \*
SET LUNCH MENU
AT 132

PLATEAUX de FRUITS de MER

FOR TWO 195 per person
WITH LOBSTER 390 per person

EGGS, PASTA & VEGETARIAN

Table listing items like Lobster Risotto, Truffle & Wild Mushroom Tagliatelle, Lobster Benedict, Spaghetti Carbonara with prices.

MENU AT 250

Any starter, soup or dessert with one of the following main courses:

Table listing main course options like Roast Pigeon, Grilled Sea Bass, Skate Wing, Roast Pork Belly, Ox Tail.

SIDES

Table listing side options like Pommes Frites, Pomme Purée, Sautéed Wild Mushrooms, etc. with prices.

SOUPS & STARTERS

Table listing soup and starter items like Wild Mushroom Soup, Onion Soup Gratinée, Asparagus, etc. with prices.

SALADS

Table listing salad items like Caesar Salad, Frisée aux Lardons, Baby Spinach & Stilton, etc. with prices.

MAINS

Table listing main course items like Red Wine Braised Ox Tail, Spring Chicken, Grilled Sea Bass, etc. with prices.



FOR TWO

Table listing two-person menu options like Bouillabaisse, Châteaubriand, Pot Roast Corn-fed Chicken with prices.

THE PRESS ROOM WEEKEND BRUNCH Saturday & Sunday 10AM-6PM

Private Dining available at Classified The Cheese Room and Classified Mozzarella Bar