



BAR MENU

OSCIETRA CAVIAR

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



OYSTERS

per 3 — 98, per 6 — 186, per 9 — 279, per 12 — 362

please refer to blackboard for premium selections



PLATEAUX DE FRUITS DE MER

FOR TWO 220 per person
WITH LOBSTER 396 per person

LOBSTER MAYONNAISE <i>half Boston lobster</i>	198
DRESSED CRAB <i>with gazpacho dressing</i>	93
CRISPY GOUJONS OF SOLE <i>spicy Thai dipping sauce</i>	82
TIGER PRAWN COCKTAIL	116
WHOLE BROWN CRAB	298
SMOKED SALMON <i>homemade gravlax, pickled herring, potato salad</i>	107
MINI CUMBERLAND SAUSAGES <i>with honey & Dijon mustard glaze</i>	78
LOUISIANA CHILLI CRAB CAKES	98
CAESAR SALAD <i>shaved parmesan</i> <i>with chargrilled organic chicken</i>	74 93
SALAD GOURMANDE <i>with shaved foie gras</i>	122
HOT OPEN-FACE CORNED BEEF HASH SANDWICH <i>with grilled emmenthal</i>	88
LOBSTER & AVOCADO CLUB <i>vegetable chips</i>	120
ARTISAN CHEESE PLATTER	162(S)/390(L)
SALMON & COD FISHCAKE <i>wilted spinach, beurre blanc</i>	89
BLACK PUDDING & APPLE SPRING ROLLS <i>mustard mayo</i>	72
5 MINI BURGERS <i>with blue cheese & tomato chilli chutney</i>	100

**FRENCH CHARCUTERIE
PLATTER**

CHARGRILLED TOULOUSE SAUSAGE
CHARGRILLED MERGUEZ SAUSAGE
PÂTÉ DE CAMPAGNE
DUCK RILLETTES
BAYONNE HAM
SAUCISSON DE LYON
SMOKED DUCK MAGRET
OX TONGUE WITH SALSA VERDE

served with pickles, olives & onion confit

FOR TWO OR MORE
150 per person (*starter*)
270 per person (*main*)

COFFEE

BY GRAFFEO

Coffee	33
Single espresso	33
Double espresso	40
Latte (Cup / Bowl)	38 / 45
Cappuccino (Cup / Bowl)	38 / 45
Iced coffee	35
Iced / Hot chocolate	45

TEA

BY HARNEY & SONS

<i>Paris Blend, English Breakfast,</i> <i>Earl Grey Supreme, Darjeeling,</i> <i>Jasmine, Sencha, Chamomile, Peppermint</i>	33
Iced Tea	35

COCKTAILS

clas-sic (klasik) *adj.* judged over a period of time to be of the highest quality and outstanding of its kind:
a classic novel | a classic car.

JUST LIKE SINATRA AND HEPBURN, ONLY FEW COCKTAILS HAVE STOOD THE TEST OF TIME. FROM THE 18TH CENTURY MINT JULEP TO THE PROHIBITION-ERA HURRICANE, THESE CLASSICS ARE JUST THAT: CLASSIC. AT THE PRESS ROOM WE PAY HOMAGE TO THE BEST OF THE BEST.

PARIS MULE

Grey Goose 'La Poire' vodka, lime juice & ginger beer
THE ORIGINAL MOSCOW MULE WASN'T RUSSIAN EITHER!
INVENTED IN 1941 AT THE COCK 'N' BULL TAVERN ON SUNSET BOULEVARD IN LOS ANGELES.

MANHATTAN (sweet, dry or perfect)

Woodford Reserve bourbon, vermouth & bitters
MADE ITS DEBUT IN THE 1870'S AT THE INFAMOUS MANHATTAN CLUB IN NEW YORK CITY.

BRANDY ALEXANDER

Hennessy VSOP cognac, crème de cacao & cream
THE MORE POPULAR STEP-CHILD OF THE GIN-BASED ALEXANDER. THIS BRANDY CREATION WAS CREATED FOR THE WEDDING OF PRINCESS MARY & LORD LASCELLES IN LONDON CIRCA 1922.

NEGRONI

Tanqueray gin, Campari, sweet vermouth & bitters
INVENTED IN 1919 BY COUNT CAMILIO NEGRONI WHO ASKED THE BARTENDER AT CAFFÉ CASONI IN FLORENCE TO STRENGTHEN HIS FAVOURITE COCKTAIL, THE AMERICANO, BY ADDING GIN INSTEAD OF SODA.

CUBA LIBRE

Rum, cola & lime juice

CUBA LIBRE! THE BATTLE CRY OF THE CUBAN LIBERATION ARMY. FIRST MIXED AT A BAR IN OLD HAVANA BY A US SOLDIER IN 1900 - THE YEAR THAT COCA-COLA WAS INTRODUCED TO CUBA.

- All at 88 -

FRENCH 75

Hendrick's gin, Pol Roger Champagne & sweet lemon
INSPIRED BY THE 75MM REVOLVER WHICH WAS THE MAINSTAY OF THE FRENCH ARTILLERY IN WORLD WAR II. HARRY'S NEW YORK BAR, A LANDMARK IN PARIS, CREATED THIS CLASSIC IN 1915.

- 108 -

For any of your other favourite classics, just ask our bartender

PIMM'S O'CLOCK

PIMM'S WAS FIRST PRODUCED IN 1823 BY JAMES PIMM, A FARMER'S SON FROM KENT, ENGLAND. TODAY, THE PIMM'S CUP CAN BE FOUND IN EVERY GOOD BAR AROUND THE WORLD. BEST ENJOYED ON A SUMMER'S DAY.

THE PRESS ROOM PIMM'S CUP

Pimm's, lemonade, cucumber & mint

75 (glass) | 300 (carafe)

St. Germain

CRAFTED FROM HANDPICKED FRENCH ELDERFLOWER BLOSSOMS

- Eldersfashion** *St. Germain with bourbon & bitters* 98
DRINK WHILST THINKING SUITABLY OLD FASHIONED THOUGHTS...
- French Gimlet** *St. Germain with Belvedere Vodka & Lemon* 98
CONSULT YOUR MIRROR AND ENVINCE YOUR BEST GIMLET-EYED STARE!
- La Rosette** *St. Germain with Pol Roger Champagne* 108
DRINK A TOAST TO THE ELEGANCE OF SIMPLICITY!
- St. Germain Carafe** *St. Germain with Crémant & soda* 68/550
SIP, TALK, DANCE, REPEAT...

KIR

NAMED AFTER THE MAYOR OF DIJON, BURGUNDY
FELIX KIR (1876 - 1968)

- KIR ROYAL** *Pol Roger Champagne* 108
- KIR** *Vin blanc* 88
- CARDINAL** *Vin rouge* 88

BEERS

- Hoegaarden Draft - half pint/pint 38/60
- San Miguel 48
- Stella Artois 48
- James Boag's 48
- Leffe Blonde 48
- Budvar 48

NON-ALCOHOLIC

- Citron Pressé *le classique refreshing tonic* 45
- Fresh Juices (*Orange, Grapefruit, Apple*) 38
- Chilled Juices (*Cranberry, Pineapple, Tomato*) 30
- Sodas (*Coke, Coke Light, Sprite, Ginger Beer, Ginger Ale*) 28
- Blenheim Palace Mineral Water (*Still or Sparkling*) 35(S) | 60(L)