



LUNCH MENU

FROM THE SEAFOOD BAR

OYSTERS

per 3 - 98, per 6 - 186, per 9 - 279, per 12 - 362
please refer to blackboard for premium selections

SEAFOOD & CRUSTACEA

Table listing seafood items: Lobster Mayonnaise, Six Sea Whelks, Tiger Prawn Cocktail, Louisiana Chilli Crab Cakes, Smoked Salmon, Dressed Crab, Clams with White Wine, Whole Brown Crab.

OSCIETRA CAVIAR

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

PLATEAUX de FRUITS de MER

FOR TWO 220 per person
WITH LOBSTER 396 per person

EGGS, PASTA & VEGETARIAN

Table listing egg, pasta, and vegetarian items: Lobster Risotto, Wild Mushroom & Morel Risotto, Lobster Benedict, Spaghetti Carbonara, Scrambled Eggs, Eggs Benedict / Florentine, Eggs Royale, Omelette.

SANDWICHES

Table listing sandwich items: Press Room Burger, Roquefort & Bacon Burger, Lobster & Avocado, Croque Monsieur/Madame, Steak Entrecôte.

SIDES

Table listing side items: Pommes Frites, Pomme Purée, Sautéed Wild Mushrooms, Sautéed Spinach, Garlic Cheese Bread, Premium Olives, Mixed Green Salad.

SOUPS, STARTERS & SALADS

Table listing soups, starters, and salads: Shellfish Bisque, Onion Soup Gratinée, Grilled Flatbread, Sautéed Shrimps, Baby Asparagus, Tuna Tartare, Foie Gras Ballotine, Salmon & Cod Fishcake, Escargots de Bourgogne, Wild Mushroom & Spinach Pancakes, Caesar Salad, Beetroot Carpaccio, Frisée aux Lardons, Wild Leaf Salad, Rare Peppered Beef Salad.

MEAT & FISH

Table listing meat and fish items: Coq au Vin, Roast Venison, Roast Pheasant, Diver Scallops, Duck Confit, Prime Steak Frites, Beef Bourguignon, Grilled Dover Sole, Slow Braised Lamb Shank, Darne of Salmon, Whole Roast Fish of the Day.



TO SHARE

Table listing shareable items: Steamed Mussels Provençal, Pot-roasted Guinea Fowl, Whole Slow Roast Lamb Shoulder, Cedar River U.S.D.A., Natural Prime Ribeye.

WEEKDAY 3-COURSE SET LUNCH MENU

SEE SERVER

DESSERTS

Table listing dessert items: Banoffee Sundae, Trio of Chocolate Mousse, Red Wine Poached Pear, Pistachio Crème Brûlée & Biscotti, Pear Tarte Tatin, Winter Spiced Bread & Butter Pudding, Crêpes.

DAILY 2-COURSE SET MENU AT 280

THE PRESS ROOM WEEKEND BRUNCH Saturday & Sunday 10AM-6PM
PRIVATE DINING AVAILABLE AT CLASSIFIED