

## Modern Interpretation of a European Brasserie

### COCKTAILS

#### ITALIAN IMPOSTER 90

Carpano sweet aromatised wine, Campari,  
Tonic, Brewdog IPA

#### MODERN COSMOPOLITAN 98

Tito's gluten free vodka, yuzushu, cranberry,  
Monkfruit, orange, lemon

#### BITTER LOVER 98

Beefeater 24 gin, Cocchi Americana rosa aromatised  
wine, Passionfruit, apple, vanilla

#### PALOMA GIMLET 98

Olmecca Altos tequila, Mina Real mezcal,  
Aperol, grapefruit, lime, grapefruit soda

#### NANJING COBBLER 115

Plantation 3 star rum, Plantation pineapple rum,  
Orange Curaçao, baijiu, sparkling wine

#### LESS THAN PERFECT MANHATTAN 125

Rebel Yell rye whiskey, house blended amaro,  
Maple, EDITION brine mix

#### CHAMPAGNES BY THE GLASS

Perrier Jouët Grand Brut NV	258
Perrier Jouët Blanc de Blancs	466
Perrier Jouët Blason Rose NV	328
Perrier Jouët Belle Epoque	598

### SEAFOOD

#### SEAFOOD TOWER

Crab salad with caviar, poached lobster,  
clams, fine de Claire oyster, prawns 988

Prawn cocktail, lobster jelly, avocado,  
Crispy shallots 148

Baked clams Rockefeller with spinach,  
Bacon and garlic 125

Whole / Half Boston lobster in shell,  
Waldorf salad 668 / 338

Fine de Claire oysters served with  
Traditional garnish  
68 per oyster, ½ dozen 388 / dozen 688

### STARTERS

Marinated heritage tomato, basil, burrata,  
Stilton ad sour dough 108

Pickled pear, chicory and fennel salad,  
Black truffle dressing 108

Traditional pork pie, served table-side, English piccalilli,  
Pickled vegetables, mustard 148

Beef tartare, egg yolk jam, horseradish, truffle cream 148

Ceviche of Hamachi, avocado, daikon,  
Wasabi sunflower seeds 148

Crab on toast, brown crab butter, lemon gel,  
Pickled cucumber and celery 218

Yunnan wild mushroom velouté, braised garlic purée,  
Snails bourguignon, toast 128

### MAIN COURSES

Pan-seared halibut, clams, tomato,  
White beans and artichoke 308

Roasted flounder, shrimp, capers,  
Lemon and parsley 298

Sea urchin risotto, crab meat and lime 208

Orecchiette, duck ragu, hazelnuts and Swiss chard 128 / 168

The Tavern Mac and cheese (v) 188  
With braised beef blade 248

Cheese burger, caramelized onion, cheddar 138  
With foie gras 208

Roasted pork loin, endive, puy lentils, tomato fondue and  
Pork sauce 298

Braised beef cheek, bordelaise, roasted mushrooms,  
Carrots and bone marrow 338

### TIMES

#### Monday to Friday

Breakfast 6am – 10:30am  
Afternoon Tea 2:30pm - 5pm  
A la carte 11:30am - 11pm

#### Saturday and Sunday

Breakfast 6am - 11am  
Brunch 11:30am - 3pm  
Afternoon Tea 3pm - 5pm  
A la carte 3pm - 11pm

### GRILL

Char-grilled over coal and embers in our josper oven  
at over 300c

#### Australian grain feed steaks

Cote de boeuf 1088

Rib eye 308

Sirloin 298

Fillet 368

Pork chops 308

Lamb chops 338

Whole turbot, razor clams 538

Whole / Half lobster, lobster head sauce 668 / 338

### SAUCES

Béarnaise / Peppercorn

Lobster maître d'hotel butter

### SIDES 55

Truffle pomme puree

Classic frites, aioli

Roasted new potato

Steamed broccolini, anchovy butter

Haricot verts, lobster maître d'hôtel butter

Creamed spinach

Green salad

Red pepper piperade

Roasted root vegetable

'Pont neuf' potato