

STARTERS

LIVE IRISH KELLY OYSTERS, GALWAY BAY

6 oysters for 31 or 12 oysters for 55.

12 oysters and a bottle of house Prosecco for 115.

Served with furikake, ginger and garlic shoots dressing.

JUMBO LUMP CRAB CAKES WITH TARRAGON 39

With a luscious mustard, tartar filling.

Extra 15 minutes waiting time.

★ BURRATINA WITH SALTED FISH 36

Buffalo milk mozzarella, toasted vine tomatoes, honey, cashews, black sesame seeds and salted fish.

With home-made focaccia.

FETA CHEESE SALAD 21

Japanese cucumber, cherry tomatoes, white anchovies, feta cheese and vinegar dressing.

LAMB EMPANADA WITH GREEN CURRY 19

Served with a Greek yoghurt and cilantro dip.

OCTOPUS IN SQUID INK PIE TEE SHELL 19

BEEFY TOMATO SOUP 17

Beef bone marrow, beef tendon, beef bone stock, tangy tomatoes and sour cream.

CLAM CHOWDER 17

Live hard clams and razor clams, bacon and pork bone stock.

PASTA & RICE

★ SMOKY, SPICY CHILEAN SEABASS PAELLA 53

Spicy paella with socarrat (burnt, crunchy bottom).

Smoked sweet paprika, cayenne pepper and seafood stock.

With pan-seared Chilean seabass.

Add 6 for takeaway.

★ SQUID INK LOBSTER RISOTTO 51

Home-made concentrated lobster stock, HPP lobster meat and Japanese scallops.

SALMON CARBONARA 36

5-day brined Atlantic salmon with blackened skin.

With ikura and fava beans, without cheese or bacon.

GLUTEN-FREE PASTA: EXTRA 5 MINUTES WAITING TIME.



STEAK SELECTION

★ WAGYU TOMAHAWK RIBEYE STEAK 26

MB6/7, 350 days grain-fed Australian Sanchoku Wagyu wet-cured for up to 2 weeks.

With savoury brown sauce or truffle black sesame.

Extra 30 minutes preparation.

Price is per 100g (from 1.5kg and up).

★ WAGYU PORTERHOUSE STEAK 25

MB4/5, Australian Sanchoku Wagyu wet-cured for up to 1 week.

With savoury brown sauce or truffle black sesame.

Extra 30 minutes preparation.

Price is per 100g (approx. 1.3kg per serving).

AUSTRALIAN SANCHOKU WAGYU RIB CAP (250g) 90

Limited quantities, with a savoury dry rub.

Served with buttery mashed potatoes.

Due to greater collagen content for this cut, it has a firmer, more chewy content and thus medium doneness is recommended.

GALICIANA VINTAGE BONELESS STRIPLOIN (300g) 85

MB3+, brined for 2 days, with a spiced dry rub of star anise, pepper and salt.

Served with buttery mashed potatoes.

AUSTRALIAN WANDERER FREE RANGE & GRAIN-FED RIBEYE (300g) 121

MB4+, 100 days barley-fed, no added hormones, no antibiotics, with a savoury dry rub.

Served with straight cut fries.

MEATS

★ IBÉRICO BELLOTA PORK LOIN RIBS 16

Prepared with home-made prawn paste and other secret ingredients.

Extra 15 minutes preparation.

Price is per 100g (500g-700g per serving).

RUSTIC PORK CHOPS 44

Australian Borrowdale certified free-range pork brined for 2 days.

With twice sautéed shrooms.

SAVOURY LAMB SHANK 51

Australian chilled lamb shank.

Extremely tender with black pepper freshly pressure-ground, spinach mash

SIDES

★ ROASTED OCTOPUS LEG 41

With homemade oyster sauce.

★ TIGER PRAWNS (6 PIECES) 41

With kombu, cream and garlic.

ONION TART 19

Caramelised French banana shallots with balsamic sauce in butter puff pastry.

With a delicious red capsicum coulis.

TWICE SAUTÉED SHROOMS 19

Shrooms caramelised over 3 hours until chewy and nutty.

With silver onions.

US ASPARAGUS WITH DIJON MUSTARD 19

CREAM DRESSING & SEASONED PANCETTA

CHEESY CREAMED SPINACH 17

With toasted pine nuts.

VEGETABLE FRITTERS 19

With mayonnaise dip and tomatoes and parsley.

FRIES WITH BOTTARGA, PARMIGIANO REGGIANO, 19

TRUFFLE OIL & CURED EGG YOLK

STRAIGHT CUT SALT & PEPPER FRIES 13

BUTTERY MASHED US POTATOES 14

With almond flakes.

YORKSHIRE PUDDING (SAVOURY BREAD) 13

With volcanic black salt, Sarawak white pepper and garlic.

DESSERTS

MORELLO CHERRY PIE 26

Served with a scoop of Belgian chocolate ice-cream.

S'MORES CHOCOLATE MARSHMALLOW PIE 26

Served with a scoop of Belgian chocolate ice-cream.

VANILLA SOUFFLÉ 25

With chocolate ice-cream.

Extra 15 minutes waiting time.

CRÈME BRÛLÉE WITH SEASONAL FRUITS 19

★ FIZZY FRUITS 19

Fruits made fizzy from pressurised CO2.