

Modern Interpretation of a European Brasserie

COCKTAILS

ITALIAN IMPOSTER 80

Carpano rosso vermouth, Campari,
Fevertree tonic, Shaghai Love IPA,
Dandelion and Burdock bitters

MODERN COSMOPOLITAN 80

Tito's gluten free vodka, yuzu wine, cranberry juice,
orange monk syrup, citrus

BITTER LOVER 90

Beefeater 24 gin, Cocchi Americana rosa, Aperol,
passionfruit purée, apple juice, vanilla

PALOMA GIMLET 90

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

NANJING COBBLER 90

Plantation 3 star rum, Pineapple rum,
Dry curaçao, Luzhoulaojiao baijiu, dragonfruit, cava

LESS THAN PERFECT MANHATTAN 100

Rebel Yell rye whiskey, Amaro blend, maple syrup,
Fernet-Vallet, house brine mix, Angostura bitters

CHAMPAGNES BY THE GLASS

120ml / Glass

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

SEAFOOD

SEAFOOD TOWER

Crab salad with caviar, poached lobster
(half), clams (8pcs), fine de Claire oyster
(2pcs), prawns (2pcs) 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 and sourdough 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, pickled mushroom, 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

Garganelli, duck ragout, hazelnuts and swiss chard 128 / 168

The Tavern mac and cheese (v) 188
with braised beef blade 248

Beef cheese burger, bacon, caramelised 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 jasper oven
at over 300c

Australian grain feed steaks

Cote de boeuf 800g / 1088

Rib eye 220g / 308

Sirloin 220g / 298

Fillet 200g / 368

Pork chops 250g / 308

Lamb chops 180g / 338

Whole turbot, razor clams 650g / 538

Whole / Half Boston lobster, lobster head sauce
700g 668 / 350g 338

SAUCES

Béarnaise / Peppercorn

Lobster maître d'hotel butter

SIDES 55

Truffle pomme purée

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