

Late CUTs...

First Course... (Choice of)

Bone Marrow Flan, Mushroom Marmalade, Parsley Salad

Maryland Blue Crab Cake, Heirloom Tomato Relish, Basil Aioli

Butter Lettuce, Avocado, Californian Blue Cheese, Champagne-Herb Vinaigrette

Austrian Oxtail Bouillon, Chervil, Bone Marrow Dumpling

Roasted Conference Pear, Burrata Cheese, Crispy Prosciutto, Old Balsamic, Arugula

Main Course... (Choice of)

USDA Prime, New York Sirloin 170g, Hand Cut French Fries

USDA Prime, Filet Mignon 170g, Hand Cut French Fries (+\$40)

Wild Field Mushroom Pasta, Parmesan Cheese, Parsley

Broiled Ora King Salmon, Wasabi Potato Purée, Ikura, Shiso Yuzu Kosho

Baby Chicken Cooked on Rotisserie, Wild Field Mushrooms, Natural Jus

Add to the Cuts...

Half 400g Maine Lobster \$38

Fried Organic Egg \$5

Sides... (Choice of)

Sautéed Broccolini, Pecorino, Sun Dried Tomatoes, Garlic, Chili

Creamed Spinach

Sautéed Baby Spinach, Garlic

Desserts... (Choice of)

Peanut Caramel Bar, Coffee Caramel, Guanaja Crémeux, Honeycomb Ice Cream

Warm Royal Gala Apple Crumble, Butterscotch Sauce, Oat Crumble,

Tahitian Vanilla Ice Cream

\$125 per Person

If you have any food allergy, intolerance, or sensitivity, please speak to your server about ingredients used in our dishes before you order your meal

*Prices are subject to 10% Service Charge and prevailing Goods and Services Tax.