

Sundays

AVAILABLE FROM 12 NOON - 4 PM

Brunch

- Greek yoghurt or coconut yoghurt with berries, granola and maple syrup 10
Homemade pancakes with banana, chantilly and chocolate sauce or maple syrup 15
Chia seeds bowl with exotic salad, granola 14
English muffins with smoked salmon, poached eggs and passion fruit hollandaise 17
Avocado on sourdough toast with chilli and choice of eggs: scrambled, poached or fried 15

à la carte

APPETIZERS

- Imperial Oscietra Caviar, traditional condiments 30g/120 | Maldon oysters, shallot vinaigrette 30
Crispy chicken, yuzu mayonnaise 13 | Padron peppers (ve) 9 | Sourdough (v) 4

STARTERS

- Pardina lentil salad with spring tomatoes, apple, celery and radish (v) 18
Tuna tartare with ponzu, avocado, wasabi and lime 25
Marinated prawns with cocktail sauce, salmon caviar and cucumber 24
Waffles with fried chicken, Cajun sauce, pickled onion and coriander 18
Lobster brioche roll with passion fruit hollandaise 25

PASTA

- Fusilli arrabbiata with capers, olives and aged parmesan (v) 22
Pappardelle with wild mushroom and aged parmesan cheese (v) 28

GRILL

- Wagyu burger with cheese, caramelised onion, tomato, lettuce and fries 25
Stone bass with Mediterranean sauce and fresh cherry tomatoes 39
Slow-cooked beef short rib with pak choi and turnip Tokyo 33
Blackened chicken with Cajun spices, carrot puree and jus 28
Lamb cutlets 43 | 250g Rib eye 48 | 220g Fillet 55
1 kg Tomahawk 120

Peppercorn Sauce 5 • Béarnaise Sauce 5 • Black Truffle Jus 5 • Aioli Sauce 5

SIDES

- Asparagus Mimosa (v) 12 | Green beans with sugar snap and confit shallots (ve) 12
Plancha tomato with basil and chilli pangrattato (ve) 12 | Fries (ve) 12

(ve) vegan | (v) vegetarian | **please inform your waiter if you have any food allergies**

a 15% discretionary service charge will be added to your bill | prices include VAT