

Caviar

QUALITY, EXCLUSIVITY & PURE CULINARY PLEASURE TO DELIVER THE FINEST CAVIAR

N25, its name, stands for the extraordinary origin that makes the products truly unique.

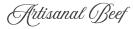
The Kaluga Hybrid has a stunning, large, firm roe. It is also the most popular caviar amongst chefs around the world, a great balance of savoury, creaminess and toasted hazelnuts. The ageing of this caviar greatly enhances the flavour profile.

Flavour Profile: Toasted Hazelnut, Savoury, Refined, Creamy

AGED KALUGA HYBRID N25 CAVIAR

Served with Traditional Garnish and Blini 30g Kaluga Hybrid 95 125g Kaluga Hybrid 360 5g Caviar Spoon 20





Sharing Cuts

Served with all sauces and choice of two sides

WESTHOLME WAGYU PRIME RIB 288

Bone-In Ribeye to Share

*Kindly note that there will be a minimum waiting time of 45 minutes

TASTE OF WAGYU 275

Miyazaki Japanese Wagyu New York Strip 100g, Westholme Full Blood Australian Flat Iron 120g, Saga Wagyu A5 Tenderloin 150g *Kindly note that there will be a minimum waiting time of 30 minutes

Individual Cuts
Choice of one sauce and one side

SAGA WAGYU A5 165 150g Tenderloin

MIYAZAKI WAGYU NEW YORK STRIP 155 200g New York Striploin

MACKA'S SIRLOIN 110 350g Sirloin

MACKA'S RIBEYE 110 400g Ribeye

MACKA'S TENDERLOIN 95 200g Tenderloin

Hauces

Red Wine Jus, Béarnaise, Peppercorn Sauce, Chimichurri

Sides

Roasted Carrot (3), Spring Peas, SKAI Waldorf Salad, Creamed Corn, Broccoli Salad, Kombu Skinny Fries (3)

Gluten-Free

Discounts are not applicable for Artisanal Beef

Please advise us of any special dietary requirements including potential reactions to allergens Prices are subject to prevailing government tax and service charge



Ala Carte



Appetisers

KING CRAB TOAST 58

Dressed King Crab, Kampot Pepper, Caviar

HOKKAIDO SCALLOP 48

Spring Pea, Potato, Miso Beurre Blanc

BEEF TARTARE 36

Gochujang, Egg Yolk, Sourdough

BLUEFIN TUNA "ESCABECHE" 36

Shiso, Daikon, Wasabi

BURRATA 36

Tomato, Espelette, Olive

CHICKEN LIVER & FOIE GRAS PARFAIT 34

Truffle, Sherry Vinegar, Timut Pepper

PORK CROQUETTE 28

Gribiche Sauce, Fine Herb Salad

HAMACHI 28

Ponzu, Myoga, Radish

™ TOMATO GAZPACHO 28

Black Olive, Caponata, Basil





WHOLE ROASTED CHICKEN 88

Morel Mushroom, Steamed Japanese Rice, Vin Juane Sauce *Kindly note that there will be a minimum waiting time of 30 minutes Not applicable for discounts

WESTHOLME WAGYU FLAT IRON 78

Kampot Peppercorn Sauce, Spinach

LINE CAUGHT BLACK COD 68

Mussel Cider Sauce, Roscoff Onion, Smoked Pike Roe

SEA BASS 65

Asparagus, Tomato Chowder, Artichoke

JOHN STONE LAMB CHOP 70

Piquillo Pepper, Basil, Pommes Dauphine

IBERICO PORK CHOP 60

Peach, Confit Pork Belly, Miso Eggplant

LANGOUSTINE RAVIOLI 58

Lemongrass, Lemon Verbena, Chartreuse *Not applicable for discounts

WHEIRLOOM CAULIFLOWER TART 38

Chickpea, Caper, Lemon

Hides

® ROASTED CARROT 16

Ricotta, Hazelnut

SPRING PEAS 15

Baby Gem, Onion, Cured Ham

SKAI WALDORF SALAD 12

Endive Apple, Walnut, Tête De Moine

CREAMED CORN 12

Togarashi, Lime

BROCCOLISALAD 9

Mint, Chilli, Lime

(%) KOMBU SKINNY FRIES 9





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Desserts

- ARAGUANI 72% CHOCOLATE 24 Lemongrass, Coconut, Vanilla
- MILK & HONEY 25 Oolong, Honey, Lemon Thyme
- RHUBARB & NUTMEG CUSTARD TART 22 Rhubarb Sorbet, Ginger, Rose
- EARL GREY POACHED PEAR 24 Greek Yoghurt, Rosé Granita
- MATCHA VACHERIN 24 Lychee, Yuzu, Vanilla
- BRILLAT-SAVARIN 18
 Fig Jam, Manuka Honey, Buckwheat

