

APPETISER

USDA Prime Tenderloin Beef Tartare \$248
smoked pickled quail egg

Bluefin Tuna Tartare \$258
espelette mayonnaise, puffed rice

Medora's Caesar Salad \$148
gem's lettuce, double-smoked bacon, anchovy

Cherry Tomato Eggplant Salad \$128
coriander chili vinaigrette

18 Vegetables Salad \$148
roots & greens

Cold Cut Selection \$198
cornichon & onion

Fresh Shrimp Cocktail \$198
orange scented cocktail sauce

Grilled Cheese \$158
Mortadella, Burrata
+\$188 for 8g Oscietra caviar

Egg Yolk Raviolo \$158
spinach, Parmesan
+\$188 for 8g Oscietra caviar

SOUP

French Onion Soup \$148
beef tendon, Gruyère cheese

Baby Oyster Chowder \$158
sourdough bread bowl

PASTA

Spicy Scallop Spaghetti \$228
Thai basil, chardonnay vinegar

Mediterranean Red Prawn Linguine \$318
tomato confit

Beef Shortrib Ragu Tagliatelle \$198
scallion oil

Pork Knuckle Orecchiette \$198
chorizo

Fresh Chitarra \$158
tomato, basil

SEAFOOD

Crispy Langoustine Rolls (2 pieces) \$298
tartar sauce

Mussels & Fingerlings \$358
fennel pork sausage, potato confit

Grilled Boston Lobster \$688
garlic escargot butter, mashed potato

Roasted Whole Sole (for 4 people sharing) \$1288
razor clams, cherry tomato

MEAT

Barbeque Chicken (half, for sharing) *40mins waiting time \$438
fermented habanero chili sauce

Wagyu Beef Burger \$268
fruit tomato, cheddar cheese, French fries

Grilled Mayura Rump Cap Steak (250g) \$498
green peppercorn sauce, endive salad

Australia M5 Bone in Striploin (600g, for sharing) \$1088
green peppercorn sauce, endive salad

SIDE

Truffle Fries \$98
Parmesan

Creamy Mashed Potato \$98

Grilled Broccolini \$98
crispy garlic

Tater Tots \$98
boiled egg tartar sauce

Hot Honey Crispy Cauliflower \$98
double-smoked bacon

DESSERT

Barely Baked Chocolate Tart \$98
crème fraiche

Banoffee Trifle \$98
chewy toffee, roasted peanut

Berries and Cream \$98
mochi sundae

10% service charge applies.