


DINNER





WE COMMIT THAT OUR FOOD & BEVERAGE VENUES
ARE ISO22000:2018 CERTIFIED,
AN INTERNATIONALLY RECOGNIZED
FOOD SAFETY MANAGEMENT SYSTEM.

THE FORGOTTEN PROHIBITION CLASSICS

Prohibition in the United States was a nationwide constitutional ban on the production, importation, transportation, and sale of alcoholic beverages from 1920 to 1933.

Not all alcohol was banned; for example, religious use of wine was permitted. Private ownership and consumption of alcohol were not made illegal under federal law, but local laws were stricter in many areas, with some states banning possession outright.

Following the ban, criminal gangs gained control of the beer and liquor supply in many cities. By the late 1920s, a new opposition to Prohibition emerged nationwide. Critics attacked the policy as causing crime, lowering local revenues, and imposing “rural” protestant religious values on “urban” America. Prohibition ended with the ratification of the twenty-first amendment, which repealed the eighteenth amendment on December 5, 1933, though prohibition continued in some states.

In fact, before the passing of the 18th amendment in 1919 and the nationwide ban that went into effect in January 1920 on the sale or importation of “intoxicating liquor,” it wasn’t the mobsters who ran the most organized criminal schemes in America, but corrupt political “bosses,” and then began the rise of the mob kingpins.

The demand for illegal beer, wine and liquor was so great during the Prohibition that mob kingpins like Capone were pulling in as much as \$100 million a year in the mid-1920s (\$1.4 billion in 2018) and spending a half million dollars a month in bribes to police, politicians and federal investigators.

Speakeasies became widespread and popular during the Prohibition years in the United States. Members of organized crime viewed them as a way of making money through ownership and controlling the illegal liquor trade.

This cocktail series is dedicated to the forgotten/lesser known classic cocktails popularized by this era. Most feature modern takes of these classics and some with local twists.

PROHIBITION INSPIRED BOOZE CRUISES

During Prohibition, people would hop on cruise ships and sail in circles along the coast. Why? The answer is simple: they wanted to drink. Technically, serving alcohol was allowed since these cruises were happening on international waters. Those who lived near the coast were lucky... (the real origins of the “JUNK”)

COCKTAILS

160

NAKED MARTINI

Only available with gin

Gin, lillet blanc, homemade orange bitters

BARREL AGED MARTINEZ

Gin, sweet vermouth, cherry liqueur, homemade orange bitters

BRANDY CRUSTA

Cognac, triple sec, homemade toasted curacao, lemon

MILK PUNCH

In-house infused coconut rum, monk fruit syrup, oat milk, vanilla

GOLDEN RAMOS GIN FIZZ

Gin, lime peel cordial, single cream, soda, egg white

LIONS TAIL

Rum, homemade all spice dram cordial, bitters, lime

CHAMPAGNE COCKTAIL

Champagne, cognac, molasses, angostura bitters

Classic cocktails available on request

Unlimited Life Solutions water specially filtered in-house (still, sparkling or hot) \$30 per person

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MIXOLOGIST LABORATORY

Please allow 8-10 minutes for preparation

FAT WASHED BACON MARTINI 180

Beluga noble fat washed with smoked bacon, sakura vermouth

CINNAMON CIGAR SMOKED DON CARRE 230

Michter's rye, Calvados Pays d'Auge, antico formula, Bénédictine, Peychaud's bitters

 *STEAKHOUSE MARY* 190

Steakhouse Chef's special herbs and ingredients turned in Bloody Mary style

THE GRAND 460

Saffron rose treacle, oscietra caviar rounded off with Krug

ZERO PROOF 95

MILK PUNCH Monk fruit syrup, oat milk, vanilla

CUB TAIL Homemade all spice dram, bitters, lime peel cordial

MENAGE A TROIX Pu'er tea, butterfly pea, Earl Grey

NON ALCOHOLIC OLD FASHIONED Pu'er tea smoked, angostura bitters, la perruche brown cube

PINEAPPLE ICED TEA Black tea, pineapple juice, sugar syrup

APPLE LYCHEE SODA Apple juice, lychee, mint, soda

VIRGIN MANGO-BANANA DAIQUIRI Fresh banana, mango juice, lime juice, sugar syrup

Classic cocktails available on request

 spicy

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FESTIVAL OF AUSTRALIA SET MENU

1,180 per person

APPETISER

MARGARET RIVER WAGYU RUMP CARPACCIO

Parmesan, mint, caper cream, extra virgin olive oil, croutons

or

QUEENSLAND SPANNER CRAB COCKTAIL

Australian Hass avocado, Yarra valley salmon roe, microgreens

Add 30G OSCIETRA CAVIAR (additional 380)

Add HALF DOZEN AUSTRALIAN PRISTINE OYSTERS (additional 330)

SOUP

MORETON BAY SLIPPER LOBSTER BISQUE Cognac, cream, chives, slipper lobster chunks

MAIN COURSE *(choice of one)*

250G AUSTRALIAN SPICE RUBBED M8 STOCKYARD WAGYU STRIPLOIN

Charcoal grilled, green peppercorn sauce

or

SUSTAINABLE HUMPTY DOO BARRAMUNDI FILLET

tomato coriander salsa, red chilli

Add ROASTED FOIE GRAS (additional 120)

Add HALF GRILLED ATLANTIC LOBSTER (additional 320)

SIDE

Roasted beets and young carrots, labna, dukkah dirty fried potatoes

DESSERT

MIXED BERRY AND PASSION FRUIT PAVLOVA

Passion fruit custard, berry compote, vanilla soft serve ice cream

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PREMIUM SEAFOOD

OYSTER MARKET (all prices are by the piece)


DIBBA BAY Northern Fujairah, Dubai <i>crispy, meaty, sweet, briny finish</i>	75
GILLARDEAU Île d'Oléron, France <i>fresh sea water, sweet cucumber</i>	80
TARBOURIECH PINK OYSTER Etang de Thau, France <i>meaty, hazelnut flavour, sweet-iodized notes</i>	90
TSARSKAYA Brittany, Cancale, France <i>Gold award 2023 France</i> <i>briny, sweet, notes of almond milk</i>	75

SEAFOOD ON ICE (to share) 880 / 1,280 Canadian lobster, spanner crab cocktail, razor clam salad, tiger prawns, oysters, blue mussels

PREMIUM CAVIAR (served with chopped eggs, sour cream, chives, blinis)

ROYAL OSCIETRA Gueldenstaedtii	30 g	480*
	50 g	750*
	100 g	1,480*

 gluten free

 sustainably sourced seafood

* no discount applicable

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APPETISERS

  	SPANNER CRAB COCKTAIL fennel, green apple, Yarra Valley salmon caviar	340
	YELLOWTAIL TARTARE citrus, chilli, avocado, red onion	260
	RAZOR CLAM SALAD jalapeno, coriander, citrus	320
	MARYLAND CRAB CAKES remoulade sauce	360
	CHARGRILLED SPANISH OCTOPUS ratte potato, chickpea cream, cherry tomato, jalapeno	260
	BRITTANY MORISSEAU MUSSELS white wine, shallots, parsley, butter	250
	BONE MARROW chives, sea salt, sourdough	per piece 180
	PAN FRIED FOIE GRAS cherry compote, orange zest, cognac, brioche	260
	STEAK TARTARE cured egg yolk, black truffle, grilled sourdough bread	260
  	THICK CUT BACON maple and bourbon glazed, pickled jalapeno	150
	OVEN BAKED CAMEMBERT rosemary, fig marmalade, honey	260
	CAESAR SALAD croutons, bacon, anchovies, parmesan cheese	160

SOUPS

	FRENCH ONION gruyere crouton	180
 	LOBSTER BISQUE cognac	220
 	NEW ENGLAND CLAM CHOWDER crouton	200
	SWEET CORN piquillo pepper, sour cream	160

 signature dish

 vegetarian

 gluten free

 sustainably sourced seafood

 plant base (vegan)



 contains alcohol

 contains pork

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USDA PRIME BEEF

STRIPLOIN CEDAR RIVER FARMS, USDA prime, grain fed	12 oz / 340 g	720
RIB EYE CEDAR RIVER FARMS, USDA prime, grain fed	12 oz / 340 g	760
 RIB EYE (to share) CEDAR RIVER FARMS, USDA prime, grain fed	20 oz / 565 g	1,190
 HANGING TENDER USDA prime	10 oz / 280 g	610

FULL BLOOD WAGYU

TENDERLOIN Australia, Mayura Station, M9 chocolate fed	8 oz / 225 g	1,080
 STRIPLOIN Australia, David Blackmoore, M9+	10 oz / 280 g	1,200
RIB EYE USA, Snake River Farms, gold label	12 oz / 340 g	1,120

CROSS BREED AUSTRALIAN WAGYU

TENDERLOIN Rangers Valley - M5	8 oz / 225 g	780
STRIPLOIN Rangers Valley - M5	10 oz / 280 g	760
 TOMAHAWK RIB EYE CHOP (to share) Rangers Valley - M5	38 oz / 1,075 g	1,680
 PORTERHOUSE (to share) Rangers Valley - M5	38 oz / 1,075 g	1,890

SPECIALTY BEEF

HANWOO RIB EYE native Korean breed	12 oz / 340 g	1,180
HANWOO STRIPLOIN native Korean breed	12 oz / 340 g	1,180
HOUSE SMOKED SHORT RIB Canadian, 48 hours slow cooked, coleslaw		520

 signature dish

 gluten free

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APART FROM STEAKS

 PUMPKIN RAVIOLI	sundried tomato, Meredith dairy feta		280
  CANADIAN LOBSTER	broiled, garlic butter	half / whole	390 / 740
 PATAGONIAN TOOTHFISH	miso marinated, burnt lemon		450
  SNAKE RIVER FARM KUROBUTA PORK CHOP	grilled peppers, balsamic glaze		390
 ROASTED CORN FED SPRING CHICKEN	rosemary, lemon		280
STEAKHOUSE BURGER			360
wagyu beef patty, caramelized onion, dill pickles, cheddar, tomato, lettuce, dressing, fries			

ACCOMPANIMENTS

 FOIE GRAS			120
  GRILLED CANADIAN LOBSTER		half / whole	390 / 740
 BONE MARROW		per piece	160
 CRAB MEAT OSCAR STYLE	asparagus, béarnaise sauce		198

SAUCES

-  BÉARNAISE
-  GREEN PEPPERCORN & BRANDY
-  MUSHROOM RAGOUT
-  RED WINE JUS
-  CHIMICHURRI

 signature dish

 gluten free

 sustainably sourced seafood

 contains alcohol

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SIDES

90

- 🌿🌾 DIRTY FRIED POTATOES alioli
- 🌿🌾 CREAMED CORN smoked paprika
- 🌿🌱🌾 SWEET POTATO FRIES roasted red bell pepper dip
- 📦🌿🌾 TRUFFLED FRENCH FRIES parmesan cheese
- 🌿🌾 MASHED POTATOES butter, cream
- 🌿🌾 CREAMED SPINACH nutmeg
- 🌿 MACARONI AND CHEESE cheddar
- 🌿🌾 BROCCOLINI chilli, garlic butter
- 🌿🌾🐷 SAUTEED GREEN BEANS bacon, shallots
- 🌿🌱🌾 GREEN ASPARAGUS tomato salsa
- 🌿🌾🐷 ROASTED BRUSSELS SPROUTS granny smith apple, bacon, cranberry
- 🌿🌾🍷 SAUTEED PORTOBELLO MUSHROOMS parsley

📦 signature dish

🌿 vegetarian

🌾 gluten free

🌱 plant base (vegan)

🍷 contains alcohol

🐷 contains pork

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VEGETARIAN DESSERTS

120 (to share)

SIGNATURE STEAKHOUSE PAVLOVA vanilla custard, seasonal fruits

 72% CHOCOLATE BROWNIE Baileys, soft serve ice cream, dark cherry compote



 SIGNATURE CHEESECAKE apricot compote



CHOCOLATE FONDANT vanilla soft serve ice cream

 WASHINGTON APPLE CRUMBLE vanilla soft serve ice cream

VEGETARIAN STEAKHOUSE SUNDAES

85 / 120 (to share)

  STRAWBERRY ROMANOFF
vanilla soft serve ice cream, strawberries, strawberry sauce, Grand Marnier, whipped cream

  IRISH COFFEE
vanilla and chocolate soft serve ice cream, coffee, coffee beans, Irish whiskey, whipped cream

 BLACK FOREST
vanilla and chocolate soft serve ice cream, cherries, chocolate sauce, Kirsch brandy, whipped cream

 OREO AND CARAMEL
vanilla soft serve ice cream, Oreos, caramel sauce, Baileys, whipped cream

ARTISAN CHEESE

SELECTION OF EUROPEAN CHEESE condiments

180

 signature dish

 vegetarian

 gluten free

 contains alcohol

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BOTTLED BEER

LONG BOARD ISLAND LAGER	80
YARDLEY BROTHERS "SEIZE THE MEANS" CHOCOLATE FUDGE	85
COOPERS PALE ALE	110
BRIGHTSIDE "WILD FLOWER" WILD ALE SHIRAZ	750 ML 400

RUM

NUSA CAÑA	110
PLANTATION 5 YEARS GRAND RESERVE GOLD	120
KIRK & SWEENEY 12 YEARS	130
ZACAPA 23	170

GIN

HENDRICK'S	125
TANQUERAY 10	130
GENEROUS	135
DANCING SANDS, RUM BARREL AGED GIN	140
COTSWOLDS DRY GIN	160

VODKA

BELVEDERE	100
KETEL ONE	120
GREY GOOSE	140
BELUGA	150
KALAK "SINGLE MALT"	180

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SHERRY

LA GUITA, MANZANILLA 100

PORT

GRAHAM'S TAWNY 20 YEARS 180

TAYLORS TAWNY 20 YEARS 180

MADEIRA

PEREIRA D'OLIVEIRA,
VERDELHO RESERVA 1973 530

EAU DE VIE

MASSENEZ, POIRE WILLIAMS, FR 120

MASSENEZ, KIRSCH, FR 120

MASSENEZ, FRAMBOISE SAUVAGE, FR 120

CALVADOS

DROUIN, POMME PRISONNIIÈRE 180

MICHEL HUARD 1991 190

COGNAC

TESSERON XO LOT 90 OVATION 250

XO HENNESSY 320

JEAN GROSPERRIN, FINS BOIS 1977 350

ARMAGNAC

DOMAINE D'AURENSAN 1977 590

COMTE DE LAFITTE 1962 600

DIGESTIFS

AMARO 100

FERNET BRANCA 80

GRAPPA

MAROLO, GRAPPA DI BAROLO 285

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SINGLE MALT WHISKY

HIGHLANDS

GLENMORANGIE 10 YEARS	130
DALMORE 12 YEARS	120
GLENMORANGIE 18 YEARS	230

ISLAY

BOWMORE 12 YEARS	130
LAPHROAIG 10 YEARS	160
ARDBEG 10 YEARS	150
LAGAVULIN 16 YEARS	220

SPEYSIDE

TAMDHU 10 YEARS	100
GLENFIDDICH 12 YEARS	130
MORTLACH 12 YEARS	100
GLENLIVET 12 YEARS	120
MACALLAN 12 YEARS	170
MORTLACH 16 YEARS	130
GLENFARCLAS 17 YEARS	200
MACALLAN 18 YEARS	540
MORTLACH 20 YEARS	200
MACALLAN 25 YEARS	1,480

THE ISLANDS

HIGHLAND PARK 18 YEARS	220
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BOURBON & BLENDED WHISKY

KOVAL SINGLE BARREL ORGANIC BOURBON	120
KOVAL SINGLE BARREL ORGANIC OAT	125
FOUR ROSES SINGLE BARREL	140
HEAVEN HILL CORN WHISKY 9 YEARS	105
JAMESON	105
KOVAL RYE	135
JOHNNIE WALKER GOLD	140
MICHTER'S US*1 UNBLENDED AMERICAN "WHISKEY SMALL BATCH"	225
JOHNNIE WALKER BLUE	320

JAPANESE WHISKY

NIKKA COFFEY GRAIN	190
SUNTORY YAMAZAKI 12 YEARS	440
SUNTORY HIBIKI 17 YEARS	850

LIMITED EDITION MORTLACH BOTTLE SERVICE

MORTLACH 12 YEARS	1,200
MORTLACH 16 YEARS	1,400
MORTLACH 20 YEARS	2,200

Buy a bottle of Mortlach whisky and we will keep it for you in a special * crystal decanter for up to 1 year.

Each time you return, you can enjoy your whisky or have our mixologist whip up a bespoke cocktail with your whisky at no additional charge.

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SOFT DRINK 65

COKE, COKE LIGHT, COKE ZERO, SPRITE

GINGER ALE, GINGER BEER

FRESH JUICE 80

WATER

ACQUA PANNA 750 ML 95

SAN PELLEGRINO 750 ML 95

COFFEE

SINGLE ESPRESSO/ AMERICANO 60

ESPRESSO MACCHIATO 60

REGULAR COFFEE/ DOUBLE ESPRESSO 70

CAPPUCCINO/ LATTE/ MOCHA 75

TEA 75

BREAKFAST TEA, DARJEELING TEA, EARL GREY TEA, PEPPERMINT TEA

CHAMOMILE TEA, JASMINE TEA, PO LI TEA, TIKUANYIN TEA

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