

COLD APPETIZERS

SEASONAL OYSTERS (3 PIECES) \$140

BEEF CARPACCIO \$195

Vine Ripened Tomato with Persimmon and Raspberry Purée

ALASKAN CRAB MEAT WITH KETA CAVIAR \$240

Crustacean Jelly with Oyster Cream and Smith Apple

HAMACHI TARTARE WITH CAVIAR \$245

Avocado Coulis and Lemon Gel

HAND-CUT 36 MONTHS IBÉRICO HAM WITH MELON \$230

✓ GARDEN GREEN SALAD \$135

with Avocado and Shaved Parmesan Cheese, Aged Balsamic

✓ BAVAROIS OF GOAT CHEESE, FIG, HAZELNUT OIL \$150

✓ HEIRLOOM BEETROOT SALAD \$158

Braised Saffron Endive with Ginger, Arugula Purée, Olives Powder

PREPARED AT YOUR TABLE

STEAK TARTARE \$215

JACKSON'S CLASSIC CAESAR SALAD \$115

CAESAR SALAD WITH SEARED PEPPER PRAWNS \$180

HOT APPETIZERS

BAKED FRENCH ESCARGOT IN SHELL \$150

✓ BRAISED BABY ARTICHOKE, CHANTERELLE \$168
Salsify, Jerusalem Artichoke Emulsion, Black Truffle

BAKED RAZOR CLAM AND HOKKAIDO SCALLOPS \$188
with Carrot Purée, Green Pea Velouté

SEARED SCAMPI WITH CHORIZO \$205
Morel and Bagna Càuda

SOUP

WILD MUSHROOM CAPPUCCINO WITH TRUFFLE OIL \$90

LRC ONION SOUP WITH GRUYÈRE CHEESE CROUTON \$95

RED MULLET BOUILLABAISSÉ \$115
Crispy Garlic Bread with Saffron Rouille

✓ TOMATO CONSOMMÉ \$115
Goat Cheese Ravioli with Semi-dried Tomato

LOBSTER BISQUE WITH LOBSTER WONTON \$128

SOUP OF THE DAY \$80

✓ *Dish without meat or seafood*

MAIN COURSES

STEAK TARTARE \$365

BRAISED LAMB SHOULDER WITH SPICE \$298
Beets Stuffed Savoy Cabbage with Yam Puree, Madeira Jus

SOUS-VIDE KAGOSHIMA SEA BREAM WITH CAVIAR \$398
Fennel, Orange with Baby Zucchini, Saffron Nage

SEARED CARABINEROS PRAWN WITH THAI GREEN PEPPER \$395
Risotto with Crustacean Foam

PEPPER CRUSTED PIGEON BREAST AND LEG BONBON \$398
Black Garlic Purée, Braised Salsify with Beet, Hazelnut and Cocoa Sauce

LINGUINE AI RICCI DI MARE \$298
Fresh Sea Urchin with Asparagus

✓ WILD MUSHROOM VARIATIONS \$230
Black Truffle

✓ ORECCHIETTE AL PESTO GENOVESE \$208
with New Potatoes, Green Beans and Pesto

FROM THE GRILL

ANGUS BEEF SIRLOIN \$310

U.S. PRIME RIB \$375

U.S. BEEF TENDERLOIN \$388

U.S. CHATEAUBRIAND \$698 (for two persons)
carved at your table

GRILLED GROUPER \$365
with Seasonal Vegetables

GRILLED IBERICO PORK RACK \$398
with Seasonal Vegetables

CHAR-GRILLED FRENCH SPRING CHICKEN \$240
with Seasonal Vegetables
(Choice of Sauce: Dijon / Black Pepper / Béarnaise)

GRILLED DOVER SOLE OR DOVER SOLE "MEUNIÈRE" (SEASONAL PRICE)*
served with Lemon Butter Sauce

GRILLED FRESH LOBSTER (SEASONAL PRICE)*

SIDE ORDERS

Sautéed Garlic Mushrooms \$60

Macaroni and Cheese \$49

Sautéed Cream Spinach \$75

Baked Potato \$50

French Fries \$49

Asparagus \$95

Garlic Bread \$50

Green Salad with Choice of Dressing \$70

DESSERT

LRC EGGLESS CHOCOLATE CAKE ON CRISPY HAZELNUT \$90
Corn Flake Biscuit and Mixed Berry Compote

APPLE TARTE TATIN WITH VANILLA ICE CREAM \$88

SOUFFLÉ \$88
Choice of Grand Marnier, Chocolate or Vanilla
(Please allow 20 minutes preparation time)

VALRHONA CHOCOLATE AND COCONUT GARDEN \$95
Chocolate Ganache, Raspberry Compote and Coconut Chocolate Ice Cream

HÄAGEN DAZS ICE CREAM \$70
Choice of Vanilla, Chocolate, Strawberry or Rum & Raisin
Add Your Favourite Liqueur \$20

SEASONAL FRUIT PLATTER \$75

BAKED STRAWBERRY ALASKA \$138 (for two persons)
with Vanilla Ice Cream

INTERNATIONAL CHEESE PLATTER FROM CHEESE TROLLEY \$170
with Quince Paste, Grapes, Celery, Apricot, Walnuts and Crackers

PREPARED AT YOUR TABLE

CHERRIES JUBILEE \$110

BANANA FLAMBÉ \$99

MANGO FLAMBÉ \$110

CRÊPES SUZETTE \$138 (for two persons)
served with Vanilla Ice Cream