

COLD APPETIZERS

SEASONAL OYSTERS (3 PIECES) \$145

BEEF CARPACCIO \$198

Vine Ripened Tomato with Horseradish Cream and Raspberry Purée

ALASKAN CRAB MEAT WITH KETA CAVIAR \$248

Crustacean Jelly with Oyster Cream and Smith Apple

HAMACHI TARTARE WITH CAVIAR \$252

Avocado Coulis and Lemon Gel

HAND-CUT 36 MONTHS IBÉRICO HAM WITH MELON \$238

✓ GARDEN GREEN SALAD \$139

with Avocado and Shaved Parmesan Cheese, Aged Balsamic

✓ BAVAROIS OF GOAT CHEESE, FIG, HAZELNUT OIL \$155

✓ HEIRLOOM BEETROOT SALAD \$162

Braised Saffron Endive with Ginger, Arugula Purée, Olive Powder

PREPARED AT YOUR TABLE

STEAK TARTARE \$220

JACKSON'S CLASSIC CAESAR SALAD \$120

CAESAR SALAD WITH SEARED PEPPER PRAWNS \$186

✓ *Dish without meat or seafood*

HOT APPETIZERS

BAKED FRENCH ESCARGOT IN SHELL \$158

✓ BRAISED BABY ARTICHOKE, CHANTERELLE \$175
Salsify, Jerusalem Artichoke Emulsion, Truffle Oil

PAN-SEARED HOKKAIDO SCALLOPS \$198
with Parsnip Vanilla Purée, Braised Pancetta, Pickled Granny Smith Apple

PAN-FRIED QUAIL WITH PEARL BARLEY \$195
Corn Purée and Balsamic Jus

SOUP

WILD MUSHROOM CAPPUCCINO WITH TRUFFLE OIL \$90

LRC ONION SOUP WITH GRUYÈRE CHEESE CROUTON \$95

FENNEL VELOUTÉ WITH CRAB JELLY \$138
Caviar with Radish

✓ 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 \$378

BRAISED LAMB SHOULDER WITH SPICE \$308
Beet stuffed Savoy Cabbage with Yam Purée, Madeira Jus

PAN-FRIED RED MULLET WITH MUSSELS \$378
Lemon Crusted, Braised Shallot, Zucchini, Dill Oil with Capsicum and Tomato Sauce

SEARED CARABINEROS PRAWN WITH THAI GREEN PEPPER \$398
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 \$306
Fresh Sea Urchin with Asparagus

✓ BRAISED SEASONAL VEGETABLES \$208
with Assorted Vegetable Purée

✓ ORECCHIETTE AL PESTO GENOVESE \$215
with New Potatoes, Green Beans and Pesto

FROM THE GRILL

ANGUS BEEF SIRLOIN \$320

U.S. PRIME RIB \$388

U.S. BEEF TENDERLOIN \$398

U.S. CHATEAUBRIAND \$720 (for two persons)
carved at your table

GRILLED GROUPER \$375
with Seasonal Vegetables

GRILLED IBERICO PORK RACK \$398
with Seasonal Vegetables

CHAR-GRILLED FRENCH SPRING CHICKEN \$248
with Seasonal Vegetables
(Choice of Sauce: Dijon / Black Pepper / Béarnaise)

JOHN'S DOVER SOLE OR DOVER SOLE "MEUNIERE" (SEASONAL PRICE)*
served with Lemon Butter Sauce

GRILLED FRESH LOBSTER (SEASONAL PRICE)*

SIDE ORDERS

Sautéed Garlic Mushrooms \$62

Macaroni and Cheese \$49

Sautéed Cream Spinach \$76

Baked Potato \$52

French Fries \$50

Asparagus \$98

Garlic Bread \$52

Green Salad with Choice of Dressing \$73

DESSERT

LRC EGGLESS CHOCOLATE CAKE ON CRISPY HAZELNUT \$93
Corn Flake Biscuit and Mixed Berry Compote

APPLE TARTE TATIN WITH VANILLA ICE CREAM \$91

SOUFFLÉ \$91

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

KAHLUA MASCARPONE MOUSSE \$98
with Coffee Gelée, Almond Sponge Cake and Pistachio Tuiles

VALRHONA CHOCOLATE AND COCONUT GARDEN \$98
Chocolate Ganache, Raspberry Compote and Coconut Chocolate Ice Cream

HÄAGEN DAZS ICE CREAM \$72
Choice of Vanilla, Chocolate, Strawberry or Rum & Raisin
Add Your Favourite Liqueur \$21

SEASONAL FRUIT PLATTER \$78

BAKED STRAWBERRY ALASKA \$142 (for two persons)
with Vanilla Ice Cream

INTERNATIONAL CHEESE PLATTER FROM CHEESE TROLLEY \$175
with Quince Paste, Grapes, Celery, Apricot, Walnuts and Crackers

PREPARED AT YOUR TABLE

CHERRIES JUBILEE \$113

BANANA FLAMBÉ \$102

MANGO FLAMBÉ \$113

CRÊPES SUZETTE \$142 (for two persons)
served with Vanilla Ice Cream