

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 \$255

Avocado Coulis and Lemon Gel

HAND-CUT 36 MONTHS IBÉRICO HAM WITH MELON \$240

✓ GRILLED BABY GEM WITH BABA GANOUSH \$140

with Asparagus and Capsicum, Olives, Crispy Sourdough

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

✓ HEIRLOOM BEETROOT WITH YOGHURT PANNA COTTA \$162

Orange and Avocado, Blackberries

PREPARED AT YOUR TABLE

STEAK TARTARE \$225

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, MAITAKE MUSHROOM \$178
Salsify, Jerusalem Artichokes Emulsion, Truffle Oil

✓ HOMEMADE WILD MUSHROOM TORTELLINI \$188
Morel with Truffle and Mushroom Foam

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

SOUP

✓ WILD MUSHROOM CAPPUCINO WITH TRUFFLE OIL \$90

LRC ONION SOUP WITH GRUYÈRE CHEESE CROUTON \$95

✓ MINISTRONE WITH BARLEY \$95

✓ 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 \$380

BRAISED LAMB SHOULDER WITH SPICE \$310
Beet stuffed Savoy Cabbage with Yam Purée, Madeira Jus

PAN-SEARED PIKE PERCH FILLET \$388
Lemon Pomme Purée with Baby Carrot and Fennel Cream and Tarragon 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 \$315
Fresh Sea Urchin with Asparagus

✓ VEGETABLE CROQUETTES \$220
with Roasted Garlic and Glazed Green Asparagus, Caramelized Onion Sauce

✓ RIGATONI ALLA NORMA WITH AUBERGINES \$225
Asparagus, Kenya Bean with Vine Wine Tomato, Ricotta Salata and Basil

✓ HOMEMADE WILD MUSHROOM TORTELLINI \$365
Morel with Truffle and Mushroom Foam

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 \$378
with Seasonal Vegetables

GRILLED IBERICO PORK RACK \$398
with Seasonal Vegetables

CHAR-GRILLED FRENCH SPRING CHICKEN \$250
with Seasonal Vegetables
(Choice of Sauce: Dijon / Black Pepper / Béarnaise)

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

GRILLED FRESH LOBSTER (SEASONAL PRICE)*

SIDE ORDERS

Sautéed Garlic Mushrooms \$65

Macaroni and Cheese \$50

Sautéed Cream Spinach \$78

Baked Potato \$55

French Fries \$50

Asparagus \$98

Garlic Bread \$52

Green Salad with Choice of Dressing \$75

DESSERT

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

APPLE TARTE TATIN WITH VANILLA ICE CREAM \$95

SOUFFLÉ \$91

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

CHILLED PASSION FRUIT SOUFFLÉ \$98

with Passion Fruit Banana Sorbet, Pina Colada Coulis and Pineapple Crisp

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 \$115

BANANA FLAMBÉ \$105

MANGO FLAMBÉ \$115

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