

RIB ROOM AND BAR

STARTERS

6 PCS. FINE DE CLAIRE OYSTERS	
COLD: Shucked and served on ice with condiments	1,400
HOT : Rockefeller, Florentine or Porcini mushroom	1,400
WILD ROCKET SALAD	450
semi-dried tomatoes, green apple, Montasio cheese and balsamic vinegar	
RIB ROOM CAESAR SALAD	480
prepared at your table side	
BURRATA & MARINATED CHERRY TOMATO	690
wild rocket salad, pesto oil	
CHARCUTERIE	600
culatello ham, bellota chorizo, pork rilette, chicken pate	
PAN-FRIED FOIE GRAS	1,200
roasted shallot, champignon salad and berries sauce	
SEARED SEA SCALLOP	1,150
"Tarbais" white bean in Vermouth sauce, pancetta	
ALASKAN KING CRAB	850
seared crab leg & Virginia crab cake	
ESCARGOTS	490
baked in garlic & butter sauce	
BLACK MUSSEL	450
baked with white wine & shallot served in cocotte	
LOBSTER BISQUE	480
with lobster remoulade	
PORCINI MUSHROOM CREAM SOUP	450
black truffle oil and mushroom ravioli	
"GRATINEE À L'OIGNON" ONION SOUP	450
traditional French style soup gratinated with aged "Comté" cheese	

MAIN COURSES

SLOW COOKED CHICKEN BREAST	1,100
soubise puree, roasted shallots	
SAUTÉED PORK TENDERLOIN AND SLOW COOKED PORK BELLY	1,200
soft polenta, apple and celery salad, roasted pork jus	
CHUCK RIBS	1,200
slow cooked served with celery puree and roast potatoes	
ROASTED AUSTRALIAN LAMB SHORT LOIN	1,600
artichoke, glazed baby carrot	
SURF & TURF	2,400
grilled Australian 120 days grain fed tenderloin, half Maine lobster	

SEAFOOD

PAN SEARED ON THE SKIN SALMON TROUT	1,150
cauliflower couscous & puree, belota chorizo, tomato & preserve lemon relish	
SNOW FISH FILLET	1,350
white miso paste, pistachio, pea puree and seaweed hash	
MAINE LOBSTER TAGLIOLINI	1,350
homemade tagliolini with Newburg sauce	
MAINE LOBSTER THERMIDOR	2,500
with spinach and Dijon mustard gratin	
GRILLED SEAFOOD PLATTER	2,900
grilled half Maine lobster, tiger prawns, Alaskan crab legs and Fine de Claire oysters Rockefeller	

STEAKHOUSE SIGNATURES

BEEF TARTARE	1,400
prepared at your table served with French fries, tossed salad and rye bread toast	
STEAK AU POIVRE A LA CRÈME	1,900
prepared at your table beef tenderloin with cream pepper sauce	
STEAK DIANE	1,900
prepared at your table beef tenderloin with brandy and mushroom sauce	
TOURNEDOS ROSSINI	2,200
Australian beef tenderloin, pan-fried duck liver on Anna potato served with truffle, Madeira sauce	
T-BONE 580g	2,900
tenderloin and sirloin served on the bone for more flavor	
BLACK ONYX AUSTRALIAN TOMAHAWK RIB	5,900
270 days grain fed, 1,500g (portion for two)	

SELECTIONS OF PREMIUM BEEF

Recommended by Chef Philippe Gaudal



WAGYU BEEF "F1 STOCKYARD BLACK LABEL" THE BEST OF SOUTHERN AUSTRALIA

Tenderloin 200g	3,200
Sirloin 250g	3,200



AUSTRALIAN WAGYU BEEF 400 DAYS GRAIN FED

Tenderloin 200g	2,350
Rib Eye 250g	1,850



AUSTRALIAN ANGUS BEEF 120 DAYS GRAIN FED

Tenderloin 200g	1,550
Rib Eye 250g	1,450



USDA PRIME BLACK ANGUS BEEF

Tenderloin 200g	2,200
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JAPANESE WAGYU "MATSUNAGA" BEEF

Sirloin 250g	3,900
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ALL GRILLED ITEMS COME WITH ONE KIND OF SAUCE 130

Peppercorn sauce	Mushroom cream sauce	Red wine sauce
Béarnaise sauce	Red wine & shallot sauce	Beurre café de Paris
Stilton blue cheese	Albufera sauce	

SIDE DISHES: 160

Baked potato	Baby mixed salad	Asparagus spears
French fries	Big broccoli heads	Baby carrots
Smooth mash potato	Creamed spinach	Onion rings
Gratin dauphinois	Sautéed spinach	Sautéed mushrooms
Home-made wedges	Black truffle mash potato	

COOKING TEMPERATURES:

RARE	cool, red center	MEDIUM RARE	warm, red center
MEDIUM	hot, pink center	MEDIUM WELL	lasting pink
WELL DONE	not pink but great		