RIB ROOM AND BAR

CHEF'S RECOMMENDATION

RANGERS VALLEY	AUSTRALIAN WAGYU BEEF SIRLOIN MB 9+ Endive Salad, Blue Cheese, Pine Nut, Beef Jus Dressing	2,150
	OF ORGANIC CHIANG MAI CHEESE, D, ROASTED GARLIC CHUTNEY	650

STARTERS	
WILD ROCKET SALAD Semi-Dried Tomatoes, Green Apple, Montasio Cheese and Balsamic Vinegar	390
PÂTÉ EN CROÛTE "PERIGORD" Duck, Truffle and Foie Gras with Homemade Pickles	450
RIB ROOM CAESAR SALAD Prepared at Your Table	450
Sourdough, Garlic, Confit, Marrow Bone, Rocket Salad	490
CLASSIC CRAB CAKE Shaved Pickled and Raw Vegetable Salad and Duo Sauce	590
PAN-FRIED FOIE GRAS Eryngii Mushroom Tart, Duck Jus	790
SEAR U.S. SCALLOP Crispy Rice, Spanish Saffron Veloute	890
BEEF TARTARE 150g Prepared at Your Table Served with French Fries, Tossed Salad and Bread Toast	990
FINE DE CLAIRE SPECIAL OYSTER 3 PCS / 6 PCS	
COLD: Chilled on Ice served with Condiment	550/999
PARMA HAM 12 MONTHS CULATELLO DI ZIBELLO	1,050
SOUPS	HALAL
PORCINI MUSHROOM CREAM SOUP Black Truffle Oil and Mushroom Ravioli	390
LOBSTER BISQUE with Lobster Remoulade	420
"GRATINEE À L'OIGNON" ONION SOUP Traditional French Style Soup Gratinated with Aged "Comté" Cheese	420
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MEAI

SLOW COOKED CHICKEN BREAST 700 Parmesan Gnocchi, Roasted Baby Onion and Chicken Jus

DRY AGED ORGANIC MUSCOVY DUCK BREAST 950 Orange Glazed Baby Carrot, Kumquat Confit and Bigarade Sauce

1,500 / 2,900 ROASTED HALF OR FULL RACK OF LAMB Wilted Rocket, Roasted Garlic, Wood Oven Baked Whole Turnip

ROASTED IBERICO LAMB LEG 1,600

	"Aligot" Mashed Potato with Fresh Tome Cheese, Lamb Jus	
	SEAFOOD	
	PAN FRIED HEBRIDEAN SCOTTISH SALMON FILLET "Fideua" Blue Belly Prawn, Pardron pepper	1,200
	SNOW FISH FILLET White Miso Paste, Pistachio, Pea Puree and Seaweed Ash	1,200
	MAINE LOBSTER Grilled or Thermidor	2,500
8	SEAFOOD PLATTER: River Prawn, Half Maine Lobster, Baked Scallop, Grilled Sea Snail and Tiger Prawn	3,000

PASTA

LOBSTER TAGLIOLINI Homemade Tagliolini, Lobster and Newburg Sauce	1,200
SPAGHETTI CARBONARA Classic Italian Carbonara, Pancetta and Parmesan Crisps	750

STEAK SIGNATURES

	STEAK AU POIVRE A LA CREME Prepared at Your Table Beef Tenderloin with Cream Pepper Sauce	1,700
	STEAK DIANE Prepared at Your Table Beef Tenderloin with Brandy and Mushroom Sauce	1,700
	CAFÉ DE PARIS Australian 120 Days Grain Fed Sirloin Served with French Fries and Mixed Salad Walnut Dressing	1,700
}	TOURNEDOS ROSSINI Australian Tenderloin, Pan-Fried Duck Liver on Anna Potato served with Truffle and Madeira Sauce	2,100
	SURF & TURF Grilled Australian 120 Days Grain Fed Tenderloin, Half Maine Lobster or River Prawn	2,200

SELECTIONS OF PREMIUM BEEF Recommended by Chef Philippe Gaudal

ANGUS BEEF 120 DAYS GRAIN FED



1,400



Sirloin 250g Rib Eye 250g

1,500 Tenderloin 200g 1,600



AUSTRALIAN PREMIUM GRASS FED BEEF MARBLE SCORE 4+

Sirloin 300g 1,600 Rib Eye 300g 1,800



SAKON NAKHON THAI WAGYU GRAIN FED 600 DAYS MBS 8

1,900 Rib Eye 250g



WAGYU BEEF 400 DAYS GRAIN FED

Rib Eye 250g 2,100 Tenderloin 200g 2,100



RANGERS VALLEY

JACK'S CREEK AUSTRALIAN WAGYU BEEF Rib Eye 250g 2,700



WAGYU BEEF "F1 STOCKYARD BLACK LABEL" Tenderlion 200g 2,900



T-BONE 600g Tenderloin and Sirloin

2,700



BLACK ONYX AUSTRALIAN 4,900 **TOMAHAWK**

270 Days Grain Fed 1,500g (Portion for Two)

ALL GRILLED ITEMS SERVED WITH ONE KIND OF SAUCE

Peppercorn Sauce Béarnaise Sauce Stilton Blue Cheese Mushroom Cream Red Wine Shallot Albufera Sauce Red Wine Sauce Beurre Café De Paris

SIDE DISHES French Fries Baked Potato Smooth Mashed Potato Gratin Dauphinois Homemade Wedges Baby Mixed Salad Broccoli Head Creamed Spinach Asparagus Spears Sautéed Mushrooms Sautéed Spinach Baby Carrot

Black Truffle Mashed Potato

LOBSTER MAC & CHEESE

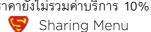
250

Gratinated Prawns & Macaroni in Lobster Sauce with Comté and Parmesan Cheese

COOKING TEMPERATURES:

RARE Cool, Red Center MEDIUM RARE Warm, Red Center MEDIUM WELL Lasting Pink **MEDIUM** Hot, Pink Center

WELL DONE Not Recommended



Onion Ring