

## APPETISERS

Freshly shucked oysters, mignonette sauce or <b>baked oyster Rockefeller</b> (half dozen)	27
<b>Escargot bourguignon</b> , garlic and parsley butter, baguette (half dozen)	21
<b>Hand cut beef tartare</b> , confit egg yolk, edamame beans, brioche	30
<b>Grilled octopus</b> , crusty pork jowl, romesco sauce	◇○ 28
<b>Pan-fried duck foie gras</b> , orange marmalade, pistachio, balsamic, brioche	28
<b>Portobello mushroom &amp; ricotta tart</b> , grilled radicchio, sour cream, baby greens	△ 24
<b>Seafood platter</b> , oysters, crab legs, live prawns, Boston lobster (half)	◇ 38

## SIGNATURE

<b>Pool Grill Caesar salad</b> , prepared and served tableside	19
Romaine lettuce, parmesan, white anchovies, garlic-herb croutons	
bacon ○	24
grilled chicken breast	25
smoked salmon	27
grilled prawns	31

## SOUPS

<b>Chilled gazpacho soup</b> , panzanella, vincotto	△ 16
<b>French onion soup</b> , gruyere crouton	16
<b>Mushroom soup</b> , porcini, morel, truffle	△◇ 15
<b>Lobster bisque</b> , lobster claw, crustacean oil	19

## PASTAS

<b>Homemade ratatouille ravioli</b> , tomato butter, roncal cheese	30
<b>Lobster linguine</b> , creamy bisque, avruga caviar	36
<b>Squid ink spaghetti vongole</b> , cherry tomato, garlic, parsley	32

## MAINS

<b>Roast Iberico pork cutlet</b> , stuffed date fritters, apple marmalade, broccolini, mustard seed jus	○ 40
<b>Slow braised beef short ribs</b> , potato purée, fennel salad, pomegranate	44
<b>Pan-fried cod fish</b> , cauliflower tempura, confit garlic, shiraz reduction	42
<b>Wagyu beef &amp; duck foie gras burger</b> , spinach bun, caramelised onion, arugula, béarnaise sauce	46

## SIGNATURE

<b>Seared lamb loin</b> , inspired by a traditional Wellington	48
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## FROM THE GRILL

Westholme 400-day grain-fed Australian Wagyu beef, served with roast bone marrow

<b>Sirloin</b>	280gm	68
<b>Rib Eye</b>	280gm	78
<b>Tenderloin</b>	200gm	76
add duck foie gras	70gm	15
add grilled half lobster tail	150gm	35
add grilled tiger prawns	80gm	12
<b>Barramundi fillet</b>	200gm	◇ 36
<b>Tiger prawns</b>	240gm	◇ 39
<b>Norwegian salmon fillet</b>	200gm	◇ 34
<b>Whole lobster</b>	300-350gm	◇ 72
<b>Cornish game hen</b>	430-450gm	◇ 32
<b>Lamb chops</b>	260gm	◇ 42

**SAUCES** select from our homemade sauces and butters

Béarnaise  
Red wine jus  
Black pepper jus  
Mushroom cream sauce  
Café de Paris butter  
Lobster butter  
Salsa verde  
Chimichurri

### SIDES

Potato purée	10
Classic cut chips	10
French fries	10
Beer battered potato fritters, truffle salt	10
Thyme and garlic sautéed mushrooms	◇ 10
Grilled asparagus, shaved parmesan, balsamic reduction	◇ 10
Steamed broccolini, tomato shallot dressing	◇ 10

If you have any concerns regarding food allergies, please alert your server prior to ordering

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illnesses

○ Contains Pork    △ Suitable for Vegetarians    ◇ Gluten-free

Prices are subject to 10% service charge and 7% Goods and Services Tax (GST).

## DESSERTS

<b>Bombe Alaska</b>	17
<b>Chocolate mille-feuille,</b> salted caramel	16
<b>Raspberry bavarois,</b> black berries, hazelnut, yoghurt ice cream	16
<b>Double espresso tiramisu,</b> coffee cookie	15
<b>Apple Tarte Tatin,</b> vanilla bean ice cream, caramel sauce	16
<b>Dessert of the day,</b> please ask our service staff	15
<b>Fruit platter,</b> fresh cut local and exotic fruits	◇ 14
add sorbet <b>mango or raspberry</b>	5

## CHEESES & WINE PAIRING

All wines are 60ml and cheeses are 60gm, served with homemade nut confit, quince paste, dried fruits, lavoche and toasted grain bread

<b>Mahón</b> soft-hard, cow milk, Spain	9
<b>Amaretto Disaronno</b>	14
<b>Asiago</b> semi-hard, cow milk, Italy	10
<b>Zonin Soave Classico,</b> Veneto, Italy	10
<b>Roncal</b> hard, sheep milk, Spain	9
<b>Marqués de Riscal Gran Reserva Tempranillo,</b> Rioja DOCa, Spain	11
<b>Bleu de Bresse</b> semi-soft, cow milk, France	10
<b>W &amp; J Graham's Six Grapes Reserve Port,</b> Portugal	16
<b>Port Salut Cheese</b> semi-soft, cow milk, France	9
<b>Famille Perrin Côtes-du-Rhône Rouge Réserve,</b> Rhône Valley, France	10
<b>Sainte-Maure de Touraine</b> semi-soft, goat milk, France	9
<b>Cloudy Bay Sauvignon Blanc,</b> Marlborough, New Zealand	10



## **DESSERT WINES** (half bottle)

<b>2010, Château Rieussec</b>	244
Les Carmes de Rieussec, Sauternes, France	
<b>2008, Vega Sicilia Oremus</b>	101
Noble Late Harvest Furmint, Tokaj-Hegyalja, Hungary	
<b>2014, Vallebelbo 'Cesare Pavese'</b>	88
Moscato d'Asti DOCG, Piedmont, Italy	

## **DIGESTIVE**

<b>Jägermeister</b>	14
<b>Romona Sambuca</b>	14
<b>DOM Bénédictine</b>	14

## **BRANDY / ARMAGNAC**

<b>Remy Martin V.S.O.P.</b>	20.8
<b>Remy Martin X.O.</b>	38
<b>Martell X.O.</b>	38
<b>Château de Laubade</b>	33

## **RUM / CACHAÇA**

<b>Diplomatico Reserva</b>	22
<b>Damoiseau 8 years</b>	17