

## APPETISERS

Fresh oysters (half dozen), mignonette sauce, lemon	◇ 27
Escargot bourguignon (half dozen), garlic and parsley butter, baguette	21
Tarte tatin, semi-dried tomatoes, burrata cheese, basil, vincotto	△ 22
Grilled octopus, crusty pork jowl, romesco sauce	◇◇ 28
Pan-fried duck foie gras, orange marmalade, pistachio, balsamic reduction, brioche bread	28
Hokkaido scallops, smoked pumpkin purée, avruga caviar	◇ 32
Seafood platter, oysters, crab legs, live prawns, half Boston lobster	◇ 38

## SIGNATURE

Pool Grill caesar salad, prepared and served tableside	19
Romaine lettuce, parmesan, anchovy dressing, croutons	
add grilled chicken breast	5
add smoked salmon	7
add grilled prawns	12

## SOUPS

Chilled gazpacho soup, panzanella, vincotto	16
French onion soup, gruyere cheese crouton	16
Wild mushroom soup, shaved truffle	◇ 15
Lobster bisque, crab salad, dill	18

## PASTAS

Homemade ricotta and spinach ravioli, basil pesto, semi dried tomatoes, parmesan cheese	30
Lobster linguine, creamy bisque, avruga caviar	34
Spaghetti, clams, sea urchin, garlic, oil, chilli	28

## MAINS

Braised pork belly, roasted apple, baby asparagus	◇ 38
Norwegian salmon, heirloom tomato sauce vierge	◇ 34
Pan-fried cod fish, cauliflower tempura, confit garlic, shiraz reduction	38
Poached lobster tail, braised boneless beef short ribs, creamed potato verde	◇ 72
Wagyu beef & duck foie gras burger, spinach bun, caramelised onion, arugula, béarnaise sauce	46

## SIGNATURE

Seared lamb loin, inspired by a traditional Wellington	48
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