

# Dinner

## Recommended Cocktails

French 75 - Bubbly, gin, lemon	\$75
Blue cheese martini - Bombay sapphire, vermouth, blue cheese olives	\$75
Perfect manhattan - Cherry infused makers mark, vermouths, bourbon cherries	\$75
RED refresher - Svedka citroen, fresh strawberries, lemonade	\$75
Mojito - Havana club, mint, lime, soda - try it diet	\$75
Dark and stormy - Myers, ginger, lime	\$75

## Appetisers

	Standard	Large		Standard	Large
King scallop ceviche	\$108		Italian meats & cheeses with fig relish	\$128	
Tuna or beef carpaccio	\$108		Old bay crab cake, honey mustard sauce	\$98	
Tartare of beef with caviar	\$128		Avocado, tomato & herb ricotta tower (v)	\$98	
Soft shell crabs, ginger soy dipping sauce	\$118		Proscuitto wrapped asparagus, aged balsamic	\$118	

## Salads

Classic Cobb salad	\$108	\$138	Spinach and pecan salad, fig vinaigrette (v)	\$108	\$148
Seared yellow fin tuna Niçoise	\$128	\$158	Grilled steak salad, white miso dressing	\$138	\$178
Grilled asparagus panzanella salad (v)	\$108	\$138	Caesar salad	\$88	\$118
Roasted beet, frisée, apple & gorgonzola (v)	\$108	\$138	With poached eggs	\$108	\$138
Vine ripe tomato, avocado, basil & mozzarella (v)	\$128	\$158	With grilled chicken breast	\$118	\$148

## Seafood Selection

Oysters of the day (1/2 doz/dozen)	\$168	\$298	Chilled crab claws (4/8)	\$268	\$488
Baby cherrystone clams (1/2 doz/dozen)	\$168	\$298	Chilled half Maine lobster	\$238	\$398
Classic shrimp cocktail	\$108	\$208	Seafood platter (4 shrimp, 4 cherrystone clams, 4 oysters)	\$298	

## Soups

Soup of the day (v)	\$58	Manhattan clam chowder	\$78
Wild mushroom, truffle cream	\$68		

All items subject to 10% service charge

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## Pasta & Rice

	Standard Large			Standard	Large
Jambalaya with chicken, chorizo and shrimp	\$108	\$158	Linguine, chicken, tomato & chilli	\$108	\$158
Spaghetti & meatballs	\$108	\$158	Truffled mac & cheese (v)	\$128	\$178
Chicken & Portobello risotto	\$108	\$158	Walnut, beet leaf & ricotta ravioli, sage butter (v)	\$108	\$158

## Main Course

Buttermilk fried chicken	\$158	Ratatouille stuffed eggplant, parmesan, chipotle (v)	\$158
Roasted half chicken, rosemary, garlic	\$158	Roasted rump of lamb, garlic mash, tamarand glaze	\$218
Lobster roll	\$238	RED burger - choice of beef or turkey additional toppings at \$12 each blue cheese, cheddar, mozzarella, fried egg, avocado bacon, sauteed onions, mushrooms	\$138

## Steak

American USDA prime New York strip 12oz	\$328	Australian 400-day grain-fed sirloin 12oz	\$368
American USDA prime filet 8oz	\$298	Wagyu rib eye steak 12oz	\$468
American USDA prime rib eye 12oz	\$338		

(Choice of sauces: Beef jus, bearnaise, peppercorn, mushroom madeira, creamy horseradish, BBQ)

## Fish & Seafood

Grilled salmon filet, basil dressing & grilled tomato relish	\$188	Grilled/poached lobster, garlic butter	\$238 (1/2)	\$398
Grilled tuna steak with pepperonata	\$178	Monkfish & tiger prawn curry, basmati rice		\$208

## Share

Côte de boeuf 32oz	\$788	Grilled fish of the day	\$M/P
Australian rack of lamb	\$358	Roasted French grade whole chicken Marinated with garlic, rosemary	\$298

## Sides

Potato gratin	\$48	Creamed spinach	\$38
Country mash	\$38	Rosemary roasted new potatoes	\$38
Home-made fries	\$38	Steamed garden vegetables	\$38
Sauteed mushrooms	\$38	Green beans	\$38
Cauliflower & cheese	\$48	Garden salad	\$38

All items subject to 10% service charge

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