

APPETIZERS

MAINE CRAB CAKES **\$168**

pretzel crust, shiso cress, avocado chutney, bloody mary aioli

LANGHAM SMOKED SALMON **\$178**

truffle crust, spinach salad, pomegranate dressing

SAUTÉED FOIE GRAS SLIDERS **\$198**

onion-mustard seed jam

WILD MUSHROOM STUFFED QUAIL **\$168**

wild rice krispies, pink peppercorn butter

WAGYU BEEF WRAP **\$188**

Asian vegetable slaw, honey-chili sauce

BOSTON LOBSTER SALAD **\$198**

hearts of palm, tomato, jicama, lime vinaigrette

SURF N TURF POTSTICKERS **\$168**

braised beef cheek, scampi, spiced shallots, XO butter sauce

*A 10% service charge will be added to your bill
Please inform your server of any food related allergies
as your well-being and comfort are our greatest concern*

SOUP & SALAD

| | |
|--|--------------|
| BOSTON CLAM CHOWDER | \$88 |
| <i>sourdough fingers</i> | |
| ④ LEMON GRASS TOMATO CONSOMMÉ | \$78 |
| <i>abalone, mushroom-cream cheese tortellini</i> | |
| LOBSTER BISQUE | \$98 |
| <i>scallop, lobster straw</i> | |
| ④ ORGANIC CRISPY GREENS | \$108 |
| <i>shaved fennel, asparagus, cucumber, avocado, tomato</i> | |
| BABY ROCKET SALAD | \$168 |
| <i>roast pear, Spanish ham, shaved Parmigiano reggiano</i> | |
| CHICKEN AND POMELO SALAD | \$138 |
| <i>mint, bean sprouts, lime, shallot flakes</i> | |
| CAESAR SALAD | \$108 |
| <i>romaine spears, Caesar emulsion</i> | |
| ADD CHARGILLED CHICKEN | \$118 |
| ADD SAUTÉED PRAWNS | \$118 |
| BABY SPINACH SALAD | \$138 |
| <i>roast beets, goats cheese, pine nuts, pomegranate oil</i> | |
| BEEF TOMATO MOZZARELLA | \$108 |
| <i>smoked garlic, balsamic syrup</i> | |

PASTA & RISOTTO

| | |
|-----------------------------------|--------------------|
| RISOTTO | SMALL \$148 |
| <i>Lobster, farragon, saffron</i> | |
| | LARGE \$228 |
| ④ TAGLIATELLE | SMALL \$88 |
| <i>truffle, porcini mushroom</i> | |
| | LARGE \$128 |
| ④ GNOCCHI | SMALL \$88 |
| <i>red pesto, arugula</i> | |
| | LARGE \$128 |

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CHILLED SEAFOOD

SHRIMP COCKTAIL **\$168**

old-school maryrose sauce

SALMON AND KINGFISH TARTARE **\$168**

tomato-fennel confit, cilantro vinaigrette

SHELLFISH TANGO **\$398**

4 oysters (MV)

2 half shell scallops

4 king prawns

6 black mussels

2 cherry stone clams

2 razor clams

Salmon and kingfish tartare

cocktail, mignonette, ginger aioli sauces

SEAFOOD CASTLE **\$728**

Half Boston lobster

6 oysters (MV)

2 half shell scallops

4 king prawns

fresh red crab

2 cherry stone clams

marinated kingfish

2 razor clams

cocktail, mignonette, ginger aioli sauces

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BOSTON LOBSTER

1½ LBS LOBSTER

\$438

Choose your cooking method :

- GRILLED
 - ROASTED
 - FRICASSEE
 - CHARGRILLED
-

With your choice of garnish:

- MUSSELS, SCALLOPS, FENNEL-SAFFRON BROTH
- LEMON-GARLIC BUTTER
- CHANTERELLES, CHAMPAGNE-CAVIAR CREAM
- THE CONTEMPORARY THERMIDOR
peas, broad beans, truffle shavings, pecorino cream
- BAMBOO, SALSIFY RIBBONS, CHILLI-LIME JAM

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THE GRILL

| | LONDON | BOSTON |
|--|---------------------------|---------------------------|
| <u>AMERICAN ANGUS RIB EYE</u> - 150 DAYS | <u>10OZ/280g</u> \$348 | <u>16OZ/450g</u> \$538 |
| <u>AMERICAN ANGUS SIRLOIN</u> - 150 DAYS | <u>10OZ/280g</u> \$395 | <u>16OZ/450g</u> \$620 |
| <u>AMERICAN ANGUS TENDERLOIN</u> - 150 DAYS | <u>8OZ/225g</u> \$428 | <u>12OZ/340g</u> \$538 |
| <u>AUSTRALIAN GRAIN FED PRIME RIB EYE</u> - 150 DAYS | <u>10OZ/280g</u> \$298 | <u>16OZ/450g</u> \$498 |
| <u>AUSTRALIAN GRAIN FED PRIME SIRLOIN</u> - 150 DAYS | <u>10OZ/280g</u> \$365 | <u>16OZ/450g</u> \$580 |
| <u>AUSTRALIAN GRAIN FED PRIME TENDERLOIN</u> - 150 DAYS | <u>8OZ/225g</u> \$398 | <u>12OZ/340g</u> \$598 |
| <u>AUSTRALIAN GRAIN FED T BONE</u> - 150 DAYS | | <u>21OZ/600g</u> \$528 |
| <u>AUSTRALIAN GRAIN FED COWBOY RIBEYE</u> - 150 DAYS <i>the one with the bone</i> | | <u>16OZ/450g</u> \$488 |

sauce choice: meat reduction, three peppercorns, béarnaise or wild mushroom

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THE GRILL

LONDON BOSTON

THE BOSTONIAN GRILL, choose 4 items to build your grill

seared scallops, lamb loin, duck sausage, butter poached lobster tail, petit filet mignon and pork or chicken medallion **\$368**

AMERICAN BERKSHIRE PORK CHOP **10OZ/280g**
\$320

WELSH GRASS-FED LAMB CUTLETS **3 CUTLETS \$368**
5 CUTLETS \$512

AUSTRALIAN ORGANIC BARRAMUNDI FILLET **8OZ/225g**
preserved grilled lemon **\$368**

GRILLED ALASKAN CRAB LEG
tomato pernod butter **\$728**

CHARGRILLED TIGER PRAWNS
lobster butter **\$360**

sauce choice: meat reduction, three peppercorns, béarnaise or wild mushroom

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M A I N S

- PAN FRIED SCALLOPS
WITH APPLE BRAISED ORGANIC PORK BELLY** **\$268**
Cabernet Sauvignon syrup, cauliflower cream
- WELSH LAMB RACK** **\$388**
mustard seeds, champ potatoes, sesame soy dressing
- CHESTNUT STUFFED GUINEA FOWL BALLATINE** **\$288**
buttered Savoy cabbage, smoked garlic puree
- DUCK TWO WAYS** **\$298**
star anise braised leg, caramelised breast, fennel puree
- AUSTRALIAN BEEF CHEEK** **\$288**
sage-potato gnocchi, broad beans, leeks
- IRISH ORGANIC SALMON** **\$278**
sumac-lemon crust, creamed peas, prosciutto
- JOHN DORY** *Sustainable* **\$480**
butler lettuce wrapped, water chestnuts, belotti beans, sweet ginger cream
- TRUFFLE CRUST SEA BREAM** *Sustainable* **\$398**
grouse stew, pearl onions, chicken jus
- WILD SNAPPER** *Sustainable* **\$388**
sweet potato-crawfish risotto, citrus butter
- ④ **BEANS ON TOAST** **\$148**
shaved pecoïno, arugula, sourdough, purple basil
- ④ **RED PEPPER TARTE TATIN** **\$168**
balsamic, rocket, charred asparagus

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S I D E S

CHARGRILLED ASPARAGUS

EACH \$58

garlic chips

TEMPURA ONION RINGS

BABY SPINACH

golden currants, pine nuts, noisette butter

WILD MUSHROOMS

sautéed garlic

SUGAR SNAPS

thyme, lemon butter

FRENCH BEANS

battered parmesan

STEAMED FRENCH BEANS

sweet chili, basil

MAC "N" CHEESE

porcini mushroom

POTATOES

EACH \$55

- **WHIPPED** - wasabi, basil, cheesy, pommery mustard
or sweet potato fries
- **BAKED**
- **GRATIN**
- **HOME CUT**
- **SWEET POTATO FRIES**

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C H E E S E

TASTING

1 CHEESE \$48

4 CHEESE \$98

AUSTRALIAN • MEREDITH EWES MILK BLUE *ewe's milk*
• MILAWA BRIE *cow's milk*
• SHAW RIVER DANCING BROLGA *buffalo milk*

FRENCH • PONT L'EVEQUE *cow's milk*
• LIVAROT *cow's milk*
• ST ANDRÉ *cow's milk*

SPAIN • MOHON *cow's milk*

black pepper crackers, pear-hazelnut preserve

D E S S E R T S

BREAD PUDDING

\$95

dates, pecans, caramel sauce

VALRHONA BITTER CHOCOLATE TIRAMISU

\$98

gold leaf, vanilla bean cappuccino

PISTACHIO AND OLIVE OIL CAKE

\$98

kumquat syrup and fig ice cream

TASTE OF STRAWBERRY

\$98

cheese cake, sorbet, pannacotta, compote

RASPBERRY MILLE FEUILLE

\$98

rose water mascapone

BAKED CINNAMON RICE PUDDING

\$95

calvados-raisin ice cream

STICKY BANANA TARTE TATIN

\$98

nutmeg ice cream

THE ULTIMATE ICE CREAM SUNDAE

\$198

berries, macaroons, marshmallows, toasted nuts

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