

STARTERS

MAINE CRAB CAKES **\$188**

buttered mustard greens, bacon, jalapeño tartare sauce

LANGHAM HICKORY HOME SMOKED SALMON **\$198**

horseradish-dill cream, Johnny cakes

STEAMED NEW ENGLAND MUSSELS **\$198**

white wine, garlic, tomatoes, parsley or chili, garlic, coriander

SAUTÉED FOIE GRAS **\$238**

shallot - balsamic chutney, sourdough toast

ORGANIC STEAK TARTARE **\$218**

quail egg, crispy toast

FRIED CALAMARI **\$188**

old bay tartar

NEW ENGLAND CLAM CHOWDER **\$108**

oyster crackers, sourdough roll

BAKED ONION SOUP AU GRATIN **\$88**

LOBSTER BISQUE **\$108**

scallop dumplings

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SALAD

- BOSTON LOBSTER SALAD** **\$238**
palm hearts, pomelo, jicama, lime vinaigrette
- ① **THE BOSTON ORGANIC SALAD** **\$138**
crispy greens, asparagus, cucumber, avocado, tomatoes
- COBB SALAD WITH MAINE CRAB** **\$188**
smoked bacon, egg, tomatoes, avocado, blue cheese
- ROASTED CHICKEN SALAD** **\$178**
mayonnaise, toasted almonds, capers, organic greens, tomatoes, sourdough croutons
- CLASSIC CAESAR SALAD** **\$138**
romaine spears, Caesar emulsion
- ADD CHAR-GRILLED CHICKEN** **\$168**
ADD GARLIC SAUTÉED PRAWNS **\$168**
- ① **BABY SPINACH SALAD** **\$138**
goat cheese, pine nuts, cherry tomatoes, garlic croutons
- ① **PLUM TOMATO AND MOZZARELLA** **\$148**
balsamic syrup

PASTA AND RISOTTO

- RISOTTO** **SMALL \$178**
Alaskan King crab, lobster, green peas, lobster oil **LARGE \$238**
- ① **GNOCCHI** **SMALL \$78**
chunky plum tomatoes and vodka sauce **LARGE \$138**
- ① **TAGLIATELLE** **SMALL \$98**
Morel mushrooms, garlic cream sauce **LARGE \$148**

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CHILLED SEAFOOD

JUMBO PRAWN COCKTAIL

\$198

old school spicy cocktail sauce

SALMON AND KINGFISH TARTARE

\$198

tomato-fennel confit, cilantro vinaigrette

SEAFOOD TOWER

\$428

4 oysters (MV)

2 scallops

4 king prawns

6 mussels

smoked salmon rolls

2 cherry stone clams

2 razor clams

cocktail, mignonette sauces

SEAFOOD CASTLE

\$828

whole Boston lobster

6 oysters (MV)

2 half shell scallops

4 king prawns

Alaskan crab leg

jade whelks

smoked salmon rolls

2 cherry stone clams

2 razor clams

cocktail, mignonette sauces

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BOSTON LOBSTER

1 ½ LBS MAINE LOBSTER

\$508

Choose your cooking method :

- **GRILLED**
- **ROASTED**
- **FRICASSEE**
- **STEAMED**

With your choice of garnish:

- **LEMON-GARLIC BUTTER**
- **BOUILLABAISSE WITH CLAMS, MUSSELS OR SQUID**
- **THE CONTEMPORARY THERMIDOR**
peas, broad beans, truffle shavings, pecorino cream
- **NEWBURG SAUCE**

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SUSTAINABLE SEAFOOD

We are proud of our sustainable seafood selection and suggest the best way to enjoy it, is grilled with lemon

JOHN DORY **\$498**

WILD SNAPPER **\$368**

IRISH ORGANIC SALMON **\$288**

BLACK COD **\$328**

AUSTRALIAN ORGANIC BARRAMUNDI FILLET **\$338**

Select a sauce to accompany your choice:

sesame teriyaki, sweet chilli oil, preserved lemon - olive oil, wasabi lime mayonnaise, tartar sauce

BOSTON CAPE COD "FISH AND CHIPS" **\$198**

Sam Adams beer batter, Idaho chips, malt vinegar tartar sauce

POACHED IRISH ORGANIC SALMON **\$318**

creamed peas, egg sauce

BOSTON FISH STEW **\$368**

saffron aioli, garlic toast

CLAMBAKE **\$418**

lobster, clams, corn on the cob, new potatoes, chorizo sausage

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THE GRILL

	HONG KONG	BOSTON
AMERICAN ANGUS RIBEYE	10oz/280g	16oz/450g
- 150 DAYS	\$388	\$578
AMERICAN ANGUS SIRLOIN	10oz/280g	16oz/450g
- 150 DAYS	\$378	\$568
AMERICAN ANGUS TENDERLOIN	8oz/225g	12oz/340g
- 150 DAYS	\$458	\$598
AUSTRALIAN GRAIN FED PRIME RIBEYE	10oz/280g	16oz/450g
- 150 DAYS	\$388	\$578
AUSTRALIAN GRAIN FED PRIME SIRLOIN	10oz/280g	16oz/450g
- 150 DAYS	\$398	\$588
AUSTRALIAN GRAIN FED PRIME TENDERLOIN	8oz/225g	12oz/340g
- 150 DAYS	\$468	\$608
AUSTRALIAN GRAIN FED T BONE		21oz/600g
- 250 DAYS		\$628
AUSTRALIAN GRAIN FED COWBOY RIBEYE		16oz/450g
- 250 DAYS <i>the one with the bone</i>		\$528
AMERICAN BERKSHIRE PORK CHOP		10oz/280g
		\$388
THE BOSTONIAN GRILL <i>choose 4 items to build your grill</i>		
<i>seared scallops, lamb loin, duck sausage, butter poached lobster tail, petit filet mignon and pork or chicken medallion</i>		\$378
WELSH GRASS FED LAMB CUTLETS		3 CUTLETS \$398
		5 CUTLETS \$539
GRILLED ALASKAN CRAB LEG		\$528
<i>sautéed garlic</i>		
CHAR-GRILLED TIGER PRAWNS		\$398
<i>lobster butter</i>		

select a sauce to accompany your choice :

red wine, Bourbon peppercorn, béarnaise, wild mushroom or creamy horseradish

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MAINS

TWICE COOKED ORGANIC PORK KNUCKLE **\$318**

salsify, roast garlic, crushed potatoes

TRUFFLE FILLED WELSH LAMB RACK **\$408**

sweet potato gratin

SURF AND TURF **\$512**

6oz American Angus tenderloin

Maine crab stuffed ½ Boston lobster

roasted fingerling potatoes

merlot reduction

béarnaise sauce

BOSTONIAN BARBEQUE PORK BABY BACK RIB **\$318**

creamy coleslaw, buttery mash

ORGANIC CHICKEN AND MOREL POT PIE **\$268**

green pea fricassee

DUCK TWO WAYS **\$318**

confit leg, Magret breast with foie gras

BEEF TENDERLOIN **\$428**

foie gras, ox tongue parcel, truffle sauce

WAGYU BRAISED BEEF CHEEK **\$338**

champ potatoes, broad beans, thyme jus

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SIDES

CHAR-GRILLED ASPARAGUS

EACH \$72

herb butter

DEEP FRIED ONION RINGS

spicy ketchup

CREAMED SPINACH

WILD MUSHROOMS

sautéed garlic

CORN ON THE COB

STEAMED FRENCH BEANS

drawn butter

BOURBON SWEET POTATO MASH

marshmallow crust

MAC "N" CHEESE

porcini mushrooms

"BEANS ON TOAST"

Boston baked beans, griddled Boston brown bread

MAPLE GLAZED CARROTS

POTATOES

EACH \$72

- **WHIPPED** - *wasabi, basil, cheesy, pommery mustard or simply buttered*
- **BAKED**
- **GRATIN**
- **HOME CUT**
- **SWEET POTATO FRIES**

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CHEESE

TASTING

1 CHEESE \$68

4 CHEESE \$138

- AUSTRALIAN**
- **MEREDITH EWES MILK BLUE** *ewe's milk*
 - **MILAWA BRIE** *cow's milk*
- FRENCH**
- **PONT L'ÉVÊQUE** *cow's milk*
 - **LIVAROT** *cow's milk*
 - **ST ANDRÉ** *cow's milk*
- ENGLISH**
- **SHROPSHIRE BLUE** *cow's milk*
 - **TICKLEMORE** *goat's milk*
 - **MONTGOMERY CHEDDAR** *cow's milk*

Served with black pepper crackers or pear-hazelnut preserve

DESSERTS

BOSTON BROWN BREAD AND BANANA PUDDING \$95

whiskey custard

RASPBERRY MERINGUE PIE \$95

blackberry ice cream

MANJARI CHOCOLATE MOUSSE \$98

vanilla milk shake

BOSTON CREAM PIE \$95

Valrhona bitter chocolate frosting

DEEP DISH APPLE PIE \$95

Chantilly cream

BOSTONIANS TWIST ON CHEESECAKES \$98

baked rum raisin cream cheese pudding, ricotta crepes with citrus fruits, mascarpone yoghurt cream, mango cream cheese dome

MINI BOSTON CREAM DOUGHNUTS PILE \$95

warm chocolate, raspberry, vanilla sauces

MAPLE BUTTER BLONDIE \$95

walnut caramel sauce, vanilla bean ice cream

THE ULTIMATE ICE CREAM SUNDAE \$198

berries, macarons, marshmallows, toasted nuts

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