



Salads & Starters

BABY GEM CAESAR

Cantabrian anchovies, crunchy focaccia, Parmesan - 19

CHOPPED SALAD

Peas, avocado, croutons, Mahon cheese - 17

CHILLI LOBSTER

Soy & ginger served with toasted brioche - 42

TRUFFLE & WAGYU CROQUETTES

Cecina de wagyu, mushroom ketchup - 23

LIL' BRGS

Usda Beef, truffled special sauce, sesame seed bun - 21

PRAWNS TOAST

Yuzu mayonnaise, coriander & mint - 23

CHICKPEAS FALAFEL

Spiced tomato chutney, roquette leaves - 19 (V)

BURRATA

Organic cherry tomatoes, basil, lemon oil - 21

Raw Bar

OYSTERS ON A HALF SHELL

Mignonette, ponzu sauce lemon - 35

TUNA TARTARE NACHOS

Hass avocado, sriracha mayo, furikake - 21

WHISKY CURED SALMON

Horseradish yoghurt, rye bread - 23

KING CRAB LEGS

Dijonnaise, cocktail sauce, lemon - 31

Mains

CEDAR PLANK SALMON

House spice rub, celeriac remoulade & hollandaise sauce - 31 (GF)

CATCH OF THE DAY

MP

ROASTED CHICKEN DIAVOLA

Baby spinach, pan jus - 29

CRISPY LAMB CHOPS

Romesco sauce, charred pordon peppers - 36 (GF)

HOMEMADE TAGLIATELLE

Fresh tomato sauce, burrata & pine nuts - 27

VEGAN MEATBALLS

Miso creamed corn & shitake mushroom - 27 (V)

FIRE ROASTED SEAFOOD TOWER

**LOBSTER - KING CRAB - RED PRAWNS - SCALLOPS - OYSTERS
ROASTED CLAMS WITH GARLIC BUTTER CHILLI OIL**

Complemented with homemade cavatelli pasta, sea urchin emulsion & pan juices

139 (2 person minimum)

Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.
We cannot guarantee the absence of traces of nuts or other allergens. Please ask your server to assist you in making your selection.
Meat and fish brought in fresh by us, for market reason and for the preparation of raw dishes,
undergoes a preventative vacuum and a 20- blast chiller in conformity with regulation.
Please inform your server of any food allergies or dietary restrictions.

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Small

USDA PRIME NEW YORK STRIP
250GR - 34

USDA FILLET MEDALLION
180GR - 42

Medium

USDA FILLET
300GR - 69

PREMIUM RIB EYE
350GR - 57

USDA PRIME SIRLOIN
350GR - 47

Large

RUBIA GALLEGA COWBOY STEAK
600GR - 66

USDA CHATEAUBRIAND
650GR - 157

DRY AGED TOMAHAWK
1KG - 123

T-BONE STEAK
1KG - 125

Toppings

FOIE GRAS - 12
HALF LOBSTER - 23
BLUE CHEESE AND BACON - 7
BLACK TRUFFLE BUTTER - 9
PEPPER CRUST - 7
GRILLED RED PRAWN - 17

Sauces (choose 1) additional 2 each, sauce plate - 16

STK	CHIMICHURRI
STK BOLD	RED WINE
AU POIVRE	CLASSIC BÉARNAISE
HORSERADISH	

Sides

MAC & CHEESE - 9
LOBSTER MAC - 23
FRENCH FRIES - 9
SWEET POTATO FRIES - 9
PARMESAN TRUFFLE CHIPS - 9
CREAMED SPINACH, CRISPY SHALLOT - 9
MASH POTATO, PARMESAN CRUST - 9
CONFIT MUSHROOMS, BACON & CHIVES - 9
GRILLED CORN, LIME & PARMESAN - 9

GIGANTIC FLINTSTONE RACK

10KG PRIME RIBS

Low & Slow cooked for 24 hours,
with selection of side dishes & signature sauces (MP)
(Preorder at least 48 hours in advance)

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SILVER MENU

THE CHEF'S SELECTION FOR YOUR TABLE TO SHARE

Starters

TUNA TARTARE NACHOS

Hass avocado, sriracha mayo, furikake

LIL' BRGS

USDA beef, truffled special sauce, sesame seed bun

PRAWN TOAST

Yuzu mayonnaise, coriander & mint

BABY GEM CAESAR SALAD

Anchovies, crunchy focaccia, Parmesan

CHICKPEAS FALAFEL

Spiced tomato chutney, roquette leaves (V)

Mains

GRILLED USDA PRIME NEW YORK STRIP STEAK

MARKET FISH OF THE DAY

HANDMADE TAGLIATELLE

Fresh tomato sauce, burrata & pine nuts

A SELECTION OF SIDE DISHES & HOMEMADE SAUCES

Desserts

SELECTION OF OUR HOMEMADE DESSERTS

Vegan options available on request

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GOLD MENU

A SELECTION OF OUR PREMIUM SIGNATURE DISHES FOR YOUR TABLE TO SHARE

Starters

CHILLI LOBSTER

Soy & ginger served with toasted brioche

LIL' BRGS

USDA beef, truffled special sauce, sesame seed bun

TRUFFLE & WAGYU CROQUETTES

Cecina de wagyu, mushroom ketchup

BURRATA

Organic cherry tomatoes, basil and lemon oil

CHICKPEAS FALAFEL

Spiced tomato chutney, roquette leaves (V)

Mains

FIRE ROASTED SEAFOOD TOWER, GARLIC BUTTER & CHILLI OIL

GRILLED FIORENTINA T-BONE STEAK

HANDMADE TAGLIATELLE

Fresh tomato sauce, burrata & pine nuts

A SELECTION OF SIDE DISHES & HOMEMADE SAUCES

Desserts

SWEET SENSATION

A selection of our premium desserts served on ice for the whole table
Vegan options available on request

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PLATINUM MENU

Starters

TUNA TARTARE NACHOS

Hass avocado, sriracha mayo, furikake

KING CRAB LEGS

Dijonnaise, cocktail sauce & lemon

BURRATA

Organic cherry tomatoes, basil, lemon oil

TRUFFLE & WAGYU CROQUETTES

Cecina de wagyu, mushroom ketchup

Mains

CATCH OF THE DAY

GRILLED USDA BEEF FILLET 300GR

CRISPY LAMP CHOPS

Romesco sauce

HANDMADE TAGLIATELLE

Fresh tomato sauce, burrata & pine nuts

A SELECTION OF SIDE DISHES & HOMEMADE SAUCES

Desserts

SWEET SENSATION

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