



## SOUP

BUTTERNUT SQUASH PUMPKIN (VE, GF, N) Pumpkin Seeds, Confit Pumpkin, Cashew Cream	75
LOBSTER BISQUE (SF, D) Lobster dumplings, Tomato Tartare	105

## SALADS

KALE & QUINOA (N, GF, D) Roasted Chickpeas, Parmesan Tahini Dressing Avocado Hummus	75
CAESAR SALAD (D, E) Gem Lettuce, Crouton, Parmesan, Anchovy Dressing	85
WALDORF SALAD (VE, N) Granny Smith Apple, Walnuts, Pickle Golden Raisins, Cider Vinegar Dressing	70
HERBED RICOTTA (D, LS) Roasted Golden Beetroot, Heritage Tomato, Watercress Pesto Pinenuts	85

## CLASSICS

BEEF CARPACCIO (E, GF) Beef Tenderloin, Pickle Golden Beetroot, Black Garlic Aioli, Parsnip Crisp, Horseradish	165
BEEF TARTAR (E, D) Plum Relish, Parmesan, Grilled Sourdough Crisp Cured Egg Yolk	140
LOBSTER THERMIDOR (SF, SS) Atlantic Lobster Tail, Wild Mushrooms, Brioche	200
HAND DIVED SCALLOPS (SF, N, SS) Tikka Masala Cauliflower, Granny Smith Apple, Crispy Wildrice	165
ROASTED BONE MARROW Grilled Sour Dough, Marmite Onions, Truffle	110
BAKED OYSTERS 6 pcs. (S, N, E, SS) Bearnaise, Kale and Peanut Crumb, Garlic Aioli	185
DIBBA BAY OYSTERS NO. 3 (SF, LS, SS) Red Wine Mignonette ½ Dozen 1 Dozen	180 350

## SIGNATURES

SLOW COOKED SHORT RIBS (S,D,E,N) Black Pepper Glaze Sweet Corn Puree, Glazed Carrots	195
SPATCHCOCK CHARRED CHICKEN (N) Ras Al Hanout, Orange and Rosemary Glazed Charred Broccolini	125
DOVER SOLE (N, D, SS) Pickle Cucumber, Capers, Almond, Yuzu Butter	275
MAC AND CHEESE (D) Porcini and Bone Marrow Crumb, Gremolata	95
SLOW BAKED SALMON (D, SF, SS) Maple and Celeriac Purée, Pink Peppercorn Vinaigrette	130
FISH AND CHIPS (SF, SS) Battered Cod, Tartar Sauce, Crushed Peas	130

## VEGETARIAN

BBQ CELERIAC (N) Maple Glaze, Red Pepper, Coconut, Almonds	100
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## SIGNATURE COCKTAILS

EDITION CUP #3 Strawberry Gin, Campari, Saline Lemon Juice, Rose Lemonade	65
ROCK & ROLL NEGRONI Plymouth London Dry Gin, Martini Rubino Dubonnet, Campari	75
212 MANHATTAN Michter's Rye, Mancino Chinato, Carpano Classico Chocolate Bitters	95
QUEEN Lyre's Dry London, Home-Made Raspberry Rosemary & Lime Cordial	50
THE JAM Lyre's Dry American Malt, Ginger Syrup, Citrus Cordial	50

## MEET OUR MEAT SOMMELIER

ASK FOR OUR MEAT SOMMELIER TO INTRODUCE YOU TO OUR SIGNATURE BUTCHER'S CUTS

## SPECIALTY STEAKS

SAROMA WAGYU STRIPLOIN (GF) A5 Japanese Hokkaido Prefecture, 300g	990
CARRARA 640 WAGYU RIBEYE (GF) 900 Day Grain Fed Grade 7+ 350g	530
BLACK ONYX ANGUS RIB EYE (GF) 300 Day Grain Fed Grade 5+ 350g	340
WESTHOLME WAGYU STRIPLOIN (GF) 400 Day Grain Fed Grade 6,7 250gm	395
MACKAS BLACK ANGUS STRIPLOIN (GF) 300 Day Grain Fed Grade 5+ 250g	285
BLACK ONYX TENDERLOIN (GF) 300 Day Grain Fed Grade 5+ 250g	300
ICON WAGYU TENDERLOIN (GF) Grade 6-7 250g	460
STOCKYARD COWBOY STEAK 250 Day Grain Fed Mbs 2 + 30 Day Dry-aged, 500g (Choice of 2 Sides & 2 Sauces)	500
BLACK ANGUS T-BONE (GF) 21 Day Dry-aged, 500g Choice of 1 Side & 2 Sauce	550
SANCHOKU WAGYU TOMAHAWK (GF) Grade 4+, 250 Day Grain Fed, 1kg (Choice of 2 Sides & 2 Sauce)	870

## SIGNATURE BURGERS

THE OAK ROOM BURGER (D, E) Bone Marrow Infused Burger Patty, Charred Pepper Relish Truffle Mayonnaise, Smoked Cheddar, House Pickles	145
SHORT RIB BURGER (G, S, E) Short Rib, Beef Patty, Mix Coleslaw, Veal Bacon, Gruyere Braised Onions, Double Mustard Mayonnaise, Pretzel Bun	235
CHICKPEA BURGER (D) Watercress Pesto, Grilled Halloumi, Pickle Onion Cashew Mayonnaise	125
All burgers served with a choice of French Fries Sweet Potato Fries, Triple Cooked Chips, or Green Salad	

## SAUCES

BEARNAISE (D, E, GF)	BARBECUE
GREEN PEPPERCORN (D, GF)	BLUE CHEESE (D, E GF)
CEP SAUCE (D, GF)	BORDELAISE (GF)
RED WINE (GF)	CHIMICHURRI (GF)

## HIGHLY RECOMMENDED GRAPES

ZUCCARDI Q MALBEC Mendoza, Argentina	580
PENFOLDS BIN 2 SHIRAZ & MATARO South Australia	685
BOEKENHOUTSKLOOF 'THE CHOCOLATE BLOCK' Franschhoek Valley, South Africa	700
CHATEAUX MONT REDON Rhône Valley, France	850
MEERLUST RUBICON BORDEAUX BLEND Stellenbosch, South Africa	960
BRUNO GIACOSA BARBARESCO DOCG Piemonte, Italy	2855

## OAK ROOM BAR BITES

TARTER & CAVIAR (D, E) Hand Chopped Beef Tartar, Kaviery Royal Caviar	195
BEEF SLIDERS (G, D) Double Mustard Mayonnaise, Pickles	75
BEEF SKEWERS (S) 3 Different Types of Beef, BBQ Sauce, Marmite Glaze Soy Ginger Sauce	85
SOFT SHELL CRAB BAO BUN (E, SF) Battered Crab, Kombu, Pickle Daikon, Kimchi Aioli	95
MARGUEZ ROLL (e) Lamb Merguez, Onion Relish, French Mustard, Pickles	70

## SIDES

GREEN BEANS (D, GF) Confit Shallots	35
STEAMED BROCCOLI (GF) Olive Oil, Lemon	35
SPINACH (D, GF) Creamed, Steamed or Buttered	55
ASPARAGUS (D, GF) Buttered, Steamed or Grilled	55
HERITAGE SALAD (N, GF) Heirloom Tomato, Almond, Cucumber, Sumac	45
WILD MUSHROOM STEW (D, GF) Garlic, Sage, Shallots	55
TRIPLE COOKED CHIPS (GF)	35
TRUFFLE TRIPLE COOKED CHIPS (GF)	55
SWEET POTATO FRIES (GF)	35
WAGYU FAT CHIPS (GF)	55
POTATO FRIES (GF)	35
RATTE MASHED POTATO (D, GF) Crispy Shallots	35
TRUFFLE RATTE MASHED POTATO (D, GF) Crispy Shallots	55
TRUFFLE MAC AND CHEESE (D) Irish Cheddar and Parmesan Sauce Truffle	65

## SELECTION OF POMMERY MUSTARD

DU LION (D, E, GF)	25
FIREMAN'S (D, E)	
GINGERBREAD (D, E, GF)	
HONEY (D, E, GF)	

## SOMMELIER SELECTION BY THE GLASS

CARMENERE, MATETIC CORALLILO Colchagua, Chile	125/600
SHIRAZ, PENFOLD'S MAX Barossa Australia	130 / 625
CABERNET SAUVIGNON 'JUSTIN' Paso Robles, USA	135 / 650
POMEROL MERLOT, JEAN-PIERRE MOUEIX Bordeaux, France	140 / 680
TEMPRANILLO VINA MAGNA CRIANZA Ribera del Duero, Spain	140 / 750
CLOS MOGADOR Priorat Catalonia, Spain	330 / 1605
CHÂTEAU RAUZAN SEGLA 2ÈME CRU CLASSÉ 2015 Margaux Bordeaux, France	660 / 3225