

<b>OYSTERS</b>		<b>MEET OUR MEAT SOMMELIER</b>		<b>SIDES</b>	
BARBECUE OYSTERS 6 pcs. (S, SS, LS) Kimchi butter, Manchego crust	180	ASK FOR ALEJANDRO TO INTRODUCE YOU TO OUR SIGNATURE BUTCHER'S CUTS		GREEN BEANS (D, GF) Confit shallots	35
DIBBA BAY OYSTERS NO. 2 (LS, SF,SS) Red wine mignonette ½ Dozen	180	<b>SPECIALTY STEAKS</b>		BROCCOLINI (GF) Steam, grilled, or buttered	50
1 Dozen	360	SAROMA WAGYU STRIPLOIN (GF) A5 Japanese Hokkaido Prefecture, 300g	990	SPINACH (D, GF) Creamed, steamed or buttered	55
<b>SOUP</b>		WILD RIVER FULL BLOOD WAGYU RIBEYE (GF) 450-day grain-fed, Grade 9+, 350g	560	ASPARAGUS (D, GF) Buttered, steamed or grilled	55
LOBSTER BISQUE (D,SF) Lobster dumplings, tomato tartare	105	BLACK ONYX ANGUS RIB EYE (GF) 300-day grain-fed, Grade 5+, 350g	340	HERITAGE SALAD (N, GF) Heirloom tomato, almond, cucumber, sumac, olives	45
BUTTERNUT SQUASH PUMPKIN (GF, VE, N) Pumpkin seeds, confit pumpkin, cashew cream	75	WESTHOLME WAGYU STRIPLOIN (GF) 400-day grain-fed, Grade 6-7, 250g	395	WILD MUSHROOM STEW (D, GF) Garlic, sage, shallots	55
<b>SALADS</b>		MACKAS BLACK ANGUS STRIPLOIN (GF) 300-day grain-fed, Grade 5+, 250g	285	TRIPLE COOKED CHIPS (GF)	35
ENGLISH CRAB (N, SF) Pickled apple, lime and yuzu dressing chervil, peanut crumb	120	CARRARA WAGYU TENDERLOIN (GF) Grade 6-7, 250g	460	TRUFFLE TRIPLE COOKED CHIPS (GF)	55
CAESAR SALAD (E, D) Gem lettuce, croutons, parmesan, anchovy dressing	85	BLACK ONYX TENDERLOIN (GF) 300-day grain-fed, Grade 5+, 250g	300	SWEET POTATO FRIES (GF)	35
WALDORF SALAD (D, E, N) Granny Smith apple, walnuts, pickled golden raisins cider vinegar dressing	75	STANBROKE WAGYU COWBOY STEAK (GF) 250-day grain-fed, Grade 6-7+, 30-day dry-aged, 500g (Choice of 2 sides and 2 sauces)	540	WAGYU FAT CHIPS (GF)	55
HERBED RICOTTA (D, LS, N) Roasted golden beetroot, heritage tomato kale pesto, pine nuts	85	STOCKYARD BLACK ANGUS T-BONE (GF) 21-day dry-aged, 500g (Choice of 1 side and 2 sauces)	550	POTATO FRIES (GF)	35
<b>CLASSICS</b>		SANCHOKU WAGYU TOMAHAWK (GF) 250-day grain-fed, Grade 4+, 1kg (Choice of 2 sides and 2 sauces)	870	RATTE MASHED POTATO (D, GF) Crispy shallots	35
BEEF CARPACCIO (E, D, GF) Beef tenderloin, pickled golden beetroot black garlic aioli, parsnip crisp, horseradish	165	<b>SIGNATURE BURGERS</b>		TRUFFLE RATTE MASHED POTATO (D, GF) Crispy shallots	55
BEEF TARTAR (E, D) Plum relish, parmesan, grilled sourdough crisp cured egg yolk	140	THE OAK ROOM BURGER (D, E) Bone marrow-infused burger patty, charred pepper relish truffle mayonnaise, smoked cheddar, house pickles	145	MAC AND CHEESE (D) Irish cheddar, Parmesan truffle sauce	65
LOBSTER THERMIDOR (D, SF, SS) Atlantic lobster tail, wild mushrooms, brioche	200	BEEF AND REEF BURGER (E, G, SF) Beef patty, soft-shell crab, mix coleslaw, ginger chutney lobster mayonnaise, potato bun	235	JACKET POTATO (D) Smoked cheddar, chervil aioli	35
HAND DIVED SCALLOPS (D, N, SF, SS) Tikka masala cauliflower, mango crispy wild rice	165	All burgers are served with a choice of French fries, Sweet potato fries, Triple-cooked chips, or Green salad		<b>SELECTION OF POMMERY MUSTARD</b>	25
ROASTED BONE MARROW Grilled sour dough, marmite onions, truffle	110	<b>SAUCES</b>	20	DU LION (D, E, GF)	
<b>SIGNATURES</b>		BERNAISE (D, E, GF)		FIREMAN'S (D, E)	
SLOW COOKED SHORT RIBS (D, N, S) Black pepper glaze, sweet corn puree, glazed carrots	195	GREEN PEPPERCORN (D, GF)		GINGERBREAD (D, E, GF)	
LAMB RACK (D, N) Curried yogurt, sage glaze, braised shallots	195	CEP SAUCE (D, GF)		HONEY (D, E, GF)	
PATAGONIAN TOOTHFISH (D, SF, SS) Confit garlic butter, mussels, chestnut mushrooms	220	RED WINE (GF)		<b>DESSERTS</b>	
FISH AND CHIPS (D, E, SS) Battered cod, tartar sauce, crushed peas	130	BARBECUE		BERRIES ETON MESS (D, E, GF) Chantilly, meringue, red berries	40
SPATCHCOCK CHARRED CHICKEN (N) Ras el hanout, orange and rosemary glaze charred broccolini	125	BLUE CHEESE (D, E, GF)		MADAGASCAR VANILLA CRÈME BRÛLÉE (D, GF) Red currant, burnt brown sugar	40
<b>VEGAN</b>		BORDELAISE (GF)		MOLTEN CHOCOLATE SOUFFLÉ (D, N,) Dark chocolate sauce & raspberry sorbet	60
LION'S MANE STEAK (VE) Wild mushroom glaze, smoked sweet potato puree	115	CHIMICHURRI (GF)		PINEAPPLE CARPACCIO (GF) Coconut sorbet, lime zest, passion fruit, basil	60
<b>SIGNATURE COCKTAILS</b>		<b>0.0 DRINKS</b>		BANOFFEE PIE (E, GF, N) Caramel sauce, coffee ice cream	60
EDITION CUP #3 Strawberry Gin, Campari, lemon juice, rose lemonade	75	QUEEN Lyre's Dry London, homemade raspberry rosemary & lime cordial	50	ARTISAN CHEESE SELECTION (D) Biscuits, crackers, pickled apricots, fruit chutney	75
ROCK & ROLL NEGRONI Plymouth Dry Gin, Martini Rubino, Dubonnet, Campari	75	THE JAM Lyre's Dry American Malt, ginger syrup citrus cordial	50	<b>FORTIFIED &amp; DESSERT WINE</b>	
CARIBBEAN RECYCLE Spiced rum, Drambuie, pineapple spiced cordial	75	TROPICAL BLISS Lyre's Amaretto, fresh pineapple juice cranberry juice, citrus	50	PORTO CRUZ, RUBY PORT	40
I DRINK ALONE Johnnie Walker Black Label, cinnamon, ginger soda	85			M. CHAPOUTIER 'BILA HAUT', BANYULS ROUSSILLON	60
BRANDY YOU'RE A FINE GIRL Martell VS Cognac, Grand Marnier, White vermouth	95			MICHELE CHIARLO, MOSCATO D'ASTI PIEMONTE	75
				CHÂTEAU D'ARMAJAN DES ORMES, SAUTERNES	75
				GRAHAM'S TAWNY PORT, 10 YEARS	80