

APPETIZERS

Classic Caesar Salad E D G	750
36-months aged Parmesan, slow-cooked egg, anchovy, croutons	
Crispy Crab Cake & Caviar G S F E D	890
Poached hen's egg and Hollandaise	
Butter Lettuce Salad N D V	900
Granny Smith apples, Colston Stilton, spiced pecans, honey vinaigrette	
Pink Peppercorn Squid E G N	750
Curry-spiced mayo	
Creamy Burrata & Heirloom Tomato Salad D V	1,788
Basil, roasted red pepper tapenade	
Pan-roasted King Scallops, Caviar Sauce D S F	1,650
Brown butter, citrus, crispy Tuscan kale	
Aged Steak Tartare E G	1,690
Wagyu beef fillet, egg yolk confit, gherkin, pickled shallots, potato crisps	
Pea & Asparagus Soup D V	650
Mushy pea quenelle, pea shoots	
Classic Bouillabaisse Broth, Saffron Rouille S F E	1,500
Poached lapu lapu, clams, mussels, Indian Ocean tiger prawns	

BAR & GRILL	Half Tower	6,888
SEAFOOD TOWER E S F	Full Tower	14,000
Gallagher N2 Oysters, Boston lobster, king crab leg, poached clams, tiger prawns, Pacific mussels, classic sauces		

CAVIAR & OYSTERS

Sturia Oscietra Caviar	30g	9,800
Kristal Caviar	30g	8,800
Served with herb oil, creme fraiche, toasted blinis D G		
Gallagher N2 Oysters S F	Half Dozen	2,400
Red wine mignonette	I Dozen	4,588

MAINS

Red Pepper Risotto, Basil E D G V	990
Ricotta dumpling, crispy basil	
Pan-roasted Tasmanian Salmon D	1,999
Parsnip, ikura citrus beurre blanc and fennel	
Truffle-roasted Chicken D G	1,300
Crispy croquette, chestnut mushroom and roasted leek	

GORDON RAMSAY FISH & CHIPS E D G	1,999
Pink grouper, Koffmann's thick-cut fries, crushed peas, tartare sauce	

Bar & Grill Burger E D G	1,650
Wagyu beef patty (220g), sweet onion relish, American cheese, butter lettuce, overnight tomatoes, sriracha mayo	
Beef & Guinness Pie D G E	1,550
Braised MB7 steak ragu, oven-baked Koffmann's potatoes	

CHARCOAL GRILL (SEAFOOD)

Whole-roasted Sea Bream D	1,980
Garlic, capers, lemon butter sauce, green salad	
Grilled Maine Lobster Thermidor E D S F	Half Whole
French fries, summer leaves	3,550 6,988

CHARCOAL GRILL (MEAT)

Iberico Pork Secreto	350g	2,800i
Beef-braised onion		
White Stripe Rack of Lamb Cutlets	350g	2,880
Beef-braised onion		
Grain-fed Wagyu Striploin MB5	350g	4,800
Served with Café de Paris butter and beef-braised onion D		
Australian Grass-fed Ribeye Steak MB5	350g	4,988
Served with Café de Paris butter and beef-braised onion D		
Australian Grain-fed Black Opal Wagyu Beef Fillet MB7	200g	3,500
Served with Café de Paris butter and beef-braised onion D		

SHARING CUTS

Black Opal Chateaubriand MB7	450g	6,500
French fries, summer leaves, garlic confit		
Australian Aged Beef Tomahawk MB5	1100g	15,900
French fries, summer leaves, garlic confit		

Choice of sauces: Chimichurri, peppercorn D G red wine jus D G béarnaise E D selection of mustard		
"Next Level" Add On: Pan-seared Foie Gras		680
Half Lobster Thermidor		3,000

GORDON'S SIGNATURE	3,888
BEEF WELLINGTON E D G	
Slice of MB7 Wagyu beef fillet, mushroom and truffle duxelles, creamed Koffmann's potatoes, red wine jus	

SIDES

Butter-mashed Potatoes D V	450
Truffle Parmesan Fries V D	480
Cured Ham Mac & Cheese E D G	590
Spice-roasted Pumpkin S G	390
Chili oil and tofu cream	
Charcoal-grilled Sweetcorn D G	390
Cured ham, mushrooms, shallots, white wine sauce	

DESSERTS

Sticky Toffee Pudding E D G	550
Vanilla ice cream, butterscotch sauce	
Caramelised Apple Tart Tatin to share, E D G	1,400
Vanilla ice cream and caramel sauce	
Knickerbocker Glory D E G	690
Toffee ice cream, diplomat cream, blackberry compote, blackberry sorbet	
65% Manjari Chocolate Tart E D G	690
Vanilla ice cream, honeycomb, Maldon sea salt, extra virgin olive oil	

E Egg	N Nuts	D Dairy	G Gluten
V Vegetarian	S Soy	SF Shellfish	

If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients in our dishes before you order your meal.

A 10% service charge will be added to your final bill. Prices include VAT.