

# THE WHISKY BAR

## CAVIAR

with egg, chive, red onion, crème fraîche,  
lemon potato blini

30 grams Black Pearl Osetra Reserve	250
30 grams Black Pearl Osetra Royal	300
30 grams Black Pearl Imperial	375

## SMALL PLATES

Charcoal grilled prawns with harissa butter	34
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Steak tartare with seeded lavash and lemon crème fraîche	32
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Warm Half Moon Bay crab cake with apple & lovage	34
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Oysters with shallot mignonette	25
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Puglian burrata, grilled frisée, Frog Hollow pears, calamansi dressing and candied walnuts	30
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Little gem Caesar salad with avocado	26
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## ENTRÉES

Rigatoni Bolognese	35
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Fresh clam linguine	36
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Westholme Farm filet mignon with black garlic butter & rainbow chard	60
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Lamb chops over charcoal, mint & labneh salad	50
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Grilled whole branzino with heirloom tomatoes	48
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## DESSERT

Chocolate Marquise	20
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