

BAR BITES

JOSPER GRILLED CAESAR SALAD Baby Romaine, Chicken Breast, Onsen Egg, Anchovy, Caesar Dressing	46	TRUFFLE FRIES Grated Gruyere, Manchego & Parmesan Cheese Served with Truffle Mayo	58
COD FISH FRITTERS Pear Alloli, Yuzu Kosho	43	HUMMUS WITH GRILLED SOURDOUGH Pureed Chickpeas, Tahini, Sesame Seeds	34
TRIPLE COOKED FRIES Served with our Special Sauce	24	BLISTERED PADRON PEPPERS Sesame Dressing, Bonito Flake	38

STARTERS

OYSTERS Ponzu, Kimchi, Chives	Oysters of The Day • KUMAMOTO • SHIGOKU	Half / Full dozen Market Price 129 248 110 198	PRAWN BISQUE Prawn Mousse, Amaebi, Chives	58
SMOKED CAULIFLOWER Cauliflower Pil Pil, Harissa Dressing, Chimichurri, Pine Nuts		42	JOSPER GRILLED BONE MARROW Caramelized Onions, Grilled Sourdough	88
MUSHROOM SOUP Porcini Foam, Grated Manchego, Truffle Oil		46	TAJIMA STEAK TARTARE Anchovy Dressing, Mustard, Chilli Oil, Sourdough	75
JOSPER GRILLED AVOCADO Romaine Lettuce, Pico de Gallo, Coriander Pesto, Feta Cheese, Toasted Almond		48	JOSPER GRILLED OCTOPUS Peri-peri, Garlic Aioli, Scallion, Baby Potato	138
FOIE GRAS Perigueux Sauce, Shaved Truffle		168		

SELECTION OF STEAKS

Our steaks are grilled using our Josper grill, for that special smoky, charred flavour. Beef cuts are specially sourced by our chef from trusted suppliers and are all Halal certified

SHER WAGYU - STRIPLOIN MB6 300G Triple Cooked Fries, Arugula Salad, Choice of 1 Sauce	358	BEEF WELLINGTON TAJIMA WAGYU - TENDERLOIN -140G Served Medium Rare, Mushroom, Truffle Duxelle, Seared Foie Gras, Perigourdine Sauce & Miso Bearnaise (Please allow 40 minutes)	348
BLACK ANGUS RIB EYE - 300G Peppercorn, Grilled Asparagus, Choice of 1 Sauce	288	SHER WAGYU TOMAHAWK MB8/9- I6-2.2KG Choice of two sides and two sauce (Please allow 40 minutes)	110 Per 100gm
BEEF Tournedos TAJIMA WAGYU - TENDERLOIN -180G Mashed Agria Potatoes, Onion Rings, Foie Gras Shavings, Perigourdine Sauce	298	THE PARK GRILL TOMAHAWK PREMIUM TOKUSHIMA - JAPANESE BLACK - TOMAHAWK A5 - I6-2.2KG Choice of two sides and two sauce (By prior order only, please allow 40 minutes)	140 Per 100gm

SIDES

GRILLED ASPARAGUS	39	TRUFFLE MAC & CHEESE Gruyere, Cheddar, Breadcrumbs	48
BABY YORKSHIRE PUDDINGS	33	TRIPLE COOKED FRIES Served with our Special Sauce	24
MASHED AGRIA POTATOES Infused with Truffle Oil	45	SAUTÉED SWISS BROWN MUSHROOMS Grilled Portobello, Parsley	39

CHOICE OF SAUCES

BERNAISE Tarragon, Miso, Champagne Vinegar	PERIGOURDINE TRUFFLE Butter, Port Wine
PEPPERCORN SAUCE Black, Green and Pink Peppercorn, Brandy White Wine	CHIMICHURRI SAUCE Parsley, Oregano, Garlic, Lemon, Sherry Vinegar

OTHER MAINS

RIGATONI ALA PLANCHA Burrata, Onion Puree, Truffle Sauce	75	SMOKED CHICKEN CANNELLONI Stuffed with Foie Gras, Truffle Cream, and Rostit Sauce	78
SPICY STOZZAPRETI PASTA Grilled Bone Marrow, Spicy Ponzu Cream Sauce, Parmesan, Basil	108	PARK GRILL BURGER Mimolette Cheese, Arugula, Triple Cooked Fries	68
GRILLED BLACK COD Honey Miso, French Lentil Stew, Aioli	140		

SHARING PLATTERS

JOSPER GRILLED WHOLE BOSTON LOBSTER Herbs Butter, Miso Bearnaise, Fries, Mesclun Salad	588	ANGEL PRAWN Garlic Butter Sauce, Fried Capers, Garlic Mayonnaise	188
JOSPER GRILLED WHOLE NEW ZEALAND LAMB RACK Crusted Herbs, Grilled Vegetables, Lamb Jus	398	ATLANTIC SEABASS EN PAPILOTTE Mussels, Spinach, Saffron Broth	288

DESSERTS

PAIN PERDU Our Signature French Toast with Burnt Coconut Ice Cream	43	MANCHEGO BURNT CHEESECAKE Savoury and Sweet, Burnt to Perfection Served with Cream Chantilly	45
CHOCOLATE PAIN PERDU Hazelnut Chocolate, Vanilla Ice Cream	48	MANGO SORBET Mango Cremeux, Ferlanum Jelly, Myoga, Raspberry Crispy	39
MADAGASCAR CHOCOLATE CAKE Served with house-made Tonka Ice Cream	43		