

THE Flame

# Grill Menu

### **Starters**

SPRINGBOK CARPACCIO	36	
Dried fruit compote, parmesan shavings, watercress, Dijon vinaigrette		
DRY-AGED REEF FISH CRUDO	37	
Dry-aged fish slices served with saffron and orange dressing, charred lemon powder, cilantro oil, roasted red peppers and pineapple salsa		
SALMON GRAVLAX	32	
Buckwheat blini, vanilla bean and olive oil dressing, mixed herb salad, toasted pancetta, smoked-lemon crème fraîche, Maldon salt		
MUSSELS	26	
Steamed mussels, beer velouté, fresh herb-toasted baguette, roasted garlic aioli		
CHICKEN LIVER	26	
Chicken liver cream, crispy chicken skin, brick pastry, Asian salad		
HAND-CUT DRY-AGED STEAK TARTARE	45	
Semi dry-aged beef, egg yolk, traditional trimmings, grated foie gras, and grilled bread		
OYSTERS		
Six per order - dressed or naked.		
Naked Cucumber and Champagne dressing	70 75	
Gin and tonic dressing	75 75	
Spicy Mignonette sauce (Vietnamese nuoc-cham sauce)	<i>75</i>	
CANTAR		
CAVIAR Served with traditional trimmings.		
Ossetra 30g	310	
Beluga 30g	460	

### From The Garden

TOMATO & ONION Beef tomatoes, red onion, tomato cream, basil dressing, fried basil spheres	22
BURNT LETTUCE SALAD Italian lardo, baby cos lettuce, smoked berries, berry vinaigrette	26
<b>BEETROOT</b> Beetroot roasted in embers, goat cheese, orange segments, charred mix greens, pomegranate reduction, toasted walnut, and walnut dressing	24
Liquid	
PEA & ASPARAGUS  Mushrooms and lemon puree, asparagus ribbons, blanched asparagus, sauté wild mushrooms, lemon oil	18
Sea	
PRAWNS Grilled prawns with rosemary and prawn butter, micro greens, citrus beurre blanc with parsley and rosemary oil	45
TUNA Grilled tuna steak served with berries and soy sauce, sweet potato and orange purée, pineapple dust	40
LOCAL REEF FISH Served with charred spring onions, braised leek, grilled Swiss chard and charred onion jus	38

## From The Grill

US Ribeye 250g ribeye	60
US Striploin Fillet 300g fillet	60
US Beef Tenderloin 250g tenderloin	65
<b>Lamb Rack</b> 300g	60
Pork Chop 350g pork chop	<i>55</i>
Chicken Supreme Corn fed chicken breast	45
Sides	
Pommes Purée Rich butter and cream-scented mashed potato	15
<b>Hand-cut Fries</b> Triple cooked fries with sea salt	15
Broccoli Broccolini, garlic, chilli flakes	15
Pumpkin Charcoal-roasted pumpkin with toasted pumpkin seed and yoghurt	15
Sautéed Mushrooms  Exotic mushrooms, pan fried with rich thyme butter	15
Prices are in USD and are inclusive of 16% tax. A 10% service charge appli	es.

### Sauce

Mushroom & Black Pepper Earthy mushrooms and black pepper	10
Argentinean Chimichurri Soft herbs and chilli	10
Chicken Jus A braised, brown chicken jus with truffles	10
Pommery Mustard Sauce Our in-house pork meat reduction, enhanced with French wholegrain mustard and cream	10
Peppercorn Sauce A rich, creamy black peppery sauce	10
Beef Jus A well-reduced bone broth with umami flavors	12
Sweet	
CHEESECAKE Fluffy cheesecake, grilled pineapple, pineapple mousse, clarified berries consommé, bee pollen and flowers	18
CHOCOLATE FONDANT  Caramel chocolate fondant, sesame ice cream, pear gel, yuzu-compressed pear	18
SWEET CHAWANMUSHI White chocolate chawanmushi, apple gel, ginger ice cream, sweet gree	<b>18</b> ens