

Indulge in a quintessentially British Sunday Roast. Served every Sunday from 12 PM to 11 PM

SUNDAY
ROAST

E D G

2,988

Black Opal beef striploin, beef fat-roasted potatoes, gravy, horseradish cream

APPETIZERS

Classic Caesar Salad	E D G S F	850
36-months aged Parmesan, slow-cooked egg, anchovy, croutons		
Crispy Crab Cake & Caviar	E D G S F	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	880
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	1,780
Brown butter, citrus, crispy Tuscan kale		
Aged Steak Tartare	E G	1,720
Wagyu beef fillet, egg yolk confit, gherkin, pickled shallots, potato crisps		
Pea & Asparagus Soup	D V	680
Mushy pea quenelle, pea shoots		

BAR & GRILL SEAFOOD TOWER	E S F	Half Tower 7,988 Full Tower 15,500
Gallagher N2 Oysters, Boston lobster, king crab leg, poached clams, tiger prawns, Pacific mussels, classic sauces		

CAVIAR & OYSTERS

Sturia Oscietra Caviar	30g 12,000 50g 18,000
Kristal Caviar	30g 8,980 50g 14,500
Served with herb oil, creme fraiche, toasted blinis	
Gallagher N2 Oysters	SF Half Dozen 2,400 I Dozen 4,588
Red wine mignonette	

MAINS

Red Pepper Risotto, Basil	E D G V	880
Ricotta dumpling, crispy basil		
Pan-roasted Tasmanian Salmon	D	2,300
Parsnip, ikura citrus beurre blanc and fennel		
Duck Pappardelle Ragu	E D G	1,888
Duck egg finished with 64% Manjari chocolate		
Braised Lamb Shank	D G	1,980
Creamy polenta, sun-dried tomato, crispy kale		

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	E D G	1,650
Braised MB7 steak ragu, oven-baked Koffmann's potatoes		

CHARCOAL GRILL (SEAFOOD)

Whole-roasted Sea Bream	D	2,100
Garlic, capers, lemon butter sauce, green salad		

Grilled Maine Lobster Thermidor	E D S F	Half Whole 3,550 6,988
French fries, summer leaves		

CHARCOAL GRILL (MEAT)

Charcoal-grilled Pork Chop	D G	300g 2,000
Beef-braised onion		

White Stripe Rack of Lamb Cutlets		300g 2,980
Beef-braised onion		

Grain-Fed Wagyu Picanha	D	300g 3,500
Beef-braised onion		

Grain-fed Wagyu Striploin MB5		350g 4,800
Served with Café de Paris butter and beef-braised onion		

Australian Grain-fed Ribeye Steak MB5		350g 4,988
Served with Café de Paris butter and beef-braised onion		

SHARING CUTS

Black Opal Chateaubriand MB7		450g 6,800
French fries, summer leaves, garlic confit		

Elbow Valley Porterhouse		800g 8,600
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 690
Half Lobster Thermidor 3,200

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

GORDON'S SIGNATURE BEEF WELLINGTON	E D G	3,988
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Slice of MB7 Wagyu beef fillet, mushroom and truffle duxelles, creamed Koffmann's potatoes, red wine jus

SIDES

Butter-mashed Potatoes	D V	450
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Truffle Parmesan Fries	D V	480
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Cured Ham Mac & Cheese	E D G	590
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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	580
Vanilla ice cream, butterscotch sauce		

Caramelised Apple Tart Tatin	to share, E D G	1,680
Vanilla ice cream and caramel sauce		

Knickerbocker Glory	E D G	690
Toffee ice cream, diplomat cream, blackberry compote, blackberry sorbet		

64% 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.