

MR. TAILOR

STEAKHOUSE

AMOUSE BOUCHE

BEEF CROQUETTES

Cecina beef | manchego cheese | gras

SOUP

SEAFOOD BOUILLABAISSSE (D/G)

Crayfish | scallops | salmon | mussels | osteria caviar

OR

WHITE TOMATO CAPPUCINO (D/G)

White Truffle | parmesan | sundry tomato crispy

STARTERS

GILLARDEAU OYSTER ROCKEFELLER (D/G)

Salmon Roe | Crema Béchamel parmesan | Baby spinach
| Salicornia | Dill Butter Sandwich

OR

GOOSE LIVER (G/D)

French toast | Duck Terrine & pan seared liver |
Teriyaki glaze shitake mushroom | lychee & ginger
chutney | matcha tea

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MAIN COURSE

PRIME ANGUS FILLET SOUS VIDE 63C' (D)

Slow cook short ribs | King oyster mushroom |
celeriac espuma | Truffle beef ju's

OR

POACHED HALIBUT (D/G)

Razor Clams | Stuffed Zucchini Flower Oyster Sauce |
Poached Oyster White Truffle

DESSERT

DARK CHOCOLATE (D)

Chocolate / Chocolate / Chocolate

OR

WHITE CHOCOLATE (D)

Chocolate / Chocolate / Chocolate

(D) - Dairy, (G) - Gluten

*Please inform us of any food allergies