

The background of the entire page is a repeating pattern of intricate, red floral and scrollwork designs on a dark red background. The pattern is symmetrical and covers the entire surface.

THE SHOW HOUSE

A LA CARTE
MENU



RAW BAR

OYSTERS PER PC **R, S 25**

SHALLOT AND VINEGAR, LEMON, TABASCO

BEEF TARTARE **E, G, MU, R, SU 95**

SHALLOT, CORNICHON, CAPER, QUAIL EGG, SOURDOUGH

BEEF CARPACCIO **D, R 90**

ROQUEFORT CHEESE, RED CHICORY, CONFIT GARLIC

STARTERS

BAKED CAMEMBERT **D, N, V 75**

SEASONAL WILD MUSHROOM, PINE NUT, TRUFFLE OIL

RATATOUILLE **G, V 60**

TOMATO AND RED PEPPER SAUCE, BLACK OLIVE TAPENADE

SALAD NIÇOISE **E, F 90**

YELLOWFIN TUNA, GREEN BEAN, BLACK OLIVE, HEIRLOOM TOMATO

ESCARGOT **D, G, S 100**

SNAILS, GARLIC, PARSLEY

BAKED SCALLOPS **D, G, S 70**

HERB BUTTER, GARLIC SOURDOUGH CROUTON, CHIVE

COD BRANDADE **D, F, G 65**

POMME PURÉE, SOURDOUGH

CHICKEN LIVER & FOIE GRAS PARFAIT **D, E, G 80**

MULLED WINE JELLY, SOURDOUGH, SPICED BUTTER

FRENCH ONION SOUP **D, E, G, MU, SU 50**

TRUFFLE CROQUE MONSIEUR, BEEF CONSOMMÉ

C - CELERY, D - DAIRY, E - EGG, F - FISH, G - GLUTEN, L - LUPIN,

MU - MUSTARD, N - NUTS, R - RAW, S - SHELLFISH, SE - SESAME, SO - SOYBEAN, SU - SULPHITES, V - VEGETARIAN.

CONSUMPTION OF RAW OR UNDERCOOKED MEATS, SEAFOOD OR POULTRY PRODUCTS SUCH AS EGGS MAY INCREASE YOUR RISK OF FOOD BORNE-ILLNESS.

PLEASE NOTIFY YOUR SERVER IF YOU HAVE ANY KNOWN FOOD ALLERGIES OR INTOLERANCES.

DISHERS ARE PREPARED IN A KITCHEN THAT HANDLES NUTS, SHELLFISH & DAIRY

THE SHOWHOUSE

MAINS

PEARL BARLEY RISOTTO **D, G, V 110**

MUSHROOM, PARMESAN, PARSLEY

TRUFFLE PAPPARDELLE **D, E, G, V 130**

SHIMEJI, PARMESAN

GRILLED TIGER PRAWNS **D, S 95**

SALTED BUTTER, LEMON JUICE, JALAPEÑO

HERBCRUSTED COD **D, F, G 120**

BEURRE BLANC, FENNEL, CUCUMBER, ASPARAGUS

LOBSTER PASTA **D, G, S 130**

ORECCHIETTE, SEAFOOD BISQUE, PEA

SEAFOOD BOUILLABAISSE **D, F, S 140**

MUSSELS, CLAMS, RED MULLET, KING PRAWN, SAFFRON

HONEY ROASTED DUCK BREAST **D, G 155**

BLACKBERRY, CANDY BEETROOT, ONION PETAL

STRIPLOIN **D, F, G 220**

CAFÉ DE PARIS BUTTER OR ROQUEFORT CHEESE SAUCE

TENDERLOIN **D, F, G 240**

CAFÉ DE PARIS BUTTER OR ROQUEFORT CHEESE SAUCE

SIDES

FRENCH FRIES **G, SU, V 40**

VINEGAR SALT

ASPARAGUS **V 45**

CONFIT LEMON

POMME PURÉE **D, V 40**

OLIVE OIL, BLACK PEPPER

GREEN BEANS **N, V 45**

FLAKED ALMOND

WHITE BEAN CASSOULET **C, V 40**

TOMATO SAUCE, CARROT

DAUPHINOISE POTATO **D, V 45**

GARLIC, CHEDDAR, ROSEMARY CREAM

DESSERT

CHOCOLATE TORTE **D, E, G, N, V 45**

CRÉMEUX, TONKA ICE CREAM, NIB TUILE

MILLE-FEUILLE **D, E, G 50**

VANILLA MASCARPONE CREAM,
DULCE DE LECHE, PUFF PASTRY

PAIN PERDU **D, E, G, V 50**

CARAMELIZED BRIOCHE, CINNAMON SOAKED SPONGE,
STRAWBERRY ICE CREAM

VANILLA CHEESECAKE **D, E, G, V 50**

RASPBERRY COULIS, CHOCOLATE TUILE

ICE CREAM SELECTION **D, E, V 40**

CHOCOLATE, VANILLA, STRAWBERRY

FRUIT SORBET **V 75**

GREEN APPLE, LEMON, PEACH

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The background of the entire page is a dark red color, framed by a repeating pattern of ornate, light red floral and scrollwork designs. The central text is white and reads:

THE SHOW HOUSE

WINE AND
DRINKS MENU

THE SHOWHOUSE

COCKTAIL

CHAMPAGNE COCKTAIL 140

HENNESSY V.S., CHAMPAGNE, ANGOSTURA BITTERS, LEMON SPRAY

AVIATION 65

GIN, MARASCHINO LIQUEUR, LEMON JUICE, CRÈME DE VIOLETTE

SINGAPORE SLING 80

GIN, CHERRY BRANDY, COINTREAU, BÉNÉDICTINE, ANGOSTURA BITTERS, PINEAPPLE JUICE, GRENADINE

TOM COLLINS 70

GIN, SUGAR SYRUP, LEMON JUICE, SODA WATER

OLD FASHIONED 95

WOODFORD RESERVE, ANGOSTURA BITTERS, BROWN SUGAR

MANHATTAN 75

MAKER'S MARK, SWEET VERMOUTH, ANGOSTURA BITTERS, ORANGE BITTERS

WHISKEY SOUR 75

MAKER'S MARK, ANGOSTURA BITTERS, LEMON JUICE, FOAMEE

CLARIFIED MAI TAI 85

GOLD RUM, DARK RUM, COINTREAU, LIME JUICE, ORGEAT SYRUP

DAIQUIRI 60

WHITE RUM, LIME JUICE, SIMPLE SYRUP

FRENCH MARTINI 80

VODKA, CHAMBORD, PINEAPPLE JUICE

TOMMY'S MARGARITA 70

BLANCO TEQUILA, LIME JUICE, AGAVE NECTAR

NON-ALCOHOLIC COCKTAIL

SHIRLEY TEMPLE 50

SODA, LEMON JUICE, GRENADINE

THE QUEEN 50

ELDERFLOWER SYRUP, LEMON JUICE, SODA, BERRIES

CHAMPAGNE

| | GLS | 1/2 BTL | BTL |
|--|-----|---------|------|
| Laurent Perrier, La Cuvée Brut, NV | 135 | 450 | 800 |
| Frerejean Frères, Brut Premier Cru, NV | | | 900 |
| Taittinger Prestige Rosé, Brut, NV | | | 990 |
| Laurent-Perrier, Cuvée Rosé, NV | | | 2100 |
| Dom Pérignon, Vintage | | | 4500 |
| Cristal, Louis Roederer, Vintage | | | 5400 |
| Cristal, Louis Roederer Rosé, Vintage | | | 8100 |

WHITE WINE

| | GLS | BTL |
|--|-----|------|
| Pinot Grigio, Italia, Veneto, Italy | 55 | 265 |
| Grenache Blanc / Vermentino, La Ciboise, Luberon, Rhône Valley, France | 60 | 290 |
| Sauvignon Blanc, Santa Carolina, Casablanca Valley, Chile | 65 | 315 |
| Chardonnay, Le "Petit" Laroche, Pays d'Oc, France | | 420 |
| Pinot Grigio, Ca' Montini Valfredda, Trentino - Alto Adige, Italy | | 490 |
| Chardonnay, Gnarly Head, Central Coast, California, USA | | 500 |
| Albariño, Martín Códax, Rias Baixas, Spain | | 520 |
| Riesling, Kung Fu Girl, Charles Smith, Washington, USA | | 540 |
| Cortese, Gavi di Gavi, La Scolca IL Valentino, Piedmont, Italy | | 560 |
| Sauvignon Blanc, Private Bin, Villa Maria, Marlborough, New Zealand | | 620 |
| Sauvignon Blanc, Dog Point, Marlborough, New Zealand | | 650 |
| Sauvignon Blanc, Sancerre, Domaine Tassin, Loire Valley, France | | 700 |
| Chardonnay, Chablis, Domaine Vauroux, Burgundy, France | | 720 |
| Chardonnay, Catena Alta, Mendoza, Argentina | | 770 |
| Sauvignon Blanc, Pouilly-Fumé, Ladoucette, Loire Valley, France | | 1100 |

ROSÉ WINE

| | GLS | BTL |
|---|-----|-----|
| Cinsault, Syrah, Grenache, Le Rosé Lapostolle, Colchagua Valley, Chile | 60 | 290 |
| M de Minuty, Château Minuty, Côtes de Provence, France | 75 | 365 |
| Syrah, Grenache, Cinsault, Esprit De Gassier, Côtes De Provence, France | | 415 |
| Château d'Esclans, Whispering Angel, Sacha Lichine, Côtes de Provence, France | | 660 |

RED WINE

| | GLS | BTL |
|--|-----|------|
| Primitivo, Italia, Puglia, Italy | 55 | 265 |
| Grenache, Syrah, La Ciboise, Luberon, Rhône Valley, France | 60 | 290 |
| Malbec, Alamos, Mendoza, Argentina | 65 | 315 |
| Côtes du Rhône Rouge, Artésis, Ogier, Rhône Valley, France | | 480 |
| Pinot Noir, Attitude, Pascal Jolivet, Loire Valley, France | | 580 |
| Tempranillo, Rioja Reserva, Cune, Rioja, Spain | | 600 |
| Syrah, Crozes-Hermitage, Les Launes, Maison Delas Frères, Côtes du Rhône, France | | 700 |
| Amarone della Valpolicella Classico, D.O.C.G, Luigi Righetti, Veneto, Italy | | 770 |
| Nebbiolo, Barolo DOCG, Beni di Batasiolo, Piedmont, Italy | | 850 |
| Pinot Noir, La Crema, Sonoma County, California, USA | | 900 |
| Cabernet, Merlot, Frank Phélan, Saint-Estèphe, Bordeaux, France | | 1050 |
| Malbec, Catena Alta, Mendoza, Argentina | | 1100 |

SWEET AND FORTIFIED WINE

| | GLS | BTL |
|--|-----|-----|
| Taylor's, LBV, Douro Valley, Portugal '75cl' | 70 | 690 |
| Sauternes, Emotions, Château de la Tour Blanche, Bordeaux, France 37.5cl | 80 | 390 |

BEER

| | 1/2 PINT | PINT | BTL |
|----------------------------|----------|------|-----|
| Peroni | 32 | 55 | 50 |
| Heineken | | | 50 |
| Brewdog Punk Ipa | | | 65 |
| Peroni 0.0%(Non Alcoholic) | | | 48 |

SPIRITS

VODKA

| | 30ML | 60ML | BTL |
|--------------|------|------|------|
| Ketel One | 48 | 92 | 1120 |
| Beluga Noble | 65 | 125 | 1500 |
| Cîroc | 68 | 130 | 1570 |
| Belvedere | 68 | 130 | 1570 |
| Grey Goose | 68 | 130 | 1570 |

GIN

| | 30ML | 60ML | BTL |
|------------------|------|------|------|
| Tanqueray | 48 | 92 | 1120 |
| Roku | 58 | 110 | 1350 |
| Hendrick's | 62 | 120 | 1400 |
| The Botanist | 62 | 120 | 1400 |
| Monkey 47 '50cl' | 92 | 180 | 1500 |

RUM

| | 30ML | 60ML | BTL |
|------------------|------|------|------|
| Bacardi Superior | 48 | 92 | 1120 |
| Kraken Spiced | 52 | 100 | 1150 |
| Havana Club 7yo | 62 | 120 | 1400 |
| Bacardi 8yo | 68 | 130 | 1570 |
| Ron Zacapa 23yo | 98 | 190 | 2250 |

TEQUILA

| | 30ML | 60ML | BTL |
|------------------------------------|------|------|------|
| Jose Cuervo Especial Gold / Silver | 48 | 92 | 1120 |
| Patrón Silver | 68 | 130 | 1570 |
| Don Julio Blanco | 90 | 175 | 1990 |
| Don Julio Reposado | 105 | 205 | 2500 |
| Komos Reposado Rosa | 160 | 315 | 3600 |
| Komos Añejo Cristalino | 180 | 355 | 3990 |
| Clase Azul Reposado | 230 | 455 | 4990 |
| Don Julio 1942 | 320 | 635 | 7500 |

WHISKEY

| | 50ML | 60ML | BTL |
|----------------------|------|------|------|
| Dewar's White Label | 48 | 92 | 1120 |
| Monkey Shoulder | 58 | 110 | 1350 |
| Maker's Mark | 58 | 110 | 1350 |
| Jack Daniel's No.7 | 58 | 110 | 1350 |
| Woodford Reserve | 62 | 120 | 1400 |
| J Walker Black Label | 62 | 120 | 1400 |
| Chivas Regal 12yo | 62 | 120 | 1400 |
| Glenfiddich 15yo | 90 | 175 | 1990 |
| The Macallan 12yo | 90 | 175 | 1990 |
| Hibiki Harmony | 120 | 235 | 2700 |
| Chivas Regal 18yo | 125 | 245 | 2800 |
| The Macallan 15yo | 180 | 355 | 3900 |

COGNAC

| | 50ML | 60ML | BTL |
|-------------|------|------|------|
| Hennessy VS | 65 | 125 | 1450 |
| Remy VSOP | 85 | 165 | 1900 |
| Remy XO | 220 | 435 | 4900 |