



CHRISTOPHER'S

AVAILABLE TUESDAY - FRIDAY, 11AM - 10PM & SATURDAY FROM 5PM

NIBBLES

Warm bread (v)	6
Sea-salted butter	
Kalamata & nocellara olives (vg)	4
Padrón peppers (v)	8
Popcorn shrimp, chilli mayo	14

TACOS

Jerk-spiced shredded chicken	18
Red cabbage slaw, smashed avocado, sweet potato crisps, crème fraîche	
BBQ wagyu beef	21
Mixed peppers, chipotle chilli, truffle mayo	
Spicy shrimp	19
Mango & lettuce slaw, peppers, chilli mayo	
Beetroot, zucchini & kohlrabi (vg)	14
Harissa coconut cream, black bean salsa, sweet potato tortilla, coriander cress	

STARTERS

Burrata (v)	15
Balsamic tomatoes, black olive caramel, sea salt	
Caesar salad	14.5
(add chargrilled chicken)	(+6)
Blackened shrimps	18.5
Black bean, fève & corn salsa	
Tuna tartare	18
Avocado, wasabi mayo	
Santa Fe salad (vg)	16
Avocado, black beans, tomato, corn, cilantro & lime dressing	
(add chargrilled chicken)	(+6)
Lobster bisque	19
Lobster dumplings	
Maryland crab cake	23
Harissa aioli, arugula, tomato jam	
Crispy duck salad	18
Radish & kohlrabi slaw, mandarin, cashews, tamarind & ginger dressing	

MAINS

Wagyu burger	26
Lettuce, tomato, mayo, caramelised onions, dill pickle, monterey jack cheese	
Blackened salmon	27
Jambalaya risotto	
Roasted chicken breast	26.5
Jerusalem artichoke puree, asparagus, tarragon cream sauce	
Seared wild bass	29
Chargrilled zucchini & corn, zucchini flower tempura, piquillo pepper chowder	
Berberere-marinated lamb chops	38
Cumin-spiced lamb shoulder, pomegranate yoghurt, mango jam	
Tofu, sweet potato & coconut curry	18
Red rice (vg)	
Lobster mac 'n' cheese	36.5
Grilled lobster (Half / Whole)	Market price
Garlic butter	
C's pink sauce rigatoni	19
Parmigiano reggiano (add shrimps)	(+8)

STEAKS

Served with your choice of Béarnaise, Chimichurri, Peppercorn or Blue Cheese Sauce

Rib-Eye	
USDA Prime (170g)	37
USDA Prime (230g)	49
Sirloin	
Australian (230g)	36
Scottish (285g)	38
Fillet	
Scottish (230g)	46
USDA Prime (170g)	53
Japanese Wagyu (A5)	22 per
(please advise your desired weight up to 240g, min 60g required)	30g
Add half grilled lobster	Market price

WEEKDAY BRUNCH

(11AM - 4PM)

Avocado & tomato sourdough toast (v)	14.5
Feta crumble, chilli, lime, flaxseeds	
Truffle scrambled eggs	24
Sourdough toast	
Egg Maryland	26
Crab cake, poached egg, spinach, hollandaise sauce	
Buttermilk fried chicken sandwich	19
(available grilled) chilli mayo, arugula, tomato, brioche bun	
Buttermilk pancakes	16
Berries, maple syrup, coconut yoghurt	
Brioche French toast	16.5
Caramelised peaches, vanilla mascarpone, maple syrup	
Chocolate brioche French toast	18
(Milk or dark), vanilla ice cream, chocolate sauce	

SIDES

Fries, Sweet potato fries, Monterey cheddar mash, Tobacco onion rings, Chilli almond broccoli, Honey-roasted carrots	6
Creamed / Steamed spinach	7
Parmesan truffle fries	8.5

Please inform your server of any allergies or intolerances before ordering. Not all ingredients are listed on the menu and we cannot guarantee that our food/drinks will be free of any traces of allergens, including peanuts.

Please note we require a minimum of 1 Main dish per person to be ordered in the Restaurant. Otherwise we will do our best to accommodate you in the Martini Bar.

Private Room Available | A discretionary service charge of 13.5% will be added to your bill | All prices are inclusive of VAT | (v) vegetarian, (vg) vegan, (gf) gluten free