

BREAD

ARTISAN BAKED SOURDOUGH salted butter **8**

OYSTERS

FRESH NATURAL OYSTERS Six **24**
Twelve **42**

Served with classic mignonette dressing

Daily specials also available

ENTREES

CHARCUTERIE BOARD chicken liver & port parfait, pork rillettes, homemade pickles, quince chutney, warm brioche **22**

TRADITIONAL ONION SOUP toasted, gruyere cheese crouton **19**

'NUMMUS' cured local white fish 'ceviche' style, leche de tigre, condiments (*gf*) **25**

CLASSIC BEEF TARTARE condiments, mustard, egg yolk (*gf*) entrée **25** main **38**

SURF & TURF TARTARE (Terre et Mer) oyster, wagyu, salmon caviar, crème aigrelette **29**

FRESH SASHIMI 3 different species cut to order, pickled ginger, wasabi, ponzu sauce, fresh herbs (*gf*) **28**

CURED SALMON beetroot, truffle oil, sour cream & dill, squid ink tapioca crackers (*gf*) **26**

SEARED WAGYU BEEF TATAKI served blue, Thai dressing, fried enoki (*gf*) **29**

PAN ROASTED ATLANTIC SCALLOPS pistachio & hazelnut crust, whipped potato, vanilla, crispy prosciutto chards (*gf*) **28**

WAGYU BEEF SPRING ROLLS kaffir lime, ginger dipping sauce **22**

ROASTED BEETROOT CARPACCIO goats cheese, walnut, dill dressing (*gf*) **24**

MISO EGGPLANT bean salad, crispy tofu, ginger dressing (*vegan*) **24**

CONFIT OCTOPUS warm potato salad, smoked paprika (*gf*) **24**

SALADS

NICOISE dressed mesclun leaves, olives, green beans, chat potato salad, egg & seared salmon or Tuna (*gf*) entrée **26** main **38**

KING PRAWN citrus, crisp leaves, crunchy veg, vinaigrette (*gf*) entrée **28** main **39**

SIDES

ROASTED SWEET POTATOES yogurt, coriander, paprika dressing **10**

CRISP GREEN VEGETABLES dressed with a herbed garlic butter (*gf*) **8**

FRIED SILK TOFU black vinegar, pickled ginger (*gf*) (*v*) **10**

CRISP FAT CHIPS aioli mayo (*v*) **9**

POTATO PUREE chives & truffle oil (*gf*) (*v*) **9**

MESCLUN MIXED SALAD balsamic, crudities, shaved parmesan (*gf*) (*v*) **9**

Char
Restaurant

Admiralty House