

APHRODISIACS

CAVIAR SERVICE

served with blini & traditional accompaniments

Gold (30g) 140

Diamond (30g) 180

RAW OYSTER

dozen oysters on the half shell, mignonette, horseradish, lemon

42



THE STEAKS

RIBEYE (30oz)	148
RIBEYE (16oz)	88
STRIPLOIN (14oz)	68
TENDERLOIN (8oz)	58

Finished tableside with Maitre d'Hotel butter brulee served with jus, peppercorn sauce, chimichurri & signature steak sauce.

SHAVED TRUFFLE	15/G
TALEGGIO & BLUE CHEESE BRULEE	15
TORCHED FOIE GRAS	20

TRUFFLE FRIES

black truffle, grana padano, thyme, confit garlic aioli

13

BEEF TARTARE

brandt lake wagyu, smoke, egg yolk cream, pickled mushrooms, potato chips

28

BREAD

grilled sourdough, crisps, crackers, olives, oil, compound butter, hummus

14

CHARCUTERIE BOARD

two rivers charcuterie, artisanal cheeses, pickles, olives, crisps

29

ROASTED BEETS

smoke, honey, thyme, spiced yogurt, candied nuts

14

BAKED POTATO GNOCCHI

fresh gnocchi, grana padano crema, scallion, bacon

29

MUSHROOM ARANCINI

arborio, wild & cultivated mushrooms, aioli, grana padano, truffle

16

SCALLOPS

green goddess emulsion, potato, fennel, chili oil, tempura crumble

36

GRILLED BROCCOLINI

cheese sauce, shaved egg yolk, fresh herbs

16

AHI TUNA

red thai curry, daikon, broccolini, orange

39

FISH & CHIP CONES

sushi rice, soy paper, crispy tempura, pickled ginger, tartar, cucumber, caviar

18

LETTUCE WRAPS

butter lettuce, pickles, salsa verda, aioli

PARKER SLIDERS

wagyu beef, confit garlic aioli, pickles, iceberg lettuce, potato roll

19

FALAFEL FRITTERS

18

CHICKEN SATAY

19

CRAB CAKE

26

WEDGE SALAD

iceberg lettuce, blue cheese emulsion, bacon, tomato powder, chives

21

DESSERTS

CHOCOLATE CAKE

milk chocolate mousse, almond glaze,
ginger crumble, pear, hazelnut 16

CEREAL MILK CHEESECAKE

marshmallow, citrus, berries 16

THE PARKER CIGARS

salted caramel mousse, red wine & smoked berry
compote, chocolate shortbread crumble 18

BAKED ALASKA (FOR TWO)

banana butter cake, vanilla bean ice cream,
italian meringue, grand marnier flambée 24

AFTER DINNER DRINKS

MONTE CRISTO

Kahlua, Grand Marnier, Cointreau,
coffee, whipped cream 16

BLUEBERRY TEA

Grand Marnier, Amaretto, orange pekoe tea 16

IRISH COFFEE

Jameson, coffee, whipped cream 16

PICK ME UP, VIC!

Carolans Irish Cream, Kahlua, Trader Vic's
Macadamia Nut, espresso 18

AFFOGATO MARTINI

Carolans Irish cream, Espresso Vodka,
Kahlua, orgeat, espresso, vanilla ice cream 18