

## TO START

<b>Seafood Chowder</b> (C)(S)	<b>42</b>
A delicious bowl of chowder with clams, prawns, salmon, hamour, potato & croutons	
<b>Oysters 3 Pcs</b> (C)	<b>65</b>
Freshly shucked, house vinegar & lemon	
<b>Firecracker Prawn Cocktail</b> (C)	<b>68</b>
Tempura prawns, chilli mayo, shishito pepper & Salicornia	
<b>Steak Tartare</b> (R)	<b>85</b>
Prime beef fillet, grape mustard, traditional condiments	
<b>Wagyu Beef Carpaccio</b> (R)	<b>75</b>
Truffle pesto, Parmesan, lemon salt, pickled radish	
<b>Spanish Style Garlic Prawns</b> (C)(S)	<b>72</b>
Red chilli, beef chorizo, parsley, potato crisp & toast	
<b>Tuna Tartare</b> (S)	<b>65</b>
Yellowfin tuna, avocado, truffle ponzu, crackers	
<b>Chicken Yakitori</b>	<b>58</b>
Rocoto chilli-glazed chicken, honey mustard mayo, cress	
<b>Truffle Fried Mac-N-Cheese Arancini</b>	<b>48</b>
Homemade ketchup, white truffle mayo, Parmesan, cress	

## SALADS

<b>Burrata Salad</b>	<b>65</b>
Slow-cooked puy lentils, heirloom baby tomatoes, tomato & basil jam	
<b>Caesar Salad</b> (S)	<b>48</b>
Baby gem lettuce, bresaola chips, Parmesan, garlic croutons, slow-cooked eggs, anchovy Caesar dressing	
Add - Chicken breast	<b>20</b>
Add - Grilled shrimp (C)(S)	<b>20</b>
<b>Niçoise Salad</b>	<b>48</b>
Green beans, baby gem lettuce, new potatoes, quail egg, black olives, cherry tomatoes, lemon olive oil	
Add - Pepper-crusted tuna (S)	<b>20</b>
Add - Seared salmon (S)	<b>20</b>

## BURGERS & HOMEMADE PIE

(Served with Bentley fries & mixed greens)

<b>The Bentley Burger</b> (SS)	<b>80</b>
Angus beef patty, homemade smoked tomato ketchup, Applewood cheddar	
<b>Wagyu Sliders</b>	<b>100</b>
3pcs of Wagyu beef patties, caramelised onion, Gruyère, brioche bun	
<b>Chef's Daily Special Pie</b>	<b>105</b>
Ask your waiter about today's special	

(C) Crustacean | (N) Nuts | (S) Seafood | (R) Raw | (SS) Sesame Seeds | (V) Vegetarian

Please ask your waiter for gluten-free & dairy-free options.

All prices are inclusive of 10% service charge and 5% VAT.

## THE MAINS

<b>Angus Beef Short Ribs</b>	<b>225</b>
Slow-braised short ribs, Paris mash & glazed carrots	
<b>Seared Salmon Fillet</b>	<b>135</b>
Crushed new potatoes, edamame, lemongrass crema	
<b>Roast Lamb Rump</b>	<b>155</b>
Wilted pak choi, smoked eggplant cream, sumac	
<b>Sea Bass Fillet</b> (C)(S)	<b>140</b>
Saffron potato, prawn & clam velouté	
<b>Grilled Giant Prawns</b> (C)(S)	<b>185</b>
Garlic & chilli jumbo prawns, potato gnocchi, tomato & fennel sauce	
<b>Classic Lobster Thermidor or Grilled</b> (C)(S)	<b>310</b>
Live lobster, steamed broccolini & Paris mash	
<b>Braised Lamb Shank</b>	<b>145</b>
Roasted baby potatoes, spicy harissa bean cassoulet	
<b>Grilled Chicken Breast</b>	<b>125</b>
Charred broccolini, creamy mushroom sauce	
<b>Chicken Schnitzel</b>	<b>125</b>
Truffle mash, lemon caper sauce, caper berries & fresh greens	
<b>Boneless Whole Chicken</b>	<b>155</b>
Thyme & garlic marinated baby chicken, chargrilled, with roasted baby potatoes, green garlic sauce	
<b>Spinach &amp; Ricotta Ravioli</b>	<b>95</b>
Ricotta & spinach stuffed ravioli, tomato sauce, olive oil, Parmigiano Reggiano	

## BUTCHER'S BOARD **380**

(Sharing mix grill platter - Serves 2 people) (C)(S)

Slow-braised beef back ribs, grass-fed natural fillet, jerk chicken, beef chorizo, meatballs, grilled giant prawns, Paris mash, pickles, bread, with your choice of 2 sauces

## FROM BUTCHER TO GRILL

(Served with Bentley fries or Paris mash & mixed greens)

<b>Silver Fern New Zealand Grass-Fed Fillet</b>	<b>195</b>
200g natural fillet, chargrilled	
<b>Black Onyx Striploin</b>	<b>260</b>
300g, roasted wild mushroom ragout	
<b>Rangers Valley 300 Day Black Onyx Ribeye</b>	<b>280</b>
300g, café de Paris butter	
<b>Rangers Valley Wagyu Flat Iron Steak</b>	<b>295</b>
300g, flame-grilled, with parsnip purée	
<b>American Angus Grain-Fed Ribeye</b>	<b>250</b>
300g, sautéed mixed mushrooms	
<b>Stockyard Australian 250 Day Grain-Fed Fillet</b>	<b>295</b>
2x 100g, fried egg, truffle butter, asparagus	
<b>New Zealand Beef Back Ribs</b>	<b>185</b>
700g, braised & grilled, grass-fed	
<b>Wagyu Ribeye</b>	<b>330</b>
300g rangers Valley premium marbled beef flame-grilled to your liking, served with truffle mash & asparagus	
<b>Peppercorn sauce</b>	<b>18</b>
<b>Béarnaise sauce</b>	<b>18</b>
<b>Mushroom café au lait</b>	<b>18</b>
<b>Black truffle butter</b>	<b>18</b>
<b>Bentley fries, Parmesan, herb &amp; truffle oil</b>	<b>30</b>
<b>Paris mash</b>	<b>30</b>
<b>Steamed broccolini</b>	<b>30</b>
<b>Sautéed mixed mushrooms</b>	<b>30</b>
<b>Grilled asparagus</b>	<b>30</b>
<b>Mac-n-cheese</b>	<b>30</b>
<b>Green salad</b>	<b>30</b>

