



RAW BAR

CAVIAR H (FINEST CAVIAR)

OSCIETRA
30 gr – 50 gr
85 – 150

BELUGA
30 gr – 50 gr
150 – 220

STEAK TARTARE
Cured Egg Yolk, Anchovies, Capers,
Chives & Shallot Sourdough Crackers
24

OYSTER, (HALF DOZEN)
Apple, Champagne Vinegar, Dill Oil
24 (4 EACH)

TUNA TARTARE
Guacamole, Soy Mirin Ginger Dressing,
White and Black Sesame Seed
22

STARTERS

MISTRESS BREAD AND BUTTER
5

OCTOPUS CARPACCIO
19

QUINOA SALAD
16

BURRATA (VG)
Roasted Datterini Tomatoes, Basil Oil
16

LOBSTER ROLL
18

SALT & PEPPER SQUID
Aioli
14

PASTA & RISOTTO

RISOTTO TRUFFLE (VG)
36

LINGUINE LEMON
BUTTER & CAVIAR
38

PACCHERI LOBSTER
HALF 38 FULL 72

MAIN COURSE

CHICKEN POUSSIN
Salmoriglio
24

JOSPER GRILLED
LAMB CHOPS
34

JOSPER GRILLED RIBEYE
Truffle Pomme Pure
44

MISTRESS BURGER
Beef Patty, Matured Cheddar Cheese,
Caramelised Onion, Little Gem,
Tomatoes, Gherkins
22

ONION GLAZED
AUBERGINE (V)
22

CHILEAN SEA BASS
A LA PROVENCAL
Green Asparagus
36

SOLE MEUNIÈRE
64

SIDES

TENDERSTEAM BROCCOLI
8

FRENCH FRIES
7

CRUNCHY POTATOES
7

SAUTÉED SPINACH
7

TRUFFLE FRIES
10

HARICOT VERTS
7

V VEGETARIAN VG VEGAN

Food Allergies and Intolerances: Whilst we have strict controls in place to reduce risk of contamination, it is not possible for us to guarantee that our dishes will be 100% allergen or contamination free. Before ordering, please speak to our staff about your requirements. All prices are inclusive of VAT at 20%. A discretionary Service Charge of 10% & Entertainment Fee of 5% will be added to your Bill.

