

At Grill 88, fire meets finesse. Michelin-trained Chef Luis Campos curates the world's finest cuts, grilled over charcoal with quiet precision.
Every dish reflects a belief in simplicity, provenance, and the honest craft of flame.

Welcome to Grill 88.

OYSTERS & PREMIUM CAVIAR

Caviar Service with Buttery Paratha, Clotted Cream and Lemon

- Imperial Oscietra 30g/50g 100/140
- Royal Beluga 30g/50g 180/220

Scottish West Coast Oysters No.3 5 EACH

- Raw with Smoked Apple Vinegar Mignonette, Horseradish Aioli and Lemon
- Gratin with Jospier Garlic Butter and Gruyère Cheese

ENTREE

Cherry Duck Parfait with Nashi Pear, Pickled Rhubarb, Mustard Seeds and Onion Bun 26

Wagyu Beef Tartare with Churchill Sauce, Pickled Shallots, Smoked Caviar, White Soy Cured Egg Yolk and Aged Parmesan 28

Bone Marrow with Braised Beef Cheek, Cornichons, Shallots, Crème Fraîche and Jalapeño Corn Bread 28

Black Tiger Prawn with Mandarin Bisque and Charred Leek Oil 24

Glazed Scallops with Glass Noodles, Fermented Cabbage and XO Lemongrass Sauce 25

Chicory & Blue Cheese Salad with Pear, Roquefort and Candied Walnuts 20

FISH AND MAINS

Jospier Grilled Fish of the Day with Brown Butter Lemon Sauce and Herb Oil MP

Biltmore Lobster Linguini with Lobster Bisque, Sea Herbs and Finger Lime 55

SIGNATURE LARGE CUTS

Designed to share. Served with Duck Fat Potatoes and Seasonal Greens.

2kg Applewood-Braised Thor Hammer with Red Wine Jus 100

1.5kg Westholme Wagyu Tomahawk 195

48-hour pre-order, minimum 6 guests :

Whole Black Pork Suckling Pig 320

Whole Lamb with Pilaf Rice, Cashew Nuts and Greens 400

FROM THE GRILL

The Lake District, England

Native beef dry-aged for exceptional depth and tenderness.

- 350g Sirloin on the Bone (100 Days) 50
- 300g Stone Axe Full Blood Wagyu Beef Rump 45

Kagoshima Wagyu, Japan

A4 Wagyu from Kyushu, buttery and umami-rich.

- 200g Tenderloin 95

Kobe Beef, Japan

Certified A5 Tajima Wagyu — intense marbling, rare sweetness.

- 200g Striploin 220

USDA Prime, USA

Top 2% American beef, grain-finished, bold and juicy.

- 200g Rib Eye 65

Westholme Wagyu, Australia

Grass-fed, grain-finished, marble score 8–9 — tender and balanced.

- 200g Tenderloin 70

SIDES

Gruyère Cauliflower Gratin with Herb Pangrattato 12

Crispy Duck Fat Potatoes with Rosemary Salt 11

Chargrilled Broccoli with Sumac, Labneh Yoghurt and Toasted Almonds 10

Creamy Parmesan Polenta with Périgord Truffle 14

Stir-Fried Morning Glory with Black Vinegar 10

Ratte Mash Potato 8

DESSERTS

Black Forest Lava Cake with Morello Cherry Ice Cream 18

Yuzu & Blueberry Marbled Soufflé with Burnt Honey and Jasmine Ice Cream 16

Wild Strawberry & Elderflower Bombe 20

The Cheese Bar

Served with quince, cheese crackers, chutney and fresh grapes

- 3 Cheese Selection 18
- 6 Cheese Selection 28