

## LETS BEGIN

<b>ORGANIC HENS EGG</b> (Pork, Gluten, Milk) Japanese Golden Egg, Chorizo Marmalade, Roasted Cauliflower, Toasted Brioche	<b>230</b>
<b>THE ALBION TOMATO</b> (Dairy) Heritage Tomatoes, Burrata Cheese, Black Olives, Sweet Basil and Orange Sorbet	<b>200</b>
<b>LOBSTER COCKTAIL</b> (Seafood, Dairy) Spiny lobster, Pickled Kohlrabi, Chipotle Emulsion Watermelon Radish	<b>360</b>
<b>FINE DE CLAIRE OYSTER</b> (Shellfish, Alcohol, Soy) Champagne Poached Oysters, Pink Pomelo, Pickled Cucumber	<b>390</b>
<b>SMOKED BEEF TARTAR</b> (Gluten, Alcohol, Egg) O'Connor Black Angus, Foie Gras, Cured Egg Yolk	<b>390</b>
<b>KIRK'S CAVIAR SANDWICH</b> (Gluten, Dairy, Egg) Toasted English Muffin, Japanese Egg, Kristal Caviar Crème Fraiche	<b>770</b>
<b>KRISTAL CAVIAR</b> (Gluten, Dairy) Tin Kristal Caviar with Crème Fraiche, Chopped Shallot, Fresh Blinis Pancakes	<b>2,700</b> (30gr)
	<b>3,800</b> (50gr)
	<b>8,500</b> (125gr)

## MAIN COURSE

<b>THE ALBION FISH 'N' CHIPS</b> (Seafood, Gluten, Dairy) Beer Battered Tooth Fish, Fat Chips, Pea Puree, Tartare Sauce	<b>800</b>
<b>TOOTHFISH</b> (Seafood, Dairy) Butter Blanched Toothfish Fillet, Caper Lemon Sauce, Fennel, Kale Salad	<b>800</b>
<b>HOKKAIDO SCALLOPS</b> (Shellfish, Pork, Dairy) BBQ Baby Leeks, Smoked Bacon Sauce, Kristal Kaviari	<b>990</b>
<b>CIDER BRAISED PORK BELLY</b> (Pork, Dairy) Spanish Pork, BBQ Cabbage, Apple Cardamon	<b>700</b>
<b>180GR SHIMU STRIPLOIN WAGYU</b> (Gluten, Dairy) Wagyu Striploin, Onion Marmalade, Mashed Potato, Stout Gravy, with Side Salad	<b>998</b>
<b>150GR TAJIMA TENDERLOIN WAGYU</b> (Gluten, Dairy) Wagyu Fillet, Onion Marmalade, Mashed Potato, Stout Gravy, with Side Salad	<b>1,200</b>
<b>DOUBLE LAMB CHOP</b> Australian Bone in Lamb Saddle, Garden Peas, Mint Sauce	<b>990</b>
<b>EGG PLANT</b> (Dairy) Miso Baked Eggplant, Italian Arugula Greek Yogurt, Pinenut, Pumpkin Granola	<b>300</b>
<b>BARBECUED CAULIFLOWER</b> (Dairy, Nut) BBQ Cauliflower Steak, Confit Garlic and Mint Pesto, Toasted Hazelnut, Parmesan Sauce	<b>300</b>

## TO SHARE

**SEAFOOD SHARING** (Seafood, Dairy) 2,900

BBQ Canadian Lobster Tail  
Beer Battered Lobster Claw  
Grilled Hokkaido Scallops  
BBQ Sweet Prawn  
Kale & Fennel Salad, Lemon Tomato, Caper Sauce

**WHOLE ROASTED CHICKEN** (Dairy, Chicken) 900

Thyme Roasted Chicken Crown, Confit Legs, Stuffed Wings, Classic Chicken Gravy,  
Herbed Mash Potato, Butterhead Salad, Charred Sweetcorn

**WAGYU TOMAHAWK** (Gluten, Dairy) 5,000

1kg BBQ Shimo Wagyu, Onion Marmalade, Butterhead Herb Salad, Stout Gravy, Fat Chips

## ALONG SIDE

**WHOLE MASH POTATO, FRESH HERBS** (Dairy) 200

**BBQ FOIE GRAS** 500

**FAT CHIPS** 200

**KALE AND FENNEL SALAD** 200

**BABY GEM LETTUCE, HERB DRESSING** 200

**BUTTER FRIED BUTTON MUSHROOMS** 150

**GRILLED BROCCOLINI** 150

**TRUFFLE FRIES** 250

## SOMETHING SWEET

**CALAMANSI** (Alcohol) 300

Gin and Earl Grey, Calamansi Sorbet, Fresh Citrus

**APPLE CRUMBLE** (Gluten, Nut, Dairy) 300

Caramel Roasted Apple, Hazelnut Crumble, Cinnamon Custard, Vanilla Bean Ice-Cream

**ETON MESS** (Egg, Dairy) 300

Fresh Strawberry Jam, Yoghurt Sorbet, Crispy Meringue

**COFFEE CHOCOLATE** (Egg, Dairy) 300

Vietnamese Coffee Mousse and Ice Cream, Local Dark Chocolate

**CHEESE SELECTION** (Gluten, Dairy) 500

Selection of French Cheeses Served with Local Honey and Crackers