

## STARTERS

Bread Basket for Two ..... 6 Charcoal Salt - Premium Olive Oil - Signature Butter	Mousse of Foie Gras ..... 22 Melba Toast - Mango Salsa
Crusty Garlic Bread ..... 8	Smoked Salmon Rosette ..... 19 Capers - Cornichons
Homemade Soup of the Day ..... 10	Tuna Tataki ..... 23 Wakame Seaweed Salad - Japanese Ponzu
Beef Carpaccio ..... 24 Caramelised Mushrooms - Rocket - Parmesan Black Truffle Shavings	Red Tuna Tartare ..... 25 Japanese Ponzu
Langoustine Pil-Pil with Chilli and Garlic Classic ..... 17 Whisky - Parmesan Cheese ..... 19	Peruvian Sea Bass Ceviche ..... 22 Mango - Avocado - Pico de Gallo - Tiger's Milk
King Prawn Carpaccio ..... 19 Sriracha Mayo - Mustard Greens - Citrus Vinaigrette	Beef Tataki ..... 21 Shisho Tempura - Japanese Pickles - Asian Vinaigrette

## STARTERS TO SHARE

Classic Italian Meatballs ..... 14 Neapolitan Sauce - Parmesan Cheese
Croquettes of the Day ..... 16
Grilled Edamame ..... 13 Sea Salt Flakes
Hand Cut Cured Iberian Ham ..... 29 Bellota/Pata Negra Pan de Cristal
Grilled Chorizo ..... 14 Traditional Spanish Sausage
Grilled Chistorra ..... 14 Basque-Style Spanish Chorizo Sausage
Grilled Black Pudding ..... 14 Spanish Black Pudding Sausage

## SALADS

Classic Caesar Salad Crispy Bacon - Anchovies - Boiled Egg Grilled Chicken ..... 21 Grilled King Prawns ..... 22
OAK Caesar Salad ..... 24 Smoked Beef - Cherry Tomatoes - Parmesan Cheese
Guacamole and Tempura Vegetables ..... 21 Chipotle Oil - Sunflower Seeds
Smoked Burrata ..... 21 Fig Puree - Tomato Confit - Rocket - Pesto

## VEGETARIAN

Beyond Vegan Burger ..... 25 Chipotle Mayo
Thai Green Curry ..... 25 Tofu - Vegetables - Basmati Rice
Wild Mushroom and Spinach Risotto ..... 22 Rocket - Parmesan
Vegetable Gyoza ..... 19 Basil - Ponzu Sauce

## FRESH FISH & SEAFOOD

Seafood Linguine ..... 31 Monkfish - Squid - Prawns - Clams
Grilled Tuna Entrecôte ..... 32 Sautéed Baby Potatoes - Mushrooms - Cherry Tomatoes.
Whole Fresh Sole Meunière ..... 34 Capers - Shrimp - Brown Butter Sauce

## OAK CLASSICS

Fillet Steak 250g* ..... 34
Argentinian Rib-Eye 300g* ..... 34
Grilled Boneless Chicken* ..... 25 Zesty Lime, Thyme and Black Pepper Marinade
New Zealand Lamb Cutlets* ..... 34
OAK Fillet Steak Burger ..... 26 Bacon & Cheese
Frisona Steak Tartare ..... 29 Bone Marrow
OAK Cottage Pie ..... 29 Rich Beef - Creamy Mash - Red Wine Jus
Full Rack of BBQ Pork Ribs ..... 28
OAK Special Sirloin 300g* ..... 29
Braised Veal Osso Buco ..... 29 Baby Potatoes - Sautéed Vegetables - Red Wine Jus

## MEAT TO SHARE

Chateaubriand for Two 600g* ..... 39pp
US Black Angus T-Bone 1.2kg* ..... 65pp
25 Day Aged Friesian ..... 45pp Côte de Boeuf 1.2kg*
30 Day Aged Simmental ..... 45pp Côte de Boeuf 1.2kg*
45 Day Aged Blonde Côte de Boeuf 1.2kg* ..... 49pp
30 Day Aged Tomahawk 1.2kg* ..... 50pp

\*Served with sautéed baby potatoes, mushrooms & cherry tomatoes. Minimum 2 People.

## SIDES

Pomme Frites ..... 8
Sweet Potato Fries ..... 8
Purée Robuchon ..... 8
Crispy Onion Rings ..... 8
Homemade Coleslaw ..... 8
House Green Salad ..... 8
Rocket & Parmesan Salad ..... 8
Sea Salt Baked Carrots ..... 8
Creamed Spinach ..... 8
Pan Fried Padron Peppers ..... 8
Grilled Mediterranean Vegetables ..... 8

## SAUCES

Béarnaise - Creamy Mushroom - Chimichurri Green Peppercorn - Red Wine Jus 2.50
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