

WINE LIST

Sparkling White			
Champagne Henriot – Annabel’s Private Label – Brut Souverain, France n.v.	19		90
Ruinart – Blanc de Blancs, France n.v.	23		136
English Sparkling – Nyetimber – Blanc de Blancs, England ’13.	26		156
Champagne Dom Pérignon, France ’10.	42		295
English Sparkling - Nyetimber - 1086 - Prestige Cuvée, England ’09	42		295
Sparkling Rosé			
English Sparkling – Nyetimber, England n.v.	22		130
Champagne Pommery – Apanage, France n.v.	37		220
Champagne Taittinger – Comtes de Champagne, France ’06	59		354
	Glass 125ml	Carafe 375ml	Bottle 750ml
White Wine			
Chablis – Annabel’s Cuvée – B. Defaix, Burgundy France ’18	15	45	90
Altano – Reserva – Symington, Douro, Portugal ’17	15	45	90
Sancerre – Le MD de Bourgeois – H. Bourgeois, Loire, France ’18	21	63	126
Chardonnay – Nest Egg – Bird in Hand – Adelaide Hills, Australia ’18	28	84	168
Meursault – J.M. Gaunoux & Fils, Burgundy, France ’17	30	90	180
Pouilly-Fumé – Ladoucette – Baron de L, Loire,France ’17	36	108	216
Chenin blanc – Dirty Little Secret – Two – K. Forrester, South Africa, n.v.	48	144	288
Puligny-Montrachet , Leflaive, Burgundy, France ’18	55	165	330
Rosé Wine			
Miraval – Côtes de Provence, France ’19	14	42	84
Rock Angel – Château d’Esclans, Côtes de Provence, France ’18	18	54	108
Red Wine			
Saint-Emilion – Annabel’s Claret – S. Derenoncourt, Bordeaux, France ’18	15	45	90
Pinot Noir – La Crema – Sonoma, USA ’15	19	57	114
Rosso di Montalcino – Pian delle Vigne – Antinori, Tuscany, Italy ’18	22	66	132
Cabernet Sauvignon – The Benbournie–J. Barry, Clare Valley, Australia ’14	25	75	150
Saint-Emilion -Château Lasségue– Bordeaux, France ’12	38	114	228
Barolo– Dagromis – Gaja, Piemonte, Italy ’15	40	120	240
Chambolle-Musigny 1er cru – Feusselottes- F. Magnien, Burgundy, France ’14	55	165	330
Bordeaux blend – Overture – Opus One, Napa Valley n.v., USA	100	300	590
	Glass 100ml		Bottle 750ml
Sauternes – Annabel’s – Clos le Comte, Bordeaux ’16, France	13		98
Port – Fonseca ’85, Portugal	34		185
Château d’Yquem, Sauternes, France ’08	105		780
Madeira – MCDXIX – Blandy’s, Portugal	Magnum 400		6000

Please see your server for the full wine list.
Wine by the glass available in 175 ml upon request



For The Table

Annabel's Seafood Platter (4 to 6 pax) 375




*Kristal Kaviar 50g, 1/2 Canadian Lobster, Carabinero Red Prawns, Oysters, Tuna Tartar.
Served with Crudites and condiments.*

Caviar Kristal Classic Garnish	50g 125 / 175g 450
Oysters <i>Gillardeau "Nature or Rockefeller"</i>	½ Doz 24 / Doz 48
Vegetable Crudites & Dips 	24
Crispy Salt & Pepper Squid	17
Popcorn Shrimp	18
Balsamic Padron Pepper 	10

Starters

Beef Carpaccio <i>Datterino Tomato, Basil & Aged Parmesan Cheese</i>	29
Crab Cake <i>Avocado Mayo & Fennel</i>	28
Yellowfin Tuna Tartare & <i>Cured Quail Egg</i>	25
Crispy Pork Belly Skewers <i>Apple & Miso Glaze</i>	24
Black Truffle Mac & Cheese.....	41

Main Courses

Wagyu Cheeseburger Aged Cheddar, <i>BBQ Mayonnaise</i>	28
Corn Fed Baby Chicken <i>Rosemary & Lemon</i>	36
Harissa Lamb Chops & Mint Yogurt.....	40
Roasted Vegetables & Halloumi <i>Poke Style</i> 	22
Whole Lobster <i>Lemon Butter</i>	62
Cajun Sea Bass <i>Sesame Coleslaw</i>	41
Caesar Salad  <i>option available</i>	18
Blue Cheese Iceberg Salad  <i>option available</i>	19
Dover Sole 600gr <i>Grilled</i>	54
Teriyaki Black Cod <i>Jalapeño & Coriander</i>	42
Veggie Burger <i>Beetroot & Lentils</i> 	27

Our Steaks

All our steaks are charcoal grilled and flavoured with our signature Cajun blend.

USDA Dry Aged Sirloin 300gr.....	41
USDA Dry Aged Beef Ribeye 350gr.....	52
USDA Beef Tenderloin 250gr.....	53
Japanese Wagyu Sirloin A5 for 100gr(minimum size 200gr).....	58
Australian Wagyu Tomahawk BMS 6/7 1.2kg	310
*Surf & Turf Option / ½ Lobster & Hollandaise <i>add to your steak</i>	35

Sauces

Black Peppercorn BBQ Chimichurri Béarnaise

Side Dishes 8.5

Charred Broccoli Sautéed Spinach Hand Cut Chips Mash Potatoes

Signature Onion Rings Tomatoes Salad With Roasted Aubergine Purée

Desserts

Pecan & Salted Caramel Sundae.....	11
Cheesecake <i>Berries</i>	12
Chocolate Brownie Vanilla Ice Cream.....	12
Profiteroles <i>Vanilla Ice Cream & Chocolate Sauce</i>	5pc
Ice cream & Sorbet.....	11
Fruit Platter.....	24

 *Vegetarian*  *Vegan*  *Gluten*

Our menu contains allergens. If you suffer from a food allergy or intolerance, please let a member of the restaurant team know upon placing your order.
A discretionary 15% service charge will be added to your bill. All prices include VAT.