#### CHRISTOPHER'S

Available Tuesday – Friday, 11am – 4pm

# NIBBLES \_\_\_\_\_

<b>Warm bread</b> (v) Sea-salted butter	6
Kalamata & nocellara olives (vg)	5
Padrón peppers (v)	9
Popcorn shrimp, chilli mayo	14
Guacamole, lime, chilli, coriander, smoked paprika, corn tortilla chips	9
TACOS	
Jerk-spiced shredded chicken red cabbage slaw, smashed avocado, sweet potato crisps, crème fraîche	18
<b>BBQ wagyu beef</b> piquillo peppers, chipotle chilli, truffle mayo	22
Dynamite shrimp tempura chilli aioli, cabbage, avocado	19
Barbecue pulled pork tortilla apple & avocado slaw	18
STARTERS	
Buffalo mozzarella (v) grilled nectarines, arugula	15

grilled nectarines, arugula	
Caesar salad (add chargrilled chicken)	15 (+8)
<b>Blackened shrimps</b> blackbean & tomato salsa, corn cakes	19
<b>Tuna tartare</b> avocado, wasabi mayo	18
<b>Santa Fe salad (vg)</b> avocado, black beans, tomato, corn, cilantro & lime dressing	16
(add chargrilled chicken)	(+8)
Delica pumpkin chowder (vg) wild mushrooms, focaccia toast	14
<b>Maryland crab cake</b> harissa aioli, arugula, tomato jam	23

## MAINS \_\_\_\_\_

Wagyu burger Lettuce, tomato, mayo, caramelised onions, dill pickle, monterey jack cheese	26
<b>Blackened salmon</b> Jambalaya risotto	28
Roasted chicken breast Leek puree, king oyster, mushrooms, truffle cream sauce	28
Seared wild bass Yukon gold potatoes, blackbean salsa, smoked almond crumble, orange & cardamom dressing	32
Berbere-marinated lamb chops spiced lamb shoulder, mango jam, pomegranate yoghurt	38
Pumpkin, coconut & ginger curry Red rice (vg)	18
Lobster mac 'n' cheese	36.5
<b>Grilled lobster (Half / Whole)</b> Garlic butter	Market price

## STEAKS

Served with your choice of Béarnaise, Chimichurri, Peppercorn or Blue Cheese Sauce		
<b>Rib-Eye</b> USDA Prime (170g) USDA Prime (230g)	38 49	
<b>Sirloin</b> Australian (230g) Scottish (285g)	36 38	
<b>Fillet</b> Scottish (230g) USDA Prime (170g)	46 55	
Japanese Wagyu (A5) (please advise your desired weight up to 240g, min 60g required)	22 per 30g	
Add half grilled lobster	Market price	

WEEKDAY BRUNCH (11AM - 4PM)	
<b>Avocado &amp; tomato sourdough toast (ν)</b> Feta crumble, chilli, lime, flaxseeds	15
Truffle scrambled eggs Sourdough toast	24
<b>Egg Maryland</b> Crab cake, poached egg, spinach, hollandaise sauce	26
<b>Buttermilk fried chicken sandwich</b> (available grilled) chilli mayo, arugula, tomato, brioche bun	19
<b>Buttermilk pancakes</b> Berries, maple syrup, coconut yoghurt	16
Warm brioche French toast 16 Caramelised peaches, vanilla mascarpone, maple syrup	6.5
Chocolate brioche French toast (Milk or dark), vanilla ice cream, chocolate sauce	18

#### PASTA \_\_\_\_\_

<b>C's pink sauce rigatoni</b> (add shrimps)	19 (+9)
Wild mushroom linguine crème fraîche (add chargrilled chicken)	18 (+8)
SIDES	
Fries, Sweet potato fries, Monterey cheddar mash, Tobacco onion rings, Chilli almond broccoli, Honey-roasted carrots	6
Creamed / Steamed spinach Parmesan truffle fries	8.5
Faimesan d'une mes	0.5
Please inform your server of any allergies or intolerances before ordering. Not all ingredients are listed on the menu and we cannot guarantee that our food/drinks will be free of any traces of allergens, including	

peanuts.

Please note we require a minimum of 1 Main dish per person to be ordered in the Restaurant. Otherwise we will do our best to accommodate you in the Martini Bar. Private Room Available | A discretionary service charge of 13.5% will be added to your bill | All prices are inclusive of VAT | (v) vegetarian, (vg) vegan, (gf) gluten free



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