

## CAVIAR SPECIALTIES

CAVIAR CARPACCIOS	<i>Bluefin Toro</i>	28	<i>Avocado</i>	18	<i>Beef Filet</i>	26
<i>Petrossian Imperial Kaluga Caviar, Chives, Smoked Sea Salt</i>						
MINI LOBSTER OR KING CRAB ROLLS*			<i>2 Rolls 6g</i>	28	<i>4 Rolls 12g</i>	56
<i>Petrossian Imperial Kaluga Caviar, Crème Fraîche, Warm Brioche</i>						
GRILLED AVOCADO WITH CAVIAR*						29
<i>10g Petrossian Imperial Kaluga Caviar, Crème Fraîche, Chives</i>						

## STARTERS

FRESH BURRATA		21
<i>Heirloom and Cherry Tomatoes, Balsamic, Basil</i>		
CRISPY ARTICHOKEs		19
<i>Potatoes, Rosemary Aioli</i>		
GRILLED SHRIMP*		20
<i>6 pcs, Lemon, Butter, Garlic, Calabrian Chili</i>		
GRILLED OCTOPUS*		25
<i>Lemon, Oregano, Arugula</i>		
PROSCIUTTO & DÉLICE BOARD*		29
<i>San Daniele, Délice de Bourgogne, Parmigiano Reggiano 24 Month, Grapes, Warm Baguette</i>		

## CHILLED SEAFOOD

THE TOWER*	<i>Half</i>	110	<i>Whole</i>	165
<i>Whole Lobster, King Crab Legs, Oysters and Shrimp</i>				
OYSTERS*	<i>½ Dozen</i>	28	<i>Dozen</i>	54
<i>Mignonette, Lemon</i>				
SHRIMP COCKTAIL*				22
<i>Cocktail Sauce, Dijonnaise, Horseradish, Lemon</i>				
KING CRAB LEGS*				75
<i>225g, Cocktail Sauce, Dijonnaise, Drawn Butter</i>				
WHOLE LOBSTER*				55
<i>Drawn Butter, Lemon</i>				

## SPECIALTY SALADS

CHINESE CHICKEN SALAD	26
<i>Napa Cabbage, Carrots, Fried Wontons, Cilantro, Sesame Soy Vinaigrette</i>	
GRILLED SHRIMP & VEGETABLE SALAD*	32
<i>Zucchini, Asparagus, Tomatoes, Avocado, Corn, Scallions</i>	
ROTISSERIE CHICKEN SALAD	24
<i>Butter Lettuce, Lemon, Drawn Butter, Chives</i>	
CLASSIC CAESAR*	15
<i>Romaine, Parmigiano Reggiano 24 Month, Croutons</i>	
GEM	16
<i>Radish, Feta, Avocado, Buttermilk Herb Dressing</i>	
ADDITIONS <i>Grilled Chicken 10    Salmon* 14    Grilled Shrimp* 14</i> <i>Buttered Lobster 28    Filet Mignon* 24    Half Avocado 7</i>	

## SIGNATURE SANDWICHES

RH BURGER*	21
<i>American Cheese, Pickles, Onions, Dijonnaise</i>	
<i>Add Bacon 8, Add Avocado 7</i>	
LOBSTER ROLL*	32
<i>Drawn Butter, Old Bay, Brioche with a Dash of Mayo</i>	
<i>Add 15g Caviar* 60</i>	
STEAK SANDWICH*	Wagyu Ribeye 52    Bavette 28
<i>Caramelised Onions, Arugula, Aioli, Charred Baguette</i>	
SHAVED RIBEYE DIP*	32
<i>Emmentaler Swiss, Au Jus, Charred Buttered Baguette</i>	
ROTISSERIE CHICKEN SANDWICH	22
<i>Butter, Aioli, Arugula, Charred Baguette</i>	

## PETITE BAKED POTATOES

THE PARISIAN*	22
<i>Petrossian Imperial Kaluga Caviar, Chives, Crème Fraîche</i>	
THE AMERICAN	10
<i>Bacon, Cheddar, Chives, Crème Fraîche</i>	
THE CLASSIC	8
<i>Sea Salt, Chive Butter, Crème Fraîche</i>	

A DISCRETIONARY CHARGE OF 15% WILL BE ADDED TO YOUR BILL.  
 \*THESE ITEMS CAN BE COOKED TO ORDER. PLEASE LET US KNOW IF YOU HAVE ANY ALLERGIES OR DIETARY RESTRICTIONS AS NOT ALL INGREDIENTS ARE LISTED. CONSUMING RAW OR UNDERCOOKED FOODS, SUCH AS MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE RISK OF FOODBORNE ILLNESS. INDIVIDUALS WITH CERTAIN UNDERLYING HEALTH CONDITIONS MAY BE AT HIGHER RISK.

## FROM THE LAND

CHARRED WAGYU RIBEYE*	99
<i>400g Wagyu, Thinly Sliced</i>	
PETITE FILET*	48
<i>200g Center Cut, Grilled Asparagus, Béarnaise or Peppercorn Sauce</i>	
STEAK FRITES*	32
<i>200g Bavette, Fries, Béarnaise or Peppercorn Sauce</i>	
PETITE LAMB CHOPS*	46
<i>Roasted Potatoes, Garlic, Oregano</i>	
ROTISSERIE CHICKEN	Half 25 Whole 45
<i>Free Range Chicken, Roasted Potatoes, Natural Jus, Rosemary, Garlic</i>	
TRUFFLE RISOTTO	34
<i>Carnaroli Rice, Fresh Truffles, Parmigiano Reggiano 24 Month</i>	

## SIDES

TRUFFLE FRIES	14	GRILLED ASPARAGUS	10
FRENCH FRIES	7	GRILLED BROCCOLINI	8
SWEET POTATO FRIES	8	CREAMED SPINACH	8
ROASTED POTATOES	8	POTATO PURÉE	8

## FROM THE SEA

WHOLE GRILLED BRANZINO*	32
<i>Olive Oil, Chives, Grilled Lemon</i>	
STONE BASS FILLET*	28
<i>Potato Purée, Grilled Lemon</i>	
HONEY GLAZED SALMON*	30
<i>Potato Purée, Brown Butter, Grilled Lemon</i>	
GRILLED SHRIMP*	27
<i>8 pcs, Lemon, Butter, Garlic, Calabrian Chili</i>	
GRILLED OCTOPUS*	32
<i>Lemon, Oregano, Arugula</i>	

## COCKTAILS

### MARTINIS

PEAR 18

*Pear Vodka, Apple, Lime*

ESPRESSO 18

*Vodka, Coffee Liqueur, Cold Brew*

DIRTY 16

*Vodka, Olive*

VESPER 16

*Vodka, Gin, Lillet*

### SPECIALTIES

GIN BASIL SMASH 20

*Gin, Elderflower, Apple, Basil*

SMOKED SUNRISE 20

*Mezcal, Amaro, Lemon*

MAYFAIR 75 18

*Gin, Lemon, Sparkling Wine*

G & TEA 16

*Jasmine-Infused Gin, Tonic Water*

### SPRITZES

APEROL 16

*Aperol, Prosecco*

SBAGLIATO 16

*Campari, Sweet Vermouth, Prosecco*

HUGO 16

*Elderflower Liqueur, Prosecco*

LIMONCELLO 16

*Limoncello, Prosecco*

### CLASSICS

RH BELLINI 16

*Prosecco, Peach Purée*

OLD FASHIONED 20

*Rye, Salted Maple Syrup, Bitters*

MARGARITA 16

*Tequila, Cointreau, Lime*

NEGRONI 16

*Campari, Gin, Sweet Vermouth*

## WINES

### SPARKLING

125 ml / Bottle

MAISON ANTECH 14 / 84

*Crémant de Limoux, Emotion Rosé, France*

PAUL BARA 26 / 156

*Brut Réserve, Champagne, France*

RUINART 32 / 210

*Blanc de Blancs, Champagne, France*

### WHITES

175 ml / Bottle

MARKUS MOLITOR 17 / 86

*Riesling, 'Alte Reben,' Mosel, Germany*

DOMAINE LAPORTE 26 / 108

*Sancerre, La Comtesse Blanc, Loire, France*

ASCHERI 19 / 60

*Gavi di Gavi, Piemonte, Italy*

DOMAINE JOSEPH COLIN 29 / 116

*'Compendium,' Saint-Aubin, Burgundy, France*

### ROSÉ

175 ml / Bottle

TRIENNES 15 / 60

*Provence, France*

RUMOR 23 / 90

*Côtes de Provence, France*

### REDS

175 ml / Bottle

CHERMETTE 15 / 60

*Gamay, Beaujolais Origine, France*

MAISON JOSEPH DROUHIN 24 / 96

*Givry, Côte Chalonnaise, Burgundy, France*

CASTELL'IN VILLA 22 / 89

*Chianti Classico, Tuscany, Italy*

DULUC DE BRANAIRE-DUCRU 25 / 100

*Saint-Julien, Bordeaux, France*

COTO DE IMAZ 18 / 72

*Rioja Gran Reserva, El Coto, Spain*

## NON ALCOHOLIC

NO-GRONI 12

*Tanqueray 0.0, Giffard Bitter*

POMME ROYAL 12

*Seedlip, Lemon, Apple, Chai*

CUCUMBER MOJITO 12

*Cucumber, Mint, Vanilla, Everleaf*

JASMINE SPRITZ 12

*Jing Sparkling Tea, Botivo, Lemon*

**BEER** Peroni Nastro Azzurro Lager 7, Sassy 'Small Batch' Extra Brut Cider 9, Siren Lumina Session IPA 9, Bitburger 'Drive' Alcohol-Free Pilsner 7

**BEVERAGES** Coke 5, Diet Coke 5, Orange Juice 6, Lemonade 5, Hildon Still 7, Hildon Sparkling 7

**COFFEE & TEA** Espresso 3, Americano 3, Cortado 4, Cappuccino 5, Latte 5, Filter Coffee 4, Hot Chocolate 5, Matcha Latte 6, Chai Latte 6, Jasmine Silver Needle 5, Organic Sencha 5, Earl Grey 5, English Breakfast 5, Peppermint Leaves 5, Chamomile Flowers 5, Arnold Palmer 5, Iced Tea 5