



D Richard's



BUTCHER'S NIGHT

Step off the beaten path and Savor the rich, robust Flavors of lesser-known cuts, lovingly prepared by our Executive chef Samuel Knight. On this special Promotion, we feature a unique selection of lamb and beef that often go unnoticed, showcasing the full range of these exceptional cuts. Butcher's Night promises an unforgettable journey through the often-overlooked treasures of lamb and beef.

SELECTION OF LAMB & BEEF DISHES

- BEEF TONGUE SOZ** D 42
BURNT ONION | JUNIPER
 tender, slow-braised beef tongue, delicately seasoned to bring out its rich, savory flavour, complemented by the smoky sweetness of charred burnt onions.
- BAVETTIE SOZ** D 58
BROCCOLI | BLUE CHEESE
 bavette, broccoli, and blue cheese dish features a delicious combination of tender bavette steak, vibrant broccoli, and rich, tangy blue cheese.
- OX CHEEK** D 52
BOURGUIGNON | POMME PUREE
 ox cheek Bourguignon is a rich, slow-braised French dish that features tender, melt-in-your-mouth ox cheeks cooked in a deep, flavourful red wine sauce
- LAMB LOIN SOZ** D 65
CAVOLO NERO | FARRO
 the tender lamb, earthy greens, and hearty farro create a harmonious balance of flavors and textures, offering a satisfying, wholesome dish.
- LAMB SHANK** D G 60
PUFF PASTRY | ROSEMARY
 the dish is encased in a golden, flaky pastry, crisped to perfection, offering a satisfying contrast to the tender lamb inside.
- PORK CHOP 12OZ** D 48
APPLE | CAULIFLOWER
 indulge in a perfectly grilled herb-marinated pork chop, boasting a juicy, tender interior and a golden-brown crust. paired with a velvety apple-infused cauliflower purée

BUTCHER'S NIGHT SELECTED WINES

2022 Grenache blend Mont-Redon Réserve Côtes du Rhône, France	9	45
2020 Tempranillo Torres 'Celeste' Crianza Spain	14	70
2021 Malbec Gran Domaine Bousquet Mendoza Argentina	12	60
2021 Quilt Cabernet Sauvignon Napa Valley		100
2020 Decoy Cabernet Sauvignon California		60
2018 Frank Phelan Saint Estephe Bordeaux		100

LEGEND D dairy G gluten TN tree nut SF shellfish V vegan

Eating raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. All pricing is in USD. Exclusive of 18% service charge and 13% GST. Please advise of any food allergies or dietary restrictions.

