

By Jason Atherton

Welcome to the Kings Social House, a supper club based on the neo bistro movement of Paris. Here, we serve you great food in a relaxed environment with fun music and drinks. Our menu is designed for sharing and served in the middle of the table family-style unless stated otherwise by your good selves. All of our meat is cooked on the famous Badrutt's Palace Grill installed in the very first incarnation of this Grand Dame of Hotels.

FOR THE TABLE

FRIED CORN ON THE COB Lime, pecorino cheese, togarashi (v) 16

DUCK CROQUETTES
Pickled cucumber, satay sauce
24

BABY SEURAT SALAD
Caesar dressing, bacon, breadcrumb
22

AGED SWISS BEEF TARTARE
With cured egg yolk, Kadaifi
48

GURNARD FISH CEVICHE Kaffir lime, prawn emulsion 40

GILLARDEAU OYSTERS

Choice of 3 or 6

House-made ponzu, Vietnamese chili, coriander dressing

43/86

SCALLOP CARPACCIO
Pickled melon, ajo blanco sauce
46



NATIVE LOBSTER TOSTADA Baby gem lettuce, Jalapeño, coriander, Marie Rose sauce 38

BRAISED MORELS
Truffle, mountain cheese fondue (v)
45



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LARGE PLATES

LEMON SOLE MEUNIÈRE Prawns, lemon capers, parsley 68

CICATELLI PASTA ALL'ARRABBIATA (v) 35

100-LAYER LASAGNA Beef ox cheek & 48-month Comté cheese 56

ROASTED COD Coconut red Thai curry, seafood and chorizo crumble 68

BEEF FILLET ROSSINI Black truffle, foie gras, chicken pâté, mushroom puree Pullman bread, Madeira sauce 95

BEEF SMASH DIRTY BURGER
Aged beef patty, deep-fried pickles, streaky bacon
Cheese, chili mayo
48

WILD MUSHROOM AND MOUNTAIN CHEESE RISOTTO (v)
40

THE OLD SCHOOL GRILL

All served with large mixed salad, triple cooked chips, Béarnaise and peppercorn sauces



21-day aged ribeye 280g *95* | 21-day aged sirloin 220g *77*

21-day aged fillet 220g 86 | Côte de boeuf 1kg (for two) 195

The bread is from Pontresina, Switzerland, and the meat is of Swiss origin.