



Dinner

Salads

Henry's Caesar Salad

Lettuce, grilled baby gem lettuce with Café de Paris butter, cherry tomatoes, brandy-caramelised bacon, parmesan flakes, croutons, home-made dressing

Plain 12

With Chicken 14

With Prawns 16

Burrata Salad

Burrata, marinated cherry tomatoes, tomato gazpacho, avocado purée, pesto

15

Mango Duck Salad

With red onion, avocado, cherry tomatoes, radish, cucumber, mixed leaf salad, sweet soy dressing

15

Smoked Salmon Salad

With red onion, avocado, pickled quail eggs, cherry tomatoes, smoked salmon, salmon caviar, mixed leaf salad, basil dressing

14

Greek Salad

Cherry tomatoes, cucumber, red bell pepper, Kalamata olives, Ipiros feta, red pepper purée, tomato dressing, pickled samphire

13

Moroccan Lentil Salad

With dried apricots, red onion, celery, maple carrots with sesame seeds, pomegranate-tahini dressing, almond flakes

13

PLATTERS

For 2 persons

Selection of cheeses **16**

Selection of cured meats **16**

Selection of cheeses and cured meats **16**

Fruit Platter **18**

Starters

Sea Bass Ceviche and Scallop Escalope

With bottarga, lemon gel and caviar

19

Crispy Calamari

Served with chorizo and squid ink couscous with mint, fava beans, capers, rucola, cherry tomatoes, red onion and chorizo oil

16

Tuna Trilogy

- Tuna tartare, caviar, mango gazpacho and pepper chutney
- Tuna tataki, avocado purée and sweet potato with mango
- Tuna sashimi, mango chutney and eel dressing

20

Garlic Prawns

Prawns sautéed in garlic, chilli, thyme and olive oil

22

Steak Tartare

Grated egg yolk and egg white, chives, capers, shallots, gherkins, steak tartare sauce.

With optional Tabasco sauce

24

Scallops with Truffle Risotto

Served with white chocolate truffle risotto, passion fruit, parsley cream and king oyster mushroom

18



Pasta & Risotto

Mushroom Risotto

With portobello, oyster, button,
porcini and grilled king oyster mushrooms,
truffle paste, Parmigiano Reggiano

19

Classic Carbonara

With homemade spaghetti, guanciale, egg,
freshly grated Pecorino Romano and Parmigiano Reggiano

16

Pulled Lamb with Cretan Pasta

With skioufichta pasta, goat's cream cheese and
yellow pepper emulsion

17

Prawn Orzo

With lime, basil, semi-dried cherry tomatoes,
spring onion, herb crust, bottarga

30

Mains

Corn-fed Chicken

With herbed barley, torched corn, baby carrots and peanut butter sauce

24

Wagyu Burger (250g)

With blue cheese spread and caramelised onion in a brioche bun.

Served with hand-cut skin-on potato chips with grated truffle

30

Veal Fillet

With celeriac purée, apple fondant and pudding, onion wedges,
crispy polenta and honey-thyme sauce

30

Sea Bass Fillet

With spinach risotto, goat's cheese, dill, spring onion and romesco sauce

24

Fillet of Salmon

With celeriac and black celeriac purée, beetroot caviar sauce,
grilled spring onions, pickled mustard seeds

25

Tuna Steak

Served with citrus sauce, pak choi, sesame, carrot ginger purée,
spicy harissa and marinated edamame

28

Sautéed Grouper Fillet

With baby calamari, pesto, black olives, bell pepper and aubergine purée,
fava beans and beetroot Béarnaise sauce

29



Grilled to Order

MEAT

Beef Fillet 250g

44

Rib-Eye 300g

42

Strip Loin 250g

32

Iberico Pork Chops 380g

28

Tomahawk

12 per 100g

(upon availability)

All grilled meat dishes are served with a sauce and a side dish of your choice.

WHOLE FISH

Grilled

Sea Bass

6 per 100g

Grouper

7 per 100g

All whole fish dishes are served with lemon sauce and steamed vegetables.

SIDE DISHES

Crispy Onion Rings 4

Potato Purée 4

Potato and Truffle Purée 4.50

Freshly-cut Fried Potatoes 4

Fried Sweet Potatoes
with Pecorino and Truffle 4.50

Sweet Potato Purée 4

Grilled Asparagus 4.50

Grilled Broccoli 4.50

SAUCES

Hollandaise 4

Creamy Mushroom 4

Pepper Sauce 4

BBQ 4

Café De Paris Butter 3

Béarnaise Sauce 4



HENRY'S

Member of
COLUMBIA RESTAURANTS

For allergens please scan
or ask your waiter

