

BEST OF STEAKHOUSE

1,280 per person

PREMIUM SEAFOOD SELECTION

MARKET OYSTER mignonette, lemon
QUEENSLAND SPANNER CRAB COCKTAIL Yarra Valley salmon caviar
MANGROVE TIGER PRAWNS cocktail sauce
YELLOWTAIL TARTARE ponzu, daikon sprout, avocado, red onion

Add 30G OSCIETRA CAVIAR (additional 380)

Add MARKET OYSTER (additional 65 per piece)

SOUP (choice of one)

LOBSTER BISQUE cognac, cream, chives
FRENCH ONION gruyere crouton

MAIN COURSE (choice of one)

180G WAGYU TENDERLOIN Rangers Valley - M5
340G CEDAR RIVER FARMS RIB EYE (sharing for two) USDA prime, grain fed
PATAGONIAN TOOTHFISH miso marinated

Add to your main

HALF GRILLED CANADIAN LOBSTER (additional 290)

SIDE

Sauteed green beans, bacon, shallots
Truffled macaroni and cheese
Green peppercorn sauce, selection of mustards

DESSERT (choice of one)

SIGNATURE CHEESECAKE apricot compote
72% CHOCOLATE BROWNIE vanilla soft serve ice cream, dark cherry ragout