


D I N N E R





WE COMMIT THAT OUR FOOD & BEVERAGE VENUES
ARE ISO22000:2018 CERTIFIED, AN INTERNATIONALLY RECOGNIZED
FOOD SAFETY MANAGEMENT SYSTEM.

THE ADDITIONAL 1% IN YOUR BILL SUPPORTS LOCAL CHARITY
ZERO FOOTPRINT ASIA TO HELP REGIONAL FARMERS SHIFT TO
MORE CLIMATE FRIENDLY PRACTICES.

THE FORGOTTEN PROHIBITION CLASSICS

Prohibition in the United States was a nationwide constitutional ban on the production, importation, transportation, and sale of alcoholic beverages from 1920 to 1933.

Not all alcohol was banned; for example, religious use of wine was permitted. Private ownership and consumption of alcohol were not made illegal under federal law, but local laws were stricter in many areas, with some states banning possession outright.

Following the ban, criminal gangs gained control of the beer and liquor supply in many cities. By the late 1920s, a new opposition to Prohibition emerged nationwide. Critics attacked the policy as causing crime, lowering local revenues, and imposing “rural” protestant religious values on “urban” America. Prohibition ended with the ratification of the twenty-first amendment, which repealed the eighteenth amendment on December 5, 1933, though prohibition continued in some states.

In fact, before the passing of the 18th amendment in 1919 and the nationwide ban that went into effect in January 1920 on the sale or importation of “intoxicating liquor,” it wasn’t the mobsters who ran the most organized criminal schemes in America, but corrupt political “bosses,” and then began the rise of the mob kingpins.

The demand for illegal beer, wine and liquor was so great during the Prohibition that mob kingpins like Capone were pulling in as much as \$100 million a year in the mid-1920s (\$1.4 billion in 2018) and spending a half million dollars a month in bribes to police, politicians and federal investigators.

Speakeasies became widespread and popular during the Prohibition years in the United States. Members of organized crime viewed them as a way of making money through ownership and controlling the illegal liquor trade.

This cocktail series is dedicated to the forgotten/lesser known classic cocktails popularized by this era. Most feature modern takes of these classics and some with local twists.

PROHIBITION INSPIRED BOOZE CRUISES

During Prohibition, people would hop on cruise ships and sail in circles along the coast. Why? The answer is simple: they wanted to drink. Technically, serving alcohol was allowed since these cruises were happening on international waters. Those who lived near the coast were lucky... (the real origins of the “JUNK”)

COCKTAILS

160

NAKED MARTINI

Only available with gin

Gin, lillet blanc, homemade orange bitters

BARREL AGED MARTINEZ

Gin, sweet vermouth, cherry liqueur, homemade orange bitters

BRANDY CRUSTA

Cognac, triple sec, homemade toasted curacao, lemon

**STEAKHOUSE PUNCH*

Rye Whiskey, Calvados infused with pineapple skins, lime juice, homemade cinnamon syrup, angostura bitters, pineapple whip

GOLDEN RAMOS GIN FIZZ

Gin, lime peel cordial, single cream, soda, egg white

LIONS TAIL

Rum, homemade all spice dram cordial, bitters, lime

CHAMPAGNE COCKTAIL

Champagne, cognac, molasses, angostura bitters

** Our Hofex Hong Kong Professional Mixologist Challenge Entry*

Classic cocktails available on request

Unlimited Life Solutions water specially filtered in-house (still or sparkling) \$30 per person

Please advise our associates if you have any food allergies or special dietary requirements. All prices are in HK\$ and subject to a 10% service charge.

MIXOLOGIST LABORATORY

Please allow 8-10 minutes for preparation

FAT WASHED BACON MARTINI 180
Beluga noble fat washed with smoked bacon, sakura vermouth

* *NAKED MALT OLD FASHIONED* 180
Naked malt, glucose DE-60, oak water

* *GIMLET ITALIANO* 180
N3 gin, dry vermouth, Amaro Santoni, pink grapefruit, citric acid

CINNAMON CIGAR SMOKED DON CARRE 230
Michter's rye, Calvados Pays d'Auge, antico formula, Bénédictine, Peychaud's bitters

 *STEAKHOUSE MARY* 190
Steakhouse Chef's special herbs and ingredients turned in Bloody Mary style

THE GRAND 460
Saffron rose treacle, Oscietra caviar rounded off with Veuve Clicquot La Grande Dame

ZERO PROOF 95

MILK PUNCH Monk fruit syrup, oat milk, vanilla

CUB TAIL Homemade all spice dram cordial, bitters, lime peel cordial

MENAGE A TROIX Pu'er tea, butterfly pea, Earl Grey

NON ALCOHOLIC OLD FASHIONED Pu'er tea smoked, angostura bitters, la perruche brown cube

PINEAPPLE ICED TEA Black tea, pineapple juice, sugar syrup

APPLE LYCHEE SODA Apple juice, lychee, mint, soda

VIRGIN MANGO-BANANA DAIQUIRI Fresh banana, mango juice, lime juice, sugar syrup

* Crafted by world-renowned mixologist Simone Caporale from Barcelona's Sips-top 3 on The World's 50 Best Bars 2022

Classic cocktails available on request

 spicy

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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

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PREMIUM SEAFOOD

 OYSTER MARKET (all prices are by the piece)

SPECIALE DE CLAIRE David Herve, France	80
<i>crispy, hazelnut flavour, sweet-iodized notes</i>	
GILLARDEAU Île d'Oléron, France	90
<i>fresh sea water, sweet cucumber</i>	
TARBOURIECH PINK OYSTER Etang de Thau, France	90
<i>meaty, hazelnut flavour, sweet-iodized notes</i>	
TSARSKAYA Brittany, Cancale, France	80
<i>Gold award 2023 France</i>	
<i>briny, sweet, notes of almond milk</i>	

  SEAFOOD ON ICE (to share) 890 / 1,290

Canadian lobster, spanner crab cocktail, razor clam salad, tiger prawns, oysters, blue mussels

PREMIUM CAVIAR (served with chopped eggs, sour cream, chives, blinis)

ROYAL OSCIETRA Gueldenstaedtii	30 g	490 *
	50 g	780 *
	100 g	1,480 *

 gluten free

 sustainably sourced seafood

* no discount applicable

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APPETISERS

  	SPANNER CRAB COCKTAIL fennel, green apple, Yarra Valley salmon caviar	360
	YELLOWTAIL TARTARE citrus, chilli, avocado, red onion	280
	RAZOR CLAM SALAD jalapeno, coriander, citrus	340
	MARYLAND CRAB CAKES remoulade sauce	380
	CHARGRILLED SPANISH OCTOPUS ratte potato, chickpea cream, cherry tomato, jalapeno	280
	ORGANIC IRISH MUSSELS white wine, shallots, parsley, butter	260
	BONE MARROW chives, sea salt, sourdough	per piece 180
	PAN FRIED FOIE GRAS cherry compote, orange zest, cognac, brioche	320
	STEAK TARTARE cured egg yolk, black truffle, grilled sourdough bread	260
  	THICK CUT BACON maple and bourbon glazed, pickled jalapeno	190
	OVEN BAKED CAMEMBERT rosemary, fig marmalade, honey	260
	CAESAR SALAD croutons, bacon, anchovies, parmesan cheese	180

SOUPS

	FRENCH ONION gruyere crouton	180
 	LOBSTER BISQUE cognac	220
 	NEW ENGLAND CLAM CHOWDER crouton	200
	SWEET CORN piquillo pepper, sour cream	160

 signature dish

 vegetarian

 gluten free

 sustainably sourced seafood

 plant base (vegan)



 contains alcohol

 contains pork

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USDA PRIME BEEF

STRIPLOIN	CEDAR RIVER FARMS, USDA prime, grain fed	12 oz / 340 g	760
RIB EYE	CEDAR RIVER FARMS, USDA prime, grain fed	12 oz / 340 g	780
 RIB EYE (to share)	CEDAR RIVER FARMS, USDA prime, grain fed	20 oz / 565 g	1,220
 HANGING TENDER	USDA prime	10 oz / 280 g	610

FULL BLOOD WAGYU

TENDERLOIN	Australia, Mayura Station, M9 chocolate fed	8 oz / 225 g	1,090
 STRIPLOIN	Australia, David Blackmoore, M9+	10 oz / 280 g	1,250
RIB EYE	USA, Snake River Farms, gold label	12 oz / 340 g	1,120

CROSS BREED AUSTRALIAN WAGYU

TENDERLOIN	Rangers Valley - M5	8 oz / 225 g	790
STRIPLOIN	Rangers Valley - M5	10 oz / 280 g	770
 TOMAHAWK RIB EYE CHOP (to share)	Rangers Valley - M5	38 oz / 1,075 g	1,680
 PORTERHOUSE (to share)	Rangers Valley - M5	38 oz / 1,075 g	1,890

SPECIALTY BEEF

HANWOO RIB EYE	native Korean breed	12 oz / 340 g	1,200
HANWOO STRIPLOIN	native Korean breed	12 oz / 340 g	1,200
HOUSE SMOKED SHORT RIB	Canadian, 48 hours slow cooked, coleslaw		560








 signature dish

 gluten free

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APART FROM STEAKS

	PUMPKIN RAVIOLI	sundried tomato, Meredith dairy feta		280
		CANADIAN LOBSTER	broiled, garlic butter	half / whole 420 / 800
		PATAGONIAN TOOTHFISH	miso marinated, burnt lemon	450
		SNAKE RIVER FARM KUROBUTA PORK CHOP	grilled peppers, balsamic glaze	420
		ROASTED CORN FED SPRING CHICKEN	rosemary, lemon	290
		STEAKHOUSE BURGER		360
		wagyu beef patty, caramelized onion, dill pickles, cheddar, tomato, lettuce, dressing, fries		

ACCOMPANIMENTS

		FOIE GRAS		150
		GRILLED CANADIAN LOBSTER	half / whole	420 / 800
		BONE MARROW	per piece	160
		CRAB MEAT OSCAR STYLE	asparagus, béarnaise sauce	198

SAUCES

		BÉARNAISE		
		GREEN PEPPERCORN & BRANDY		
		MUSHROOM RAGOUT		
		RED WINE JUS		
		CHIMICHURRI		

-  signature dish
-  gluten free
-  sustainably sourced seafood
-  contains alcohol

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SIDES

95

-   DIRTY FRIED POTATOES alioli
-   CREAMED CORN smoked paprika
-   SWEET POTATO FRIES roasted red bell pepper dip
-    TRUFFLED FRENCH FRIES parmesan cheese
-   MASHED POTATOES butter, cream
-   CREAMED SPINACH nutmeg
-  MACARONI AND CHEESE cheddar
-   BROCCOLINI chilli, garlic butter
-   SAUTEED GREEN BEANS bacon, shallots
-   GREEN ASPARAGUS tomato salsa
-   ROASTED BRUSSELS SPROUTS granny smith apple, bacon, cranberry
-    SAUTEED PORTOBELLO MUSHROOMS parsley

 signature dish

 vegetarian

 gluten free

 plant base (vegan)

 contains alcohol

 contains pork

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VEGETARIAN DESSERTS

120 (to share)

SIGNATURE STEAKHOUSE PAVLOVA vanilla custard, seasonal fruits

 72% CHOCOLATE BROWNIE Baileys, soft serve ice cream, dark cherry compote

 SIGNATURE CHEESECAKE apricot compote



CHOCOLATE FONDANT vanilla soft serve ice cream

 WASHINGTON APPLE CRUMBLE vanilla soft serve ice cream

VEGETARIAN STEAKHOUSE SUNDAES

85 / 120 (to share)

  STRAWBERRY ROMANOFF
vanilla soft serve ice cream, strawberries, strawberry sauce, Grand Marnier, whipped cream

  IRISH COFFEE
vanilla and chocolate soft serve ice cream, coffee, coffee beans, Irish whiskey, whipped cream

 BLACK FOREST
vanilla and chocolate soft serve ice cream, cherries, chocolate sauce, Kirsch brandy, whipped cream

 OREO AND CARAMEL
vanilla soft serve ice cream, Oreos, caramel sauce, Baileys, whipped cream

ARTISAN CHEESE

SELECTION OF EUROPEAN CHEESE condiments

180

 signature dish

 vegetarian

 gluten free

 contains alcohol

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BOTTLED BEER

LONG BOARD ISLAND LAGER	80
YARDLEY BROTHERS "SEIZE THE MEANS" CHOCOLATE FUDGE	85
COOPERS PALE ALE	110
BRIGHTSIDE "WILD FLOWER"	
WILD ALE SHIRAZ	750 ML 400

RUM

NUSA CAÑA	110
PLANTATION 5 YEARS GRAND RESERVE GOLD	120
KIRK & SWEENEY 12 YEARS	180
ZACAPA 23	170

TEQUILA

CASCAHUIN	130
PATRON REPOSADO	150
PATRON SILVER	130
DON JULIO 1942	320

GIN

HENDRICK'S	140
TANQUERAY 10	140
GENEROUS	135
COTSWOLDS DRY GIN	160
MONKEY 47	190
PROCERA GIN	160
DANCING TWO MOON	170
LONDON NO. 3	180

VODKA

BELVEDERE	110
KETEL ONE	120
GREY GOOSE	140
BELUGA	180
KALAK "SINGLE MALT"	180
CHOPIN	120

MEZCAL

NUKU	140
ZUNTE BLANCO ORGANIC 100%	180
ZUNTE GOLD ORGANIC 100%	280

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PORT

GRAHAM'S TAWNY 20 YEARS	190
TAYLORS TAWNY 20 YEARS	190
TAYLORS LBV	110

MADEIRA

PEREIRA D'OLIVEIRA, VERDELHO RESERVA 1973	530
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EAU DE VIE

MASSENEZ, POIRE WILLIAMS, FR	120
MASSENEZ, KIRSCH, FR	120
MASSENEZ, FRAMBOISE SAUVAGE, FR	120

CALVADOS

DROUIN, POMME PRISONNIÈRE	190
MICHEL HUARD 1991	200

COGNAC

TESSERON XO LOT 90 OVATION	250
XO HENNESSY	320
JEAN GROSPERRIN, FINS BOIS 1977	350
HENNESSY VSOP	120
REMY MARTIN VSOP	120
REMY MARTIN XO	310
MARTELL CORDON BLEU	290

ARMAGNAC

DOMAINE D'AURENSAN 1977	600*
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DIGESTIFS

AMARO MONTENEGRO	120
FERNET BRANCA	100
AMARO SANTINO	90

GRAPPA

MAROLO, GRAPPA DI BAROLO	350
POLI, GRAPPA AMOROSA	200

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SINGLE MALT WHISKY

HIGHLANDS

GLENMORANGIE 10 YEARS	130
DALMORE 12 YEARS	130
GLENMORANGIE 18 YEARS	230

ISLAY

BOWMORE 12 YEARS	130
BOWMORE 18 YEARS	260
LAPHROAIG 10 YEARS	160
ARDBEG 10 YEARS	150
LAGAVULIN 16 YEARS	220

SPEYSIDE

TAMDHU 10 YEARS	110
GLENFIDDICH 12 YEARS	130
MORTLACH 12 YEARS	120
GLENLIVET 12 YEARS	130
MACALLAN 12 YEARS	170
MORTLACH 16 YEARS	150
GLENFARCLAS 17 YEARS	200
MACALLAN 18 YEARS	540
MORTLACH 20 YEARS	210
MACALLAN 25 YEARS	1,950*

THE ISLANDS

HIGHLAND PARK 18 YEARS	220
HIGHLAND PARK 12 YEARS	130

BOURBON & BLENDED WHISKY

FOUR ROSES SINGLE BARREL	180
HEAVEN HILL CORN WHISKY 9 YEARS	110
JAMESON	105
KOVAL RYE	135
JOHNNIE WALKER GOLD	160
MITCHER'S US*1 UNBLENDED AMERICAN "WHISKEY SMALL BATCH"	140
JOHNNIE WALKER BLUE	320
MITCHER'S BOURBON	130
MITCHER'S SOUR MASH	160
MAKER'S MARK	130

RYE WHISKY

KOVAL RYE	135
MITCHER'S RYE	160
WOODFORD RYE	140

JAPANESE WHISKY

NIKKA COFFEY GRAIN	250*
SUNTORY YAMAZAKI 12 YEARS	560*
SUNTORY HIBIKI 17 YEARS	920*

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SOFT DRINK 65

COKE, COKE LIGHT, COKE ZERO, SPRITE

GINGER ALE, GINGER BEER

FRESH JUICE 80

WATER

ACQUA PANNA 750 ML 95

SAN PELLEGRINO 750 ML 95

COFFEE

SINGLE ESPRESSO/ AMERICANO 60

ESPRESSO MACCHIATO 60

REGULAR COFFEE/ DOUBLE ESPRESSO 70

CAPPUCCINO/ LATTE/ MOCHA 75

TEA 75

BREAKFAST TEA, DARJEELING TEA, EARL GREY TEA, PEPPERMINT TEA

CHAMOMILE TEA, JASMINE TEA, PO LI TEA, TIKUANYIN TEA

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