


DINNER





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

PREMIUM SEAFOOD

OYSTER MARKET (all prices are by the piece)

OSTRA REGAL Bannow Cove, South East Ireland **65**
crispy, subtle sweetness, light minerals and iodine

GILLARDEAU Île d'Oléron, France **65**
fresh sea water, sweet cucumber

SPECIALE DE CLAIRE Marennes Oléron, France **60**
nutty, lightly salted

CUMBRAE ROCK OYSTER West Kilbride, Scotland **60**
creamy, sweet, full bodied

SEAFOOD ON ICE (to share) **680 / 980** Canadian lobster, Alaskan king crab leg, blue mussels, tiger prawns, oysters

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

ROYAL OSCIETRA Gueldenstaedtii

30 g	480*
50 g	750*
100 g	1,480*

 *gluten free*

 *sustainably sourced seafood*


** no discount applicable*

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.

APPETISERS

  	STEAKHOUSE COCKTAIL Louis sauce	tiger prawns / half lobster	240 / 360
	YELLOWTAIL TARTARE citrus, chilli, avocado, red onion		220
 	CHARGRILLED OCTOPUS olive aioli, cherry tomato, jalapeno		250
	MARYLAND CRAB CAKES sauce remoulade		360
 	PAN FRIED SCALLOPS bacon jam, sweet corn puree		280
 	BLUE MUSSELS tomato, Calabrian chilli sausage, red wine, herbs		230
	BAKED SNAILS herb butter		260
	BONE MARROW chives, sea salt, sourdough	per piece	180
	PAN FRIED FOIE GRAS cherry compote, orange zest, cognac, brioche		260
	STEAK TARTARE cured egg yolk, black truffle, grilled sourdough bread		260
  	THICK CUT BACON maple and bourbon glazed, pickled jalapeno		150
 	KALE SALAD beetroot, burrata, sunflower seed, aged balsamic		190
 	BABY GEM SALAD candied walnuts, pears, lemon vinaigrette		140
	CAESAR SALAD croutons, bacon, anchovies, parmesan cheese		160

SOUPS


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

 signature dish

 vegetarian

 gluten free

 sustainably sourced seafood

 plant base (vegan)


 contains alcohol

 contains pork

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.

PREMIUM BEEF SELECTION

USDA PRIME

TENDERLOIN	6 oz / 170 g	590
STRIPLOIN	12 oz / 340 g	670
RIB EYE	12 oz / 340 g	640
 RIB EYE (to share)	20 oz / 565 g	1,090
RIB EYE CAP	12 oz / 340 g	780
SMOKED BEEF SHORT RIB braised 48 hours, coleslaw		520

AUSTRALIAN FULL BLOOD WAGYU

MAYURA STATION - M9

 TENDERLOIN	8 oz / 225 g	890
 STRIPLOIN	10 oz / 280 g	880
HANGER STEAK	10 oz / 280 g	460

AUSTRALIAN WAGYU

RANGERS VALLEY - M5

TENDERLOIN	8 oz / 225 g	660
STRIPLOIN	10 oz / 280 g	580
RIB EYE	14 oz / 400 g	680
 TOMAHAWK RIB EYE CHOP (to share)	38 oz / 1,075 g	1,580
 PORTERHOUSE (to share)	38 oz / 1,075 g	1,890

 signature dish

 gluten free

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.

GRASS FED BEEF SELECTION

TENDERLOIN Cape Grim, Tasmania, Australia	8 oz / 225 g	490
BONE IN RIB EYE Entre Todos, Argentina	32 oz / 900 g	790

ACCOMPANIMENTS

 FOIE GRAS		120
  GRILLED CANADIAN LOBSTER	half / whole	360 / 680
 BONE MARROW		180
 OSCAR STYLE crab meat, asparagus and bernaise		155

SAUCES

-  BÉARNAISE
-  GREEN PEPPERCORN & BRANDY
-  MUSHROOM RAGOUT
-  RED WINE JUS
-  CHIMICHURRI
-  HORSERADISH CREAM

 signature dish











 gluten free

 sustainably sourced seafood

 contains alcohol

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.

APART FROM BEEF

	VEGETABLE POT PIE	morel, leek, potato, sugar peas, baby carrots, truffle, puff pastry		280
 	CANADIAN LOBSTER	broiled, garlic butter	half / whole	360 / 680
 	PATAGONIAN TOOTHFISH	en papillote, tomato, artichoke, spinach, caper		380
 	IBERICO PORK CHOP	grilled peppers, balsamic glaze		390
	AUSTRALIAN LAMB RACK	roasted garlic		480
	ROASTED CORN-FED SPRING CHICKEN	rosemary, lemon		230
	STEAKHOUSE BURGER	wagyu beef patty, bacon, cheddar, tomato, lettuce, dressing, fries		360

 signature dish

 vegetarian

 gluten free

 sustainably sourced seafood

 contains alcohol

 contains pork

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.

SIDES

90

- 🌿 🌾 DIRTY FRIED POTATOES alioli, smoked paprika
- 🌿 🌾 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
- 🌿 🌾 BROCCOLI chilli and garlic butter
- 🌿 🐷 SAUTEED GREEN BEANS bacon, shallots
- 🌿 🌱 🌾 GREEN ASPARAGUS tomato salsa
- 🌿 🐷 🍷 ROASTED BRUSSELS SPROUTS granny smith apple, bacon, cranberry
- 🌿 🌾 🍷 SAUTEED PORTABELLO MUSHROOMS

📦 signature dish

🌿 vegetarian

🌾 gluten free

🌱 plant base (vegan)

🍷 contains alcohol

🐷 contains pork

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.


DESSERTS

120 (to share)

-  KEY LIME PIE | lime brandy snap
-  RUM BABA | seasonal berries, chantilly cream
-  SIGNATURE CHEESECAKE | apricot compote
- CHOCOLATE FONDANT | vanilla soft ice cream
-  WASHINGTON APPLE CRUMBLE | vanilla soft ice cream

STEAKHOUSE SUNDAES

85 / 120 (to share)

-   STRAWBERRY ROMANOFF
vanilla soft ice cream, strawberries, strawberry sauce, Grand Marnier, whipped cream
-   IRISH COFFEE
vanilla and chocolate soft ice cream, coffee, coffee beans, Irish whiskey, whipped cream
-  BLACK FOREST
vanilla and chocolate soft ice cream, cherries, chocolate sauce, Kirsch brandy, whipped cream
-  OREO AND CARAMEL
vanilla soft ice cream, Oreos, caramel sauce, Baileys, whipped cream

ARTISAN CHEESE

SELECTION OF EUROPEAN CHEESE | quince paste, toasted fruit loaf

180

 signature dish

 vegetarian

 gluten free

 contains alcohol

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.

SEASONAL COCKTAILS

120

LIME SPRITZER

Champagne, lime juice, elderflower syrup, soda water

BERRY MOJITO

HSE rum blanc agricole, crème de cassis, soda, fresh berries & mint

TOKYO ICED TEA

Belvedere vodka, midori, tanqueray 10 gin, HSE rum blanc agricole, triple sec, lemon juice, lemonade

ESPRESSO MARTINI

Belvedere vodka, coffee liqueur, hazelnut liqueur, espresso

CLASSICS

150

COSMOPOLITAN

Belvedere vodka, cointreau, cranberry juice, lime juice

MANHATTAN

Maker's Mark Bourbon, Antica Formula Vermouth, Angostura, Maraschino cherry

MARGARITA

Patron reposado tequila, cointreau, lime juice

WHISKY SOUR

Maker's Mark Bourbon, lemon juice, egg white, sugar, Maraschino cherry

OLD FASHIONED

Maker's Mark Bourbon, Angostura, Sugar, sparkling water

MARTINI

Grey Goose vodka or Tanqueray 10, Noilly Prat Vermouth, olive or lemon

NEGRONI

Tanqueray 10, Antica Formula Vermouth, Campari, orange peel

AMERICANO

Antica Formula Vermouth, Campari, Orange, Soda Water

CIDER

L'INIMITABLE SASSY 75

BOTTLED BEER

TSING TAO 65

CORONA 75

ASAHI 75

HEINEKEN 75

CARLSBERG 75

COOPER PALE ALE 110

RUM

HSE BLANC AGRICOLE 110

PLANTATION 5 YEARS GRAND RESERVE GOLD 120

KIRK & SWEENEY 12 YEARS 130

ZACAPA 23 170

GIN

KOVAL ORGANIC DRY GIN 110

TANQUERAY 10 130

HENDRICK'S 125

GENEROUS 135

DANCING SANDS, RUM BARREL AGED GIN 140

COTSWOLDS DRY GIN 160

VODKA

BELVEDERE 100

KOVAL ORGANIC RYE VODKA 110

KETEL ONE 120

GREY GOOSE 140

BELUGA 150

KALAK "SINGLE MALT"

APERITIFS

CAMPARI	80
ANTICA FORMULA CARPANO VERMOUTH	80
HENRI BARDOUIN PASTIS	80
PERNOD	100
RICARD	100

SHERRY

LA GUITA, MANZANILLA	100
----------------------	-----

PORT

GRAHAM'S TAWNY 20 YEARS	180
TAYLORS TAWNY 20 YEARS	180
QUINTA DO NOVAL, VINTAGE PORT 2007	250

MADEIRA

PEREIRA D'OLIVEIRA, VERDELHO RESERVA 1973	530
--	-----

EAU DE VIE

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

CALVADOS

DROUIN, POMME PRISONNIÈRE	180
MICHEL HUARD 1991	190

COGNAC

TESSERON XO LOT 90 OVATION	250
XO HENNESSY	320
JEAN GROSPERRIN, FINS BOIS 1977	350

ARMAGNAC

DOMAINE D'AURENSAN 1977	590
COMTE DE LAFITTE 1962	600

DIGESTIFS

AMARO	100
FERNET BRANCA	80

GRAPPA

MAROLO, GRAPPA DI BAROLO	285
--------------------------	-----

SINGLE MALT WHISKY

HIGHLANDS

GLENMORANGIE 10 YEARS	130
DALMORE 12 YEARS	120
GLENMORANGIE 18 YEARS	230

ISLAY

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

SPEYSIDE

TAMDHU 10 YEARS	100
GLENFIDDICH 12 YEARS	130
GLENLIVET 12 YEARS	120
MACALLAN 12 YEARS	150
GLENFARCLAS 17 YEARS	200
MACALLAN 18 YEARS	480
MACALLAN 25 YEARS	1,480

THE ISLANDS

HIGHLAND PARK 18 YEARS	220
------------------------	-----

BOURBON & BLENDED WHISKY

KOVAL SINGLE BARREL ORGANIC BOURBON	120
KOVAL SINGLE BARREL ORGANIC OAT	125
FOUR ROSES SINGLE BARREL	140
HEAVEN HILL CORN WHISKY 9 YEARS	105
JAMESON	105
KOVAL RYE	135
JOHNNIE WALKER GOLD	140
MICHTER'S US*1 UNBLENDED AMERICAN "WHISKEY SMALL BATCH"	225
JOHNNIE WALKER BLUE	320

JAPANESE WHISKY

NIKKA COFFEY GRAIN	190
SUNTORY YAMAZAKI 12 YEARS	440
SUNTORY HIBIKI 17 YEARS	850

ZERO PROOF 85

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

SOFT DRINK 62

FRESH JUICE 80

WATER

ACQUA PANNA 500 ML 75 750 ML 85

PERRIER 330 ML 55 750 ML 85

SAN PELLEGRINO 500 ML 75 750 ML 85

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