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.
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.

DINNER
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.

OYSTER MARKET
ALL PRICES ARE BY THE PIECE

MUROTSU Harima Sea, Hyogo, Japan
Creamy, light brininess, seaweed

OSTRA REGAL Bannow cove, South East, Ireland
Crispy, subtle sweetness, light minerals and iodine

GILLARDEAU Île d’Oléron, France
Fresh sea water, sweet cucumber

ROYALE CABANON Marennes-Oleron, France
Balanced saltiness, light iodine, hints of hazelnuts
APPETISERS

SEAFOOD ON ICE (to share)
whole Canadian lobster, Alaskan king crab legs, blue mussels, prawns, oysters

OSCIETRA CAVIAR buckwheat blinis, condiments

PRAWN COCKTAIL louis sauce

YELLOW FIN TUNA TARTARE ginger shoots, sesame ponzu dressing, corn chips

MARYLAND CRAB CAKES sauce remoulade

DIVER SCALLOPS orange, green pea and blood sausage

MEDITERRANEAN RED PRAWNS broiled, lemon aioli

BLUE MUSSELS white wine, garlic and parsley

BAKED SNAILS herb butter

FOIE GRAS roasted figs, port wine, brioche toast

STEAK TARTARE grilled sourdough bread

HEIRLOOM TOMATO SALAD red onion, oregano, aged balsamic

BABY GEM SALAD candied walnuts, pears, lemon vinaigrette

SOUPS

FRENCH ONION brandy

LOBSTER BISQUE cognac

NEW ENGLAND CLAM CHOWDER lobster

GARDEN PEAS morel cream

Signature dish

Vegetarian dish

Seafood from sustainable and responsible sources

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.
GREAT AMERICAN BISON

TENDERLOIN 7 oz / 200 g  690
RIB EYE 14 oz / 400 g  780

ARTISANAL DRY AGED BEEF

JOHN STONE, FREE RANGE, IRELAND

TENDERLOIN 8 oz / 225 g  490
RIB EYE 14 oz / 400 g  580
S TOMAHAWK RIB EYE CHOP (to share) 36 oz / 1000 g  1,380

RHUG ESTATE, ORGANIC ABERDEEN ANGUS, FREE RANGE, WALES

RIB EYE 12 oz / 340g  680
BONE-IN STRIPLOIN 12 oz / 340g  780

GUTREI GALICIAN, FREE RANGE, 6 YEARS, SPAIN

TENDERLOIN 10 oz / 280 g  600
STRIP LOIN 12 oz / 340 g  660

USDA PRIME BLACK ANGUS

TENDERLOIN 6 oz / 170 g  490
STRIP LOIN 12 oz / 340 g  580
S RIB EYE (to share) 20 oz / 565 g  820
RIB EYE CAP 12 oz / 340 g  680
S PORTERHOUSE (to share) 38 oz / 1075 g  1,690
T-BONE 28 oz / 790 g  920
SMOKED BEEF SHORT RIB braised 48 hours, coleslaw  520

WAGYU BEEF

A-5 KUMAMOTO TENDERLOIN 6 oz / 170 g  1,580
A-4 SAGA STRIP LOIN 8 oz / 225 g  1,380
M7 TOMAHAWK RIB EYE CHOP (to share) 38 oz / 1075 g  1,850

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.
STEAK ACCOMPANIMENTS

CANADIAN LOBSTER broiled, garlic butter half / whole 380/720
PAN SEARED FOIE GRAS 50g 95
BLUE CHEESE Cropwell Bishop Stilton 50g 90
ROASTED BONE MARROW parsley and parmesan crust 150
THICK CUT BACON maple and bourbon glazed 120

APART FROM BEEF

EGGPLANT PARMIGIANA 280
PATRICK SHIMADA’S SMOKED PORK BABY BACK RIBS coleslaw 320
IBERICO PORK CHOP 420
RACK OF LAMB Australian lamb 480
ROASTED CORN-FED SPRING CHICKEN rosemary and lemon 230
PATAGONIAN TOOTHFISH miso glaze 380

SAUCES

BÉARNAISE
GREEN PEPPERCORN & BRANDY
MUSHROOM RAGOUT
RED WINE JUS
BARBECUE SAUCE
HORSERADISH CREAM

$ Signature dish
Vegetarian dish
SS Seafood from sustainable and responsible sources

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.
S I D E S

DIRTY FRIED POTATOES  alioli, smoked paprika
BAKED POTATOES  garlic sour cream, cheddar, spring onions
SWEET POTATO FRIES  roasted red bell pepper dip
TRUFFLED FRENCH FRIES  parmesan cheese
THRICE COOKED DUCK FAT POTATO FRIES
WHIPPED POTATOES
MACARONI AND CHEESE  aged white cheddar
CRISPY ONION RINGS
BROCCOLI  steamed, butter, lemon zest
GLAZED BABY CARROTS
CREAMED SPINACH  nutmeg
SAUTÉED BEANS  bacon, shallots
GREEN ASPARAGUS  tomato salsa
SAUTÉED SEASONAL MUSHROOMS

S Signature dish

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

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

STEAKHOUSE SUNDAES

STRAWBERRY ROMANOFF vanilla soft ice cream, strawberries, strawberry sauce, Grand Marnier, whipped cream
IRISH COFFEE vanilla and chocolate soft ice cream, coffee, chocolate flakes, 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
HAZELNUT AND FIGS vanilla soft ice cream, maple syrup, fresh figs, bourbon, roasted hazelnut praline crème

ARTISAN CHEESE BY PHILIPPE OLIVIER quince paste, toasted fruit loaf

BLEU DE BREBIS DE ST SULPICE – ewe’s milk, blue vein, France
TÊTE DE MOINE DE HAUTE QUALITÉ – cow’s milk, Jura, Switzerland
CAMEMBERT AU-LAIT-CRU – cow milk, unpasteurized, Normandy, France
VIEUX BOULOGNE – cow milk, unpasteurized, Boulogne, France
ANNIE BAXTER SPECIAL RESERVE –12 months, buffalo milk, Victoria, Australia

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.
BEVERAGES
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

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

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

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.
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.

### Cider
- **La Chouette** 72

### Draught Beer
- **Young Master - The Rye On Wood** 98
- **Young Master - Island 1842 Imperial IPA** 98

### Bottled Beer
- **Tsing Tao** 65
- **Corona** 75
- **Little Creatures Pale Ale** 75
- **Londerlander Poorter** 75

### 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"**
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.

<table>
<thead>
<tr>
<th>APERITIFS</th>
<th>CALVADOS</th>
</tr>
</thead>
<tbody>
<tr>
<td>CAMPARI</td>
<td>DROUIN, POMME PRISONNIÈRE</td>
</tr>
<tr>
<td>ANTICA FORMULA CARPANO VERMOUTH</td>
<td>MICHEL HUARD 1991</td>
</tr>
<tr>
<td>HENRI BARDOUIN PASTIS</td>
<td></td>
</tr>
<tr>
<td>PERNOD</td>
<td></td>
</tr>
<tr>
<td>RICARD</td>
<td></td>
</tr>
</tbody>
</table>

| SHERRY                             |                                |
|------------------------------------|                                |
| LA GUITA, MANZANILLA               |                                |

| PORT                               |                                |
|------------------------------------|                                |
| GRAHAM’S TAWNY 20 YEARS            |                                |
| TAYLORS TAWNY 20 YEARS             |                                |
| QUINTA DO NOVAL, VINTAGE PORT 2007|                                |

| MADEIRA                            |                                |
|------------------------------------|                                |
| PEREIRA D’OLIVEIRA, VERDELHO RESERVA 1973 | 530 |

<table>
<thead>
<tr>
<th>EAU DE VIE</th>
<th>GRAPPA</th>
</tr>
</thead>
<tbody>
<tr>
<td>MASSENEZ, POIRE WILLIAMS, FR</td>
<td>ROMANO LEVI, GRAPPA BIANCA</td>
</tr>
<tr>
<td>MASSENEZ, KIRSCH, FR</td>
<td>140</td>
</tr>
<tr>
<td>MASSENEZ, FRAMBOISE SAUVAGE, FR</td>
<td></td>
</tr>
</tbody>
</table>

| MADEIRA                            |                                |
|------------------------------------|                                |
| PEREIRA D’OLIVEIRA, VERDELHO RESERVA 1973 | 530 |

| COGNAC                             |                                |
|------------------------------------|                                |
| TESSERON XO LOT 90 OVATION         |                                |
| XO HENNESSY                        |                                |
| JEAN GROSPERRIN, FINS BOIS 1986    |                                |

| ARMAGNAC                           |                                |
|------------------------------------|                                |
| ARMAGNAC DELORD 1985               |                                |
| DOMAINE D’AURENSAN 1977            |                                |
| COMTE DE LAFITTE 1962              |                                |

| DIGESTIFS                          |                                |
|------------------------------------|                                |
| AMARO                              | 100                             |
| FERNET BRANCA                      |                                |

<p>| EAU DE VIE                          |                                |
|-------------------------------------|                                |
| MASSENEZ, POIRE WILLIAMS, FR        |                                |
| MASSENEZ, KIRSCH, FR                |                                |
| MASSENEZ, FRAMBOISE SAUVAGE, FR     |                                |</p>
<table>
<thead>
<tr>
<th><strong>SINGLE MALT WHISKY</strong></th>
<th><strong>BOURBON &amp; BLENDED WHISKY</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>HIGHLANDS</strong></td>
<td></td>
</tr>
<tr>
<td>Glenmorangie 10 Years</td>
<td>130</td>
</tr>
<tr>
<td>Dalmore 12 Years</td>
<td>120</td>
</tr>
<tr>
<td>Glenmorangie 18 Years</td>
<td>230</td>
</tr>
<tr>
<td><strong>ISLAY</strong></td>
<td></td>
</tr>
<tr>
<td>Bowmore 12 Years</td>
<td>130</td>
</tr>
<tr>
<td>Laphroaig 10 Years</td>
<td>160</td>
</tr>
<tr>
<td>Ardbeg 10 Years</td>
<td>150</td>
</tr>
<tr>
<td>Lagavulin 16 Years</td>
<td>220</td>
</tr>
<tr>
<td><strong>SPEYSIDE</strong></td>
<td></td>
</tr>
<tr>
<td>Tamdu 10 Years</td>
<td>100</td>
</tr>
<tr>
<td>Glenfiddich 12 Years</td>
<td>130</td>
</tr>
<tr>
<td>Glenlivet 12 Years</td>
<td>120</td>
</tr>
<tr>
<td>Macallan 12 Years</td>
<td>150</td>
</tr>
<tr>
<td>Macallan 17 Years</td>
<td>200</td>
</tr>
<tr>
<td>Macallan 18 Years</td>
<td>480</td>
</tr>
<tr>
<td>Macallan 25 Years</td>
<td>1,480</td>
</tr>
<tr>
<td><strong>THE ISLANDS</strong></td>
<td></td>
</tr>
<tr>
<td>Highland Park 18 Years</td>
<td>220</td>
</tr>
</tbody>
</table>

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.
ZERO PROOF

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

500 ML 75  750 ML 85

ACQUA PANNA

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

CAPPUCINO/ LATTE/ MOCHA 75

TEA

75

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

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

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.