

  
DINNER





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

## APPETISERS

 	SEAFOOD ON ICE (to share) whole Canadian lobster; Alaskan king crab legs, blue mussels, prawns, tuna tartare	980
  	PRAWN COCKTAIL Louis sauce AHI TUNA TARTARE ginger shoots, sesame ponzu dressing, corn chips	240 220
	MARYLAND CRAB CAKES sauce remoulade	330
 	PAN FRIED SCALLOPS lemon and caper butter; roasted tomatoes	280
	BLUE MUSSELS white wine, garlic and parsley	230
 	GRILLED KING PRAWNS garlic, chilli and lemon BAKED SNAILS herb butter	360 260
	PAN FRIED FOIE GRAS roasted apricot, orange zest, cognac, brioche	260
	STEAK TARTARE grilled sourdough toast ROASTED BONE MARROW parsley and parmesan crust, sourdough toast	230 180
  	THICK CUT BACON maple and bourbon glazed, pickled jalapeno	150
	48 MONTHS IBERICO HAM fresh tomato relish, olive oil, sourdough toast	230
 	HEIRLOOM TOMATO SALAD burrata, red onion, herb, aged balsamic	210
 	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 lobster	180
	GARDEN PEAS morel cream	180

 signature dish

 vegetarian

 gluten free

 sustainable 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	490
STRIPLOIN	12 oz / 340 g	580
 RIB EYE (to share)	20 oz / 565 g	820
RIB EYE CAP	12 oz / 340 g	680
T-BONE	20 oz / 565 g	780
 PORTERHOUSE (to share)	38 oz / 1075 g	1,690
SMOKED BEEF SHORT RIB braised 48 hours, coleslaw		520

### AUSTRALIAN WAGYU

#### RANGERS VALLEY - M5

TENDERLOIN	8 oz / 225 g	520
STRIPLOIN	10 oz / 280 g	580
 TOMAHAWK RIB EYE CHOP (to share)	38 oz / 1075 g	1,580

### ARTISANAL DRY AGED

#### JOHN STONE, Ireland, Grass-fed, 21 days dry-aged

 TOMAHAWK RIB EYE CHOP (to share)	36 oz / 1000 g	1,380
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#### CAPE GRIM, Tasmania, Australia, Grass-fed, 45 days dry-aged

 TENDERLOIN	8 oz / 225 g	480
BONE-IN STRIPLOIN	14 oz / 440 g	580

 signature dish

 gluten free

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## SAUCES

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

## APART FROM BEEF

-  EGGPLANT PARMIGIANA provolone, tomato sauce 280
-   CANADIAN LOBSTER broiled, garlic butter half / whole 360 / 680
-   PATAGONIAN TOOTHFISH miso glaze 380
-   IBERICO PORK CHOP grilled peppers, balsamic glaze 390
-  AUSTRALIAN LAMB RACK roasted garlic 480
-  ROASTED CORN-FED SPRING CHICKEN rosemary, lemon 230

## BURGERS served with chunky chips and truffle mayo

-  STEAKHOUSE BURGER 380  
wagyu beef patty, bacon, cheddar, tomato, lettuce
-  POMPOUS BURGER 560  
wagyu beef patty, truffle sauce, foie gras, aged Comté, tomato, lettuce
-   AMERICAN DREAM 560  
wagyu beef patty, butter poached lobster, apple wood smoked bacon, American cheddar, tomato, lettuce

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## SIDES

90

- 🌿🌾 DIRTY FRIED POTATOES alioli, smoked paprika
- 🌾🐷 BAKED POTATOES garlic sour cream, cheddar, spring onions, bacon bits
- 🌾🌿 SWEET POTATO FRIES roasted red bell pepper dip
- 📦🌿🌾 TRUFFLED FRENCH FRIES parmesan cheese
- 🌿🌾 WHIPPED POTATOES
- 🌿🌾 CREAMED SPINACH nutmeg
- 🌿 MACARONI AND CHEESE cheddar
- 🌿🌾 BROCOLLINI chilli and garlic butter
- 🌾🌿 GREEN ASPARAGUS tomato salsa
- 🌾🐷 SAUTÉED BEANS bacon, shallots
- 🌿🌾 SAUTÉED SEASONAL MUSHROOMS

📦 signature dish

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## 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, 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

## ARTISAN CHEESE

SELECTED BY PHILLIPE OLIVIER quince paste, toasted fruit loaf

180

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