


LUNCH





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

LUNCH SPECIALS

ZERO PROOF

65

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

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

WINE BY THE GLASS

SAUVIGNON BLANC - ERADUS - Awatere Valley - Marlborough - NZ 2020

70

SYRAH - DOMAINE DES LISES "EQUINOX" - Crozes-Hermitage - Rhone Valley FR 2020

80

TEMPRANILLO - LUIS CAÑAS - Reserva - Rioja - SP 2015

100

LUNCH SET MENU 540 per person

APPETISER *(choice of one)*

- BURRATA SALAD local rocket, avocado, tomato, aged balsamic glaze, olive oil
- HOUSE SMOKED BALIK SALMON potato, mustard dressing
- STEAK TARTARE cured egg yolk, grilled sourdough bread
- BLUE MUSSELS tomato, Calabrian chilli sausage, red wine, herbs
- THICK CUT BACON maple and bourbon glazed, pickled jalapeno
- 36 MONTH IBERICO HAM tomato relish *(additional 90)*
- MARYLAND CRAB CAKE remoulade sauce *(additional 90 per piece)*

SOUP *(additional 48 each)*

- LOBSTER BISQUE cognac
- NEW ENGLAND CLAM CHOWDER crouton

MAIN COURSE *(choice of one)*

- DUCK LEG CONFIT orange, red wine jus
- PAN FRIED SEABASS slow cooked cherry tomatoes, lemon, rosemary
- SNAKE RIVER FARM KUROBUTA PORK CHOP piquillio peppers, chimichurri
- STEAKHOUSE BURGER bacon, cheddar, tomato, lettuce, dressing
- 10OZ PREMIUM ARGENTINEAN RIB EYE green peppercorn sauce
- 6OZ GRASS FED TENDERLOIN red wine jus
- FOIE GRAS *(additional 60)*
- Upgrade your steak to 10OZ AUSTRALIAN WAGYU SIRLOIN (additional 190)*

SIDE *(choice of one)*

- FRENCH FRIES parmesan cheese
- MASHED POTATOES butter, cream
- CREAMED SPINACH nutmeg
- BROCCOLI chilli, garlic butter
- TRUFFLE MAC AND CHEESE cheddar

DESSERT *(choice of one)*

- SIGNATURE CHEESECAKE apricot compote
- SIGNATURE STEAKHOUSE PAVLOVA vanilla custard, seasonal fruits
- WASHINGTON APPLE CRUMBLE vanilla soft serve ice cream
- STRAWBERRY ROMANOFF SUNDAE raspberry sauce

APPETISERS

	Market price
 OYSTER OF THE DAY	
30G ROYAL OSCIETRA CAVIAR Gueldenstaedtii, chopped eggs, sour cream, chives, blinis	480
 OVEN BAKED CAMEMBERT rosemary, fig marmalade, honey	260
 MARYLAND CRAB CAKES remoulade sauce	per piece 120
  BLUE MUSSELS tomato, Calabrian chilli sausage, red wine, herbs	230
 STEAK TARTARE cured egg yolk, truffle, grilled sourdough bread	260
   THICK CUT BACON maple and bourbon glazed, pickled jalapeno	150
 CAESAR SALAD croutons, bacon, anchovies, parmesan cheese	160

SOUPS


  LOBSTER BISQUE cognac	220
  NEW ENGLAND CLAM CHOWDER crouton	200

 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.




BEEF SELECTION

LITTLE JOE GRASS FED RIB EYE	12 oz / 340 g	760
M5 AUSTRALIAN WAGYU STRIPLOIN	12 oz / 340 g	680
M5 AUSTRALIAN WAGYU TOMAHAWK RIB EYE CHOP (to share)	38 oz / 1,075 g	1,580
 M5 AUSTRALIAN WAGYU PORTERHOUSE (to share)	38 oz / 1,075 g	1,890
PREMIUM ARGENTINEAN TENDERLOIN	6 oz / 170 g	420

SAUCES

-  RED WINE JUS
-  CHIMICHURRI
-  GREEN PEPPERCORN AND BRANDY

APART FROM STEAKS

-  STEAKHOUSE BURGER bacon, cheddar, tomato, lettuce, dressing 250
-  ROASTED CORN FED CHICKEN rosemary, lemon 220
-  PAN FRIED SEABASS slow cooked cherry tomatoes, lemon, rosemary 240

 signature dish

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SIDES

90

-   SWEET POTATO FRIES roasted red bell pepper dip
-    TRUFFLED FRENCH FRIES parmesan cheese
-   MASHED POTATOES butter, cream
-   CREAMED SPINACH nutmeg
-   SAUTEED GREEN BEANS shallot, bacon
-  TRUFFLE MAC AND CHEESE cheddar

DESSERTS

85

-  SIGNATURE STEAKHOUSE PAVLOVA vanilla custard, seasonal fruits
-  SIGNATURE CHEESECAKE apricot compote
-  WASHINGTON APPLE CRUMBLE vanilla soft serve ice cream

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