


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 - Awater 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
HOUSESMOKED 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 (add \$90)
MARYLAND CRAB CAKES sauce remoulade per piece (add \$90)

SOUP (add \$40)

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 ARGENTINIAN RIB EYE green peppercorn sauce
6OZ GRASS FED TENDERLOIN red wine jus

Upgrade your steak to 10OZ AUSTRALIAN WAGYU SIRLOIN (add \$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
KEY LIME PIE lime brandy snap
APPLE CRUMBLE vanilla soft serve
STRAWBERRY ROMANOFF SUNDAE

APPETISERS

 	SEAFOOD ON ICE		390
	Tiger prawns, poached scallops, irish sea whelks, green lip mussels, house smoked salmon, condiments		
	FRESH SHUCKED OYSTER	chef's daily selection	per piece 60
	30G ROYAL OSCIETRA CAVIAR	Gueldenstaedtii, chopped eggs, sour cream, chives, bilinis	480
  	TIGER PRAWN COCKTAIL	Louis sauce	240
	MARYLAND CRAB CAKES	sauce remoulade	per piece 120
 	BLUE MUSSELS	tomato, calabrian chili 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.



PREMIUM BEEF SELECTION

USDA PRIME RIB EYE	12 oz / 340 g	640
M5 AUSTRALIAN WAGYU STRIPLOIN	12 oz / 340 g	690
PRIME ARGENTINIAN BONE IN RIB EYE (to share)	32 oz / 900 g	790
 M5 AUSTRALIAN WAGYU PORTERHOUSE (to share)	38 oz / 1075 g	1,890
GRASS FED ARGENTINIAN TENDERLOIN	6 oz / 170 g	420

SAUCES

-  RED WINE JUS
-  CHIMICHURRI
-  HORSERADISH CREAM

APART FROM BEEF

 STEAKHOUSE BURGER bacon, cheddar, tomato, lettuce, dressing	250
 ROASTED CORN-FED CHICKEN rosemary, lemon	220
GRILLED SALMON FILLET slow cooked cherry tomatoes, balsamic	240

 signature dish

 gluten free

 contains alcohol

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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

-  KEY LIME PIE lime brandy snap
-  SIGNATURE CHEESECAKE apricot compote
-  WASHINGTON APPLE CRUMBLE vanilla ice cream

 signature dish

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