

  
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 40 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
- 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
- KEY LIME PIE lime brandy snap
- APPLE CRUMBLE vanilla soft serve ice cream
- STRAWBERRY ROMANOFF SUNDAE

## APPETISERS

 FRESH SHUCKED OYSTER chef's daily selection	per piece	60
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.



## PREMIUM BEEF SELECTION

USDA PRIME RIB EYE	12 oz / 340 g	580
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
GRASS FED 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


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

 signature dish

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