


LUNCH





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

LUNCH SET MENU

\$480 PER PERSON

APPETISER *(choice of one)*

CAESAR SALAD crouton, bacon, anchovies, parmesan cheese
TIGER PRAWN COCKTAIL Louis sauce
THICK CUT BACON maple and bourbon glazed, pickled jalapeno
BLUE MUSSELS tomato, calabrian chili sausage, red wine, herbs
STEAK TARTARE cured egg yolk, grilled sourdough bread

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

SOUP (add \$35)

LOBSTER BISQUE cognac
NEW ENGLAND CLAM CHOWDER crouton

MAIN COURSE *(choice of one)*

10OZ PREMIUM ARGENTINIAN RIB EYE chimichurri
6OZ GRASS FED TENDERLOIN red wine jus
STEAKHOUSE BURGER bacon, cheddar, tomato, lettuce, dressing
ROASTED CORN FED CHICKEN rosemary, lemon
GRILLED SALMON FILLET slow cooked cherry tomatoes, balsamic

Upgrade your steak to 10OZ AUSTRALIAN WAGYU SIRLOIN \$190

SIDE *(choice of one)*

FRENCH FRIES parmesan cheese
MASHED POTATOES butter, cream
CREAMED SPINACH nutmeg
SAUTEED GREEN BEANS shallot, bacon
TRUFFLE MAC AND CHEESE cheddar

DESSERT *(choice of one)*

SIGNATURE CHEESECAKE apricot compote
KEY LIME PIE lime brandy snap

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.

APPETISERS

	FRESH SHUCKED OYSTER chef's daily selection	per piece	60
	30G ROYAL OSCIETRA CAVIAR Gueldenstaedtii, chopped eggs, sour cream, chives, bilinis		480
	YELLOWTAIL TARTARE citrus, chili, avocado, red onion		220
  	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	10 oz / 280 g	580
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

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.

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

 vegetarian

 gluten free

 plant base (vegan)

 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.