

### OYSTERS & CAVIAR

- 🍷 Tarbouriech Pink Oyster *Étang-de-Thau, France* - 90 / pc
- 🍷 Idéale Oyster *David Hervé, France* - 95 / pc
- 🍷 Gillardeau Oyster *Île d'Oléron, France* - 90 / pc
- 🍷 Royale Oscietra Caviar *Chopped Egg, Sour Cream, Chives, Blinis*

50g | 780\*  
100g | 1,480\*

### COLD STARTERS

- 🍷 Hamachi Tartare *Oscietra Caviar, Avocado, Citrus* 390
- 🍷 Seafood on Ice | *To Share* 890 | 1,290  
*Canadian Lobster, Spanner Crab Cocktail, Abalone Salad, Tiger Prawns, Blue Mussels, Oysters*
- 🍷 Wagyu Beef Tartare | *Prepared Tableside* 280  
*Capers, Cornichons, Pan de Cristal*
- 🍷 Caesar Salad *Bacon, Anchovies, Parmesan Cheese, Croutons* 190
- 🍷 Spanner Crab Cocktail *Fennel, Green Apple, Yarra Valley Salmon Caviar* 360

### HOT STARTERS & SOUPS

- 🍷 Seared Foie Gras *Cherry Compote, Orange Zests, Toasted Brioche* 320
- 🍷 Grilled Spanish Red Prawn *Espelette Pepper, Lemon* 435
- 🍷 Jumbo Lump Crab Cake *Remoulade Sauce* 390
- 🍷 Thick Cut Bacon *Maple & Bourbon Glaze, Pickled Jalapeño Peppers* 190
- 🍷 Bone Marrow *Grilled Sourdough* 180
- 🍷 Char-Grilled Spanish Octopus *Cannellini Beans, Chickpea Cream* 290
- 🍷 French Onion Soup *Gruyère Cheese, Crouton* 180
- 🍷 Atlantic Lobster Bisque 220
- 🍷 New England Clam Chowder 200

### SIDE DISHES 95 | 105^

- 🍷 Truffle Fries by **Frites Atelier**^
- 🍷 Fries by **Frites Atelier**
- 🍷 Creamy Mashed Potato
- 🍷 Mac & Cheese *Cheddar, Gruyère, Parmesan Cheese*
- 🍷 Broccolini *Garlic Butter, Chilli*
- 🍷 Sautéed Green Beans *Crispy Bacon, Shallots*
- 🍷 Flame-Grilled Green Asparagus
- 🍷 Creamed Spinach
- 🍷 Sautéed Portobello Mushrooms




### AUSTRALIA

**Rangers Valley** | *M5 Crossbreed Wagyu*

- Tenderloin 8oz - 225g | 790
- Striploin 10oz - 280g | 890
- Porterhouse | *Serves 2* 38oz - 1,075g | 1,890
- 🍷 Tomahawk | *Serves 2* 42oz - 1,190g | 1,880

**Mayura** | *M9 Full Blood Wagyu*

- Tenderloin 8oz - 225g | 1,090

### KOREA

**I++ Hanwoo** | *Korean Native Breed*

- Striploin 12oz - 340g | 1,200
- 🍷 Ribeye 12oz - 340g | 1,200

### USDA PRIME CUTS

**Cedar River Farms** | *Hormone-Free Beef*

- Striploin 12oz - 340g | 760
- Ribeye 12oz - 340g | 790
- 24oz - 680g | 1,460



### SAUCES

- 🍷 Béarnaise
- 🍷 Brandy Green Peppercorn
- 🍷 Mushroom & Madeira
- 🍷 Red Wine Jus
- 🍷 Chimichurri

#### ADD-ONS

- 🍷 Smoked Whisky 60
- 🍷 Seared Foie Gras 150
- 🍷 Royale Oscietra Caviar 30g | 490\*



### APART FROM STEAK

- 🍷 House Smoked Canadian Short Rib *48 hours Slow-Cooked, Coleslaw* 560
- Steakhouse Wagyu Beef Burger *Cheddar Cheese, Caramelized Onions, Tomatoes, Lettuce, Fries* by **Frites Atelier** 360
- 🍷 Snake River Farms Kurobuta Pork Chop 420  
*Grilled Peppers, Balsamic Vinegar Glaze*
- 🍷 Roasted Corn Fed Spring Chicken *Rosemary, Lemon* 290
- 🍷 Grilled Atlantic Lobster half | 420  
whole | 800
- 🍷 Patagonian Toothfish *Miso Marinated, Burnt Lemon* 450
- 🍷 Pumpkin Ravioli *Sundried Tomatoes, Meredith Dairy Feta Cheese* 280



### WINE BY THE GLASS

#### CHAMPAGNE

- 150ml*
- Veuve Clicquot** - *Yellow Label* 180
- Françoise Bedel** - *Dis, Vin Secret* 240
- Ruinart** - *Blanc de Blancs* 260\*

#### WHITE WINE

	75ml	150ml	500ml
<b>Sauvignon Blanc</b>   <i>Domaine Vacheron Sancerre   Loire Valley   France   2023</i>	90	170	530
<b>Riesling</b>   <i>Maximin Grünhaus   Kabinett Herrenberg   Mosel   Germany   2021</i>	95	190	590
<b>Chardonnay</b>   <i>Michel Niellon Bourgogne   France   2021</i>	110	210	650

#### RED WINE

<b>Malbec</b>   <i>Pulenta Estate Mendoza   Argentina   2022</i>	90	170	530
<b>Cabernet Franc</b>   <i>Mystic Island Yintai   Shandong   China   2018</i>	100	190	590
<b>Pinot Noir</b>   <i>Michel Gay &amp; Fils   Vieilles Vignes Chorey-Les-Beaune   Burgundy   France   2018</i>	115	220	735
<b>Sangiovese</b>   <i>Bellaria   Assunto Brunello de Montalcino   Tuscany   Italy   2017</i>	130	240	800
<b>Bordeaux Blend</b>   <i>Croix Canon Saint-Émilion Grand Cru   Bordeaux   France   2018</i>	135	260	870
<b>Cabernet Sauvignon Blend</b>   <i>Leviathan   California   United States   2021</i>	150	290	970



Illustrations by @vansketcher

\*No discount applicable.  
Please advise our associates if you have any food allergies or special dietary restrictions.  
All our prices are in HK\$ and subject to 10% service charge.  
We commit that our Food & Beverage venues are ISO22000:2018 certified, an internationally recognized safety management system.  
We help regional farmers shift to more climate friendly practices by supporting local charity Zero Footprint Asia as an additional 1% in your bill.