

OYSTERS & CAVIAR

- 🍷 Tarbouriech Pink Oyster Étang-de-Thau, France - 90 / pc
- 🍷 Gillardeau Oyster Île d'Oléron, France - 90 / pc
- 🍷 Royale Oscietra Caviar Chopped Egg, Sour Cream, Chives, Blinis
 - 30g | 490*
 - 50g | 780*
 - 100g | 1,480*

COLD STARTERS

- 🍷 Hamachi Tartare Oscietra Caviar, Avocado, Citrus 390
- 🍷 Seafood on Ice | To Share 920 | 1,320
Canadian Lobster, Spanner Crab Cocktail, Abalone Salad, Tiger Prawns, Clams
- 🍷 Wagyu Beef Tartare | Prepared Tableside 290
Capers, Cornichons, Pan de Cristal
- 🍷 Caesar Salad Bacon, Anchovies, Parmesan Cheese, Croutons 190
- 🍷 Spanner Crab Cocktail Fennel, Green Apple, Yarra Valley Salmon Caviar 380
- 🍷 Burrata Salad Cherry Tomatoes, Rocket Salad, Balsamic Vinaigrette 190

HOT STARTERS

- 🍷 Seared Foie Gras Cherry Compote, Orange Zests, Toasted Brioche 320
- 🍷 Char-Grilled Spanish Octopus Chickpea Cream, Potatoes 290
- 🍷 Thick Cut Bacon Maple & Bourbon Glaze, Pickled Jalapeño Peppers 210
- 🍷 Jumbo Lump Crab Cake Remoulade Sauce 390
- 🍷 Grilled Spanish Red Prawn Espelette Pepper 435
- 🍷 Bone Marrow Grilled Sourdough 250

SOUPS

- 🍷 French Onion Soup Gruyère Cheese, Crouton 190
- 🍷 Atlantic Lobster Bisque 220
- 🍷 New England Clam Chowder 210




THE AUSTRALIAN ODYSSEY

Australia

| | |
|---|--|
| Margaret River Farms <i>M5 Crossbreed Wagyu</i> Tenderloin 8oz 870 Striploin 10oz 890 Chateaubriand 16oz 1,680 Mayura <i>M9 Full Blood Wagyu</i> Tenderloin 8oz 990 <i>M5 Full Blood Wagyu Gold Label</i> Bone-in Ribeye 36oz 1,850 Stockyard <i>M6-7 Full Blood Wagyu</i> Tomahawk 36oz 1,990 | 2GR <i>M8-9 Full Blood Wagyu</i> Porterhouse 38oz 2,080 Tomahawk 38oz 1,990 Little Joe <i>100% Grassfed M4+</i> Bone-in Ribeye 28oz 1,460 Stone Axe <i>M7-8 Full Blood Wagyu</i> Bone-in Tenderloin 12oz 1,290 Bone-in Sirloin 28oz 1,980 |
|---|--|


SAUCES

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



SIDE DISHES 95

- 🍷 Creamy Mashed Potato Chives
- 🍷 Mac & Cheese Cheddar, Gruyère, Parmesan Cheese
- 🍷 Broccolini Garlic Butter, Chilli
- 🍷 Sautéed Green Beans Crispy Bacon, Shallots
- 🍷 Flame-Grilled Green Asparagus
- 🍷 Creamed Spinach
- 🍷 Sautéed Forest Mushrooms



Truffle Fries 105

Fries 95

OUR CLASSICS

🍷 KOREA

I++ Hanwoo
Korean Native Breed

- Striploin 12oz | 1,290
- 🍷 Ribeye 24oz | 2,280

🍷 USDA PRIME CUTS

Cedar River Farms
Hormone-Free Beef

- Striploin 12oz | 770
- Ribeye 12oz | 810
- Chateaubriand 20oz | 1,590

APART FROM STEAK

- 🍷 House Smoked Canadian Short Rib 48 Hours Slow-Cooked, Coleslaw 580
- 🍷 Steakhouse Wagyu Beef Burger Cheddar Cheese, Caramelized Onions, Tomatoes, Lettuce, Fries by **Frites Atelier** 380
- 🍷 Snake River Farms Kurobuta Pork Chop 430
Grilled Peppers, Balsamic Vinegar Glaze
- 🍷 Roasted Corn Fed Spring Chicken Rosemary, Lemon 300
- 🍷 Pan Seared Australian Murray Cod Beurre Blanc Sauce 480
- 🍷 Pumpkin Ravioli Morel Mushroom, Shaved Parmesan Cheese, Black Truffle 280
- 🍷 Grilled Atlantic Lobster half | 420
whole | 820

🍷 WINE BY THE GLASS

| | | |
|--|-------|-------|
| RED WINE | 150ml | 500ml |
| Malbec Puenta Estate Mendoza Argentina 2022 | 170 | 530 |
| Pinot Noir Domaine Pierre Damoy Les Ravry Bourgogne France 2021 | 220 | 770 |
| Sangiovese Tenuta Di Collosorbo Brunello de Montalcino Tuscany Italy 2017 | 240 | 800 |
| SYRAH & SHIRAZ - 2 TERROIRS | | |
| Syrah Domaine Alain Graillet Crozes-Hermitage Rhône Valley 2021 | 180 | 600 |
| Shiraz Ravensworth Estate Canberra District Australia 2021 | 200 | 680 |

*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.

