

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*

30g		490*
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, Clams, 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

- 🍷 Seared Foie Gras *Cherry Compote, Orange Zests, Toasted Brioche* 320
- 🍷 Char-Grilled Spanish Octopus *Chickpea Cream, Potatoes* 290
- 🍷 Jumbo Lump Crab Cake *Remoulade Sauce* 390
- 🍷 Thick Cut Bacon Maple & Bourbon Glaze, *Pickled Jalapeño Peppers* 190
- 🍷 Grilled Spanish Red Prawn *Espelette Pepper, Lemon* 435
- 🍷 Bone Marrow *Grilled Sourdough* 240

SOUPS

- 🍷 French Onion Soup *Gruyère Cheese, Crouton* 180
- 🍷 Atlantic Lobster Bisque 220
- 🍷 New England Clam Chowder 200



AUSTRALIA

Margaret River Farms

M5 Crossbreed Wagyu

Tenderloin	8oz		870
Striploin	10oz		890

Mayura

M9 Full Blood Wagyu

Tenderloin	8oz		990
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KOREA

I++ Hanwoo

Korean Native Breed

Striploin	12oz		1,190
🍷 Ribeye	24oz		2,280

USDA PRIME CUTS

Cedar River Farms

Hormone-Free Beef

Striploin	12oz		760
Ribeye	12oz		790
Chateaubriand	20oz		1,490

SAUCES

- 🍷 Béarnaise
- 🍷 Brandy GreenPeppercorn
- 🍷 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



SOUTH AFRICA

Karoo M9 Crossbreed Wagyu

Gesnyde Rou Beesvleis <i>Thick Cut Carpaccio</i>		280
Porterhouse	36oz	1,980
T-Bone	32oz	1,760
Bone-in Sirloin	28oz	1,540
Tomahawk	Per oz	60

BORDEAUX BLEND = 2 TERROIRS

	75ml	150ml
Anseillan <i>Château Lafite Rothschild Pauillac 2021</i>	150	290
Franschhoek <i>Boekenhoutskloof Stellenbosch 2022</i>	140	260

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
- 🍷 Pan Seared Australian Murray Cod *Beurre Blanc Sauce* 450
- 🍷 Pumpkin Ravioli *Morel Mushroom, Shaved Parmesan Cheese, Black Truffle* 280
- 🍷 Grilled Atlantic Lobster

half		420
whole		800

WINE BY THE GLASS

	75ml	150ml	500ml
RED WINE			
Malbec <i>Pulenta Estate</i>	90	170	530
<i>Mendoza Argentina 2022</i>			
Cabernet Franc <i>Mystic Island</i>	100	190	590
<i>Yintai Shandong China 2018</i>			
Pinot Noir <i>Michel Gay & Fils Vieilles Vignes</i>	115	220	735
<i>Chorey-Les-Beaune Burgundy France 2018</i>			
Sangiovese <i>Bellaria Assunto</i>	130	240	800
<i>Brunello de Montalcino Tuscany Italy 2017</i>			
Bordeaux Blend <i>Croix Canon</i>	135	260	870
<i>Saint-Émilion Grand Cru Bordeaux France 2018</i>			
Cabernet Sauvignon Blend	150	290	970
<i>Leviathan California United States 2021</i>			



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.