



### CAVIAR

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
- 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
- Burrata Salad Cherry Tomatoes, Rocket Salad, Balsamic Vinaigrette 190

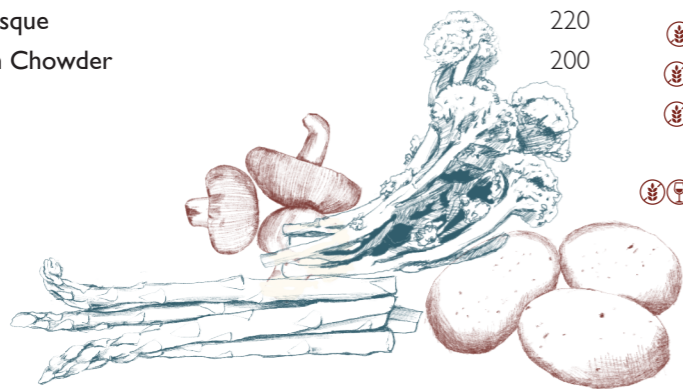
### HOT STARTERS

- Seared Foie Gras Cherry Compote, Orange Zests, Toasted Brioche 320
- Char-Grilled Spanish Octopus Chickpea Cream, Potatoes 290
- 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

#### 2GR

- M8-9 Full Blood Wagyu
- Porterhouse 38oz | 2,080
- Tomahawk 38oz | 1,990

#### Little Joe

- 100% Grassfed Beef M4+
- Bone-in Ribeye 28oz | 1,340

### 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 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

FRITES  
ATELIER  
AMSTERDAM

Truffle Fries 105  
Fries 95



### AUSTRALIA Provenance Collection

- Stockyard M6-7 Full Blood Wagyu 36oz Tomahawk 1,790
- Margaret River Farms M5 Crossbreed Wagyu 16oz Chateaubriand 1,680
- Mayura M9 Full Blood Wagyu | Gold Label 20oz Ribeye 1,190

### SHIRAZ & SYRAH = 2 TERROIRS

- Syrah | Domaine Alain Graillot 150ml 500ml  
180 600
- Crozes-Hermitage | Rhône Valley | 2021
- Shiraz | Ravensworth Estate 200 680  
Canberra District | Australia | 2021



### 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

- RED WINE 150ml 500ml
- Malbec | Pulentia Estate 170 530  
Mendoza | Argentina | 2022
- Pinot Noir | Domaine Pierre Damoy | Les Ravry 220 770  
Bourgogne | France | 2021
- Sangiovese | TENUTA DI COLLOSORBO 240 800  
Brunello de Montalcino | Tuscany | Italy | 2017



\*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.