

## 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 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

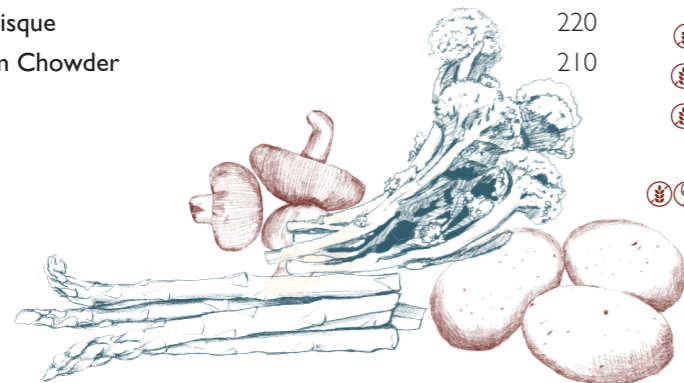
## HOT STARTERS

- Searred 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



Signature Dishes

Vegetarian

Gluten Free

Sustainably Sourced Seafood

Contains Alcohol

Contains Pork

Contains Nuts

Plant Based



## THE AUSTRALIAN ODYSSEY

### Margaret River Farms

M5 Crossbreed Wagyu

Tenderloin 8oz | 870  
Striploin 10oz | 890  
Chateaubriand 16oz | 1,680

### Mayura

M9 Full Blood Wagyu

Tenderloin 8oz | 990

M5 Full Blood Wagyu | Gold Label

Bone-in Ribeye 36oz | 1,850

### Stockyard

M6-7 Full Blood Wagyu

Tomahawk 36oz | 1,990

### 2GR

M8-9 Full Blood Wagyu

Porterhouse 38oz | 2,080  
Tomahawk 38oz | 1,990

### Little Joe

100% Grassfed Beef M4+

Bone-in Ribeye 28oz | 1,460

### Stone Axe

M7-8 Full Blood Wagyu

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



\*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.



## OUR CLASSICS

### KOREA

#### I++ Hanwoo

Korean Native Breed

Striploin 12oz | 1,290

Ribeye 24oz | 2,280

### USDA PRIME CUTS

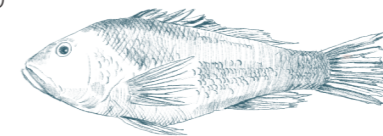
#### Cedar River Farms

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

- Malbec | Puenta Estate 150ml 500ml  
Mendoza | Argentina | 2022 170 530
- Pinot Noir | Domaine Pierre Damoy | Les Ravry 220 770  
Bourgogne | France | 2021
- Sangiovese | Tenuta Di Collosorbo 240 800  
Brunello de Montalcino | Tuscany | Italy | 2017

### SYRAH & SHIRAZ - 2 TERROIRS

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



Illustrations by @vanskercher