

OYSTERS & CAVIAR



- 🍷 Tarbouriech Pink Oyster Étang-de-Thau, France - 90 / pc
- 🍷 Gillaudeau 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

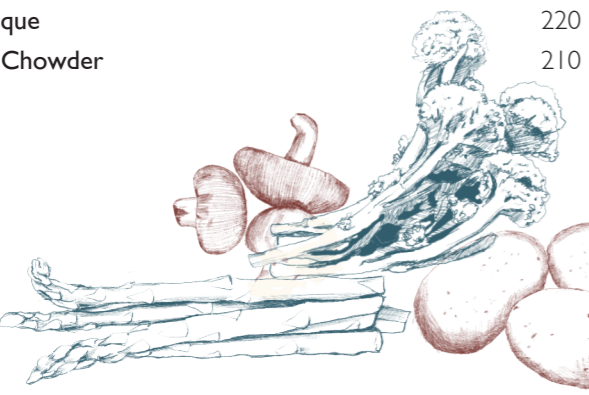
HOT STARTERS

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



SAUCES

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



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

SIDE DISHES

- 🍷 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

Discover our curated wine collection
13 countries across 5 continents
Allow our team to guide you on a journey around the world



Illustrations by @vanskerckel

*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.