OYSTERS & CAVIAR



Kumamoto Oyster *Washington State, USA* — 80 / 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* — 940 | 1,340
Canadian Lobster, Spanner Crab Cocktail, Hamachi Tartare, Tiger Prawns, Oysters

Wagyu Beef Tartare | *Prepared Tableside* — 290
Capers, Cornichons, Pan de Cristal

Caesar Salad *Bacon, Anchovies, Parmesan Cheese, Croutons* — 190

Spanner Crab Salad *Fennel, Green Apple, Yarra Valley Salmon Roe* — 380

Burrata Salad *Cherry Tomatoes, Rocket Salad, Balsamic Vinaigrette* — 220

HOT STARTERS

Seared Foie Gras *Cherry Compote, Orange Zests, Toasted Brioche* — 330

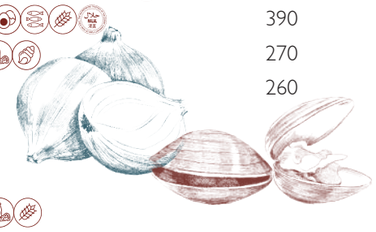
Char-Grilled Spanish Octopus *Chickpea Cream, Potatoes* — 290

Thick Cut Bacon *Maple & Bourbon Glaze, Pickled Jalapeño Peppers* — 220

Jumbo Lump Crab Cake *Remoulade Sauce* — 390

Bouchot Brittany Mussels *White Wine, Shallots* — 270

Hanwoo Bone Marrow *Grilled Sourdough* — 260



SOUPS

French Onion Soup *Gruyère Cheese, Crouton* — 200

Atlantic Lobster Bisque — 230

New England Clam Chowder — 220



Illustrations by @vansketcher

AUSTRALIA

King River Farms

M5 Crossbreed Wagyu

Tenderloin 8oz | 870
Ribeye 12oz | 920

Margaret River Farms

M5 Crossbreed Wagyu

Striploin 10oz | 890

Mayura

M9 Full Blood Wagyu

Tenderloin 8oz | 990

2GR

M5 Full Blood Wagyu

Porterhouse 38oz | 2,180
Tomahawk 38oz | 2,090

Little Joe

100% Grassfed M4+

Bone-in Ribeye 28oz | 1,560

KOREA

1++ Hanwoo

Korean Native Breed

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



SAUCES

Béarnaise
Brandy Green Peppercorn
Mushroom & Madeira
Red Wine Jus
Chimichurri

FRITES ATELIER AMSTERDAM

Truffle Fries 115
Fries 105



DELICIOUS USA

Linz Heritage Angus

Black Angus Prime Selection

Porterhouse 36oz | 1,850
T-Bone 36oz | 1,790
Bone-in Sirloin 28oz | 1,490
Ribeye Cap 10oz | 890

Cedar River Farms

Hormone-Free Beef

Striploin 10oz | 790
Ribeye 12oz | 830
Chateaubriand 20oz | 1,680



APART FROM STEAK

House Smoked Canadian Short Rib *48 Hours Slow-Cooked, Coleslaw* — 590

Steakhouse Wagyu Beef Burger *Cheddar Cheese, Caramelized Onions, Tomatoes, Lettuce, Fries by* **Frites Atelier** — 390

Snake River Farms Kurobuta Pork Chop — 460
Grilled Peppers, Balsamic Vinegar Glaze

Roasted Corn-fed Spring Chicken *Rosemary, Lemon* — 320

Pan Seared Australian Murray Cod *Beurre Blanc Sauce* — 490

Pumpkin Ravioli *Morel Mushroom, Shaved Parmesan Cheese, Black Truffle* — 290

Grilled Atlantic Lobster — half | 430 / whole | 830

SIDE DISHES

105

Creamy Mashed Potato *Chives*

Mac & Cheese *Cheddar, Gruyère, Parmesan Cheese*

Broccolini *Garlic Butter, Chilli*

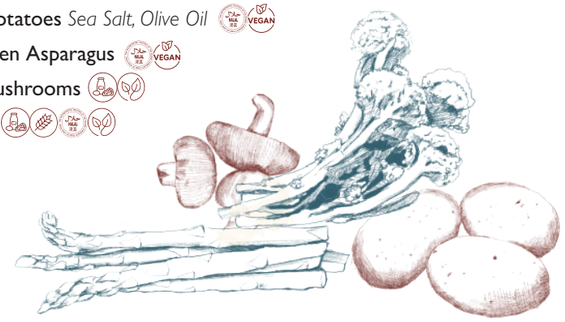
Sautéed Green Beans *Crispy Bacon, Shallots*

Roasted Parsley Potatoes *Sea Salt, Olive Oil*

Flame-Grilled Green Asparagus

Sautéed Forest Mushrooms

Creamed Spinach



**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.
Unlimited Life Solutions water specially filtered in-house (still, sparkling or hot) - $30 per person

Signature Dishes · Crustaceans · Dairy · Egg · Fish · Gluten · Halal-friendly · Molluscs · Peanuts · Soy · Sustainably sourced seafood · Tree Nuts · Plant-based · Vegetarian