

STEAKHOUSE SET MENU

1,390 per person

3 Glass Wine Pairing

480* per person

SEAFOOD SELECTION

Mangrove Tiger Prawn *Cocktail Sauce*  

Queensland Spanner Crab *Cocktail* Yarra Valley Salmon *Roe*     

House Smoked Salmon *Dill, Sour Cream, Lemon*  

Hamachi Tartare *Oscietra Caviar, Avocado, Citrus*    

30g Oscietra Caviar (add 380*) 

SOUPS

(choose your favourite)

Lobster Bisque *Cognac, Cream, Chives*  

 French Onion *Gruyère Cheese Gratinated, Crouton* 

MAIN COURSES

(choose your favourite)

Australian 6oz M5 King River Farms Crossbreed Wagyu Tenderloin

Australian 14oz M5 Margaret River Farms Crossbreed Wagyu Striploin | Serves 2

Pan Seared Australian Murray Cod *Beurre Blanc Sauce*    

SIDE DISHES

(choose your favourite)

Truffled Mashed Potato  

Creamed Spinach  

Sautéed Forest Mushrooms 

Flame-Grilled Green Asparagus  

DESSERTS

(choose your favourite)

 Signature Cheesecake *Vanilla Soft Serve Ice Cream*    

Eton Mess *Meringue, Strawberry Confit, Whipped Cream, Kirsch*

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

