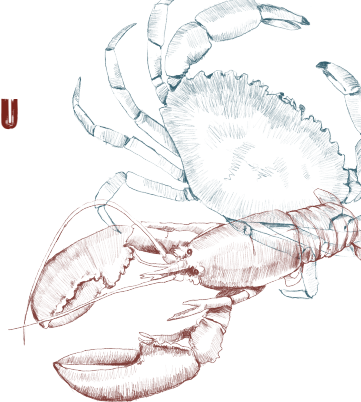


STEAKHOUSE SET MENU

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)

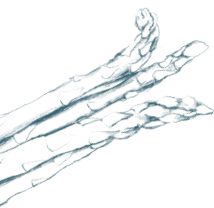
🦞 Lobster Bisque *Cognac, Cream, Chives*
French Onion *Gruyère Cheese Gratinated, Crouton*

MAIN COURSES

(choose your favourite)

Australian 6oz M5 Margaret 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

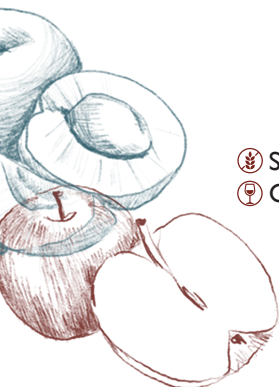
🌿🌿 Flame-Grilled Green Asparagus

DESSERTS

(choose your favourite)

🍷 Signature Cheesecake *Vanilla Soft Serve Ice Cream*

🍷 Chocolate Brownie *Bailey's, Dark Cherry Compote*



🍷 Signature Dishes

🌿 Vegetarian

🌿 Gluten Free

🦞 Sustainably Sourced Seafood

🌿 Plant Based

🍷 Contains Alcohol

🐷 Contains Pork

🌿 Contains Nuts

*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.

