



KAROO SOUTH AFRICAN BEEF PROMOTION WAGYU AND BLACK ANGUS CROSS BREED

APPETISERS

STEAK TARTARE Eggplant Caviar, pickled mushroom	260
HOUSE CURED KAROO WAGYU BRESAOLA Lemon, olive oil, mizuna mustard greens, aged parmesan cheese	260

KAROO WAGYU STEAK SELECTION

M9 RIBEYE Three pepper crust, red wine jus	24 oz / 680 g	1,190
M9 PORTERHOUSE	38 oz / 1,075 g	2,080
M9 T-BONE STEAK Apple wood smoked, sauce béarnaise	36 oz / 1,020 g	1,980
M9 SIRLOIN Café de Paris butter	14 oz / 396 g	880

SIDE DISH RECOMMENDATIONS

BROCCOLINI chilli, garlic butter	95
CREAMY SAVOY CABBAGE bacon	
SAUTEED FOREST MUSHROOMS balsamic, parsley	

All cuts served with Organic vegetables, signature sauces and steakhouse mustard selection. All steaks are subject to availability. Please advise our associates if you have any food allergies or special dietary requirements. All prices are in HK\$ and subject to 10% service charge.

We commit that our Food & Beverage venues are ISO22000:2018 certified, an internationally recognized food 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.