- This was

LUNCH



6 military

WE COMMIT THAT OUR FOOD & BEVERAGE VENUES

ARE ISO22000:2018 CERTIFIED, AN INTERNATIONALLY RECOGNIZED FOOD SAFETY MANAGEMENT SYSTEM.

THE ADDITIONAL 1% IN YOUR BILL SUPPORTS LOCAL CHARITY ZERO FOODPRINT ASIA TO HELP REGIONAL FARMERS SHIFT TO MORE CLIMATE FRIENDLY PRACTICES.

LUNCH SPECIALS

ZERO PROOF

ZERO PROOF	65
CUB TAIL Homemade all spice dram, bitters, lime peel cordial	
MENAGE A TROIX Pu'er tea, butterfly pea, Earl Grey	
WINE BY THE GLASS	
SAUVIGNON BLANC - WEINGUT TEMENT "KALK & KREIDE" - Südsteiermark - AU 2020	90
MALBEC - ACHAVAL FERRER - Mendoza - ARG 2020	90

LUNCH SET MENU

Salad Bar and Main Course

With Soup or Dessert

With Soup and Dessert

Salad Bar only

540 per person

580 per person

610 per person

420 per person

STEAKHOUSE SALAD BAR

House smoked salmon, Grand Hyatt chicken liver pate, prawn cocktail, sea whelks, New Zealand green shell mussels, scallops, 24 month aged Parma ham, selection of seasonal salads

SOUP (choice of one)

LOBSTER BISQUE cognac

NEW ENGLAND CLAM CHOWDER crouton

MAIN COURSE (choice of one)

DUCK LEG CONFIT orange, red wine jus
PAN FRIED SEABASS slow cooked cherry tomatoes, lemon, rosemary
SNAKE RIVER FARM KUROBUTA PORK CHOP piquillio peppers, chimichurri
STEAKHOUSE BURGER wagyu beef patty, caramelized onion, dill pickles, cheddar, tomato, lettuce, dressing
80Z PREMIUM ARGENTINEAN RIB EYE green peppercorn sauce
60Z GRASS FED TENDERLOIN red wine jus

SIDE (choice of one)

Upgrade your steak to 100Z AUSTRALIAN WAGYU SIRLOIN (additional 190)

FRENCH FRIES parmesan cheese
MASHED POTATOES butter, cream
TRUFFLE MAC AND CHEESE cheddar
CREAMED SPINACH nutmeg
BROCCOLINI chilli, garlic butter

DESSERT (choice of one)

SIGNATURE CHEESECAKE apricot compote APPLE CRUMBLE vanilla soft serve ice cream STRAWBERRY SUNDAE

COFFEE or TEA

APPETISERS

**	OYSTER OF THE DAY Market	price
	30G ROYAL OSCIETRA CAVIAR Gueldenstaedtii, chopped eggs, sour cream, chives, blinis	490
VP	OVEN BAKED CAMEMBERT rosemary, fig marmalade, honey	260
S	MARYLAND CRAB CAKES remoulade sauce per piece	120
	ORGANIC IRISH MUSSELS white wine, shallots, parsley, butter	260
	STEAK TARTARE cured egg yolk, truffle, grilled sourdough bread	260
	THICK CUT BACON maple and bourbon glazed, pickled jalapeno	190
	CAESAR SALAD croutons, bacon, anchovies, parmesan cheese	180

SOUPS

■ Cobster Bisque cognac	220
⊕	200

 S signature dish
 ♥ vegetarian
 ♥ gluten free
 ➡ sustainably sourced seafood

 ♠ plant base (vegan)
 ♠ contains alcohol
 ➡ contains pork

BEEF SELECTION

	CEDAR RIVER FARMS RIB EYE, USDA prime	12 oz / 340 g	780
	m5 australian wagyu striploin	12 oz / 340 g	770
	M5 AUSTRALIAN WAGYU TOMAHAWK RIB EYE CHOP (to share)	38 oz / 1,075 g	1,680
S] M5 AUSTRALIAN WAGYU PORTERHOUSE (to share)	38 oz / 1,075 g	1,890
	PREMIUM ARGENTINEAN TENDERLOIN	6 oz / 170 g	450

SAUCES

- P RED WINE JUS
- CHIMICHURRI
- © GREEN PEPPERCORN AND BRANDY

APART FROM STEAKS

steakhouse burger	360
wagyu beef patty, caramelized onion, dill pickles, cheddar, tomato, lettuce, dressing, fries	
ROASTED CORN FED CHICKEN rosemary, lemon	290
PAN FRIED SEABASS slow cooked cherry tomatoes, lemon, rosemary	240

signature dish

₩ vegetarian

gluten free

sustainably sourced seafood

plant base (vegan)

© contains alcohol



SIDES 95

- SWEET POTATO FRIES roasted red bell pepper dip
- S ♥ ★ TRUFFLED FRENCH FRIES parmesan cheese
 - ▼ MASHED POTATOES butter, cream
 - V CREAMED SPINACH nutmeg
 - - V TRUFFLE MAC AND CHEESE cheddar
 - **BROCCOLINI** chilli, garlic butter

₩ DESSERTS 95

STEAKHOUSE PAVLOVA vanilla custard, seasonal fruits

- S SIGNATURE CHEESECAKE apricot compote
 - S WASHINGTON APPLE CRUMBLE vanilla soft serve ice cream

- signature dish
- ₩ vegetarian
- gluten free
- sustainably sourced seafood

- plant base (vegan)
- (P) contains alcohol