



FIRST LIGHT FARMS GRASS FED WAGYU PROMOTION

We are proud to feature the award-winning 100% grass-fed Wagyu beef from First Light Farms. This collective of passionate farmers and foodies have pioneered a consciously farmed approach that showcases the exceptional quality and unparalleled flavor of their Wagyu. Honored by Forbes as the best beef in the world, First Light's Wagyu is the result of carefully designed systems, finely tuned specialist grass farmers, and a commitment to doing what's right for the animals and the environment. We invite you to experience the sweet, nutty, and deeply flavorful Wagyu steak that will be the highlight of your evening. Bon appetit!

APPETISERS

STEAK TARTARE	sunny side up quail egg, 24 months grated comte, chives, lavash	260
WAGYU BEEF CARPACCIO	Australian winter truffle, mushroom cream, 24 months aged parmesan	260

PREMIUM NEW ZEALAND WAGYU STEAK SELECTION

M7 TOMAHAWK CHOP	peppercorn crusted, signature chimichurri sauce	36 oz / 1,020 g	1,980
M5 PORTERHOUSE	applewood smoked, Béarnaise sauce	36 oz / 1,020 g	1,690
M5 T-BONE STEAK	applewood smoked, Béarnaise sauce	36 oz / 1,020 g	1,490
M5 BONE IN SIRLOIN	Steakhouse signature dry rub, peppercorn sauce	28 oz / 794 g	1,290
M5 ENTRECÔTE STEAK	Café de Paris butter, herb salad	10 oz / 283 g	670

Our Story - First Light NZ



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.



NZ GRASS FED WAGYU & WINE EXPERIENCE

Enhance your steak experience with a selection of four distinctive wines from various New Zealand wine regions, each carefully chosen to complement our First Light Farms Grass Fed Wagyu dishes.

BORDEAUX BLEND - CRAGGY RANGE, SOPHIA Gimblett Gravels 2020	1,400
<i>Bold and Elegant: A refined and elegant hand-crafted blending that represents both the Vigneron's art and an inherent understanding of the land. Perfect balance of well-polished structure and purity.</i>	
<i>Great companion of the M5 PORTERHOUSE</i>	
CABERNET FRANC - BLACK BARN, SINGLE VINEYARD Hawke's Bay 2020	1,080
<i>Intense and Spicy: A full-bodied wine with dark fruit characters and texture. Pepper, spice and toast notes liven the solid aromas of dark plums. Stunning concentration with great balance of tannins and acidity.</i>	
<i>Ideal wine to pair with the beefy and mouth-watering M5 BONE IN SIRLOIN</i>	
PINOT NOIR - NANNY GOAT VINEYARD Central Otago 2022	800
<i>Refined and Harmonious: Medium-bodied with vibrant red fruit and a silky texture. Notes of ripe cherries, wild strawberries, and a hint of spice. Perfect balance of fine tannins and refreshing acidity.</i>	
<i>Juicy wine with elegant finesse perfect with the delicate M5 ENTRECOTE STEAK</i>	
SYRAH - SCHUBERT Wairarapa 2017	920
<i>When old world met the New: A master piece that is composed by 2 German Oenologists, Kai Schubert and Marion Deimling. Full of flavours of dark cherries, black currant together with the notes of white pepper and bacon. A wine with insane complexity and vivid acidity, make it could withstand the robust richness of the M7 TOMAHAWK CHOP</i>	

Enjoy Special prices on our collection of exquisite New Zealand wines upon ordering any "First Light Farms Grass Fed Wagyu" dishes (No discount applicable) Unlimited Life Solutions water specially filtered in-house (still or sparkling) \$30 per person
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