



OYSTERS & CAVIAR

- Tarbouriech Pink Oyster Étang-de-Thau, France - 90 / pc
- Idéale Oyster David Hervé, France - 95 / pc
- Gillardeau Oyster Île d'Oléron, France - 90 / pc
- Royale Oscietra Caviar Chopped Egg, Sour Cream, Chives, Blinis
 - 30g | 490*
 - 50g | 780*
 - 100g | 1,480*



COLD STARTERS

- Hamachi Tartare Oscietra Caviar, Avocado, Citrus 390
- Seafood on Ice | To Share 890 | 1,290
 - Canadian Lobster, Spanner Crab Cocktail, Abalone Salad, Tiger Prawns, Clams, Oysters
- Wagyu Beef Tartare | Prepared Tableside 280
 - Capers, Cornichons, Pan de Cristal
- Caesar Salad Bacon, Anchovies, Parmesan Cheese, Croutons 190
- Spanner Crab Cocktail Fennel, Green Apple, Yarra Valley Salmon Caviar 360

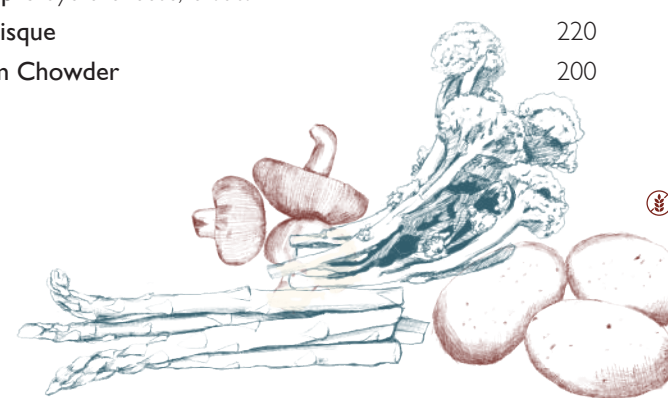
HOT STARTERS

- Seared Foie Gras Cherry Compote, Orange Zests, Toasted Brioche 320
- Char-Grilled Spanish Octopus Chickpea Cream, Potatoes 290
- Jumbo Lump Crab Cake Remoulade Sauce 390
- Thick Cut Bacon Maple & Bourbon Glaze, Pickled Jalapeño Peppers 190
- Grilled Spanish Red Prawn Espelette Pepper, Lemon 435
- Bone Marrow Grilled Sourdough 240



SOUPS

- French Onion Soup Gruyère Cheese, Crouton 180
- Atlantic Lobster Bisque 220
- New England Clam Chowder 200





AUSTRALIA

Margaret River Farms

M5 Crossbreed Wagyu

Tenderloin	8oz		870
Striploin	10oz		890

Mayura

M9 Full Blood Wagyu

Tenderloin	8oz		990
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KOREA

I++ Hanwoo

Korean Native Breed

Striploin	12oz		1,190
Ribeye	24oz		2,280

USDA PRIME CUTS

Cedar River Farms

Hormone-Free Beef

Striploin	12oz		760
Ribeye	12oz		790
Chateaubriand	20oz		1,490

Little Joe

100% Grassfed Beef M4+

Bone-in Ribeye	28oz		1,340
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SAUCES

- Béarnaise
- Brandy GreenPeppercorn
- Mushroom & Madeira
- Red Wine Jus
- Chimichurri



SIDE DISHES

95

- Creamy Mashed Potato Chives
- Mac & Cheese Cheddar, Gruyère, Parmesan Cheese
- Broccolini Garlic Butter, Chilli
- Sautéed Green Beans Crispy Bacon, Shallots
- Flame-Grilled Green Asparagus
- Creamed Spinach
- Sautéed Forest Mushrooms



Truffle Fries 105

Fries 95

*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.



SOUTH AFRICA

Karoo M9 Crossbreed Wagyu

Gesnyde Rou Beesvleis Thick Cut Carpaccio		280
Porterhouse	36oz	1,980
T-Bone	32oz	1,760
Bone-in Sirloin	28oz	1,540
Tomahawk	Per oz	60

BORDEAUX BLEND - 2 TERROIRS

	75ml	150ml
Anseillan Château Lafite Rothschild Pauillac 2021	150	290
Franschhoek Boekenhoutskloof Stellenbosch 2022	140	260



APART FROM STEAK

- House Smoked Canadian Short Rib 48 Hours Slow-Cooked, Coleslaw 560
- Steakhouse Wagyu Beef Burger Cheddar Cheese, Caramelized Onions, Tomatoes, Lettuce, Fries by Frites Atelier 360
- Snake River Farms Kurobuta Pork Chop 420
 - Grilled Peppers, Balsamic Vinegar Glaze
- Roasted Corn Fed Spring Chicken Rosemary, Lemon 290
- Pan Seared Australian Murray Cod Beurre Blanc Sauce 450
- Pumpkin Ravioli Morel Mushroom, Shaved Parmesan Cheese, Black Truffle 280
- Grilled Atlantic Lobster
 - half | 420
 - whole | 800

WINE BY THE GLASS

	75ml	150ml	500ml
RED WINE			
Malbec Pulenta Estate Mendoza Argentina 2022	90	170	530
Cabernet Franc Mystic Island Yintai Shandong China 2018	100	190	590
Pinot Noir Michel Gay & Fils Vergelesses 1er Cru Savigny-lès-Beaune Burgundy France 2018	115	220	735
Sangiovese Bellaria Assunto Brunello de Montalcino Tuscany Italy 2017	130	240	800
Bordeaux Blend Croix Canon Saint-Émilion Grand Cru Bordeaux France 2018	135	260	870
Cabernet Sauvignon Blend Leviathan California United States 2021	150	290	970

