

MARGARET RIVER FARMS

STARTERS

- Rump Cap Tartare

Sesame Vinaigrette,
Smoked Chervil Aioli Sauce, Freshly Grated Horseradish

290
- Roasted Beef

Wagyu, Green Asparagus,
Dijon Mayonnaise, Quail Egg, Cornichons

280
- Lightly Smoked Australian Swordfish

Lemon Pepper Crust, Pickled Red Onion,
Blood Orange Emulsion, Avocado

270



PREMIUM BEEF SELECTION

- M5 Green Tea Smoked Tenderloin

Lemon Salt

10oz - 280g | 890
- M7 Coffee Crusted Rump Steak

Dark Chocolate Jus

12oz - 340g | 690

SHARING

28 Days Wet Aged M7

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|-----------------|--------------|--|-------|
| Porterhouse | 38oz -1,075g | | 2,080 |
| T-Bone | 32oz -905g | | 1,990 |
| Bone-in Sirloin | 28oz -795g | | 1,990 |

Sichuan Pepper Rubbed M5

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|----------|--------------|--|-------|
| Tomahawk | 38oz -1,075g | | 1,790 |
|----------|--------------|--|-------|

SIDE DISHES

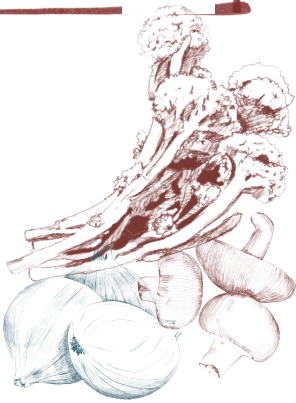
- Thousand Layered Duck Fat Potatoes

Black Garlic Aioli

95
- Loaded Baked Potato

Sour Cream, Bacon, Chives
- Grilled Red Onion

Sherry Vinegar Reduction



DESSERTS

- Wattle Seed Blueberry Tart

Almond, Wattle Seed Tuille, Whipped Cream

120
- Lemon Coconut Cake

Lemon Sponge, Coconut Whipped Cream, Toasted Coconut

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.

