

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 270
Lemon Pepper Crust, Pickled Red Onion, Blood Orange Emulsion, Avocado



🍷 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

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

Sichuan Pepper Rubbed M5

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



SIDE DISHES

95

Thousand Layered Duck Fat Potatoes *Black Garlic Aioli*

Loaded Baked Potato *Sour Cream, Bacon, Chives*

Grilled Red Onion *Sherry Vinegar Reduction*



🍰 DESSERTS

120

Wattle Seed Blueberry Tart *Almond, Wattle Seed Tuille, Whipped Cream*

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.

