



CAVIAR

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
- 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
- Burrata Salad Cherry Tomatoes, Rocket Salad, Balsamic Vinaigrette 190

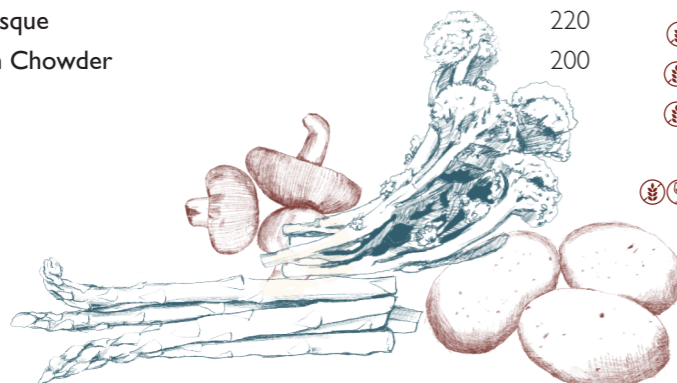
HOT STARTERS

- 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



THE AUSTRALIAN BEEF ODYSSEY

Margaret River Farms

- M5 Crossbreed Wagyu
- Tenderloin 8oz | 870
- Striploin 10oz | 890
- Chateaubriand 16oz | 1,680

Mayura

- M9 Full Blood Wagyu
- Tenderloin 8oz | 990
- M5 Full Blood Wagyu | Glod Label
- Bone-in Ribeye 36oz | 1,850

Stockyard

- M6-7 Full Blood Wagyu
- Tomahawk 36oz | 1,990

2GR

- M8-9 Full Blood Wagyu
- Porterhouse 38oz | 2,080
- Tomahawk 38oz | 1,990

Little Joe

- 100% Grassfed Beef M4+
- Bone-in Ribeye 28oz | 1,340

Stone Axe

- M7-8 Full Blood Wagyu
- Bone-in Tenderloin 12oz | 1,290
- Bone-in Sirloin 28oz | 1,980

SAUCES

- Béarnaise
- Brandy Green Peppercorn
- 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

FRITES ATELIER AMSTERDAM

Truffle Fries 105
Fries 95



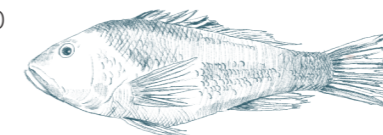
STEAKHOUSE CLASSIC

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 | 1,760
- Ribeye 12oz | 1,790
- Chateaubriand 20oz | 1,490



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

- RED WINE 150ml 500ml
- Malbec | Pulenta Estate 170 530
Mendoza | Argentina | 2022
- Pinot Noir | Domaine Pierre Damoy | Les Ravry 220 770
Bourgogne | France | 2021
- Sangiovese | Tenuta Di Collosorbo 240 800
Brunello de Montalcino | Tuscany | Italy | 2017

SYRAH & SHIRAZ - 2 TERROIRS

- Syrah | Domaine Alain Grailot 180 600
Crozes-Hermitage | Rhône Valley | 2021
- Shiraz | Ravensworth Estate 200 680
Canberra District | Australia | 2021



*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.