

Starters

Prime Sirloin "Steak Tartare", Herb Aioli, Mustard \$33

Chilled Oysters, Green Apple Mignonette 3pcs \$23 | 6pcs \$45

Maryland Blue Crab Cake, Heirloom Tomato Relish, Basil Aioli \$38

Kaluga Caviar, Lemon Herb Blinis, Traditional Accompaniment \$150

Hokkaido Scallop "Carpaccio", Shaved Myoga, Wasabi-Kosho Ponzu \$42

Warm Veal Tongue, Marinated Artichokes, Cranberry Beams, "Salsa Verde" \$26

Warm Asparagus, Poached Egg, Mushroom Marmalade, Warm Bacon Vinaigrette \$35

Maple Glazed Pork Belly, Apple-Apricot Compote, Chicharrón, Sesame-Orange Dressing \$33

Butter Lettuce, Avocado, Point Reyes Blue Cheese, Marinated Chitose Tomatoes, Champagne-Herb Vinaigrette \$29

Vietnamese Style Beef Carpaccio, Crispy Beef Tendon, Nước Mắm Vinaigrette, Holy Basil \$28

Prawn "Cocktail", Wasabi Panna Cotta, Celery Salt, Avocado Mousse, Calamansi \$32

Big Eye Tuna Tartare, Wasabi Aioli, Ginger, Togarashi Crisps, Tosa Soy \$39

Roasted Baby Beets, Goat Cheese, Candied Pistachios, Citrus, Dill Oil \$29

Austrian Oxtail Bouillon, Chervil, Bone Marrow Dumpling \$32

Bone Marrow Flan, Mushroom Marmalade, Parsley Salad \$32

Roasted

Grilled French Turbot, Roasted Cauliflower, Toasted Almonds, Capers, Raisins, Sauce Meunière \$75

Short Ribs "Indian Spiced", Curried Cauliflower Purée, Garam Masala, Crispy Beef Tendon \$75

Whole Roasted Maine Lobster, Black Truffle Sabayon, 1kg \$160 / 1.5kg \$210

Baby Chicken Cooked On Rotisserie, Chanterelle Mushrooms, Natural Jus \$48

Double Thick Iberico Pork Chop, Apple-Apricot "Moustarda" \$69

Colorado Lamb Chops, Cucumber-Mint Raita \$115

Grilled Over Burning Coals & Glowing Embers of Apple Wood

Japanese Pure Breed Wagyu Beef

Sendai, Miyagi Prefecture, Rib Eye Steak 230g \$295

Sendai, Miyagi Prefecture, New York Sirloin 170g \$245

Large Format Cuts

USDA Prime Bone In Ribeye, (For Two) 1kg \$215

USDA Prime, Illinois Corn Fed, Aged 21 Days

Filet Mignon 170g \$80

Rib Eye Steak 395g \$99

New York Sirloin 340g \$92

American Wagyu, Snake River Farms, Idaho

Filet Mignon 170g \$174

New York Sirloin 230g \$180

Eye Of Rib Steak 280g \$185

Sauces \$5

House Made Steak Sauce | Yuzu Kosho Butter

Creamy Horseradish | Red Wine Bordelaise

Armagnac & Peppercorn | Argentinean Chimichurri

Béarnaise

From the Market \$18

Tempura Onion Rings

Yukon Gold Potato Purée

Creamed Spinach, Fried Organic Egg

Hand Cut Potato French Fries, Old Bay Aioli

Peewee Potatoes, "Patatas Bravas", Garlic Aioli

Sautéed Tuscan Black Kale, Baby Spinach, Garlic

Brussels Sprouts, Smoked Bacon, Cipollini Onions

Hokkaido Pumpkin, Toasted Sesame Aioli, Furikake

Broccolini, Pecorino, Sun Dried Tomatoes, Garlic, Chili

Cavatappi Pasta "Mac & Cheese", White Cheddar \$22

Grilled Heirloom Baby Carrots, Smoked Yogurt \$24

Wild Field Mushrooms, Shishito Peppers \$24

Add To The Cuts

Caramelized Onions \$15

Fried Organic Egg \$5 | Point Reyes Blue Cheese \$12

Half 400g Maine Lobster \$25 | Foie Gras \$45

Roasted Bone Marrow, Parsley \$12

Greg Bess, Executive Chef

Tomas Stoila, Executive General Manager

Paul Joseph, General Manager

Cut to the Chase... Desserts...

Warm Butterscotch Apple Crumble

Butterscotch Sauce, Toasted Almonds, Tahitian Vanilla Ice Cream

Praline Mascarpone Bar

Chocolate Chiffon, Mascarpone Mousse, Gianduja Glaze, Passionfruit Guava Sorbet

Kaya “Baked Alaska”

Coconut Cake, Pandan Ice Cream, Coconut Sorbet, Coffee Crumble

Valrhona Chocolate Soufflé

Crème Fraîche Cream, Gianduja Chocolate Gelato

Banana Cream Pie

Crème Brûlée, Puff Pastry, Marinated Bananas, Chocolate Sorbet

Selection of Ice Creams and Sorbets

Assorted Berries, Toasted Almonds

Desserts \$24

Artisanal Cheeses

Quince, Acacia Honeycomb, Candied Walnuts

Reblochon – Savoie, France

Brillat Savarin – Burgundy, France

Shropshire Blue – Nottinghamshire, England

Ossau-Iraty – Pyrénées-Atlantiques, France

Garrotxa – Catalonia, Spain

Three \$41 / Five \$62