

Starters

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

Maryland Blue Crab Cake, Heirloom Tomato Relish, Basil Aioli \$42

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

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

Poached Conference Pear, Burrata Cheese, Prosciutto Crisps, Aged Balsamic, Arugula \$32

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

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

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

Carpaccio, Crudo, Caviar & Ceviche

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

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

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

Vietnamese Style Beef Carpaccio, Crispy Beef Tendon, Nước mắm Vinaigrette, Holy Basil \$32

Hamachi "Ceviche", Marinated Ikura, Citrus, Ginger, Wasabi \$38

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

Roasted

Broiled Miso Ora King Salmon, Wasabi Potato Purée, Ikura, Shiso Yuzu Kosho \$65*

Slow Roasted Baby Chicken, Wild Field Mushrooms, Natural Jus \$48

Whole Roasted Maine Lobster, Black Truffle Sabayon, 1kg \$180

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

Kinross Station Lamb Chops, Cucumber-Mint Raita \$90

Japanese Pure Breed Wagyu Grilled Over Binchotan Charcoal

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

Kagoshima Craft, New York Sirloin 170g \$245

Grilled Over Burning Coals & Glowing Embers of Apple Wood

Wagyu Tasting From America, Australia & Japan \$300

Snake River Farms "American Wagyu New York" 120g

Stone Axe "Full Blood Australian Wagyu New York" 120g

Kagoshima Craft, Mizusako Farm, "Japanese Wagyu New York" 90g

Large Format Cuts

Snake River Farms Porterhouse, (For Two) 990g \$375

Stone Axe Bone In New York 575g \$285

USDA Prime, Illinois Corn Fed, Aged 21 Days

Rib Eye Steak 400g \$128

New York Sirloin 350g \$108

100% Black Angus, Aged 21 Days, Nebraska

Filet Mignon 170g \$98

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*

Peewee Potatoes, "Patatas Bravas", Garlic Aioli

Sautéed Tuscan Black Kale, Baby Spinach, Garlic*

Brussels Sprouts, Confit Bacon, Cipollini Onions*

Hand Cut French Fries, Chimichurri Aioli, Black Pepper*

Roasted Pumpkin, Salted Egg, Curry Leaf, Old Balsamic \$22

Broccolini, Pecorino, Sun Dried Tomatoes, Garlic \$22*

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

Caramelized Corn, Chantrelles, Cipollini Onions \$24*

Wild Field Mushrooms, Shishito Peppers \$24*

Add To The Cuts

Fried Organic Egg \$5

Alba White Truffle 3g \$55, Each Additional 1g \$18

Half 400g Maine Lobster \$38 | Caramelized Onions \$15

Roasted Bone Marrow, Parsley \$16 | Foie Gras \$45

Greg Bess, Executive Chef

Kelvin Teo, Chef de Cuisine

Paul Joseph, General Manager

*Plant Based, Sustainable or Regionally Sourced

If you have any food allergy, intolerance, or sensitivity, please speak to your server about ingredients used in our dishes before you order your meal

*All prices are subject to 10% Service Charge and prevailing Goods and Services Tax.

*All menu items and prices are subject to change according to seasonality and availability.