



Our Sustainable Journey

STARTERS

- Prime Sirloin "Steak Tartare", Herb Aioli, Mustard \$33
- Austrian Oxtail Bouillon, Chervil, Bone Marrow Dumpling \$32
- Grilled Octopus, Jalapeno, Pickled Radish, Dashi, Nori, Soy Aioli \$35
- Maryland Blue Crab Cake, Heirloom Tomato Relish, Basil Aioli \$42
- Shizuoka Melon Burrata Salad, Rock Melon, Prosciutto, Basil, Arugula, Parmesan, Aged Balsamic \$35
- Hokkaido Tomato Salad, Smoked Greek Yogurt, Baby Beets, Aged Balsamic, Basil Aioli, Coriander \$35
- Butter Lettuce Salad, Avocado, Californian Blue Cheese, Cameron Highland Tomatoes, Champagne Vinaigrette \$29
- Smoked Bone Marrow Flan, Winter Black Truffles, Mushroom Marmalade, Bordelaise \$32

FROM THE SEAFOOD BAR

- Nomad Kaluga Caviar, Lemon Herb Blinis, Traditional Accompaniment \$150
- Hamachi & Hokkaido Scallop "Ceviche", Marinated Ikura, Citrus, Ginger, Wasabi \$42
- Big Eye Tuna Tartare, Wasabi Aioli, Ginger, Togarashi Crisps, Tosa Soy \$39
- Ostra Regal Oysters
Broiled with Saikyo Miso, Ikura, Chives
3pcs \$33 | 6pcs \$62

ROASTED

- Whole Roasted Maine Lobster, Black Truffle Sabayon 1kg \$180
- Miso Ora King Salmon, Wasabi Potato Purée, Ikura, Shiso Yuzu Kosho \$62
- Baby Chicken Cooked On Rotisserie, Wild Field Mushrooms, Natural Jus \$48
- Double Thick Iberico Pork Chop, Apple-Apricot "Mostarda" \$69
- Kinross Station Lamb Chops, Cucumber-Mint Raita \$90

JAPANESE WAGYU GRILLED OVER BINCHOTAN CHARCOAL

- Hokkaido "Snow" Tomakomai, Filet Mignon 130g \$250
- Sendai, Miyagi Prefecture, Rib Eye Steak 230g \$295
- Hokkaido "Snow" Tomakomai, New York Sirloin 130g \$250

GRILLED OVER BURNING COALS & GLOWING EMBERS OF APPLE WOOD

Wagyu From America, Australia & Japan \$295

- Snake River Farms "American Wagyu New York" 120g
- Stone Axe "Full Blood Australian Wagyu New York" 120g
- Hokkaido "Snow" "Japanese Wagyu New York" 60g

USDA Prime Filet Mignon "Black Truffle Oscar"

- Maine Lobster, Grilled Asparagus, Béarnaise \$130

USDA Prime, Corn Fed, Illinois, Linz Heritage

- Filet Mignon 170g \$88
- Rib Eye Steak 400g \$138
- New York Sirloin 350g \$106

American Wagyu, Snake River Farms, Idaho

- Filet Mignon 170g \$185
- Eye Of Rib Steak 280g \$175

Stone Axe Full Blood Wagyu, NSW, Australia

- New York Sirloin 230g \$165

Great Southern, Australia, Grassfed "Little Joe"

- Filet Mignon 210g \$82

Large Format Cuts

- Mayura Station, Australian Wagyu Tomahawk 1.5 kg \$360
- USDA Prime Porterhouse, (For Two) 990g \$195
- USDA Prime Bone In New York 575g \$145

SAUCES \$5

- House Made Steak Sauce | Yuzu Kosho Butter
- Creamy Horseradish | Red Wine Bordelaise | Béarnaise
- Armagnac & Peppercorn | Argentinean Chimichurri

FROM THE MARKET \$18

- Tempura Onion Rings
- Yukon Gold Potato Purée
- Sautéed Baby Spinach, Garlic
- Creamed Spinach, Fried Organic Egg
- Peewee Potatoes, "Patatas Bravas", Garlic Aioli
- Asparagus Gratin, Mustard, Parmesan, Brown Butter
- Hand Cut French Fries, Chimichurri Aioli, Black Pepper
- Roasted Kintoki Carrots, Cranberry Bean, Lemon Aioli \$22
- Cavatappi Pasta Mac & Cheese, Shishito Peppers \$22
- Roasted Broccoli, Sesame Aioli, Bonito, Red Chilli \$22
- Wild Field Mushrooms, Shishito Peppers \$24

ADD TO THE CUTS

- Fried Organic Egg \$5 | Grilled Jumbo Prawn 2 pcs \$35
- Roasted Bone Marrow, Parsley \$16 | Foie Gras \$45
- Caramelized Onions \$15 | Half 400g Maine Lobster \$38
- Winter Black Truffles 5g \$40

GREG BESS, EXECUTIVE CHEF • KELVIN TEO, CHEF DE CUISINE • PAUL JOSEPH, GENERAL MANAGER

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.