

APPETIZERS

Sticky Barbecue Pork Belly Ribs	3,000	Beef Tartare	2,900
Pan-seared Foie Gras with Caramelized Apple Purée	4,600	Lobster Salad	4,800
Roasted Bone Marrow with Onions	1,800	Pan-seared Scallop with Brown Butter Sauce	3,400
Classic Prawn Cocktail	2,200	Rucola and Cherry Tomato Salad with Olive Oil and Lemon Vinaigrette	1,300
Baked Escargots in Parsley Butter	2,900	Roasted Grilled Marinated Vegetable Salad with Feta Cheese	1,300

OYSTERS

Fresh Oyster with Vodka and Campari Shots	1,400
Masa Fried Oysters with Crispy Pork Belly and Lemon Sauce	1,900
Oysters Rockefeller with Crispy Parmesan and Bacon	1,400

SOUPS

Traditional French Onion Soup with Gruyère Cheese	1,300
Seafood Chowder in a Sourdough Loaf	1,300

FRESHLY GRILLED

Black Angus Rib Eye	USA	260g	12,600
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Black Angus Tenderloin	USA	220g	14,200
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Tomahawk Angus	USA	1kg	38,600
Striploin	USA	250g	9,200
Striploin	Australia	250g	9,200
T-Bone	USA	520g	16,200
Saltbush Mountain Lamb Rack		250g	14,800
Lamb Chops	New Zealand	250g	14,800
Wagyu Rib Eye		260g	14,800
Wagyu Tenderloin		220g	19,200
Wagyu Striploin		220g	18,000

MARINADES AND FLAVOURS

Bourbon Glaze

Cowboy Butter Dipping Sauce

Spicy Italian Seasoning

Ranch Seasoning

Carne Asada

Asian Steak Marinade

TOPPINGS

Calf's Liver and Onions 700

Butter-braised Morels and Asparagus 1,100

Fried Free-range Egg 700

Gratinated Brie Cheese and Thyme 700

Flash-cooked Foie Gras 1,900

SAUCES AND BUTTERS 400

Traditional Béarnaise Sauce

Stilton Hollandaise

Green Peppercorn Cream Sauce

Chimichurri

Lobster and Shrimp Oil

Champagne and Truffle Beurre Blanc

Onion Confit with Port Wine Jus

Pink Peppercorn and Mustard Butter

HOUSE SPECIALTIES

Braised Veal Cheeks in Potato Purée 4,800

Crispy Pork Belly with Apple Cider Sauce 2,600

Angus Beef and Sweet Bacon Burger 3,800

Garlic Butter-roasted Spring Chicken 2,600

Herb-crusted Rack of Lamb with Cognac Jus 14,800

Angus Steak Sandwich with
Balsamic Red Onion Confit 11,800

Slow Cooked Lamb Shank in Red Wine Sauce 6,800

Crock-pot BBQ Ribs with Seasonal Vegetables 4,300

Crispy Pork Knuckle with Mashed Potato 3,500

Grilled Lobster Tail with Garlic Lemon-Butter 6,500

Whole Baked Sole with Caper Lemon Sauce 3,500

Crispy Honey Garlic Chipotle Salmon 5,400

Fish & Chips with Tartar Sauce 2,600

Root Vegetables and Mushroom Pie 1,400

Vegan Pulled Jackfruit Burger with
Tropical Fruit Compote 1,400

Mustard and Roasted Fennel Seed Rubbed
Pork Chop with Burnt-Pineapple Relish 3,200

SIDE ORDERS

Steak Fries 1,200

Sweet Potato Fries 1,200

Roasted Garlic Parmesan Potatoes 1,200

Brandied Sautéed Mushroom 1,400

Green Asparagus and Mixed Cheese Gratin 1,400

Bacon and Garlic Mashed Potatoes 1,400

Spiced Herb-roasted Sweet Potato Wedges 1,200

Honey-roasted Baby Carrots and Hazelnuts 1,200

Strawberry and Feta Spinach Salad 1,200

Baked Truffle Parmesan Fries 1,400

Rocket Salad with Aged Balsamic and Shaved
Parmesan Cheese 1,200