

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	1,500
Seafood Chowder in a Sourdough Loaf	1,900

FRESHLY GRILLED

Black Angus Rib Eye	USA	260g	15,200
Black Angus Rib Eye	Australia	260g	14,800
Black Angus Tenderloin	USA	220g	14,200
Black Angus Tenderloin	Australia	220g	14,200
Tomahawk Angus	USA	1kg	38,600
Striploin	USA	250g	18,000
Striploin	Australia	250g	17,000
T-Bone	USA	520g	16,200
Saltbush Mountain Lamb Rack		250g	14,800
Lamb Chops	New Zealand	250g	14,800
Wagyu Rib Eye		260g	39,000
Wagyu Tenderloin		220g	35,000
Wagyu Striploin		220g	28,000

All prices listed above are in LKR, exclusive of government taxes and charges.

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

SIDE ORDERS

Steak Fries 1,200

Sweet Potato Fries 1,200

Roasted Garlic Parmesan Potatoes 1,200

Brandied Sautéed Mushroom 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

Green Asparagus and Mixed Cheese Gratin 4,000

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-crust 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 9,750

Whole Baked Sole with Caper Lemon Sauce 3,500

Crispy Honey Garlic Chipotle Salmon 5,400

Mediterranean Spiced Marinated Grilled Barramundi Fillet with Arugula Salad & Chimichurri Sauce 5,100

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

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