

APPETIZERS

Sticky Barbecue Pork Belly Ribs	3,000	Beef Tartare	2,400
Pan-seared Foie Gras with Caramelized Apple Purée	4,300	Lobster Salad	2,900
Roasted Bone Marrow with Onions	1,300	Pan-seared Scallop with Brown Butter Sauce	2,200
Classic Prawn Cocktail	1,800	Rucola and Cherry Tomato Salad with Olive Oil and Lemon Vinaigrette	1,100
Baked Escargots in Parsley Butter	2,000	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	220g	5,500
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Black Angus Tenderloin	USA	220g	7,200
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Tomahawk Angus	USA	900g-1kg	25,200
Striploin	USA	220g	5,000
Striploin	Australia	220g	5,000
T-Bone	USA	350g	9,000
Saltbush Mountain Lamb Rack		250g	6,200
Lamb Chops	New Zealand	250g	6,200
Wagyu Rib Eye		220g	13,100
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 3,500

Garlic Butter-roasted Spring Chicken 2,300

Herb-crusted Rack of Lamb with Cognac Jus 7,100

Angus Steak Sandwich with
Balsamic Red Onion Confit 3,500

Slow Cooked Lamb Shank in Red Wine Sauce 5,800

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 4,400

Fish & Chips with Tartar Sauce 2,300

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 1,200

Steak Fries

Sweet Potato Fries

Roasted Garlic Parmesan Potatoes

Brandied Sautéed Mushroom

Green Asparagus and Mixed Cheese Gratin

Bacon and Garlic Mashed Potatoes

Spiced Herb-roasted Sweet Potato Wedges

Honey-roasted Baby Carrots and Hazelnuts

Strawberry and Feta Spinach Salad

Baked Truffle Parmesan Fries

Rocket Salad with Aged Balsamic and Shaved
Parmesan Cheese