

— **APPETIZERS** —

SEASONAL FRESHLY SHUCKED OYSTERS

HALF DOZEN \$260

PRAWN COCKTAIL

BUTTER LETTUCE & COCKTAIL SAUCE \$175

CRAB CAKE “NEW ORLEANS” STYLE

TARTAR SAUCE \$175

“PORTERHOUSE” BEEF CARPACCIO

HONEY MUSTARD DRESSING & HERB SALAD \$235

TASTING OF DUCK FOIE GRAS

PAN-SEARED & TERRINE WITH DARK COCOA CRISP \$280

ALASKAN KING CRAB LEGS

SPICY SOYA BROTH & COCKTAIL SAUCE \$280

LOBSTER PINCERS “MARTINI”

AVOCADO & WATERMELON, BLACK TRUFFLE MAYONNAISE \$200

CRISPY SCALLOPS IN SEAWEED WRAP

CITRUS, GRANNY SMITH APPLE & COMICE PEAR SALAD \$220

BEEF TENDERLOIN STEAK TARTARE

BLACK TRUFFLE & POTATO CHIPS

4OZ \$298 8OZ \$596

SEAFOOD MOUNTAIN

DELUXE SEAFOOD MOUNTAIN \$558 PER PERSON

30G OSCIETRA CAVIAR \$700 ADDITIONAL

— **SOUPS** —

LOBSTER BISQUE

SEAWEED GRISSINI \$130

CREAM OF FOREST MUSHROOM

GARLIC CROUTONS \$110

WAGYU BEEF CONSOMMÉ

TENDERLOIN SLICES, SPRING VEGETABLES \$110

— **SALADS** —

THE SALAD BAR \$300 PER PERSON
SALAD BAR WITH ENTRÉE \$160 PER PERSON

CLASSIC CAESAR
HOME CURED ANCHOVIES & CRISPY APPLE WOOD BACON \$140

— **ADVANCE DESSERT ORDER** —

TRADITIONAL APPLE PIE, PEANUT BUTTER ICE-CREAM, CARAMEL SAUCE
GRAND MARNIER SOUFFLE, FRESH MANGO & PASSIONFRUIT
CHOCOLATE FONDANT, VANILLA SAUCE
\$130 EACH

“FLAMED” BANANA & CHOCALTE PIZZA, RUM RAISIN ICE-CREAM
\$198 FOR 2

~ 25 MINUTES ~

~ PLUS 10% SERVICE CHARGE ~

—— FROM HONG KONG'S ONLY CHARCOAL GRILL ——

—— U.S.D.A. CERTIFIED PRIME BEEF ——

NEW YORK STRIP 14OZ / 400G	\$620
NEW YORK STRIP 18OZ / 510G	\$740
NEW YORK STRIP 32OZ / 900G	\$1,388
RIB EYE STEAK 16OZ / 450G	\$588
PETIT FILET MIGNON 8OZ / 220G	\$548
CENTER CUT FILET MIGNON 12OZ / 340G	\$818
CHÂTEAUBRIAND FOR TWO 20OZ / 570G	\$1,388

—— AUSTRALIAN ANGUS BEEF ——

~ 120 DAYS GRAIN FED ~

BONE-IN STRIPLOIN 20OZ / 570G	\$510
PORTERHOUSE STEAK 28OZ / 790G	\$640
RIB STEAK 24OZ / 680G	\$610
RIB STEAK 48OZ / 1.3KG	\$1,200

—— AUSTRALIAN WAGYU ——

~ 450 DAYS GRAIN FED ~

GRADE 8 STRIPLOIN 12OZ / 340G	\$980
GRADE 8 RIB STEAK 16OZ / 450G	\$1,280
GRADE 9 RIB EYE 12OZ / 340G	\$1,380

—— JAPANESE WAGYU ——

SAGA A5 FILET MIGNON 8OZ / 220G	\$1,500
SAGA A5 STRIPLOIN 12OZ / 340G	\$1,880

—— ARGENTINEAN BEEF ——

STRIPLOIN 14OZ / 400G	\$480
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—— APART FROM BEEF ——

YONEZAWA PORK LOIN 12OZ / 340G	\$330
CORN FED CHICKEN BREAST 14OZ / 400G	\$330
DUTCH VEAL PETIT FILET MIGNON 6OZ / 170G	\$460
DUTCH VEAL RIB STEAK 16OZ / 450G	\$620
U.S. COLORADO RACK OF LAMB 16OZ / 450G	\$620
AUSTRALIAN LEG OF LAMB 8.5LB / 3.8KG	\$1,200

—— FROM THE SEA ——

TASMANIAN SALMON FILLET 12OZ / 340G	\$300
JUMBO KING PRAWNS 14OZ / 400G	\$360
CHILEAN SEA BASS 12OZ / 340G	\$340
BOSTON LOBSTER 23OZ / 650G	\$420
CAJUN TUNA STEAK 10OZ / 280G	\$320

—— SURF AND TURF ——

LOBSTER TAIL & FILET MIGNON 6OZ	\$598
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—— GOURMET BURGERS ——

U.S. ANGUS BEEF BURGER 12OZ / 340G	
GRUYERE CHEESE & FRENCH FRIES	\$380
DELUXE WITH FOIE GRAS	\$110 ADDITIONAL

—— STEAK HOUSE SKEWER COMBO ——

BEEF, LAMB & CHICKEN	\$450 PER PERSON
KING PRAWN, GAROUPA & JUMBO SCALLOP	\$480 PER PERSON
FLAMING SWORD PETIT FILET 12OZ	\$845 PER PERSON

—— SAUCES ——

FOREST MUSHROOM RAGOUT
CRACKED PEPPERCORN
CLASSIC BBQ
FRENCH MUSTARD AND THYME
CABERNET AND SHALLOT JUS
LEMON-CITRUS BUTTER WITH CHIVES
GARLIC BUTTER WITH HERBS
BÉARNAISE

—— VEGETABLES ——

GRILLED ASPARAGUS
SAUTEED WILD MUSHROOMS
STEAMED BROCCOLI WITH GARLIC
CREAMED SPINACH
FRENCH BEANS WITH SHALLOT
GARLIC PORTOBELLO MUSHROOM
ONION RINGS
GRATINATED CREAMY CORN
\$78

—— POTATOES ——

BAKED IDAHO POTATO
FRENCH FRIES
LYONNAISE POTATOES
MASHED POTATOES
POTATO GRATIN
MASHED POTATOES WITH BLACK TRUFFLE
POTATO SKIN
STEAMED WILD RICE
\$78

~ PLUS 10% SERVICE CHARGE ~

VEGETARIAN OPTIONS ARE AVAILABLE, PLEASE ASK OUR SERVICE STAFF FOR DETAILS