

## Starters

Prime Sirloin "Steak Tartare", Herb Aioli, Mustard  
Bone Marrow Flan, Mushroom Marmalade, Parsley Salad  
Maryland Blue Crab Cake, Heirloom Tomato Relish, Basil Aioli  
Austrian Oxtail Bouillon, Chervil, Bone Marrow Dumpling  
Kaluga Caviar 30g, Lemon Herb Blinis, Traditional Accompaniment  
Hokkaido Scallop "Carpaccio", Shaved Myoga, Wasabi-Kosho Ponzu  
Maple Glazed Pork Belly, Apple-Apricot Compote, Chicharrón, Sesame-Orange Dressing  
Butter Lettuce, Avocado, Point Reyes Blue Cheese, Marinated Chitose Tomatoes, Champagne-Herb Vinaigrette  
Vietnamese Style Beef Carpaccio, Crispy Beef Tendon, Nước Mắm Vinaigrette, Holy Basil  
Prawn "Cocktail", Wasabi Panna Cotta, Celery Salt, Avocado Mousse, Calamansi  
Big Eye Tuna Tartare, Wasabi Aioli, Ginger, Togarashi Crisps, Tosa Soy

## Roasted

Sautéed Dover Sole "Meunière," Preserved Lemon, Parsley  
Whole Roasted Maine Lobster, Black Truffle Sabayon, 1kg / 1.5kg  
Baby Chicken Cooked On Rotisserie, Chanterelle Mushrooms, Natural Jus  
Double Thick Iberico Pork Chop, Apple-Apricot "Moustarda"  
Colorado Lamb Chops, Cucumber-Mint Raita

## Grilled Over Burning Coals & Glowing Embers of Apple Wood

### Japanese Pure Breed Wagyu Beef

Sendai, Miyagi Prefecture, Filet Mignon 170g  
Sendai, Miyagi Prefecture, New York Sirloin 170g  
Sendai, Miyagi Prefecture, Rib Eye Steak 230g

### Large Format Cuts

Australian Wagyu Bone In Ribeye 1.5kg  
USDA Prime Porterhouse 1.6kg

## USDA Prime, Illinois Corn Fed, Aged 21 Days

Filet Mignon 170g  
New York Sirloin 340g  
Rib Eye Steak 395g

## American Wagyu, Snake River Farms, Idaho

Filet Mignon 170g  
New York Sirloin 230g  
Eye Of Rib Steak 280g

## Australian Grain Fed, Aged 35 Days

Bone In Filet Mignon, Rangers Valley Angus 380g  
Porterhouse (For Two), Rangers Valley Angus 990g

## Sauces

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

## From the Market

Tempura Onion Rings  
Yukon Gold Potato Purée  
Creamed Spinach, Fried Organic Egg  
Hand Cut Potato French Fries, Old Bay Aioli  
Pee wee Potatoes, "Patatas Bravas", Garlic Aioli  
Sautéed Tuscan Black Kale, Baby Spinach, Garlic  
Broccolini, Pecorino, Sun Dried Tomatoes, Garlic, Chili  
Cavatappi Pasta "Mac & Cheese", White Cheddar  
Wild Field Mushrooms, Shishito Peppers

## Add To The Cuts

Fried Organic Egg | Caramelized Onions  
Point Reyes Blue Cheese | Black Truffle 3g  
Half 400g Maine Lobster | Foie Gras  
Roasted Bone Marrow, Parsley

*Greg Bess, Executive Chef*  
*Kelvin Teo, Chef de Cuisine*  
*Paul Joseph, General Manager*