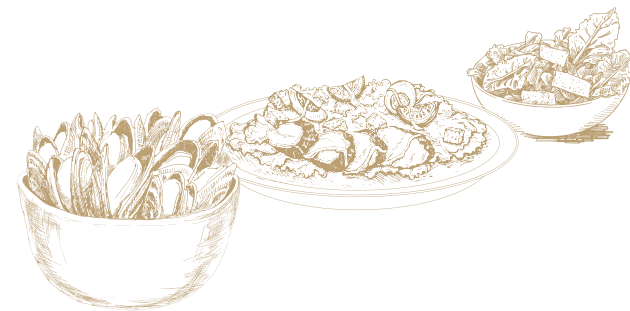


APPETIZER

Oscietra Caviar 30g Egg Yolk, Egg White, Blinis, Sour Cream, Chives, Caper, Lemon Wedge	1,580
Cooked Fresh Mussels with Brandy 500g Brandy, Shallot, Garlic, Bay Leaves, Parsley, Lemon Juice, Butter Served with your choice of Fries or Garlic Bread	360
Crab Cakes Lemon Wedge, Paprika Mayonnaise, Tartar Sauce	320
Buffalo Cheese and Heirloom Tomato Lemon Olive Oil, Basil, Pumpkin Seed	250
Roasted Vegetable Salad Red Onion, Baby Carrot, Sweet Potato, Zucchini, Baby Spinach, Bell Pepper, Celery Root, Peanut, Balsamic Vinaigrette	230
Classic Caesar Salad Romaine Lettuce, Parmesan Cheese, Crouton, Bacon, Garlic, Anchovies, Olive Oil	190
Add Lobster	138
Add King Prawn	98
Add Smoked Salmon	88
Add Chicken	68
Potato and Egg Salad New Potato, Pancetta Ham, Boiled Egg, Chives, Dijon Mustard, Mayonnaise, Walnut	180



 Vegetarian

Please inform your server of any food related allergies.

SANDWICH

Reuben Sandwich Rye Bread, Roasted Beef, Swiss Cheese, Sauerkraut, Thousand Island Dressing	298
Grilled Vegetable Sandwich Sourdough, Seasonal Vegetable, Pommery Mustard, Balsamic Vinegar	268



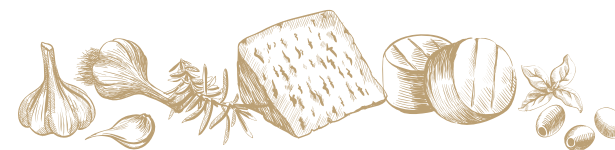
SOUP

Lobster Bisque Lobster Meat, Brandy, Egg White, Lobster Oil	220
Wild Mushroom Soup Cream, Micro Herbs	160



PASTA

Fettuccine Red Prawn Smoked Caviar, Cream, Tomato Concasse	480
Rigatoni Scallop Arrabbiata Basil, Black Olive	330
Wild Mushroom Risotto Parmigiano Reggiano, Rocket, Truffle Oil	298
Macaroni and Cheese	250



FROM THE GRILL

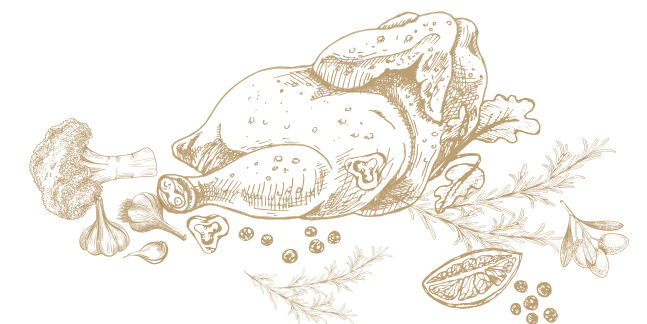
All served with Caramelized Lemon, Baked Garlic and Meat Jus

Seasonal A4 Japanese Beef 450g	1,280
Australian Wagyu Beef	
M9 Rib Eye 450g	1,098
M9 Sirloin 450g	980
M7 Tenderloin 300g	920
U.S. Prime Beef	
Rib Eye 500g	880
Sirloin 450g	880
Tenderloin 300g	750
Aside from Beef	
Australian Lamb Chops	580
Iberian Pork Loin Bone-in 350g	480
Australian Whole Barramundi 850g	880
Norwegian Salmon 250g	420
King Prawn (3 Pieces)	380



TO SHARE

U.S. Prime Porterhouse Steak New Potato with Herbs, Beef Jus	2,380
Salt-baked Whole Seabass Seasonal Vegetable, Dill Cream Sauce	1,580
Pan-roasted Whole Dover Sole Lemon Juice, Caper, Garlic, Parsley Butter	1,280
Roasted U.S. Spring Chicken Wild Rice, Mixed Mushrooms, Potato, Spring Onion, Truffle Chicken Jus	680
Side	98
Grilled Asparagus	
Grilled Romaine Lettuce	
Grilled Pineapple	
Sautéed Wild Mushroom	
Sautéed Baby Spinach	
Sautéed Seasonal Vegetable	
Truffle Fries	
Sweet Potato Fries	
Mashed Potato	
All steaks are served with your choice of sauce:	
Black Truffle Sauce	
Black Pepper Sauce	
Red Wine Sauce	
Lemon Butter Cream Sauce	
Mushroom Cream Sauce	
Herbs Butter	



A 10% service charge will be added to your bill.