

## Starters

Austrian Oxtail Bouillon, Chervil, Bone Marrow Dumpling \$32

Maryland Blue Crab Cake, Heirloom Tomato Relish, Basil Aioli \$42

Maple Glazed Pork Belly, Apricot Compote, Chicharrón, Sesame–Orange Dressing \$33

Steamed Mussels, White Wine, Tarragon, Shallot, Grilled Baguette, Béarnaise Sauce \$45

Butter Lettuce, Avocado, Point Reyes Blue Cheese, Marinated Chitose Tomatoes, Champagne-Herb Vinaigrette \$29\*

Prawn "Cocktail", Wasabi Panna Cotta, Celery Salt, Avocado Mousse, Calamansi \$32\*

Poached Pear, Burrata Cheese, Prosciutto Crisps, Aged Balsamic, Arugula \$32

Bone Marrow Flan, Mushroom Marmalade, Parsley Salad \$32

## Carpaccio, Crudo, Caviar & Ceviche

Kaluga Caviar, Lemon Herb Blinis, Traditional Accompaniment \$150

Hokkaido Scallop "Carpaccio", Shaved Myoga, Wasabi-Kosho Ponzu \$42

Big Eye Tuna Tartare, Wasabi Aioli, Ginger, Togarashi Crisps, Tosa Soy \$39

Vietnamese Style Beef Carpaccio, Crispy Beef Tendon, Nước chấm Vinaigrette, Holy Basil \$32

Hamachi "Ceviche", Marinated Ikura, Citrus, Ginger, Wasabi \$38

Prime Sirloin "Steak Tartare", Herb Aioli, Mustard \$33

## Roasted

Broiled Miso Ora King Salmon, Wasabi Potato Purée, Ikura, Shiso Yuzu Kosho \$65\*

Slow Roasted Baby Chicken, Chanterelle Mushrooms, Natural Jus \$48

Whole Roasted Maine Lobster, Black Truffle Sabayon, 1kg \$180

Double Thick Iberico Pork Chop, Apricot-Apple "Moustarda" \$69

Kinross Station Lamb Chops, Cucumber-Mint Raita \$90

### Japanese Pure Breed Wagyu Grilled Over Binchotan Charcoal

Sendai, Miyagi Prefecture, Rib Eye Steak 230g \$295

Kagoshima Craft, Mizusako Farm, New York Sirloin 170g \$245

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

### Wagyu Tasting From America, Australia & Japan \$300

Snake River Farms "American Wagyu New York" 120g

Stone Axe "Full Blood Australian Wagyu New York" 120g

Kagoshima Craft, Mizusako Farm, "Japanese Wagyu New York" 90g

### Large Format Cuts

SRF Porterhouse, (For Two) 990g \$375

Australian Full Blood Wagyu Tomahawk 1.5kg \$360

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

Rib Eye Steak 400g \$128

New York Sirloin 350g \$108

## 100% Black Angus, Aged 21 Days, Nebraska

Filet Mignon 170g \$98

## American Wagyu, Snake River Farms, Idaho

Filet Mignon 170g \$174

New York Sirloin 230g \$180

Eye Of Rib Steak 280g \$185

## Sauces \$5

House Made Steak Sauce | Yuzu Kosho Butter

Creamy Horseradish | Red Wine Bordelaise

Armagnac & Peppercorn | Argentinean Chimichurri | Béarnaise

## From the Market \$18

Tempura Onion Rings\*

Yukon Gold Potato Purée\*

Creamed Spinach, Fried Organic Egg\*

Peewee Potatoes, "Patatas Bravas", Garlic Aioli

Sautéed Tuscan Black Kale, Baby Spinach, Garlic\*

Brussels Sprouts, Confit Bacon, Cipollini Onions\*

Hand Cut French Fries, Chimichurri Aioli, Black Pepper\*

Cavatappi Pasta "Mac & Cheese", White Cheddar \$22

Broccolini, Pecorino, Sun Dried Tomatoes, Garlic \$22\*

Wild Field Mushrooms, Shishito Peppers \$24\*

Caramelized Corn, Cipollini Onions \$24\*

## Add To The Cuts

Fried Organic Egg \$5 | Caramelized Onions \$15

Half 400g Maine Lobster \$38

Roasted Bone Marrow, Parsley \$16

*Greg Bess, Executive Chef*

*Kelvin Teo, Chef de Cuisine*

*Paul Joseph, General Manager*

\*Plant Based, Sustainable or Regionally Sourced

If you have any food allergy, intolerance, or sensitivity, please speak to your server about ingredients used in our dishes before you order your meal

\*All prices are subject to 10% Service Charge and 7% GST.

\*All menu items and prices are subject to change according to seasonality and availability.