



Our Sustainable Journey

STARTERS

- Prime Sirloin "Steak Tartare", Herb Aioli, Mustard \$33
- Austrian Oxtail Bouillon, Chervil, Bone Marrow Dumpling \$32
- Grilled Octopus, Jalapeno, Pickled Radish, Dashi, Nori, Soy Aioli \$32
- Maryland Blue Crab Cake, Heirloom Tomato Relish, Basil Aioli \$42
- Roasted Conference Pear, Burrata Cheese, Prosciutto Crisps, Aged Balsamic, Arugula \$35
- Maple Glazed Pork Belly, Apricot Compote, Chicharrón, Infused Pink Lady Apple, Ginger \$33
- Hokkaido Tomato Salad, Smoked Greek Yogurt, Baby Beets, Aged Balsamic, Basil Aioli, Coriander \$35
- Butter Lettuce Salad, Avocado, Californian Blue Cheese, Cameron Highland Tomatoes, Champagne Vinaigrette \$29
- Vietnamese Style Beef Carpaccio, Crispy Beef Tendon, Nước Mắm Vinaigrette, Holy Basil \$32
- Smoked Bone Marrow Flan, Winter Black Truffles, Mushroom Marmalade, Bordelaise \$32

FROM THE SEAFOOD BAR

- Nomad Kaluga Caviar, Lemon Herb Blinis, Traditional Accompaniment \$150
- Big Eye Tuna Tartare, Wasabi Aioli, Ginger, Togarashi Crisps, Tosa Soy \$39
- Hokkaido Scallop "Carpaccio", Shaved Myoga, Wasabi-Kosho Ponzu \$42
- Lobster & Shrimp "Louis" Cocktail, Spicy Tomato-Horseradish \$42
- Tsarskaya Oysters
Broiled with Saikyo Miso, Ikura, Chives
3pcs \$29 | 6pcs \$54

ROASTED

- Whole Roasted Maine Lobster, Black Truffle Sabayon 1kg \$180
- Miso Ora King Salmon, Wasabi Potato Purée, Ikura, Shiso Yuzu Kosho \$62
- Baby Chicken Cooked On Rotisserie, Black Winter Truffles, Natural Jus \$58
- Double Thick Iberico Pork Chop, Apple-Apricot "Mostarda" \$69
- Kinross Station Lamb Chops, Cucumber-Mint Raita \$90

JAPANESE WAGYU GRILLED OVER BINCHOTAN CHARCOAL

- Saga Prefecture, Filet Mignon 170g \$250
- Hokkaido "Snow," Tomakomai, Rib Eye Steak 170g \$330
- Kagoshima Craft, New York Sirloin 170g \$245

GRILLED OVER BURNING COALS & GLOWING EMBERS OF APPLE WOOD

Tasting of New York Sirloin \$265

- USDA Prime Illinois Corn Fed 120g
- Stone Axe, Full Blood Australian Wagyu 120g
- Kagoshima Craft, Japanese Wagyu 90g

USDA Prime Filet Mignon "Black Truffle Oscar"

- Maine Lobster, Grilled Asparagus, Béarnaise \$130

USDA Prime, Corn Fed, Illinois, Linz Heritage

- Filet Mignon 170g \$88
- Rib Eye Steak 400g \$138
- New York Sirloin 350g \$106

American Wagyu, Snake River Farms, Idaho

- Filet Mignon 170g \$185

Stone Axe Full Blood Wagyu, NSW, Australia

- New York Sirloin 230g \$165

Great Southern, Australia, Grassfed "Little Joe"

- Filet Mignon 210g \$82

Large Format Cuts

- USDA Prime Porterhouse, (For Two) 1kg \$195
- USDA Prime Bone In New York 575g \$145

SAUCES \$5

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

FROM THE MARKET \$18

- Tempura Onion Rings
- Yukon Gold Potato Purée
- Sautéed Baby Spinach, Garlic
- Creamed Spinach, Fried Organic Egg
- Peewee Potatoes, "Patatas Bravas", Garlic Aioli
- Brussel Sprouts, Confit Bacon, Cipollini Onions
- Hand Cut French Fries, Chimichurri Aioli, Black Pepper
- Cavatappi Pasta Mac & Cheese, Shishito Peppers \$22
- Roasted Broccoli, Sesame Aioli, Bonito, Red Chilli \$22
- Wild Field Mushrooms, Shishito Peppers \$24

ADD TO THE CUTS

- Fried Organic Egg \$5 | Grilled Jumbo Prawn 2 pcs \$35
- Roasted Bone Marrow, Parsley \$16 | Foie Gras \$45
- Caramelized Onions \$15 | Half 400g Maine Lobster \$38

GREG BESS, EXECUTIVE CHEF • KELVIN TEO, CHEF DE CUISINE • PAUL JOSEPH, GENERAL MANAGER

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 prevailing Goods and Services Tax. All menu items and prices are subject to change according to seasonality and availability.