SUMMER SEASON MENU HIGHLIGHTS

Bouchot Mussels, Brussel Sprouts

Our Sustainable Journey

STARTERS

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

Austrian Oxtail Bouillon, Chervil, Bone Marrow Dumpling $32

Grilled Octopus, Jalapeno, Pickled Radish, Dashi, Nori, Soy Aioli $39

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

Butter Lettuce Salad, Avocado, Californian Blue Cheese, Cameron Highland Tomatoes, Champagne Vinaigrette $29

Hokkaido Tomato Salad, Stracciatella Cheese, Sungold Tomato, Aged Balsamic, Basil Aioli, Tomato Essence Gelée $35

Bone Marrow Flan, Mushroom Marmalade, Parsley Salad $32

CARPACCIO, CRUDO, CAVIAR & CEVICHE

Nomad Kaluga Caviar 30g, Lemon Herb Blinis, Traditional Accompaniment $150

Hamachi & Hokkaido Scallop "Ceviche", Marinated Ikura, Citrus, Ginger, Wasabi $42

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

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

ROASTED

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

Sautéed Dover Sole "Meunière", Preserved Lemon, Parsley $98

Baby Chicken Cooked On Rotisserie, Wild Field Mushrooms, Natural Jus $48

Double Thick Iberico Pork Chop, Apple-Apricot "Mostarda" $68

Kinross Station Lamb Chops, Cucumber-Mint Raita $90

JAPANESE WAGYU GRILLED OVER BINCHOTAN CHARCOAL

Saga Prefecture, Filet Mignon 170g $250

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

Olive Fed Wagyu, Kagawa Prefecture, New York Sirloin 130g $250

GRILLED OVER BURNING COALS & GLOWING EMBERS OF APPLE WOOD

Wagyu From America, Australia & Japan $295

Snake River Farms "American Wagyu New York" 120g
Stone Axe "Full Blood Australian Wagyu New York" 120g
Olive Fed "Japanese Wagyu New York" 60g

USDA Prime Filet Mignon "Oscar"

Maine Lobster, Grilled Asparagus, Béarnaise $122

USDA Prime, Corn Fed, Illinois, Linz Heritage

Filet Mignon 170g $88
Rib Eye Steak 400g $138
New York Sirloin 350g $106
Bone In Filet Mignon 375g $115

American Wagyu, Snake River Farms, Idaho

Filet Mignon 170g $185
Eye Of Rib Steak 280g $190

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

W Black Australian Wagyu Tomahawk 1.5kg $340
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 | Caramelized Onions $15
Roasted Bone Marrow, Parsley $16 | Foie Gras $45
Half 400g Maine Lobster $38

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

Kindly notify our team of any allergies or dietary restrictions.
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.